# The Bowers Farm Blurb 'nourishing our neighbors'

March 2016

## Hello, Folks!

### Farm Updates

After the past few days of just spectacular weather, recent rains were welcome. Any rain we get now and in the coming months may help us through any 'mini' drought we may get during the summer.

All of the 'Farmily' are doing well. Cow calving should start soon and continue on through the summer. We have several breeding pairs of hogs together, including a gilt we sold to a customer last year. 'Molly' Davis has returned to the farm and has been paired with Bart, one of our original Large Black Hogs.

**March preorder drop-offs have been scheduled!** Florence will be March 5th from 10-10:30am at the Farmer's Market. Spring Hill will be March 12 from 10-10:30am at the north side of The Children's Home under the magnolia tree (the opposite side of where the Market is held).

Just e-mail your order, we'll send a receipt and meet you at pick-up for the exchange. We now take credit cards; Visa, Mastercard and Discover.

**It's Amish Chicken time!** The Yoders will be ordering chicks for processing in June/July. If you are interested in purchasing any of these excellent broilers, just let us know and we'll e-mail the details.

#### **Pictures**

Nice to see Scrappy and one of the steers getting along. Lois is still unsure, though.



<u>Fun Cow Fact:</u> Cows have a great sense of smell. They can smell something up to six miles away. *Www.dairymoos.com/interesting-facts-about-cows/*  186 taking care of her calf. Precious!





'Whitey Boy' checking on his favorite hen.

Mr. Bull was getting awfully close to the Polaris!



'Who, Us?'



## FARMERS MARKETS

Bowers Farm attended the following Markets:

Spring Hill, TN: The Market is closed for the season. The next pre-order drop off is scheduled for March 12, 2016, from 10-10:30am at The Children's Home

Lawrenceburg, TN: Please contact us for orders. We can deliver in Lawrenceburg every Tuesday.

Florence, AL: The Market is closed for the season. The next pre-order drop off is scheduled for March 5, 2016 from 10-10:30am at the Farmers Market.

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 <u>bowersfarm09@hotmail.com</u>

## 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.

March 4, 2016

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