

Gus's Farm

Newsletter

April / May 2022



What's New on the Farm?

Finally, after about two years the store is complete. A PTO driven sawmill, and good friend John, whom I have referenced here before, milled the lumber. Delivered on the rare social night where he and a few friends enjoyed a bonfire at my house in between the chaos of their haying summer 2020. There it sat neatly stacked at the end of my driveway for a while. My father volunteered to push forward with the stalled project and chose only the hottest and muggiest days to do it. Using every excuse to take another break with the kids, or call it early to enjoy a family walk, it's still impressive just how fast he did. He wasn't a one-man show however; he had Eleanor and her friend Maggie "help" and George cheer from his stroller. At that time we interpreted more drool as "good job Franch" or still more drool as "hi Franch." To this day Eleanor takes every opportunity to point out what a level is and remind us that, "Franch has one." Everything about the store is a sign of the community of friends and family we have around us. The excessive amount of timber locks holding it together were from a friend who worked QC at company and had *very high standards*.

A co-worker who, like so many, took advantage of the high market during the past two years gifted the freezers. The egg cooler was traded for meat and firewood with our longtime friend Zack where he and I have stored and removed many beers from in his own garage. The windows were salvaged from an old building at my parents, one of which was a door that made its way to Franch's table saw. The metal roof was purchased from our friends at WildWood Farm in Westminster who are dealers. The boards used to make our little firewood shed were the floors of my sister's 1920s Manchester home they remodeled. The door was rescued from a dumpster and the concrete blocks the building sits on were left overs from the precast manufacturers in town. My employer donated the electrical cable from their scrap yard. And the wiring, lights, and outlets installed by my brother-in-law Ross. For his labor my connections to straw bales and a truck to move them paid off. The pig figurine was a gift from Melissa's aunt who supplies most of our eggs. Finally, the red mailbox: we accept payments in is the same mailbox birthday cards and bills used to arrive in at my parents first home in Amesbury, MA where I was born.

Things like making the sidewall completely removable for future commercial freezers, and where to put the windows were my father's ideas. It's the same footprint on 3 oak skids that our sow/chicken/brooder huts sit on. This makes it really easy to convert the store into any of those or anything else we can think of. This means I can slowly tug the structure with my tractor at ease. It will fit through most of our gates and around most of our corners. It also allows us the option to put it on a ramp truck and move it wherever we want. Be it the side of the property on RT124 or a new farm entirely. Building things portable is a crucial and cheap form of insurance for a small farm operating on leased land. It's why we have been so careful to try and have ecological improvements be the only permanent marks on the land we farm. Oh yeah, and we can't get taxed on portable infrastructure.

So, it's open. Dawn to Dusk. 7 days a week. Self serve. We accept Venmo @gus_farm. A light switch that will soon be a motion sensor is to your right. Hesitant to put our entire inventory on the side of the road we only have one freezer partially full with basics like burger, sausage, and ham steaks. For specific cuts and larger orders we ask that you pre-order through email, or text, or Facebook, or Instagram, as you have been and we can label your order and put it in the second freezer for you to pickup. We remain open to criticism and suggestions because people like Mr. Currier who find the step too tall, go home build a step, come back and place it with a kind email are some of the coolest things that happen here, which reminds me . . . for those of you who spent two years stepping over tractor parts, strollers, grain bins, unfinished projects, and dusty freezers amid the chaos of anywhere from 2-4 toddlers, an overweight, harmless, and occasionally growling dog, and a chicken that had a habit of pestering customers...thank you. Oh yeah, and there was the fact we had no lights and I would walk in with a headlamp to navigate the freezers for you. That's over...sort of. So thanks for being patient, making the best of it, and putting up with the chaos. Seeing that we prioritized the quality of meat, land, and life of the animal. Ascetics, organization, and Pinterest DIYs were of no priority. To have navigated our garage for our product in the early days is a badge of honor. We hope you were able to tell your friends and laugh about a young couple starting out. We hope you are glad you stuck it out and continue to enjoy what we put so much effort into.

Current Inventory

Pork Products

Pork Butt Roasts
Pork Loin Roasts
Jowel Bacon
Nitrate Free Bacon
Sweet Italian Sausage
Bratwurst Linked
Chorizo Linked
Breakfast Sausage Pattie
Breakfast Sausage
Kielbasa
French Apple Ground
Chorizo Ground
Ground Pork Patties
Brown Sugar Maple
Sausage

Beef Products

Ground Beef
Ground Beef Patties
Stew Meat
Steaks
Roasts

Bundles

**Sausage Sampler -
\$50**

Choice of 5 flavors
of sausage (6lbs.)

**\$100 – Pork
Sampler**

5 flavors of sausage

Pork Roast

Packs of Bacon

**\$150 – Pork & Beef
Sampler**

5 flavors of sausage

Packs of Bacon

3 pound of Ground
Beef

Pork Roast



Photo:

**Spaghetti and Meatballs
featuring Gus's Farm Ground
Beef**

Photo Credit:

Pamelahartphotography.com