

2023 mid- July Update

### **Dear Friends and Customers**

We got a wonderful inch of rain this week. That moisture is a terrific help for our pastures. Our farm received an inch of rain in May, another inch in June and a third inch this week. Far below normal.

According to the DNR, we are in “severe drought”.

Our pastures are still providing good grazing. The intense, 10-minute downpour we got this week will get us to August. I think the drought will end in the early Fall. That has been the pattern in recent years.

### **The June Harvest is over.**

As often happens, there is ground bison and ground beef left over. The carcass yield of these large animals seldom matches up exactly with orders. We were three 1/10ths short on ground bison and had to harvest another bison last week.

If you need ground beef, or ground bison, let me know. It should be ready next Friday.

The last Metro drop-off for the June harvest will be next Friday, assuming all processing is finished.

### **The Fall Harvest will begin the first of August.**

We will harvest beef and hogs every month from August to November.

Bison will be harvested in September and late November.

Lambs will be harvested early in the new year.

It is easiest for us to schedule the harvest if you can be flexible, but if you want your meat early, (actually, early is easy) or later let me know now.

The problems come when too many want their meat “Last” or when folks request that beef and pork be ready at the same time. The processing time at Quality Meats can be drastically different for beef and cured pork. I have no way of controlling that.

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

We procured a few additional lambs so ALL orders (some were Wait Listed) will be filled.

We have a few more hogs to sell and we seldom run short on beef and bison if you order soon enough.

### **Processing instructions.**

No processing instructions are needed for ground meat or “1/8ths of Roasts and Ground”.

But if you order by the ¼ or the ½ for cuts, you need to give processing instructions to QM.

That is easy for you to do. Just go to Quality Meats website [Quality meats](#)

The Jopp Family delivered about 100 chickens to some of you yesterday.

**For chickens and turkeys** contact [joppfamilyfarms@outlook.com](mailto:joppfamilyfarms@outlook.com)

They make it easy for you by using the same times and drop locations that we use .

We have been working for three years to transition this farm operation to **a new generation.**

That complex task is going very well.

I will write more about that, and the young farmers involved in a future letter.

If you have seen me at a drop-off or a Farm Day in recent years, you know that I can no longer walk without assistance.

I think I should update you about that.

For several years I have been a patient of the Mayo Clinic in Rochester.

Mayo recently identified the cause of my neuropathy as “Very slow ALS”.

ALS is Amyotrophic Lateral Sclerosis, commonly known as Lou Gehrig’s Disease.

ALS is normally a fast-moving disease that causes death in two to five years. But it progresses at a unique rate in every patient.

Stephen Hawking, the famous scientist was afflicted in his 20’s and lived 50 years with ALS.

I first noticed symptoms well over ten years ago. Cases this slow are extremely rare, but there are others.

There is no treatment for ALS. The disease will continue to progress.

I am fortunate to have a disease so slow, that I am almost certain to die of other nature causes. I am 77.

I am also fortunate to have many terrific helpers nearby.

Especially Gail, who does a thousand things to help me every day.

No response from you is necessary. In fact, I do not really want to discuss this.

I am an old man, but my life is good.

Enjoy yours.

Tom

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

Quality Meats website link [Quality meats](#)

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Quality Meats phone # 320 968 7218

**For chickens and turkeys** contact [joppfamilyfarms@outlook.com](mailto:joppfamilyfarms@outlook.com)

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