



# News from Thyme Again Gardens

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## NEW HOURS:

We've heard you loud and clear – it's time to expand our hours. Effective immediately, the Farmhouse will be open as follows:

**Mondays, Wednesdays and Fridays 8am to 6pm**  
**Saturdays 10am to 4pm**  
**or by appointment**

Here's what we have available in February:

**Eggs**

**Garlic**

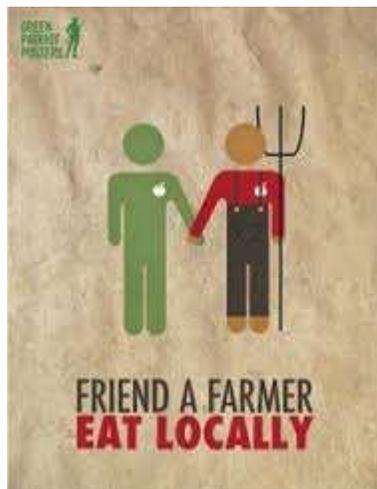
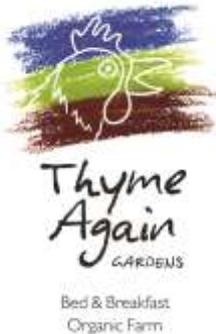
**Sweet Potatoes**

**Squash**

**Beef:** ground

**Pork:** smoked bacon, sausages, chops, roasts, ground

**Preserves:** tomatillo salsa, apple-pear butter, pear-jalapeno chutney, pear butter, tomato marmalade, tomato jelly, crabapple spread, BBQ (zucchini) relish, smoked ketchup, sweet chili sauce, green tomato chutney, herbal teas



## We're Ba-a-a-ack!

Hello and happy 2017! We're glad to be back in the groove after our recent "e-break". But it wasn't just a break from the e-world (newsletters, email, internet, etc) ... we took a trip to Germany to study biodynamic and organic farming practices there (oh ya, and to have a bit of a holiday!).

We have lots of great ideas to incorporate at Thyme Again Gardens, and we'll try to share some of what we've learned. First and foremost, we learned that we are not alone – farming is hard everywhere! But one thing that permeates farm life, and those who live and breathe it, is a deep and almost spiritual connection to the land and everything it supports.

We met lots of great people in the Schwarzwald. And Lorraine worked on two farms – one dairy & chicken, and the other self-sufficient biodynamic mixed farm. Lorraine milked cows, butchered a pig, groomed horses, cut firewood, built fences, mucked out stalls, pressed apples, made cider, and more!



ABOVE: Lorraine spreading mulch on a Hügelgarten.



RIGHT: pressing apples to make cider.

## Eggs for Sale

\* Certified Organic \* Farm Fresh \* \$5.75 per dozen \*



**Lorraine Schmid**  
**Lori Aselstine**

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