
From: "Tom Barthel" <tbarthel@clarus-medical.com>

Sent: Thursday, January 20, 2011 8:40:51 PM

Subject: Lard Rendering, Donuts and Bobsledding

Dear Friends, Neighbors and Customers

We had about 100 people here on January 8th.

The weather was about perfect for a January day in Minnesota. Above zero, sunny and not much wind.

Darrell and helpers rendered over 120 pounds of lard.

When all was done there were only two jars of lard and one container of cracklins left.

The rest went home with guests. Darrell taught a lot of folks how to use cracklins.

Barb, Tuna and helpers made six big mixes of donuts in two cookers. Those donuts were all consumed.

We hitched three horses on the big sled, two on the smaller sled and Buckwheat on the one horse sled.

By dark all six horses were pretty well worn down.

We'll do the whole thing over again on February 12th.

I have pasted the original announcement below.

You can sure come twice if you like.

MapQuest is best for directions.

18251 62nd Street, Becker 55308.

Gail and I just got back from an eight day diving trip to Florida to visit kids and grandkids.

Had a wonderful time. There was snow all the way to the Florida border.

Florida was still Florida though. We went barefoot and swam at the beach.

Gail picked up the idea to make corn fritters (a southern treat) at the next lard rendering.

Best regards.

Tom

p.s. I will start mailing the January Newsletter tomorrow.

If you would like to receive it electronically as WORD documents let me know.

Otherwise, if you are on our customer list, you will get the newsletter in the mail in a few days.

Dear Friends and Customers

The main purpose of this letter is to invite you to the Snake River Farm for **lard rendering on January 8th and February 12th**.

Both days are **Saturdays**.

We set two dates to improve the chances that you and your family would be able to attend.

We will be rendering lard from the fall hogs on the big wood stove in the barn.

Gail and helpers will be making old fashioned **homemade donuts** in fresh lard.

The donuts must be pretty good. Last year you ate 15 dozen at this event.

We'll have horses hitched to **bobsleds** from **noon** until you and the horses have had enough.

Of course you will be able to take freshly rendered lard home if you wish.

It will be in quart and pint jars.

In fact, if you have extra jars please bring them.

We give quite a number away each year.

I'll have lids.

In case lard rendering is new to you, it is basically the process of melting the back fat and then pouring it into jars through a filter.

A cheese cloth or dish towel placed over the mouth of the jar, works fine as a filter.

In an hour or two the liquid cools to a pure white solid. The lard can be used for cooking or baking any time you would otherwise use artificial products like Crisco.

We'll also have "cracklings" as a byproduct. Cracklings can be seasoned and spread on bread like butter. Really!

It is healthier than butter.

Almost all of that went home with folks last year too.

As always, your neighbors and extended families are welcome.

It is helpful but not necessary to give us an idea of how many are coming.

The barn stove will be hot but dress for the weather.

Good snow pants and boots for kids.

Extra dry clothes if it happens to be melting out.

Best regards.

Tom

p.s. We will mail a January Newsletter. That will provide the information you need to place your 2011 orders.