



Food...as it should be.

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Thank you for purchasing from Dragonfly Garden Farm in 2011. We are thankful that we have been given the divine pleasure of being alternative farmers. We have spent the last weeks of 2011 and the first weeks of 2012, reviewing the 2011 Season. We celebrated the success, pouted over the failures and decided upon the best way to move forward. While looking back, we took into consideration all the changes and growth that has taken place since we began farming in March of 2006. We arrived on our 70 Acre parcel of land with a push lawn mower and hand rake. We knew getting where we are now was not going to be easy. However, we are where we wanted to be and farming has proven to be the joy of our lives. There is nothing more rewarding or stress inducing as taking on something you have never done before! We have learned so much and look forward to the next 20 years.

2012 Holds may Firsts!

2012 holds for us a lot of firsts. This will be the first year we do not NEED to purchase a major piece of equipment. We have all the pieces we need to farm for this year. We may replace the ancient Haybine, which is older than I am. A Haybine cuts the hay. We use it once a year for 100 acres of land, and it has broken 3 times each season without fail. At first we thought it was operator error as were we learning how to cut hay, but now, it is just consistently evil so it is on the replace list.

NITRITE FREE SMOKED MEAT

The most exciting change in our products this year is 100% Nitrite Free smoked meat. We will soon have our first batch of Nitrite Free Summer Sausage and Pepperettes. We are very excited about this! Following that, in June and from now on, ALL our smoked PORK, Bacon, Ham, Ham Steak Smoked Chops and Ham Hocks, will be smoked the old fashioned way, with Organic Maple Syrup and WITHOUT the use of Nitrites or preservatives. This changes the taste, colour and shelf life of the Smoked products, but it also eliminates any health concerns, and there are many, in regards to Nitrites and excessive sodium during the smoking process. The only down side, is that it costs \$60.00 more to smoke meat using Organic Maple Syrup. This process requires 6 liters of Maple Syrup for every 100 lbs of smoked pork. We think it honours our animals by using a smoking method that does not cause illness or change the healthful characteristics of the meat and we hope you enjoy this benefit too.

NEW ADVENTURE - FARROWING

Our next adventure this year will be farrowing pigs. Farrowing is the term used to have baby pigs on your farm. We have purchased 2 Berkshire Sows and they are visiting a lovely boar right now. He is super fancy and handsome, a lovely example of the Berkshire Breed. They will be bread in the next few weeks and then live on our farm full time as pets with a purpose. I am tossing around some names for the ladies, but I need to see their personality first before we decide on what to call them.

Game Birds, any interest?

We are looking into raising Game Birds this summer. It may be Pheasant, Partridge, Quail or Ginney Hens, we are not sure yet, but with an incubator and a small area in the barn for the winter and a bit of new fencing we can make it work. We hope you are interested in sampling some new poultry or giving something new a try!

What's HATCHING?

Chicken, turkey, duck and goose eggs will be hatched on our farm this year. We have an incubator and egg turner and breeding stock. We spent much of the last part of 2011 seeking duck, goose, turkey and chicken mates that we can have a pets here on the farm. We will hatch out their eggs and grow the chicks up to market weight. This step is taking place so we can grow strong hatchlings, avoid vaccines and any antibiotic burden passed along from the mother to the chick through the egg. We are spending a significant amount of time and resources building a large mixed flock of poultry. We are purposefully keeping all our bird types together, geese, ducks, turkeys and chickens so we can improve their immune systems. This week I saw a turkey egg for the first time and right now, we have 12 goose eggs and 5 turkey eggs in the incubator. The next few weeks will be spent moving housing and building a brooding area to keep the babies warm and happy over the cold season.

Growing PARTNERSHIPS

We also have a Partnership Farmer who is starting to farrow Berkshire Hogs. They have found a Berkshire Sow and they are breeding it to a Tamworth Berkshire cross Hog. In the fall we will swap fresh Boars and then both of us can continue to Farrow on a very small scale. Alternative farming is starting to catch on in these parts!

Email or Call to place your Order.

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QUANTITIES ARE LIMITED PLACE YOUR ORDER NOW!

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Expansion Plans

Plans are in the works to build a Driving Shed on the Farm. We have out grown our current hay and equipment storage. Last summer we cut and bailed 300 large round bails of hay, they are about 800lbs each. So the new driving shed will have hay storage, equipment storage and a heated shop for Mike to repair vehicles and equipment. We may also add a small Pig Farrowing barn on the end of it to grow our Pork business a little bigger. Raising pigs on pasture has been an amazing experience and we are looking forward to having ladies and eventually a boar here full time. The idea of new baby pigs, makes me squeal with delight, they are just the cutest thing!

