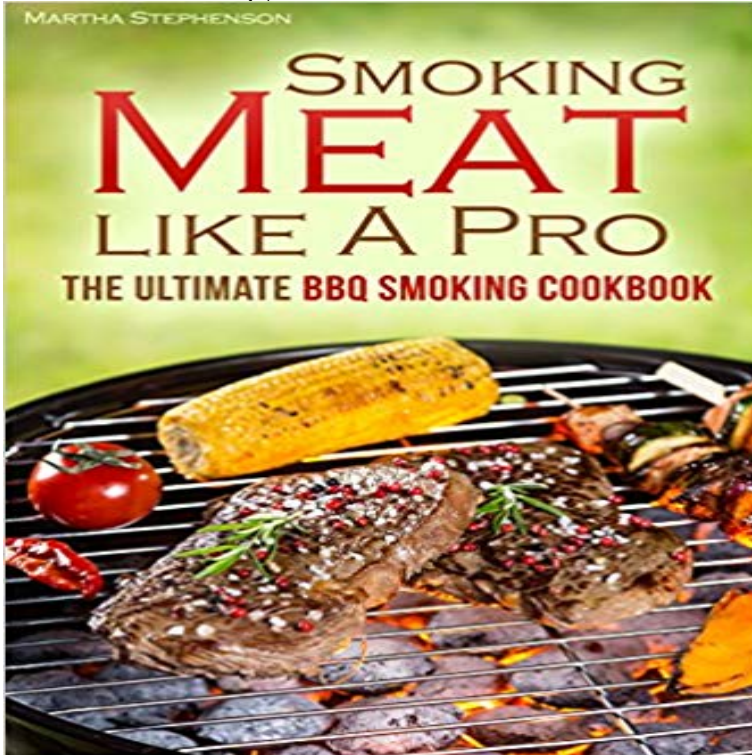


The Smoking Meat like A Pro: The Ultimate BBQ Smoking Cookbook



The Ultimate BBQ Smoking Cookbook If you have ever wanted to find all of the smoking meat recipes that will surely satisfy your BBQ taste buds, then look no further! In The Smoking Meat like A Pro: The Ultimate BBQ Smoking Cookbook, you will find only the best smoking meat recipes that you will not find in any other barbecue grilling cookbook. You will also find a lot of helpful info aside from your classic smoking meat recipes. You will find useful information that is not in any other barbecue grilling cookbook or BBQ smoking cookbook such as helpful tips to improve your smoking talents and the importance of meat marinade. If you are looking for the best barbecue grilling cookbook, then The Smoking Meat like A Pro: The Ultimate BBQ Smoking Cookbook is your best solution! Lets Get Cooking! Scroll Back Up and Grab Your Copy Today! Click the Download with 1-Click Button at the top right of the screen or Read FREE with Kindle Unlimited now!

Then, you can immediately begin reading The Smoking Meat like A Pro: The Ultimate BBQ Smoking Cookbook on your Kindle Device, Computer, Tablet or Smartphone.

Hansen Family Farm
Japanese Black Trifele

We are happy to provide quality fresh fruits, vegetables, Grass-fed and Finished Beef, Naturally & Humanely raised Pork, Pastured Chickens, and Cage Free Eggs to Clackamas County sustainably on our small acreage.

We strive to provide vegetables that grow well in our climate ensuring the best tasting local food available. We prefer to grow old-fashioned and rare varieties of vegetables believing that they are the best to offer but do also grow a very select, few varieties of hybrids, but they are counted on one hand! Much of what we grow, we save the seed of every year and re-offer it to members of the Seed Savers Exchange.

We thank all of you, the “locavores”, food enthusiasts, market goers, and home chefs for making our goal of fresh, local, fruits and veggies sustainably a reality.

Latest News....

Phil and Christie Hansen

2015 is off to a great start! We are looking forward to what this year has to offer!

All our efforts are gearing up to get the growing season started...from ordering/starting/transplanting seeds, planning rotation crops for the fields, cleaning the greenhouses and field equipment, and clearing the fields! There is not a dull

day here on the farm!

Planning for garden start varieties is in full swing also. This year we will be offering many of our favorite heirlooms, open-pollinated, and hybrid varieties that we have grown for the past 10+ years as well as many new-to-us varieties. We are diligent to not purchase, offer or grow GMO seeds or food.

Our mix of garden starts includes many different varieties of tomatoes, cucumbers, peppers, ground cherries, pumpkins, melons, flowers and other great things for your garden! Most, if not all, varieties are tried and true for our Pacific Northwest valley climate. Check out the Garden Start page for a printable list of varieties available. Or go directly to a specific list at our Tomato, Pepper, and Other garden start pages.

We grew over 100 heirloom/open-pollinated Pepper varieties and 125+ varieties of heirloom/open-pollinated Tomatoes in 2014! Not counting the numerous other garden necessities like heirloom flowers, cucumbers, summer and winter squash, herbs, and melons amongst other rare and hard to find vegetables! In 2015 we will continue with the tradition we've started and will be planting and growing almost all the varieties that have been started so that even if you don't buy a plant you have a chance to taste a range of different flavors!

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