

BACK FORTY ACRES

January, 2007

Hello to all! We hope the holiday season was all you hoped it would be. We start this New Year with fresh foods and fresh ideas. We would like to take this opportunity to welcome new partners at Back Forty Acres, Larry and Stephanie Doll. Larry and Stephanie have joined the team, along with myself, DeAnn, Nick and Ben to not only benefit from locally grown food but to also help share it with you our faithful customers. So welcome Larry and Stephanie. We look forward to your service, especially with a pitchfork!

Last summer we raised for the first time a batch of broilers and we were very pleased with how they turned out. Although told they would be between 3 - 4 lbs. they turned out to be 5-6 lbs with a few at 7 lbs plus! Everyone we spoke with said they enjoyed those birds. Great! We also raised a few turkeys for Thanksgiving. The 11 birds for this trial were very tasty, though a little smaller than we wanted because we didn't get the poult soon enough. We'll get it right next time.

This will be a year of growth for us as we have planted about 16 acres of hay for pasture and winter food stock. We are in the process of fencing this area off and will be looking into acquiring some beef cattle. We plan to raise cattle along with our current herd of Boer goats. We still plan on raising broilers, hopefully lots of them! We will look into ducks and geese if the interest is there. The plan is to graze the cattle and goats ahead of the poultry so that the ground will be fully utilized. The cattle and goats will eat the grass to a certain height then the chickens and others come along, in their portable pens and can graze the shorter grass and get at those pesky bugs easier. Although cattle take some time, we hope to find some already started for a possible sale this fall. If all goes according to plan, there will be room for sheep and hogs at some future date.

So on to the specifics for the 2007 season:

Broilers

We hope to do several batches this year: one each in June, August, and October. The quantity will depend on your demand. Figure out how many you need, and order from different batches. Each batch takes 8 weeks to raise up.

Turkeys

We will raise these for Thanksgiving time, making them available to you the weekend prior. If the demand is for some during the summer we can do this too. These birds should be in the 15 lb range. They need at least 16 weeks to grow to this size, so plan accordingly when ordering.

Ducks and Geese

We've had inquiries about these. So again, if the demand is there we will raise some. By a fall butchering ducks are about 8-9 lbs for males and 6-7 lbs. for females. Geese are about 15-18 lbs for males and 11 lbs. for females.

Beef

If we can find some fat calves this spring we will have beef available this season. If not it might not be till 2008. We will do our best. We will sell by the quarter, half and whole steer.

Lamb

We have done plenty of lambs in our time! When we were kids growing up we had about 200 on the farm. Just a couple of years ago we raised some for the family and have enjoyed a good leg of lamb for the holidays! It certainly beats any store bought lamb by a mile! They would be sold by the half and whole lamb.

Goat

We have raised Boer goats on and off for the last 8 years or so. Boer goats originated in South Africa and are a meat goat. Goat meat is similar to lamb in flavor. It is very lean and high in protein. 65% of the world's population enjoys the health benefits of goat meat. You should too! It is also called "Chevon" (which is an older mature goat) and "Cabrito" (which is a young goat). We will focus on selling the young goat at approximately 70 lbs. We will sell by the half or whole goat.

Pork

This will be in the future, as we are not set up for this operation yet.

Rabbit

Yes, we are still raising rabbit. Our Doe production will be expanded to raise more litters to keep up with demand. Rabbit is very lean and a low cholesterol meat. They have very fine bone size so you get more flesh for the money.

Eggs

How many times have we heard "I won't use any other eggs but yours to bake with" or "your eggs just taste better". Well it's been a lot of times! We are proud of our girls; they work hard out there. The egg sales are great so we will be adding another flock come 2007. They should be laying around September.

Well there it is! Please take some time to fill out the order sheet and return it as soon as you can. We will get started on producing food that not only is good for you but also tastes great. We here at Back Forty Acres thank you for your support. On behalf of the staff, we look forward to serving you.

Korin