

OLD-TIME REMEDY MAKING A COMEBACK

PEOPLE DRIVING FROM AS FAR AS CALIFORNIA FOR BLACK HILLS' LATEST CURE



Made in the
Black Hills!

From Hippocrates in ancient Greece to native American tribes, folks have been using elderberry concoctions to boost immunity to colds, flu, coughs, and other respiratory conditions. Folks looking for more natural ways to stay healthy have recently rediscovered this powerful way to keep colds and flu at bay and locally-made Black Hills Elderberry Syrup has been flying off the shelves to young and old alike! This deluxe elderberry syrup is made with organic ingredients and contains ginger, cinnamon, echinacea, turmeric, and a touch of cloves for flavor and additional immune-boosting properties. Raw local honey is added for sweetness and even more health benefits. Absolutely no preservatives are added, so it's stored in the refrigerator and will stay good for several months. Adults will want to take a tablespoon once a day for general immune support and increase to three times per day if you feel something coming on (children should take a teaspoon). This syrup is so delicious and effective that we've had travelers make a special stop at Harvey's just to get this specific elderberry syrup!



FIRE CIDER ALSO GROWING POPULAR

Another natural tonic for boosting immunity is Fire Cider, also made by the fine folks at Black Hills Elderberry. This fiery formula has organic apple cider vinegar and local honey infused with organic horseradish, hot peppers, herbs, ginger, and more. Take one to two shots daily; its warming, spicy, and slightly sweet flavor will kick your immune system into overdrive and naturally decongest. Locals are using it as a flu shot alternative! Available in a 16-ounce bottle or a 2-ounce "try it" bottle.

HOT SPRINGS' NEW ARCHITECTURE FIRM SPECIALIZES IN GINGERBREAD HOUSES

SEE THEIR PORTFOLIO ON DISPLAY AT HARVEY'S THIS MONTH ONLY

There's a new homebuilder in town unlike anything Hot Springs has seen: Sisters from Harvey's Homestead Supply recently erected four structures made entirely of sugar, spice, and everything nice and this new style of homebuilding is receiving rave reviews from townspeople. The team of three built the display over the course of one week, though planning began months earlier and total man-hours invested was north of two hundred. Building materials used included thirty-six pounds of flour, twenty-seven pounds of sugar, and about a dozen pounds of candy. Each structure, from walls to decoration, is completely edible, though budget cuts did not allow for using real butter or flavorings such as cinnamon and vanilla so the firm does not recommend eating it, for either taste or health. You're invited to come take in the display at Harvey's, now through the end of December.



THE SWISS ARMY FEED OF POULTRY



\$19

Everyday Price

STILL A
50lb
BAG

THIS IS JUST ONE OF OUR SEVENTEEN OPTIONS FOR POULTRY FEEDS,
PLUS EVEN MORE OPTIONS FOR OTHER LIVESTOCK.

Different types of poultry, such as chickens, ducks, geese, and turkeys, generally get along well, but while they are relationally compatible, their nutritional needs are different. If you've ever tried to make ducks eat only from the Decadent Duck Diner and stay out of the chicken's Fowl Feeder, you know it's an impossible task. Hubbard's All Flock Crumbles are specially formulated to meet the varying nutritional needs of chickens, ducks, geese, turkeys, and pheasants so you can buy one product and rest assured they're all well-fed. If you're comparing our all-flock feed to another brand, make sure to factor in that ours is still a fifty-pound bag!



START YOUR
HUBBARD
PUNCH CARD:
BUY 12 POULTRY
FEEDS, THE NEXT IS
FREE!



CHECK OUT OUR NEW 3-GALLON HEATED POULTRY WATERER THAT'S EASY TO REFILL!

HARVEY'S Homestead Supply



An excerpt from

TEN ACRES ENOUGH

A PRACTICAL EXPERIENCE,
SHOWING HOW A VERY SMALL
FARM MAY BE MADE TO KEEP A
VERY LARGE FAMILY.

by Edmund Morris
Originally published 1864

CHAPTER NINE: THE GARDEN—FEMALE MANAGEMENT—COMFORTS AND PROFITS

I mentioned some time ago that the wife of the former owner of this place had left it with a world of regrets. She had been passionately fond of the garden which now fell to us. As daylight can be seen through very small holes, so little things will illustrate a person's character. Indeed, character consists in little acts, and honorably performed; daily life being the quarry from which we build it up and rough-hew the habits that form it. The garden she had prepared, and cultivated for several years, doing much of the work of planting, watching, watering, and training with her own hands, bore honorable testimony to the goodness of hers. She had filled it with the choicest fruit-trees, most of which were now in full bearing. There was abundance of all the usual garden fruits, currants, gooseberries, grapes, and an ample asparagus bed. It was laid out with taste, convenience, and liberality. Flowers, of course, had not been omitted by such a woman. Her vocation had evidently been something beyond that of merely cooking her husband's dinners. But her garden bore marks of long abandonment. Great weeds were rioting in the borders, grass had taken foothold in the alleys, and it stood in need of a new mistress to work up into profitable use the store of riches it contained.

