

Oct. 9, 2012

Dear Friends of JFF,

Greetings as the weather starts to cool off! We've had a lot going on at the farm. Here are some of the highlights:

Come Say "Hello" & Eat Dinner in Newton This Thursday!

First things first: We'd like to invite you to come and join us at:

The Taste of Newton, this Thursday, Oct. 11,

from 6:00-9:00 p.m.

on Main Street in Newton.

Come pick up a delicious, quick and easy dinner, and get to know us. It's always a lot of fun, and we hope to see you there! You'll find us easily by looking for our JFF Grass-Fed Beef banner. We'll be in the second booth, just south of the Hair Cutting Co. at 6th & Main. For more info, click here: www.infoneutonks.org/visit_event.php?id=24.

Order Your Grass-Fed Beef Now!

Today marks the day that our first steer of the season goes to the Peabody Sausage House. Some of this meat is already spoken for, but as of this writing, we have at least one quarter left. It will be ready for delivery in early November. Please contact John at john@janzenfamilyfarms.com or Norm at norm@janzenfamilyfarms.com if you plan to place an order. Thanks!

Letter from Farmer Norm

2012 turned out to be a good year for wheat here at Janzen Family Farms. We have a nice photo of our wheat posted on our website (click here: <http://www.janzenfamilyfarms.com/photos.html>.) Pictured on the right is a quart jar of JFF hard red winter (HRW) wheat. Entered in the Marion County Fair, Wheat Market Show, JFF received a 1st place, blue ribbon. The gallon jar on the left was entered in the Harvey County Fair, Wheat Sample Show and a white ribbon (3rd place) was achieved by JFF. The variety we grow is Karl 92, a HRW wheat known for high protein and excellent mill / bake quality.

Of a special note, the "Grand Champion", blue ribbon winner of the Wheat Sample Show at the 2012 Harvey Co Fair was awarded to Claassen (Stan and Dwight) Farms, 'certified' seed wheat producers near Newton. Their certified 'Everest' had a 64.6 # test

weight and appeared to have a protein content of 14% or better. It is a very rare privilege to see wheat with both very high, test weight and protein. Congratulations to Claassen Farms for achieving a benchmark that all the rest of us hope to attain.

by Norm Oeding, manager, Janzen Family Farms

Our New T-Shirts: What's Behind the Image & Henry Creek Flour Mill?

The flowing contours of the upper tributaries of Henry Creek contrast sharply with the imposed squares and rectangles of the roads, fields, and boundaries of the human geography. The creek tributaries reflect the force of water and gravity on landscape over centuries. The human settlement pattern expresses the history of frontier surveying and land ownership. Farms such as Janzen Family Farms were put down during the Homestead Act, or as a result of the transfer of ownership from the Santa Fe Railroad's alternate section checkerboard, to land buyers.

The 2012 T-shirt design by Chuck Regier shows the farm's grid-like layout over the vein-like pattern of the creek's tributaries. This shows that daily, seasonal, and annual farming is an exercise at meshing the two endlessly interweaving and often clashing natural and human systems. The name "Henry Creek Flour Mill" that produces stone ground organic flour, as a part of Janzen Family Farms, helps us keep in mind the natural side of the equation.

The original aerial photograph and map of the upper Henry Creek region were made available to Janzen Family Farms by Justin Kneisel and Vanessa Walker of the Butler county Natural Resources Conservation Service (NRCS). (See the NRCS map here: http://www.janzenfamilyfarms.com/images/JFF_Henry_Creek_Map_NRCS.pdf.)

Ordering T-Shirts:

You can see the T-shirts on our website here: <http://www.janzenfamilyfarms.com/tshirts.html>.

If you'd like a T-shirt, you can pick one up at the Taste of Newton or the farmers market, or you can order one. Right now, they're on special for \$10 plus shipping. We've got a ladies cut in "pistachio" (sizes S, M, L and XL) and regular men's cut in "sand" (also sizes S, M, L and XL). Let Norm know if you're interested at norm@janzenfamilyfarms.com.

New Retailers Carrying JFF products

Green Acres (www.greenacres.com/) and Natural Grocers (www.naturalgrocers.com), both in Wichita, now carry our Little Red Hen Bakery bread, produced with our own freshly stone-milled, certified organic wheat flour.

We are happy to say Piccadilly (www.piccadillyusa.com/market.html) in Wichita now also sells our flour.

Also, LMNO Pizza in Mount Hope (www.facebook.com/LmnoPizza), a new pizza and sandwich shop showcasing local foods, just started ordering our hoagie buns for sandwiches.

In addition, Food For Thought (www.foodforthoughtwichita.com/) in Wichita now has a deli serving sandwiches on LRH bread. (They already carried our wheat berries and flour.)

(Click here for more information on our bread, flour and grain products: www.janzenfamilyfarms.com/grainbreads.html.)

Check Out This Article About Us!

We made the news in the *Marion Record*! Check out the interview with Norm Oeding in the article entitled, "Farm Specializes in Organic Products," by Rowena Plett, dated Oct. 3, 2012. (Click here for the *Marion Record*: <http://www.marionrecord.com/> and either click on the link to this article on the homepage, or look under the "farm" subhead, if it is no longer posted up top. Thanks.)

2012 Wheat Harvest

Despite the devastating drought this year, our wheat prevailed. In the past several weeks, Janzen Family Farms has shipped six semi-truck loads (5,100 bushels) of our 2012 wheat crop to Central Milling in Logan, Utah, a leading buyer and processor of organic wheat in the United States. We are pleased to be a part of the bigger picture, which includes Kansas, the #1 wheat-growing state, and the coasts, where the leading consumers of organic wheat products live.

Thank You!

As always, we would like to extend a big THANK YOU to all of you for supporting our farm in all ways, large and small. Thank you for continuing to buy our products and spread the word.

Best wishes,

Everyone at JFF