How to Grow 75% of Your Food



Lessons from Successful Homesteaders

A Study of Hundreds of Homesteads Growing Their Own Food

By Aust and K of Homesteady.

Grilled stuffed burrito - that was it, my favorite meal of choice.

K and I were newlyweds, living in a third-story apartment, with next to no responsibilities, and we both knew exactly where our food came from - the drive-up window at Taco Bell.

All of that changed when our baby boy arrived.

Before, the only question I had about my food was whether or not I could get extra queso on it. Now, we wanted to know about the quality of our food, where it came from, and how much we had stored up.

We wanted - no, needed - to be more self-sufficient.



self-suf-fi-cient

/ˌselfsəˈfiSH(ə)nt/
adjective

1. needing no outside help in satisfying one's basic needs, especially with regard to the production of food.

Most homesteaders have the goal of being more self-sufficient.

Why are we moved to become more self-sufficient?

There are so	o many	reasons	why hor	nesteaders	decide	to becom	e more
self-sufficie	nt,						

- Learn skills
- Save money
- Food security
- Food quality

For us, it was a mix of all of those reasons!

It is important to know **Why** you want to be more self-sufficient.

Understanding your 'Why' can help you make better decisions on what to grow down the road.

So why do you want to be more self-sufficient? Take a few minutes to think

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it over and write down your biggest motivations.

K and I have spent over a decade becoming more self-sufficient and helping others down this path with our show, Homesteady.

We launched a <u>Podcast</u> back in 2014 all about living off the land, and that grew into a <u>website</u>, <u>youtube channel</u>, and most importantly, a community of like-minded individuals looking to grow more food in our backyards.

With our show growing in size over the years and reaching hundreds of thousands of people, we have been fortunate enough to cultivate a community of skilled producers and growers around Homesteady.

In this workbook, we are sharing their valuable insights and experiences with you! By polling our community and creating a detailed questionnaire for homesteaders to fill out, we were able to study those who grow a major portion of their own food. This allowed us to learn the most effective ways to grow more food, understand the challenges growers face, and identify trends to help guide you on a path to growing 75% of your food or more!

We want to give special thanks to all who took the time to answer our questions. Your contributions will help many more people become self-sufficient!

For the bulk of our research in this report, we focused on homesteads growing around 75% of their food. In a survey, they identified as growing either 50%-75% of their food or over 75%. We will refer to them as "75%ers" for the remainder of this report.

Lesson 1 - Just Start

"JUST START" has become a mantra here at Homesteady.

That's because we know how difficult it can be to begin growing your food.

My (Aust's) journey away from the Gordita started when I learned to hunt.

I didn't grow up hunting, so I had zero experience. I asked the only guy I knew who hunted if he would help me learn, and he flat-out said, "No, I won't take you hunting. You'll ruin my hunt, and I won't help you butcher it either."

That was tough.

It was even tougher that my family didn't understand my new mission in life. My mom literally cried when I told her I was learning to hunt because she thought "I was trying to kill Bambi" to feed my kids.

Thanks, Disney.

When you decide to start living a self-sufficient life, you might also have **zero** -

- Experience
- Mentors,
- Support.

But that's okay. Start anyway.

Even with zero experience, mentors, or support I was able to get meat!

(ok, I had support from my amazing wife, but no one with experience was helping us), I was able to get some meat in the freezer.



Not in my first season; that was a failure. But eventually, my arrow flew!

You can be more self-sufficient, but only if you start.

And when it comes to the lack of experience, mentors, or support... that's why I made this workbook. Hopefully, it will help you in all three areas.

Experience - You can learn from the collective decades of experience of all who took part in this study.

Mentors - I have included links to ALL who participated in this study (who agreed to share their info) so you can follow them on social media.

FOLLOW THEM. They are all raising around 75% of their food, and they are officially good mentors.

Support - REACH OUT to them! Say hi! Ask questions. They shared their info here because they want to help!

You are ready to start growing more, but more of what?

Later on in this workbook, we have some awesome ideas for you on what to grow to fill your freezer, pantry, and larder. But let's get some ideas flowing!

What are three ways you would like to start growing more food now? (e.g., grow some herbs, raise chickens, get a couple of feeder pigs)

1.	

