

Brookshire Farm

Farming so traditional it's innovative!

Anne and Ben Blanchet, Owners

Bob Blanchet Manager

8916 Brookshire Road, Abbeville, Louisiana 70510

Cat Blanchet Ellison, Consultant

Farmer's Markets for Food and Fun



From Shannon Hayes, author of *The Farmer and the Grill*. "To grill a grassfed steak: Light one side of the grill only. Once the grate is hot, sear the steaks directly over the flame for 2 minutes per side, then move them to indirect heat. Cover the grill and allow the steaks to cook indirectly for 5-7 minutes per pound for medium-rare." www.shannonhayes.info

Brookshire Farm has **T-bone, N.Y. Strip, Rib-eye & Sirloin Steaks** at [Lafayette's Hub City Farmers Market](#) each Saturday (except on Saturday, March 15th, 2014) from 8 until noon in the Oil Center across from Champagne's.

Bob is the face you will find most often at Market. He has experience at the stove and on the grill.

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www.brookshirefarm.com
Check our website for
[Cooking Tips](#) and [Recipes](#).



Robert C. Blanchet and Relda Katherine Walker
Will be married at Brookshire Farm
Saturday, March 15, 2014.

Welcome, Katie, to our family.

www.katieandbob.com

BEEF UPDATE:

Beef shares are sold out for spring 2014. \$200 deposit will reserve your quarter for the fall harvest. As always, we sell shares on a first-come, first-served basis. Still get our beef from the Farm or Hub City Market.

[Order Form](#)



An Old Farmer's Advice:

"There comes a time when you're gonna get bucked,
and you're gonna need to know what to do so you don't get stepped on."

Betsy Swain, 1875