

## ABOUT THE FARM

We are a small organic farm in a new location on a small piece of the 350 acre historical "Rory Dari" in Creswell. We practice **Organic methods**, water conservation, minimal till methods, pasture rotation, use biodynamic preparations, and with compliments to our resident animals, most of our fertilizer is produced here on the farm.

## TOMATOES

Aside from the allure of spectacular colors and shapes and the multiplicity of textures, flavors, and aromas, heirloom tomatoes are actually better for you! Over the past 50 years the USDA has found significant decline of the nutrient content in our foods including fruits, veggies, eggs, meats, and dairy products. Mass production, monopoly, and monoculture have made our common staples toxic and devoid of nutritional benefit. Considered a nutrient dense food, there are more vitamins, minerals, sugars, and healthful enzymes in every bite of an heirloom vegetable than in their hybridized and commercially grown replicas. In fact studies have found the lycopine in orange heirlooms to be considerably more digestible than any other and therefore the most beneficial (and delicious) source of the antioxidant! All winter we look forward to enjoying tomatoes straight from the vine, in fact we always keep a salt shaker and a spray bottle with vinaigrette within reach of the tomato field. Our tomatoes always ripen on the vine and depending on the variety we usually will pick your order the evening before or the day of delivery ensuring your customers will enjoy the fruits while they are vibrantly alive; so fresh the pungent fuzz is still undamaged on their skin.

As we look out onto our brilliantly lush pastures, we envision with excitement the abundance of all that will be produced here this year and in the future. Our small farm is most certainly expanding, and with your help, our dream of moving these breeds out of their endangered status will be a reality.

Each purchase helps to create demand for a more sustainable food system.

Your Farmers,

*Evan +  
Rachel*



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Please feel free to contact us with questions

# Boondockers Farm

Heirloom Produce & Seeds

Ancona Duck Eggs & Meat

Delaware Chicken Eggs and Meat

[www.BoondockersFarm.com](http://www.BoondockersFarm.com)

# Our Products

## Heritage Breeds

All of our breeds are listed as critically endangered by the **American Livestock Breeds Conservancy (ALBC)** and are well deserving of re-popularization.



We are the first Oregon farm to become **Animal Welfare Approved**, a certification which clearly represents our farms values and standards. We are now thrilled to announce that we have received a 2009 Good Husbandry grant from AWA to be put towards our pasture based hatchery for our endangered heritage birds!



Anconas are very enthusiastic foragers and at times they can provide 80% of their diet from pasture, their eggs are packed full of probiotics and nutrients—and the color and flavor prove it.



## Ancona Ducks

Ancona ducks were developed in the early 1900's in Great Britain with the same foundation stock as the Magpie duck. They are a breed unique for their speckled or broken and irregular color patterns and wide range of colors, no two are the same. They are an incredibly hardy, adaptable, and productive breed laying as many eggs as the best laying chicken! Their eggs, which are sometimes a beautiful Robins egg blue, average 2.6 oz!

Duck eggs are highly concentrated and cakes rise double the volume as do whipped whites for meringue, egg breads retain deep yellow color with perfect texture and even a simple poached egg sandwich needs nothing more than its thick and creamy yolk!

Anconas are a dual purpose breed and males dress out to 4 pounds average at 8 weeks and 5 pounds at 12 weeks. The flavor is rich and the meat is moist. Anconas don't fly making the breast meat very tender with less and better flavored fat than a Pekin! Our heritage ducks include the original five lines which were recovered and brought back into production in the early 1980s by our mentor and role model, master waterfowl conservationist Dave Holderread.



## Delaware Chickens

With the demand for healthy heritage broiler chickens we have decided to expand our focus to include the raising of a new breed in need of conservation. Delaware chickens are on **Slow Foods Ark of Taste**.

In the 40s, Delawares were used commonly for pasture-based broiler production until the 50's when the Cornish hybrid became dominant with the food supply becoming increasingly industrialized. The production of heritage broilers plays an integral role in changing the consumer demand from industrially produced "Franken Foods" to healthy and non-toxic foods for us and our environment.

Ideal dual purpose birds, Delaware's are a hardy breed which lay large brown eggs with big bright yolks. Chicks are known for rapid feathering and growth, so males mature quickly and dress out about 7 to 8 pounds in 12 weeks. A real full flavored chicken!

## Looking Forward

We are busy preparing our farm and hatchery for spring and are awaiting our coveted 1940 Jamesway Incubator and other equipment which will enable us to supply farms and families alike with breeding stock as well as the most nutritious eggs and meat from healthy birds, hatched and raised on the same farm. Using these breeds for their dual purpose allows us to be very strict about our breeding standards and ensures each life is valued.