

JULY 6 - 7, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Days Are Long & Work is Abundant

TRAVIS & CASSY PYDO - HERITAGE ACRES

Hello from Heritage Acres in Butternut WI. This spring has been busy planting 45 acres of corn and 10 acres of oats, and fixing fence. Unfortunately our steers have gotten out of their pasture on three different occasions. Sometimes they are really easy to maneuver back in, sometimes it can be challenging to move. The key is to always rotate them to fresh pasture so they never get hungry. When they feel hungry they get antsy.

Our pigs thrive in summertime. They have access to pasture filled with plenty of shade and nice dirty holes that make mud when it rains. Pigs use mud as sunscreen, and on hot days cover themselves to protect from the heat.

Spring time also means plenty of new baby animals on the farm. We had a new miniature donkey this spring. He is the first male in a group of 3 females. Our three year old son, wanted naming rights and named him "Peach" - we will see if this sticks. But he sure is cute, all legs and ears. You may be wondering, why donkeys? Well they have great guardian qualities. They make a loud screech/neighing noise to ward off/notify of a predator on the farm.

Lastly our chickens. This year we had decided not to raise meat chickens in hopes of protecting our egg laying birds from contracting the bird flu. If you have been watching national and regional news, bird flu is a contagious animal infection that is spread by wild birds, crows, water fowl, etc. to domestic birds. Large chicken CAFOs across the country have had to euthanize thousands of chickens due to the bird flu.

Our chickens have and are raised on pasture and our pasture on the farm is frequently visited by wild



Young donkey "Peach" stays close to his mom in the pasture.



Some of our springtime piglets.



One of our cows stopped by the farmhouse window to say hi!

ducks, Canadian geese, sand cranes, and many more. We were worried that we could get bird flu. Well our minds changed when a local business ordered too many broiler chicks 8 weeks ago. They need someone to take them and raise them ASAP. So we are currently wrapping up our only intended batch of chickens this summer. So far everyone is healthy and happy!



The faces behind the food: The Pydo Family.

Grilled Maple Pork Chops

INGREDIENTS:

- 6 tablespoons Heritage Acres maple syrup
- 6 tablespoons balsamic vinegar
- 3/4 teaspoon salt
- 3/4 teaspoon coarsely ground pepper
- 4 Heritage Acres pork chops (1-1/2 inch thick and 12 ounces each)

INSTRUCTIONS:

1. In a small bowl, whisk syrup, vinegar, salt and pepper until blended. Pour 1/2 cup marinade into a shallow bowl. Add pork chops; turn to coat. Cover and refrigerate 1 hour. Reserve remaining marinade for basting.
2. Drain pork chops, discarding marinade. On an oiled grill, cook pork chops, covered, over medium heat or broil 4 in. from heat until a thermometer reads 145°, 13-17 minutes, turning occasionally and basting with reserved marinade during the last 5 minutes. Let stand 5 minutes before serving.

