



Photos courtesy of Geoff Hansen

Farrowing Season

We are just about to start the season when the farm is awash with piglets. We have 30 sows and 2 boars that produce around 400 piglets per year. Pigs can reproduce all year and our sows have 2 litters per year. The gestation for a pig is 114 days (or 3 months, 3 weeks and 3 days as the old timers used to say). Litters average anywhere from 6-16 piglets and the piglets are 2-3 lbs and are completely mobile as soon as they're born. Our pigs live out side year-round and so piglets are born in all kinds of weather and usually do pretty well as long as Mom is around to protect them and keep them warm. Body heat is essential this time of the year and you'll often see a bunch of piglets in a pile trying to conserve heat.

Sows usually farrow(birth) without any assistance from us. The piglets come out in a thin sac that usually scuffs off during birth. Labor can last several hours and it averages about 30 minutes per piglet. Piglets can come out head first or back legs first depending on where they are in the uterus. A sow usually has 2 placentas which can come out at any time during the birthing process and the sows often eat when they are all done.

As soon as the piglet enters the world it tries to make it's way to the sows belly to nurse. A piglet will nurse exclusively for 3 weeks and will then start eating and drinking anything the sow consumes. Piglets are weaned anywhere from 6-8 weeks and are usually 25-45 lbs.

Our Spring piglets sell out early every year and go to various farms and individuals that will raise them for 6 months (when they weigh 250-300 lbs.and they go for slaughter. We keep about 100 of our piglets each year to raise out for meat for the CSA and other sales.

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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The Herd

- Lulu
- Lola
- leila
- Lilly
- Daisy
- Tulip
- Lulu Jr.
- Ruby
- Petunia
- Jezzibel
- Vesper
- Velma
- Flynn
- Sadie
- Pebbles
- Maeve
- Etta
- 7-7
- Geogette
- 13
- Cheyanne
- Scabby



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.

Farmer Words of Wisdom

Always drink upstream from the herd.

Become a Farm Fan on facebook

Squash Soup with Maple Sausage

courtesy of Alton Brown

Ingredients

6 cups (about 2 large squash)
seeded chunks butternut squash
3 cups chicken or vegetable stock
4 tablespoons honey
1 teaspoon minced ginger
4 ounces heavy cream
1/4 teaspoon nutmeg
maple sausage links, cooked and sliced
salt
pepper

Directions

Preheat the oven to 400 degrees F.

Brush the flesh of the squash with a little butter and season salt and freshly ground white pepper. On a sheet pan lay the squash flesh side up. Roast for about 30 to 35 minutes or until the flesh is nice and soft.

Scoop the flesh from the skin into a pot and add the stock, honey, and ginger. Bring to a simmer and puree using a stick blender. Stir in the heavy cream and return to a low simmer. Add cooked sausage slices. Season with salt, pepper, and nutmegs .

Winter Calendar of Events

Feb. 3 – CSA pick up @ the farm 3-6pm

Feb. 12 – Norwich Winter Market 10-1, Tracy Hall

March 3- CSA pick up @ the farm 3-6pm



Calling All Plastic Bags

If anyone has any unwanted plastic bags, we'd love to recycle them for you. They'd come in handy at farmers' markets and CSA shares. Thanks!