### <u>Updated</u> <u>Inventory</u>

\*HAM STEAKS

\*HAM ROASTS

\*HOT SAUSAGE

\*PORK CHOPS

\*SWEET ITALIAN SAUSAGE

\*CHORIZO SAUSAGE

\*BREAKFAST SAUSAGE

\*COUNTRY
STYLE &
BABYBACK RIBS

\* Jowel Bacon

## Gus's Farm

## December 2020



#### What's new on the farm?

Cut and stack cut and stack. This month the farm has been echoing with the buzz of a chain saw more than normal. Now that the pigs are in their winter area, we're hurrying to cut and stack as many brush piles in their pastures as possible. But even with shorter days and colder nights, holidays mean it's time to be thankful for things like rechargeable headlamps, warm socks, great customers and our neighbors that don't complain about a chain saw running late into the night. With the ground still bare it's been a race to build as many brush piles as possible. Reclaiming these pastures is proving to be a lot of work but it's enjoyable to imagine what they will look like in the Spring, or when Eleanor finally has a full head of hair, and even as far out as when I no longer do. The goal is to have mostly open pasture with a healthy diversity of trees scattered throughout. In the spring we plan to use both the pigs and the tractor to spread out the left over charcoal and ashes, which will put nutrients back into the soil and allow dormant native grasses to flourish.

<sup>\*</sup> If you haven't already, be sure to check out our new website: www.gusfarm.com \*

The perfect gift for a loved one & a great opportunity to stock your freezer!

# HOLIDAY BUNDLES NOW AVAILABLE

Bundles are made up of the following products of various measurements & are worth the price listed below or a little over.

\$50.00 – "A Hearty New England Breakfast" Bacon, Ham steak, Breakfast Sausage, & Divoll's Farm Maple Syrup

\$100.00 – "The Farmer's Favorites"

Pork Chops, Country Style Ribs, Bacon, Ham Steak & Choice of Sausage Flavor

\$150.00 "Taste of Everything"

Pork Chops, Country Style Ribs, Ham Steak, Choice of Sausage Flavor, Pork Loin/Roast



#### ~ MAPLE PORK BITES RECIPE ~

#### Bring a creative new dish for the holidays!

#### \* Ingredients for Marinade

2/3 cup soy sauce
1 teaspoon maple syrup
1/3 cup olive oil
1 tablespoon of lime juice
½ teaspoon dried ginger
½ teaspoon black pepper
½ teaspoon salt

#### \* Ingredients for Pork Rub Seasoning

½ teaspoon Onion Powder
½ teaspoon of Garlic Powder
¼ teaspoon of Sea Salt
¼ teaspoon black pepper
¼ teaspoon of paprika

#### 1lb. of Gus's Farm Boneless Pork Chops

#### Directions:

- o Cut boneless pork chops into small square bite size pieces about 1 inch
- Combine marinade ingredients by stirring together in a small bowl
- Combine ingredients for pork rub seasoning by stirring together in a small bowl
- o Toss the pork bites in the pork rub first until completely covered lightly
- Next, place the pork bites in the marinade in a sealed container to sit anywhere from one hour - 24 hours prior in the refrigerator
- o Bake pork bites at 350 degree on a baking sheet with a rack (very important to use a baking rack) for 10 minutes. Be sure to flip over the bites and cook for another 10 minutes. Pork should be fully cooked to 160 degrees.
- o Serve this appetizer while hot & enjoy!

#### ~ OTHER IDEAS FOR THE HOLIDAYS~



# HAM ROASTS & STEAKS AVAILABLE FOR HOLIDAY MEALS

Support a local business when planning your holiday meal. Ham roasts & steaks are available in various sizes to accommodate all size gatherings.

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#### Gift Certificates Available

These are a great idea if you don't have the freezer space but still want to gift someone a holiday bundle or their choice of products since they won't have to spend it all at once.

# Merry Christmas from our family to yours!

- The Franchis

GUS'S FARM  MASON. NH —  PASTURE RAISED - VETERAN OWNED	To: From: Amount:	
Certificate	GUS'S FARM 201 MARCEL ROAD MASON NH 03048 WWW.GUSFARM.COM GUSFARMNH@GMAIL.COM	001