

Bone Dry Ridge

A little bit of everything farm



Winter News 2017 from Bone Dry Ridge

Happy Winter

Special note: Most of you know of my husband's passing from cancer a year and a half ago. Never in a million years would I have thought that I would be married again this soon after his death. But here we are. Life is full of surprises. I married my old friend Keith the dairy farmer this summer. We had a very small wedding ceremony behind our Creamery and went out for brunch with friends. One of our biggest challenges as a couple is merging our two farms. We think we may have come up with a solution that works: Keith will continue raising the dairy cows that produce the milk for the Creamery. He will venture into providing beef for my/our customers. He is also experimenting with raising pigs in winter for which he has a good setup, but I do not. It is nice to have pigs all year round in case we have milk or yogurt that needs to be eaten by someone. I will continue to raise sheep and summer pigs. And running the Creamery of course.

Meat Sales: We have pork for sale. It will be ready in March/April. I'm having some technical difficulties on my website so I cannot post the brochure. If you are interested and would like to receive the brochure send me an email. Selma@bonedryridge.com

Pigs: We thought it would be nice to have pigs both summer and winter. Especially when we have leftover milk and yogurt that needs to be eaten. Pigs are a great solution. Keith has a very good set up for pigs in winter. Giant barn where they have a nice shelter and lots of space to run around. Before this winter's cold spell, Keith was harvesting winter-oat grasses for them every day. They loved getting that green treat every day. He also feeds them non-GMO grain (mostly Oats and Barley), milk soaked bread (leftover from the Bread Peddler in Olympia) and culled vegetables from neighbors' organic vegetable farms. They occasionally also get leftover yogurt. Oh, these spoiled creatures. They live in a thick bedding of hay in a giant open barn and are a bunch of very joyful pigs. Since this is our first time raising pigs in winter, we are not totally sure when they will be ready, but we are estimating mid-April.

Sheep: They came home from the fields in mid-November as always, right after Keith and I had made some improvements to their barn. We built a feeder that allows me to feed them from the back of the barn. I stack my hay there and can just dump the bales right into the feeders. This has made my life very much easier and the sheep now have more space inside the barn to lie down. We also built a concrete pad next to the water trough. This will hopefully help keep their hooves trimmed. There is not much hard surface my sheep encounter throughout the year to keep their feet trimmed, so I usually give them pedicure twice or three times a year. They seem happy to be home and I really like taking care of them each morning. My routine is: after breakfast I go feed and water the sheep, talk to them and often hang out a bit. I check in to see if everyone is doing well. I may also bring them salt

and minerals. After they are all good for the day I head over to the chickens. They get scraps from my dinners and occasionally leftover yogurt, which they love. I fill their grain bucket and water and move the coop if need be. Everything on this farm is in perpetual motion. I keep my old tractor attached to the coop most of the year, which makes it convenient when I want to move the coop.

The weather report: Fall was so warm we had grass growing for the longest time, but eventually it became like a normal winter here for the NW and we were content. But the cold spell has been a little annoying because it means every task takes longer and keeping the water from freezing can be a bit of a challenge. But we'll hang in there for this winter and we are already looking forward to spring.

The Creamery: It can be a bit of a challenge getting into stores sometimes. Especially the larger stores that have Headquarters. I'm hoping I can get into PCC this year. That is my challenge for 2017. If you have a PCC near you, could you please suggest to them they carry Flying Cow Yogurt. They take their customers very seriously. I will continue to hound them on my end and hopefully together Flying Cow Yogurt will grace their shelves soon.

Take care. Your farmer and shepherdess **Selma**