

Bechard Family Farm Newsletter Spring 2014



Greetings, Friends!

We have been farming sustainably here in the Missouri Ozarks for 14 years now. Offering 5 different pasture raised meats to families like yours, we have **chicken, turkey, beef, lamb, and pork**. All of our animals live on chemical-free pastures and are raised using organic practices, giving you meats that you want to feed to your family. I'm sure you've read the many media reports of meat recalls due to tainted and poisoned meat. At Bechard Family Farm, you can trust your farmer and trust your meats. We feed these same meats to our 6 young grandchildren.

ALL Bechard Family Farm animals live on chemical-free pastures getting lots of sunshine, grass, and fresh country air...*not* routine antibiotics, hormones, or medications. Our meats are good for you AND they're delicious! Our beef and lamb are grass fed their entire lives.

In 2014, we are continuing our tradition of providing you with the healthiest pastured poultry possible. We use only **grass, GMO-FREE feed, and organic mineral supplements**. Our poultry is NEVER given antibiotics or hormones. The chickens & turkeys live in floorless shelters that are moved to fresh grass every day. The shelters protect them from predators and inclement weather while still allowing access to fresh grass and bugs. All of the chickens and turkeys are *raised and processed* here on our farm.

The **chickens** and **turkeys** are sold on a pre-order basis. After our normal season (April-October), chickens are also sold here at the farm 'as available' throughout the year. The **turkeys** are only available at Thanksgiving time. Don't delay in ordering your Thanksgiving turkey. It helps us if you order before June 30th. Please see the website for more details.

Our **beef** and **lamb** are grass fed, never grain. The cows and lambs live out on the pasture eating grass and getting plenty of sunshine and free-choice organic mineral supplement. In the winter, they get hay. We do NOT use chemical wormers or antibiotics. Both beef and lamb are available by the whole, by the 1/2, or by the cut. Our **beef** is raised here on our own farm from our Shorthorn bull. A "side" of beef (or 1/2 cow) will net approximately 200# of meat. A "split side" or 1/4 cow will net you approximately 100# of meat. We are taking deposits for autumn beef now.

Our new *Dorper ram* that we got last winter has sired many little Dorper lambs this spring. Dorper is a sheep breed that is known for it's great meat quality. Now is the time to order your **lamb meat** for this year. This popular meat does not stay in inventory long, no matter how many we raise! Available by the whole, 1/2, or by the cut, one whole lamb will net +/- 40# of take home meat.

The **pigs** can be found happily turning up the soil and eating goodies like kitchen scraps and clabbered milk, working hard to turn it all back into good things like *bacon, pork chops, and bratwursts!* Visit our [website](#) to find out more.

Our delicious **homemade bread** is made with freshly ground non-GMO "certified chemical free" wheat kernels. We grind the grain the morning the bread is made. We bake the bread fresh, so please call ahead.

If you've been to our little farm store, you've seen our selection of 10 flavors of **Ozark Jam Kitchen** homemade **jams**. Made right here at our own farm, Ozark Jam Kitchen jam is always made using real sugar, never artificial sweeteners. You're sure to find a flavor that is perfect to top your toast or to flavor your yogurt. Would you like to send some as a gift? We ship our soaps & jams nationwide.

Teddi loves working in her soap-studio to produce her large selection of **handcrafted lye-soaps**. Beautifully designed soaps with natural colors or eye-catching swirls, and with over 35 fragrances to choose from (and several that are fragrance-free), you are sure to find some soaps to suit you. Once you try **Country Bubbles Soaps'** handmade soaps, you will never go back to harsh detergent soaps again! Visit www.countrybubbles.com to order some today!

We would love for you to visit our friendly little farm store! In addition to our fine meats and dairy, you will find a wide selection of handcrafted items. From Missouri handcrafted brooms and CD's of Mountain Music and Organic coffee beans to Ohio-grown teas ...our little store is sure to have items you'll enjoy. We are open Monday thru Saturday, 10am to 6pm.

