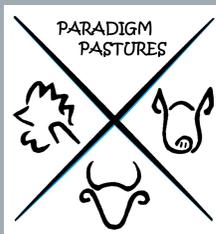


# CHICKEN TENDER TIMES

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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 the Buzz?



WELL, BEEYONCE, BEEZUS, AND BHAD BABEE HAVE REALLY COME THROUGH THIS SEASON! WE NOT ONLY PULLED HONEY EARLY FOR A FIRST HARVEST, BUT THAT HARVEST MORE THAN TRIPLED WHAT WE GOT LAST YEAR. WE HAD OVER 200 JARS THE FIRST HARVEST, AND WE'VE DONE ANOTHER PULL SINCE THEN. WE WILL BE DOING THE LAST HARVEST OVER THE LABOR DAY WEEKEND, AND WE WILL PROBABLY GET ANOTHER 50 JARS OR SO FROM THERE. THEN THE LADIES WILL JUST HAVE TO SPEND THE FALL STOCKING UP FOR WINTER. THEY'RE AMAZING!

## WHAT'S BEEN GOING ON:

Chicken season has come to an end this year! It was a little earlier than we wanted, but the market is really tight and sales have dipped some. We decided to wrap it up a month or so early and focus on getting that fence line done so we can get some goats in here in the spring. Don't fear, though, we still have freezers stocked with chicken (whole and pieced), and we have turkeys in the brooder. The turkey poults are doing really well, and the fairly mellow late summer weather sees them getting stronger day by day. It's also seen the garden nearly bursting with produce! We historically have dehydrated, frozen, and water-bath canned a lot of our harvest, but we wanted to be more self-sustaining and planted an even larger garden this year. With freezer space limited, we've invested in a pressure canner and have been practicing canning those low acid items that aren't safe to water-bath can so they'll be shelf stable instead of freezing them like we normally do. Did you know that you can only water-bath can items that have a high enough acidity level to ensure botulin toxins don't thrive? Things like green beans, corn, and meat aren't acidic enough to can without the high pressure & temperature that a pressure canner offers. Can anyone say "home canned chicken"?! That's right, along with a great deal of the garden bounty, we've now got shelf-stable protein in our pantry! It's always fun to find new ways to preserve our harvest so we can go even longer through the season without having to depend on the grocery store. In addition to the gardens and chickens, we are completing projects around the farm. Obviously, the fence is an on-going project, but we've also decided to refinish our deck. If you've been to the house, you've likely sat on the deck for a beverage, a burger, or some target practice and noticed that it's getting a little worn. We're refinishing it with composite boards, so hopefully next summer we won't get any splinters in our toes. We also have a wood stove to install in the house, some windows to replace, and various other projects to get done before the cold weather moves in. We are also making moves to get ready for the goats we are anticipating in the spring. In addition to the perimeter fence, we will be working on an internal fence for the moving paddocks, a corral, and water lines out to the pasture. You know, just a few projects on the honey-do list. With Labor Day on the horizon, we hope you take some time to celebrate the hard work you do all year and relax with friends and family. We appreciate you all!



## GARDEN TIP:

DID YOU KNOW YOU STILL HAVE TIME TO GROW SOME ITEMS IN THE GARDEN? THIS CAN BE A WINDOW GARDEN OF HERBS OR SOME RADISHES, PEAS, CAULIFLOWER, BROCCOLI, OR CARROTS. ALL OF THESE ITEMS LIKE THE COOLER WEATHER.

## Turkeys are still available!

If you've been thinking about ordering a turkey, don't wait any longer! More than half of the turkeys are already pre-ordered for this Thanksgiving. We only order a fixed number of poults, so those who snooze...will definitely lose! Go on the farm store to reserve yours now:

[www.paradigmpastures.com/shop](http://www.paradigmpastures.com/shop)