

## TWO TRACKS ACRES NEWSLETTER

March 2012



With spring just around the corner, things are heating up at the farm. Seeds are being planted and animals are arriving. We have just introduced three pigs to their new home: an empty greenhouse. They will remain there until the weather warms up a little, at which point we will put them out on pasture. The pigs are *especially* happy these days because we are feeding them lots of milk from Tantre's cows. The cows produce so much extra milk that our pigs might even get a couple of gallons in one day. Milk is a great source of protein, which causes them to grow *very* quickly. The raw milk includes healthy vitamins and is said to help keep worms at bay. It makes the meat rich, sweet and tender. Our pigs are also being fed kitchen scraps and a mixture of corn and soy from McCalla's local granary. Soon four more pigs will join the Two Tracks pig family, once we have an outdoor living area for them.

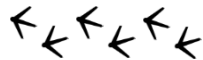


The new pigs belong to a breed called Mulefoot, unique for a number of physical traits. First, as the name indicates, their trotters take on a characteristic appearance akin to that of a mule's hoof, instead of the more common cloven foot. Further, their black skin allows for risk-free sunbathing--a particularly positive proposition for a pasture-raised swine. Mulefoots are a rare heritage breed. We decided to raise them in part because we want to support farms that are keeping the Mulefoot breed alive, so that we do not lose the diversity of characteristics that are represented by pigs outside of the most popular breeds (which, at this rate, are becoming the *only* breeds).



Above: A partial view of the property on Clear Lake Road where the animals will be pastured.

The chickens will not arrive for at least a month, but we are eagerly awaiting their plucky presence. We have decided to branch out from the CSA and sell individual chickens at a few local places. One of these is the Washtenaw Food Hub. The food hub is a project headed by Richard Andres and other community leaders to encourage a local food economy. Ideas for the 'hub' include classes in cooking and preserving, an informal community kitchen, a store with local food items, community gardens, and resource/support for people and farmers in the area. Plans are fluid right now and, in truth, the food hub could go in many directions – we just need visionaries and do-ers to lead the charge.



Two Tracks Acres is creating a website, and [www.twotracksacres.com](http://www.twotracksacres.com) will soon feature pictures and information about our operation. We'll let you know when we have it up and running. Also, we would like to invite you – our members – to submit pictures or relevant writings to post on our site at any time. Or, if you have a computer or art background, we welcome suggestions on design and graphics.



March 15, the deadline for payments, is fast approaching. We have included a personal summary of your account as a separate attachment in this email so that you have a current record of payment. Please feel free to email us with questions.

Thank you for your support. We look forward to the coming season and to getting to know all of you better. We want to make this a fun experience and a learning opportunity, so look out for barbeque parties, classes in butchering, workshops in preparing meat dishes, farm visits, and more.

You can reach us anytime at [twotracksacres@gmail.com](mailto:twotracksacres@gmail.com) or call Stephanie at (616) 734-9123.

Be well!