

## **Dear Friends, Neighbors and Customers**

The fall harvest starts tomorrow.

I will harvest eight beef animals tomorrow and again most Wednesdays until December.

I sent a letter of general information about the fall harvest to you on August 6.

For your convenience I have updated that letter and pasted it at the end of this letter.

Please email me if you have questions.

There have been a few thunderstorms around Minnesota recently but not here.

We get an occasion sprinkle but have had less than 1/10th inch of rain, total, since early July.

The prolonged heat has made it brutally dry.

Nevertheless, the animals are doing surprisingly well.

The hogs have sprinklers anytime it is over 80 degrees.

The cattle and bison spend much of the time in cooler and shady lowland pastures.

They are getting supplemental hay now as desired.

The animals look great.

Better than we hoped.

You can attribute that to good luck or to good management as you wish.

Several additional beef animals and at least two additional bison will be ready for harvest by late November.

That means we can accept a few more orders.

The wheat/oat hogs which are new this year are doing well.

Six Red Wattle hogs were born in June and will be ready for harvest before Christmas.

I will write a separate letter to you about hogs. There are more wheat hogs and Red Wattle hogs available for harvest.

## **All Wait List orders have been changed to confirmed.**

Unless something extreme occurs, all orders will be filled.

**Quality Meats has whole, frozen, natural chickens** for sale. Some people find it convenient to buy chickens when they travel to Foley to pick up their meat.

Contact Nancy about that. 320 968 7218. Also, **some prices have increased at Quality**. That is normal and I suppose proper considering the times. Their prices are still moderate and fair. Their service and the quality of their processed meats are exceptional.

I will flood you with **cooking tips** again as the season progresses. The great majority of you are quite happy with your meat but I know from talking to customers that some totally satisfied customers are still overcooking. Overcooking tends to toughen the meat and reduces the delicious flavor.

**NOTE: Pastured meat should always be juicy with a pink center when served (including pork). The red liquid that should still be present inside the steak or roast (and on the serving plate) is not blood. It is myoglobin in water a protein constituent of healthy red meat. Feedlot animals have little myoglobin. Your healthy pastured animals have lots.**

**Broth bones, marrow bones and oxtails** will be available to you during the fall harvest. Availability, packaging and cost will be essentially the same as for the June harvest. Talk to Nancy about those. 320 968 7218.

**Fall Farm Day is September 21.** I sent a message on that topic earlier today.

Sarah will do a tallow soap and balm demonstration about 2 p.m.

**(Following is the August 6 letter updated to September 10, 2013)**

Dear Customers

Some of you, especially new customers, have questions about the fall harvest schedule.

I will provide some details below. Please email me if you have additional questions.

1. **Beef harvest** will begin September 11 and end about December 6.
2. **Hog harvest** will begin on October 11 and end about December 4. That is an earlier start because of the higher number of hogs.
3. **Bison harvest** will run more or less concurrent with beef, except it will start September 30.
4. Sarah will communicate directly with those of you who are **lamb customers**. Lamb harvest will be in November.
5. We are almost sold out of each category but there is room for **a few more orders of beef, bison and pork**.
6. We will harvest animals for ground beef and ground bison. **Ground beef by the 1/10<sup>th</sup> in October and November**. Ground bison by the 1/10<sup>th</sup> in November. There is no real limitation on ground beef. **We have plenty of animals for ground meat** because they can be older and in less than "finished" condition. If you want to order ground beef or ground bison, do so. All are grass-fed and in excellent health, of course. Both are priced 50 cents less per hanging pound than animals by the ¼ for cuts.
7. You can ask to have your animal or animals harvested in a particular time frame. I am happy to do. However, please do not request a particular time if you do not need it. If too many did so, I could not juggle the dates enough.
8. You can request a smaller or larger animal. Again, please do not do so if it is not important to you, but definitely do so if it is.
9. I sent an emessage to each of you in August asking you to confirm what I have on my order list for you.
10. I sent **processing Choices sheets to you in August**. When you receive that emailed sheet, it is a good idea to contact Nancy at Quality Meats and prearrange your processing orders. 320 968 7218. Nancy has time now. The fall gets extremely busy for Quality Meats.
11. When your animal is harvested, **I will send an invoice by email. That is new**. I must use email rather than US Post because of the volume of invoices. I hope that is OK for you. It worked very well for the June harvest with 120 invoices. You all got them and paid them. Thank you.
12. You are an incredibly good group of people to work for. I especially appreciate that you order early, pay when invoiced and allow me a little slack to correct my occasional error. Thank you for being understanding.
13. Please email your remaining questions to me. I want this to work out as simply and as well for you as possible.

I recently posted albums of your hogs grazing and of summer flowers on facebook. "Snake River Farm Minnesota".

Also, remember that Sarah posts my old messages and many recipes, cooking suggestions etc. on her Blog,

[www.sandhillfarmsarah.wordpress.com](http://www.sandhillfarmsarah.wordpress.com)

New customers should go there to read some of the explanatory letters that I wrote last winter and spring.

Best possible regards.

Tom