2. _____

3. _____

Having trouble thinking of ideas? Don't go too big at first. Maybe Sarah from Oak and Barrel Farm can help you with her advice:



"Start where you are with what you can! Even if it's just a couple of buckets on your porch. Grow something that your family consumes."

Sarah is now a full-time farmer in Kentucky, USA. She grows all of her own meat using rotational grazing and a big portion of her vegetables using square foot gardening techniques in raised beds.

In the beginning don't worry about how much you're producing... just start.

Most new homesteaders will not grow very much of their own food.



Homesteady 1 day ago

OK... 1 More... ONLY ANSWER THIS POLL IF... you have been homesteading 2 YEARS OR LESS... How much of Your food do you grow?

1K votes		
1-25%		45%
26-50%		7%
51-75%		3%
76-100% IF YOU ANSWER THIS COMMENT	BELOW TO TELL US HOW	1%
See Results		45%

We saw from our data that the majority of homesteaders, like 9 out of 10, grow less than 25% of their food in the first 2 years of their homesteading journey.

However, as time passes, many will end up growing much more than 25% of their food.



So, don't worry about how much you are growing at first; just start growing something.

When asked what advice 75%ers had, they encouraged going slow at first



"One step at a time, or you will feel overwhelmed. Figure out your budget and your priorities and stick to it,"

- Jamie, Three Little Goats



"Start small, learn as you go, and don't be afraid to ask questions!"

Mike from <u>Sweet Briar Farms</u>



"Grow slowly over time. Getting in too fast can lead to burnout. As a family we have had to communicate well with each other about what we need or want to make sure our children and each other are fulfilled."

- Crissy From <u>Helfrock Farm</u>

Don't know where to start? We have a **Free Video Class** for you that will help you figure that out. You will find links at the end of this Workbook.

The key is starting! As long as you start, over time, you will get better at growing food, and the percent you become self-sufficient will grow.

How? By learning from your successes AND failures!

Lesson 2 - Don't Be Afraid to Fail

While I was out hunting to feed the family, K was trying to grow veggies.

Anyone who has started a garden knows that in your first year, the thing that grows in your garden the fastest... is your list of failures.

K's first big failure was rhubarb.

Rhubarb is a perennial (comes back every year without needing to be replanted).



K planted it somewhere it would NOT get tilled up each year when we redid our garden, in the corner. Seemed like a good idea at the time.

Turns out, this was the corner where our neighbor downstairs' yard began (we lived in an apartment building). That neighbor was out weed-whacking one Saturday afternoon.

Our corner rhubarb patch never stood a chance.

This was the first of MANY failures in the garden. Yet, over a decade later, we still plant stuff (we even planted more rhubarb last year!).

Probably because of the stigma public school gave most of us, many people fear failing.

Do you remember the feeling? The first time you saw it?

An "F" written at the top of a test you finished? Or worse... an "F" on your report card?

Knowing you were going to be required to take that failing mark home and get it signed by your parents! What would they say? What would the punishment be?

My first "F" was on an algebra test. I still remember it to this day.

Failure in public school is a bad thing that needs to be avoided at all costs.

An "F" is a symbol that represents the fact that you didn't study hard enough, were not paying attention, or didn't take your class and teacher seriously.

This is stupid. In the real world, you can try your hardest and still fail.

I find I learn more from my failures than my successes.

Imagine if every baby that ever fell down stopped trying to walk... Slug city.

Forget what your algebra teacher told you and give yourself room to fail.

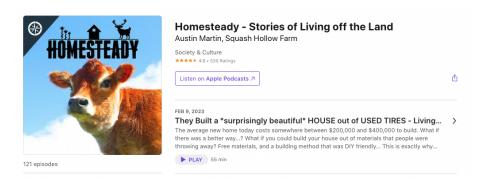
In a recent <u>Homesteady Podcast</u> episode, I interviewed Annie Warmke, who lives in an earthship, grows vegetables, has dairy goats, and does much more to achieve self-sufficiency.

During the interview, Annie shared her perspective on the keys to building a self-sufficient life, including the importance of having "room to fail".

"Something really important in our work is room to fail. We live in a culture where you're not allowed to fail.

With our interns, if they have not made a mistake, I tell them... You're just not working hard enough. Room to fail is POWER, because it means you're gonna try."