After I had got through with the various plantings of my standard fruits I took resolute hold of the garden. It was large enough to provide vegetables for three families. I meant to make it sure for one. With all the lights and improvements of modern times, and they are many, three-fourths of the farm gardens in our country are still a disgrace to our husbandry. As a rule, the most easily raised vegetables are not to be found in them; and the small fruits, with the exception of currants and gooseberries, are universally neglected. Many of our farmers have never tasted an early York cabbage. If they get cabbages or potatoes by August, they think they are doing pretty well. They do not understand the simple mysteries of a hotbed, and so force nothing. Now, with this article, which need not cost five dollars, and which a boy of ten years can manage, you can have cabbages and potatoes in June, and beans, tomatoes, cucumbers, and

squashes, and a host of other delicious vegetables, a little later.

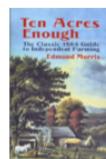
By selecting your seed, you can have salad, green peas, onions, and beets by the last of June, or before without any forcing. A good asparagus bed, covering two square rods of ground, is a luxury that no farmer should be without. It will give him a palatable dish, green and succulent from the bosom of the earth every day, from May to July. A good variety of vegetables is within the reach of every farmer the year round. They are not only an important means of supporting the family, paying at least one-half the table expenses, but they are greatly conducive to health. They relieve the terrible monotony of salt junk, and in the warm season prevent the fevers and bowel complaints so often induced by too much animal food.

I began by deepening the garden soil wherever a spade could be put in. I hired a man for this purpose, and paid him ten dollars for the job, including the hauling and digging in of the great pile of manure I had found in the barnyard, and the clearing up of things generally. My wife and eldest daughter, Kate, then in her eighteenth year, did all the planting. I spent five dollars in buying for them a complete outfit of hoes, rakes, and trowels for garden use, lightly made on purpose for female handling, with a neat little wheelbarrow to hold the weeds and litter which I felt pretty sure would have to be hoed up and trundled away before the season was over.

They took to the garden manfully. I kept their hoes constantly sharpened with a file, and they declared it was only pastime to wage warfare on the weeds with weapons so keen. Now and then one of the boys went in to give them a lift; and when a new vegetable bed was to be planted, it was dug up and made ready for them. But the great bulk of all other work was done by themselves. Never has either of them enjoyed health so robust, or appetites so wholesome. As a whole year's crop of weeds had gone to seed, they had millions of the enemy to contend with, just as I had anticipated. I did not volunteer discouragements by repeating to them the old English formula, that

“One year's seeding
Makes seven years' weeding.”

but commended their industry, exhorted them to persevere, and was lavish in my admiration of the handsome style in which they kept the grounds. I infused into their minds a perfect hatred of the whole tribe of weeds, enjoined it upon them not to let a single one escape and go to seed, and promised them that if they thus exterminated all, the next year's weeding would be mere recreation.



ENJOYING THIS EXCERPT FROM “TEN ACRES ENOUGH”?

Purchase your own copy at Harvey's Homestead Supply for a mere eleven dollars! An excellent read full of insight and humor, perfect for cold winter nights.

FROMM PET FOODS SATISFY EVEN THE PICKIEST PETS

10% OFF FOR RECURRING ORDERS - ASK US FOR DETAILS. HERE'S JUST A FEW OF THE OPTIONS WE STOCK:



Rancherosa for All Dogs

Grain-free dog food with premium beef, pork, trout, and lamb. Suitable for all ages and breed sizes when portioning according to feeding chart on back.



Adult Gold for Small Breed Dogs

Developed for the metabolism of small breed adult dogs. Enhanced with probiotics to aid digestion and salmon oil for a healthy coat.



Game Bird for cats

A feline-pleasing entrée with turkey, turkey broth, goose, and accents of duck, pheasant, & quail.

NEW PET TREATS &
TOYS JUST ADDED!

Homemade Marshmallows

They may look difficult, but homemade marshmallows are actually incredibly easy and quick to make! They're a great way to delight children or impress friends.

Organic ingredients available at Harvey's!

Water, divided use
4 tablespoons unflavored gelatin (56 grams)
2 2/3 cups (536 grams) granulated sugar
3/4 cup honey (300 grams) or corn syrup (276 g)
1/2 teaspoon salt
1 tablespoon quality vanilla extract
Powdered sugar
Cornstarch



Lightly coat a 9x9 pan and a spatula with cooking spray and set aside. Add 2/3 cup cold water to the bowl of an electric mixer and sprinkle gelatin on top. Stir gently and allow it to hydrate for 5-10 minutes or until the gelatin has absorbed all the water. Put the bowl on your mixer outfitted with a whisk so that you're ready to go after the next step.

