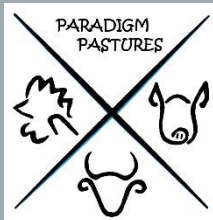


CHICKEN TENDER TIMES

JULY 2021 Iss. 13

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:

Time has just flown by this month, and not a minute of it has been boring! We've processed two more batches of chickens, and the orders have been coming in pretty steadily. We had a friend come out to help with batch #5, and Lance Brisbois proved to be a great help! If you're ever interested in seeing what a processing day entails, let us know. We are more than happy to teach what we know, and the extra set of hands helps tremendously! Not everyone raises meat birds, but even layers may need to be processed. Having the hands-on experience of the full process may one day help you if you do or plan to raise birds. We've sold out of eggs (more than once), and we are still waiting for the little hens to start laying. The big girls are doing the heavy lifting on that front, but we are positive that the young ones will start helping out soon. The biggest news this month, though, is that we're now local famous! Well, not really, but we were featured in our local paper, The Crescent Connection. The editor, Jody Shea, got in touch with us and asked to do a story about what we do here on the farm. She wrote such a wonderful article on us, and we showed up in the next few days on the FRONT PAGE! Woohoo...we're going places!! 😊 We've had such a wonderful response from the community, and many new customers have gotten in touch with us to try our self-proclaimed "best-tasting chicken in the world". Hopefully those will all turn into return customers. We also pieced out half of batch #5, so our stock of 1lb packs of thighs, legs, & boneless/skinless breasts and 2lb packs of whole leg quarters & boneless/skinless breasts is replenished. We are also planting the fall & winter crops in the garden. As the summer crops have begun to wane, we are solarizing and making room for spinach, sweet potatoes, beets, broccoli, and radishes. There are still watermelons and cantaloupes on the vine, so we (and the chickens) get to continue enjoying those. Enjoy the rest of your summer days! 🌞

WHAT'S THE BUZZ?



The honey is so close!! I've checked the honey supers, and they are nearly full. The beautiful weather has allowed the girls to continue working steadily. We will likely be harvesting at the end of August or beginning of September, and jars will be available on the website. Once that is done, we will do all the maintenance on the boxes, treat for mites, make splits as necessary, and let them get ready for the fall and winter.



Check out the following updates to our website:

New Recipes

Southern Style Kale (or Collard) Greens
Easy Korean Beef

We have already taken a few orders for Thanksgiving turkeys! We will process them Nov 19th (the weekend before Thanksgiving). We will have a **limited number** available, so put your pre-order in now on our website:

<http://www.paradigmpastures.com>

We also have chicken, t-shirts, sweatshirts, and eggs currently available for purchase.