

2015 Late May Update and June Ground Beef

From: Tom Barthel <tom@snakeriverfarmmn.com>

Sent: Friday, May 29, 2015 9:18 PM

To: Tom Barthel <tom@snakeriverfarmmn.com>

Subject: Late May Update and June Ground Beef

Dear Friends, Neighbors and Customers

We are being blessed with more rain.

No doubt there have been too many rainy weekends for those of you on a regular work schedule, but the weather is just peachy for grass farmers.

Farm Day was last Saturday. The weather was not perfect but pretty good. Especially considering the Saturday before.

Turnout was very good. Close to 300 of you came. Thank you.

Very special thanks to all the volunteers who help us on Farm Days.

It takes a big crew.

The herds and flocks are all doing exceptionally well.

We have excellent grazing as we start the summer.

For reasons I am not sure of, our losses of young animals and birds, which are normally low, have been wonderfully low this spring.

You have ordered a tremendous amount of ground beef for the June harvest.

I will fill all those orders.

Between June 11 and 16 we will harvest sixteen or more animals for ground beef, two beef animals for cuts and one bison for ground.

I will email invoices and instructions as your animal is harvested.

Not all will be done on the same day.

The "standard" 1/10th yields 30 pounds of ground meat and it is in one pound packages.

If you want it packaged differently or if you want Quality Meats to make some of their super wieners or sausages with your meat you must call nancy at Quality and lie that up before harvest.

Nancy at Quality Meats phone # 320 968 7218

Call Nancy to arrange for broth and marrow bones, liver, kidneys, ox-tails etc.

These items are very valuable but "no charge" except processing.

I was at a meeting recently where the processor was selling all the grass-fed marrow they could get for \$78 per pound.

Nancy asked me to point out that 20 animals only provide 20 ox-tails, 20 livers, 40 kidneys etc.

There is a limit.

Nancy has final say on how many of each item each customer can get.

She will be as fair as possible.

As always, the priority is human consumption.

Things will be a little hectic by mid June so please set your processing and "extra" choices now.

Nancy will call you when your order is ready for pick up in the second half of June.

Most of you pick up your orders direct from Quality and that is grand

For those of you who wish help, I will be delivering to the normal drop-offs as soon as orders become ready.

Email me AFTER Nancy calls to tell you your order is ready for pick-up.

If you email me before that, you just confuse me.

The first batch of chickens will be frozen and ready about the same time as the first of the ground beef.

For those of you who asked for early chickens, they will be ready for pick-up or delivery with your ground meat.

We will harvest chickens every few weeks until all your orders are filled.

I will send more chicken details as that time gets near.

Email me if you have questions.

I try to keep these details consistent from year to year to make it easier for you.

Nevertheless, I can imagine it seems complex to new customers.

I posted three photos and a couple short articles to facebook.

About the ducks and geese.

I have attached those to this letter.

I hope that is not a problem.

My understanding is that nearly everyone has a high capacity phone or internet device.

Best possible regards.

Email with questions.

Tom

p.s. Gail and I are off to Texas for a Bison Conference for a few days.

I am an old retired guy, you know.