



**Fresh
Freedom Ranger
Chickens this month!**
**Delicious, whole French gourmet
heirloom chickens on Thursday.**

About Jacob Sheep

Jacob Sheep have graced the large estates and country homes of England for many centuries. Their impressive horns, black and white faces and spotted bodies have no doubt contributed to their popularity and survival.

Their actual origins are not known. However, documentation throughout history indicates that the spotted or pied sheep may have originated in what is now Syria some three thousand years ago. Pictorial evidence traces movement of these sheep through North Africa, Sicily, Spain and on to England.

There are many romantic stories about the Jacob Sheep being direct descendants of the flock of sheep acquired by Jacob during the time he worked for his father-in-law as mentioned in the Bible (Genesis 30), or that they were washed ashore from shipwrecks during the attempted invasion of the Spanish Armada during the reign of Elizabeth I.

Jacobs differ from other British and Northern European polycerates (sheep with multiple horns). They differ from other primitive breeds in that they have a medium fine fleece and no outer coat. Other primitive breeds are double coated, having a fine inner coat and a coarser, longer outer coat.



Importation of Jacob Sheep to the U.S. and Canada has occurred in small numbers since the early 1900's. These have been dispersed all over the continent and many were crossed to other breeds. These crosses have been referred to as Jacobs, even though many bear no resemblance to the breed except that they exhibit spots and multiple horns. Other breeds of sheep do produce spotted lambs and/or polycerate offspring. Just because a sheep is spotted or may be polycerate does not mean it is a Jacob Sheep.

The American Jacobs are an old world sheep which, unlike many other old world breeds, have not undergone improved breeding and out crossing to satisfy the commercial marketplace. They have a more primitive body shape, are slender boned and provide a flavorful, lean carcass with little external fat. The carcass yield from hanging weight to freezer is high when compared to the more improved breeds.

Ewes require less supplement feed during times of increased nutritional need and lamb easily, usually with no assistance. The lambs are up and nursing vigorously without help. Both rams and ewes are easily kept and have a resistance to parasites and foot problems. The fleece is soft and open and light in grease, making it highly sought after by handspinners.

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 20 head of cattle, 50+/- pigs, 8 sheep and 50 laying hens in addition to raising broiler chicken and turkeys during the summer months.

How to Reach Us
97 Kerwin Hill Road
Norwich, VT 05055
802-649-8807
hogwashfarm@mac.com
www.hogwashfarm.com

Pulled Pork

courtesy of Nancy LaRowe

Dry Rub

1 tbsp ground cumin
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp chili powder
1 tbsp cayenne pepper
1 tbsp salt
1 tbsp ground pepper
1 tbsp paprika
1/2 cup brown sugar

Directions

Pulled pork is usually made from pork shoulder which is called the butt or country style ribs – both will make delicious pulled pork. Completely cover pork with dry rub. Put 2 cups of liquid (chicken stock, beer, apple juice, BBQ sauce & water, etc) into slow cooker and turn on high. Add meat and bring to boil. Reduce temperature to low and let cook until meat falls apart – 3 to 6 hours depending on cooker and cut. Remove meat from cooker and shred pork with 2 forks and remove bones if needed. Add salt & pepper to taste.



Save the Date!

Hogwash Farm Pig Roast

& Pot Luck

Sunday, September 11 • Noon-6

Farm Tours • Wagon Rides • Good Food

& lots of fun!

CSA Information & Particulars

Meat Shares are available in 2 sizes for three and six 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 the farm and will include approximately half ground meat/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 & Hogwash tote bag. The monthly pick ups are the first Thursday of each month from 3-6pm at the farm.

Summer Quarter Pick Up Dates
July 7, August 4 & September 1