

THISTLES & CLOVER

Grass-fed Beef,
Farm Fresh Eggs,
Pasture-Raised
Turkey, Chicken And
Pork



Vol. 20, May 2011

April/May Dates:

Saturday April 30th

- Village Pointe Farmers Market
West Omaha
8am – 1pm

Saturday May 7th

- Village Pointe Farmers Market
8am – 1pm

Sunday May 8th

- Aksarben Village Farmers Market
9am – 1pm

Saturday May 14th

- Village Pointe Farmers Market

Sunday May 15th

- Aksarben Village Farmers Market

Saturday May 21st

- Village Pointe Farmers Market

Sunday May 22nd

- Aksarben Village Farmers Market

Saturday May 28th

- Village Pointe Farmers Market

Sunday May 29th

- Aksarben Village Farmers Market

We will try and attend the Old Market Farmers Market when possible. We **do** plan to be at Village Pointe and Aksarben **every week**.

Farmers Market Season is Here!

*The first farmers market takes place on **Saturday April 30th at Village Pointe!!!!** Stop by our booth and say hi!*

Our mission at Thistles & Clover is to provide you with delicious and healthy farm fresh foods. We do this by raising our animals on pasture and treating them with care. We do not use hormones or antibiotics to artificially increase their rates of growth.

Short and sweet this month! We review forthcoming price changes and why we're making them.

Thank you,

Adam and Lucy Cameron



STAY INFORMED: T&C PRICE CHANGES

Our costs of production have increased dramatically since the end of last year's farmers market season. The main increases have been in the amount that we pay to rent our pastures (up to 50% more than last year) as well as the price of our poultry feed (23% higher than last year).

We are sad to say that we are at a point where we have to pass along some of these costs to you, our valued customer, so that we can continue our operations.

If you have any questions about changes in prices, please contact us anytime and we would be happy to address your concerns.

Grass-fed Beef:

- Ground Beef: \$5.50 per pound
- Burger Patties: \$6 per pound
- Stew Meat: \$6.50 per pound
- Short Ribs: \$3.49 per pound*
- Back Ribs: \$3.99 per pound*

*Note that this is a *decrease* in price from last year.

For the time being **we are holding prices for our other grass-fed beef products at their current rates.** This includes bulk beef (beef ordered by the whole, half and quarter), beef jerky, beef sticks, summer sausage, and bratwursts. We have not yet set prices for steaks and roasts as we are currently out of stock. Prices for some steaks and roasts may increase when they come available in another month or two.

Pork: Our cooperative pork producer informed us that they are increasing their prices by 10%. To adjust for this, we plan to raise pork prices by about \$0.16 per pound across the board starting June 1st, 2011.

Chicken: Last year's price for whole chickens was \$3.25 per pound. This year it will be higher but we have not yet determined the exact price. Once we send out the announcement that we are ready to accept chicken orders we will let you know the new price.

Turkeys: We hope to stay close to last year's turkey price of \$4 per pound but we will have to see what the turkeys' feed costs are when we start raising them in another couple months.

Eggs: We have made the difficult but necessary decision to raise the price of our eggs this year to \$5 per dozen. If this price increase gives you pause, please keep in mind that we are one of the only - if not the only - Omaha-area farm that rotates their hens throughout the pasture via mobile homes. Most farms simply allow their hens to 'free-range' out of a stationary hen house. Hens will only stray so far from their home and thus hens in a stationary building quickly exhaust any nearby grass. At that point, their eggs are simply a function of the feed that they are given. No feed can compare with a diet enriched with living grasses and insects that the hen forages for herself.

Our mobile model ensures that hens have constant access to fresh, nutrient-dense pasture grasses and insects. This translates into superior eggs for our customers - in terms of both nutrition and taste. In case you're uncertain of the value placed on this mobile model, consider that comparable 'pasture-raised' eggs go for \$7 per dozen at Whole Foods.

We hope you continue to see the *true* value in purchasing products from our farm. Better health, delicious food, and ensuring yourself a trustworthy local food producer. Thank you!!!



When you purchase from
Thistles & Clover, you:

Help preserve genetic diversity

Preserve open space

Support a clean environment

Benefit wildlife

Ensure a future source of healthy food for your
family

Thank you!

THISTLES & CLOVER

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