

2022 Early October Update

Dear Friends and Customers

I hope you are enjoying this excellent Fall weather. We and the animals certainly are.

Each year I am re-amazed at how rapidly the animals fatter as winter nears.

Juan, Samantha and I had a hauling trip into Wisconsin today through St Croix Falls. The early maple colors are wonderful. Fantastic golds, oranges and reds.

Do take the time for a "Fall Color Drive" in the next few weeks.

The drive to Quality Meats in Foley is especially beautiful along the county roads.

Harvest Update.

As of tomorrow morning, 100 hogs have been processed so far. About 60 more to go.

The cattle harvest is at about the same level of completion. We are harvesting hogs and beef weekly.

Lambs and goats will be harvested in three weekly batches starting October 10th.

The ducks and geese have been harvested and are all in customer freezers.

The last batch of chickens will be harvested this week.

Rabbits are here, ready for pick up. About half are already in customer hands.

We will harvest two more bison this week, with the remaining six scheduled for November and early December harvest.

Please plan to pick up your meat very soon after you are notified by Quality Meats that it is ready.

Those notices come electronically from Quality Meats.

If it is helpful to you, we are making a metro drop off runs every Friday. Email me to get on that. AFTER your meat is ready.

When you fail to get your meat promptly, it creates a substantial hardship for QM. When we were loading for the Friday Drop Off trip, Bethany told me that they had to stop cutting meat that morning because their freezers were overfull of meat awaiting customer pick up.

That hurts us all.

I intend to send information **about how to render and use your pig lard** soon.

I am getting some questions which make me aware that many newer customers need to know more about the cooking, baking and nutritional benefits of hog fat and lard.

Best possible regards.

Tom

p.s. Email me if you have questions.

Quality Meats website link [Quality meats](#)

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