

2014 Late August Update

On Aug 22, 2014, at 10:49 PM, Tom Barthel <tbarthel@clarus-medical.com> wrote:

Dear Friends, Neighbors and Customers

Timing of the beef, bison and hog harvest.

The fall bovine harvest started Wednesday.

Each Wednesday until December, we will harvest eight cattle or bison for you.

The animals harvested last Wednesday filled the orders of you who requested early beef.

The animals harvested in the next several weeks will be designated for those of you who did not ask for a "late" harvest and ordered only beef for cuts.

Then, in mid September we will harvest for early ground beef. Please tell me if you have a need for ground beef from the September harvest. Otherwise your ground beef order may not be filled until late November.

In late September and early October I will fill many, not all, of the bison orders.

Many of you ordered both beef (or bison) and pork. I will do my best to harvest your animals in the same time frame but it is actually impossible to do so for everyone.

That is because in general, the hog harvest runs later than the bovine harvest.

I will do my best to compensate for that inconvenience by making weekly delivery trips to the metro. It should all work out reasonably well.

Poultry, Rabbits and Turkeys.

We should just about fill all chicken orders.

In total you ordered about 600 chickens. In the end we should be able to deliver about 600. Maybe a few more.

The feedback from the first 200 has been excellent. Actually, we knew it would be. Gail has cooked a few for dinners here.

The next batch will be frozen and ready the first week of September. Those are being raised by Sarah Kucera at Wellspring Farms.

The last group about the first week of October. Those will come from Ryan (Five Straw Farm), Sarah K. and some from here.

We expect to fill all rabbit orders. About half from Sarah K. and half from here.

The first will be available the first week of September.

The last about the first week of October.

Turkeys are coming along well also. Turkeys are being raised by Ryan, Sarah and Jordan (Sand Hill Farm) and the rest here.

They are mostly timed for Thanksgiving.

Those of you who are waiting for chickens, rabbits and turkeys will get timely details via email.

For those who want help with metro delivery, these creatures can be delivered on the same delivery runs as beef and other meats.

I will make weekly delivery trips starting September 13th and continue until about Christmas.

Processing Instructions

I sent a message to you on this topic two weeks ago.

Nancy, at Quality Meats reports that you have done an excellent job of calling in your instructions.

A few of you who are on Waiting lists for beef or pork asked me if you should bother to call Nancy.

Yes, I think you should set-up your instructions.

Quality Meats phone # 320 968 7218

I cannot be certain but most, and I hope all of you, on Wait lists will get your meat.

I am working on it.

Weather.

The upland pastures were almost dry. Then we got 1.5 inches of rain yesterday morning.

It would be impossible to complain about the weather this summer.

The pastures that we interseeded for improvement are off to a good start.

Just Some Thoughts

The fall harvest began Wednesday.

We pasture harvest. I do that to give the animals a stress free death.

Sometimes I have help, but it is a job that is best done alone. The animals are most calm then.

As you might imagine, pasture harvesting eight large animals is a hard day's work.

Hard in several ways.

It is fulfilling work also.

The animals have a good life here. If you did not buy them for food they would not have a life at all.

Every living thing has a purpose. For cattle the purpose can be quite simple.

For people, purpose is more complex and different at different stages in our lives.

I have done many things but now I am pleased to be your farmer.

Farmer to so many good families is a fine purpose.

Best regards.

Tom

p.s. We staffed the Minnesota Grown booth at the State Fair yesterday.

I posted a photo on our Facebook page.

Link to our Facebook page.

[Snake River Farm Minnesota on Facebook](#)