

2015 Early September Update

From: SNAKE RIVER FARM
Sent: Tuesday, September 8, 2015 8:13 PM
To: SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>
Subject: Early September Update

Dear Friends, Neighbors, and Customers

Fall Farm Day is Saturday, September 19, from noon until 5 p.m.

I will send a more detailed letter in a few days.

Plan on it.

The weather will be grand.

It will be great fun.

Timely rains continue.

The pastures are excellent and the animals are doing exceptionally well.

We did a lot of pasture interseeding this spring. We are doing more interseeding this fall.

Legumes mostly.

We already have abundant native grasses and forbs.

The objective is to increase the diversity of plants.

This has turned out to be the perfect year for it.

Pastures that have a broad variety of plants are healthier, more productive and endure drought better.

Of course, healthy pastures produce healthy animals that in turn produce healthy meat.

The days are shortening at an incredible rate.

I will die of old age and never get used to the speed at which our Minnesota seasons change.

I love it.

Beef harvest is half done.

As of this week, I will have harvested 50 bovines since early August.

Tomorrow, I will harvest the September ground beef group.

That will fill most of your ground beef orders.

Some of you want your ground beef late. The late group will be in November.

I will also harvest several more bison for cuts tomorrow.

I do not expect to harvest bison for ground until later in the season.

October perhaps.

Beef for Roasts.

The roast and ground beef option is working out well in many ways.

We are learning some things that will help us serve you better in the future.

Nick says that if all possible "roasts" are made the mix of finished meat could approach 50/50 roasts to hamburger.

Some of those roasts will be non-traditional.

We are going to experiment with ¼ this week.

Gail will get the non-traditional roasts.

Some of those maximized "roasts" will need very slow cooking or even pressure cooking.

When cooked at a low temperature and for a long time, covered and moist, virtually any meat can be tenderized.

On that topic, I am hearing from many of you lately who simply take a frozen roast out before you leave for work in the morning and put it in a slow cooker on low with moisture.

Onions are a great source of moisture.

By dinner time, the roast is wonderful.

Gail does that here and the center stays pink even while the gristle turns to jelly.
Low heat, long time, and moisture.

Carcass evaluations.

Each week we are closely examining the beef and bison carcasses.

Nick is tutoring me on gauging carcass characteristics.

We can learn the physiological age and condition of the animal by examining the carcass.

Sometimes the physiological age is different from the chronological age.

Occasionally, an animal that was designated for cuts when live is reassigned based on the carcass.

Occasionally, it is reassuring to me when we examine a carcass and gain confidence that the animal is young enough for cuts as opposed to roasts and ground.

Chickens, ducks, and rabbits are all in stock in Quality Meat's freezers.

If you ordered any of the above, please call Nancy and arrange for pick up or drop off.

There are at least a few extra ducks for those of you who did not order.

The last batch of chickens (about 200) and the geese will be in Quality's freezer about October first.

Remember, there is a self serve element to acquiring these small animals.

I am not sending individual notices.

It would be impossible to keep track of them individually.

Email me if you have questions.

Extra pork.

A couple of you reduced your pork orders.

That coupled with the fact that hog losses have been very low, means we will be able to fill all WAITLIST pork orders.

There are a couple extra hogs, actually.

If you wish to increase your order, email me.

I am confident that we will be able to accommodate you.

Ox-tails, broth bones, kidneys.

Nancy says that as of this writing she has extra of the above.

Ox-tails are the premium broth/soup bones.

You can get those and other extra parts by calling Nancy at Quality.

There is only a \$2 per pound charge for processing.

Delivery help.

I am making weekly metro trips with drop offs in Albertville, Maple Grove and Andover.

If you can pick up your meat at Quality, please do so.

If you need or wish help, email me AFTER Nancy calls to tell you your meat is ready.

I am very full for this Friday.

Weekly deliveries will continue until Christmas.

I posted two photos from the State Fair on facebook.

For your convenience, I have attached those photos to this letter.

The photos show some of our young helpers staffing the Minnesota Grown booth in the Horticulture Building.

Those same young people will be here to help you on Fall Farm Day.

Best possible regards.

Tom

p.s. Email me if you have questions.