

TWO TRACKS ACRES NEWSLETTER

March 2016

AN ABUNDANCE OF CUTENESS

Once again the chicks have arrived, and it's all cuteness and fluffiness here on the farm. We have 100 of them in the barn, though they're so small I would not guess there were that many if I didn't know the exact number. Taik and I also just picked up six baby pigs, a Hereford/Tamworth cross, so cuteness abounds.



FENCING AND PADDOCKS

Although the calves have a nice little paddock to graze in and a cozy barn to sleep in we are expanding their area tenfold. Taik and I just got a small loan from the bank to put up fencing around the farm property, and it's about time! I've wanted perimeter fencing for a long while as another measure for keeping in rogue or stray animals. The pigs escaped from their enclosure? At least they won't make their way into the neighbor's yard now because we will have that extra fence. The turkeys are headed for the road? No worries, they'll never make it past our newly erected barrier.



Post hole digger. Much faster than doing it by hand.



Me setting fence posts.

The plan is to put up solid fencing around the perimeter, and further divide the area into paddocks for grazing using electric fence. If we move the calves every couple days, they won't overgraze and the pasture will grow back more quickly. For now, we're just letting them roam wherever they want, but if we get more cows the paddocks will be a crucial part of our grazing plan. By the end of this weekend my arms will be sore from pounding in posts.

OLD FASHIONED BAKING

In the spirit of homesteading, I tried my hand at making my own starter for baking sourdough bread. Instead of buying yeast from the store, it's possible to 'capture' the yeast from the air. It's a matter of fermenting a mixture of flour and water, and the yeast in the air starts to react with the mixture, until you are able to use this as a leavening agent for the bread. My first attempt was unsuccessful and the bread didn't rise much, but I plan on practicing.



FARM TO TABLE DINNER

There are two farm to table dinners in Chelsea this summer, and Two Tracks will be donating meat to both. These dinners are becoming more common as the local food movement grows. All of the farmers from market contribute something to the dinner and the menu is planned around what is available. The first one will be at the Chelsea Alehouse on Monday May 9, between 5 and 8. More details will be available on the Chelsea Farmers Market website soon (www.chelseafarmersmkt.org).

CSA

We are still accepting members for the 2016 CSA. Sign up to receive chicken, pork, or a mixture of our products from June through November. Please see our website for details and registration. http://twotracksacres.com/?page_id=11

Until next time, Be Well!!!!

