

2023 Early August Update

Dear Friends and Customers

According to the DNR we are now in an area of “extreme drought”. That is drier than the “severe drought” we were in during July.

But we are getting enough rain to keep our pastures OK. Not great, but OK.

Just yesterday a very small thunderstorm developed “out of the blue”, literally, and dropped ½ inch of rain in ten minutes.

Cooler and wetter days should come with September.

The Fall Harvest has begun.

We will harvest beef and hogs weekly from now into November.

Bison will be harvested in September and late November.

Lambs will be harvested early in the new year.

If you are getting pork, use your lard.

If you bake, you should learn to render, store, and use your lard. Lard from our pastured hogs is far superior to shortening or even lard that you can buy in a store.

Low temperature rendering is easy and odorless.

I have attached an article about lard.

If you do not plan to use your lard, other customers will happily take it.

In fact, I often get questions **about extras such as hearts, livers, tongues, kidneys, oxtails, broth or marrow bones.**

I have attached a two-page article about those extras also.

Basically, these items belong to the customers. We sold them once. We cannot sell them twice.

If not claimed by the customer, these parts are in the custody of Quality Meats.

Often QM will prepare and make the items available to you for just the cost of processing and handling.

I have attached an article about leftovers and extras.

Contact QM directly about extra parts.

As you know we buy cattle to grow and finish in our pastures.

Granddaughter Ella and her folks live just across the road from the main farm. Ella’s place has six acres of wooded, lowland pasture.

Last year we walked the main cattle herd across the road so they could graze Ella’s pasture for a week.

This year we decided to put some scenic cattle in there for the entire grazing season.

By scenic I mean **beautiful horned cattle.**

I have pasted two photos below.

The nine horned animals we put there are quite docile and calm. Especially considering that they are rodeo cattle.

These attractive animals are a mix of young heifers and steers.

They were thin when we brought them home, but they are gaining weight fast.

Of course, no matter how sleek these cattle get they will never be suitable for cuts. They are not the correct body type for steaks or roasts.

Nevertheless, they will have a fine summer and a splendid Fall.

If you have yet to give your processing instructions go to Quality Meats website [Quality meats](#).

You can still order Hogs, beef, bison, or lamb from the Fall Harvest.

We will staff the Minnesota Grown booth at the State Fair on Friday, August 25th. Minnesota Grown is on the north side of the Horticulture Building.

We have the early shift, from 9 a.m. until 1 p.m.

Fall Farm Day is Saturday September 23, from 1 to 5. Details will be in a future Update.

Enjoy the last weeks of summer.

Tom

p.s. Email me if you have farm questions.

Quality Meats website link [Quality meats](#)

Quality Meats eaddress, contact@qualitymeatsmn.com

Quality Meats phone # 320 968 7218

For chickens and turkeys contact joppfamilyfarms@outlook.com

Snake River Farm Eaddress. Tom@snakeriverfarmmn.com



