

TWO TRACKS ACRES NEWSLETTER

April 2013



Hello members! Welcome new and old friends to another CSA year. Starting now you will be receiving a monthly newsletter with things to watch for, news updates, and stories from the farm. Copies of old newsletters may be found on the website at www.twotracksacres.com. Please enjoy and thank you for your support!



THIS YEAR

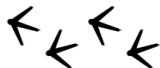
We currently have six pigs, four ducks, a cat, and 100 chickens, but will be getting more. We're experimenting with the types of pigs we'll be raising. Right now we have a Tamworth and Berkshire cross, but we plan to raise some purebred heritage breeds as well. Heritage breeds typically take longer to grow but are hardy and do well outside.

The chickens (or should I say chicks?) are only about a week old and are just beginning to lose their downy feathers. They are still inside under heat lamps and aren't yet big enough to survive outdoors. The pigs have been living in the barn for the winter, with access to the outdoors but comfy straw bedding inside. This week we'll be moving them to the field with a portable pig house and electric fencing.



Like last year, distribution will be starting end of May/beginning of June and continue through November. Pickup will still be at

Tantre Farm and the Food Hub on Whitmore Lake Road. You will have a chance to sign up for a time (Wednesday or Saturday) and a place as we near the beginning of the season. We also hope to attend some farmers markets this year to sell Two Tracks' meat.



SELMA



In March we had the honor of featuring our pork at SELMA Café. Selma is an informal breakfast gathering in Ann Arbor that serves local food and hosts different chefs each Friday. It's fun and a great place to gather. Proceeds go into a fund that helps farmers buy farm equipment and hoopouses, so everything comes back around in a local food loop. If you're ever free Friday morning, I recommend checking it out.

Our very own Taik was the cook for that morning's breakfast, along with the Tantre team who pulled together an amazing breakfast of Two Tracks peach and sage sausage, egg in a basket toast with sundried tomato pesto, purple potatoes, and baby spinach. Yum!



CHICK ESCAPE

My mom had this great idea to hatch some eggs for us for our Christmas present this year. She painstakingly rotated them every day so that they would incubate evenly, and called every hour with updates while they were hatching. My parents drove the chicks to our farm and we set them up in a sealed off room in the barn, with a lamp for warmth, food, and water. We waited for the five chicks to grow, hoping they would be female so that we would have some egg layers.



One of the five was a girl. It's hard to tell at first, so in the weeks that followed their arrival we began to see that most of them had the white feathers distinctive to roosters, with only one little brown hen in the bunch. Our plan was to add her to our flock of ten egg layers once she was old enough.

Of course, my mom wanted to visit to see how the chicks were doing (and, she claimed, so see us as well). An hour before she was supposed to arrive, Taik ran inside and asked me breathlessly if I had moved the little hen in with the larger flock. "No," I replied, "Why?"

"It isn't there," he said. We both dashed to the barn and looked inside their cage. Four roosters, no hen. But the room was sealed; there was nowhere she could have gone. Taik sprinted outside to see if the cats were to blame, while I looked around the room. Then, I heard peeping. I followed the sound to a crack between the cage and the wall, and lodged inside was our chick. She was stuck, so I lifted her out and placed her back inside with her brothers. Whew, that was a close one.

Thank you all and be well!