

Friends-

We hope this newsletter finds you well and enjoying the new year. We appreciate all your support in 2011; the following is an overview of what Rainbow Farm has planned for 2012.

Pastured Poultry – Chicken

Pastured Poultry was very successful for us in 2011. As a result we are expanding the operation slightly for 2012. We will be raising broilers in batches of 450 with processing scheduled every 6 weeks starting in late May. Our broilers are raised following the Polyface, Inc. approach to pastured poultry. The broilers are raised on pasture and receive a diet of mixed grains to supplement what they forage. They are hormone and antibiotic free.

On the day of processing we will be selling the broilers fresh for \$2.75/lb. This is the preferred purchasing option. If we have any broilers available after processing day they be sold frozen for \$3.25/lb. This year we will be accepting orders now for the entire season. Below are the processing dates for 2012. Let us know how many fresh chickens you would like to order on each date. Priority is given to early orders.

Processing Schedule for 2012:

- Processing #1: May 24th – 26th
- Processing #2: July 5th-7th
- Processing #3: August 19th-21th
- Processing #4: September 30th-October 2nd

There is potential for a fifth processing date in early November, but that is dependent on the weather, demand, and our motivation!

Turkey

We have not committed to raising turkeys this year, however we have seriously considered it. Our initial estimate is a cost of \$3.25/lb when picked up fresh. If anyone is interested, please let us know.

Eggs

In November 2011 we processed all of our resident egg layers. We received our replacement flock on January 19th, 2012 - 100, day old Golden Comet pullets.

During this transition we've made some changes to our egg operation. The most obvious is that we doubled the size of our flock. The second is that we have shifted to all brown eggs of a single variety of chicken. This was done to provide a more professional, uniform product to our customers with the same great quality as before. Third, we've built a mobile coop that will allow them more access to fresh pasture and insects than our stationary coop. Fourth, we've changed their ration from commercial bagged feed to a custom blend of simple, wholesome ingredients.

We expect to have eggs for sale again by June 2012 at \$3.50/doz.

Veggies

We've added a high tunnel to our production; a 26 ft X 56 ft structure.. We will be learning the ins and outs of high tunnel production this year, but with any luck we will have some summer crops (cucumbers, tomatoes, eggplant, peppers) earlier than in the years past.

We plan to continue to offer a variety of vegetables; with a focus on greens (early and late in the season). As always, all of our produce will be grown using organic growing techniques.

Chevon – Cabrito – Goat Meat

We will continue to have goat meat for sale this year. What worked well for us last year was selling live animals on the farm and then either transporting them to a slaughter facility for the customer to pick up or assisting in an on farm slaughter.

Goats are available for Easter, so order your Easter Kid today!

Hay

We will continue production of square bales this year for sale. Custom haying is available upon request.

Miscellaneous

We are considering taking on an intern for part or all of the 2012 season. A minimum of 3 months commitment is required. If you or someone you know may be interested, contact us for more information.

Follow us online at www.rainbowfarmwv.com and "Like" us on Facebook. We try to update the website regularly; check it out to see what we have been up to.

Please share this letter with anyone you think might be interested in local, sustainable, high quality food. Referrals are the greatest compliment we can receive. Thanks for your continued support.

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