

# 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](http://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  
Check our website for weekly availability of produce under **Farm Fresh Products.**

[www.thatguysfamilyfarm.com](http://www.thatguysfamilyfarm.com)

For poultry and pork use order form or call 937-289-3151 or email at [guy@thatguysfamilyfarm.com](mailto:guy@thatguysfamilyfarm.com)

#### Wyoming Ave

**Tuesdays - 3:00 to 7:00**

**May thru October** We are located at Wyoming Ave & Van Roberts Place.

#### City of Lebanon

**Thursdays - 12:00 to 4:00**

**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** New market! It is located in the park on corner of Dawson St. & Miami Ave.

#### Deerfield Twp

**Saturdays - 9:00 to 12:00**

**May thru October** We are located at 3292 Montgomery Rd. just south of Columbia Rd.

## Life on the farm

**S**pring has sprung here at our farm. The weather man says we might reach 70% today. The birds are singing this morning as the sun comes up, daffodils and wildflowers are blooming, trees are pushing buds, new chicks are in the pasture as well as the brooder. Dry weather is forecasted for the next few days and we should get into field work and planting. The cows and pigs are enjoying new grass, even our dog is crazier. Yes, everything is starting to come alive here naturally, physically, mentally and spiritually. But one of the biggest inspirations to our farm comes from knowing and hearing from all of you. It is a great feeling to reconnect with everyone

each year. Thank you for energizing us and our farm!

2009 was a great year and was very eventful here at the farm. Crop wise we had no complaints. Last March was probably the nicest we have ever experienced over the past 30 plus years of farming. It helped us get a great start and the weather seemed to cooperate all season long. It is easy to get spoiled with weather like we had last year. The promise that each new growing season brings keeps our spirits high.



## 2010 Poultry Prices

Chicken - \$2.25 lb dressed Turkeys - \$2.50 lb dressed Pork - Please contact for details  
email [guy@thatguysfamilyfarm.com](mailto:guy@thatguysfamilyfarm.com) or call 937-289-3151

We were able to network and share information at a few gatherings last year. In March we hosted a group of Wilmington College students studying organic farming. In July we were on a panel of farmers sharing our experiences after the premiere of the movie **Fresh** hosted by the Wyoming Ave Farmers Market. If you haven't seen the movies **Fresh and Food Inc.**, you should really put it on your list to make sure you see them. They are both about our current industrialized food system and how farmers and consumers are changing this paradigm. They are great documentaries and remind us a lot about you, searching for clean, unadulterated, nutrient dense food.



**Here on the home front**, Conard has started a few enterprises of his own. Last year he raised about an acre and a half of organic sweet corn, hopefully you enjoyed some. This year he is raising corn again, along with pasture raised **hogs**.

That's right, Conard will have pastured pork available for sale this year. We have inquires every year from folks wanting clean, humanely raised pork. Conard has enjoyed raising pigs for fair projects in the past, so he feels he can meet this need. His plans are to have some ready in mid July and again in October. He brought the first ones home on March 29th and put them straight out in the pasture. They are really enjoying rooting up the field. Conard also has a special feed ration custom blended. They will be sold by the half, and processed by our local processor, Community Meats in Clinton County. Of course we would like to process them ourselves, but that is not allowed due to overburdensome government

regulations, but don't get us started. We are really excited to have hogs back on the farm! We raised hogs with Guy's brother in the 1980's and 90's and it just feels good to have some again. If you are interested please contact us and we can go over in detail the prices, cuts, pick ups, etc.

Nellie is finishing her second year at Earlham College and is majoring in Geology. She will be working and living at Gorman Heritage Farm again this summer and helping here when she can. Her goal is to buy all her food from local Farmers Markets this summer. We will be reflecting on her experiences with this endeavor. Maggie will be graduating from Earlham College in a couple of short weeks. She will have a degree in Biology and a minor in Outdoor Education. She is looking at her options and is very excited to become a college graduate.



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

We have to fill the orders as they come in, but we want to try to fill every request.

We will be raising Thanksgiving turkeys again this year. Thank you for all the great comments on what a terrific addition this is to everyone's holiday festivities. We need to have your order by the end of June, so 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 18lb to 25lb turkeys. A sixteen pound bird is about the smallest we generally have.

The hens are grazing in their movable hen house and their eggs keep getting more beautiful as the grass is greening up. The hens are laying nicely and we have 100 new pullets that should start laying in July. A hen will lay approximately 250 eggs a year, and it takes about 5 months before a new pullet lays her first egg. We are trying to plan ahead and keep up with demand. We continue to learn.



**We wish you a great 2010** 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 to 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