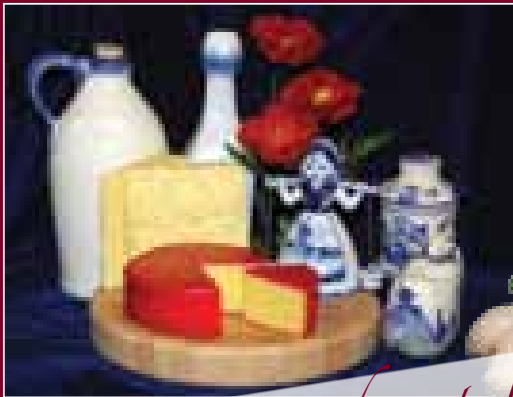


Products from our
FARM *and*
KITCHEN



Buy direct from our farm!



Jolly Farmer®

"Integrity, Quality and Reliable Service since 1967"

Products from our Farm

We are very fortunate to live on a farm, and to be able to work the land and raise our own meat, vegetables, and fruits, and produce other products as well. A benefit of being on the farm is that we know how our food is raised. You, too, can enjoy these benefits, without having to get up early to do the chores! We welcome you to have a share in our farm and our farm kitchen.

Jolly Farmer offers healthy food alternatives to supermarket buying. Order on-line from the convenience of your home or contact us directly.

Beef ... Many people do not realize that cattle's digestive systems are designed for a ration of grass and other green plants. But over the years, it has become increasingly popular to feed beef cattle grain and other high protein foods to hasten weight gain. Current studies suggest that eating grass-fed beef is actually quite healthy for us and may help against cancer, obesity, diabetes, and heart disease. That is why we endeavor to raise our beef cattle as naturally and healthfully as we can on a 100% grass and forage ration.

During the spring through late fall, our beef cattle are outside on certified organic pasture; and during the winter when the snow covers the land, they are fed our own organic hay and silage. When cooking grass-fed beef, or any other grass-fed meat, it is important to remember that it is different than regular "store bought" feedlot beef, and needs to be cooked differently. In general, grass-fed beef needs to be cooked longer and slower and only cooked to rare or medium-rare. Be alert,

too, for which cuts you are using. It really does matter how the different cuts are prepared.

Hung 14 - 21 days before packaging. Shipped frozen. Sold by individual cuts, in the "Combo Cuts" box, or by the side.



Chicken ... We buy our chicks in as new hatchlings, and start them indoors where they are warm, protected, and nurtured for 2½-3 weeks. They begin on a non-medicated starter feed with absolutely NO growth hormones. Moved outside to mini-houses, the chicks are on certified organic pastures, with free-choice, non-GMO grains. We use no antibiotics, except in cases of emergency. The houses out on pasture are moved to new grass areas every day, giving the chicks fresh feed and a clean environment. The result is a high quality meat, full of flavor and goodness, a treat to cook and to eat. These are processed in our own government inspected and licensed abattoir and held 24 hours before freezing to maintain tenderness of the meat. Shipped frozen.

Sold in packages of individual cuts, by the bird, in the "Combo Cuts" box, or by the case (approx 50 lbs).

Lamb ... We strive to follow excellent pasture management principles so that our animals get the very best forage that we can provide, and this is particularly important in raising lambs and sheep. During the winter, the sheep are in a large, airy barn and are fed our organic hay and silage. We time the breeding and lambing seasons so that the lambs are born in the barn about 4 weeks before going out on pasture. During the last 6 weeks of pregnancy and the first 4 weeks of lactation, the ewes are fed whole barley which is an excellent milk booster. The lambs have access to this grain, but otherwise, they are raised on their mother's milk and certified organic pasture. A natural de-worming additive mixed with the grain along with scrupulous pasture management has produced superior de-worming which means much less medical or chemical intervention. While the sheep and lambs are on pasture, the Great Pyrenees dogs are with them for protection. Knowing they are protected, the sheep are contented, and we have not lost any to coyotes. Shipped frozen.

Sold by individual cuts, in the "Combo Cuts" box, or by the side.

Pork ... The heritage breed hogs that we raise are given plenty of space, fresh air, light, good feed, and water. In summer, the animals are out on certified organic pasture, rooting and roaming to their heart's content. In the winter, the hogs are sheltered indoors, but still have lots of room. They are raised naturally with non-GMO grains and certified organic pasture and hay. They are only given antibiotics in an emergency and absolutely NO growth hormones.

