



The Farm Stand

Our on-site farm stand is open daily from 8am to 8pm 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 Herbs* and *Melody's Garden*. This week, the stand is stocked with:

Eggs (limited)	Garlic	Salad Greens
Tomatoes	Potatoes	Chard
Zucchini	Parsley	Crabapples
Preserves	Ferments	Collards
Beans	Carrots	Radishes
Sprouts	Basil	Turnips
Wild Edibles		

TAG Meats

This week, you'll find the following meats in our farm stand freezers and/or at the Wellington Market (if you can't find what you are looking for, just ask us for help!):

- ✓ **BEEF is back:**
Ground beef, stewing beef, beef roasts, steaks, ribs, liver, tongue, heart
- ✓ **We still have some PORK available:**
Ground pork, Mild Italian sausages, Bratwurst sausages, roasts
- ✓ **LAMB:**
Rosemary Bratwurst sausages
- ✓ **POULTRY:**
Whole **meat** chickens, whole **soup** chickens

Thyme to Order Your Pork

Call or email us if you want to order a half or whole pig this year. They will be ready to butcher in early September!



Thyme Again
GARDENS

Bed & Breakfast
Organic Farm

The Continuing Saga of Chickens

We have a much more exciting news story about chickens this week. Oh, they are still not laying, but a new kind of chicken moved in without warning.

Earlier this week we posted a picture of some kind of growth on one of our ash trees in the chicken run, and asked folks to identify it. While the overwhelming favourite reply was "Kraft Dinner Tree", many people identified it as an edible mushroom named *Laetiporus Sulphureus*, also known as Sulphur polypore, Sulphur shelf, and (how appropriate is this one ... wait for it ...) Chicken of the Woods!

It's a striking yellow colour with salmon hues. Actually quite creepy looking up close! But we did some research (or at least some internet surfing), and found a recipe for drunken Chicken of the Woods --- essentially cut up mushroom sautéed in your libation of choice (we used lemon beer). We decided that we didn't really like the inner core (the under-surface is made up of tube-like pores rather than the gills we're used to seeing under mushroom caps), but the outside yellow parts were pretty tasty! And maybe it had a chicken-like texture, but definitely did not taste like chicken!



You can read more about Chicken of the Woods mushrooms at

- http://www.mushroomexpert.com/laetiporus_sulphureus.html
- <http://greenpointers.com/2013/08/23/recipes-gone-wild-drunken-chicken-of-the-woods/>