

Middleton Farm's Newsletter

March 2012

What you can expect in this weeks share

...nothing yet but...

The 2012 crop list has been posted on the website! Go to www.middletonfarmcsa.com and visit the Harvest Share Info page to see the full list!

Have you considered..

...a puppy?

This year, the Middleton clan decided to keep the bloodline of its purebred pets alive by having puppies!

Available will be some purebred register-able Brittany puppies! Brittanys are a medium sized dog that were first used for hunting and praised for their pointing and retrieving abilities. They are smart, energetic and quite athletic.

They are easily trained and harsh corrections are unnecessary. Other than plenty of exercise, they are low-requirement, healthy dogs that are easy to handle.

For more information, contact Matt Middleton.

New in the Store!

New this year is the Beef/Pork/Chicken CSA option! This allows your more options for your dinner table throughout the year.

Deliveries of 55 lbs of meat will arrive every other month. In total, you will receive 1/3 of a steer, a whole hog and 24 broiler chickens.

Check the website for full details!

We're everywhere you want to be!

Middleton Farm will be at four farmers' markets in the tri-city area. So be sure to stop by and pick up some meat from us!

Also, you can find us at Nature's Gift Organic Market! For the next month you can get a great deal on our ground beef. Their store is trying out our product and you can purchase it now for **\$3.99 a pound!** Compare this price to their normal \$7.50 a pound and visit them soon!

Nature's Organic is at 4306 N. Saginaw Rd. in Midland.



Say Goat Cheese !

The more common name is actually goat cheese.

One of our newest offerings is the Goat Cheese Add-on! For an extra \$28 dollars, you will receive a total of five - 5oz. containers of goat cheese during the harvest season. Cheese is delivered every other week

If you have problems when eating regular cheese, consider this option. Often goat cheese is found to be more gentle on the digestive system and is the preferred cheese for the lactose intolerant, young children and the elderly.

There are also health benefits of goat cheese as it is also lower in fat, cholesterol and calories!



Have You Checked Your Calendar?

In the last newsletter, you learned of the major interest in roasting pigs for parties such as graduation, Fourth of July and other summer cookouts.

We are recommending members to consider their year's schedule and sign up now for a Graduation Roasting Pig and/or your Thanksgiving Turkey. (We are aiming at 10-20 lb. turkeys this year instead of last year's 40 lb turkeys!)

So when you have looked at your calendar and know what you want, send us a message and we will ensure you have the best meat for your get together!

Deposits are being accepted at the Middleton Farm Website's store!

Meat News from the New York Times

A California law enacted to keep sick animals out of slaughterhouses and out of the food supply was struck down by the Supreme Court in January.

In 1906, the Federal government became involved in the meat packing industry in response to Upton Sinclair's writing, The Jungle.

What came about seemed like an improvement: allowing the Federal inspectors the right to determine what is to be done with animals that are unable to enter the slaughterhouse on their own four feet.

However, Federal inspectors currently have allowed the use of electronic prods as well as dragging and kicking of sick cows to force them to walk into the slaughterhouse.

California law would have required that non-ambulatory (non-mobile) pigs be removed for immediate euthanasia. The law further stated that the 'downed' pigs cannot be slaughtered or sold.

The case, which challenged the state law, was brought to court by the National Meat Association.

We would like to thank all our meat customers for supporting our efforts to offer a kinder, more ethical way of treating our livestock.

[Supreme Court Rejects California Slaughterhouse Law](#), by A. Liptak. New York Times. January 23, 2012



ATTN: All hunters!

If you have been looking for a place to hunt or your current hunting ground has been overrun by new hunters, please consider us!

This year, Middleton Farm is allowing hunters to hunt on the property to help with the raiding of the crops.

Interested parties can contact Matt Middleton @ 989-465-6160.

Egg Drop Soup

A staple at Chinese restaurants, egg drop soup is a simple recipe that can be made at home!

Ingredients:

½ c minced onion
½ c minced celery
1 clove minced garlic
1 tsp ground ginger
2 eggs
3 cans of chicken stock
1 c frozen peas
1 c thinly sliced bok choy (optional)
Tofu (optional)

In a large pot, sauté the minced vegetables and the ginger with a tablespoon of oil until soft.

Thoroughly beat 2 eggs in a separate bowl and set aside.

Add chicken stock, peas, bok choy and tofu to the pot. Bring to a boil and then simmer for 10 minutes.

Stir soup rapidly and drizzle eggs into the soup mixture. Cook for 5 minutes or until egg is fully cooked.

Middleton Farm CSA

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