You can subscribe to our Podcast HERE



And listen to that particular podcast episode **HERE**

This advice is echoed by many 75%ers.

Kaitlyn's family have been homesteading in Wisconsin for a little over 5 years, and it took almost that entire time to learn how to garden efficiently.

"It's taken me over 5 years to find the method that fits for us," she said. But all those failures have led to a homestead that gets over 50% of its food.

Kaitlyn said it's as simple as "building on what we have learned each year, and adding more as we master what we have."



"Fail forward. Keep learning till you find what fits you."

Kaitlyn from JNK Homestead

Danielle is feeding a family of eight as a full-time homesteader, also in Wisconsin. It isn't always easy, and there are challenges.

"I would have to say keeping up with the mass quantities of produce that need to be produced for our family of eight, it's a challenge to not let stuff go bad. But on the upside, we just feed it back to our pigs."

The beauty of homesteading is that failures can be fed to the pigs!



"It's okay to fail, but don't give up. Keep going because the reward is so great when you can provide so much for your family."

- Danielle from Rock Ridge Homestead

If you are scared of starting something new and failing at it, try to think through the failure.

Ask yourself, "what is the actual WORST that could happen if we fail?" The answer is not as scary as we thought. Let's try it.

For example, you want to grow a garden but you're worried you may fail.

Ask yourself, what is the worst that could happen while growing a garden?

You choose a location to start your garden, plunge your shovel into the dirt to dig your first hole, not knowing a land mine was buried there decades previous, and you wind up blowing yourself to smithereens. Nice.

Now, what is the worst thing that is likely to happen if you start a garden?

You buy some seeds, plant them, but weeds grow and crowd out your seeds. You get frustrated, give up, and you lose the money you spent on seeds (which isn't much...seeds are cheap) and the time you spent digging.

Not so bad. That has happened to me three times in my life, and I survived.

Of the three ideas you had to grow more food now, pick one, and now imagine... What is the worst thing that is most likely to happen?

That's not so bad, is it?

Now that you have taken the time to consider the worst likely outcome, you will be in a better position (mentally and physically) to handle the failure and learn from it, should it happen.

And that means you are much less likely to give up!

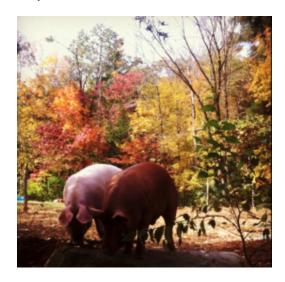
Our first garden at our apartment was a failure, but we didn't give up.

We wound up moving to the country, and putting in a new, huge garden.

We figured if we had done so well with the rhubarb, why not plant a market garden an acre in size? That was a huge failure too. Instead of one little ruined rhubarb patch, we had a one-acre weed patch.

The good news was we had fenced the garden. Seeing as we were no good at gardening and it was already fenced, we decided to get some pigs instead and put them inside the garden fencing.

We turned a failed garden into a pig pen.



BOOM. We were growing food.

And let's be honest, most of us like bacon more than lettuce.

We didn't give up, and that led us to figuring out how to grow lots of food.

What started as a failed garden turned into a pig pen for two pigs. The next year, we raised four, then 12, and now we raise pigs every year.

We start with little piglets, pasture them in our fields, and feed them grain soaked in our family milk cow's milk.

We grow them to market weight, and then it's butcher day.



We process the pigs, cut steaks and roasts, and make ground pork, which we turn into breakfast sausage patties (known by my kids as the famous "Daddy Patties").

The pork belly and hams are smoked, making amazing hams and bacon, all from our homestead.

All this happened because we learned from our mistakes and didn't give up.

You probably won't give up either.

You will try again, but this time armed with the knowledge of what doesn't work.

Do that enough times, and you may find yourself growing more and more food!

However, as you grow **more** food, you will have **less** time.



Eventually, you will run out of extra hobby time to spend growing food, and that's when you start to realize your job is getting in the way of growing food!

One of the biggest time constraints modern homesteaders face is working around their employment.

You can grow a lot of your own food even with a job, but if you want to grow more, you might have to get creative!

Lesson 3 - Get Creative with Employment

You know me as Aust from Homesteady, but if you met me before the Homesteady years, you may have called me:

"Aust the plow guy"

"Aust the machine guy"

Or my personal favorite...

