

# TWO TRACKS ACRES NEWSLETTER

May 2012



## RECYCLING WITH JOLLY PUMPKIN AND ZINGERMANS

Two Tracks has just formed a new relationship with Jolly Pumpkin's brewery in Dexter to receive all of their barley, oats, and wheat leftover from the brewing process. We will use these leftovers as feed for the pigs and chickens. The grains come to us soaked (but not fermented!), which helps the animals break down the nutrients easily. This used grain would otherwise be thrown out, so our recycling is a win-win situation for everyone.



We have also teamed up with Zingermans Creamery and Bakehouse to receive their excess whey and bread, which will additionally go toward creating a many course meal for the pigs.

For animal farmers, feed costs eat up most of the budget. Hog farmers on average spend 65% of their income on feed for their pigs. Our relationship with Jolly Pumpkin and Zingermans has helped us considerably to make our operation a more viable and sustainable one.



Good news! The chickens are now old enough to be out on pasture



## HOW LONG DOES MEAT KEEP IN THE FREEZER?

Frozen meat should keep indefinitely, but after a while it tends to get a little freezer burn. Different types of meat will retain their quality longer than others. If you are thinking about freezing some of your share, take a look at these guidelines for some helpful hints.

Sausage	2 months
Fish	6 months
Hamburger/beef	6 months
Pork (general)	4 months
Chicken	4 months

\* Source: Purdue University, Animal Sciences Department. Other sources may vary.

**SCRUMPTIOUS BRINERY PRODUCTS AVAILABLE**

The Brinery, Ann Arbor’s own fermentation sensation ([www.thebrinery.com](http://www.thebrinery.com)), has decided to branch out from its traditional veggie theme to include meat products. We wanted you, as meat aficionados, to be some of the first to know. Below is a list of available products and prices. You can order directly from the Brinery or through us here at Two Tracks.

**Cacciatory** - sage, thyme, white wine, guajillo chile, honey, black pepper, salt. **\$15/lb**

**Northern Italian** - nutmeg, bay leaf, white wine, black pepper, salt. **\$15/lb**

**Brandy hunter sticks** (smaller, like slim jim) - cayenne, guajillo, allspice, bay leaf, brandy, black pepper. **\$2 each**

**Bourbon hunter sticks** - guajillo, nutmeg, bay leaf, bourbon, black pepper. **\$2 each**

**Guanciale** - dry cured pork jowl. **\$10/lb**



**MEMBER MEETING, SHARE PICKUP, AND CLASSES STARTING SOON**

You should have already received an email with important dates to watch out for, but here is a quick summary of our upcoming classes and pickup times:

May 24, Thursday 6:30-7:30 PM	Member kickoff meeting at the Food Hub
May 30, Wednesday Food Hub pickup 6-8 PM or On Farm pickup 10 AM-7 PM	First share pickup for Wednesday members (ALL shares)
June 2, Saturday 10 AM-noon Food Hub only	First share pickup for Saturday members (ALL shares)
June 3, Sunday 1-3 PM	Butcher and process a chicken workshop
June 24, Sunday noon-5 PM	How to make bacon and sausage workshop
June 24, Sunday 5:30-7:30 PM	Spring barbeque party
July 14, Saturday 1-3 PM	Chicken soup from scratch workshop

Remember, Chicken, Pork and Half shares pick up every other week. Full shares pick up every week. Email us if you would like more details on any of the above information. Please let us know if you are unable to make any of the times and we will try to work something out. If you are interested in any of the workshops, please RSVP at least a week ahead of time so we can prepare.



**PIGS MOVIN’ IN**

Six more pigs have joined the Two Tracks family this past month. These are Berkshire pigs, a heritage breed that is one of the oldest known kinds of pig. They are friendly and curious, and have good mothering abilities (we are thinking about keeping one for breeding, so this is good for us). The best thing about Berkshires is their taste. They have excellent marbling, which makes the pork more juicy and flavorful than other types of pork. The meat has a slightly pink tint, and is very tender due to its even distribution of fat and muscle.