Our pork is processed at a local butcher shop. The hams and bacons are cured at the butcher shop using conventional methods and nitrate preservatives.

Hung 4 - 8 days before packaging. Shipped frozen.

Sold by individual cuts, in the "Combo Cuts" box, or by the side.



Sausage Links

... Meaty, juicy, and tender, these are made from our own pork and stuffed into casings for that great link sausage with no artificial additives or preservatives. Enjoy with a meal or in a bun instead of a hot dog. Shipped frozen. Sold in packages of approx ½ lb for the breakfast sausages and approx 1 lb for the dinner sausages.



Breakfast links available in ...
English Breakfast, Maple, Jolly Farmer Original Mild

Dinner sausages available in ...
Bratwurst (with beef), Kielbasa, Honey Garlic



Artisan Cheese

... Commercial cheese is often mass produced in huge batches where the flavors are enhanced with the aid of chemicals and the aging process is often skipped. In contrast, artisan cheese is made by hand in small batches following traditional and time-honored principles, and aged, some types for several years, to develop the flavors and textures. Due to the nature of this process, the flavors and textures of artisan cheese are more "complex" and "matured," and there are some subtle variations between batches of the same type. Jolly Farmer's cheese is made to exacting standards in our government inspected creamery right here at our farm. Each batch is tested to ensure good quality. Sold in approximately ½ lb vacuum packed blocks, or in "Combo Cuts" box.

Available in...
Cheddar - medium, sharp, extra sharp, old, and extra old.
Feta - plain and flavored with garlic and herbs.
Gouda - plain and flavored with garlic and herbs.
Parmesan and Swiss.



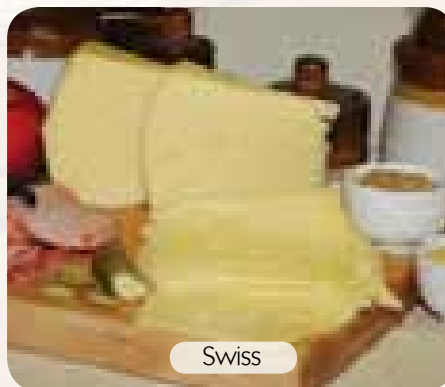
Cheddar



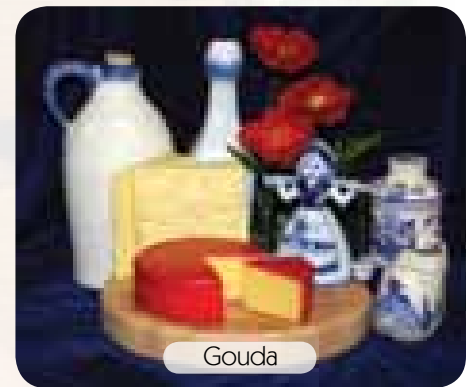
Parmesan



Feta



Swiss



Gouda

Eggs

... Our hens are mostly a heritage breed which gives them an edge over hybrids for laying eggs in the winter. Fed a mixture of non-GMO corn, wheat, protein, and minerals, they produce about 4-5 eggs per bird per week. They are given ample space (more than 7 square feet per bird!) in our barn where they get light, air, shelter, and plenty of water and free feed. The hens are free to roam their pen, but also have perches and nest boxes. Hens like the feeling of an enclosed nest box in which to lay their eggs, but then be free to come and go as they please. These contented birds produce our great farm fresh eggs. Sold by the dozen, subject to availability.

Fresh-frozen Apple Cider ... A wonderfully refreshing drink pressed for us at a local orchard. We freeze it while the flavor is in its prime to preserve that sweet, fresh flavor year-round. Not aged or pasteurized. Shipped frozen in 2 L and 4 L plastic jugs.



Honey ... Pure, unpasteurized honey from New Brunswick honey bees. Sold in 450 g jars.

