

2022 Later June Update

Dear Friends and Customers

I am pretty sure it has been too hot at your house lately also, so I will not even bring that topic up.

We certainly could use rain, but we survived last summer and that was even drier and hotter.

On these hot days, we take care to see that the herds have shade in their pastures.

All the hogs have mud puddles to cool in.

Otherwise things are going just peachy. (Granddaughter Ella says that sometimes.)

The June harvest is over and it went well.

We are making weekly metro drop off trips. Those drops will continue for several more Fridays.

Email if your summer order is ready and you wish to be on the schedule.

By the way, thank you for sending your payments in quickly and thank you for the many kind notes that come with the checks.

I again have an unclaimed $\frac{1}{4}$ of beef that is processed and ready to pick up. This one is actually from an "order entry" error that I made. Because of my error, I will pay 50% of the processing charge for the taker.

Let me know if you wish it.

The Fall harvest for pigs will start in late July.

That means with normal processing time, the first pork will be ready by mid-August.

Please keep that in mind and be prepared. The harvest will continue into the first days of November.

Many of you ask for later harvest. That is fine but many must also be ready to take their pork in August and September.

The pigs must be harvested when they are ready. Besides, it takes several months to process all of your hogs. We need to string it out and to start early.

Juan passed his US citizenship tests!

We are very happy and proud about that.

Juan is the father of our great grandson Arthur and husband to Granddaughter Samantha. Juan and Samantha will take over as your principal farmers next year. This is a year of teaching and training. Gail and I are doing our best to prepare them for the future.

Juan came to the US from Chile over ten years ago as a produce inspection expert. Since then, Juan and Samantha have built a business in that field.

Last week Juan traveled to a plantation deep in the jungle of Guyana, South America. He did so to train and guide the plantation employees so they could meet the standards for international shipment of produce. Juan does that for clients throughout the Caribbean and Central America.

The Guyana trip was an adventure by all modes of travel. Planes, boats, and land vehicles.

A trip like you see in an Indiana Jones film.

Sam and Juan are certain they want to raise their children on this Minnesota farm.

We are encouraging them to keep their wintertime inspection business.

I believe they can balance the two enterprises.

A beef calf was born last week.

Not planned, but not unexpected either.

I have attached a photo of the new mom and calf.

Just seconds before the photo, the calf was standing and nursing. The heifer/cow became alarmed at my closeness and ordered the calf to hide.

The calf did the best it could. It flattened in the short grass and froze.

This instinct is amazing in bovines, but only lasts for a day or so.

A new customer wrote to me **about cooking roasts** that turned out tough.

Among other things I suggested the simple mechanical tenderizer that Gail frequently uses.

The customer wrote back, *"I cooked another roast this weekend. After using the tenderizer on the roast it came out delicious. I'm so glad you sent out the email about the tenderizer. Thank you."*

[This is the Jaccard Meat Tenderizer, \\$19.89 on Amazon](#)

A customer family visited the Mammoth Site in Hot Springs, S.D. on summer vacation.

Customer Nichole wrote, *"Our family was excited to experience the Mammoth Site today while on vacation, and our kids were so excited to see the Snake River bison dig replication!*

Our two littlest boys had not been to education day since 2019, but the older two remembered it well- and of course, there was excitement for them all knowing this was based on a site close to home!

Once again, we want to thank you for not only providing wonderful meat for our family, but education and opportunity, as well!

I pasted one photo to this letter. I would have sent more but that seems to hit SPAM trip wires for some of you.

Email me if you have questions.

Enjoy these June days, in the beautiful early mornings and cooler evenings.

Best regards.

Tom

Quality Meats, qualitymeatsmn@gmail.com

Quality Meats, phone # 320 968 7218

Snake River Farm Website www.thesnakeriverfarm.com

Snake River Farm Facebook page [here](#).



