

Black Sheep Farm



Brenda Hsueh explains that her interest in sustainable food production is a logical result of her concern for the environment and her love of food. With no previous farm experience she started her agricultural journey by volunteering at Everdale Organic Farm and Environmental Learning Centre for six months. The following year she bought forty acres near Chesley and called it Black Sheep Farm. Today she's a full-time farmer making her living exclusively from growing and selling vegetables and has

plans to eventually add sheep and goats to the enterprise. Brenda describes the operation as mostly “human powered” with the occasional aid of a rototiller and some rented tractor work, and she is mindful of keeping the farm’s carbon footprint low.

All vegetables are grown organically using crop rotation, minimum tillage, cover cropping and the incorporation of compost and green manures to maintain soil health. There are twenty five different types of vegetables cultivated every season with one to ten varieties of each vegetable and a focus on heirloom varieties.

Brenda markets produce through a vegetable subscription program and subscribers get a mixed box of veggies every two weeks. Black Sheep Farm currently has forty subscribers in Toronto and Mississauga (Brenda makes all the deliveries herself) and the business is growing. You’ll also find her produce at the Williamsford Farmers Market (Fridays 3 to 8, Victoria to Labour Day). The farm hosts an open house once a year and Brenda posts commentary on her blog at least once a

month. **115415 Grey Road 3, Chesley N0G 1L0 •
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