

# Bechard Family Farm Newsletter Spring 2016

Greetings Friends!

Bechard Family Farm is excited to begin our 17<sup>th</sup> season of raising healthy meats for families like yours! This year is off to a great start. Here we are in early January and we have already planned all the poultry for the entire year. We are thankful for your years of patronage that has made this kind of planning possible. Many of you have become friends. We are privileged to have a special relationship with so many of our customers.

For those of you who are not familiar with us, Bechard Family Farm has been sustainably farming here in the Missouri Ozarks since the year 2000. We raise quality **chicken, turkey, beef, lamb, and pork**. As you browse through our selection of meats, you should know that **none** of our animals receive GMO grains. Not ever.

Our poultry is all raised on our chemical-free pasture in bottomless shelters that are that are moved to fresh grasses daily, giving the chickens and turkeys access to fresh grass and bugs. The design of our pens gives the chickens/turkeys lots of sunshine while still protecting them from predators and inclement weather. Using organic standards (while avoiding the unnecessary expense of organic certification), Bechard Farm chickens and turkey are *never* given antibiotics, artificial growth hormones, or genetically modified grains (GMO's). You have our word on that.



## CONTACT US

Bechard Family Farm  
13700 Athens Road  
Conway, MO 65632  
1-417-589-4152

[www.bechardfarm.com](http://www.bechardfarm.com)



CHICKEN PRICES  
STEADY 3<sup>RD</sup> YEAR IN A ROW

We have exciting news! After checking with our suppliers, Bechard Family Farm will be able to maintain the same price on chickens as 2014 and 2015!

HOW WE RAISE OUR POULTRY

What is so special about how we raise our poultry? Here are a few things we think are important.

- ALWAYS raised on Bechard Farm (not contracted out)
- Pastures chemical-free for at least the last 16 years
- certified non-GMO feed
- never, ever given antibiotics or growth hormones.
- fresh grass & sunshine daily
- all birds certified "avian influenza free"
- not rinsed in bleach solution
- personal attention from farmer
- extra attention is given to cleaning each chicken. We are proud of our clean birds!
- Teddi likes to talk to the poultry. We're certain that's why they're extra tasty. ;)
- More CHICKEN stuff
- We got an incubator this year and have started hatching our own laying hens.
- Plans are to hatch even more
- Just for fun, we hatched out 8 Ancona ducklings. They look like "Dalmatian ducks"!

# Bechard Family Farm

## 2016 Chicken Schedule

Pick-up day at the Farm 13700 Athens Road. Conway, MO <b>from 3 to 7 p.m. ONLY</b> <b>\$3.95 per pound</b>	Delivered <u>Fresh</u> to Farmers' Market of the Ozarks Bechard booth Saturday 8am-1pm <b>\$4.35 per pound (pre-ordered price)</b>
<b>FRESH WHOLE CHICKEN</b> The processed chickens usually weigh between 4.0# to 6.0#  Chicken breast meat and leg quarters available by <i>pre-order</i> at the farm and 'as available' at market.	
<b>Pick-up day at the Farm</b>	<b>Pick-up at Farmers' Market of the Ozarks</b>
Thursday April 28, 2016	Saturday April 30, 2016
Thursday May 26, 2016	Saturday May 28, 2016
Thursday June 16, 2016	Saturday June 18, 2016
Thursday September 15, 2016	Saturday Sept 17, 2016
Thursday October 6, 2016	Saturday October 8, 2016
Thursday October 27, 2016	Saturday October 29, 2016

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## Grass-fed BEEF

Our **beef** is grass-fed *and* grass-finished. Most beef today is grass-fed but isn't always grass-finished. Commercial beeves usually spend the last 90 days of their life "finishing" or fattening out on grain. Bechard Family Farm beef is always **grass-finished**. This is an important detail.

You can buy just 1 package of meat or you can buy a ¼ cow.

Call Armand at (417) 589-4152 for more details.

