



GUS'S FARM

NEWSLETTER

NOVEMBER 2020

Current Inventory

Breakfast Sausage

Sweet Italian Sausage

Hot Sausage

Chorizo Sausage

Pork Chops

Ham Roasts

Ribs



What's New on the Farm?

The six remaining pigs on the farm are enjoying the autumn's bounty of acorns and no small number of spoiled pumpkins. Acorns are rich in proteins and Omega-3s and pumpkin seeds contain cucurbitacin, which is an all-natural preventative for parasites. We are almost done with a yard hydrant that will (hopefully) allow us to have all year water down at our fence line. Translation: we will be carrying buckets of water by hand much less than last year. Large round hay bales are placed throughout the pigs' winter paddocks to provide bedding over the winter months and ultimately soil building in the spring.

Check out our new website:

www.gusfarm.com



New Sausage Flavor:
Chorizo
Per customer request

Chorizo Sausage

What is it?

Our Chorizo Sausage is a spicy sausage seasoned with chili pepper, salt, and garlic powder, and it comes packaged in links. Chorizo, in many different forms, is often used in Latin American cuisine.

How to cook Chorizo?

Chorizo is best enjoyed if you remove the outer casing before cooking. Cook in a skillet over medium heat, stirring occasionally, for 4-5 minutes or until meat is browned.

What to serve with Chorizo?

Chorizo goes great served with eggs especially in a frittata, in a chili, or a customer's favorite in a paella dish paired with seafood including steamers or shrimp.

Holiday bundles will be available for purchase next month