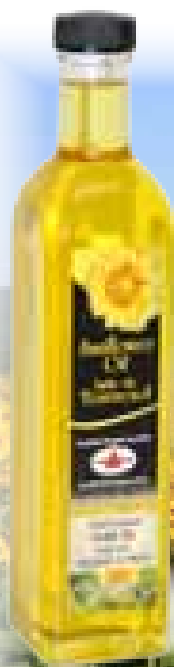
Honeycomb ... For a number of years, the honey bee populations have been declining in North America due to many factors including attacks by predatory mites. Recently, we have been working with methods of raising honey bees to help them develop resistance to these mites without the use of any chemicals at all. Our honeycomb is made entirely by the bees, including the foundation, which results in a wax that is much more tender than traditional honeycomb. This is the purest, most natural form of honey that you can get. Sold in tubs of approx 4 oz or 6-8 oz.



Maple Syrup ... The sap for our syrup is collected from maple trees and then boiled down in our own sugar house using an old-fashioned, wood-fired evaporator. The resulting pure maple syrup is ungraded. Sold in 375 mL attractive glass bottles. Subject to availability.



Sunflower Oil ... from certified organic sunflowers grown here on our farm. After harvesting, the seeds are then pressed using the cold press method so that none of the flavor and nutritional goodness is lost. The result is a beautiful, golden, unrefined oil that is full of flavor and nutrition. Try our "bottled sunshine" for a healthy alternative. Sold in 500 mL jars.



from **CERTIFIED ORGANIC** sunflowers

Certified Organic by ACO



Certifié Biologique ACO

If you can answer, "Yes" to any of the following questions, ...then our Vegetable Program is for you!



- Do you dream of growing your own garden but don't have the time or space?
- Do you value organically grown, fresh vegetables from the garden each week?
- Do you want to pick up high quality, organically grown vegetables at a reasonable price?
- Do you wish your food dollars could all go toward supporting local farmers rather than a string of middlemen, wholesalers, and freight companies?

"Box-a-Week" *Vegetable Program*

Sign up on line...www.jollyfarmer.com

What is our Vegetable "Box-A-Week" Program?

We grow the garden for you so you can have boxes of fresh, local, organically grown vegetables on a regular basis. During the Summer/Fall Program, you'll receive 20 boxes of fresh produce, once a week starting the end of June and ending early November. The Winter Program is a box every other week starting in November. Sign-up for each program is separate.

Your contribution is to commit to take the boxes of produce and pay up front or in installments. It benefits you in that you can enjoy garden fresh produce all season without the hassle of growing the garden, and it benefits us because we know in advance that we will have a home for what we grow and can pay attention to growing a great crop rather than worrying if we can sell it! You also have the added benefit of receiving regular e-mail updates as to how the farm and garden are doing, what will be in your boxes, recipe ideas, and much more.

How do you pick up your box? You either come to our farm Thursday afternoon, or come to a designated drop off location in your area.

What will you get?

During the Summer/Fall Program, you will get a box of fresh seasonal veggies every week from late June through early November (20 weeks total). During the Winter Program, you will get a box of root crops, winter squash, and greens approximately every other week starting mid-November. A box is designed for a family of four. A half box will also be available for a family of two.

We decide what to put in the box, but it will be a good cross section of the vegetables that are available in season. The value of the box varies from week to week, being highest in August and September. However, averaged out over the season, we will meet or exceed the value of your purchase price. You will also get regular Farm updates via e-mail indicating what will be in the box that week, giving recipes and cooking ideas and sharing events on the farm.

Fruit & Berry Supplement

We are offering a Fruit & Berry supplement that can be added to your weekly vegetable box. The details of this program will be similar to the vegetable program except that this produce is not grown organically. The Fruit & Berry supplement is only available to those who sign up for vegetables.

This supplement may not supply all your fresh fruit and berry needs, but it will be a good start and will offer fresh, tasty fruit on a weekly basis.

