

GUS'S FARM

"Pasture Raised & Veteran Owned"



February 2022

With spring teasing us between snow squabbles I think back to just before winter. It was a bit late to be planting garlic by about three weeks but the weather was still permitting just a long sleeve t-shirt and I had already made up my mind I wasn't missing another year. Armed with a headlamp, a cargo pocket stuffed with bulbs, a sharpie, and some scraps of trim board, and a bag of compost, I executed my three-point turn with the livestock trailer and tractor in haste. It was unseasonably warm and pleasant, but it was getting late. Along the farm road in a spot not well suited for future three point turns, with decent soil and sun exposure I laid down my three varieties of garlic. Flinging a few rocks and sticks I mixed the soil and compost with my hands and shovel. I found one more forage turnip the pigs missed from earlier that season and put it in my other pocket. Careful to place them, "Knuckle deep and upright" as the retired produce farmer, who graciously tipped me with his favorite variety, had said. I then shoveled out the livestock trailer that had been generously bedded with mulch hay. Reasoning to myself that being clever enough to handle the material only once out weighed the procrastination of the actual planting. After fluffing up and spreading out the thick layer of mulch I marked the names of the varieties on the trim scraps and used my trusty three pound sledge on my tractor to bang them into the dirt. The other two varieties, a gift from my mother, were from Seeds of Solidarity in Orange, MA where Deb and Rick have been no small influence to myself and countless others in the community. They started and continue the annual Garlic and Arts Festival there. I hustled back home

In stock now:

- * **Pork Chops**
- * **Country Style Ribs**
- * **Loin Roasts**
- * **French Apple Sausage**
- * **Breakfast Sausage**
- * **Maple Brown Sugar Sausage**
- * **Chorizo Sausage**
- * **Sweet Italian Links**
- * **Chorizo Links**
- * **Ham Roasts**
- * **Pastured Chicken Necks (for broth)**
- * **Maple Syrup**

Half/Whole
Hog shares
available now
for April!

And was delighted to see I meet my goal of boots off by 9:30. As I undress I realize the radish was still in my pocket and decided the pigs can wait another day for their treat.

If you are curious why something like garlic get's so many of it's own festivals, I suggest you read *Eating on the Wild Side* where author Jo Robinson explains the health benefits and long history of garlic along with many other produce varieties. If you and your freezer are lacking any pork that was raised grazing pastures of radishes and being handfed pocket lint produce by their farmer, you should reserve a half or whole pig for April today by emailing us! For those of you anxiously waiting for news of piglets, today during chores I saw signs of our three oldest sows "bag up" which means piglets are right around the corner!

Above: Our feeder pigs enjoying additional hay down in their large winter paddock to help manage mud before grazing further into an oak grove. Sows on the other side of the fence.

Below: George thought it was okay to fall asleep while doing chores one afternoon. He will be punished accordingly.

