

# Chicken Share FAQ

- [Where can I pick up my chickens?](#)
- [How many chickens do I get at a time?](#)
- [How do I let the farm know I am ready to pick-up chickens?](#)
- [How long will the chicken last in my freezer?](#)
- [How will I know how many chickens I have left?](#)
- [What types of chicken can I get with my share?](#)
- [I have never eaten pasture-raised chicken. Do I need to cook it differently?](#)
- [Why do you raise a different type of chicken in the spring?](#)
- [Can I come and see the farm?](#)
- [How much should I budget to pay for my chicken?](#)
- [What payment methods can I use for my share?](#)

## 1. Where can I pick up my chickens?

We have 4 pick-up sites. While you designated a specific location at sign-up, you are welcome to pick-up at any of our sites:

- South Minneapolis – [Nokomis Farmers Market & Neighborhood Roots Winter Farmers Market](#)
- Northeast Minneapolis – [Northeast Minneapolis Farmers Market](#) & Winter Market
- Stillwater – River Market Community Coop
- Centuria, WI – On our farm at [Johnson Family Pastures](#)

## 2. How many chickens do I get at a time?

You get to decide how many chickens to pick-up at one time. Most of our customers pick up a few chickens at a time. Some get all 10-20 chickens right away.

While you are not required to pick-up every week/month, we recommend you receive at least 1-2 chickens/month to stay on track. Our chicken share season is 3 months shorter this year. All chicken shares will need to be pickup by Friday, December 27, 2019.

### 3. How do I let the farm know I am ready to pick-up chickens?

One of the perks of our chicken share program is that you get to set your pick-up schedule. Beginning in June, You can indicate that you are ready to pick-up chickens through our [online order form](#). This order form is always accessible through the shop tab our website – [JohnsonFamilyPastures.com](http://JohnsonFamilyPastures.com)

Find yourself near the farm or at a farmers market during our regular pick-up time and didn't reserve a chicken? NBD. Stop in and we will most likely have chicken available for you. Sorry, we do not bring extra chickens to our Stillwater drop. You will need to pre-arrange for pickup in Stillwater.

### 4. How long will the chicken last in my freezer?

Your meat will store in an above fridge freezer for approximately 3-6 months, and in a chest/stand-up freezer for 6-12 months. After that time it will still be [safe to eat](#) (assuming it's been held at food safe temps), but may have lost some flavor or nutrition.

### 5. How will I know how many chickens I have left?

Tamara keeps track of how many chickens you've picked up. She will send you an email at the beginning of each month letting you know how many chickens you have remaining and include a link to our order form so you can arrange pickup.

### 6. I have never eaten pasture-raised chicken. Do I need to cook it differently?

Tamara's answer is "not really". The main difference you will notice with the Red Ranger chicken is that it has more dark meat and less breast meat than a conventional chicken. It also has a little more fat which is yellow and rich in antioxidants and vitamins.

We often dry rub our chicken and roast it in the oven at a high heat so the skin crisps and the fat renders. We use the drippings of chicken fat to season and flavor vegetable sides. When you are eating our chicken you'll notice that it is tender and firm, not mushy like conventionally raised chicken.

The Cornish cross chickens that we raise in the spring are large birds (upwards of 7 lbs) and have a lot of breast meat. These chickens are great for piecing up to grill or bake in the oven.

We'll include some basic recipes with your first share to help you get started with cooking your pasture-raised poultry.



## 7. What types of chicken can I get with my share?

At sign-up you selected to either receive whole chickens, chicken pieces, or both. We also offer for members to use their discount and share deposit towards Soup Packs and Chicken feet.

- Whole Roasting Chicken – about 3-5 lbs each. Neck left on. Giblets in the cavity
  - Chicken Pieces – 8 piece pack containing skin-on, bone-in cuts i.e. 2 Breasts, 2 Wings, 2 Thighs, 2 Drumsticks
  - Soup Packs\* – three chicken backs & necks for making stock or soup
  - Chicken feet\* – 6 per pack
- \*\$10 minimum order

## 8. Why do you raise a different type of chicken in the spring?

Historically our first chicken share would begin in July. The main type of broiler (meat bird) that we raise, a Red Ranger, is a slower growing breed that takes 12 weeks to get to size. We chose the Ranger because of its foraging nature and rich flavor.

However we and our customers desired to have chicken available earlier in the market season. So starting in 2018 we began to raise a group of Cornish Cross chickens. These are a faster growing chicken that finishes out at about 8 weeks. As a result we are now able to have chicken available for sale the first week in June.

Some of share members are dedicated to the Red Ranger and will wait until July when Red Ranger chicken is available. Others are happy to receive chicken earlier and will pick up a couple of Cornish Cross in June.

We like to wait until July for share members who are getting all their chicken at once, as we prefer for them to receive Red Ranger chicken. We feel it has the signature flavor we work hard to achieve in our pastured poultry.

## 9. Can I come and see the farm?

Yes! We are planning to have our first on farm event this season. It'll be an informal picnic with an opportunity to visit with your farmers and tour our operation. The date is TBD. You may also pickup your share on our farm. If you'd like a tour at that time, please schedule that in advance.

Also if you are on [Facebook](#) or [Instagram](#), like & follow us there! It's a great way to see glimpses of the farm. We regularly post photos and videos of the animals, us farmers, the food we raise, and more.



## 10. How much should I budget to pay for my chicken?

Our members receive \$0.40 off per pound on our poultry. Member prices for 2019 are as follows:

- Whole \$4.35/lb
- Pieces \$5.60/lb
- Soup Pack \$2.60/lb
- Feet \$3.60/pack

Your deposit put \$10 towards the cost each chicken. Remaining cost for chicken(s) (~\$1-\$16) will be due at pick-up.

In the end you'll have saved about \$20 or \$40 over retail on the cost of your chicken and provided our farm with the necessary monetary support in the spring to get these birds off to a great start.

## 11. What payment methods can I use for my share?

Our preferred payment methods are cash, check, or EBT (available only at farmers markets). You may also pay with credit card.

If you are picking up your chicken at the River Market Co-op in Stillwater, you will need to pay for your share online with credit card prior to picking up. This is because we do not have a farmer on-site during pickup to take other forms of payment. We will email you a secure link to make your payment through our cc processing company, Square.

