



A Little History...

Hogwash Farm is the creation of Nancy LaRowe and Dave Yesman. We decided on Hogwash for a name because we don't like to take ourselves too seriously.

Hogwash Farm officially started in 2006 when we purchased a few animals and had the opportunity to lease the old Clark & Thorburn farms in the Union Village part of Norwich.

Today Hogwash has 17 head of cattle, 50+/- pigs and 75 laying hens in addition to raising broiler chicken and turkeys during the summer months.

How to Reach Us

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Celebrate the Chicken!

CSA Shares will include fresh chickens this month!

The **chicken** (*Gallus gallus domesticus*) is a domesticated fowl. As one of the most common and widespread domestic animals. Humans keep chickens primarily as a source of food, consuming both their meat and their eggs.

Chickens are omnivores. In the wild, they often scratch at the soil to search for seeds, insects and even larger animals such as lizards or young mice.

Chickens may live for five to eleven years, depending on the breed. In commercial intensive farming, a meat chicken generally lives six weeks before slaughter.

Chicken Facts

- Chickens were domesticated about 8000 years ago
- Chickens are not capable of sustained flight
- Chickens can travel up to nine miles per hour
- The longest distance flown by a chicken is 301 1/2 feet
- There are over 150 kinds of domestic chickens
- It takes 4lbs + of feed to make a dozen eggs
- There are over 450 million chickens in the United States alone
- Americans consume an average of 8 billion chickens each year
- China has over 3,000,000,000 chickens
- Chickens are the closest living relative to the Tyrannosaurus-Rex
- There are more than one chicken for every person on earth
- A rooster takes a average of 20 breaths a minute, a hen averages around 30 breaths a minute
- All chickens can be genetically traced to the Red Jungle Fowl
- The known record for chicken laying the most eggs in one day is seven
- In the United States chickens produce around eighty millions eggs a year!
- It takes a hen around 24-26 hours to lay a egg
- It takes 21 days for a chick to hatch
- Alektorophobia is the name given to " the fear of chickens "



Photo by Geoff Hansen

CSA Information

Meat Shares are available in 2 sizes for three, six and twelve month periods. Share sizes are based on pounds per month. Payment is due in full by the start of the subscription. Monthly pick ups at our farm in Norwich. Monthly shares are pre-assembled by our farm and will include approximately half ground and sausage and half higher-end cuts such as roasts and chops in frozen cryovac packages. The meats included in the share reflect what is available on the farm that particular month and cannot be customized. Subscriptions also include a monthly newsletter with farm news and events calendar.

Farmer Words of Wisdom

If you're thinking you're a person of some influence, try ordering someone else's dog around

Become a Farm Fan on facebook
and coming soon....Hogwash Farm Blog

The Best BBQ Ribs courtesy of *The Firehouse Grilling Cookbook*

Ingredients

Pork spareribs, cut into slabs

Lone Star Dry Rub

2 tablespoons chili powder

1 tablespoon garlic salt

1 tablespoon sweet Hungarian paprika

1 Tbsp freshly ground black pepper

1 teaspoon cayenne pepper

2 cups favorite BBQ sauce

Directions

Rub the spareribs with the dry rub. Wrap each slab tightly in a double thickness of aluminum foil. Set aside while building the fire. Build a charcoal fire in an outdoor grill and let burn until the coals are covered with white ash. In a gas grill, preheat on High, then adjust to Low. Place the foil-wrapped ribs on the grill and cover. Cook, turning occasionally, until the ribs are tender, about 1 hour. Unwrap the ribs and increase the grill heat to medium.

Lightly oil the cooking grate. Place the ribs on the grill, brush with sauce, and cover. Grill for 5 minutes. Turn, brush with more sauce. Cover and continue grilling until the ribs are glazed, about 5 more minutes. Cut between the bones into individual ribs. Serve hot, with any remaining sauce passed on the side.

Summer Calendar of Events

June 2 – Hanover Area 1st Farmers' Market 3-6pm of season

June 4 – CSA Pick up 3-6pm @ the farm

- 7pm Bill McKibben @ Norwich Congregational Church

July 2 – CSA Pick up 3-6pm @ the farm

'TBA- Hogwash Farm Festival & Pig Roast @ the farm. We're thinking Sunday July 4th starting at noon...will anybody be around?

