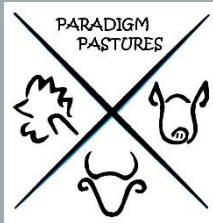


CHICKEN TENDER TIMES

MAY 2023 Iss. 29

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 fence is happening! That's right, we have corner braces in, gate structures going up, and a flag line that is halfway traced with wire already. We are hoping to have goats and pigs before the end of the year, but let's not put the cart before the horse (goat?). We still have a lot of work to do, and that doesn't even include the water lines. Once we get the fence done, we will have to get some more of the structures completed to help us run the goats and pigs as smoothly as we do the girls in the eggmobile. If you or anyone you know has an old RV, trailer, or running gear that is just taking up space on their property and want it taken away for free, let us know and we will be happy to get it out of their way and put it to use. We hosted a farmer's meet-up this past month that allowed us to network with local farmers and share ideas. This is always a good time, and it's so nice to see others that are going through the same journey we are. We get so much out of these meet-ups, and they help to re-invigorate our passion for what we are doing. Speaking of what we are doing, we had the first processing day last month, and it went great. We had an influx of orders at the last minute, so we are just about out of whole chickens (though we do have pieced chicken still). We currently have batch #2 of meat birds out on pasture and will be processing them on July 12th. If you want to pick them up fresh and never frozen, be sure to indicate as much when placing your pre-order. Otherwise, they will be available for pickup on Saturday, July 15th. Just like the meat birds, our layer hens are loving the warm weather and the bugs that come with it. The pasture is bright green, and we have had some produce come out of the garden. The girls enjoy the garden as much as we do, because they love the herbs, greens, tomatoes, and melons...cantaloupe is their favorite. We will be hosting our annual Independence Day bash in which a group of family and friends come out, grill up some chicken, toast a cold beverage, and light up the sky. We wish you all a happy (and safe) holiday as well!

WHAT'S THE BUZZ?



They all made it! We had to requeen a few hives as well as adding a new hive to the bunch, and all 5 of the queens are actively laying eggs. WOOHOO! They don't always wind up that successful, but so far it's looking good. The new line-up includes Beeyonce, Beezus, Bhad Babe, Beatrix, and our newly named Baked Been. If you know our kids, that last one doesn't surprise you at all 😊 It looks like we will have a bit of honey ready for an early harvest, so keep your eyes open for it on our farm store soon.



Field Fire!

With the busy summer schedule, there are limited spots for shooting and marksmanship classes. Quentin offers these classes for those who are new to owning a gun or for those who are a bit rusty and want to work out the cobwebs. Classes include safety training, weapons handling, target practice, and a run through of assembly and disassembly for cleaning. Sign-up now as there are limited openings.

[FIELD FIRE](#)

FATHER'S DAY SPECIAL!

To celebrate the men who make our world better, we want to offer a free dozen eggs with any [online](#) chicken order. This offer will be good until July 1st, so click the link below to order:

[Paradigm Pastures](#)