

Full Circle Farms

March 2020

www.myfullcirclefarms.com



Soap n' Stuff

Spring is in the air...try these new scents

Sunshine and Gunpowder
Lemon Poppy Seed

And I've been doing some milk soaps;

Sheep Milk Soap
Udderly Delightful

Give one of these a try today your Skin will thank you for it.

Look Ahead

- Order bulk order forms have gone out! If you did not receive one, they are on our website.
- Stock up your freezer this month. **Everything** is 30% off
Limited Quantities
- Spring is almost here!



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.

From Our Kitchen To Yours

Brisket

5-6 pound brisket
3 large yellow onions, cut into 1/2-inch pieces (about 5 cups or 3 pounds) 2or 3
large garlic cloves, or to taste, minced
1 1 teaspoon paprika
3/4 teaspoon salt 3/4
teaspoon freshly ground pepper

Preheat oven to 375°F.

In a Dutch oven or other heavy baking pan heat 1 tablespoon of oil in oven 10 minutes. Pat brisket dry and season with salt and pepper. Roast brisket in oiled and preheated pan, uncovered, 30 minutes.

While brisket is roasting, in a large heavy skillet cook onions in remaining 2 tablespoons of oil over moderately high heat, stirring until softened and beginning to turn golden. Reduce heat and continue cooking, stirring occasionally until onions are deep golden, about 20 minutes more.

Stir in garlic, paprika, salt, and pepper and cook 1 minute. Stir in 3 cups water and bring to a boil. Spoon onion mixture over brisket and bake, covered, with lid 1/2 inch ajar, 3 1/2 hours, or until brisket is tender and let cool in onion mixture 1 hour. (Check pan every hour and if necessary add more water.) Remove brisket from oven

Pitchfork Pulpit

Jim was gracious enough to let me (Crystal) take the pulpit this month. I wanted to be transparent with some things happening here on the farm and ask our prayer warriors to pray. We are exploring the option of getting a new store. No worries it will still be at our farm, it is just that the current store does not drive enough traffic and honestly doesn't even look like a store. Even though the house has charm; it's not charming. The local people don't even know we are here. The current home/store has some serious structural issues that are outside of our budget to fix. It is much more cost effective to build a new building. I love that old place; but it just that old. We have offered the store to the Heritage Village in Sidney, MI in an attempt to save the history of the home, but it really pains our hearts to think that the building is probably going to be demolished with all the history that goes with it. However, sometimes you have to let go of the old so you can look to the new. That is what we are trying to do. We will still be offering our products to everyone during our transition but let's be honest; it's going to look like a war zone in our front yard before it get pretty.

We have also taken on a new business opportunity, and we will be selling NON GMO feed. The current Amish family that distributes feed is moving, but the Amish Mill where the feed comes from is not. We have been asked, and accepted the responsibility of becoming the new distributor for Maple Valley Mill. Until the new store gets built we will be temporarily selling the feed out of the back of a box truck we have had for awhile. Inventory will be limited at first, focusing on the high volume feeds like chicken and hog feed, but when the store is in full swing we will have a full line of Non GMO feeds available. We hope this will give us another chance to serve the public.

It has always been our dream to be able to serve as many people as possible and to be able to stay home full time doing what God has called us to do. I'm asking you to pray that we have clear direction and everything moves smoothly and that we have an abundant harvest this year so we can continue to provide to you; our friends.

We will keep you updated through emails and newsletters.

Happy Spring Everyone