
ACCEPTING HOG ORDERS for 2017

[Online Order Form](#)

Fill your Freezer a variety of Pasture Raised, Heritage Pork

Reflecting... January is the month when we reflect on the previous season's successes and hard-learned lessons. In order to look forward we need to reflect back, and this was a great year! The support we received was overwhelming; from our customers, our partners at the Baker Orchard, and our family. I often call us a community based family farm because while we do the day-to-day chores, **it is you - our community - that make Johnson Family Pastures possible.**



#2016bestnine



Looking

forward... This is also the time of year when we plan for the coming season. In order for our farm to be financially sustainable we need to grow. In 2017, we will be raising more broilers, hogs, hens, and vegetables while maintaining humane, pasture-based livestock management. Added ventures include: duck eggs, cattle, raspberries, Animal Welfare certification, and a second little farm-hand due

March 1. December has left us well rested and raring to go for 2017!

Winter Market Schedule **Chicken CSA pick-up points*

- [Northeast Winter Farmers Market](#), at Solar Arts by Chowgirls 711 15th Ave. NE
Wed 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***
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Pasta Carbonara with Bacon & Peas

Ingredients

- ½ lb bacon from heritage pigs
- 6 egg yolks, plus 1 egg from pasture-raised chickens
- ½ cup grated hard Italian cheese (parmesan, asiago, etc.)
- 1 pound spaghetti noodles
- 12 oz. frozen peas
- Salt & pepper
- Oregano, dried or fresh



Steps

1. Mix yolks, egg, & grated cheese in a bowl. Begin preparing pasta to al dente. Keep in mind, you will need to save ¾ cup of hot pasta water.
2. Place bacon in a cold skillet over medium heat. Cook, flipping mid-way, until browned on each side. Remove bacon, cool, and rough chop. Pour off excess bacon grease from pan. Place frozen peas into the still warm skillet on stovetop to thaw.
3. Once pasta is strained, quickly return it to the pot with egg-cheese mixture and ¾ cup reserved cooking water. Use tongs to toss the pasta with the liquids until a silky sauce has coated the noodles.
4. Toss bacon, peas, salt, and pepper with the noodles & sauce. Serve with oregano and extra grated cheese (if desired).

