

# Freedom Organix

## Harvard, Illinois

Fresh ~ Local ~ Natural

November 19, 2010

Dear Freedom Organix Members:

I woke up this morning to hear my herd of cows bawling. Loudly. Usually they don't start complaining unless it's past 8:00 a.m. and they haven't been let out yet. But it is the Friday before Thanksgiving, and Don rolled through the north entrance to the hayfield with his sister's pickup and stock trailer rumbling along. Just the sight of him at 5:30 a.m. was enough to get the herd up and fixated on grazing. But he wasn't here that early to feed the cows. We had turkeys to load and take to the abattoir this morning. Thirty of them. And Don doesn't mess around. He knows turkeys won't herd, they don't like new things they can't take their time to think about, and the big toms are pushing 40 lbs. apiece. He was quite serious about getting them to calmly load into the trailer by walking on themselves. Otherwise each one would have to be picked up and carried onto the trailer. Plus, if we missed our appointment time we could be waiting in the rig for hours to unload. It went smoothly, and would have even if I had stayed in bed, as Don is an expert at handling all breeds of livestock. All the other farmers I know that have come to farm in mid-life have hysterical, surprising, and sometimes unfortunate stories about loading livestock. Thanks to Don so far I have none.

When we arrived at the processor, the farmers unloading their truck ahead of us had thirty or so turkeys thrown into the back of their steel-floored truck, no straw bedding like we had, so they slid all over the place, getting covered in manure, as one of their owners crawled around inside the truck grabbing them by the legs to catch them. They were probably raised in a shed and so they didn't look the same as ours. Actually they looked stunned to be out in daylight. When it was our turn, ours walked inquisitively and calmly off the back of the stock trailer and into the pen our flock was assigned. Beautiful, well finished, healthy birds. Even the farmers ahead of us took a long look and commented about what a nice flock we brought in.

And so, all of the beautiful turkeys we raised made it safely to their appointment this morning and by 8:00 a.m. we were sitting at the diner in Shoppiere, having coffee and the morning breakfast special. Annie's Diner is frozen in time, the nineteen-fifties to be exact, and has fantastic home-cooked food. Having a little time left over to enjoy breakfast on shipping days is a rare luxury.

So that was my morning. Tomorrow I will go to pick up the birds and get them distributed to you over the weekend. Here is the schedule:

**Saturday, November 20<sup>th</sup>**

12:00 p.m. until 10:00 p.m.

On-farm pick-up

**Sunday, November 21<sup>st</sup>**

12:00 p.m. until 2:00 p.m.  
Barrington, Rt. 14 and Rt. 59

3:00 p.m. until 5:00 p.m.  
Libertyville, Milwaukee and Greentree Parkway

6:00 p.m. until 7:00 p.m.  
Chicago-North, Elston and Central

We did the very best job we could to raise our turkeys gently and keep them healthy so they could be the centerpiece of your holiday meal. We hope you enjoy your specially raised bird. Thank you so much for being a member and a customer of Freedom Organix this year.

Happy Thanksgiving,  
Cindy Nawiesniak  
[www.freedomorganix.com](http://www.freedomorganix.com)

Know your food, know your farmer.