

August 10th, 2012 - Late Summer Update



If you'll recall in our last update Yeti, our female dog, had gone into heat and we were on the fence about whether or not our male had bred her. Yeti had 9 puppies on August 3, 2012, which puts the question of whether or not she was bred to rest. About 2 weeks before she birthed we noticed that her nipples were getting larger and decided to build her a whelping box. Over those 2 weeks she got comfortable in the box and on Friday, just as we were beginning to process chickens at 10AM she started pushing out puppies. Her labor lasted over 12 hours, with the last one coming out a bit before 11:30PM that evening. She is a trooper. For a first time mother Yeti is excellent with the puppies, cleaning them diligently and making sure that they are all well fed.

Thanks to everyone that came to pickup chickens in the midst of the power outages across WV following the storm in early July. That time was exceptionally difficult for us; the combination of no power and record temperature highs made keeping the chickens alive an exhausting challenge. The storm itself damaged many of our pens, but fortunately we were able to rebuild most of them within a few days. We processed chickens with generators and many of our customer commitments were not able to pickup chickens on the farm because they too were without power. Fortunately we had just enough customers pick up fresh chicken so that we were able to freeze the chickens we had processed. Again, thank you everyone for your support during that time.

The high tunnel is still producing well. We weathered an attack of caterpillars by patrolling every plant until we could locate the culprits. There is something very satisfying about squishing a bug that has been feasting on your bounty. Also, there appears to be climate zones within the tunnel that are causing blight to occur at certain heights on every plant. Still, all things considered the plants are doing very well. The cherry tomatoes are 14+ feet long, while the vine tomatoes are about half as tall.

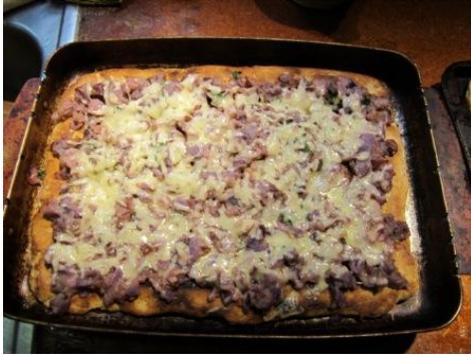


We are still getting a quality rain at least once a week here in Sandstone, which means that a second cutting is still in the works for our leased 35 acres. If it continues to rain at this rate, we'll probably cut in late August/early September.

[Stella's Tea House](#) and [The Livery Tavern](#) are now regular customers of chicken; [Stardust Cafe](#) has been using Rainbow Farm veggies and herbs to supplement their ingredients. We appreciate the support of local businesses and individuals and hope to keep and expand this relationship. If you or your business has a suggestion for a product that you would like to be seen produced locally, let us know. If we can't

produce it, we might know someone that can.

Our third chicken processing will occur next week. Hopefully we'll have power this time around and things will go smoothly. At this time in the chicken's lives they really appreciate it if the ambient temperature is below 90 degrees F, so we're hoping for some slightly cooler weather for the next week.



summer vegetable haul always feels canning, and freezing we've been because there nothing like opening a jar in taste of summer. Check out the blue and and the chicken roast we've made!

We've been eating good off the farm - lots of tomatoes, cucumbers, squash, etc. The good. Using dehydration, preserving what we can the winter to enjoy a little red mashed potato pizza

June 18th, 2012 - Farm Update



Rainbow Farm is alive and kicking. Seems like this week we are going to get a bit of time to breath, which is good because it has been pretty busy (isn't it always). Maybe we'll even go to the lake.

Last Friday we put up our SECOND cut of hay on our fields, raising the total number of square bales we've put up so far this year to near 3500. The weather cooperated with this cutting and the crop is beautiful. We weren't so lucky with our first cut on the leased 35 acre fields. After having spectacular weather for the cutting and drying period, the weather forecast did a 180 degree turn and gave us 2 days of rain. The crop was still okay and of a good quality, but certainly not our finest product. That being said, we need to start selling some hay to make room for a potential second cut, weather permitting.

We processed 85 Cornish hens for [The Livery Tavern](#) in Lewisburg this past week. Hopefully they'll be putting the birds to good use. The remaining broilers will be processed July 5th and 6th, so it looks like we'll be taking it easy on the 4th to get ready.

Our layers have really taken to their home, the mobile coop, and they are pumping out eggs nearly

faster than we can sell them. We generally collect between 85 and 90 eggs a day which means we have nearly 50 dozen eggs a week for sale. They have been feasting on a collection of grass hoppers, clover, and grubs. If you want to try some farm fresh eggs, no time like the present!

We brought cherry tomatoes to the market last week, which we believe marked the first ripe farm tomatoes in the Lewisburg area this year. Too bad we didn't have much else. We are sold out of chicken until our next processing, and we've not had much time to plant beans, squash, and the like so most everything is going to be late. However, we did have quite a haul of sugar snap peas, so hopefully everyone was able to get their fill of those.

Yeti (our female dog) was in heat a couple weeks back so we are wondering if Samson was able to do the deed. If he did, we expect puppies in mid to late July, which would be very exciting. Stay tuned for that one. We hope everyone is doing well and we hope the season is fruitful for you.

May 28th, 2012 - Spring/Summer Update

It has been a busy couple months here on Rainbow Farm (when is it not), but all seems to be going well. We apologize for not being more timely in our updates; we'll try and do better.



Since we last updated this page, a lot has happened. The high tunnel is in full production. All of the tomatoes (200 plants) are in full bloom, with many green tomatoes on each plant and some even turning orange. We've noticed that some of the varieties are doing better than others, but all seem to be producing. The cucumbers are also thriving; we should have our first one to eat in just a couple days. High tensile wire

suspended from the roof of the high tunnel support spools of twine that act to trellis the tomatoes and cucumbers. As a result the tomatoes are 6' feet tall, and the cucumbers are just shorter. Very exciting stuff!

We cut our fields first cutting of hay in the beginning of May and got it put up in the barn just in time. The ground was still very moist, so getting it dry was a challenge, but the quality of the forage was outstanding and well worth the additional effort to get it dry. There are still 35 acres to bale, but the weather doesn't seem to be cooperating at the moment.



We've been selling greens at the Lewisburg Farmers Market since it opened in early April. Folks have been buying them up, and anything that doesn't sell gets taken by [Stella's Tea House](#) and the [Stardust Cafe](#) restaurants in Lewisburg. Our egg layers have started putting out pullet eggs, so

we'll also have eggs to sell at the farmers market.

We processed our first batch of broilers on May 24th and 25th and it was fantastic. The birds were healthy and our new equipment made the entire process about 50% more efficient. This included a new propane fired scalding tank and a killing carousel. As usual the Ehlermanns of [Brooks Mountain Farm](#), the Walters, and the Boumans were excellent help and we appreciate their services. Frozen chicken is available while supplies last and our next processing is July 5th and 6th.

Our Pyrenees male, Samson, had his hands full with two bitches in heat over the past month. Yeti, our female, came in soon after we had another female, Pearl, visit the farm to be bred by Sam. We'll find out in about a month if he was up to the task, or if he wasn't man enough for the job.

Girl Scout troop #2303 from St. Francis de Sales in Beckley visited Rainbow Farm for an educational afternoon on May 16, 2012. They couldn't decide what was more exciting, the goats, the chickens, the high tunnel, or the outhouse. Who knew that going to the bathroom outside could be so amusing.

We'll continue to be busy right on through the summer trying to produce good local food for good local people. If you're interested in purchasing any of our products, just let us know and we'll work something out.