

From our Family to Yours

# Full Circle Farms

March 2019

Myfullcirclefarms.com

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## Look Ahead

-You can now find archived Newsletters on our website, select 'MORE' from the menu line and then select 'NEWSLETTER ARCHIVE'. It's that simple to catch up on what you may have missed.

-2019 Order forms have been mailed. If you ordered from us in bulk last year but have not received your order form for 2019 please let us know. And we will get these out to you.

-The Spring Equinox is March 20<sup>th</sup>. Get those Green Thumbs stretched and ready ☺

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## Pitchfork Pulpit

Once again it's planting season. It's hard to believe that it's March. Snow is still on the ground and we are starting our precious seeds that will give us fruits in just a few months. The warmer weather is something to look forward to.

Many of you often plant a small garden or a few containers on your patio. We want to encourage you to do so. Please pick Organic or Non-Gmo seeds. They are worth the cost. When the season ends you can easily save seeds to start next year's crop or just share them with a friend. We will write more on seed saving later in the fall. Just remember that standard hybridized seeds are difficult to save seeds from. They have a lower germination rate and are often not true to the original parent plant that you enjoyed so much the previous year.

When picking your seeds from the overwhelming selection of seed catalogs. Step out from your past experiences and try an heirloom variety to tickle your palate or be crazy and order that purple tomato! Happy Planting!!



## Soap Talk!

This Winter we've expanded our Artisanal Soap line with some new creations. These soaps are sure to get you clean as well as make you smile, ranging from our classic Tallow bar to the new all Coconut bar. We have also created a Men's shaving soap. Be sure to check the website for descriptions or see us in the Store; which will open in May.



[https://www.simplyrecipes.com/recipes/beef\\_brisket](https://www.simplyrecipes.com/recipes/beef_brisket)

### **BEEF BRISKET IN THE OVEN!**

Looking for an easy way to prepare beef brisket and still impress your friends? This is it! Bake the brisket in the oven. What's crazy, is how good it is given how ridiculously easy it is to make.

### **HOW TO COOK A BRISKET IN THE OVEN**

There really is no easier way to prepare a beef brisket than this oven-baked version. With just a handful of ingredients including the beef brisket, an oven, and few hours, you have amazing brisket that took very little effort.

Mix together some barbecue sauce, soy sauce, and water

Slather the beef brisket with the sauce

Wrap the beef brisket in aluminum foil

Bake brisket in oven for several hours, until it's falling apart tender

### **SLICE ACROSS THE GRAIN**

When the brisket is done, you'll want to let it rest for 30 minutes before slicing to serve. You'll want to make slices across the grain of the meat to break up the muscle fibers and make it even easier to eat.