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Greetings Everyone,

We hope everyone is enjoying the gorgeous fall temperatures! The warmer weather this week served nicely for planning and preparing winter housing for the animals.

Solving the Whole Chicken Dilemma

Easiest Ever Baked Chicken

1 whole chicken thawed *(if frozen read to the end- we actually bake frozen chickens-doesn't get any easier that that!)

Celtic or Himalayan Salt

Pepper

Thyme

Garlic powder

Onion powder

Directions: Place chicken breast side down in 9x13 baking dish. Sprinkle chicken with spices and place uncovered in 350 degree oven for 2 hours or until juices to not run out pink.

*Prepare frozen chicken just like the thawed except you will need to bake approximately 50% longer. See link below for even more sophisticated roasting!

<http://www.livestrong.com/article/467584-how-to-cook-a-frozen-chicken-in-the-oven/>

~Next week we'll talk about the bones and bone broth~



Congratulations World Series Champions!

Weekly Highlights

Recipes:

1st in series of whole chicken recipes

New piglets arrived!

Pork to be picked up next week!

Important Announcements

Our pork pricing should appear on our website this week plus an additional ordering page.

Live across town? If you and a group of individuals would like Bonnie View Products brought to you, consider organizing a drop. If this interests you, please contact us at 816-797-4464 for more information.

More Important News



We now have our private buying club agreement form ready and will have everyone sign with their next order. There is a one-time fee of \$5 for membership. The form is a simple 2 page document stating you are purchasing products for personal use and you will not pursue any claims against the buying club or our farm. We will be

happy to discuss any questions you may have about the agreement.

Pick-ups (come on by for a visit) - we will be home all day Saturday!

- **Please call or email to coordinate a pick-up time; we are very flexible and typically home during the week so pick a time that works for you.**
- We will have the gate open on Saturday from 9am to 5pm for anyone who wants to stop by however we do ask for you to please call or email before you come so we know about when to expect you.
- Pick-ups are at our house 9903 Grandview Rd, KCMO (1/2 mile south of Bannister Road near 71 highway)

We have lots of EGGS! - \$4/dozen

The hens (Rhode Island Red free-range organic large brown egg layers) are laying 17-18 dozen eggs a day. Yes, you read that correctly we collect 200+ eggs every day. **These are the best eggs available in town!** We challenge you to find a better source for locally available eggs produced in the Kansas City metropolitan area.

Whole Frozen Chickens are available for \$3.75/lb

We processed nearly 900 broilers this year and a large supply is stored in our walk-in freezer ready for purchase. Not sure what to do with a whole chicken and the benefits of the broth? See the article above then stop in for a visit and we can give you some additional tips on how to make a whole chicken go a long way and maximize the benefits from making bone broth.



Piglets on Farm

Often times with the change of weather, “things” happen! We woke up October 31st to find baby piglets safely snuggled with their mama in the hut we designed and made.



Pictured at left are Christopher, Rachel and Penny helping with the pasture watering chores. Also pictured is Rachel doing some pasture mowing to prepare it for the winter months.