Autumn, 2009

Dear Friends,

The leaves are beginning to turn out here on the farm and we continue to wait for some
good rain to green up our pastures. Fall seems to be arguing with Summer about who belongs here. With the blustery winds of Autumn come thoughts of cooler weather and the changing seasons. The summer has been full of hard work as we continue to improve our sustainable practices both out on the farm as well as in the office. Now we are turning our work to the fall harvest season and the final months of the farmers markets.

Turkeys

We are currently taking orders for a limited number of Turkeys. We have a heritage Bronze and the more conventional Broad Breasted White. The Bronze are smaller turkeys with a fuller flavor and more dark meat. Although the white are the conventional bird you find more frequently, ours have been raised on pasture eating a diverse diet, spending their lives outside in the summer air and sunshine. This all means a healthier bird and tastier meat. In order to insure that your turkey is reserved, please place your orders as soon as possible. We can be contacted by phone: 541-998-4697 or email: deckfamilyfarm@gmail.com

New Faces

This summer, we welcomed Matthew Aamot to the farm. Some of you may have met Matthew at one of the Portland Farmer's Markets or seen him here at the farm working with the pigs or the chickens. He comes to us with a great deal of experience both working with animals as well as marketing farm products. He is working with us to develop a heritage hog breeding program and expand our laying hen flock.
Several interns have come to work on the farm throughout the spring and summer, some staying as little as a week and others as long as several months. They worked on many projects around the farm including mending and replacing fences, weeding, evaluating feed conversion in pasture-raised broilers, and picking up and stacking hay. We had a range of cooks in the kitchen and faces around the table as the summer

progressed.

Slow Foods

We were very proud to be chosen for the One Field Meal by Slow Foods of Eugene this year. It was a fantastic event capping many weeks of preparations. Our Beef, Lamb, Pork, and Goat were all featured and Alex Deck's garden supplied most of the vegetables for the meal. The tickets were all sold out days before the meal and it turned out to be quite a success.

Changes in our CSA

Some of you have been with us since we began our CSA program a few years ago, and others have just joined our mailing list recently. As we continue to evaluate our sustainability as a business we have made some changes in the way that we sell our products. Our custom CSA has been phased- out and replaced by a couple of other discount options. We will continue to honor the credit already on account for current CSA members, but will not be renewing custom CSA accounts. We have found that in order to run the custom CSA our non-CSA prices had to be far too high for most of our other customers. In addition to price, the paperwork and time that goes into tracking purchases from the Farmer's Markets on credit was keeping us from other important work. Whether you are new to our mailing list, or a long time member, please consider the following options to purchase our products now.

1. Side CSA - A CSA Share with a true representation of a Beef, Pork, Lamb, and Chicken. Each share is two 25lb+ boxes. Each box contains a chicken, about 5 lbs of Lamb, 5 lbs of pork, and 10 lbs of beef, in a variety of cuts. We also include extras such as soup bones and some organ meats in each box (the extras are in addition to the 25lb total). A share is $300 - A 30%-40% savings on Retail Prices!

2. Farm Card - Buy a $100 card for $90 and use it at the farm or at any of our farmer's market booths - A 10% savings on Retail Prices!

3. $375 order - Place any single, non-CSA share order of $375 or more and we will give you a wholesale discount of 20%! This means $375 worth of product for only $300!

Where can you find our products?

We are now selling at several farmers markets in Portland, including PSU, Hollywood, St. John's, and King. We are at the Eugene Farmers Market each Saturday and our products can also be purchased through Eugene Local Foods. Several small stores in the Northwest carry our products as well. We can be found at some local restaurants, including Adam's Sustainable Table, as well as in the egg section at Sundance. If we are not on the menu of your local favorite, please ask why.

Buying Clubs/Looking ahead to the Winter

This winter we are hoping to offer some options for those of you in Portland, Eugene, and Corvallis, as well as the San Francisco Bay Area, to continue to purchase our products even though the farmer's markets are closed. We are working on developng Buying Groups and will be sending information out in the next month. Please let us know if you are interested in finding out about being a group leader.

Other Great Local CSA's

We just wanted to let you know about a local Wild Mushroom CSA that is only available in the Fall. Contact Rob Miller at 541-746-9493 for more information.

Help Us Name our Marketing Cooperative

We are looking for a new name to use when selling our products and we want your input. Please submit your ideas via email: deckfamilyfarm@gmail.com or drop it in the mail. If your suggestion is chos en, we will give you a complementary box of 15 lbs of Deck Family Farm Ground Beef!

Visit the Farm, We Are Open Six Days a Week!

The farm is an exciting place to explore. We have over 320 acres of

pastures and forest that are waiting to be tromped through. Our animals are always out grazing and curious about visitors. We are in the office each morning and are easiest to reach between 9:00 and Noon. We welcome visitors to the farm any day except Sundays and encourage folks to take self guided tours all around. Bring your children out and gather acorns to feed the pigs or take a hike in the woods. Come at 4:00 pm and watch the cows come up to the dairy for milking. Each season there are new and different things happening on the farm as apples ripen, walnuts fall, chicks begin to grow and try out their wings, ducks make valiant attempts to break into the swimming pool, new lambs are born, calves follow their mamas in the pasture, wool is shorn, and wool fills back in.