"Aust the septic guy"



I used to work in construction. I did a lot of machine operating, plowing, and yes... septic system installations.

It was fun work, but it didn't allow us to grow much food for our family.

I had long days away from the homestead and spent hours commuting. I HATED commuting. It felt like the biggest life suck.

I realized that if I wanted to grow my homestead, I needed to find a different way to earn a living.

So, I started to get creative.

First, I learned how to build websites.

My parents' construction company needed a website, and I was good with computers...

Then, I started helping other people build websites and charging money for it. I officially had my first side hustle.

When building a website, it's nice to add a few videos to showcase your work. So I bought a camera and a microphone and started making digital videos.

Around the same time, we started selling farm-fresh meat as we were growing enough on our farm to have some extra. To promote our baby farm business, I decided to start a podcast to spread the word.

Homesteady was born. And here we are.

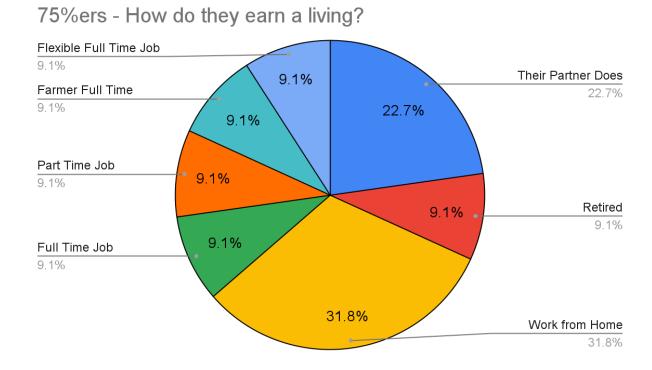
What do you do for work?

Do you have a full time job away from the homestead? You are not alone. Most of my audience does.

So maybe you are wondering...

Can you grow 75% of your food with a job?

YES! Of all the homesteaders who filled out our in depth questionnaire...
Only 10% were full time farmers.



The other 90% were balancing work, home life, and other responsibilities. That said, most were not working full time jobs away from home.

Many had creative work from home jobs, owned their own businesses, or had a partner who was working an off farm job while they stayed on the farm and grew the family's food.



Steph from Red pine pastures Works Nights

"I work evenings and nights as a nurse and dedicate my days to growing/raising food."

Her advice? "One foot in front of the other, one day at a time. When I first started, I "didn't have time" for so many things I do now, and that was before children! You adapt and eventually it all becomes second nature.



Mike from **Sweet Briar Farms** Works Seasonally

"I am an associate professor of biology and my wife Kelsey teaches high school biology. My schedule allows me to work part time from home, seasonal time off and

summers off. The extra time off allows me to take care of animals and grow a large "market" garden. We sell seasonal produce, raise dexter cattle, heritage breed pigs, and goats all on 6 acres of land!"

They are growing 50-75% of their food. What's the best way they grow?

Cornish x chickens! To have a freezer full of chickens in 7-8 weeks you can't beat the almighty chicken. For example, we raised 100 chickens last year, I paid \$225 for the birds and ~\$500 for a ton of feed and butchered them when the feed ran out at 7 weeks. I put 50 birds in our freezer and sold 50 birds for \$15 a bird and that paid for our year's supply of chicken.

If you have a full-time job away from home, that's okay.

Remember, I started off as a construction worker with a 2-4 hour long commute.

But start to plan a creative path out of that full-time away from home work. What interests, skills, or hobbies do you currently have? Is there a way to monetize them? Are there people making money from those same skills?

1	
2	
3	
J,	

Growing up, I learned how to edit audio and video as a hobby. When I decided to start my own business helping other businesses grow online, I was able to use this hobby - video editing - to provide a service to other small businesses and make some money from home.

I made **WAY MORE MONEY** doing this than selling the bacon and sausage we were growing on our hobby farm.

I say that to encourage you to, at least at first, focus on the professional skills you already have that you can monetize from the homestead, instead of trying to monetize the homestead right away.

You will find it much easier to make a living using your professional skills from home than trying to make the same money selling farm-fresh eggs.

