

Brookshire Farm

Farming so traditional it's innovative!

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Buddy, the Farm Dog



Of all of the “workers” on the farm, the one who loves tractors the most is Buddy, our farm dog. For Buddy, a ride on a tractor is the highlight of his day. Sometimes he'll even encourage us by getting on the Kubota and getting ready to go.

For the last twenty-five years, the farm has used an International Harvester tractor, affectionately referred to as the IH. Buddy has his own special perch on the IH - he'll ride there all day if we let him while we plow, seed, bush hog or move hay.



Lately, however, the IH has been unreliable for starting, so we had to break down and purchase a new tractor, a New Holland T5060. It's got many things the IH doesn't - GPS for more accuracy, a wider wheelbase for greater mobility over uneven and marshy ground - even air conditioning, for those days when it's just too hot to open the windows. It's nice to have the power to do the job. The one thing New Blue doesn't have, though, is a good place for Buddy to sit. We are experimenting, but so far this one is his favorite. It would be nice if he could learn either to drive or to hop down and open the gates.

Beef Update

We are sold out of beef quarters for Fall 2008, but it is not too soon to pre-order your Spring 2009 beef. Beef ordered for the spring is usually ready in late March or April and can be reserved with a \$200 deposit sent to Brookshire Farm. The web site explains quantities and how the beef is cut. Click [Order Info.](#) on the home page, and then, “What Cuts Do I Get?” About 110 pounds of meat will come to you flash frozen and freezer ready. Each cut is in clear shrink wrap and labeled with the contents so you can see what you are thawing for dinner. I arrange it on 2 shelves in my 15 cu. Foot upright so I can put steaks and roast on one shelf and ground and stew on another. It takes about 3 cu. feet of freezer space or 1 cu. foot for every 30 to 35 pounds of meat. Check [From the Kitchen](#) for delicious, tested recipes.

Barbequed Short Ribs

3 to 4 pounds ribs
1 lemon
1 large onion
1 cup catsup
3 cups of water

½ cup Worcestershire Sauce
1 teaspoon chili powder
1 teaspoon salt
2 dashes Tabasco Sauce

Place ribs in shallow roasting pan, meaty side up. On each piece, place a slice of unpeeled lemon, a thin slice of onion. Roast in very hot oven, 450°, until browned (about 30 minutes.) Combine remaining ingredients; bring to a boil and pour over ribs. Continue baking at 300° about 3 ½ hours (or until fork tender) basting ribs with the sauce every 15 to 20 minutes.

Goat Gab

We have eight new baby goats on the ground. Three of them are male and will can be purchased for \$110 each, delivered to the processor of your choice. We recommend harvest at 4 to 5 months (which would be mid-January to mid-February, but you can have your goat younger or older if you please. The herd is expanded to 25 animals from the 2 bred nannies and one young Billy we purchased in November 2005. They are busy at turning weeds into fertilizer which is the job they were hired for. Our latest challenge is keeping them from decimating tender forage intended for putting finishing weights on the cattle. They do have a knack for finding the highest quality forage available!



An Old Farmer's Advice:

Good judgment comes from experience, and a lot of that comes from bad judgment.