

2023 Mid June Update

Dear Friends and Customers

If you were originally involved in the June Harvest, you already received the following information.

The June Harvest was interrupted by medical issues.

The unavoidable delay is with our butcher shop, Quality Meats.

As many of you know, Bethany and Nick Orten are the owners and two of the main workers at QM.

Bethany seriously injured her knee some months ago. She has been on a restricted work schedule while awaiting the right time for knee repair.

Nick is a patient of Mayo, for a serious intestinal disease. Nick had surgery on Tuesday and spent the week at St Mary's Hospital in Rochester.

The Orten's have good help, especially Josh who many of you know.

The immediate non-medical problem is that Josh and the crew at QM are overwhelmed with work.

The June harvest was scheduled for May 23, May 30, June 1, and June 6th.

The May harvest dates were completed.

The June dates will slide to June 15 and 22.

All June orders will be filled.

Sorry if this is an inconvenience.

Pray for Orten's health.

We need these good folks.

Our weather has been dry.

The pastures are holding up well, but an inch or two of rain would be nice.

Almost 100 acres of the Farm is lowland along our Snake River. Fortunately, the water table was full this spring. That means that the lowland pastures will be productive all summer, whether it rains or not.

Another drought this summer will be inconvenient and costly, but we and the grazing herds will get by.

The sow still has 14 live piglets, but two are falling behind. Gail will start raising those two separately.

The rejected lamb is doing great. It is fat and growing. The ewe has now accepted it as a twin.

All the other animals and birds are doing well.

A group named "Friends of Minnesota Barns" visited us yesterday.

The **U of M veterinary class will visit us next week.** Their professors have been bringing them out for a talk and tour of our Farm for many years. There are few places where they can see a full line up of farm animals raised natural settings.

Gail says we have a "1950's Farm".

I guess that is true.

We love it.

Two red calves were born recently. One was expected, one was not.

I have attached a photo of a cow with calf. The other set is essentially identical.

Grandson Saul is helping us this year, primarily by doing mechanical work.

I attached a photo of Saul driving a 1954 tractor, pulling a 1920's sickle mower. The mower was designed to be pulled by horses but was converted for tractor use long ago.

Although this weather is dry, from a farmer's perspective, the days are otherwise quite pleasant.

Enjoy them.

Tom

p.s. Email me if you have questions.

Quality Meats website link [Quality meats](#)

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