

Bechard Family Farm Newsletter Spring 2017

Bechard Family Farm has been raising clean meats for families like yours for 17 years now! That's right! We have been raising these delicious meats since the year 2000. Does your family have special dietary needs? Maybe you want to try the Whole 30 diet or the GAPS diet? Maybe you are eating Paleo. We can help!

We are excited because we have already planed all the meat production for the entire year! We are thankful for your years of patronage that has made this kind of planning possible. We encourage you to browse through our selection of meats on our website to find grass fed **beef & lamb** and pasture raised **chicken, turkey, and pork** for your family. You should know that **none** of our animals receive GMO grains. Not ever.

We have tried to listen to your needs. You are busy and still want to put clean meats on your family table. We have started offering cut up chickens or packages of boneless/skinless chicken breast. We also now have 'broth bags' of chicken backs and feet for you to make your own chicken broth.

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).



CONTACT US

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

www.bechardfarm.com



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 17 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!

More CHICKEN stuff

- We got an incubator last year and have started hatching our own laying hens.
- Teddi likes to talk to the poultry. We're certain that's why they're extra tasty. ;)

Bechard Family Farm

2017 Chicken Schedule

<p>Pick-up day at the Farm 13700 Athens Road. Conway, MO from 3 to 6 p.m. \$4.45 per pound</p>	<p>Delivered <i>Fresh</i> to Farmers' Market of the Ozarks Bechard booth Saturday 8am-1pm \$4.45 per pound (pre-ordered price) Save 33¢ per pound by pre-ordering</p>
<p>FRESH WHOLE CHICKEN 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.</p>	
<p>Pick-up day at the Farm</p>	<p>Pick-up at Farmers' Market of the Ozarks</p>
<p>Friday May 19, 2017</p>	<p>Saturday May 20, 2017</p>
<p>Friday June 23, 2017</p>	<p>Saturday June 24, 2017</p>
<p>Friday September 15, 2016</p>	<p>Saturday Sept 16, 2017</p>
<p>Friday October 13, 2017</p>	<p>Saturday October 14, 2017</p>



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 1/2 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 feed along with all the kitchen scraps we can give them. They make such happy sounds when they see us coming. We are offering pork by the whole and half 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 poultts 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 4th 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 to order some today! The soaps easily ship nationwide.

Sincerely,
Armand & Teddi Bechard & family

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