



State of the Farm : What’s New in the New Year

Newsletter Goes Quarterly; Farm Re-Focus; Greater Sustainability + More

The detailed version of our [State of The Farm Address](#) for this year can be read on our blog, but we thought we’d give you the in-a-nutshell version here.

In 2012 our greatest aim will be to streamline our operations in order to best provide affordable, local meat and produce to our clients. A few changes will come along with that effort.

First, and a change you’ve probably already noticed, is that our Newsletter Schedule will be a little different in the New Year. Rather than monthly, News From the Farm will come to your inbox quarterly. While

we regret that this will put us in a little less frequent email contact with you we’ll be updating the blog with breaking news and activities from around the farm more often in-between issues.

Second, is a re-focus in our livestock branch. The heritage hog, turkey and geese will garner most of our attention in 2012 as we drastically downsize our chicken flock. Meat chickens will no longer be available outside a CSA and omnivorous CSAs will be available only in very limited numbers. We will continue to have an egg flock, but that flock will also be smaller. We’re working on smoothing out regulatory issues to be able to include our pork, turkey, goose, beef and lamb in the omnivorous CSAs in the future so that we can offer a greater number.

Vegetarian CSAs will still be available in the same quantities as previously.

We’ll be trying a few new varieties of vegetables for human consumption in the...

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Swine Trivia:

A Royal Pork Preference

Pork products made of the meat from Gloucestershire Old Spots (*the breed profile for which can be found on page 2*) are the preferred pork products for the English Royal Family’s breakfast table. As it turns out, you can eat like royalty!

2012 CSA Breakdown

Full Omnivore Share

- 1 Whole Chicken, 1 Dozen Eggs, Assorted Vegetables and Value Added Items weekly.
- 15 weeks; June 17 - September 23
- Early-Bird Pricing, Before January 1, 2012: \$30/week, \$450/season
- Regular Pricing, January 1, 2012 and After: \$35/week, \$525/season
- Payment Plans Available.
- 10% discount on additional farm products.
- Access to Ala Carte Menu.

Half Omnivore Share

- 1 Whole Chicken, 1 Dozen Eggs, Assorted Vegetables and Value Added Items bi-weekly.
- 7 weeks between June 17 and September 23
- Early-Bird Pricing, Before January 1, 2012: \$30/week, \$210/season
- Regular Pricing, January 1, 2012 and After: \$35/week, \$245/season
- Payment Plans Available.
- 10% discount on additional farm products.
- Access to Ala Carte Menu.

Full Vegetarian Share

- Assorted Vegetables and Value Added Items weekly.
- 15 weeks; June 17 - September 23
- Early-Bird Pricing, Before January 1, 2012: \$20/week, \$300/season
- Regular Pricing, January 1, 2012 and After: \$25/week, \$375/season
- Payment Plans Available.
- 10% discount on additional farm products.
- Access to Ala Carte Menu.

Half Vegetarian Share

- Assorted Vegetables and Value Added Items bi-weekly.
- 7 weeks between June 17 and September 23
- Early-Bird Pricing, Before January 1, 2012: \$20/week, \$140/season
- Regular Pricing, January 1, 2012 and After: \$25/week, \$175/season
- Payment Plans Available.
- 10% discount on additional farm products.
- Access to Ala Carte Menu.



“State of the Farm” Continued

market garden this year in addition to all our old standbys, but we’re most excited to announce the addition of a livestock specific growing area. There, we’ll grow storable feeds for the animals as well. Keep tabs on the blog in the coming weeks for sneak peeks of specific varieties that we’ll be growing for both humans and animals.

And last, but certainly not least, we’re continuing to expand our endeavors in the area of farm education. As many of you know we had the opportunity to speak at the ALBC conference in Wichita in November. We really enjoyed the experience and will continue to cultivate opportunities to both share our experience and knowledge with other farmers as well as bring their experience and knowledge back to Michigan. As part of those endeavors we’ve been invited to present at the MidWest Poultry Federation’s annual conference in Minnesota in March. We’ll be releasing more information about that soon.

Breed Profile: Gloucestershire Old Spot

It’s official! If you’ve been watching the blog you’ve already met Amelia (*the spotted piglet pictured at the top of this page.*) She comes to us by way of Southern Illinois and enthusiastically took on the role of co-pilot on our drive back from Kansas in November. Since then she’s been settling in to the routine here on our farm and acclimating to our considerably colder climate. On the day we drove home there was a thirty degree change in temperature from the farm we picked her up on to here; that night she slept in the house, but has done well since.

Amelia is a Gloucestershire Old Spot (GOS) gilt. The breed originated in the region of Gloucestershire, England known as the Vale of Berkeley and, like the American Guinea Hog, is considered critically endangered by the American Livestock Breeds Conservancy. The white coat, floppy ears and black spots you see in the photo of Amelia are the breed’s trademark traits and those that have gained it notoriety in mainstream media; GOS piglets starred in the movie *Nanny McPhee*.

Like our other breeds of heritage hog GOS are known for their thrift, foraging abilities and maternal street-smarts. We’re excited to have the breed on our farm and look forward to adding more GOS in the future.

