

2016 Early August Update

From: SNAKE RIVER FARM
Sent: Monday, August 1, 2016 9:48 PM
To: SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>
Subject: Early August Update

Dear Friends, Neighbors and Customers

Today was hot and humid.

The weather is still summer, but the shortening days and the wildflowers tell that Fall is not far off.

The nights are longer and cooler now.

The herds and flocks like that.

Chickens.

Blake and I took 100 chickens to Quality Meats for processing last week.

In addition, I picked up another 100 from Sarah Kucera of Wellspring Farms.

Most of the Red Rangers that we raised this year are at QM now.

Anyone who can reasonably get to Foley in the next weeks to pick up their chickens should do so.

There will be perhaps another 50 in a month, including the last of the Red Rangers.

Sarah K will produce another 100 for October.

I think we will be short of the 700 chickens you ordered.

Raptors are primarily responsible for that. The eagles, owls, kestrels, hawks and even ravens have learned quickly.

Any chicken that exposes itself for even a short time, day or night, is quickly pulled into nature's food cycle.

I can provide additional pasture raised chickens from another farmer later in the Fall if necessary.

Whether I do that or not depends on your demand.

Right now there are lots of fine chickens at QM.

Get yours if you can.

Fall Beef Harvest starts tomorrow.

This Fall I will harvest six bovines each Tuesday.

The animals are in superb condition.

Summer grazing has been grand.

I will of course fill early requests first.

The harvest will end about the beginning of December.

Cooking Grass Fed Meat

I have not written much about cooking in recent months.

I include a list of suggestions with every emailed invoice.

Those suggestions can be really helpful. Please read and follow them.

Sometimes new customers hear that grass fed must be cooked differently but they assume that means a little different.

Actually, it means a lot different.

Cooking grassfed meat from bison to chickens is not harder, but it is definitely different.

Even experienced and successful grass fed cooks continue to learn new and better methods.

Deb recently sent the following message.

I cooked an arm roast in my brand new pressure cooker today.

I cut it up in big chunks, browned it a little bit, and cooked it for a mere thirty minutes.

Absolutely pull-apart delicious!
Thanks,
Deb

I recently received a polite message from a customer wondering if perhaps they got the wrong animal. He said the hamburger was very good but the cuts were tough. His wife likes meat well done. Frankly, I know of no way to have grass fed meat both tender and well done. Perhaps the right marinate will help. Perhaps it can be accomplished with the Jaccard tenderizer. It costs less than \$20 on Amazon and is easy to use. But even then, well done and tender will be difficult to achieve. If I know at the outset that a customer wants meat cooked to well done, I steer them to ground meat only or at the most the Roast and Ground Beef Option. Both hamburger and roasts can be pretty good even if overcooked to well done as long as they do not get dry.

I have not had time to put anything on our Facebook page for many weeks. I will try to do so soon. Best possible regards and enjoy the rest of your summer. Summer does not really end for me. It just transforms into Fall. One season moves smoothly into the next and I can spend every beautiful day farming for you. How lucky is that?
Tom
p.s. Email if you have questions.