Meanwhile, in a heavy stainless-steel saucepan, add 1/3 cup water, sugar, and honey or corn syrup. Heat on low until all ingredients dissolve; then bring to a rolling boil and boil hard for one minute.

Carefully pour the sugar mixture into the mixer bowl. Add the salt and whip it on high for 5 to 8 minutes, depending on your mixer's power. You'll know it's ready when the mixture can hold stiff peaks. During this time, the volume will increase up to 2-3x and will become glossy. At the very end of the mixing, add vanilla and mix thoroughly.

Pour the whipped mixture into the prepared pan and spread evenly with your greased spatula. Allow to sit until firm, which can take as little as an hour or up to overnight depending on how much you've whipped it. When ready to cut the marshmallows, mix even amounts of cornstarch and powdered sugar in a bowl. Use kitchen scissors dipped in hot water to first cut one strip, then clean the scissors in hot water before using them to cut cubes. Toss each cube in the powdered sugar and cornstarch mixture until no longer sticky. Store in a container with the lid cracked so that they don't get soggy.

ACHIEVE SPECTACULAR FLAVOR WITH COOK'S QUALITY EXTRACTS

Take your cakes, cookies, frosting, and whipped cream up a notch with Cook's extracts and flavorings. Whether you add their organic maple extract to your cream cheese frosting on carrot cake or use the English toffee flavoring to add a subtle richness to chocolate chip cookies, you'll enjoy a new level of flavors when you purchase Cook's extracts from Harvey's.



HOW TO ASSEMBLE A CHARCUTERIE BOARD

Whether you call it a charcuterie board or prefer to use everyday English words like "snack tray" rather instead of a tongue-twister, putting together a crowd-pleasing spread is easy when you follow our simple method:

Tempt tastebuds with saltiness with a cured meat like Salt & Twine's Classic Bistro Salami, a classic French salami made with white wine, garlic, and pepper. Slice it thinly and pair with a cracker like Nufs Crispy Crackers, a gluten-free option available in Sea Salt and Hot Honey. Slices of Cheese Brother's Smoked Gouda or 8-Year Aged Cheddar are a great accompaniment. Don't forget a dish of Castelvatrano olives (you don't have to pronounce that word, either).



You'll want some sweet to cut the salty: Pour some crunchy Cinnamon Whiskey Pecans or Toasted Coconut Cashews from Nat's Nuts into small bowls, or cut up a chocolate bar like Sted's Caramel Crack or Chocolove's Almonds and Sea Salt Dark. Another sweet option is real honeycomb, delicious alone or with a smear of organic cream cheese atop a cracker.

Include some spice to wake up your taste buds! Bring in a kick with Salt & Twine's Hot Calabrian Salami, an Italian soppressata salami made with fiery Calabrian chiles, or with Cheese Brother's Honey Sriracha Gouda or Horseradish Cheddar. Sweet and spicy are delightfully combined in Sted's Scorpion Pepper Chocolate.



All of these mouthwatering treats and dozens more are available at Harvey's Homestead Supply!

HARVEY'S HOLIDAY HOURS

Our standard hours are Tuesday-Friday 9-6, Saturday 9-3, and closed Sunday and Monday. Here are our special hours for Christmas & New Year's:

Monday, 12/22 and Tuesday 12/23:
OPEN for last-minute shopping!

Christmas Eve and Christmas Day: Closed

New Year's Eve and New Year's Day: Closed



HEAR JOEL SALATIN LIVE AT ROGUE FOOD EVENT IN RAPID CITY



Rogue Food Conference

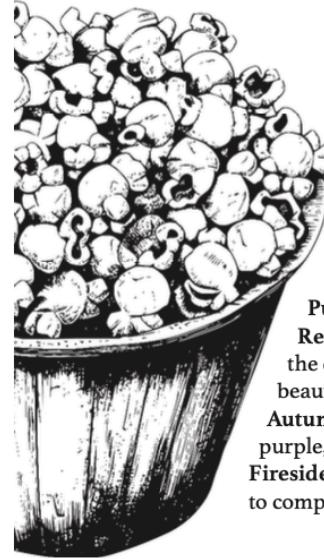
Hear Joel Salatin, Clay Conry, and John Moody speak on growing and distributing food "outside the system" at the Rogue Food Conference, being held in February just one hour north of Hot Springs! The event will take place February 2-7, 2026, in Rapid City and includes a tour of Dry Creek Farm and Ranch, a regenerative farm and ranch in Pennington County.

Rogue Food was founded by John Moody: "When John couldn't easily get the foods he needed, he didn't give up.

