

2016 Early September Update

On Sep 4, 2016, at 10:48 PM, SNAKE RIVER FARM <Tom@snakeriverfarmmn.com> wrote:

Dear Friends, Neighbors, and Customers

Regardless of what the calendar claims, Fall is here.

The nights are cool and rapidly getting longer.

The mornings are dewy and pleasant.

I like all of Minnesota's seasons but I like Fall best.

I now have plenty of pigs for you.

A number of you were on a WAITLIST for pork halves. In addition, I stopped taking orders for ground pork months ago.

Both of those situations have changed.

Some weeks ago, I found a hog farmer in Wisconsin who raises pigs the way we like.

Gail and I drove there and I intended to buy ten pigs.

That would have been just about right for filling all orders and still having a couple as a buffer.

I liked the swineherd and his pigs so much that when he encouraged me to take all seventeen of the pigs he had available, I did.

So, anyone who ordered ½ hog will get it. No one is on a WAITLIST as of now.

Also, if you would like to order more ground pork, I will be happy to take your order.

I do not know how you use ground pork but Gail has been forming it into burgers, adding a little seasoning and grilling it.

Those ground pork burgers are incredibly good.

Not at all greasy.

Just delicious.

Let me know how it works for you

By the way, the additional pigs are an early American breed called Poland China. I posted a photo and short article on Facebook.

Link to our Facebook page.

[Snake River Farm Minnesota on Facebook](#)

Chickens

You have already picked up 276 of your chickens. Thank you.

Blake and I took the last of our chickens in for processing a week ago.

Sarah from Wellstone also had 76 processed for you this week.

The result is a temporary overabundance of chickens in Quality Meats freezers.

Most of those chickens are white broilers around five pounds as frozen.

The last of the Red Rangers are there also as well as a few BIG whites.

The BIGS weight ten pounds or more.

Some of you asked for chickens that large. Gail likes the big ones too.

This is your chance.

For all chickens, call Nancy and ask her to set them aside for you, then either pick them up or have me drop them off within a week or so.

Sherry sent a photo of a Red Ranger, roasted and ready to eat.

I have attached that photo.

She eats the chicken skin, as do many of you.

Of course, we have been told for decades to discard chicken skin. As with so many modern food recommendations, I am confident we will eventually learn that the skin of pastured birds contains valuable nutrients and the recommendation to avoid it is based on faulty science.

Along that same line, **Melaine sent a photo of her young ones chewing on beef bones.**

That photo is also attached.

They look like T Bones to me.

Children have always chewed on bones if we can go by old stories, songs, and rhymes.

There are many nutrients to be had from bones and the tissues that adhere to them.

Melaine wrote that her 18 month-old cried when the bone was taken away.

Gail often grills pork chops when we have guests for dinner. Occasionally a guest will meticulously trim all the fat from the meat. Often being so fastidious as to leave meat on the discarded fat chunks.

We would all be much better off to eat that nutritious fat and skip the morning pastry. The fat from pastured hogs is good for you. The empty calories from the donut, mostly processed vegetable oils and sugar are poisonous over a lifetime.

Do not run out of Beef.

I received emessages recently from several of you who are running out of beef. The messages asked when I planned to fill their orders.

Do not let that happen. I can drop you in the schedule almost anytime during the harvest season.

Please let me know if you want your beef early.

Also, if you prefer a larger or smaller $\frac{1}{4}$ beef, I can often do that easily. You must tell me, however.

Otherwise, I simply fill orders as I work down the list. If you have not given me a size preference, you will get $\frac{1}{4}$ of the animal that is harvested next.

Delivery Help

I will be making weekly drop off trips until Christmas.

To get on the next drop, you need to email me AFTER Nancy calls you to say your meat is ready.

Fall Farm Day is only a few weeks away.

September 24.

Two calves were born this week.

One white and one brown.

Both from heifers that were not supposed to calves yet.

All four are doing very well.

They will be here for Farm Day too.

Farm Day details as the time gets closer.

Best possible regards.

Tom

p.s. I became an ordained minister tonight.

Over the internet.

Well, not really much of a minister but enough to legally perform a marriage.

Many of you know Casey. Casey is the cowgirl who has helped us on event days since she was a little girl.

Casey and Jeremiah are getting married in October.

The wedding will be here. Nuptials at the cabin in the pines. Reception at the schoolhouse.

They asked me to perform the marriage.

Not my normal line of work but we will figure it out.

