

The Bowers Farm Blurb

'nourishing our neighbors'

June 2016

Hello, Folks!

Farm Updates

June. Hot, miserable and sticky, already. Feels like we are back in Florida. But, the summer veggies like it. All of our animals have shade, so they are cool. If they are cool, we are cool. At least we have received some much needed rain in the past few days so, the veggies are cool too. Happy Farm, Happy life.

Mary has always wanted the ringtone on her cell phone to be the cackling of one of her hens. Well, that came to be this past month! With the help of Jim and nieces Carmen and Julie, who were visiting from Florida, they figured out a way to do it. Mary is very thankful. LOL

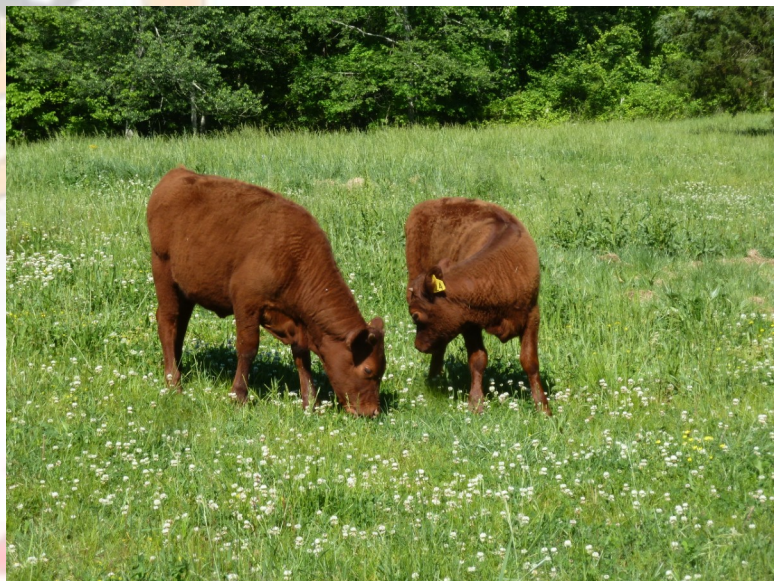
Our first cow for this year is in for processing! We are taking pre-orders and they will be filled on a 'first come-first served' basis. Our next processing for beef will be August 5th. We have another hog in for processing as well and should be fully stocked in pork in about ten days. A complete list of what we offer is listed on the Products page on our website, www.bowersfarmtn.com.

Please check the last page of The Blurb for our Farmers Market schedule.

We have been informed that our USDA processor will no longer take any hogs over 500 lbs. We have a 550 lb hog that we are offering for a whole or half scenario. Processing will be at Shaffer's Custom Meats in Summertown, TN. If you are interested, please contact us for more info.

Pictures

"SHHhhh...just keep eating..."



Fun Hog Fact: "Pigs do not prefer to sit in mud. In fact, they prefer cleanliness much more than other animals. They use the mud only as a coolant in summers, that too out of necessity. Mud also provides the pigs protection against flies and parasites, apart from being used as a form of sunscreen, which protects their skin from sunburn." <http://www.weirdfacts.com/animal-facts/3116-pigs-facts.html>

Squawk! Anyone home?



Our chicks are almost three months old. Two more months and they should be laying eggs.



Our American Guinea/Large Black Hog gilts farrowed! Yes, we have 15 new piglets. Some will be for sale at weaning time.



Just chillin'



FARMERS MARKETS

Bowers Farm will attend the following Markets:

Spring Hill, TN: Thursdays from 3:30-7pm at Harvey Park, 4001 Miles Johnson Pkwy.
Sundays from 2-5pm at Port Royal Park

Lawrenceburg, TN: Tuesdays from 7am-noon next to the Health Dept/Extension office on Buffalo Rd

Florence, AL: Saturdays from 7:30am-noon at the corner of Chisolm Rd and Cox Creek Pkwy (except June 18th)

The Farm in Summertown: June 18th from 9am-2pm under the dome at the Farm Store

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

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. Contact us for the sale of whole or half hogs.

June 8, 2016

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