In time, the homestead may itself become a lucrative side hustle, or even a full-time gig... (in fact, I have a whole program designed to help you do this, the Make Money Homesteading Class)

But if you want to be at your homestead full time sooner than later, look to see what skills you already have that you can monetize before trying to be a farmer full-time.

Then, once you are home, making some money AND growing a homestead, you can slowly



transition to making money from your homestead endeavors, should you want to.

This is what the entire Make Money Homesteading Class curriculum covers. **CLICK HERE** to learn more about that program.

Let's fast forward now. You did it. You started a side hustle, grew it, and now you get to make the exciting announcement to your friends and family that you quit your job and are going to be at your homestead full time. Is it time to double the size of your farm?

Lesson 4 - Less is More

We failed at our HUGE MARKET GARDEN. We turned it into a pig pen. But I wasn't ready to give up.

The following year, instead of building a huge market garden in the backyard, I built us 3 small raised beds on our porch.

They were small, a teeny, tiny fraction of the size of our huge market garden. But the amazing thing was...

We got MORE VEGGIES from 3 little raised beds than we EVER did from our giant market garden.

Why?

Less is MORE when it comes to homesteading.

The less you have to manage, the better you will manage it, and you will have a greater harvest for it.

The sad reality of homesteading is that everything we try to grow can die. Tomatoes can die.

Goats can die. Chickens can die.



If you are trying to grow too many things, you will have a lot of failures and may literally wind up with NO harvest.

Don't believe me? Here is a short list of endeavors we got into in our first few years of homesteading that we literally **LOST MONEY, TIME,** and **EFFORT** on and got ZERO in return from...

- First deer season (spooked deer, got no meat)
- First small apartment garden (nothing harvested)
- Second huge market garden (overrun with weeds)
- First orchard (Planted in a bad spot, never got an apple)
- First Dairy Goat (was a nightmare animal, got nothing)
- Second, third, and forth dairy goat (I guess we were not meant to milk goats)
- First 2 sheep (ram died of worm infestation, gave the ewe away)
- An entire aquaponics system (installed it, didn't like doing it, took it down)

Remember lesson 2? We failed a lot. I don't regret it now, but it illustrates how likely it is that you will try something and get zero harvest from it, so it's better to go slow and steady (so it hurts less when it happens).

Everything you grow will cost you time, energy, and money to produce, so make sure you are getting the most out of the time you put in. You can do this by growing MORE of FEWER things in the early years.



Codi from More than Farmers in Ohio, who is growing OVER 75% of his food, had some good advice to share on this...

"I feel like growing the most food possible comes down to being the most efficient. In gardening, it's having the willpower to not try all the different varieties and vegetables that you'll barely eat. Grow the things that are the staples and that are the most space and time-efficient to grow.

A cow gives you dairy products and beef, and beef is super easy to raise.

Instead of raising goats, sheep, cows, pigs, and chickens for meat, we only raise beef and chicken. Maybe eventually we'll do more, but it's more efficient to get better at a couple of things before branching out. By sticking with fewer things we are able to grow more with less effort."

So narrow your focus to just a few things done well. And then, spread those out across an entire year...

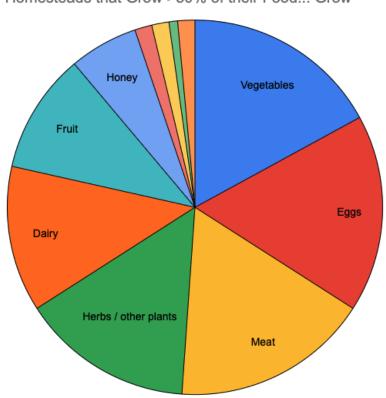
M, a 75%er (who is remaining anonymous) is growing more than half their food, while working remotely from home. They shared this great tip...

"Mind your time and be realistic about a goal and plan to get there. Spread your labor obligations out over a year rather than bunch everything up in spring and summer."

SO what few things should you focus on?

What should you grow for **Maximum** Food Production?

When it comes to food production, there are definite trends among **75%ers** that you can learn from...



