



Get to Know Your Farmer!

Who We Are

Thyme Again Gardens is a diverse 115-acre certified organic farm in Carrying Place, Prince Edward County. Since 1997 we have worked to create a successful, sustainable family farm operation, including grinding grains for animal feed, harvesting renewable energy sources, and raising animals and growing food in accordance with biodynamic principles and organic standards.

We're certified organic through ProCert Organic Systems since 2001. We've participated in Canadian Organic Growers, Ecological Farmers of Ontario, Quinte Organic Farmers Co-op, Ontario Biodynamic Society, Slow Food Prince Edward County, and the National Farmers Union. We participate in the Ontario Ministry of Agriculture and Food's "Foodland Ontario" and "Foodland Ontario Organic" program. As a member of the Quinte Organic Farmers' Cooperative, we received a Premier's Award for AgriFood Innovation Excellence.

Our Philosophy

We believe that how food is grown is critically important to the nutrition, satisfaction and benefits it delivers. We seek to provide wholesome, nutritious, safe and affordable organic food, while maintaining a responsible, sustainable, family farm. To us, the health of our bodies, our environment, our economy, and our community are one.

What We Produce

We began our farming adventure 20 years ago with a small garden, 4 sheep and a few chickens, primarily for our own consumption. Today our operation includes honey bees, 30 sheep, 3 rams, 5 pigs, 3 cows, 300 chickens, and 3 acres of market garden. Our market garden features heritage tomatoes, peppers, beans, cucumbers, greens, and many other unique vegetables, grown primarily from our own seeds which we have been painstakingly saving over the years.

We operate a farm stand from May to October which has grown enormously in size due to steadily increasing demand. In addition to our produce and meat, we also sell herbs, eggs, homemade preserves and sauces, and natural health products. We have been a vendor at the weekly Wellington Farmers' Market since 2013. We participate in food and farming events throughout the year including Quinte West Seedy Saturday, PEC Fibre Fest, local Christmas markets, Taste the County, PEC Garlic Festival, and other pop-up markets.

We also operate a Bed & Breakfast at the farm and serve our guests our own produce, meat and products.

Fostering Education & Awareness of Food Sustainability

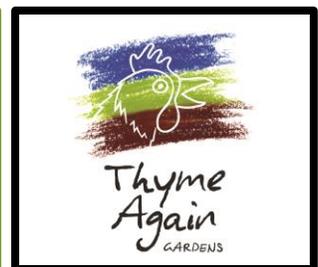
We are committed to teaching new generations about food sustainability. We host young people from around the world through the World Wide Opportunities on Organic Farms (WWOOF) program, provide co-op placements to nutrition students through the Institute of Holistic Nutrition (IHN), host practicums for Toronto Waldorf School Grade 9 students, and provide summer employment to university students seeking practical experience in their fields of study. To support adult education and continuing learning, we host public Kitchen Table Talks aimed at increasing awareness of food safety, sustainable food production and nutrition.

In addition to our own communication efforts through our newsletter, website and social media presence, Thyme Again Gardens has been featured in Harrowsmith Magazine, The Toronto Star, Food & Travel UK, edible Toronto, Bump!TV, The Wellington Times, and 99.3 County FM, as well as in many on-line blogs and forums.

Available in the Farm Stand & Markets

Whole Chickens	Tomatoes	Onions	Leeks
Half Chickens	Potatoes	Garlic	Zucchini
Ground Beef	Lettuce Mix	Salad Mixes	Kale
Pork Chops	Arugula	Beans	Carrots
Beets	Cabbage	Eggplant	Hot Peppers
Daikon Radishes	Lady Slippers	Herbs	Cucumbers
Blackberries	Crabapples		
Salsa	Chutney	Ketchup	Relish
Herbal Teas	Spices & Herb Mixes	Kombucha	Fermented Scapes

WE ARE NOW TAKING ORDERS FOR HALF OR WHOLE PIGS



Lorraine and Lori

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