

2015 February Winter Farm Days at Snake River Farm

On Feb 7, 2015, at 8:19 PM, Tom Barthel wrote:

**Dear Friends, Neighbors and Customers**

The purpose of this letter is to remind you the Snake River Farm for Winter Farm Days are February 21 and March 7.

Both days are Saturdays. From noon until 5 p.m.

In past years we have called these "Rendering Days", but the day has gradually changed.

Most of you now render your lard and tallow at home.

Doing it yourself is easy and in many ways better.

The link to that recipe follows.

[LARD – RENDER LARD IN YOUR KITCHEN OVEN, NO SMOKE](#)

These winter events have gradually changed to education and fun.

We set two Winter Farm Days so that you can pick the day that works best for you and your family.

The education part will cover lard and tallow rendering, soap making, balm making, broth cooking, crackling uses "Meet Your Butcher" and more.

The fun part will be bobsledding, horse rides, sliding and outside play.

**Inside the Snake River Barn.**

1. Darrell and helpers will be rendering lard from the fall hogs on the big wood stove. For those of you who are new to this or do not wish to make your own lard you will be able to take freshly rendered lard home. It will be in quart and pint jars. If you have extra jars please bring them. Wide mouth jars are best. We give quite a number away each year. We will have lids. If you are bringing your hog fat from home please remember to take it out of your freezer sometime Friday and bring it on Saturday. It does not have to be thawed before rendering but it helps. In case lard rendering is new to you, it is basically the process of melting the back fat and then pouring it into jars through a filter.
2. Gail and helpers will be making old fashioned homemade donuts and sweet potato fries in fresh lard.
3. Darrell will be talking about rendering and uses for your lard and cracklings.
4. There will be a demonstration on how to render your lard in a crockpot.
5. Sarah will demonstrate soap and skin balm making with beef tallow. This soap is much like grandma used to make except milder.  
Sarah will make a couple batches and there will be enough bars for you to take some home.  
The skin balm is gentle and biocompatible with your skin.
6. Phyliss, an expert cook, will be making and demonstrating bone broth soup. Phyliss will again have home knitted mittens for sale for a charitable cause.
7. Bethany and Nick, the owners of Quality Meats will be there to answer your questions. Chances are they will also bring some of their superb meats and sausages for you to sample.

**Outside the Snake River Barn**

I will be giving horse-drawn rides either via bobsleds or wagon depending on snow conditions.

The horses will take us out to see the bison herd in winter pasture.

The two beef calves that were born last fall and their moms are nearby.

Marissa and Casey will be giving horse and pony rides

The playground works just fine in winter.

There is still a pretty good pile of big round bales to play on.

**Tallow is rendered from beef fat. Lard is rendered pork fat.**

They are both solid at room temperature and have a very high smoke point, so they're great for frying. They're also quite healthy. Honest.

Normally tallow is used for soap and candles, lard is used for cooking and eating.

To render simply means *to extract by melting*.

The lard **is** great for cooking or baking. Use lard in place of artificial products like Crisco.

We'll also have "cracklings" as a byproduct. Cracklings can be seasoned and spread on bread like butter. Really!

Darrell will be here to suggest other uses for cracklings.

You can take cracklings home too.

As always, your neighbors and extended families are welcome.

It is helpful but not necessary to give us an idea of how many are coming.

The barn stove will be hot but dress for the weather.

Good snow pants and boots for kids.

Extra dry clothes if it happens to be melting out.

MapQuest is best for directions.

18251 62<sup>nd</sup> Street, Becker 55308.

Best regards.

Tom

p.s. Ken sent the following message. The links that Ken provides are good. I found the [www.amazingribs.com](http://www.amazingribs.com) website to be very useful. Check it out. There is a terrific amount of good cooking information there.

*"The Bison Steaks were delicious.*

*We grilled them up last night. Amy told me to be careful to not overcook them because they can become tough very quickly. I have been using a method called Reverse Sear lately to cook my steaks.*

*The Bison Steaks turned out perfect. Amy loved the flavor and how they were medium rare throughout the steak, all I seasoned them with was olive oil and salt.*

*Here is a very interesting video on the Reverse Sear technique. You slow cook the meat and then sear it to add color and crust. The guy on the left in the red shirt is Craig "Meathead" Goldwyn. He runs the Amazing Ribs website that has a couple articles on Reverse Sear. <https://www.youtube.com/watch?v=EnuKEFquBt0>*

*I found the website [www.amazingribs.com](http://www.amazingribs.com) a while back. They look at the science involved if grilling. They have a huge team that tests recipes, techniques and equipment. One of the more interesting myths they busted for me was about soaking wood before using it to smoke meat. [http://amazingribs.com/tips\\_and\\_technique/mythbusting\\_soaking\\_wood.html](http://amazingribs.com/tips_and_technique/mythbusting_soaking_wood.html)*

*There are a bunch of other science and myth busting articles.*

*Hope you find something useful.*

*Ken"*