



Foodland Ontario

We are proud to announce that Thyme Again Gardens has been approved to use the Foodland Ontario logo, and the Foodland Ontario Organic logo.

The Foodland Ontario program has been in existence for over 35 years to serve as a “point of origin” identifier with consumers and retailers. Their goal is to increase Ontario consumer consumption and retailer demand for fresh Ontario products.

With our use of these logos, you are assured that you are getting 100% Ontario products. We strive to produce the best food possible, and in addition to our organic certification, this recognition by the Foodland Ontario program is another way that we can show you, the consumer, what we’re made of!



The Farm Stand is OPEN

Our on-site farm stand is now open daily **8am to 8pm** and features farm fresh produce, frozen meats and a variety of preserves – all from our farm! This week, you’ll find:

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| Lots of Eggs | Asparagus |
| Salad Mixes | Sprouts |
| Tomatillo Salsa | Smoked Ketchup |
| Jams & Jellies | Marmalades |
| Sweet Chili Sauce | |
| Lamb Sausages | |
| Ground Beef | |
| Soup Chickens | |

We also have gladiola bulbs, vegetable seed packages (our very own seeds!), and hand and face creams from Down to Earth Nutrition & Wellness (yes, that’s Lorraine’s *other* business!!).

Don’t forget that we’ll be hosting our 5th anniversary special grand opening on Sunday May 22nd. There will be loads of great deals and special products – so plan to come out and visit us on the long weekend!

Wellington Farmers Market

We’ll be at the Saturday market again this year. The market opens on the May long weekend, and runs through Thanksgiving. Can’t wait to see you there!



Join the TAG Exercise Program!

Tired of paying for expensive gym memberships and then never going to the gym? Fed up with those old Beta and VHS exercise videos that promised to make you sweat to the oldies? Looking for a good cardio workout that will reinvigorate your body AND your soul?

Well, why not volunteer to help out at Thyme Again Gardens? We guarantee fresh air, hard work and lots of laughs. We are currently looking for volunteers to help prep beds for planting. Give us a call and we’ll give you a workout!

Soup vs Meat Birds

A few of you have asked us to explain the difference between the two types of chicken we sell. Simply put, soup chickens are retired layers – they are bred to produce eggs, and don’t put on much meat (they go for soup chickens at 2 years). Meat birds on the other hand develop meat quickly (they mature in 16 – 20 weeks), and they never reach an age where they would lay eggs. They are completely different varieties!

We just got our replacement layer chicks yesterday! Aren’t they adorable?



Bed & Breakfast
Organic Farm