CHICKEN TENDER TIMES

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Greetings from Paradigm Pastures, and welcome to our monthly newsletter. We have been rocking and rolling in our efforts to practice humane animal husbandry in raising pastured poultry!



What's been going on:

The last batch of meat birds has been processed! We are officially in autumn mode and closing out the season. The turkeys are out on pasture, and we are looking at finishing up some of the projects while we dial back for the year. The turkey sales are going well, and more than half of them are pre-ordered. If you are on the fence about ordering your Thanksgiving bird with us, you my want to slap the table soon...they go quickly! The egg-layers are still doing great and loving the garden harvest. They get much of what comes out of the garden to supplement their feed now that the pasture is in the early stages of dormancy. Much of the harvest will go in the freezer for either canning or to supplement their feed as greenery becomes even more sparse. The big news this past month is that the shop/barn has officially been completed! Our friends and neighbors came out in full force and helped us get the last half done in just 2 more days since our last update. They must really like us, because it was a heck of an endeavor and they weren't leaving until we got the last section up! We spent another 2 weekends after that getting all the way around on ladders finishing the thousands of bolts that are required for a Quonset, and now it is being prepped for electrical lines and plumbing fixtures. Several contractors will be out to the farm soon to get those utilities installed, and then the end-walls and insulation will go in. We've finally had a moment to breathe and catch up on some much-needed visits with family & friends (including the Carritt family reunion \mathfrak{S}) and miscellaneous chores that had moved to a back burner with the shop taking the spotlight. The vehicles will all get maintenance, pathways will get rock and graded, and the perimeter fence and deck projects will move forward. Something we say at the end of each of these is thank you for being part of our journey. It's not just a tagline. We realize that we couldn't do the amount that we do without the support and help of our friends, family, and customers. This shop/barn project has really shown us the support we have, and we appreciate the hours, sweat, and commitment from our community. Thank you so much for everything!

WHAT'S THE BUZZ?



HONEY IS HERE! I did the extraction in the small windows of opportunity I had between building the shop and harvesting the garden. It's a small harvest this year since several hives are recovering from the winter weather, but it's golden and delicious! Now the frames go back on the hives so they can clean up the honeycomb. Those will be stored in open air through the winter so the cold can keep out the wax moths, and they will be ready for supers next year. Now we let the ladies restock for the winter!







Firearms classes

If you or someone you know is interested in firearms training before the hunting season comes up, let us know! Quentin is a certified CCA instructor and offers marksmanship classes in handguns, rifles, and shotguns. He is a great option for new shooters as the classes are very indepth on weapons safety and basic handling. Check it out:

FIELD FIRE

TURKEYS & HONEY ARE ON THE SITE!

Now that honey has been harvested and the turkeys are on pasture, they've been added to the website. Get them while you can, because both are limited quantity! You can find them at our farm store at this link: