#### 2016 Late October Update

From: SNAKE RIVER FARM

Sent: Thursday, October 27, 2016 8:58 PM To: SNAKE RIVER FARM <Tom@snakeriverfarmmn.com> Cc: Barthel, Tom <snakeriverfarmer@gmail.com> Subject: late October Update

## Dear Friends, Neighbors, and Customers Quality Meat's freezers are full.

## Please pick up your meat when it is ready.

The sequence is as follows.

I will email an invoice when your animal is harvested.

Then, in 10 days or more, depending on what processing you have requested Nancy will call you to say your order is ready.

Please be prepared to drive to Foley to pick it up or be ready to meet me at the very next drop off date. I am making weekly trips and I will get your meat on the load, somehow, but you must give this high priority.

## Autumn has been glorious.

The days have been perfect for your farm animals and for your farmer.

The maple colors were splendid, but the oaks are awesome.

It has been my observation that once every fifteen or twenty years the Red Oaks are especially beautiful This was one of those years.

The stunning variety of gorgeous browns was incredible.

## Harvest schedule

The beef harvest is about 85% done. The last of the cattle will be harvested in later November. Most of those are to fill orders for folks who asked for "very late" harvest.

Most of the bison have been harvested as well. Several more will be harvested in late November, mostly to fill ground bison orders. I do have ¼ or two of bison for cuts available.

About half the hogs have been harvested. The pork harvest will run into December.

All the ducks and chickens have been harvested and are ready for pick up at QM; there are plenty of rabbits there also.

Most of the turkeys and all of the geese will be processed and available November 9<sup>th</sup>. We have been harvesting the biggest turkeys early to prevent them from getting "too big." I checked today and three of those are still in QM's freezer. They are 18 to 22 pounds. Call Nancy if you want one of those.

There is at least one goose unclaimed. Let me know if you want to order a Christmas Goose for a very special dinner.

Email me if you have questions about the schedule and availability.

## Feedback from you, the customers.

Sarah, Chuck, and Ezra E. sent a note and photo as follows.

We roasted one of your whites today. Amazing!! We had leftover bacon grease from making a load of breakfast sandwiches, so used that to rub on the outside of the bird. 7 year old loved it even better than roasted potatoes. ;) Breast meat was tender and the thighs were generous-our favorite part.



Sherry B. wrote; just have to tell you that I made a tri-meatloaf with pork, bison, and beef using a bunch of diced peppers from my garden. It was absolutely delicious!

Tri-meat? Interesting idea. Tom

Jim W. sent a nice photo of an acorn squash stuffed with sausage and ground bison. Delicious looking meal but you will just have to imagine it. Getting the photo into this letter is apparently beyond my skill level.

#### Gail saved the meter lady.

To protect the turkey flock from daytime coyote attacks, Gail has been letting them roam in the farmyard. They are getting big and are reaching sexual maturity. That means the foolish birds are looking for love in all the wrong places.

This afternoon Gail noticed the flock was chasing (actually just following) the little blond woman who drove in to read our electric meter.

I suppose a flock of big noisy birds, delirious on love can be pretty intimidating.

Gail rescued the meter reader and escorted her to the meter and then back to her car.

The flock followed and no doubt Gail talked to the turkeys the entire time.

Can you imagine the story the meter lady is telling her co-workers?

# Cooking and meat handling tips.

I learn a lot from you as we meet on drop off trips. But, this letter is long enough. I will add some useful tips in my next letter. Best possible regards. Tom P.s., Email when you have questions. Link to our Facebook page. Snake River Farm Minnesota on Facebook