

GUS'S FARM

NEWSLETTER

Pasture Raised & Veteran Owned



What's new on the farm?

The pigs are already quite at home in their farrowing huts that, with the help of my ever devoted parents, were completed with no time to spare. We opted to build the farrowing huts in place just inside the pig's winter area. Building down in the pasture provided some logistical challenges but it was an absolute pleasure to be working right between both sets of pigs. They truly are marvelous creatures when left to be themselves in a habitat that suits them. Watching the feeder pigs play as they turn thousands of pounds of hay into rich material for planting in the spring or the soon to be sows (pigs that have given birth) moving with the sun to lounge and tossing large logs and stumps with the most gentle flick of their snout.

Current Inventory

- Hot Sausage
- Sweet Italian Sausage
- Ham Steaks / Roasts
- Pork Chops
- Country Style Ribs
- Regular Ribs
- Liver



Be sure to check out our website:

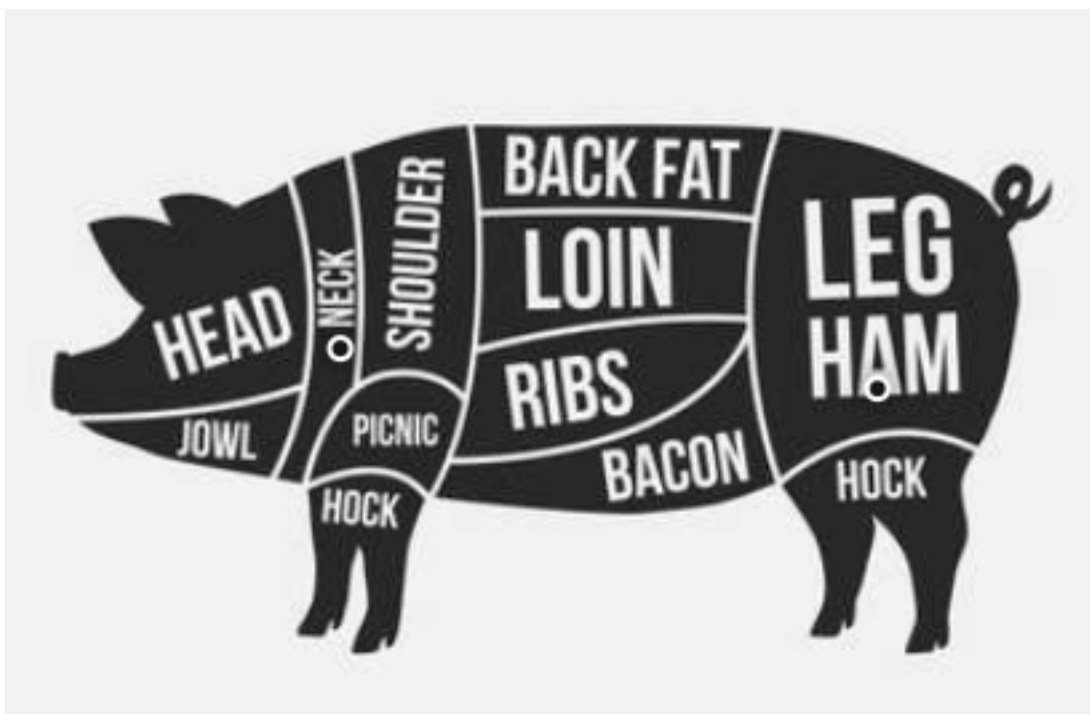
www.gusfarm.com

ORDER A WHOLE OR HALF A HOG FOR SPRING 2021

Stock your freezer by ordering a whole or half a hog.

The hogs will go to the butcher in mid-April and be packaged and finalized for pick up at the end of the month / beginning of May 2021. You pick your cut list that goes to the butcher so the order is unique to your preferences.

This is a great way to prepare for summer BBQs and meals for the season. Email gusfarmnh@gmail.com or contact us via Facebook or Instagram to reserve your share today.



Farm Swag Available for Purchase

- **T-shirts** made from recycled polyester with a full color American flag on the sleeve.....\$20
- **Green Trucker’s Hat** made from organic cotton and recycled polyester.....\$20
- **Pig Trucker’s Hat** Richardson 112 cap..\$20
- **Carhartt Beanie** Orange or Black.....\$25
- Send message on Facebook/Instagram or email @gusfarmnh@gmail.com to place your order today.
Shipping cost is \$5.00



*All swag is printed at family owned and operated
Advanced Print Technology in Fitchburg, MA*

“Pig below the knee always safe at sea!” It seemed as a Marine vet who served on a ship, enjoys American Traditional tattoos, and raises pigs that we should do a hat like this. Sailors and Marines have been getting tattoos for centuries. One of the most common is that of a pig and a rooster on one’s feet. Back when ships were made of wood and men were made of steel animals were kept on board in wooden crates that would often float an animal to safety in a shipwreck. Thus it became good luck to get these tattooed on ones feet. This famous “Sailor Jerry” rendition seemed most fitting, as we are proud that our pigs literally run in the woods and just so happen to have a good bit of the Gloucester Old Spot breed in them.

Liver & Onions for Two

Lorem Ipsum Dolor

Spring 2016

“Don’t knock it till you’ve tried it”

Ingredients:

- 3/4 lb. Gus's Farm pork liver
- 1/2 c milk
- 6 slices Gus's Farm bacon
- 1 extremely large Vidalia onion thinly sliced
- 4 potatoes (boil and



Health Benefits

- Rich source of vitamins and minerals including:
 - Iron
 - Vitamin B
 - Vitamin A
 - Copper, reducing your risk of nutrient deficiency.
- Eating a single serving can help you meet your daily recommended amount of these & reduce risk of nutrient deficiency

Directions:

1. Soak liver in Milk for about an hour (using your cast iron pan). *
2. Drain the milk, coat liver lightly in flour, and pepper generously. Set aside.
3. Start your potatoes and then cook 6 slices of bacon in the cast iron pan. When cooked, set aside.
4. Drain off some of the bacon grease, leaving about 1/4 cup in the pan. Cook onions in the bacon grease, about 20 min. Set aside when done.
5. Keep pan hot and fry the floured liver in the remaining bacon grease (about 3 -4 min), flip and crisp the other side. Liver will still be pin. Lower heat, add onions and bacon to the pan with the liver cover and simmer for about 12 more minutes.

Serve with mashed potatoes and a veggie.

* Soaking **liver** in an acid can help cut down on some of the metallic or “iron” **taste**.