

All of our birds are raised in roomy facilities (with free access to a large meadow where possible). All have their rations supplemented with a variety of natural foods such as weeds, plants, table scraps, and insects. We do not label the birds as 'organic' but they are humanely raised, happy, and they reward us with superior quality and flavour.

TURKEYS:

Our turkeys are available in October for Thanksgiving and December for Christmas. Sizes range from 12 lb–25 lb. (5.5-11.4 kg.) We strongly recommend preordering early by telephone or e-mail as Rushmere® Farms turkeys are popular and are always sold out by their delivery date.

BROILERS (Meat Hens):

Early in the summer we produce some wholesome broiler chickens at competitive prices.

EGGS:

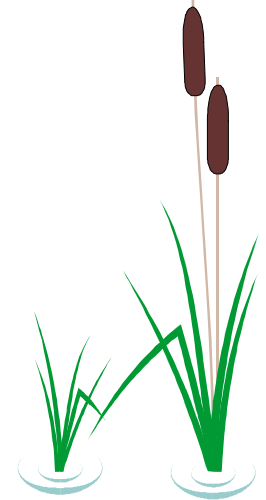
We usually have brown eggs available throughout the year. The hens are happy and the yolks are bright yellow. (As our regular customers know, our egg production was interrupted in 2006 by a mink though – we expect the new hens to start laying near Christmas time).

MUTTON:

Periodically we receive requests for mutton (animals that are over 1 year of age) for ethnic dishes or other purposes. We do our best to supply all of our customers needs where possible.

We collect your home address with your consent for the sole purpose of sending you our brochure annually. We will not sell or pass on the personal information to any other party.

2007



Rushmere® Farms

Mailing Address:
106 Western Gully Road,
Portugal Cove – St. Philips, NL,
A1M 2Y1

Argentia Access Road

Phone 895-3393 or 689 2016 (cell)

e-mail: <rushmere.farms@nf.sympatico.ca>

OUR STORY:

Rushmere Farms® are operated by Myles, Richard (Dick), and Jill Whitaker. The main farm was formally established in 2000 after each of the partners had spent many years in various sectors of agricultural and related fields. The three partners bring a combination of academic, practical and professional experience to the enterprise. The main farm is located on the Argentinia Access Road, 10 km from Whitbourne. There we have our sheep flocks, our reed beds, and other facilities. The birds (turkeys, laying hens, broilers, etc.) and the business office are still to be found at our family home in Portugal Cove. Due to the recent establishment of the farm, many of our projects are currently under development so conditions change as time goes on. We welcome enquiries and visitors but please call ahead.

Phone 895-3393 or 689 2016 (cell)

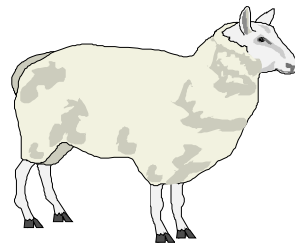
e-mail:

<rushmere.farms@nf.sympatico.ca>

LAMB:

We sell top quality lamb by the half or full carcass from August - November. Generally a full carcass weighs between 30-45 lb. (13-20 kg.) We will arrange to have your meat cut and packaged to order. For instance, most people order chops or racks of ribs, legs, shoulders, and stewing meat but some of our customers prefer some portions minced. If you have special needs for ethnic dishes or special occasions we will do our best to provide for your needs. The operators of Rushmere Farms are active members of the Sheep Producers of Newfoundland and Labrador (SPANL)

We have the cookbook 'Cooking with Lamb – 126 Lambtastic Recipes' by Jelaine McDermit available at \$12.95 this season.



BLANKETS:

We have the wool from our sheep spun into beautiful, soft warm blankets of various sizes by McAusland's in Bloomfield, PEI. These blankets are available in a variety of colours and are very competitively priced.

PHRAGMITES REEDS:

The farm is producing *Phragmites* reeds for industry. These are used in economical, environmentally sound sewage treatment and waste water projects. Further information on these projects is available from Abydoz Environmental at 895-7500.

STRAWBERRIES:

We sell top quality berries in season fresh through several local outlets and may be able to supply some frozen berries as well. Comments on the quality of these berries has been very favourable. We also occasionally have black currants available fresh in season and some frozen later in the year.

LAMB-SHEEP SAUSAGES:

We carry sausages made for us by a professional butcher from our own meat year round. The seasoning in these sausages is quite mild so it does not overpower the lamb flavour and they have proved very popular with many of our customers.