

Lard Rendering, Donuts and Bobsledding January 11 2012

From: Tom Barthel

Sent: Wednesday, January 11, 2012 4:16 PM

To: Barthel, Tom <snakeriverfarmer@gmail.com>

Subject: Lard Rendering, Donuts and Bobsledding (Well, maybe wagon rides.)

Dear Friends, Neighbors and Customers

The main purpose of this letter is to invite you to the Snake River Farm for **lard rendering on January 28th and February 25th**.

Both days are **Saturdays**. Starting about noon.

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.

This year we'll also be making French fried potatoes.

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

If there is no snow, we'll hitch the horses to the wagon and give rides in that way.

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

It will be in quart and pint jars.

If you have extra jars please bring them. Wide mouth jars are best.

We give quite a number away each year.

I'll have lids.

If you have the fat from your hog in your freezer and you would like to bring it here for rendering, do so.

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, much different and much better in every way from artificial products you can commonly buy.

Darrell will be here to suggest uses for cracklings.

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

I will have handouts for you to take on lard, cracklings etc.

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.

MapQuest is best for directions.

18251 62nd Street, Becker 55308.

Please note that I have a new Gmail address. For a while both my old and new addresses will work but you will need to switch over eventually, so please do so now.

The new address is snakeriverfarmer@gmail.com

Best regards.

Tom

p.s. I will mail a **January Newsletter**. Late in January as it looks now. That will provide the information you need to place your 2012 orders.

You will get the January Newsletter by post or email as you preferred.

Demand for grass-fed meat is very high and we will sell out quick but if you are a current customer, don't worry. I will fill your 2012 order.