

# SHEEPDOG FARMS



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Greetings from all of us at Sheepdog Farms,

We hope this finds everyone well in this very trying winter. Although we do enjoy our break during the winter months, Spring is right around the corner. We will be bringing in our first batch of birds in March and soon things will be very busy.

Last year was wonderful, we raised nearly 1000 broilers and have grown our laying flock to more than 300 hens. The industrial food system continues to advertise for us. We've seen massive egg recalls, contaminated beef and spinach, lawsuits against fast food chains for what they are putting in our food. We recognize that everyone that buys from us is voting for a better way. A way that is better for your family, better for the animals and better for the environment.

We are growing and changing. This year, thanks to customer requests, we are adding Pastured Turkey and Pork. We have taken back several acres from row cropping for new pasture. We will be looking to the pigs to help with the tilling. They will have fun and we won't need to burn diesel. We have also acquired an old hay wagon that we will turn into a new egg mobile for the hens. The two portable hoop houses will then be converted to house the turkeys. It is a very exciting time.

Customers that have been with us for years know that we have not had a price increase in over three years. In the past we were lucky to find balance, the grain went up but the property taxes went down, balance. Unfortunately the grains that we use for feed have gone up more that 50% since this time last year. This year the price of our broilers will be \$3.05 per pound and the eggs are \$3.25 per dozen.

We will be having different hours this year also; I told you there were lots of changes. We will be open every Saturday from the end of May to the end of October from 9:00am to 12:00 noon. You can shop straight from our freezers and coolers. Fresh birds will be offered one Saturday a month. They will be processed the night before, bagged and chilled. We have found that the meat is much more tender when it has had time to relax. This way you can take them right home and cook them. If you won't be cooking

them right away, we recommend choosing a frozen bird. These will be processed a day or two before pick up.

Pre ordering ensures that we raise what our customers want. All orders are filled on a first come basis, as some of you know we sold out a few times last year. To order, just go to our website, click on the order form in the upper right corner. We will confirm all orders as they come in and feel free to make large orders in the fall to fill your freezers.

We thank you so much for your support as we try to work with nature to raise the best quality best tasting products for you and your family. As always your comments, suggestions and requests are always welcome.

Teresa and Jason