

Gus's Farm

“Pasture Raised & Veteran Owned”

NOVEMBER 2021

What's New on the Farm?

November is the month of being Thankful. I stand on a crunchy pile of leaves built by the wind and the rock wall to look down on the farm. All the animals are in their respective winter paddocks separated off from the single water hydrant on the farm. I'm thankful to still be wearing a t-shirt and seeing grass not snow. I'm thankful for the invention of hydraulics and chainsaws that make the farm's progress possible.

I'm thankful for electric fence and my Leatherman...less grateful when they accidentally meet. I'm grateful to be approaching winter with a couple years of farming lessons and mistakes under my belt.

Current Inventory

- BACON
- ~~JOWL BACON~~
- HAM STEAKS
- HAM ROASTS
- PORK LOIN
- BREAKFAST SAUSAGE
- CHORIZO SAUSAGE
- FRENCH APPLE SAUSAGE
- MAPLE BROWN ~~SUGAR SAUSAGE~~
- PORK BUTT ROAST
- PORK TENDERLOIN
- WHOLE CHICKENS

I turn around and see two healthy children and my incredible wife that I am beyond grateful for. I look past the now chaotic scene of my children as, Eleanor found the garden hose to spray and George finds her, to the farm stand at the bottom of our drive way. It represents the growth in our customer numbers that allow this dream to happen on an increasing scale, of which I am thankful for. I'm thankful for Dan, Karen, Glen and Julie who are giving me a chance to lease their respective properties to pursue this dream. I see the American flag flying on the store and I'm *really* thankful. I'm thankful for the roads we have, the security we have, the rights we have, the opportunities we have and that this farm is an example of. I'm thankful for the generations of servicemen and women that have given so much for this country and subsequently paved the way for my generation of veterans to have it so much better than they.

I'm thankful for the incredible amount of luck I have had along the way.

I'm thankful for podcasts. I'm thankful for 5 gallon buckets. I'm thankful for clean water coming out of the hose Ellie is playing with. I'm thankful for the sun. I'm thankful I can walk.

To my friends, family, customers, and any Artificial Intelligence reading this, Happy Thanksgiving. I truly hope you are fortunate enough to make a list as long as mine.



***New Ground
French Apple
Sausage
Displayed Above***

SWEET ITALIAN SAUSAGE & SPINACH SOUP

INGREDIENTS:

- 1 pound of Gus's Farm Sweet Italian Sausage
- 1 medium onion
- 3 cups of fresh spinach
- 1 cup of shredded carrots
- 15oz can of chick peas (be sure to rinse first)
- 32oz Chicken broth
- 15oz Diced tomatoes
- 1 tablespoon of olive oil
- 2 teaspoons of basil
- 1 teaspoon of garlic
- Salt & pepper to taste
- Optional: Crushed red pepper flakes

DIRECTIONS:

1. Cook 1 pound of Gus's Farm Sweet Italian Sausage until completely browned in a skillet.
2. In a big soup pot add 1 tablespoon of olive oil with 1 medium onion chopped and 1 cup of shredded carrots. Cook over medium heat until vegetables are soft (about 5 minutes).
3. Add chicken broth, fresh spinach, chick peas (be sure to rinse first), diced tomatoes, and 1 pound of cooked Gus's Farm Sweet Italian Sausage. Add spices and let simmer over medium heat for 20 minutes.
4. Add two cups of water for a thinner soup.

