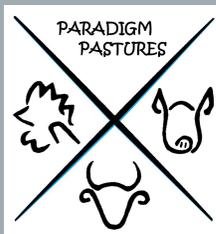


CHICKEN TENDER TIMES

JULY 2022 Iss. 23

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 the Buzz?



THE BEES ARE DOING GREAT! WE'VE ADDED TO THE APIARY, SO BEEYONCE, BEEZUS, AND BHAD BABEE ARE NOW JOINED BY BEEATRIX. THE HONEY SUPERS ARE ON, AND THEY ARE FILLING UP QUICKLY. THE POLLINATOR GARDEN IS IN FULL BLOOM, AND THEY ARE BUZZING ALL OVER THE PROPERTY. I WILL BE CHECKING ON THEM SOON AND USING OUR NEWEST QUEEN TO BUILD UP SOME HONEYCOMB SO THAT THE MORE SEASONED LADIES CAN KEEP STOCKING UP THE HONEY. IT'S SO EXCITING TO SEE THEM IN FULL FORCE.

WHAT'S BEEN GOING ON:

You may notice that something looks a little different...and it's a little later than usual. Our subscription ran out for the program we used for the newsletters, and we decided to go in another direction and move on from our old program. It's not you, it's me...I swear! Anyway, rather than pay another subscription price that's going to run out again, we are exploring our web-based options since we already have enough on our plate. Speaking of plates and how much we have on them, batch 2 processing is complete! 96 beautiful birds have been processed, possibly pieced, and definitely bagged. We had most of them pre-ordered, but some are still available for purchase. We've also added a couple of items to the farm store. We decided to do some grill cuts which are whole chickens that are split down the breast and with the backbone and neck removed. What is left is a half chicken (technically 2) that is ready to throw straight on the grill. These are perfect for the warm summer nights when you don't want to heat up the kitchen by turning the stove on. Grab a half chicken and fire up the BBQ! The other addition are soup/stock packages. They are 2lb packs of meat and bone left over after we cut the individual pieces. These are great for putting in the crockpot overnight with water, veggies, & seasoning to make the best soup broth you've ever tasted. They can also be used to make chicken noodle soup or whatever else you might want the flavor in since there's enough meat on the bones that will fall right off as they cook. While we're talking about delicious fare, the garden is in full greenery! Squash, potatoes, lettuce, and onions have already filled our fridge & shelves, and we are anxiously awaiting the green tomatoes to blush. Our first raspberries were delicious, and the other berries are filling out nicely. The corn is well past knee high, so we should have plenty to offer up to the chickens as they wander their way through the pasture. Batch 3 is currently out on grass, and we pick up batch 4 next week. We will also be getting turkeys in late July this year, so be sure to let us know if you want one of our amazing turkeys for your Thanksgiving table again. Those always sell pretty quickly, so pre-ordering them as soon as they go on the website is the best way to guarantee it. I hope you all have a great July 4th, and be sure to stay safe and laugh a lot!



KITCHEN TIP:

Since we're offering up soup bones, I thought you might like a quick broth tip we use all the time here at the house. If you're cutting up carrots, onions, or potatoes, you usually get rid of or compost the scraps (root ends, peel, or blemishes). Instead of throwing them out, put them in a ziploc bag in the freezer. After you gather up a reasonable amount, use them instead of whole veggies in your stock/broth. You get all the flavor, and you're straining them out anyway, so nothing goes to waste!

Farm Store Update:

We've updated the inventory, pricing, and options on our farm store, so be sure to swing by and check it out. We've also added the remaining chickens that we have from this last batch. It's much easier for us to fill your order if you place it online rather than sending a text or e-mailing. We use the metrics on the site to track our inventory and it automatically updates on there when you place an order through the site. We appreciate your assistance in keeping our numbers accurate, and we appreciate you supporting us as a small business.