Northern Path Family Farm

Summer 2014



reetings friends! I hope that y'all are doing well and enjoying the beautiful summer we're having!
Hopefully you're taking advantage of taking trips up north, camping, cookouts, and spending time with friends and family. But as usual it's going by way too fast and we know that fall is just around the corner. Ahhh, I find myself saying again, "So many outdoor projects to do...but so little time!" I'm sure most of you can relate.



Mmmmm!



Happy Customers!

I want to start off by expressing our sincere gratitude to all of you who came out to the farm last month to see our operation and purchase one of our pasture-raised chickens. We received your feedback and from all accounts the chicken was delicious! We received quite a few photos from folks who took a snapshot of their just-cooked birds and had them very neatly presented on their dinner table. Talk about appetizing!

We are very grateful for your support and we hope that you will consider coming back out to the farm in the near future. In the pages below we'll tell you about the goings-on around the farm and what we have in store for the rest of the year.

Pastured Chicken

Our 2nd batch of pastured chickens for 2014 will be available for direct purchase here on the farm on **Sunday August 24th from 11am-5pm.** As before, chickens will be fully cleaned, trimmed, and packaged and ready for the oven when you pick them up. We normally do not include the innards, such as the necks, gizzards, hearts, and livers, but if you're interested these will be available for \$1.75/lb.

Please know that we maintain a very rigid and noncompromising regimen of raising these birds to insure the highest quality possible. This includes moving the birds to fresh pasture every morning which gets them off of the soiled ground from the previous day. This is absolutely critical in preventing coccidiosis, an intestinal disease common in chickens that are kept confined and in tight stocking densities. This rotational type of livestock management is just not practical at the large commercial poultry farms, and so dealing with coccidiosis is a normal part of their operation. But instead of having the flexibility to rotate their birds to fresh pasture, their only option is to medicate their flock in an attempt to control the spread of the disease. I don't know about you, but I don't want my chicken medicated! On our farm, birds are given constant access to fresh grass on a daily basis and fed a certifiedorganic feed, which is the common sense way to prevent disease; building in quality up front instead of dealing with problems downstream.



Portable pens are moved daily to fresh grass!

Our 2nd Batch of Broiler Chickens Will Be Available for Direct Pick-Up on Sunday August 24th from 11am-5pm!



Happy to be outside!

Layer Flock

Many of you have asked us when we will begin to have eggs available. We'll, it shouldn't be much longer as our layer hens are growing strong and healthy! Our flock of 20 hatched on April 29th and it generally takes six months or so upon hatching to reach egg-laying maturity. Therefore we anticipate that they will begin laying eggs around October. Our flock consists of 4 each of the following

breeds:

- Partridge Plymouth Rock
- Buff Orpington
- Golden Buff
- Black Jersey Giant
- Silver-laced Wyandotte

We chose this mix because they are all excellent layers of large brown eggs. In addition they are very cold hardy which makes them a good choice for our cold Michigan winters. For most of the year they will be housed in our portable egg-mobile (pictured below) that we just finished building here on the farm. As with our broiler birds, the layer hens will spend the day ranging outdoors where they can scratch for tasty bugs. At night they make their way into the coop where they are locked in and protected from nocturnal predators.

We'll continue to update on the status of eggs in the weeks to come!



Turkeys Have Arrived!

Our 20 Broad-breasted bronze turkey poults (turkey chicks) hatched on Tuesday July 15th and arrived here on the farm the very next morning on July 16th. They are currently enjoying the comforts of a heated brooder where they'll spend the next six weeks as they develop. After six weeks they will then be transferred outside to range through the pasture for the next eleven weeks until graduation day. Interestingly these newborn turkeys are comparatively much different in their behavior from the young chickens. They are not shy at all and very curious. When changing water or filling their feeders, they run to inspect the big human hand that is hovering above their heads...and if you're

wearing any jewelry/rings they will go right to it to find out what it is. They are quickly drawn to any object that sparkles or has bright colors. This characteristic is actually useful to help new poults discover where their water is located. One trick is to place a few glass marbles in their water dish which draws in the young poults like a magnet. Once they test the object with their beaks they get a taste of fresh water in the process and quickly learn that this is a good place to get a drink! It is definitely entertaining to watch these little guys run around and discover all the little curiosities around them.





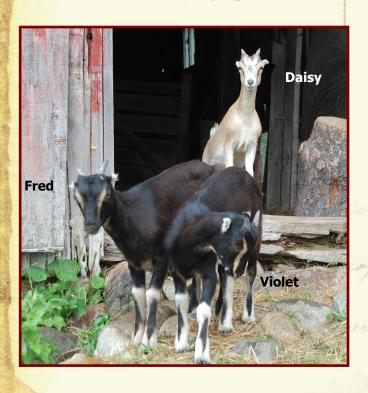
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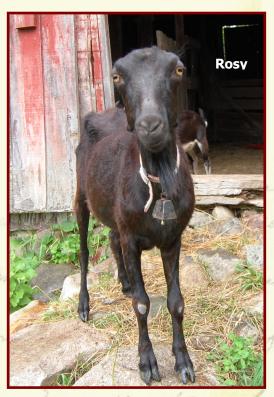


Hey everybody! Aidan here. Today we are going to talk about something we haven't talked about yet...it's are goats. In the bottom pictures those are pygmy and a Lamancha (right). The Lamancha is so friendly but the pygmies sometimes when you go up to them they will run away. You can see their names in the pictures. The big goat is named Rosy. I gave her that name. Rosy is very nice and she will not run away when you go up to her.

The goats love being on our farm. They have so much to eat. They eat mostly the grasses in our pasture. They also love when you bring them treats. Rosy loves when we bring her carrots and animal crackers. Rosy wears a bell so we know where she's at in the pasture. The other ones don't need a bell because they are always following Rosy. They always want to be with her and they will cry if they can't find her. They are so much fun to have here on the farm.

That's all for now. See you next time on the farm!







As you can see we have a lot in store for the coming weeks and we invite you to come out and visit us on the farm. If you are interested in purchasing any chickens from our next batch please follow the order instructions to the right. Like the previous batch, this next run consists of 50 birds...and they will go fast! We sold out of the previous 50 during our June on-farm pick-up day and we anticipate the same interest from folks for this next batch. Our on-farm pick-up day for the next batch of chickens will take place on **Sunday August 24th from 11am-5pm.**

We are also taking reservations now for our fall turkeys. This year's on-farm pick-up for fall turkeys will take place on **Sunday November 23rd from 11am-5pm.** Turkeys are also first come, first served, so if you're thinking about trying a pastured turkey for this year's Thanksgiving dinner please place your order with us as soon as possible. We have a limited supply of just 20 birds this year and we expect that they will sell out fast!

Ordering Information



Pastured Chicken

For 2014 our pastured chicken pricing is **\$4.50/lb.**Dressed birds generally weigh on average between 3.5-5 lbs. Please follow the below instructions on how to order:

- 1) Email us at:

 northernpathfamilyfarm@gmail.com

 and let us know how many birds you will
 commit to purchase.
- 2) Come out to the farm on the announced on-farm pick-up date to pay for and take home your fully-dressed birds.

Fall Turkeys

For 2014 our pastured turkey pricing is \$4.75/lb.

Our fully-dressed turkeys can weigh anywhere from 14lbs (hens) up to 35lbs (toms). Ordering instructions are the same as above, simply send us an email to confirm your commitment to purchase and what quantity. We encourage you to place your order early as the number of birds is limited.

