

2014 Early December Update

**From:** Tom Barthel

**Sent:** Monday, December 8, 2014 8:11 PM

**To:** Tom Barthel <Snakeriverfarmer@gmail.com>

**Subject:** Early December 2014 Update

### **Dear Friends, Neighbors, and Customers**

This message is short. Just a few things to update you about and also mention a traditional bison harvest and ceremony.

If you ordered beef or bison, you should have received it (or an invoice) by now.

That includes both ground meat by the tenth or quarters for cuts

I was able to fill all bison requests, but just barely.

A number of late orders for beef by the ¼ went unfilled. Sorry about that.

I harvested seven beef last Wednesday. Several were young.

In early November, I designated those cattle for ground meat based on body condition. After they were harvested, because of the unsatisfied orders for cuts, Nick and I examined the carcasses to see if they might be diverted from ground to cuts.

The carcasses were very nice in every way except not fat enough for ideal cuts.

They are in the hamburger.

In case you are wondering, I also harvest one or more mature beef cows along with the lean animals each time we do ground meat.

Those animals have extra fat. Nick can use that grass fat as needed to blend the hamburger to an ideal 90-93% lean for optimal flavor and cookability.

**We have some extra 1/10<sup>th</sup> s of ground beef.** Let me know immediately if you are interested.

If you are a ground meat customer, be sure to talk to Nancy if you wish broth bones or tallow with your order.

I suspect there is plenty of good liver available.

About 30 hogs remain for harvest over the next ten days.

They include both oat/corn and oat/wheat hogs.

Chickens and turkeys are all gone.

I am delighted at all the great feedback about our chickens and turkeys.

I believe a few rabbits remain at Quality Meats.

Call Nancy if you are interested in rabbit.

### **Delivery Help**

I will continue to make at least one metro trip a week until early January.

For your convenience, sometimes delivery is on Friday afternoon, sometimes delivery is Saturday morning.

Email me AFTER Nancy tells you your order is ready.

### **Cooking Pastured Meat**

I keep nagging about this, I know.

It is incredibly important to cook pastured meat differently.

Less time.

Lower heat.

Serve it pink inside.

Not past 145 degrees internal temperature.

If you over cook, you will be unhappy.  
If you cook it correctly, you will find it to be wonderfully tasteful.  
That includes poultry.  
There are many tips and recipes on Sarah's Blog  
[www.sandhillfarmsarah.wordpress.com](http://www.sandhillfarmsarah.wordpress.com)  
You can also find lots of other good information there.

**In late November we did a ceremonial bison harvest.**

Yesterday we posted photos and explanatory text on our facebook page.  
You should go there.  
Link to our Facebook page.  
[Snake River Farm Minnesota on Facebook](#)

**Winter Farm Days**

As in past winters, we will have two winter Saturdays for lard rendering and bobsledding.  
Not yet scheduled but probably mid February and early March.  
I will send an announcement.

**2015 Orders**

Please hold off on those until January.  
Early in January, I will send an announcement, plans, prices, and order information.  
If you get this emessage, you will also get the 2015 announcement.  
You will have plenty of time to place your 2015 order.

**Thank You**

You do a terrific job of sending payment.  
That is very helpful.  
Tracking late payments takes a lot of time.  
Quick payment makes my accounting work much easier.  
Thank you

Best regards.

Tom

p.s. email if you have questions.