

2023 Late January Update

Dear Friends and Customers

Last week I starting sending 2023 order information to all of you that are on my "Active Customer List".

Almost 200 have responded already with orders.

Thank you. Early ordering helps us plan. In general, your orders are a little larger than last year.

Because of that we are going to be very fussy about accepting new customers.

Granddaughter Ella and I again spent a couple hours this morning haul hay to the bison today. I mentioned doing so in my Update three weeks ago, so apparently it was enough for over three weeks.

Gail and I did drive south in early January. We found pleasant weather and temperatures around 70 in Arkansas and northern Louisiana.

We saw some interesting huge-horned cattle on the trip. I have pasted the short article that I posted on Facebook below.

Outside chores are pretty light this time of the year. I spend a few hours each day entering your orders, planning and lining up animals for Spring.

The only "every day" chore is taking care of Gail's laying hens. Those hens have become much more precious in recent weeks. Someone told us that eggs are as high as \$7 a dozen.

Incredible!

Friday Gail and I had a long meeting with a fellow that says he can line up pigs for the year. That would be nice. I would like to avoid the long trips to Nebraska and the super high prices we paid for piglets in 2022.

I think this will work out. We will get the hogs you need in any case.

There is 1/10th of ground bison available at Quality Meats. Let me know if you are interested.

A customer cancelled a month after we harvested the animal and sent his invoice. That is OK, because you can always cancel for any or no reason. It is messy for us however if we have already harvested and initiated paperwork. Cancel as you wish but try to do so sooner, rather than later.

Do not feel bad for us. We get amazingly few cancellations.

It is a great winter if you are a skier or snowmobiler. Live it up.

We are entertained by going to Granddaughter Ella's dance performances and grandson Saul's wrestling matches.

Best wishes for 2023 to you all.

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

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



Watusi cattle pastured with Longhorns and bison.

We drove to Arkansas in January, in part to see these African cattle and their behavior when kept with bison.

They are actually an American breed of domestic cattle named Ankole-Watusi.

The Ankole-Watusi derives from Sanga cattle of east and central Africa. They were imported to the United States about 70 years ago. Around 1960 a foundation herd was started by cross-breeding with an unrelated Canadian Sanga bull.

By 2016 the total number for the breed was approximately 1500 animals. About 80% of the Ankole-Watusi are in the United States.

In east-central Africa, the breed is primarily a status symbol. (I suppose that could be said about US herds also.)

The cattle in the background are Texas Longhorns which are relatively more common in the US.

Several bison are resting in the background also.

All three are members of the "genus" *Bos*, which includes wild and domestic cattle, and bison.

The three species get along well. They are all well able to defend themselves. Tom



This is a Texas Longhorn. A breed that descended from Spanish domestic cattle that