

Brookshire Farm

Farming so traditional it's innovative!

Anne and Ben Blanchet, Owners

Cat Blanchet Ellison, Manager

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From Our House to Yours ---

Merry Christmas & Happy New Year!

The Blanchet Family

Anne, Ben, Bob and Cat & Mike Ellison

New Ladies on the Farm

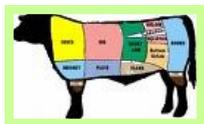


Recent interest in sustainability has brought renewed interest to the old idea of the “backyard” chicken. A few chickens, grown in your back yard, can provide your family with eggs and supplement your meat intake. Chickens recycle household waste, creating usable food from waste food. Brookshire Farm has gotten trendy – we now have “backyard” chickens, which I need to tell you up front are for our personal consumption. Ben has been suggesting for years that chickens would be a good addition to our sustainable farming system. He finally convinced me, even though I know he was really advocating for fresh eggs and great gumbo.

Critics of the backyard coops cite noise, the potential to attract raccoons or other pests, and concerns about sanitation. In addition to the health benefits of free range eggs and meat, chicken supporters are intrigued by the comical and individual personalities of each chicken and claim they make great pets.

Pastured hens are exposed to direct sunlight which their bodies convert to vitamin D and pass on to the eggs; three to six times more vitamin D than eggs from hens raised in confinement. We love the health benefits from pastured hens, but mostly we love the bright orange yolks and the rich flavor and color they impart to custards and omelettes.

Goat Gab 2009 has been a good year for our goat herd. Our herd has now reached a mature level of twenty-five nanny goats, all descendents of the three goats we brought onto the farm in the Fall of 2005. It is also a great year for the goat market. We sold out this fall and through March 2010. If you want goat this spring, pre-order now for the May harvest!



COW CHAT An artisan product requires nurturing the animals in the circumstances nature provides. Finishing cattle on forage in the rain made the fall harvest challenging; but we did it! That took time—we persisted and our customers were patient. We tasted the end result. The meat is delicious and we promise it is food you can eat with confidence. Make your reservation for the spring.

ORDER INFORMATION AND PRICES

ORDER FORM

To order Brookshire Farm Grass Fed 'n Finished Beef or Goat, send your check to the farm.

Beef: \$200 deposit per quarter, the balance paid on an actual animal after harvest.

Goat: \$90 for a whole goat. \$20 to deliver to your processor who will charge for slaughter & packaging.

An Old Farmer's Advice:

Every path has a few puddles.

