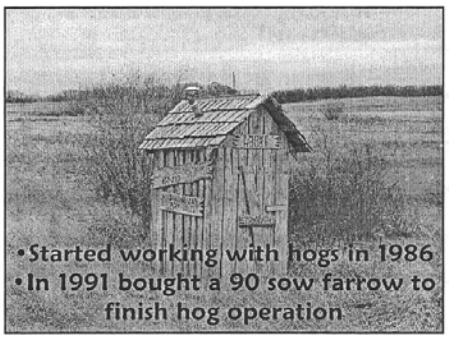
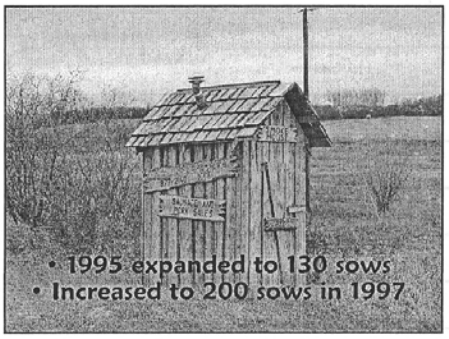
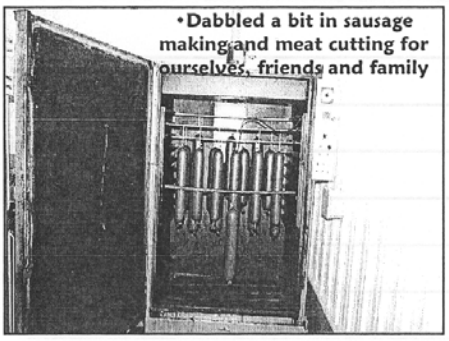
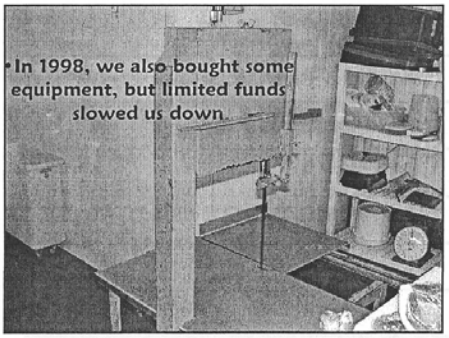
BEEKMAN'S BACON FARM

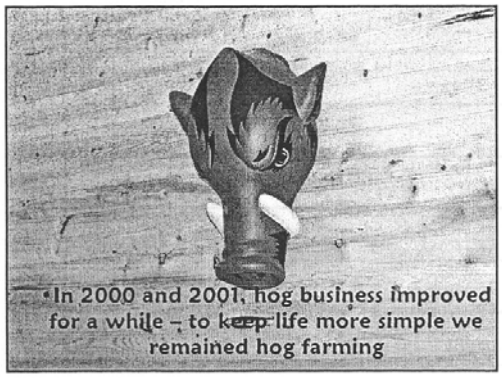

•Started working with hogs in 1986
•In 1991 bought a 90 sow farrow to finish hog operation

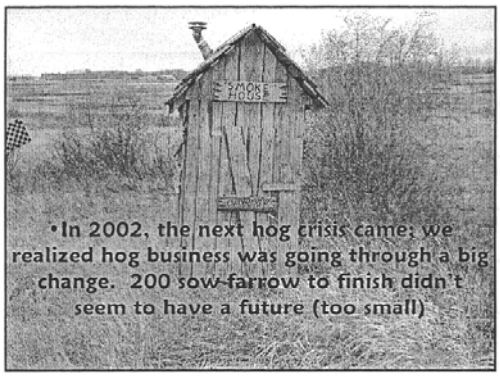

• 1995 expanded to 130 sows
• Increased to 200 sows in 1997

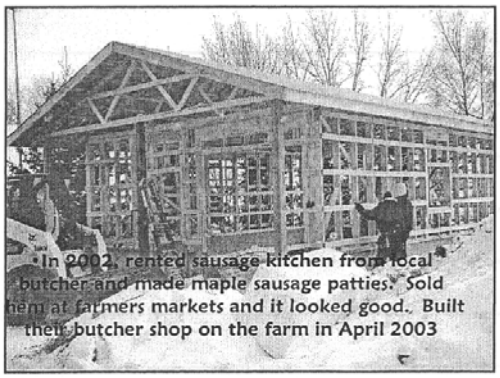

•Dabbled a bit in sausage making and meat cutting for ourselves, friends and family