Summer Program includes:

- Strawberries
- Raspberries
- Blueberries
- Rhubarb
- Plums
- Pears
- Apples

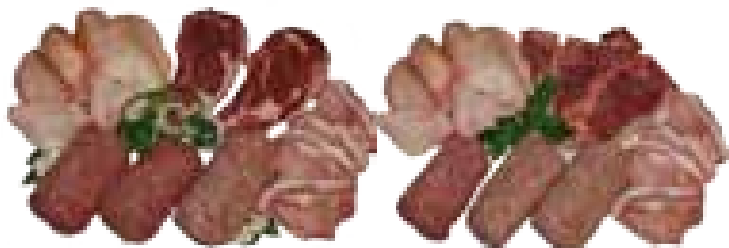
Winter Program includes:

- Pears
- Apples
- Frozen Apple Cider
- Frozen Berries...
Strawberries
Raspberries
Blueberries

Sign up on line...www.jollyfarmer.com

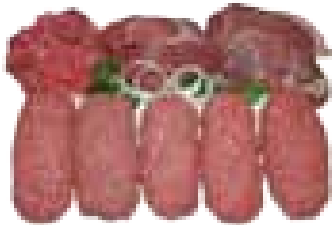


Examples of possible combinations...



Sampler

Sampler



Beef



Beef



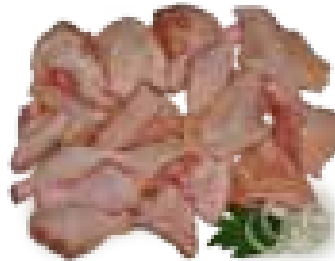
Pork



Pork



Chicken



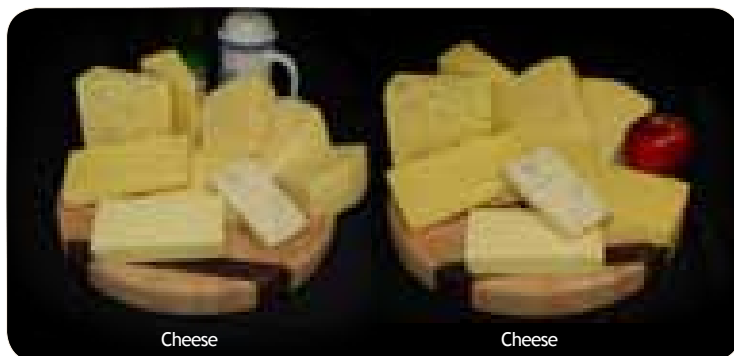
Chicken



Lamb



Meat arrives frozen...



Cheese

Cheese

Combo Cuts

our selection...your savings

Jolly Farmer is offering a new collection of meat and cheese boxes which we are calling "Combo Cuts." Priced to reflect a cost savings over buying by the individual cut, "Combo Cuts" are boxes of different selections of meats or cheese. As the farmer, we decide which exact cuts of meat will be in the boxes, and the selection varies from box to box. The boxes will contain multiple packages and will always include some "high-end" cuts as well as some of the more economical ones.

The meats arrive frozen and are packaged for 2-4 servings per package. The contents of the boxes will be within the following parameters.

- Sampler**
9-10 pounds of various cuts of beef, pork, and chicken.
- Beef**
9-10 pounds of various cuts of beef.
- Chicken**
8-9 pounds of various cuts of chicken.
- Lamb**
6½-7 pounds of various cuts of lamb.
- Pork**
10-11 pounds of various cuts of pork.
- Cheese**
4½-5 pounds of different types and flavors of cheese.

Available Individually Online:

- You can order the "Combo Cuts" online for pickup at one of our drop points, or delivery overnight within NB (extra fee applies).

Or...

Sign up for "Combo Cuts" box program

(starting with "Box-A-Week" summer season)

- Sign up for a minimum of 10 boxes of your choice from the above selections.
- The boxes can be all the same choice or you can take something different each time.
- You can opt to take more than 1 box at a time.
- You choose which weeks you wish to receive them, but at least 10 must be received by the end of October.

The pictures show possible "Combo Cut" combinations, not guaranteed content. But we do guarantee the weight per combo along with a value price. Just think of one click ordering for your meat needs!

from our Farm Kitchen

Bread ... Freshly baked in our kitchen with wholesome ingredients for that delicious home-made flavor. We offer 9 selections with every delivery week – check our online order form for what is available for the week you wish. Shipped freshly baked by the individual loaf. Selections include Country White, Four Grain, Herb Cheese, Honey Oat, Multigrain, and Whole Wheat.

Cookies ... Mixed and baked right here in our kitchen, these are hard to beat when you want a quick, homemade snack. Buy extra and freeze for when you might want some later. Packed 6 large cookies per package.

Available in Chocolate Chip, Molasses Crinkles, Oatmeal Raisin, Peanut Butter, Pumpkin Chocolate Chip, and Snickerdoodles.

