

Maier Farm Spring 2023 Newsletter

Recently I received the question, “exactly when did y’all move out to Vale?” I paused for a minute to double check the math and then a moment longer to reflect on the fact that we are now four full years into our farming venture. My thoughts were broken by the next question. “Would you do it again?”

Absolutely.

One thing we have learned about the world of farming is that it really isn’t something you do, it’s who you are. I can go to my town job and then return home, leaving the job behind. I can even depart for a month and the place will continue. Not so with farming. Whether present or absent, farming doesn’t end. You feed a calf in the darkness of morning so that it has enough nutrition to make it through the day, growing while you’re absent. During the same hours, the dogs are watching the pasture, lambs are developing in their mother’s womb, pigs are rooting, and grass is growing. But, because we are managing it all, we maintain responsibility for all aspects of the farm, even when away. That is why any extended absence is an impossibility. Certainly, we intentionally take steps to limit the amount of responsibility at certain times of the year but as long as there are animals on grass, farming never stops and the ‘to do’ list is never done.

I will honestly have to admit that I am pleased with the degree of responsibility that our children have assumed. One child oversees the rabbits and helps move the sheep. Another helps care for the chickens and works with the calf. And yet a third takes care of the dogs and assists with the pigs. The boys in particular are quick to haul around bags of grain or assist with splitting wood. While Lydia seems to find a degree of interest in gardening, she is sometimes called upon to help round up an animal or unload firewood. It has also been interesting to watch our collective view of animals change. We have moved from a perspective of almost personifying the animal kingdom (thanks Disney) to now viewing them primarily as food. Strangely, this has led to a greater respect for animals as created by God, not less. We don’t get too attached while we enjoy watching them grow. Even in the midst of patting a pig, we all understand that its day will come and are grateful for how it will meet our dietary needs. There is no doubt that the farm has helped us have a greater appreciation for the time and effort that it takes to put a delicious and nutritious meal on the table and allowed us to gain a healthier understanding of the place of animals and people.

Last year included a few firsts. Joshua bottled fed a calf and then sold it in the fall, turning a nice profit I might add. One of our doe rabbits gave birth (kindled) to a handful of kits (baby rabbits). We processed our first pig on the farm. I must say that for a city boy who had never done more than clean a few fish and doves up until a handful of years ago, this was a true



indication of how far we have come. Additionally, we had another successful round of summer camps.

We move into the 2023 season with high expectations. Before sharing our seasonal offerings, please know that we are more than blessed to have you visit our farm or just contact us with questions. While we have plenty to learn, we would count it a privilege to share what we have experienced to date.

As always, please follow us on Facebook and Instagram or check us out at www.maierfarm.com

2023 Product Offerings (Price list to follow)

Pasture raised poultry- we grow chicken humanely. You can be assured that our chickens have access to sunshine, new grass each day, fresh well water, and a healthy ration of feed.

Farm fresh eggs- forget cooped up chickens or images of hens pecking on hard dirt. From spring through fall, our laying hens spend their days scratching in the pasture. Let us know if you would like to be added to the list. Our hens will do their best to keep up with demand!

Honey- God willing, we are looking forward to a healthy harvest and hope to have honey available for purchase early this summer.

Pork- hot and regular ground sausage is currently available. Piglets arrived in early March and are growing quickly. With a processing date set for late August, pork will be available for pickup or delivery by mid-September.

Turkeys- consider a farm raised turkey for your Thanksgiving or Christmas dinner. We plan on offering two sizes- 12-15 pounders and 15-18 pounders. These will be available for pick up in November.

It is truly a joy to offer a variety of products for your table.

Please continue to follow us on Facebook and Instagram @MaierFarm. Also, check us out at www.maierfarm.com. If you have enjoyed our products, let others know. We love referrals! After all, the best form of marketing is word of mouth.

We look forward to serving you in 2023!

Sincerely,

Mark and Stephanie Maier

Maier Farm: Growing Food. Growing Fellowship. Welcome Back to the Table.

Pigs are processed at a USDA certified facility. All cuts are vacuumed sealed and will stay fresh for over a year in the freezer.

***In case you are worried about freezer space...

We recommend that you plan on 1 cubic foot for every 15-20 lbs of meat.

Pork Options

Notice that neither side meat (where bacon comes from) or hams are smoked or seasoned in any way. At your request, side meat (bacon) can be sliced into strips. However, the buyer will absorb this cost of \$1.50/lb.

<p>Whole hog \$7.25 lb (115-140 lbs) Chops are cut ¾" thick. Ground sausage and side meat in 1 lb pkgs.</p> <p>Box includes: 55-65 lbs sausage 4 porks butts (18-24 total lbs) 22-27 pkgs chops (2 per pack, 10-12 total lbs) 2-3 green hams (uncured/unsmoked: 3-5 lbs each) 7-9 lbs side meat (uncured/unsmoked) 2 baby back ribs 2 whole ribs 2 pork loins 3-4 pkgs fat back</p>	<p>½ hog \$7.50 lb (58-70 lbs) Chops are cut ¾" thick. Ground sausage and side meat in 1 lb pkgs.</p> <p>Box includes: 27-33 lbs sausage 2 porks butts (9-12 total lbs) 11-13 pkgs chops (2 per pack, 5-6 total lbs) 1-2 green ham (uncured/unsmoked: 3-5 lbs) 3-5 lbs side meat (uncured/unsmoked) 1 baby back rib 1 whole rib 1 pork loin 1-2 pkgs fat back</p>	<p>Pork Sampler \$7.75 lb (28-35 lbs) Chops are cut ¾" thick. Ground sausage and side meat in 1 lb pkgs.</p> <p>Box includes: 13-16 lbs sausage 1 pork butt (4-6 lbs) 5-6 pkgs chops (2 per pack, 2-3 lbs) 2-4 lbs side meat (uncured/unsmoked) 1 baby back or whole rib 1 pkg fat back</p>
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Maier Farm 2023 Order Form

Phone: 828-310-7344

Email: maierfarm18@gmail.com



Name:

Phone:

Email:

Please check the box of the products you are interested in.

- Whole chickens \$3.75/lb
Available by the end of May
Ask us about chicken feet, liver, and hearts.
- Turkeys \$4.50/lb
Available in Nov. Specify 12-15 lb or 15-18 lbs
Must be prepared to pick up/or meet in Hickory the day of processing. You will need freezer space.
- Whole hog \$7.25/lb. Available for delivery/pickup in mid-September
- ½ hog \$7.50/lb. Available for delivery/pickup in mid-September
- Pork sampler \$7.75/lb. Available for delivery/pickup in mid-September
- Regular Sausage/Hot Sausage \$8.00lb (circle preference)
- Honey (please check if interested. Indicate number of bottles desired below)
Anticipated harvest dates: June and July
Classic 1 lb bottle (\$10.00)
8 ounce bear bottles (\$6.00)
- Eggs \$5.00/dozen. Let us know if would like to be added to the list of weekly customers. These are most easily picked up in Hickory.

*Ordering directions...

Fill out this form, either electronically or by hand

Email form to maierfarm18@gmail.com. Take picture and email if easier.

The sooner we hear from you, the greater the chances that we can fill your order. We will confirm that your order has been received. Payments are due upon delivery of product. We take cash, checks written to Mark Maier, or Venmo @Maierfarm. Please contact us for more information or if you have any questions.

Mark and Stephanie Maier