

2015 Mid July Update and Roast Beef

From: SNAKE RIVER FARM
Sent: Monday, July 20, 2015 11:17 PM
To: SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>
Subject: Mid-July Update and Roast Beef

Dear Friends, Neighbors and Customers
Fall Farm Day is Saturday, September 19.

I will send details as that date draws near. For now, just be sure to put it on your calendar.

We have been getting good and frequent rain.

The super Minnesota growing season continues.

I have received many nice letters from you about cooking. I will send a couple of those in later letters.

In this letter I want to concentrate on the "Roast and Ground Beef" option.

I mentioned this in an earlier letter. Your feedback has been strongly positive.

I have also discussed it with Bethany and Nick at Quality meats and they are supportive.

Therefore, we make this option available for the coming Fall harvest.

Details nearer the end of this letter.

Before I get into the details of that topic I should cover several other topics.

Chickens.

You gobbled up the 75 White chickens that were processed early in July, within a few days.

More are coming.

The next batch will be available at the end of this week.

That will include 40 Reds and 20 Whites from here and 50 Whites from Wellspring Farms.

You may recall that Sarah Kucera and her family at Wellspring provided most of your rabbits and a couple hundred chickens in 2014.

This year, all of the rabbits, (you have 60 on order) and at least 100 chickens will come from Wellspring.

I believe I am finished with metro delivery trips until August.

That means these chickens will go to those of you who are able to pick them up at Quality Meats in Foley.

I will send a letter later this week to tell you that the dressed birds are actually in the freezers and available.

Of, course there are several hundred more chickens growing here now. Those birds will be harvested over the next 10 weeks.

I will keep you informed.

There should be enough to fill all your orders.

Ducks.

All 70 are doing fabulous and living the good life on an island in Gail's Pond.

They will reach the optimal size for processing in a few weeks.

I will keep you informed.

Geese and Turkeys are doing well.

Harvest dates for those are farther off in the Fall.

Lambs are doing excellent. Sarah and Jordan expanded their flock so there may be a lamb or two available.

Email Sarah directly.

skortmansky@gmail.com

Or email me and I will forward.

Details About the Roast and Ground Beef option.

We have offered beef for cuts by the ¼ for many years.

Five years ago we added the choice of Ground Beef only by the 1/10th.

That option provides whole animal ground beef at a lower price than beef for cuts.

About 25% of our beef is now sold as “ground beef only”.

Many of you have asked for more roasts or roasts only

Starting now, you can order ¼ or 1/8th beef to be processed into roasts and ground beef only.

Beef by the ¼ for cuts is priced at \$3.50 per hanging pound. Or \$3.35 if you ordered before April 1st. Next year we must increase the price of beef for cuts to \$3.75 per hanging pound.

Beef for ground meat only, by the 1/10th is priced at \$2.75 per hanging pound. I believe that we can hold the price unchanged for 2016.

Beef by the ¼ or 1/8th for roasts and ground beef only will be priced at \$3.25 per hanging pound. I believe we can hold that price for 2016 also.

You will also save on processing relative to a ¼ for cuts.

Processing a carcass into roasts and ground meat is easier than processing into cuts.

Quality will pass the savings to you.

As always, the details and costs for processing are between you and Quality Meats.

I believe we have at least ten animals that would be perfect for this option.

Therefore, you can change your orders if you wish. Within the limitations of the animals we have available.

If you have ¼ on order for Fall, you can switch that to the roast and ground option by emailing me.

READ the following carefully.

1. Animals for roasts and ground will be in excellent finish and health.
2. In general, they will be older (2 to 5 years of age) than animals for cuts.
3. Older generally means larger (1/4s will average 25 to 50 pounds greater hanging weight).
4. Roasts will be somewhat more tasteful. Mature animals have a more delicious beef taste.
5. Overall, harvest schedules will be unchanged. I will mix these animals in.
6. The roasts will be boneless. Government regulations require that most bones from mature animals be discarded.
7. If you order ¼ or more, you can specify roast size and selection as well as ground meat package size.
8. If you order 1/8th, you will get a standard, “small family” roast size etc.
9. You will get roasts and ground meat only. If for example, you want stew meat, thaw a roast and cut it up.
10. Liver, kidneys, tongue and heart will be available to you.

I am probably overlooking some details.

No doubt your questions will bring those to light.

I posted an article about pastures grazing on Facebook recently.

I have attached that article to this letter.

Best possible regards.

Tom

p.s. Ask if you have questions.