



News from Thyme Again Gardens

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The Farm Stand

Our on-site farm stand is open daily from 9am to 6pm and features farm fresh produce, frozen meats and a variety of preserves – all from our farm! We also carry products from *Honey Pie Hives and Herbals* and *Melody's Garden*. This week, the stand is stocked with:

Eggs	Garlic	Salad Mixes
Kale	Chard	Arugula
Turnips	Beets	Potatoes
Squash	Zucchini	Tomatillos
Pears	Apples	Black Walnuts
Tomatillo Salsa	Dried Herbs	Dried Tomatoes
Jams & Jellies	Marmalades	Sweet Chili Sauce
Lamb	Beef	Pork
Jerusalem Artichokes		and more!

and this week's feature:

Mennonite Garlic

Wool for Sale

Looking for clean, beautiful wool for spinning? We have rovings available in a variety of colours:

- White \$29.00 / lb
- Light Grey \$31.00 / lb
- Brown \$32.00 / lb
- Black \$34.00 / lb

Our Sheep

It's breeding time again! Unlike most conventional lamb producers, we don't breed our ewes every 8 months, or even once a year. At Thyme Again Gardens, once the girls give birth, we let them rest for one more full breeding cycle, and only put them into production again the year after that.

We have 45 ewes available for breeding. They are a combination of Shetland, Border Leicester and Merino – with a little Dorset for good measure! We have chosen to breed only 10 this fall (since most of our girls produce twins). And while we have a couple rams available for breeding, we decided to introduce some new genetics to improve meat production (our previous combinations were an attempt to affect the quality of wool).

So say hello to our newest addition – Valentino (yes, we have a whimsical sense of humour when it comes to naming our animals!). And call me crazy, but don't you think he has a bit of a smirk on his face – he knows what his job is!



Mennonite Garlic Sale

To celebrate the fact that we are planting our 2016 crop of garlic this week, we are having a sale on our 2015 stock of Mennonite Garlic. Regularly \$1.75 each, we are selling bulbs 5 for \$8.00, or 10 for \$15.00. Don't find yourself without garlic over the winter – pick up your supply at the farm stand today!

Worried about storage? Check out [Lana's Tip of the Week](#):

Tired of chopping garlic whenever your recipe calls for a little bit? Why not mix up a small jar that will last a few weeks?

Peel and mince garlic (you can use a blender or garlic press). Put in a small jar and cover with quality olive oil. Seal with a tight lid and store in the fridge.

For an interesting twist, add some minced ginger!

Add some spice to your kitchen – get your Mennonite Garlic today!



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