

And I will send grass in thy fields for thy cattle, that thou mayest eat and be satisfied. Deuteronomy 11:15

Bechard Family Farm Newsletter Spring 2015



Greetings, Friends!

2015 marks FIFTEEN YEARS that Bechard Family Farm has been sustainably farming here in the Missouri Ozarks! We are excited about this milestone in our farm's story. Starting in 2000 with only chicken and beef, we quickly expanded our offerings to **chicken, turkey, beef, lamb, and pork.**

Your years of patronage have allowed us to be full-time on the farm. We are not hobby farmers; farming is our occupation and our passion. This also means that when you buy from us, you are buying from someone who has a vested interest in your purchase and satisfaction. Thank you for giving us this privilege.

For the first many years we were farming, non-GMO and Organic grains were not at all available to the small farmer. Organic grains are still out of reach for us price wise and would double the cost of our poultry or pork to you. Until that changes, you have our commitment that we will raise the finest, healthiest meats possible using the best non-GMO grains available to us. Using organic practices, all of our animals live on our chemical-free pastures giving you meats that you want to feed to your family. We feed these same meats to our 6 young grandchildren.



As you browse through our selection of meats, know that **none** of our animals receive GMO grains. Within the last year, we have extended our commitment to **GMO-FREE feed** to our **pork**. It comes at a slightly higher cost, but we are no longer purchasing commodity feed for the pigs. Many people have caught on to the idea of buying pork in bulk and we are offering whole and half hogs for sale. A whole hog will yield approximately 150# of take-home meat.

For the **chickens** and **turkeys** this will be our 16th season of raising the healthiest pastured poultry possible. Our birds are NEVER given antibiotics, artificial growth hormones, or genetically modified grains (GMO's). The birds live in floorless shelters that are moved to fresh grass daily. While still allowing access to fresh grass and bugs, the shelters protect from predators and

inclement weather. The chickens and turkeys are *raised* and *processed* here on our farm.

Last year we tried something new by having our first spring chickens ready in April rather than mid-May as we had always done. That worked out well and we will be repeating that schedule.

Our **beef** and **lamb** are grass-fed **and** grass-finished. They never receive grain, so on our farm, GMO's are not an issue for the beef or lamb. Both beef and lamb are available in bulk or by the cut. A "side" of **beef** (1/2 cow) will net approximately 180-200# of meat. A "split side" or 1/4 cow will net you half that. We are taking deposits for June beef now.

The Dorper ram we got a couple winters ago has provided us with nice sized lambs. Several of his offspring have now been to the butcher with a larger take-home yield than we had seen with previous rams. You can now expect

50# of meat from a whole lamb. No matter how many we raise, we always sell out of lamb. Available by the whole, ½, or by the cut.

We look forward to a great second season at Farmers' Market of the Ozarks located at Farmers' Park in Springfield. Delivery of our products to Springfield customers proved easier than ever before with the added convenience getting to see the other vendors at farmers' market. Look for us at FMO on Saturday mornings from 9:00-1:00 PM.

If you've been to our little farm store, you've seen our selection of 11 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.

Those of you who know us surely know about Teddi's beautiful **handmade soaps**. These beautifully designed soaps offer a selection of over 35 fragrances (fragranced with either essential oils or fragrance oils 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!

Many of you recall Armand's serious hand injury about a year ago. He has healed well and in his *spare time* is working on finishing the house he was building for us before he got hurt. Thank you to many of you for your prayers.

Please visit us at www.bechardfarm.com for more information.

Sincerely, Armand & Teddi Bechard
Katie, Kezia, & Hananiah



Tractor chores with Grandpa!

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



The inside of our farm store

Find us on the web at www.bechardfarm.com.
Our e-mail is [contactus @ bechardfarm.com](mailto:contactus@bechardfarm.com)

<p>Pick-up day at the Farm 13700 Athens Road. Conway, MO from 3 to 7 pm <u>\$3.95 per pound</u> *prices subject to change without notice</p>	<p>Delivered <i>Fresh</i> to Farmers' Market of the Ozarks from 9 am to 1 pm <u>\$4.35 per pound (pre-ordered price)</u> *prices subject to change without notice</p>
<p align="center">FRESH WHOLE CHICKEN The processed chickens will weigh between 4.0# to 6.0#</p> <p align="center">Order <i>chicken breasts</i> and <i>leg quarters</i> in the Chicken Notes section on the website order form. Please include date.</p> <p align="center">Please go to our Order Meats page to order your chickens today!</p>	
<p>Thursday May 21, 2015</p>	<p>Thursday May 23, 2015</p>
<p>Thursday June 4, 2015</p>	<p>Saturday June, 6, 2015</p>
<p>Thursday June 25, 2015</p>	<p>Saturday June 27, 2015</p>
<p>Thursday September 17, 2015</p>	<p>Saturday September 19, 2015</p>
<p>Thursday October 8, 2015</p>	<p>Saturday October 10, 2015</p>
<p>Thursday October 22, 2015</p>	<p>Saturday October 24, 2015</p>

Why are our turkey dates tentative?
Well, honestly, we have a daughter getting married and a son who moved out.
We just need to get our bearings back before we set the actual date. Thanks for understanding.

<p align="center"><i>Tentative</i> THANKSGIVING TURKEY Thanksgiving is November 26, 2015</p>	
<p><u>Pick-up day at the Farm</u> <u>13700 Athens Road.</u> <u>Conway, MO</u></p> 	<p>Springfield delivery: We hope to offer several Springfield delivery Options again this year.</p>
<p>At the farm from 3 to 7:00 p.m. ONLY <u>\$3.95/lb</u></p>	<p align="center">\$4.35/lb</p>
<p align="center">Date to be determined</p>	<p align="center">Date to be determined</p>