## Grass-fed LAMB

JUST LIKE THE BEEF, OUR LAMBS ARE ALWAYS GRASS-FED AND GRASS-FINISHED.

- Our butcher says our lambs are some of the best lambs he has seen!
- lamb is available by the whole, half or by the cut.
- You can expect 50# of meat from a whole lamb
- A favorite of many for Easter
- No matter how many we raise, we always sell out. Order yours today.
- January is the time of year to order your WHOLE LAMB

"We want you to know that the lamb we got for last weekend was the best we've had in the last 10 years we've done leg of lamb for Easter. THANK YOU!"  
~Melissa

## All-Natural Pork

Naturally raised pork is flavorful and juicy. Happy pigs make happy meat. Our pork is fed only non-GMO fed along with all the kitchen scraps we can give them. They make such happy sounds when they see us coming. Pork is available by the package or by the whole hog. A whole hog will yield about 150# of take-home meat. See our website for more information.

# FRESH THANKSGIVING TURKEYS

Thank you for trusting us and letting us raise your holiday birds. What an honor! We have sold out of Thanksgiving turkeys every year since 2001 (ever since we started raising turkeys!). Did you know that we had 2016's Thanksgiving turkey poult ordered before the end of 2015?!? Wow! That's because of great customers like you.

Bechard Family Farm turkeys are raised in the exact same manner as the chickens. It takes 16 weeks to grow out the turkeys (we start them in July), so they are on the farm much longer than the chickens. That just means we get to talk to the more. :) The fun thing about turkeys is that they talk back!

Of course, the turkeys never, ever get hormones or antibiotics.

No, January is not too early to order your Thanksgiving turkey. All it takes is a \$10 deposit. Please see the website for more details.

Thanksgiving is Thursday, November 24, 2016.

## Farmers' Market of the Ozarks

Armand & Teddi are soon to start their 3<sup>rd</sup> season marketing at Farmers' Market of the Ozarks. You can find any Bechard Farm product there at our booth. If you have any special requests, please give us a call and we will be happy to bring your request with us to market.

Will you be ordering chickens? Our Springfield delivery will be to market on the dates mentioned in the newsletter.

Look for us on Saturdays, 8am to 1pm from April through October.



## A FEW DETAILS ABOUT TURKEYS

All it takes to reserve a turkey is a \$10 deposit. That will hold a bird for you, no matter how early you order.

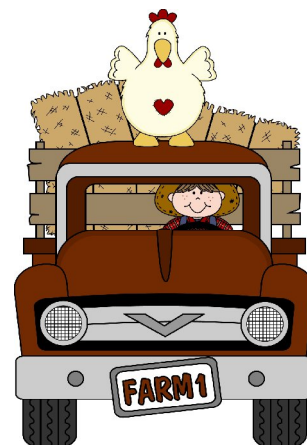
Did you know that we begin raising your Thanksgiving turkey in July? It takes 16 weeks to grow out the turkeys.

Turkeys are a very social animal. They like to gobble and come near when we go out to their pens.

### About market

We bring a great selection of our products with us to market, but we don't bring the whole store. If you have a special request, please give us a call and we will be happy to bring your request with us. An example would be if you are buying bulk meat (1/4 cow or whole hog, etc...) we would be happy to bring that to market with us by arrangement.

- Springfield chicken deliveries will be at market
- bulk meat purchases can be brought by arrangement
- do you want several packages of something? Just let us know!



## Ozark Jam Kitchen

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.

How's this for a selection?

- Apple Butter
- Blackberry jam
- Blueberry jam
- Gooseberry jam
- Peach jam
- Raspberry Rhubarb jam
- Red Cherry jam
- Red Raspberry jam
- Rhubarb jam
- Strawberry jam
- Strawberry Rhubarb jam

## Country Bubbles Soaps

Those of you who know us surely know about Teddi's beautiful **handmade soaps**. Teddi has been making these handmade soaps for over 20 years now! 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](http://www.countrybubbles.com) to order some today! The soaps easily ship nationwide.

Sincerely,  
Armand & Teddi Bechard & family

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