

## **Late January Update January 27 2017**

**From:** SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>

**Sent:** Friday, January 27, 2017 7:48 PM

**To:** SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>

**Cc:** Barthel, Tom <snakeriverfarmer@gmail.com>

**Subject:** Late January Update

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

This has been an easy winter so far.

We had six inches of snow on the ground but a few warm days turned that snow to ice.

**Winter Farm Day is only three weeks away. Saturday, February 18<sup>th</sup>.**

I will send an eletter with details a week before that date.

We will do the things we normally do on Winter Farm Days.

Lard rendering over the big wood stove in the barn. You can help with that if you like.

Old fashioned donuts, French fries and sweet potato fries in new lard. Delicious!

Horse drawn wagon rides, either sled or hay rack depending on the snow conditions.

Our good neighbor, Phyllis, will provide broth soup (Ox-tail, I think.) and conversation on how to make and use it.

Phyllis will also be selling terrific handmade mittens for charity.

Brother John will be here to show and teach blacksmithing.

Plus, lots more.

**Your orders are coming in nicely.**

Well over 100 of you have placed your 2017 orders.

You are doing an especially good job of clearly communicating what you want, whether large or small and whether early or late.

If you misplaced the letter I sent about 2017 orders, email and I will resend.

Please try to place your order in the next month or two. That helps me plan.

Remember, you can always cancel for any or no reason.

### **Gail and I just took a break for dinner.**

She grilled kabob chunks with mushrooms and onion.

The kabob chunks come from the Roast, Stew and Ground beef option which you buy by the 1/8<sup>th</sup>.

The kabob and stew chunks are pieces of boneless meat that are too small to make into a roast.

I think these chunks are my favorite red meat.

The animals that I select for the Roast-Option are older than those designated for cuts.

Animals for cuts are typically two years of age or less.

Animals for Roasts are often three- to five-year-old cows.

Generally speaking, meat from younger animals is more tender.

The kabob chunks from older cows are somewhat chewy but wonderfully tasteful.

Of course, you can stew the meat or slow cook it until tender.

I prefer them grilled.

**Winter time is school time for me.**

Last week Ben and I drove to Denver for the National Bison Conference.

Next week there is a forage seminar mid-week and then Gail, granddaughter Ella and I will drive to Rapid City for the Dakota Territory Buffalo Conference. We will take in a rodeo while we are there. Ella loves rodeos.

The next week is the Sustainable Farming Conference in St. Joe, then the Soil Health Summit in Fergus Falls, and so on until spring.

Ben, Lori, Janelle and Blake help me out by taking care of things when we are not home.

What a life. Thank you for making this way of life work for us.

**I spoke with Nancy at Quality Meats about parts today.**

By parts, I mean, broth bones, ox-tails, livers and kidneys.

Some of you do not take these parts with your order. You are missing out.

Some of you claim these spare parts.

In general, you can have these parts for a nominal \$2 per pound charge to cover handling, wrapping, freezing etc.

Virtually all of the beef broth bones go as do most of the beef livers.

A few things are left over at QM, however.

Nancy told me she has 30# of unclaimed beef livers and several packages of ox-tails (these are the very best for broth).

Nancy also said that through the Fall harvest some beef livers go unclaimed, most of the pork livers go unclaimed and virtually all kidneys are unclaimed. That means they are tossed in with the offal (waste).

I prefer to raise human food than pet food but even so, some of you should take advantage of the many pet edible kidneys next year.

Call Nancy to ask about what she has now or to make arrangements for next year.

Quality Meats phone # 320 968 7218

**Vineta sent a nice letter and photo about pork liver dinner.**

The photo is attached. The letter is below.



Hi Tom,

*I cooked some of the pork liver tonight for dinner. It's so mild and flavorful. Thank you for providing such delicious food for us.*

*I sliced the liver and cut it up in bite size pieces. Coated it in flour and lightly fried it in pan. Then I chopped some onions and portabella mushrooms. Sautéed those in a separate pan. Removed the mushroom and onion mix from pan and then I browned some more flour to make the sauce thicker.*

*Once flour was browned, I added liver bits and onion/mushroom mix. Then added some water and sweet cream to make the creamy sauce.*

*I love buckwheat so I served the liver dish with buckwheat today. It would also taste great with potatoes.*

*Vineta*

I wish more of you would catch on to this. You can get high nutrient food, cheap.

**Mark and Nicole sent a photo from Jamestown.**

You may recall that we traveled to Jamestown in November to donate and assemble an ancient bison at the National Bison Museum in Jamestown.

This is Samantha a 6,000-year-old skeleton that we found on our farm.

Mark and Nicole stopped to see the museum on their way to Canada.

If any of you go that way, stop at the museum and please send a similar photo.

I have attached their photo to this letter.



I hope you are having a good winter. We and the animals are.

Best possible regards.

Tom

p.s. I miss-calculated, there are two orders of 1/6<sup>th</sup> ground pork left from December harvest and 1/10<sup>th</sup> of ground bison.

Email me if you are interested in either.

p.p.s. Email if you have any questions.

**Link to our Facebook page.**

[Snake River Farm Minnesota on Facebook](#)

**Contact Quality Meats, Foley**

Quality Meats phone # 320 968 7218