

March 2011

Dear Friends,

We hope that you are looking forward to the change in the season as much we are here at Prairie Oasis Farm. We love this time of year as the spring grasses and flowers cover the pasture and the animals bring new life to the farm.

The past year was very exciting and very challenging at the same time. Our son Cody graduated High School and is currently enrolled at Weatherford College. Cody and Allen have just returned from a mission trip to the Philippines where they helped with the construction of an orphanage and an agriculture training facility. Check out www.asiaseedproject.org. It was an amazing trip. Katelyn has started giving fiddle lessons and has spent quite a lot of time researching and planning our family garden. Karah is now in the 7th grade in this our second year at home school. She is Allen's shadow when it comes to being outdoors and tending to the farm.

Now for the challenging part of the past year. The State Health Department requested some remodeling of our poultry processing facility, which is still under construction. Last year this kept us from being able to offer our pastured poultry in the spring and fall.

However, we were able to continue with our Holiday Turkeys by having them dressed at a small family farm, just like ours, in east Texas that has a state inspected facility. This will be the same facility that we will take our pastured chickens this spring. We **WILL NOT** be changing the price of the poultry, we will absorb the cost while the remodeling is taking place.

The downside to this is we will only be able to offer whole chicken this year. The other facility will not be cutting up the chickens for us. So this year the chickens can only be offered as whole, frozen chicken. This in no way takes away from the nutrition of the chicken, just the convenience of the preparation.

Grassfed beef and pastured lamb have always had to be dressed at a local inspected facility and the cost of having this done continues to rise. Therefore we will be slightly increasing the cost of our gourmet grassfed ground beef and our pastured lamb.

Since the passage of the Food Safety Bill at the Federal level, we are unsure how this will affect small direct to consumer producers. There was an amendment attached to the Bill that exempted direct marketers. So we shall see what challenges await us there. As always, look to www.eatwild.com for the latest news concerning the health and environment benefits of grassfed meats. Please feel free to share information about our products to friends and family who want to eat healthy.

Thank you in advance for bearing with us during the time of remodeling. We look forward to serving you this year.

Allen, Kim, Katelyn, Cody and Karah Boone
Prairie Oasis Farm
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