



Ashton Glen Farm

Organic Grassfed Beef

Natural Yorkshire Pork

www.ashtonglenfarm.ca



[Fall 2013 Newsletter](#)

It has been quite a while since we last wrote a newsletter. So many things to do and so little time. I'm sure our life is like yours in that department. So we decided that Facebook would be a great medium to communicate. With FB we can make short posts more often and that might be easier to manage and better to share stuff about the farm. Over 1.1 billion people use FB, and so do Diane and I. So we have launched this week the Ashton Glen Farm Facebook Page. You can see it at

www.facebook.com/AshtonGlenFarm If you like, Like our Page and you will see periodic updates in your newsfeed. Even better, post on our page and share your thoughts on our food and farm. We'd love to hear from you. *(note that our FB page is a business type page so that means you can see our page but we don't see yours, 2 way sharing is for Friends type pages)*



[A Fantastic Year for Grass](#)

In sharp contrast to last years drought, this year was the best year we have had in the decade we have been farming here. There was an average of 1 inch of rain per week since mid June and that meant our pastures were lush and green. The cattle were very happy and grew extremely well. I didn't have to supplement once with hay all summer, and that has never happened before. Yippee. We decided to share in the good fortune by rolling back our beef prices by 30 cents a pound. No,

we are not Walmart, exactly the opposite, but we can share in our good fortune.

Pork and Beef Supply

At this point in the year we are sold out of pork for 2013. We have started taking reservations for 2014 pork, but won't be asking for deposits until the spring. At this writing, we still have a few beef quarters left to sell, but we expect those to go soon. We have sold out every year since we started. If you are interested in beef this year, just visit our webpage at www.ashtonglenfarm.ca Some pork and beef have already been picked up but the majority of beef will be ready at the end of October. The 2nd batch of pork will be also be ready at the end of October and the last group in December. I will be writing separately those who have ordered to give you more exact timing.



Other notes on 2013

The farm hosted a bus tour of 50 ecological farmers from southwest Ontario in late August. I serve as president of the Ecological Farmers of Ontario, www.efao.ca and it was such an inspiring experience to meet and feed such an admirable group of people, dedicated to good food and protecting the earth, who were visiting farms in Eastern Ontario to learn and share.

We expanded one of the pig areas this spring. We used logs reclaimed from a 19th century barn that was torn down in Fallowfield a while back to make room for development. Diane is quite proud of her newly honed log fence building. We have visions of some more expansion next year.

Lots of kids, and adults too, have visited the farm this year and they love feeding the pigs, cattle and horses. Because of the great rains our heritage apple trees were bursting with apples and it made for easy pickn's.



An Invitation

The farm is looking good at this time of year and there are still a number of animals around. If you would like to come and visit ahead of your meat pickup please feel free to write us and we would be happy to have you.

We look forward to hearing from you soon. Don't forget to check out and Like www.facebook.com/AshtonGlenFarmDave and Diane Smith