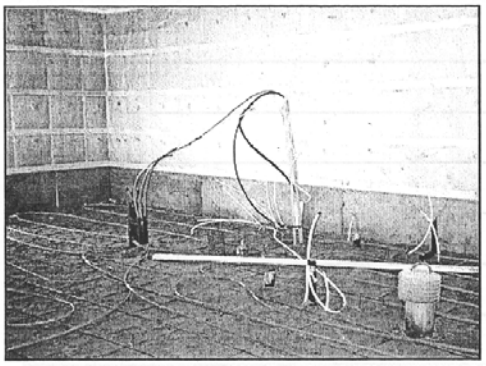
•In 1998 we considered direct marketing and processing rather than selling finished hogs for $38. We did sell about 100 hogs that year that were processed at a butcher facility near us
BEEKMAN'S BACON FARM

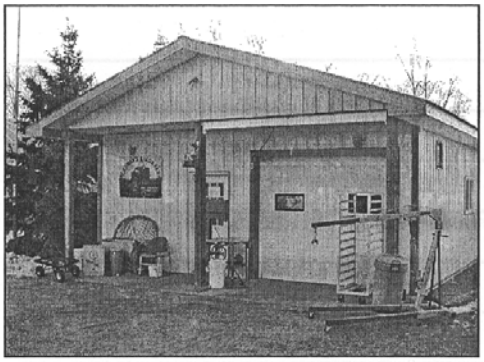

•In 1998, we also bought some equipment, but limited funds slowed us down

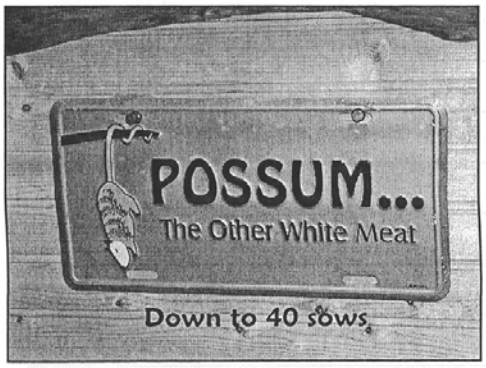

•In 2000 and 2001, hog business improved for a while – to keep life more simple we remained hog farming

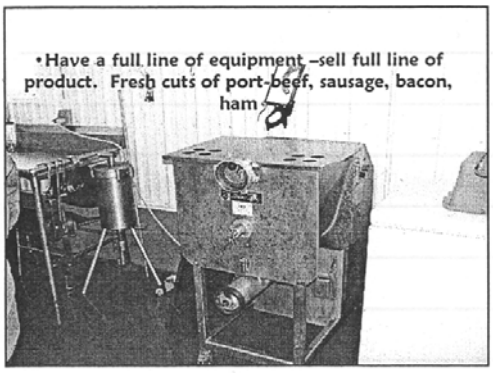

SMOKE HOUSE
•In 2002, the next hog crisis came; we realized hog business was going through a big change. 200 sow farrow to finish didn't seem to have a future (too small)

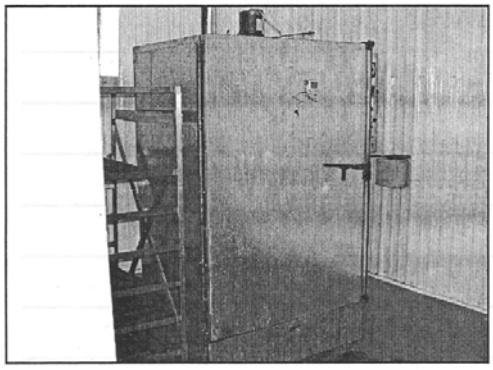

•In 2002, rented sausage kitchen from local butcher and made maple sausage patties. Sold them at farmers markets and it looked good. Built their butcher shop on the farm in April 2003

