

News from Thyme Again Gardens

Volume 3, Issue 5: May 17, 2017

Available in the Farm Stand

✓ BEEF

Ground beef

✓ PORK

Mild Italian Sausages, Bratwurst Sausages, Pork Chops, Butt Chops, Bacon, Smoked Ham Steaks

✓ LAMB

Rosemary Bratwurst Sausages

✓ PRESERVES

Herbal Teas, Cayenne, Chili Powder, Sweet Paprika Powder, salsa, ketchup, chutneys, jams/butters, marmalades, chili sauce, relish and more

✓ FERMENTS

Kimchi, Hot Pepper Paste, Sweet Pepper Salsa, Edgy Veggies, Garlic Dilly Beans, Garlic-Stuffed Jalapenos, various Krauts, Fermented Radishes, Fermented Horseradish & Turnip

✓ VEGGIES

Salad mix, baby kale, asparagus, sweet potatoes, microgreens, arugula, spring nettles, sorrel, mint

- ✓ EGGS
- ✓ BODY CARE PRODUCTS

Face cream, Hand cream and Foot cream from Down to Earth Nutrition & Wellness

Hours of Operation: Daily 8am to 6pm

Wellington Farmers Market

If you can't make it out to the Farm Stand, visit us at the Wellington Market Saturdays from 8am until 1pm

TAG Seedling Sale Begins Saturday May 20th

(until quantities last)



Lorraine has been working well into the evenings to get us ready for our seedling sale. We got a great head-start in our greenhouse this year (maybe you remember our recent story about housing chicks in the greenhouse so that their heat lamps would do double duty and keep the greenhouse warm enough to start things earlier than in previous years). In any event, Lorraine's been madly transplanting loads of interesting plants for you.

By following biodynamic principles, and planting according to the phases of the moon, we've had tremendous success in the greenhouse this year. The seedlings are nice and hardy, and should produce well for expert and novice gardeners alike.

Here's a sample of the plants we'll have available for our Seedling Sale: 65 varieties of tomatoes, peppers, squash, rhubarb, eggplant, cabbages, and so much more!

We will have a small array of seedlings available at the Wellington Market, but for the best selection, visit us at the farm!





We're all over the Web!

Follow us at:

www.Facebook.ThymeAgain
www.Instagram.com/thymeagaingardens
www.thymeagain.com