Web Commerce

New developments on the technical side of farming are taking place as well. We are working on adding an E-Commerce area to our Website. It will be called " The Pantry" and this year customers all over Canada can order homemade BBQ Sauce, Raw Honey, soap, spelt flour, beeswax candles and dried organic herbs. Order will ship via Purolator, UPS or Canada Post. Soon we will allow for Credit Card or PayPal payments for your meat orders. We are working on this now and hope to have it in place by June 2012.

Growing Concern!

Dragonfly Garden Farm is growing again. Last year we sold 11,602 lbs of frozen, packaged meat. We met our target of 11,000 and for this we are very thankful. We have so many loyal customers. Your continued support is so appreciated. We are working towards our goal of being fully self sustaining, meaning our farm generates enough income that it pays for our living expenses. Currently we also work off the farm in order to build our farm dreams.

Grass Season

You have all likely noticed that we do not offer meat for sale after December. This will never change as we do not process any meat after November when all the animals are off pasture. The grass and plants in our pasture fields are what makes the meat we sell so healthful and tasty. Harvesting in the fall allows for the best quality of product we can offer.

Trust AGREEMENTS

To meet our 2012 Sales Goals, we have enlisted the help of some Partnership Farms. Soon a new area will be added to our website where we will share the Trust Agreements we have in place with them. Some grow beef, or grains or hay or straw or duck or game birds. To ensure we only provide you with meat from animals that are grown humanely, and grown in the same manner as they are raised at Dragonfly Garden Farm. Each Partnership Farm Trust Agreement will document how each farmer raises their livestock and feed, seed or supplement. We will not compromise our integrity by purchasing any livestock for breeding or processing, or feed, minerals or grains to feed our animals that have NOT been raised humanly, using organic principals, sustainable and ecological farm principals and practices and without the use of chemicals and pharmaceuticals. To be sure, a Trust Agreement will document all growing and selling agreements we make with our Partnership Farms. This next step is the most exciting we have taken so far.

2012 Look Ahead!

When we arrived on our little patch of heaven 6 years ago, we had no skills, knowledge, equipment tools required to become farmers. We didn't even have rubber boots! Now we have everything we need except for some wood and hardware to build a little housing and fencing for the new pigs. 2012 will be a changing year for us. We have set Sales Goals and targets that require us to move a little faster and do a little more, but it will all be worth it by this time next year.

Stay the Course!

We are staying the course in regards to our Product Offerings. We are going to continue with the Monthly Deliveries with the FARM SHARE CSA, however, we have extended it to include June, so the CSA is available for all 7 months, or any combination from June to December. Local Meat Samplers are available from June to December if you are interested in trying a small quantity of Grass-fed meat. Various sizes of Beef & Pork Samplers and Poultry and Customized orders are available, and we will continue to offer the Fall Family CSA, which is one large delivery of 200lbs of meat in the Fall. This is the best time to receive pastured meat.

Each farmer we purchase from maintains their own integrity, it is not sold to a third party, we can not purchase it or sell it, but we will document our business relationship so you can see that we do what we say we do. Partnering with other farmers to meet our demand is proof that sustainable alternative farming is growing and is supported. Your continued support is making it necessary for other farmers to adopt new growing practices and organic and sustainability standards and principals. Some of our Partnership farmers have NEVER farmed before. They are getting into alternative farming to meet the demand. We are thankful for each new small alternative farmer who starts to grow as we do! It makes the world a little better place, one acre at a time! We are most thankful that we can call our Partnership Farmers, family and friends and we are so proud to be working with them in 2012.

Price Increase

You will notice that we have increased our Pricing by 10% to 14%. Not all cuts or all items have been affect by the increase. Smoked Pork has increased a little more to accommodate for the Organic Maple Syrup Costs. All in all, I think we have done very well to hold our price as close to last year as possible in light of ever increasing fuel, processing and feed costs. Processing, fuel, feed, and animals prices are all up. This is the first time in many many years ALL sectors (grains, animals, and processing costs) are all increasing at the same time. Usually when one sector or commodity is up, grain for example, then the others like Pork or Beef are down.

FARM TOURS ALWAYS WELCOME!

Welcome to 2012 and we look forward to Welcoming you into one of our Meat CSA's or Samplers or providing you with a customized order. We are growing and moving towards our goals. With your support, and luck during this growing season, we hope to meet our Sales Target of 15,000 pounds of packaged meat sales in 2012. Here We Grow Again!