

THAT GUYS FAMILY FARM

Certified Organic Produce, Pastured Poultry & Fresh Flowers



Fresh eggs, poultry and pork

PUT A FARMER IN YOUR LIFE
and chickens in the freezer

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

www.thatguysfamilyfarm.com

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 and pork use order form or call 937-289-3151 or email at guy@thatguysfamilyfarm.com

Wyoming Ave

Tuesdays - 3:00 to 7:00

May thru October We are located on Wyoming Ave @ Oak and the Village Green. www.wyomingfarmersmarket.net

City of Lebanon

Thursdays - 3:00 to 7:00 *New Hrs*

May thru October It is held one block west of the Golden Lamb on the corner of State Route 63 and South Sycamore St.

Madeira

Thursdays - 3:30 to 7:00

June 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 thru October *We have a new location for 2011* Kingswood Park, 4188 Irwin Simpson Rd. Mason, OH

www.deerfieldfarmersmarket.com

Life on the farm

As our farm continues to follow the cues of nature we continue to learn, explore, and share renewed energy and ideas. As we move into another growing season with a continued vision for our farm, we try not to invest in things that rust, rot, or depreciate. Instead, we work to invest in things that appreciate like our family, your family and the natural bounty out our front door. Thank you for helping our vision come to life.

We continue to look for ways to be a social asset to our community by managing our farm in an ecological and economical manner. We feel that you and our farm are major parts of

what "Growing Power" founder Will Allen claims it is no longer a good food movement, but is now a "Good Food Revolution!"

www.growingpower.org

It continues to be an exciting time being a part of this new food revolution. Farmers Markets are sprouting up like spring mushrooms, and the language of this revolution keeps us learning with new terms, such as localicious, foodist, farmacy, food ways and foodshed.

We hope you will embrace your love of food, take part in this revolution, and come visit us.



2011 Poultry Prices

Chicken - \$2.85 lb dressed Turkeys - \$2.95 lb dressed Pork - \$3.86 lb sold by the half
email guy@thatguysfamilyfarm.com or call 937-289-3151

Here on the home front, Maggie accepted a position with AmeriCorps last July and is working in Harlan County, Kentucky as the Community Agriculture coordinator at an environmental education center. She has enjoyed learning from the local gardening heritage of central Appalachia, but misses the farmland of southwest Ohio.

Nellie is finishing up her Junior year at Earlham College studying Geology. After spending her fall semester in Africa, she is going to work at home on the farm this summer. Her stories about agriculture in Kenya and Tanzania is quite eye opening.

Conard will be graduating High School in May. He has been attending classes at Chatfield College and really enjoys it. He will be working on the farm this summer. This will be his second year raising high quality pork. He will be expanding his pork enterprise based upon the support and great reviews that he received in 2010. His pork will be available starting in June. It is sold by the half, whole or selected cuts may be available on chicken pickup day.

This year, Conard decided he did not want to feed Genetically Modified Organism's (GMO) to our livestock, and many of our customers have asked us to try and find a non-GMO feed source. We have always had our quality livestock feed custom made by our local feed mill. This year we have switched all of our feed to a non- GMO. Our local feed mill was not able to accommodate us since the majority of grain grown in our area is genetically modified corn and

soybeans. We searched all winter and we finally found a great quality non-GMO feed mill in Millersburg, OH that will deliver to our farm. We starting using it in mid February and the livestock love it. We are excited to be able to offer this. More and more evidence is coming out about the negative effects that GMOs have on our health. A couple of good resources are Jeff Smiths' website www.responsibletechnology.org and www.nongmoproject.org



Our pastured raised chickens are in full swing. We process monthly, with pickup at our farm on processing days. The order form with dates, prices and pick-up times is at the end of our newsletter. The broilers usually average over 4 lbs. It is a rewarding challenge to keep up with your requests, and your responsiveness to the pickup dates and times has been great. If you have a conflict with the dates, please let us know as soon as possible. It is a long day when we process, so advance notice is a major help, both mentally and physically. We need to have your order as soon as possible, because we receive our chicks at least seven weeks ahead of pickup day. We have to fill the requests in the order we receive them, but we try to fill every request.

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 end of June 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 and have more 17lb to 25lb turkeys. A sixteen pound bird is about the smallest we usually have.

The hens are grazing in their movable hen house and their eggs keep getting more beautiful as the grass greens up. Our 100 new pullets are starting to lay. Eggs are available in the self serve egg house in front of our main house.

Unfortunately, we had to raise our prices for our pastured poultry and pork this year. Our feed prices have increased 70% over last year. While some people blame this on the use of corn to make ethanol, we are not completely sure of all the reasons behind the recent rise in grain costs. Our high feed cost and a 20% increase of fuel and all other related expenses has made it impossible for us to maintain our ecological practices and stay in business without raising the price on our pastured meat. We price our products on the true cost of production, and we feel our prices are equitable for everyone - farmer, consumer and our environment.



We wish you a great 2011 and look forward to seeing you at our farm and at Farmers Markets this season. We appreciate you taking the time to read our annual newsletter and share our successes and frustrations. Your encouragement and patronage help us to continually find that farming is a very rewarding way to raise a family.

Thank you for your support,
Guy, Sandy, Maggie, Nellie & Conard
That Guy's Family Farm