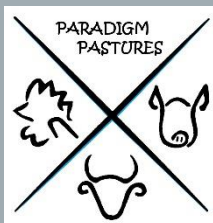


CHICKEN TENDER TIMES

JUL 2023 Iss. 31

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:

Summer is on the downhill slide, and the weather has begun to cool just a bit. That's allowed us to get the garden weeded, more work on the fence done, and guns sighted in on our little range. It's also the first signs that fall is coming up, and that means bird season will start winding down soon. We only have a few more batches of chickens this year, and we have our annual turkey processing day. We often have friends and family that show up on the Saturday before Thanksgiving to process the turkeys. It's not what you would call a joyous time because the processing of any of our animals requires a degree of silent respect for these beautiful birds, but it is an opportunity for some of our closest friends and family to join us in doing what we do on the farm. We use the opportunity to reconnect, teach, and offer people a chance to be an active part of their own food chain. We enjoy sharing our journey with anyone that wants to find out what we do and how we do it. Much of that journey takes place outside, and a great number of those hours are in the gardens. The larder is now bursting at the seams with potatoes and onions, and the tomatoes have begun to turn red. After weeks of staring at them green on the vine, we finally have a bowlful on the counter that gets eaten as snacks by the handful. Do you have a favorite kind of tomato? Ours are the midnight snack tomatoes. They are a cherry tomato that is black on top and red on the bottom, and we eat them faster than we can restock the bowl. Each year, everyone here looks forward to the first tomatoes that ripen in the garden. If you've never had homegrown tomatoes, you need to find someone that grows them and try one. It may ruin you for grocery store tomatoes forever! We spend a good amount of time each year keeping up with the many tomato plants we have, but it is well worth it to have pasta sauce, salsa, and juice all year. We've also been able to take a little bit of time to spend with family and friends. Those are our favorite times...a cold beverage, hot grill, and loud laughter with people we enjoy being around. Thank you for being part of that with us!

WHAT'S THE BUZZ?



This year's harvest is complete! With some of the losses this past winter, my main focus has been on building the apiary back up rather than maximizing honey production. Having said that, we still harvested over 4 gal of honey! We got 70 small jars and 10 large jars in addition to the small harvest we did earlier this season. The coolest thing is to see the color difference between the July harvest and the August harvest. The later honey is a darker amber due to the change in flora available later in the season. Aren't these girls amazing?!



Firearms Training

Fall is typically when firearms classes get really busy. The weather is cooler and the wind is a bit more subdued. If you are a new gun owner or haven't fired in a little while, this is the perfect time to sign up for firearms training.

This includes weapons safety, sighting/firing your weapon (or one of ours if you don't have one yet), and learning how to disassemble/reassemble and clean your weapon. Sign up on our website at:

[FIELD FIRE](#)

TURKEYS ARE ON DECK!

We picked up the turkey poults! We have 50 available this year for pre-order, but some have already been spoken for. Make sure you go on the site and get your pre-order in before they sell out:

[Paradigm Pastures](#)