

# The Bowers Farm Blurb

## *'nourishing our neighbors'*

### Hello, Folks!

#### Farm Updates

Happy October! We're loving this 'cooler' weather. Windows are open! Our average first frost date is just around the corner (October 15th). Soon it will be time to fire up our outdoor furnace! There's only so much cold we can take without cranking up that heat. Thankfully, we have plenty of wood for the winter. And hay is secured for the cattle.

We've had our last two calvings for the season! Our #6 heifer calved her first; a beautiful heifer calf on September 22. #186 calved her fourth calf, a bull, on September 24th. All are healthy and the calves are attached the their Mommas. Slowly but surely our herd is growing. We now have 22 head of cattle, along with 35 hogs of differing ages and 34 chickens. We are picking up more laying hens this week, as well as ordering heritage breed chicks so we can sustain our flock in the future.

We are taking another hog in for processing on October 15th. We intend to process this hog for Italian Sausage, (mmm, spaghetti!), with hopes of saving a few cuts like the pork chops and belly for some excellent bacon.

We'll be at the **Florence Farmer's Market** on October 17th and October 31st. After October 31st we will be starting our pre-order drop-offs. The **first Florence pre-order drop off** is scheduled for Saturday, November 21st, from 10-10:30am at the Farmers Market. We are in the planning stages of having our products available at the Court Street Market. We'll let you know how that progresses.

Our next **Spring Hill pre-order drop off** is scheduled for Saturday, November 7th, from 10-10:30am at the Children's Home.

Pastured, non-GMO Amish chickens are still available. Please e-mail us at [bowersfarm09@hotmail.com](mailto:bowersfarm09@hotmail.com) if you are interested in purchasing any of these delicious chickens.

A Happy and safe Halloween to all!

#### Pictures

6 and her beautiful calf



186 and her beautiful bull calf  
(Jim is in the process of mowing our  
pastures)



Like Mother, Like daughter



"Hey! Where's *our* hay!"  
We brought hay for Tui's hut and the  
cows just *had* to come see what was  
going on. 23 was expressing her dis-  
pleasure. Such an inquisitive bunch.  
(we have a lot of hut repair to do be-  
fore the frigid weather comes!)



**Fun Cow Fact:** There are 350 squirts in a gallon of milk.  
<http://www.farmersfeedus.org/fun-farm-facts/>

Meanwhile, at the Hen watering hole-  
“SHhhhh...he’s right behind you! His  
tail feathers *will* grow back!”



### **FARMERS MARKETS**

Bowers Farm is attending the following Markets:

Spring Hill, TN: **The Market is closed for the season. The next pre-order drop off is November 7th from 10am - 10:30am at The Children's Home.**

Lawrenceburg, TN: **The Market is closed for the season.** Please contact us for orders.

Florence, AL: The Market is every Saturday from 6:00am – 1:00pm on the corner on Chisolm Rd and Cox Creek Pkwy. **We attend on Saturdays, from 7:30am to noon. We will not be attending on October 24th.**

If you would like to pre-order (recommended for larger orders and/or specific cuts of meat/bones/organs/fat for rendering) for pick up at the Farmer’s Market, e-mail us at [bowersfarm09@hotmail.com](mailto:bowersfarm09@hotmail.com)

***Thank you for supporting the Farm!***

### **OUR PRODUCTS**

Grass-fed/finished Red Devon and Jersey mix Beef

Non-GMO/Soy Free Farm fresh free range eggs

Non-GMO/Soy Free Pastured Large Black Hog Pork

*Sales of whole or half cows are currently unavailable. Please check our website for the retail cuts which are in stock now.*

October 10, 2015

Bowers Farm- Jim and Mary Bowers- 80 Waterfork Rd, Ethridge, TN 38456, 931-762-2847  
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