

From Our Family to Yours

Full Circle Farms

April 2020

www.myfullcirclefarms.com



Look Ahead

- Bulk Order Forms have gone out! If you did not receive one, they are on our website.
- Spring is Officially Here
- Store Progress (check out the Pitchfork Pulpit for details)
- Ground Lamb available just in time for Easter.
- Chicks have been ordered for delivery mid-month



If you wish not to receive our newsletter, or if you know of someone that might enjoy a few tall tales from the farm, please let us know so we can add or subtract you from our email list.

Photo Contest!!

For the month of April just email us your animal photos. You'll have a chance to win some free products.

Photos have to be taken by you.
Can be any animal photo or farm related photo.

Winner will be contacted via email.

From Our Kitchen To Yours

1. Easter—Leg of Lamb Recipe

Ingredients:

- ¼ cup of Honey
- 2 Tbsp Dijon Mustard
- 2 Tbsp Chopped Fresh Rosemary
- 1 tsp Ground Black Pepper
- 1 tsp Lemon Zest
- 2 cloves Garlic (minced)
- 5 lbs Whole Leg of Lamb
- 1 tsp Coarse Sea Salt

In a small bowl, combine the honey, mustard, rosemary, ground black pepper, lemon zest and garlic. Mix well and apply to the lamb. Cover and marinate in the refrigerator overnight.

Preheat oven to 450 degrees F (230 degrees C).

Place lamb on a rack in a roasting pan and sprinkle with salt to taste.

Bake at 450 degrees F (230 degrees C) for 20 minutes, then reduce heat to 400 degrees F (200 degrees C) and roast for 55 to 60 more minutes for medium rare. The internal temperature should be at least 145 degrees F (63 degrees C) when taken with a meat thermometer. Let the roast rest for about 10 minutes before carving.

Pitchfork Pulpit

Last month we asked you to pray for us for guidance, and we wanted to thank everyone who interceded on our behalf. The plan was to get a new storefront this year; unfortunately that isn't going to happen. The new store construction has hit one road block after another. We didn't realize that there would be so many hoops to jump through. Between the zoning board, road commission, hiring an architect (yep that's a requirement), making sure everything is built by licensed contractors instead of Jim and the crew getting it done (turns out that is also a requirement), and a multi layered permitting process we just don't have enough time to get everything in line to complete a build this year. It is okay; we are going to keep pressing forward and serving our customers in our current store for another year. We know God has better things in the future for us.

We do have a new business here on the farm however; we have been given an opportunity to distribute Non-GMO animal feeds. While we have always been passionate about removing GMO's from the earth, selling feed was not something that we were expecting to take on. Our current feed distributor is moving and through purposeful thoughts and prayer we have chosen to take on the challenge and be open minded to learn all that we can, while at the same time helping other people continue to grow healthy animals.

As for growing things; this year we have researched many new techniques for gardening and making weeding easier (if there is such a thing). Crystal is trying some new things this year. She is trying the no dig approach and some raised boxes. Permanent beds are being marked out and compost being put on top, In hopes of a abundant crop. She has planted some new heirloom variety of tomatoes that will be grown in the new hoop house (our 2nd) that we are currently erecting. Last year her German Pink tomatoes just didn't ripen with our short growing season. This year hopefully she has found the right balance of techniques to maximize the flavor of her harvest.