Homesteads that Grow >50% of their Food... Grow

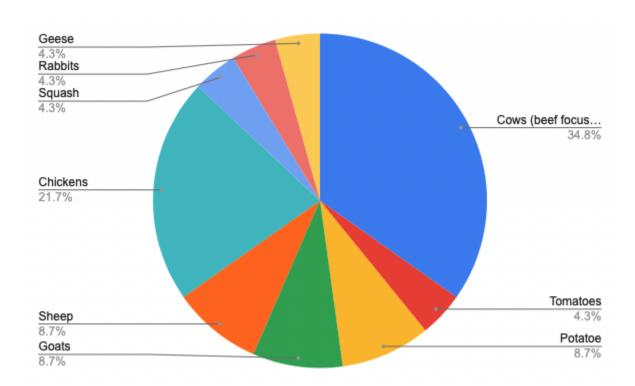
Meat, Eggs and Veggies were produced by more **75%ers** than any other products. In fact, every Homestead that filled out our questionnaire and said they were a **75%er,** was growing meat, eggs and veggies.

Focus on those BIG 3 products to be more self-sufficient. (Dairy, Fruit and Herbs were the runner ups)

Now let's be honest... Saying you should grow 'Meat' or 'Veggies doesn't really narrow it down much. So we asked the **75%ers** what was the...

Best BANG for your Buck?

When we reviewed the responses, we found 3 items were mentioned more than any others...



Beef - It's hard to beat beef. Nothing else puts so much lbs. in the freezer. If you raise just 1 thing, beef is a great option.

Meat Chickens - Many homesteads mentioned meat chickens as the single best way to grow food in your backyard.

Starchy Veggies - Many different homesteads mentioned squash, potatoes, and other starchy veggies as a great way to put a lot of food up.

If you want to grow more food, add 1 of those to your homestead.

Here are a few more ideas 75%ers shared with us

Codi from More than Farmers - "Thinking money-wise raspberries pop into my head. They are a perennial so no replanting. Super easy to care for. Very little pest control or weeding. We get TONS of raspberries from our small patch. I don't remember the figures off the top of my head, but comparing what we grow to how much it would cost in the store is insane."

Danielle from Rock Ridge Homestead - "Raising cows for beef and dairy.

Raising beef cows I am able to use most organ meats and especially tallow which is also used in homemade products that are sold from the farm."

Jenna and Derek from Flip Flop Barnyard- "Grass fed beef born and raised on our farm. Very minimal financial input and large harvest plus brings income."

John - "Squash varieties because they can be natural dewormers for animals but also a nice tasty treat that are good for you."

M - "Geese. They can almost live off of just grass. They have a decent value for sale as goslings. They like all weather from snowing sideways to heat. They are delicious."

Steph from Red Pine Pastures - "Potatoes. Potatoes potatoes potatoes. We love potatoes and I love canning potatoes. They're so versatile and can be dressed up or down for any meal."

Now let's talk about what you should NOT be growing, at least not at first.

Remember, your time is limited, you want to focus on growing the most efficient food in your backyard.

When reviewing the data for this workbook, we found a few different things that very few **75%ers** (or none at all), were growing.

Grain - Grain takes a lot of land for little product, and may require heavy equipment to plant and harvest. Not a great way to grow a lot of your food on a small acreage with limited time.

Nuts - Limited climates will grow nuts, perhaps that accounts for the lack of **75%ers** growing them, but almost no one mentioned growing nuts.

Fish - Aquaponics producers can grow a bunch of food, my best guess as to why there were so few growing fish is that it is an infrastructure heavy operation at first with little crossover value to other livestock.

Mushrooms - I have little personal experience with mushrooms, but only 2 75%ers mentioned growing them on their farms.

Honey - Bees are an awesome creature to add to a homestead, and we certainly need more bees thriving on the earth. But if food production is your focus, skip beekeeping for now.

There is one common denominator in this list of NO GROWS

One of our **75%ers** noticed this when watching our video review of this study...

Grow This... NOT That



BEST and WORST food to Grow for SELF SUFFICIENCY

7.6K views • 21 hours ago



"The one thing we noticed with the items that were not to grow, was they either required specialized skills or equipment that wasn't transferable to other aspects of the homestead, which makes them less accessible to some people and situations."

-Hickorycroft Farm

This hit the nail on the head.

So we are NOT saying NEVER grow these things, but if you are concerned about growing more of your food, don't start with them.

Get good at the big 3, and in time you may find you diversify and add mushrooms or some chestnuts to your homestead. But start with the most efficient food producers and grow from there.