Instead he built an alternative to the industrial food distribution system – the Whole Life Buying Club. John has extensive experience beating the government at its own games and helping others do the same." Save \$20 on tickets with coupon code HARVEY. For more information and to purchase tickets, go to www.RogueFoodConference.com

CHARCUTERIE SAMPLE EVENT ON SATURDAY

Try before you buy: Head to Harvey's on *Saturday, December 13th*, from 9 to 11 AM for a tasting of our delectable meats, cheeses, crackers, popcorn, nuts, coffee, and more. Meet up with a friend and enjoy delicious snacks while you finish up your Christmas shopping.



COLORFUL NEW POPCORN EXPLODING IN POPULARITY

Popcorn aficionados should make a trip to Harvey's for their latest addition: non-GMO popcorn grown and packaged by a fifth-generation farm in Illinois. Seven Forks Farm has four varieties of popcorn available in 4- or 12-ounce bags:

Purple - Crisp texture, slightly sweet flavor, tender kernels.

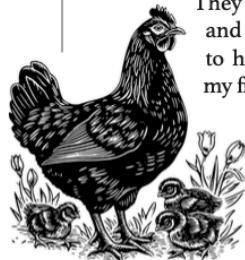
Red - Crunchy and fluffy texture, slightly nutty flavor. When it pops the corn is a vibrant white with hints of the red hull making for a beautiful bowl of popcorn.

Autumn Medley - A blend of crunchy nutty red, slightly sweet crisp purple, and tender white, making for a mouthwatering combination.

Fireside Blend - Crunchy nutty red with a perfect mix of tender white to complement the flavor.

HOMESTEADER DISCOVERS SECRET TO EGGS IN WINTER

Hot Springs resident and new chicken tender Flossie Ferguson was crushed when she recently learned that the reason her new chickens have continued to lay eggs all throughout the fall and winter was *not* due to her daily ritual of reading poetry aloud to her chickens, which she previously insisted to all friends and family was the reason her hens were laying and theirs weren't. When she found out that chickens hatched in spring will lay generally lay eggs without taking a seasonal break their first winter, she sheepishly confessed to her neighbors that she had abandoned her poetry practice and was instead using that time to get ready to add more baby chickens next spring since her current flock will take their regular winter break next year. Flossie told us, "I guess maybe it wasn't the poetry that encouraged my chickens to lay, but I *do* think the chicks I bought from Harvey's are part of my reason for success.



They were such vigorous, healthy chicks and Harvey's did everything they could to help me get off to a good start with my first set of chicks, even if I might have given them a chuckle when I told them about reading poetry to my girls. I'll be placing an order for more chicks when they start their online orders in January!"

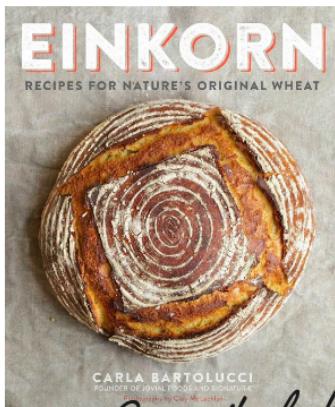
HOME-GROUND FLOUR CRAZE CONTINUES RISING

GRAIN MILLS CONTINUE TO BE IN SHORT SUPPLY ACROSS COUNTRY BUT AVAILABLE AT HARVEY'S



The interest in freshly-milled whole grains shows no signs of stopping: the only thing retarding its growth is the availability of home grain mills, which have been flying off shelves across the country and are often back-ordered. We carry the trustworthy Nutrimill Classic and Harvest grain mills, as well as the Country Living hand-crank grain mill and we do have a limited quantity in stock as of publication date.

Not ready to buy a mill? We'll mill grains for you! Purchase a 2- to 5-lb bag and we'll be happy to mill it for you at no extra charge. Just store the freshly-milled in your freezer to preserve the amazing nutrition and flavor!



Start with a book!

EINKORN WHEAT: FUNNY NAME, BUTTERY FLAVOR

Interest in ancient grains has also been growing due to their less-complex genetic structure which some have found makes it easier to digest, especially when freshly-ground. As the oldest wheat known to man, einkorn is just one of those grains and people love its nutty flavor and buttery texture. It's easy to use as the main flour in quick breads and pancakes but can make a sticky yeast dough, so we recommend starting with a cookbook that's specifically written for einkorn, such as the one to the left. We have a number of other whole-grain flour book options as well.

WE HAVE GIFT CARDS

Delight that hard-to-buy-for person with a Harvey's gift card this Christmas. Let them pick out what they love; we have something for everyone! Available in any amount.



NEW COLORING BOOKS TO BRING DELIGHT TO ALL

We have recently received an assortment of coloring books with exciting outlines of everything from cats to teacups to storefront windows. Add our quality watercolor pencil set or dual-tip coloring markers for a complete gift!

starting at
\$5