

Hogwash Farm Happenings



Pig Roast
September 11
Potluck gathering at the farm.
We'll have pork roasting on an open
fire, wagon rides & fun!
Pork ready at noon.

Hogwash Farm Is Moving!!

They say that the only constant is change, and Hogwash has some change in its future. While we have enjoyed our time on Kerwin Hill, we are excited about our upcoming move to a different farm in Norwich. We will be relocating to Goodrich Four Corners Road and Union Village Road (land formerly farmed by Suzanne Lupien).

There are wonderful fields for the cattle and sheep to graze and some neglected fields for the pigs to renovate. Since our flocks and herds need to fit the new landscape we will be increasing our flock of Jacob sheep and reducing the numbers of our breeding pigs. Our goal is to have more time to focus on good grazing practices while tuning up general farm operations. We will still endeavor to produce a high quality product that is sustainably raised. The transition should be smooth since we are only moving a few miles away. We will start moving animals to the new spot in the coming weeks with the goal to be moved in by October.

We are certainly going to miss our Union Village neighborhood, but we are looking forward to being part of the Root District community. The Root District Creamery became a local hub for the community during Suzanne's tenure and we are hoping the same will be true when Hogwash has settled in. We value and need the support of the community to keep the farm active and vibrant.

The farm has been part of Norwich history for some time. The original barn dates back to 1786 –making the homestead one of the oldest in Norwich. We will do our best to respect the history while gearing it up to a working farm again.

The September pick up will be the last CSA pick up at Kerwin Hill. The fall quarter will start with the new farm location – I'll make sure to highlight the venue change in next month's newsletter. We will be having our Pig Roast September 11th on Kerwin Hill so everyone can come and enjoy the farm and the animals before the big move. We hope to see everyone there!



Pork Chops Florentine

with marinated tomatoes and goat cheese

courtesy of Cuisine at Home

For the Tomatoes -

Combine; Toss Together

- ½ cup olive oil
- 8 torn fresh sage leaves
- 1 Tbsp. chopped fresh rosemary
- 1 Tbsp. chopped fresh oregano
- 2 garlic cloves, thinly sliced
- ¼ cup panko crumbs
- salt & pepper to taste

Season; Dredge and Broil

- 1 Tomato cut into 1" thick slices
- 2 slices goat cheese- ½" thick (about 1 oz. each)

For the Pork and Broccolini

Toss Together; Grill

- 5 oz. broccolini
- Olive oil
- 2 pork chops seasoned with salt & pepper

Directions

Preheat grill to medium-high.

Combine ½ cup olive oil, herbs and garlic for the tomatoes in a shallow baking dish. Toss panko, salt and pepper in a second shallow dish.

Season tomato slices with salt and pepper, then coat tomatoes and goat cheese in oil-herb mixture.

Dredge both sides of goat cheese in crumbs and arrange on tomato slices; transfer to baking sheet. Leave the oil mixture in the dish for the pork chops.

Toss broccolini with oil. Salt and pepper; set aside. Grill chops, covered, 7-10 minutes per side, or to internal temperature of 145 degrees. Transfer chops to oil mixture and rest for 6 minutes; turn after 3-4 minutes. While pork rests, broil tomatoes and cheese until crumbs are golden, 1-2 minutes.

Grill broccolini 2-3 minutes, or until bright green and lightly charred.

We'd love to recycle your unwanted plastic bags – they are always in short supply around here. Thanks!

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.

Future Pick Up Dates
September 1, October 6 & November 3