

# Allan K. Jantze Farm

We've been milking sheep for 10 years. When we started there were only four producers of sheep's milk in Ontario. Guy and Gail Anderson from the **Hive 'n Hoe Country Store** helped us to distribute our sheep's milk feta cheese during the 2009 summer season. They portioned it into sizes requested by the Kincardine restaurants and distributed it to the **Bruce Bar and Grill, Governor's Inn Best Western, Harbour Street Brasserie, Gilley's Feedlot Restaurant** and **Watercress Bistro**.

There are no chemical fertilizers or pesticides used on our farm. The hay and grass that we feed to our animals are certified organic. We use organic soil amendments (such as seaweed) and pest controls (such as neem oil and baking soda) in the garden. We mostly use horses to work the fields which keeps our ecological footprint small. People who buy our produce are supporting that.

We have a contract with an organization called *Humane Pork* and they certify that our pork is grown in humane conditions. The meat is free of antibiotics and pheromones and the pigs are not confined in crates, they have room to move around.

We care for 10 acres of squash, strawberries, Jerusalem artichokes, onion and garlic. The most profitable and flexible market for our garden produce is a CSA (Community Supported Agriculture) in Hamilton that takes whatever we have available. If we have an excess of garlic, they'll take it, or a lack of squash, they'll accept a substitution. Members of the CSA are sharing some of the risks that we can't control, such as variable weather conditions. The CSA also gives us advance notice of the crops they want for the following summer, so we have time to plan for the next growing season.



*Based on an interview with Allan and Linda Jantze • 517 Concession 5 • Kincardine ON*