



# News from Thyme Again Gardens

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## Stuff for Sale

Even though the farm stand is closed for the season, you can still purchase lots of organic goodness from us. Just give us a call at 613-394-1139 to place an order (for meat orders, please give us a day's notice). Pick up is at the main entrance to our farm house.

Here's what we have available:

**Eggs**

**Kombucha**

**Garlic**

**Beef:** ground, stew, steaks, roasts

**Pork:** fresh ham, smoked ham, strip bacon, back bacon, mild Italian sausage, bratwurst sausage, pork chops, shoulder roast, butt roast, loin roast

**Lamb:** lamb chops, bones

**Poultry:** meat chickens, soup chickens, preserved chicken broth, chicken livers, chicken hearts

**Preserves:** tomatillo salsa, onion jam, apple-pear marmalade, apple-pear butter, apple butter, pear butter, spiced wine pear jam, tomato marmalade, tomato jelly, crabapple jelly, BBQ (zucchini) relish, smoked ketchup, sweet chili sauce

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[www.thymeagain.com](http://www.thymeagain.com)  
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613.394.1139



## Guelph Conference

We recently attended the annual Organic Conference and Trade Show at the University of Guelph. Billed as the premier event "where farmers and consumers meet", we were pleased to see such a wide variety of organizations represented.

From bee keeping to biodynamics, from soil health to weed control, from nature spirits to permaculture, from marketing to food safety, and from nutrition to sustainability ... this conference had something for everyone.

We attended sessions on control of perennial weeds (and who doesn't need help with that!!), sustainable bee-keeping, soil health, biodynamic preps, business planning, marketing, food safety, and the nutrition and health benefits of biodynamic foods. This is a great time of year for the conference – we get together with like-minded people, and celebrate everything about organic food, at a time when we are getting a bit bored with being inside due to weather. So we always come away from these conferences with a real sense of excitement about the upcoming season.

The Trade Show was spectacular this year. The number of exhibitors has grown exponentially over the years, and the quality of information available was amazing. We got lots of great ideas for improvements we can implement on the farm this year to make our lives just a little bit easier – and the lives of our animals all that much more comfortable!

If you are interested in learning more about this year's Conference, give us a call. You can view proceedings from past conferences (sorry, this year's version isn't available online yet), by going to: [www.guelporganicconf.ca/past-conferences/past-proceedings/](http://www.guelporganicconf.ca/past-conferences/past-proceedings/)

## Other News

- We will have our famous Rosemary Bratwurst LAMB sausages available again soon!
- The changes we made to our barn in the fall (*see our newsletter dated November 26, 2015: Volume 1 Issue 5*) have paid huge dividends. During recent heavy winds and snow, the sheep lean-to area stayed snow-free (not even any drifts!), and it was oh so easy to get them in and out through a single small door. Plus the new entranceway ensured the cows stayed in their own newly renovated area!
- We will be looking for volunteers to help with projects throughout 2016. If you are interested in lending your time, please give us a call or send us an email!