

# GUS'S FARM

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“Pasture Raised & Veteran Owned”

May Newsletter 2021

## What's new on the farm?

The last few weeks have been a whirlwind; getting seeds in the ground, the beef cattle onto the farm, fence in the air, pigs to the processor and ticks out of my hair. You add in some toddler potty training and baby spit up and you have yourself quite the party. Life is good, really good.

After a season off we are excited to be offering Pastured Chicken again! I teamed up with a good friend and customer Rob to raise a batch of meat chickens. Rob and his wife Hillary have been nurturing the chicks since they arrived in the mail a few weeks ago. Now that they have feathered out we will put them in portable pens, called chicken tractors, out on pasture. Once a day they and their tractors will be moved onto a fresh piece of pasture. This allows for the chickens to supplement their non-GMO grain diet with any bugs and grasses they can find, a truly natural instinct for the birds. Moving them daily keeps those bugs and grasses coming, while making sure manure is evenly spread across the pasture, and that they stay in a clean healthy environment.

### Current Inventory

- \* Bacon
- \* Ham Steaks
- \* Pork Chops
- \* Sweet Italian Sausage
- \* Maple Breakfast Sausage
- \* Pork Shoulder Roasts

As you can imagine, a life in the sun, on pasture, with fresh air produces an unbelievable tasting product that no fluorescent lit confinement facility or even chicken coop can compete with. We can't wait for you to try it! July 3<sup>rd</sup> we will be processing the chickens on farm when they will be available for pickup just in time for Independence Day. Reserve yours today!

Speaking of holidays, I hope everyone has a great Memorial Day weekend. I feel obligated to remind you that Memorial Day is not about Veterans it's about those who died in service to their country. I encourage you all to, at least for a moment, sit back and think about all the men and woman who have given their lives for our country. Think about how many cookouts are quitter this year, or have been for decades because of a father, a mother, a son, or a daughter, who gave their life in the defense of this great nation. Think about them, and then enjoy the hell out of your weekend. Show appreciation for their sacrifice by never taking all we have for granted, and by making this life good, really good.



Photo shows our cattle on pasture at the new lease in New Ipswich, NH

# Summer Bundles

\* Place your order for a variety of pork products listed below by email or DM us on Facebook or Instagram. We offer local delivery and pick up is available in Mason NH at your convenience.

## **\$50.00 - SIMPLE MEAL STARTERS**

Maple Breakfast Sausage, Bacon, Sweet Italian Sausage

## **\$75.00 - SUMMER COOKIN'**

Bacon, Sweet Italian Sausage, and Pork Chops.

## **\$100.00 - WARM UP THE GRILL**

Bacon, Sweet Italian Sausage, Ham Steaks, Pork Chops

## **\$150.00 - A TASTE OF EVERYTHING**

Bacon, Sweet Italian Sausage, Maple Breakfast Sausage Ham Steaks, Pork Chops, & A Pork Roast



# MEMORIAL WEEKEND ROAST SALE

Order a pork roast in time for Memorial Day weekend. These are great as slow cooked roasts as well as pulled pork options.



## GUS'S FARM PORK PRODUCTS NOW AVAILABLE AT THE NEW IPSWICH MARKET

Starting this week you can purchase Sweet Italian Sausage, Maple Breakfast Sausage, and Pork Chops at the New Ipswich Market located at 575 Turnpike Road New Ipswich NH 03071.

# Pasture Raised Chicken

~ Now available for pre-order ~

**HOW:** Email [gusfarmnh@gmail.com](mailto:gusfarmnh@gmail.com) with the amount of whole chickens you would like to reserve.

**WHAT:** You will receive a 4-5lbs whole bird sealed in a poultry shrink bag. Birds will be thoroughly cleaned with head, feet, and entrails removed. Chickens will be chilling in ice water tanks but NOT FROZEN at pickup. We suggest you bring a cooler(s) to transport them home.

**WHEN:** Saturday, July 3<sup>rd</sup> you will NEED to pick up your chicken orders no earlier than 12:00pm

**WHERE:** Gus's Farm 201 Marcel Road, Mason NH 03048 (Gray house with a maroon garage).

**PAYMENT:** Whole chickens are \$25 apiece. We accept Cash, Check or Venmo at pickup.