

GUS'S FARM

July 2021

"Pasture Raised & Veteran Owned"

CURRENT INVENTORY

- Whole Chickens
- Chicken Necks
- Bacon
- Ground Pork
- Kielbasa
- Bratwurst Sausage
- Sweet Italian Sausage
- Chorizo Sausage
- Maple Breakfast Sausage
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- Pork Chops
- Country Style Ribs
- Ham Steaks & Roasts
- Loin Shoulder Roasts
- Pork Tenderloin
- Pork Belly
- Maple Syrup

New Items

* Ground Pork - as shown in the photo. Ground pork is great for homemade meatballs, stir fry, burgers, pasta dishes, tacos and more. This is a staple that you can get creative with in the kitchen.

* Kielbasa Links - Simple to just throw on the grill and enjoy as is or with peppers and onions on a bun.

* Bratwurst Sausage Links - This sausage is great for the garlic lovers. A unique flavor that can be added to soups, pizza, bread, and other recipes or served simple with mustard.

* Pork Tenderloin - In the past we have always sold out of pork tenderloin before being able to advertise having this cut. This is a smaller, narrow; boneless cut of pork that is one of the more tender roasts. Available as 2 - 3lb cuts.

PATURE RAISED CHICKENS AVAILABLE

*Whole Chickens (4-5 lbs.), Non-GMO, Pasture Raised, Humanely Raised. Place your order today via email.



Beer Can Chicken from Rob:

Ingredients:

- Gus's Farm Whole Chicken
- Beer in a can of your choice

For the Rub:

- 3 Tbsp. paprika (smoked paprika if you have it)
- 2 Tbsp. salt
- 2 Tbsp. garlic powder
- 1 Tbsp. black pepper
- 1 Tbsp. white pepper (more black pepper if you don't have)
- 1 Tbsp. onion powder
- 1 Tbsp. cayenne (add more if you like it hot)
- 1 Tbsp. Oregon

Directions

Step 1: Mix it all together in a bowl.

Step 2: Coat the entire chicken with a generous amount of olive oil.

Step 3: Rub about 3/4 of the seasoning on the outside of the chicken.

Step 4: Rub the remaining 1/3 on the inside of the bird.

Step 6: Set the chicken on top of the beer can so it sits like a tripod.

Step 7: Fire up 1/2 of the grill. You want to cook on indirect heat with the lid on.

***Try to keep about a 400-degree ambient temperature in the grill. Cook for 1.5 to 2 hours rotating every 15 minutes starting after the first 45 minutes.

What's new on the farm?

The laying hens, beef steers, and feeder pigs are all in the summer groove moving across their respective portions of the farms doing and leaving their respective duties and dootys. The sows should be delivering some piglets before the next newsletter.

It's barely July and even though some farm improvement projects have been shuffled around and delayed we are really making some progress this year. It's exciting to be able to look back at the freezer of GMO free pastured chickens that Rob and I were able to grow out and process here on farm. A huge shout out and thank you to Kim and Doug for helping out (saving us?) on a cold and rainy processing day. Those of you that picked up day of saw just how fresh the chickens were! Thank you for your continued support and we hope you all had a happy and safe Independence Day!

