

Weber's Pastured Meats



Why did the chickens cross the pasture? Because they wanted to be grass-fed. Or maybe to participate in a soil fertility program. These are two answers that farmers David and Ellen Weber of Paisley might give you. The Webers raise chickens and turkeys in light-weight, ventilated, floorless cages that are moved twice a day to fresh plots of grass. The birds eat all the grass they want, while their manure fertilizes the soil.

The Webers' cattle and pigs are also fed largely on grass and are organically raised. Ninety per cent of their produce is sold at two Toronto farmers' markets (Withrow Park and Green Barns) where they get premium prices. Ideally the Webers would like to see the establishment of an effective distribution system in Grey-Bruce so they could market more meat locally. Customers would notice a slightly higher cost, but David and Ellen are sure that the extra money spent would filter back into the community. For example, more local food sales for them mean that more of their business expenses are local. They already frequent *Schefter's Poultry* in Gorrie for processing and *Robinson's Home Hardware* in Paisley for supplies.

Kintyre Metalcraft is the Webers' other business and David will custom-build poultry cages of any size or shape. He is a skilled metal craftsman and makes everything from truck boxes to cookie cutters. Among his speciality items are a one-of-a-kind grain puffer designed by Elmer Brubacher of **Kinloss Produce** and a granola roaster, both of which he constructed for Sean McGivern at **Saugeen Specialty Grains** in Desboro.

Weber's Pastured Meats is certified by *Local Food Plus* (www.localfoodplus.ca), a Toronto-based group that provides verification of farm products as local and sustainable. David and Ellen hold quota with *Chicken Farmers of Ontario* (www.cfo.on.ca) requiring that they forecast their poultry production numbers (within 6%), a year in advance, for three different marketing periods. You can find their chicken, turkey, beef, and pork at the **Paisley Farmers' Market**. The Webers sell meat from the farm gate all summer and winter. **Weber's Pastured Meats, 1230 Bruce Road 11, Paisley • 519-353-4113**