



Our farm is the first of its kind in South Carolina. We pride ourselves on having the most bio-diverse agriculture system in the state, while maintaining our roots in permaculture, organic practices and humane animal husbandry. During COVID-19, we switched our business model from being farmers market centric to almost entirely dependent on our 40 family CSA via in-person delivery. This system has worked well for us because it eliminates waste, saves time and gives us more control over our bottom line. Every week, we build 30-45 "farm shares" that are \$75-100 each. Part subscription, part personal shopping, each share receives \$40-45 of meat (chicken/beef/pork/lamb), \$20-25 of seasonal vegetables, one dozen eggs and \$5-8 of fresh oyster/shiitake mushrooms. The variety is immense! Every week is a new bag of abundance. In this way, we are able to move less popular items and educate customers on how to cook them (i.e daikon radishes, jowl bacon, lamb shanks). It's a risk for sure, but we encourage open dialogue with our members so we can make sure that they are happy with each week's purchase.

We currently raise 200 heritage hogs a year and rotate them intensively throughout the 80 acres of scrub forest and vegetation. They help disturb the soil and allow us to seed beneficial species of grasses that help improve grazing for our ruminants that enjoy the cool forest during our brutal South Carolina summers. In addition to providing our customers with amazing Berkshire/Ossabaw Island pork, the pigs are a crucial element to our small--but mighty!--1.5 acre market garden. We collect horse manure and soiled shavings from the large horse barns nearby and use this as cozy bedding for our pigs during farrowing, weaning and other times when separating and organizing is necessary. We move the pigs into the large open air barn, spread the horse manure and shavings and then the pigs proceed to root, play and eat bits of manure, dropped grain and hay. They essentially grind the bedding down into totally fine sifted compost. We also have chickens that live in the barn when pigs are present. Chickens love to hang out with the pigs, eat fly larvae, grain bits and assist in composting! They help keep the barn "clean" and free of vermin, flies and other pests. After we remove the compost from the pig barn to the compost yard, we then let it sit and further compost for 6-10 months until we are ready to spread it on our vegetable garden. This cycle is crucial for farming the hot, dry, climate with dusty, sandy soil. We've encouraged so much microbial health in our soil through this method and we can't wait to see what our garden will look like in 5 years.



Now that you know a bit about how the backbone of our farm works, we can describe the rest of our farm! We raise a mix of conventional and heritage meat birds (free-range)- about a 1000 year and growing. These chickens get processed on the farm and lovingly wrapped for our CSA customers nearly every week. We have about 100 totally free range laying hens that help keep the farm free of ticks, our grasses trimmed and our fly/mosquito population minimal. They also keep our customers happy with lovely orange yolks. In the fields at the front of the farm, you'll find 40-50 hair sheep grazing peacefully. They are totally grass fed, parasite resistant, heat tolerant and generally low maintenance. A farmer's dream! We currently harvest the young males from our flock for our CSA members who love the delicious flavor. We keep the females born on the farm to grow our flock to the hundreds one day. Once or twice a year, we'll bring in a new breeding ram to keep our genetics diversified. This system has worked well for us and has shown that lamb is the most profitable enterprise on our farm. It would be a disservice to our hardest working employees not to mention them: our pack of 8 dogs! From the baby sheep and calves to the large flock of free range birds we keep, none of it would be possible without our working dogs. They keep aerial predators at bay, coyotes far away and ensure that those pesky racoons don't come close to our birds.

We also have a small cattle herd of about 20 that we intend to grow. These animals are completely grass fed, never one bite of grain. Not only does grazing cows and sheep make economic sense, but it also aligns with our desire to be environmentally sustainable while providing nutrient dense food for our customers. We've started a small dairy goat herd (which has been a complete joy!) and our friends have a thriving mushroom farm here so we can add fresh mushrooms in our veggie shares. We raise Pekin ducks and heritage turkeys for the holidays and make our customers/dear friends special treats like soaps, jams, kombucha, kimchi. We love teaching them how to cook our food and choose healthier ways to eat. Of course we want to have a large, profitable farm that is continually growing, but that's not the only reason why we farm. We farm because we love continually growing as people, as the challenges of day-to-day farming lends us to innovation, spiritual healing, strengthening our bodies, healing our land and allowing nature to provide abundant, nutritious meals for our community.