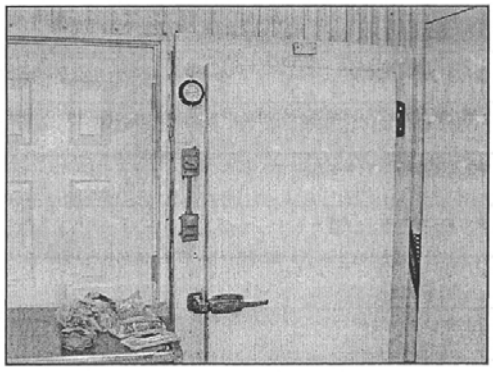


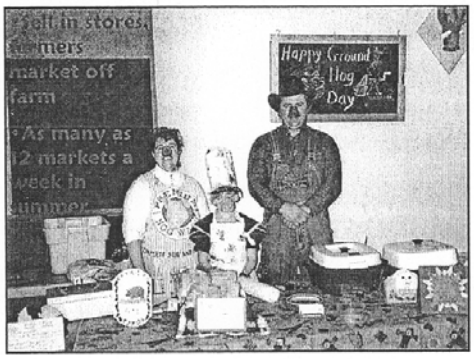



POSSUM...
The Other White Meat
Down to 40 sows

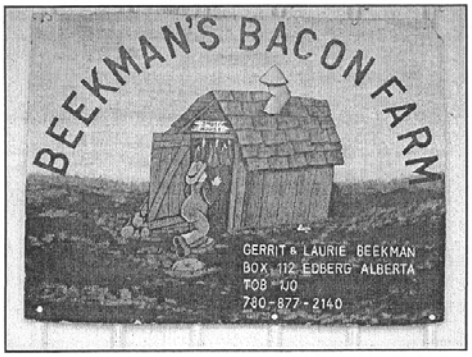

• Have a full line of equipment –sell full line of product. Fresh cuts of port-beef, sausage, bacon, ham

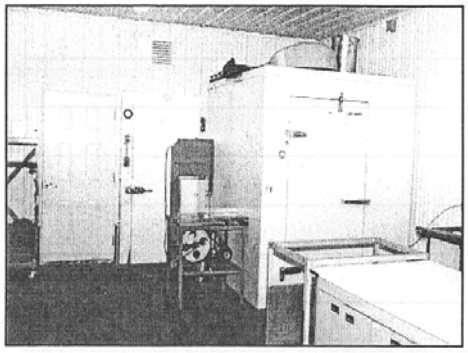




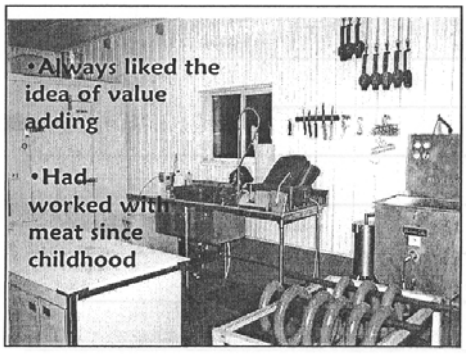

Happy Groundhog Day
market off
farm
As many as
12 markets a
week in

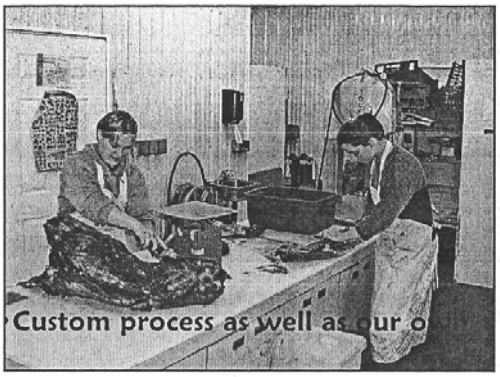
The Last time we slept was in
2001

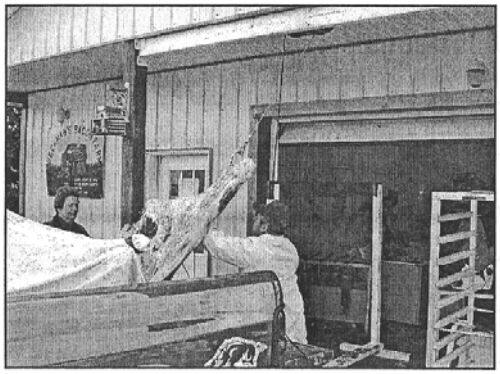

BEEKMAN'S BACON FARM
GERRIT & LAURIE BEEKMAN
BOX 112 EDBERG ALBERTA
T0B 1J0
780-877-2140

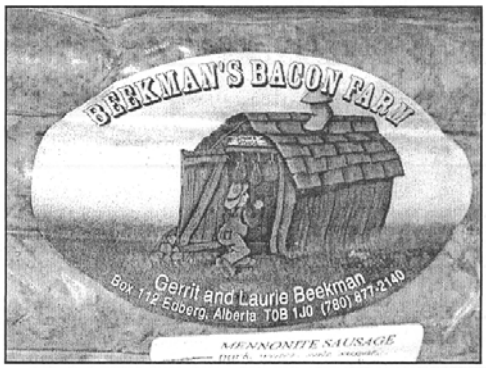


Arkansas
HOGS # 1
The Natural State


• Always liked the idea of value adding
• Had worked with meat since childhood


Custom process as well as our o




BEEKMAN'S BACON FARM
Gerrit and Laurie Beekman
Box 112 Edberg, Alberta T0B 1J0 (780) 877-2140
MENNONITE SAUSAGE