Cookie Dough ... Do you like to bake fresh, homemade cookies, but just don't have the time? Buy our frozen cookie dough and thaw just before baking. Then, simply slice the dough, lay it on a cookie sheet and bake.

Shipped frozen in 680 g logs that yield 12-24 cookies depending on size. Choose from Chocolate Chip, Molasses Crinkles, Oatmeal Raisin, Peanut Butter, Pumpkin Chocolate Chip, and Snickerdoodles.

Fruit Pies ... These are individually made using tasty ingredients which include freshly harvested fruits, much of which is prepared by hand. Fill your kitchen with tantalizing aromas as you bake our delicious pies. They are great any time of day – breakfast, snacks, or dessert.

Packed frozen, unbaked in individual boxes.

Available in... 6" (680 g per pie, except Maple Pumpkin 550 g)
9" (1 kg per pie, except Maple Pumpkin 975 g)

Your choice of flavors... Apple Cinnamon, French Apple Crumb, Apple Pecan, Blueberry, Cherry, Maple Pumpkin, Mincemeat (in season – made with our own meat), Strawberry Rhubarb, Triple Fruit.

Granola ... Made with Canadian whole rolled oats, wheat germ, brown sugar, organic coconut, and more; then toasted slowly in a low-temperature oven for a crunchy, hearty breakfast treat. NO PRESERVATIVES ADDED. Packaged in 450 g re-sealable bags.

Your choice of Original, Apple Almond, Maple Walnut, or Honey Raisin.

6" Meat Pies ... Double crust "pot pies" filled with our own savory meat plus vegetables and gravy. No preservatives. Just pop in the oven for an easy, hearty meal. Packed in individual poly wrap and shipped frozen. Net weight 380 g. Your choice of chicken, beef, or pork.

Peanut Butter... Old-fashioned style spread of roasted peanuts, sea salt, pure honey, and oil. Roasted, ground, and mixed right here in our country kitchen. Shipped in 1 lb plastic tubs. Available in creamy or crunchy.

Fudge ... Our fudge is a special treat! Containing real butter, rich cream, and genuine flavoring, it is creamy and delicious just like old-fashioned fudge. We include some anti-mould agent to preserve freshness. Hand cut and wrapped into blocks approx ¼ lb (120 g) each.

Brown Sugar
Brown Sugar Nut

Butter Brickle
Butter Pecan

Chewy Praline
Chocolate

Chocolate Caramel Pecan
Chocolate Coconut Cream

Chocolate w/ M&M's

Chocolate Mint Swirl

Chocolate Nut

Chocolate Orange Swirl

Chocolate Peanut Butter Swirl

Chocolate Raspberry Swirl

Chocolate Tiger Butter

Cookies & Cream

Heath English Toffee

Maple

Maple Nut

Mocha

Mocha Nut

Orange Creamsicle

Peanut Butter

Vanilla Candy Cane

Vanilla Chocolate Swirl

Vanilla Tiger Butter



How to buy Jolly Farmer's good food online.

Available at selected pick up locations ... or ...
Delivery to your door via Armour.

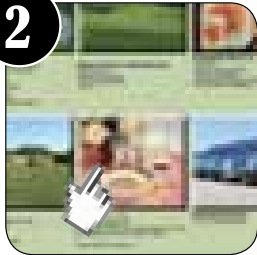
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Go online:

www.jollyfarmer.com

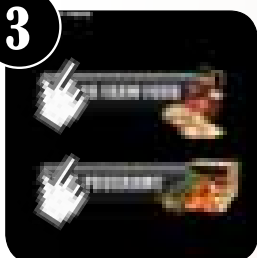
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Click:

“Food from the Farm”

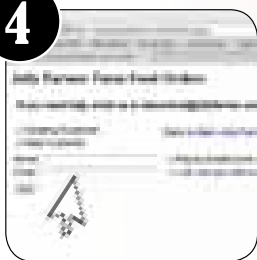
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Click:

“Order Farm Food”
or “Box Programs”

4



Fill in your info:

- Choose from pre-approved Pickup locations, or overnight delivery.
- Please note pickup days and times.
- Select your choice of our products.



Jolly  Farmer[®]
PRODUCTS INC.

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