

Bone Dry Ridge

A little bit of everything farm



Summer News 2015 from Bone Dry Ridge

Happy Summer everyone

Meat Sales: I'm sold out of beef and pork. Have some lamb left. Here is a link to the [brochure](#). To order, simply print and fill out the brochure and send it back to me with the deposit. The lambs go to Valhalla in mid October.

The weather report: What a dry and dusty summer, most unpleasant and very scary. I just hope we will not have fires anywhere near us, because if we did, we would be in big trouble. My fields are all dried up and good fuel for fires.

Cows: After thinking about it long and hard, I have decided to no longer raise cows here at Bone Dry Ridge Farm. Half my little herd got slaughtered in July and the other half will be slaughtered next summer. I will have Highland beef for sale next year, but after that, I only will be offering beef from my neighbors. I have never been well set up to have cows, and last summer and this summer have made it abundantly clear that they drink too much water for a water scarce farm like mine. My 6 cows drink more water than 50 sheep, actually almost twice as much. I never did take the cows down the road to greener pastures, but decided to get rid of them instead. And those green pastures are no more, everything that is not irrigated is brown. I have been feeding the cows hay since mid-June. I usually don't start feeding them hay until October and sometimes not even until December. I, of course, am not the only one in this situation. All animals not on irrigated pastures are being fed hay at this time, or should be. This dry year also prevented many farmers who make hay, from doing a second cutting. So not only are we all feeding hay 6 months early, there is less hay available. Don't be surprised to see the price of meat going up at the stores. This drought is affecting everyone on the West Coast.

Sheep: The sheep have it very good this year. My friend Keith, the dairy farmer, offered me the opportunity to graze them on irrigated pastures this summer. I wonder if they know how good they have it, the rascals? Not only is it very nice for them to have lush vegetation to graze on, it has saved me hundreds of hours in labor, moving them back and forth from one area to another. They still are being rotated, in 5 different paddocks. By the time the last one is being grazed, the first one is ready to be eaten again. What a treat for us all.

Pigs: The pig are here and growing like only pigs can. They are just about to be moved into the woods. At this point they are still hanging in and around the barn. They are being fed the organic grains, as always, and again this year they getting 4 gallons of yogurt every breakfast, with apples and zucchini on top. It is fun to bring out the bucket in the morning and see them eat $\frac{1}{2}$ gallon each in about two seconds. What is not nice is the dust. The pigs are digging in very dry soil, and creating an awful lot of dust. Pigs are such clever creatures,

and even though there is no extra water to be had, they just drink very sloppily and have created their own mud puddle, below the water nibbles. Just like us, they like to sleep, eat, play and lounge around in water.

Personal Note: I have interns with me this summer, a couple who just graduated from the Evergreen College. They do all the daily chores on the farm, which gives me time to focus on the Creamery. One of them is also my delivery person for the creamery. I could not do all this without their help. They are just terrific. They live in a little trailer here on my ridge and are water misers extraordinaire. Which is a necessary skill to have here at Bone Dry Ridge.

The Creamery: The Creamery keeps going well. We recently added Haggens to our list of stores. We are currently in the one in Lacey, and by this fall we will be in both stores in Olympia. Terra Organics, in Tacoma just put in their first order. They are a home delivery service. You order your groceries on their web store and then it gets delivered to your house. This summer we also added The Pearl Cafe, a little restaurant in Chehalis, to our list. They use our yogurt in their food. If you ever want to eat "out of this world" breakfast or lunch, this is a place worth visiting. They use mostly local products, and put them together beautifully. Best lunch I have had in a long time.

Our most exciting moment this summer however was the arrival of an industrial dishwasher. We are all tired of washing jars in my home dishwasher and then again by hand at the creamery. Now washing the jars is no big deal, and actually kind of fun. It is so nice to simply press a button and the jars get washed and sanitized. No more leaning over the sink.

We'll be at Harvest Fair in Seattle on September the 12th. Come and see us if you have a chance.

Take care. Your farmer and shepherdess *Selma*