

2022 Late March Update

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

Sent: Tuesday, March 29, 2022 8:14 PM

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

Subject: 2022 Late March Update

Dear Friends and Customers

Every maple syruping season is different and few are ideal. So far this year the maple sap is running erratically or not at all. Recent days have been much too cold. I attached a photo to prove it.



The week before was too warm.

Nevertheless, it is good to have work in the woods. Besides, for us the delicious maple syrup is not income, it is just a special treat.

Next week's weather is sure to be better.

Amy C. emailed me recently to ask if 2019 **meat that was at the bottom of her freezer was safe to eat.**

Absolutely!

Meat that is continuously stored at deep-freeze-temperatures will be safe to eat for centuries. It may lose flavor and lost flavor means lost nutrients but it will be digestible and safe.

Not every method of freezing is equal however. Sometimes a new customer thinks they can store meat in their refrigerator freezer. That is not a deep-freeze.

Chest freezers are the best. Meat that is "lost" on the bottom of a chest is probably in the best possible place for long time storage.

Upright freezers are Ok but not the best. Every time you open the door of an upright freezer, the cold air tips out and falls to the floor like a brick. That cold air is immediately replaced by warm, humid, room air. That is not a huge problem but the effects add up.

Dedicated freezers are set to run between 10 and 20 below zero. You can check your freezer with a cheap thermometer. Sold in hardware stores.

Refrigerator freezers normally run around 10 degrees above zero.

All modern refrigerator freezers are self-defrosting. That is a big factor. In addition, refrigerator doors are opened much oftener than freezer doors.

All of these factors make your refrigerator a short-term freezer only.

Some of you asked if **Dr. Jim Mead and the paleontologists from the Mammoth Site are going to do another dig this spring.**

The answer is yes.

The Education Day (the day you can visit) will be Wednesday, May 4th. Last year we had a thousand guests between 9 a.m. and 5 p.m. Mostly home school groups but individual families also.

I will send more details, but if you are interested, please email me. I will then add you to the separate email list for Dig communications.

Do not confuse the Dig event with Spring Farm Day. Spring Farm Day is a day for customer and their families.

Spring Farm Day will be Saturday, May 21. Of course I will send more info about Spring Farm Day as it draws near.

Among other things, that is the day when you can see little animals and birds galore.

I have attached a photo of the main stars of Quality Meats.



Bethany and Nick Orton are the owners of Quality Meats. Nick is on the right in the photo. Josh is on the left, wearing the Harley jacket.

Josh does most of the primary slaughter and butchering with help from Nick.

Nick does both slaughter and meat cutting. Nick is also the refrigeration and automation equipment expert. Automation equipment for grinding, packaging etc. has become crucial in this extremely tight labor market. Nick is also the cure master. He produces the great bacon, hams and sausages that you rave about.

Bethany focuses on meat cutting and packaging. She is also the person that does the majority of customer communications.

All three of these folks are very experienced and know their business well. Any one of them may answer the phone when you call.

In addition, they have good part-time helpers including expert meat cutters.

There is about 30 pounds of **ground bison remaining** at QM from the December harvest. I am making an abbreviated drop off trip on April 8th. Let me know if you are interested in trying ground bison.

We are getting the first batch of pigs in two weeks.

We should have some bison calves quite soon.

Spring is very near.

Enjoy the lengthening days.

Tom

p.s. Email if you have questions.

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