

2014 ANNUAL NEWSLETTER



THAT GUY'S FAMILY FARM



Dear Farm Friends,

This past winter was one for the record book. It seemed as if it would never end, and we are a family that really enjoys a good cold, snowy winter. The 2013 growing season was also one for the record books here at the farm. We do not mean in terms of production, yields, income or ways most business' and farms are measured. For us it was a record year for seeing the local food revolution movement gain steam, for being inspired, and for connecting and reconnecting with so many people passionate about their food community.

It doesn't take long to get bombarded with bad news, just turn on your television (if you have one) and it can

WHERE TO FIND US



FARM STAND

394 State Route 380
Clarksville, OH 45113
937-289-3151

Self Serve

be overwhelming. However, when you are part of the clean food revolution, good news just sprouts up. And it's not just about food. It is about ecology, local economics, integrity, social justice, equality, community, health, building relationships, and the list goes on and on. You don't have time for bad news when you are slicing that first heirloom tomato of the year or when you hear about folks of different ages and cultures starting their own local food movement in the city. Isn't it wonderful to spread good news while enjoying a wonderful meal!?

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 fresh, nutritious, and delicious food.

Internship & Family Update

At the farm we continue to learn and try to share what we have learned. The internship program we started a few years ago has been a wonderful addition to us and the farm. New energy, ideas, and enthusiasm is great to be around. We are looking forward to our new interns this year and learning about their interest in becoming more involved in sustainable, organic food production. Our interns this year will be Lauren, who is graduating from the Columbus School of Art and Design, and Rebecca who is a geography major at Miami University.

Our children are still very much involved with organic farming and sustainability issues that face us in the future. Nellie has taken over and expanded the cut flower production and floral design of the farm. She is passionate about her work and has dubbed her business "[That Girls Flowers](#)". Please contact her if you need flowers for an event, a friend, or for yourself. You may also visit her at the farm or at one the Farmers' Markets we attend.

Open Daily
Organic Produce
Pastured Eggs



Welcome to the farm!

For more information on our sustainable production practices of pastured poultry, certified organic vegetables, and organic cut flowers please refer to our ***new and updated*** website thatguysfamilyfarm.com

**FARMERS
MARKETS**



**WYOMING AVE.
FARMERS' MARKET**

Conard is interning on [Cerro Vista Farm](#) in New Mexico this year. It is near the town of Taos. The topography is quite different than southern Ohio. It is situated at an elevation of 7500 feet and has a 85 day growing season. He should learn a lot about season extension and energy conservation.

On April 12th this year, Maggie married Will Bowling. They have a farm in Clay County Kentucky and she will be raising produce and working with Will and his family on their diversified, grass based livestock operation. If you know of anyone in Eastern Kentucky looking for wholesome food, they can be found at [Old Home Place Farm](#).

Changes to Pastured Poultry

We have been praying, discussing, brainstorming, and wrestling with the future of the farm's direction all winter. After much consideration, we have decided to take a year off from raising meat chickens. We feel it is more of a sabbatical so that we can refocus and re-energize the direction the farm is going. The growing season get extremely busy, and we often get buried in the motion and find it hard to take a step back to observe what is going on around us. After 19 years of your support and encouragement raising broilers, this is not a decision we have taken lightly. We hope this time away will allow us to continue to become better stewards and let the farm better serve the community. We will try to come up with other producers that we feel are doing a good job of raising poultry. Thank you for your understanding.

Thanksgiving Turkeys

We will still be raising Thanksgiving turkeys again this year. We feel we can raise turkeys and still have time for

Tuesdays - 3:00 to 7:00

May 6th thru October

We are located on Wyoming Ave & Oak at the Village Green.

wyomingfarmersmarket.net



**CITY OF LEBANON
FARMERS' MARKET**

Thursdays - 3:00 to 7:00

May 15th thru October

It is held one block west of the Golden Lamb on the corner of State Route 63 and Sycamore.

lebanonohiofarmersmarket.com



**DEERFIELD FARMERS'
MARKET**

Saturdays - 9:00 to 12:00

May 10th thru October

We are located at Kingswood Park, 4188 Irwin Simpson Rd.

reflection. Turkeys come along mainly as the season is starting to wind down and are really fun to raise. We appreciate all the wonderful comments about what a terrific addition these birds are to your holiday festivities. As usual it is nice 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 bird, and we will do our best to fill it. Most will be in the 17 - 24 pound range. A sixteen pound bird is about the smallest.

Winter Share

Last fall we offered for the first time a winter produce CSA share from the farm. This is something we have been thinking of doing for several years, and last fall we took the plunge. We were very happy how it turned out and had some wonderful feedback from our members for our first attempt. You may be wondering what is a winter share? Our winter share is modeled after what is often referred to as Community Supportive Agriculture or a CSA. A good overview of a CSA can be found at the [Biodynamic Association](#). It is basically an agreement between the consumer and the farmer for a portion of the farm harvest to be picked up at our farm. We offer two options, a full share which is picked up every other week from November through March, and a half share which is picked up once a month. Usually we offered eight to ten different items. Produce offered last winter included lettuce, kale, spinach, turnips, beets, carrots, brussel sprouts, potatoes, sweet potatoes, three types of winter squash, popcorn, and garlic. We will send out more information later this summer, and look forward to improving for our second winter share.

Final Thoughts

Mason,OH

deerfieldfarmersmarket.com



It would be nice to receive your order by the 4th of July.

Please download order form.

Email to:
guy@thatguysfamilyfarm.com

Mail to:
That Guys Family Farm
394 State Route 380
Clarksville, OH 45113

Thank You

Turkey Order Form

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 almost 100 varieties. We will be improving our home market with more varieties and selection. If you don't see what you want in our self serve farm stand let us know and we will work on filling that request.

We wish you a great 2014 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

That Guy's Family Farm



**THAT GUY'S
FAMILY FARM**

Introducing our new logo
design created by long time
customers and friends,

Clancy Boyer & Company

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Our mailing address is:

1394 State Route 380 Clarksville, OH 45113| *1937-289-3151|*

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