



Dear Valued Customers,

We hope you are all enjoying the slow turn to fall even as many of you have been anxious for some news from the farm. We appreciate all of your enthusiasm for the food we raise and the way you support our students and the agriculture we practice here in the Swannanoa Valley.

In the midst of a large amount of uncertainty in the broader world we have had a productive year here on the college farm and we think you will be pleased with the outcomes! Much of our recent work has been focused on how carbon cycles on our landscape. One of our farm students has been engaged in a study that will give us a snapshot in time of the carbon content of our soils. This will allow us to measure against that baseline as we deploy new management practices and make sure that we are contributing to a carbon cycle that is growing the water and nutrient holding capacity in our soil.

One of those management practices this summer was to make sure our sheep were as mobile around the farm as our cattle are. We have been committed to short duration, 24 hour paddocks with our herd all year and have had some truly great successes associated with this practice. Aside from the known benefits to soil health from this kind of grazing, our incidences of hoof rot have dropped almost 100% and the parasite load in our herd has dropped by two thirds. This means we have some exceptional lamb to offer this year that is not only tasty, but is also from animals who have had a happy summer grazing a very diverse assortment of perennial pastures and annual cover crops.

Our beef this year really thrived with the fairly regular and small rainfalls we had in the valley. We had very nice pasture all through the summer, and were able to cap that off by grazing an awesome summer annual mix that contributed to overall finishing weights in our herd this year that are on average over 80-90lbs heavier than last year. We have finished great grass fed beef at the college for many years, and this looks to be a fantastic one so don't miss out.

Not to bury the lead here, but that brings me to our sales for the fall. The biggest change is that **we will not be doing a pre order sale this fall**. Don't let this confuse you though, we are still very much selling all of the beef, pork and lamb you have come to expect, it is simply not going to be through a mail-in pre-order.

Instead you can purchase the regular Beef Value Packs, Beef and Pork Quarters, and all the other bulk boxes and retail cuts through a few different avenues. The main one is through our [online store](#). At this point many of you have made use of the store, and we are ready to have all our orders cycle through it. We currently have a large assortment of retail cuts, Pork Quarters and Beef Value Packs already available. As we process animals this fall more items will come in stock, so check back frequently if you don't see what you are looking for on the first go round. (Beef quarters and lamb halves will be available in early October)

When you place an order you have the option of picking up at 2 different locations, either at our on site pickup any weekday [here on the farm](#), or at the [ASAP Farmers market every Saturday at ABtech](#) in Asheville. Both are very straightforward and will help you avoid the long lines we have had the past couple years at our drive through sales. If you have any questions about these options please reach out, we are happy to help, or better yet, come to the farmers market this week. I am going to be working the stand and would love to chat with you about meat, the farm, and where we are heading with the operation.

The second option is that we will have an open house style sale on November 13th here on the farm, but **this open house will have NO PREORDERS**. If you want to do a preorder we strongly encourage it through our other avenues. It is the best way to be sure you will get what you want, so please see the previous paragraph about using the online store. But for those of you who have missed the community event where you have a chance to meet the student farmers, connect with the other agriculture and craft crews at WWC, and enjoy a morning on the farm this event is for you. We don't have all the details yet, but save the date, November 13, 9-12, and we will have more information for you as we get closer.

One small disappointment for the fall sales is that we will not have any bacon. Our relationship with Benton's has been fantastic, we love having our pork cured and smoked at their traditional smokehouse, and apparently you all love it too, because we can't keep it in stock! We are sending them more bellies and hams to cure, but the turnaround takes a few months and we simply won't be restocked before these sales. We will certainly have more come spring, and will be sure to let you all know once those smokey packages arrive.

I again want to offer my thanks for your support. I feel lucky everyday to get to work with such a dynamic group of students, to get to shape the way we practice agriculture at Warren Wilson and to be able to grow food that is truly healthy, locally adapted and delicious. Your support is a big part of what makes that all go, so thank you. Hope to see you this week at the ASAP farmers market or around the farm this fall. Happy Eating

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