

Settling in for Winter All the creatures on the farm, livestock & humans alike, have been moved into winter shelters to snuggle deeply into bedding and wait out the winter weather that will arrive...someday. The hogs and laying hens now reside in the barn, and the ducks are mucking up an outbuilding we affectionately call the "quack-shack". Our family has also moved in too, as we are now living in the farmhouse at the 1928 property and once again living on the same property as our animals.



Open hours at the farm Our neighbors driving by on WI Hwy 35 will notice we sometimes have a sign out by the end of our driveway – "EGGS & MEATS". When the sign is out, stop on in for pasture-raised products including eggs, pork, & chicken.

ACCEPTING HOG ORDERS for 2017

Fill your freezer with Delicious heritage pork!

Butchering Dates in Feb. & April

[Reserve Online](#) at:

<https://goo.gl/forms/jEpCKL7JPOweGAQs1>

Winter Market Schedule *Chicken CSA pick-up points

- [Northeast Winter Farmers Market](#), at Solar Arts by Chowgirls 711 15th Ave. NE
Wed, Dec 21, Jan 18, Feb 15, Mar 15, 4-7 pm*
- [Neighborhood Roots Winter Market](#) at Bachman's 6010 Lyndale Ave S.
Sat, Jan 28, Feb 25, & Mar 25, 9:00 am -1:30 pm*

Simple Oven-Roasted Chicken

People often ask me for a recommendation on how to roast our pasture-raised chickens. Here it is! This simple recipe can be easily modified by adding a spice rub, glaze, marinade, or by adding vegetables to the roasting pan mid-way through.

Ingredients

- **½ cup salt**
- **½ cup sugar**
- **1 whole chicken, giblets removed**
- **Olive oil**
- **Salt & pepper**

Steps

1. In a stock pot or other large container, dissolve salt & sugar in about a couple quarts of cold water (or enough to cover the chicken). Place chicken in brine and refrigerate for 1-24 hours (depending on how far ahead you planned).
2. Pre-heat oven to 400 degrees. Remove chicken from brine and pat dry.
3. Using hands, rub chicken-skin generously with oil, salt and pepper. Place chicken on a roasting pan with rack, breast side up. Tuck wings beneath the back.
4. Roast chicken for about 15 minutes/pound. Food safety recommendations state that a chicken is done when the breasts are 160F, and the thighs are 175F.
5. Let rest for 10 minutes, and then carve.

Tip: Brining & resting are important for retention of the juices that produce moist meat!

