



News from Thyme Again Gardens

Volume 3, Issue 15: September 15, 2017

Available this week

Here's what we have available this week:

- ✓ **MEAT**
Ground Beef, Lamb Sausages, Whole Chickens, Half Chickens
- ✓ **PRESERVES**
Herbal Teas, Spices, Herb Mixes, Salsas, Chutneys, Zucchini Relish, Ketchup and more
NEW THIS WEEK: "Better Than Ketchup" ... a spicy version of our fabulous ketchup!
- ✓ **FERMENTS**
Fermented veggies, various Krauts, Kombucha and more
- ✓ **VEGGIES**
Lettuce, salad mixes, arugula, kale, chard, garlic, beets, carrots, onions, leeks, potatoes, zucchini, cucumbers, eggplant, blackberries, pears, hot peppers, tomatoes, fresh herbs and more
- ✓ **BODY CARE PRODUCTS**
Face, Hand, Foot and Body creams from Down to Earth Nutrition & Wellness

Upcoming Events

Sunday, September 17, 2017

10 am to noon

Join us Sunday at the Earth Haven Learning Centre for an informative hands-on session about fermenting your favourite vegetables.



Lorraine Schmid, a nutritionist and organic farmer, will explain why and how ferments are good for you. You will experience hands-on training in making them. This ancient technique for storing summer's bounty is done without chemicals or preservatives. It is not only reserved for cabbage (sauerkraut) but can also be done using radishes, carrots, beans and much more.

Check out the [flyer](#) for more details.



Bed & Breakfast
Organic Farm



IMPORTANT: Pork Orders

LAST CHANCE to place a bulk order for pork this year. Please let us know if you want to purchase whole or half.

Lorraine Schmid & Lori Aselstine

www.thymeagain.com

[www.Facebook.com/ThymeAgainGardens](https://www.facebook.com/ThymeAgainGardens)

[www.Instagram.com/thymeagaingardens](https://www.instagram.com/thymeagaingardens)

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Who's on the Farm

We are extremely fortunate to have had a number of volunteers to help us out this year. Our most recent helpers, Yasmine from France by way of Quebec, and Bree from Calgary by way of Toronto, have been a tremendous addition to our Thyme Again Gardens crew. Without their help we would still be struggling to get all of the hay in, not nearly as much of the garden would be weeded, and we would still have mounds of fleece to clean. Thanks to Bree, we also have some naturally dyed fleece --- we can't wait for the winter slow-down to see what we can make with that!

Katie just returned to Queen's University for her last year. This was her second summer with us. We already miss her – the arugula patch has never looked so good!

We're looking forward to fall. We still have lots of veggies and other products available. Keep in mind that the Wellington Market is open until Thanksgiving weekend. September 20th is our last Wednesday night at the Midtown Market. But we'll keep the farm stand open as long as we can (probably late October or early November).