Lesson 5 - 100% Self Sufficiency is NOT the life you want. So don't make it your goal.

Years ago... back before my 1st son was born, my best friend (and occasional podcast guest Accountant Mike) and I were working on a septic system in Connecticut somewhere, and we were bored.

So we started playing a game of 'what if'...

What if the world as we knew it suddenly stopped. What if everything changed. The grid went down. There was a pandemic. Zombies roamed the earth.

We would make up scenarios in our head... Where would we go, what would we do? Who would be the farmers... doctors... who would we recruit to our survival bunkers...

It was a fun way to pass the time at work, and honestly it was a bit of the nudge I needed to start down this path of self sufficiency.

Take a moment... Play this 'what if' game.

Pick your favorite apocalypse. Is it zombies? Plague? y2K (where are my millennials at!?)

Now imagine you actually have to spend your entire day, every day, for forever, fighting zombies, harvesting rainwater, and growing all your food.

And not just growing your food, but also your food's food. You can't feed your chickens chicken feed anymore. Instead you have to grow the grain for them to eat. You have to save the seeds, chop the firewood, and collect and clean water...

A True 100% self sufficient life is non stop, never ending, hard work on a knife's edge.

The man living the 100% self sufficient life... he can never stop to enjoy the fruit of his labor. He must always be working.

I'm going to go out on a limb and say, that isn't really the life you want.

If you are like me, the life you want to build on your homestead can be summed up by this ancient proverb...

"But they shall sit every man under his vine and under his fig tree; and none shall make *them* afraid"

Let's be honest. The man in this proverb isn't growing enough food to survive the apocalypse.

Grapes and figs won't feed us forever.

But he has learned skills. He can cultivate food in his backyard. And IF he had to, he could grow more than he currently has time to.

Most important, he has peace of mind, enjoying a moment in the shade, knowing his family will eat tonight.

You want to have a vine producing fruit. And trees. And maybe a rhubarb plant.

Most of all, you want the peace that knowing you can feed your family brings, and to be able to enjoy a moment in the shade on your homestead.

So. Don't make your homesteading goal to be 100% self sufficient.

Shoot to join the **75%er** club.

If you are new to homesteading, don't try to join the 75%er club this year.

Don't try to grow beef, pigs, and potatoes all at once.

The best way to get to the **75%er** club is by mastering 1 new food item each year, and repeating this season after season. Before you know it, success compounds and you're there!



Remember the advice from Marilyn from <u>High Country Farmhouse</u> who, along with her family, is growing 80% of their food...



"Homesteading is a process. There is always room for improvement and growth. My advice to anyone wanting to be more self-sufficient would be to take a look at what you need, and find a way to make or grow that on your own."

year?
Want to get into beef but not sure if you can balance it with your job? CLICK HERE to watch an interview with Eli from Mack farms, he farms a big herd of beef WITH an off farm full time job!
Do you want to start raising some meat chickens? Awesome CLICK HERE to watch a Playlist of ours all about raising meat chicken.
Don't yet have any land, but want to start homesteading as soon as possible? CLICK HERE to take our Start Homesteading Today class, we will give you ways you can begin your journey towards self sufficiency TODAY!
Don't wait. You just finished this workbook. Make it count. Do something THIS SEASON.
What is it going to be?
This year, I want to

Ok. You have a goal, now... Just start!

Afterword

Thanks for taking the time to go through our workbook.

We hope it helps you grow more food.

Thanks to all who contributed to our study!

IF you need help, or have questions you can reach out to us...

<u>Aust@thisishomesteady.com</u> is my email, I try to respond to everyone.

If you are still working a full time job, might I suggest subscribing to our Podcast. You can take advantage of your commute, turn it into learning time. Our podcast includes interviews with experts in the homesteading world, and you will go from hating your commute to looking forward to it!

<u>Click here</u> to subscribe to our podcast.

Finally, if you want to up your production game, we have the Pioneer Program. For \$7 a month you can gain access to the Pioneer Library. Over the last decade of homesteading we have built that library to be the best resource on the internet for homesteading help. Every year we add more interviews with experts, and field trips to other farms in the library to help you grow more food.

YOu can access all those videos, on demand, instantly when you become a Pioneer. It's like the 'Netflix' of educational (and entertaining) homesteading content.

Click Here to become a Pioneer