Bechard Family Farm 2014 Schedule

<u>Pick-up day at the Farm</u> 13700 Athens Road. Conway, MO from 3 to 7 p.m. ONLY	Delivered <i>Fresh</i> to Farmers' Market of the Ozarks
FRESH WHOLE CHICKEN The processed chickens will weigh between 4.0# to 6.0# <i>Chicken breast meat and leg quarters available by pre-order at the farm and as available at market.</i>	
Pick-up day at the Farm	Pick-up at Farmers' Market of the Ozarks
Wednesday May 14, 2014	Saturday May 17, 2014
Wednesday June 4, 2014	Saturday June 7, 2014
Wednesday June 25, 2014	Saturday June 28, 2014
Wednesday Sept10, 2014	Saturday Sept 13, 2014
Wednesday October 1, 2014	Saturday October 4, 2014
Wednesday October 22, 2014	Saturday October 25, 2014

FRESH THANKSGIVING TURKEYS	
<u>Pick-up day at the Farm</u> <u>13700 Athens Road.</u> <u>Conway, MO</u> 	Springfield delivery at "MaMa Jean's Natural Market" 1727 S. Campbell, Springfield, MO 
	PLEASE NOTE: We deliver turkeys AT the store. MaMa Jean's does NOT sell our meat.
At the farm from 3 to 7:00 p.m. ONLY	At the store from 4 to 6:00 p.m. ONLY
Wednesday, November 12, 2014	To be announced

BECHARD FAMILY FARM
 13700 ATHENS ROAD
 CONWAY, MO 65632
 (417) 589-4152

Find us on the web at www.bechardfarm.com.
 Our e-mail is grassfedmeats@bechardfarm.com

See website for current pricing.

What has happened on the farm in the last year?

February 2013: What has been stealing all our eggs? Late-night stake-outs revealed SKUNKS would dig into the field-pens each night, eat every single egg and leave the shells. Eventually, after failed attempts to catch or get rid of these thieves, they found a different food source as the pens moved farther from their den, and they left the hens to lay in peace.

March 2013: Chicks in the brooder, the garden tilled, and the grass beginning to green. Time to start thinking about getting the cows back into rotational grazing - repairing fences and clearing the brush that had already grown up into the electric fence. This wet spring was a great head-start for the grass... and the poison ivy!

Teddi and Katie drove to Kansas City for a Soap Maker's Convention. This was a fun time of learning, reviewing, and experiencing new techniques. Teddi also took part in many "Soap Challenge" contests this year, ranking well among the many competitors.

April 2013: Fruit trees pruned, getting potatoes, onions, and cabbage planted in the garden. The season is getting into full swing now, with meat chickens on the field and everything growing. Farmer's Market season is about to open! Baby lambs are arriving, dotting the fields with their exuberant energy.

May 2013: Snow in May?! That was a surprise, but thankfully it didn't stick around long so there was not much harm in it. Our first chicken butcher day of the year went smoothly and with everyone coming to pick up their fresh chicken, there weren't many left to put in the freezer!

On the 22nd, Armand & Teddi celebrated 32 years of marriage, and welcomed their fifth grand-child into the world, Ruby Jubilee!

Every Saturday finds Armand at Market, faithfully rising early to drive to town and manning the booth with a smile and a "good morning!"



June 2013: Took some beef and pork to the butcher. Nothing like grass fed meat! Armand spent time on the tractor making hay to keep for the winter months of feeding the cows.

Kezia is expanding her photography business, and in addition to the poetry she captures in the everyday details, she has also added wedding photography to her repertoire.

July 2013: Joseph came for a visit home while on break from his schooling in Idaho. We enjoyed spending the 4th of July celebrations with him, as well as the whole family taking a day to float the river.

August 2013: Rain, rain, and more rain. It seemed to come down consistently the whole month! One particular week, it flooded once on Monday, making the drive-way impassable, and again on Saturday. But that didn't stop Armand from getting to Farmer's Market! The wash-out of gravel in the driveway was spectacular to see. Armand had his work cut out for him using the tractor to drag the gravel back up.

