



# News from Thyme Again Gardens

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## What's the Buzz?

We were so busy last week that we didn't find the time to write a newsletter. Thanks to everyone who replied with words of encouragement and appreciation for our weekly musings – we're glad you enjoy hearing about our adventures.

So here's what we've been up to for the past two weeks:

- ✓ We made preserves, preserves and more preserves: apple butter, pear & apple butter, pear butter, hot pepper & pear chutney, tomatillo salsa, ketchup, tomato sauce, fermented beans, "original" and new "flavoured" kombucha, sauerkraut, fermented sambal, fermented hot pepper paste, pickles, sweet pepper salsa and more!
- ✓ We cleaned the barn stalls to make sure it's ready for the sheep and cows to come back to the barn for the winter.
- ✓ Set up pasture rotations for sheep – now that we've had some good rain and cooler temperatures, the pastures are greening up and we hope to keep the sheep out until mid-November.
- ✓ Expanded our bee yard by building new pads for some of our hives. We also moved hives (not an easy thing to do – they are very heavy, and it's best to move them in the dark!!)
- ✓ We received a new pump that will allow us to pump from our existing rainwater holding tanks, to a regular garden hose – that will make watering the garden infinitely easier and less time consuming next year! We plan on testing it out next week.
- ✓ Started prepping an area for planting next year's garlic! And finished cleaning this year's garlic – more about that in next week's Newsletter!

## Plan Ahead

The Farm Stand will be closing at the end of October or beginning of November, depending on weather and availability of produce!

You will still be able to purchase products over the winter, by coming to the Farmhouse during the following hours:

- Mondays 2pm to 6pm
- Fridays 8am to 12noon
- Or by appointment

**Starting October 24<sup>th</sup>**, you can text or call us at **613-922-2226** to arrange!

## The Farm Stand

Our on-site farm stand is open daily **9am to 7pm** and features farm fresh produce, frozen meats and a variety of preserves – all from our farm! This week, you'll find:

Beets	Turnips	Salad Mixes
Sprouts	Carrots	Garlic
Chard	Zucchini	Eggplant
Zucchini	Cucumbers	Sweet Peppers Hot
Peppers	Pears	Apples
Beans	Potatoes	Sweet Potatoes
Tomatoes	Kohlrabi	Arugula
Wild Edibles	Cabbage	Mustard Greens
Lamb Sausages	Ground Beef	Stew Beef
Meat Chickens	Soup Chickens	

and more!



**If a bug won't eat it,  
why should you?**

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**GO  
ORGANIC !**



*Planning out the foundation for a proper beehive! Hey Lorraine, does it look level to you?*

*Preserves, preserves and more preserves! The kitchen's been a VERY busy place!*

