

2022 Mid October Update

Dear Friends and Customers

This week feels a bit like winter.

Still good outside working weather.

But the message is clear.

The pastures have stopped growing but there is still plenty of good grazing.

We always have a bale of excellent hay available for the cattle herd as we rotate them through the paddocks. They work on the hay only when they feel that the pasture is inadequate.

They are eating only a small amount of that fine hay.

That means they are still grazing well.

We got a couple inches of snow. I think early Saturday morning.

The harvest is going well and mostly on schedule.

The beef herd is down to about 20. It was over 70 head in August.

The final five weeks of hog harvesting will begin next week.

We were to haul the second of three groups of lambs to Quality Meats this morning but Bethany and Nick asked us to hold off.

Quality Meats freezers are full of customer meat awaiting pick-up.

So full they had to stop cutting meat.

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.

To help, 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.

That hurts us all.

The Ducks, geese and chickens are all gone. They are in your freezers.

Tomorrow the turkeys will go to the processor near Brainerd. Turkeys will be ready for pick-up and delivery Friday.

The Jopp kids produced a few extra turkeys and so did we, **so several more turkeys are available for purchase.**

The birds will range from 15 and 22 pounds when dressed.

On the 21st, they will be dressed, frozen whole, giblets inside, \$6 per pound, processing included.

The Jopps are making a special drop off run that coincides with our regular Friday metro drop off.

Email me if you would like us to bring your Thanksgiving or Christmas dinner.

Do not email to ask the exact amount your bird will cost. We will not know that until you get your bird.

There is still plenty of work to do on the Farm. In addition to harvesting, we are preparing the land and equipment for 2023.

As usual we will send a "It's Time to Order" letter early in January.

Do not send 2023 orders yet. I am not ready.

We sent pork customers a special letter on rendering lard, the health benefits of lard and its uses.

I have attached that article to this letter.

Also, I posted a couple of photos of great-granddaughter Katrina (almost three months old) on Facebook.

I know many of you do not "Facebook". Neither do I actually, except to post for the Farm.

I pasted those photos at the end of this letter.

Katrina is Samantha and Juan's daughter.

Samantha is Shannon's daughter.

They are your future Farmers.

Best possible regards.

Tom

p.s. Email me if you have questions.

Quality Meats website link [Quality meats](#)

Quality Meats eaddress, qualitymeatsmn@gmail.com

Quality Meats phone # 320 968 7218



Baby Katrina resting on her great-grandfather's hands.

This is one of Katrina's favorite napping positions.

She seems to like the feel of my skin, and the support of my lumpy old fingers.

When her gums hurt, she chews on my knuckles.

She often sleeps for an hour or more, just repositioning her head from time to time.

I like the feel of her new, perfect hands and face on my broken, worn-out fingers.

I believe Gail took these photos in our library.

The photos illustrate well, the cycles of our lives.

Tom