Luke, Katie, Kezia, & Hananiah took a weekend trip to visit their brother Jedediah and his family in Ft. Worth, Texas.

September 2013: The turkey polts are on the field now, and with all that August rain, there is actually green grass for them to eat! This was quite the difference from the 2012 draught. We took advantage of the beautiful days to enjoy the company of guests and give farm tours.

Our son Micah got a great opportunity to go to Colorado for a week of learning a new skill! His wife and kiddos missed him, but he came back with a lot of stories and excitement about Tadelakt, a natural earth plaster for finishing walls. Tadelakt is a traditional method which is coming back in innovative ways, Micah hopes to be among the first to offer this product in the Springfield area.

October 2013: We're getting close to the end of our chicken season, and it's been a good one! All of the processing days went well and the chickens had good weights.

Katie was working hard with her horse and overcame some obstacles in order to make it to her first big trail-ride with Curry. They had a great ride and came home all smiles!

We decided to down-size the number of milk cows we keep, so that Armand could re-focus his time and energy on the farm as well as construction of our house. This also entailed taking a break from our Springfield deliveries for the upcoming winter months.

Little did we know that at the end of the month, Armand would severely injure his hand while working on firewood. After a trip to the ER and repair surgery, he spent November recovering.

November 2013: There are 250 turkeys on the field, cows to be milked, and beef cows to keep grazing. We're pretty sure God sent us an angel, but she says she's just a girl from Cleveland. Either way, Rachel joined us for the month of November as an intern, and worked alongside Katie to keep things running while Armand rested. This left Teddi and

Kezia to run the house and answer customer calls as we prepared for the upcoming Turkey butcher. Hananiah handled well the extra need for his help in addition to his new full-time job.

Luke took a few days off work to take Teddi to the Weston A. Price conference in Atlanta, Georgia! We contributed meats and other food items for the many meals which would be served throughout the conference, as well as having a booth sporting Teddi's soaps and other body-care products.

As turkey butcher approached, we were uncertain as to how we would get everything accomplished without our hard-working farmer in the lead. We were tremendously blessed and blown away by the support of friends and the farming community. With everyone that pitched in to help, we were never short-handed and got all the turkeys processed and delivered smoothly and efficiently. All that green grass had its effect too, producing turkeys above average, making for truly abundant Thanksgivings.

December 2013: Time for rest and little surprises and gifting-secrets as everyone prepared for Christmas! We enjoyed having the entire family back on the farm for few days, as Joseph flew back from Idaho and Jedediah drove up with his little family from Texas. Micah brought his family up from Ozark, and Luke came from Nixa, making it a joyful time of bustling about and family pictures and feasts.

January 2014: We enjoy our winters here on the farm, and use this colder, slower time of year to catch up on book keeping and planning for the season ahead. A calf was born on one of those zero degree days as the snow was about to start falling. After carrying her in to warm up by the wood stove, she was returned to her mama for a drink of milk before being bundled up in a house made of hay. She stayed warm and cozy in there and is growing just fine!

Armand has been hard at work going to therapy and exercising at home to regain use and strength in his hand. He seems to be making a good recovery, and we look forward to him resuming his role as farm boss this season.

February 2014: Katie was pleased to see the fruit of her labors in managing the cow's grazing. After only two seasons of using "Mob Grazing" techniques, we were able to extend the grazing season this far into the winter and only now start feeding hay. That's half as much hay as usual!

Teddi can be found busy at work in her soap studio. Gearing up inventory for the Farmer's Market season ahead has kept her busy. Each year we are surprised and excited to surpass the record from the previous year as the soap business continues to grow.

March 2014: We are pleased and excited to announce we have been accepted as vendors at the Farmer's Market of the Ozarks in south Springfield! This is a new market for us, and we hope it will offer convenience in supplying our products to you. This will take place of our "Springfield delivery" for 2014.

We are growing in grace as we face life's challenges and changes, and learning to adapt as the children pursue their interests and place in life. One thing that hasn't changed on Bechard Family Farm is our commitment to raising the highest quality natural meats. We are excited about the year ahead and can't wait to see you at our little farm store or in town.

