

THAT GUY'S FAMILY FARM

Certified Organic Produce, Pastured Poultry & Fresh Flowers



Fresh organic produce, flowers, eggs, and poultry

PUT A FARMER IN YOUR LIFE
and flowers on the table

For more information on our earth friendly production practices of pastured poultry, certified organic vegetables, and organic flowers please refer to our website.
www.thatguysfamilyfarm.com

Life on the farm

What a difference a year makes! We know everyone has heard this statement before, but it really seems to be true for the past twelve months. Last year we started planting our early crops outside on leap day, and had all of our cold hardy crops planted by the end of March. This year we could not plant anything in March, only the second time this has happened to us in over thirty five years of farming. After a few nice warm days in April and all is forgotten and the future looks bright. Isn't Spring just wonderful, inspiring, and uplifting?

It is also always uplifting to us when we get to reconnect with all of you to share clean, delicious food. It is wonderful to be part of the good food revolution with you and talk about how eating

responsibly can, and does, heal many of our ecological, economical and social problems. Yes, good food does satisfy more than just the palate. We continue to still be amazed, after all these years how passionate you are over clean, nutritious, and delicious food.

It is also truly amazing how many great people from all walks of life we have had the privilege to cross paths with over the past thirty five years. Some for a few moments, others for years, and all have made a difference in our lives.

We have been really blessed

for the past 20 plus years to have our children be a major part of our farm. Their energy, outlook and help has been and continues to be a



Where to find us!

Farmers Markets



At Our Farm

Daily - Self-Serve Egg House and Certified Organic Produce

Guy & Sandy Ashmore & Family
394 ST RT 380 Clarksville, OH 45113.
www.thatguysfamilyfarm.com
For poultry use order form on website or call 937-289-3151 or email at guy@thatguysfamilyfarm.com

Wyoming Ave

Tuesdays - 3:00 to 7:00
May 7th thru October We are located on Wyoming Ave & Oak at the Village Green. www.wyomingfarmersmarket.net

City of Lebanon

Thursdays - 3:00 to 7:00
May 16th thru October It is held one block west of the Golden Lamb on the corner of State Route 63 and Sycamore. www.lebanonohiofarmersmarket.com

Madeira

Thursdays - 3:30 to 7:00
May 2nd thru October It is located in the park on corner of Dawson St. & Miami www.madeirafarmersmarket.com

Deerfield Twp

Saturdays - 9:00 to 12:00
May 11th thru October
new location Kingswood Park, 4188 Irwin Simpson Rd. Mason, OH www.deerfieldfarmersmarket.com

2013 Poultry Prices

Chicken - \$3.40 lb dressed Turkeys - \$3.75 lb dressed
email guy@thatguysfamilyfarm.com or call 937-289-3151

monumental part of the farm. Their suggestion a few years ago to open our farm up for interns is a great example of their vision. Our interns the last two years have also brought a new energy and outlook to the farm. They may be "green" in farm experience but not in enthusiasm, interest, and to become more involved in sustainable, organic food production. We are happy to be hosting two more interns this season. Dmitry is coming up from Texas, and Carmen is a student at Wilmington College. We are looking forward to their arrival and the new burst of energy they will bring with them.

Our children are still very much involved with organic farming and sustainability. Nellie is taking over and expanding the flower growing part of the farm. She has a real gift in this field and should bring lots of happiness to many people with her creativity and gorgeous flower bouquets. If you need flowers for an event or friend let her know. Conard has been interning on farms from Florida to California. He just returned to the farm last week with a wealth of knowledge and ideas. Where to start with all this information is a good problem to have. Maggie is in Harlan County Kentucky working for Pine Mountain Settlement School as a Sustainable Outreach Coordinator. She very much enjoys working with local families to help them become more self reliant in local food production and preservation.

Pastured raised poultry continues to be rewarding and challenging. We enjoy raising poultry but the current high price of grain makes it almost impossible to do and still make a profit. Our feed cost increased 66% last year alone. It has risen 115% since 2010. Chicks have increased 18% in the last two years, and all other production items have risen as well. So we are making a few changes. One is we have to raise our prices. We always strive to set an equitable price for all involved. Our new price is \$3.40 per pound. This is approximately a 15% increase and we feel we can continue to raise broilers for this amount. Also this year we are only offering our pastured

raised chickens four times, May, June, September, and October, actual dates are on the order form. Hopefully we can fill everyone's orders, but until the grain market situation settles down we will have to adjust. As many of you know, the Federal Government mandates that 40% of our corn crop go to ethanol under the Energy Independence and Security Act. Sometimes its tough for a chicken to compete with a car even when she isn't crossing the road! Our chickens will still be raised in outdoor field shelters moved daily to fresh grass and fed non-GMO feed without antibiotics, hormones or growth additives. We always strive to present you the best product. This includes processing the chickens here at the farm. We like to do this to eliminate as much stress to the chicken as possible and have total quality control from brooder to bag. Labor is always an issue on processing day and we always welcome visitors, especially ones who want to help and get connected to the whole process. If this is something you would be interested in please let us know.

We are in the process of redoing our laying operation. We are replacing our current hens and our movable hen house. We hope to have our new mobile hen house on wheels so we can easily transport our flock around the farm to better utilize grazing and their manure for our crops. We currently have a limited supply of eggs and should be back in full production by summer. We appreciate your patience.

We will be raising Thanksgiving turkeys again this year. Thank you for all the wonderful comments about what a terrific addition these birds are to your holiday festivities. We need to have your turkey order by the middle of July so that we know how many poults to order. It takes approximately 18 weeks to raise a delicious, nutritious Thanksgiving turkey. When you fill out your order form please include the estimated weight you would like for your holiday bird, and

we will do our best to fill it. We are getting better at reaching the weights you request and this year we will try to have more 17 - 24 pound turkeys. A sixteen pound bird is about the smallest. We also will be raising our turkey prices by fifteen percent.

Pastured pork has been a real pleasure to raise the last few years, but we will not be offering any for this upcoming year. Feed prices again are a restriction that we are working through. We are partnering with a couple of local farmers raising organic grains to help with our feed needs in the future, hopefully we can bring hogs back next year.

The beauty of a diversified farm is the ability to change and adapt with weather, economics, new ideas, etc. Although it is troublesome for us when our customers and friends are expecting products we do not have, hopefully we can adapt together. Our goal is to be the best steward for our land. This includes, plants, animals, water, and people. As Wendell Berry says "For the true measure of agriculture is not the sophistication of its equipment the size of its income or even the statistics of its productivity but the good health of the land."

One thing that isn't changing is our organic practices and produce. We will continue to offer over thirty different crops and lots of varieties. We will be improving our home market with more varieties and selection. If you don't see what you want in the self serve market house let us know and we will work on filling that request.



We wish you a great 2013 and look forward to seeing you at our farm and at Farmers' Markets this season. Your encouragement and patronage help us to continually find that farming is a very rewarding way to be a part of the community.

Thank you for your support,
Guy, Sandy, Maggie, Nellie & Conard