

**Details about the June Ground Beef, Bones, Tallow etc. (and a note about Chickens
Hello June Ground Beef Customers**

I have pasted the message which I sent to you on May 27th concerning this subject.

Bethany, Nick, Nancy and I met on Friday at Quality Meats to work out details.

Bethany and Nick are the owners of Quality Meats and Nancy is your primary contact person and guide at Quality Meats.

The promotion of broth bones, marrow bones, tallow and ox-tail has generated a lot of interest from you.

That is good.

It has also generated a little confusion both on our end and on yours.

The purpose of this message is to clarify questions and details.

Nancy has notes from those of you who have communicated with her.

I do not think anything here changes what you have already asked for or what you have already been told.

Please be patient with all this. We are learning.

These are not Soup Bones.

Soup bones normally have a significant amount of meat left on them. The bones from these “hamburger “animals will be stripped of meat.

The bones will be suitable for broth and marrow only.

Broth Bones.

The broth bones will be essentially the joints and knuckles of the large leg bones.

These will be the parts of the legs that contain the gelatinous material basic to broth.

Cut to 3 to 4 inch lengths and wrapped in about 1.5 pound packages.

Marrow Bones.

The marrow bones will be cut from the same large leg bones but will be the relatively straight shank sections.

These sections are ideal for marrow.

Cut to 3 to 4 inch lengths and wrapped in about 1.5 pound packages.

You can have up to **three packages of bones**, any combination if available.

Three packages will be between 4.5 and 5 pounds total.

Tallow will be ground.

You can get up to 5 pounds but take only what you need.

We may run short.

Ox-Tails.

The requests for ox-tail are great.

All the tails may already all be spoken for. Nancy knows.

Liver.

There should be plenty of liver available.

It will be sliced and wrapped in one pound packages.

Processed meats, wieners and sausages.

Quality Meats has developed a special recipe to process meats without using gluten, corn, MSG or soy. Meats processed in this order will be done using the gluten etc. free recipe. Ask Nancy if you have questions.

Wieners.

Quality Meats can make either all beef wieners or wieners with added pork. Pork is normally or at least frequently added to processed meats. Be sure you know what you are asking for.

Sausage.

Quality Meats can make either all beef sausage or sausages with added pork. Pork is normally or at least frequently added to processed meats. Be sure you know what you are asking for.

About added Pork.

Quality Meats does not have Snake River Farm pork to add to the processed meats. Only you can buy our pork. That means if you have pork added it will be good, locally raised pork, but not from us.

Costs for all of the above.

There is no added charge from Snake River Farm for the bones, tallow etc. There will be a processing charge from Quality Meats. Ask Nancy but my guess is that for simple goods like bones, tallow and liver, the charge will be under \$1 per pound. Wieners and sausages are of course more.

Many of you ask about a source for chickens.

Quality Meats can have whole chickens for you when you pick up your meat. No antibiotics
No added hormones.
Gluten free.
100% natural.
Ask Nancy at least a week ahead if you want whole chickens.
(These are not from Snake River Farm. We do not raise chickens for sale.)

(The following message was sent to you on May 27th.)

Notes for You Who have Ordered June Ground Beef.

1. The animals will be harvested during the week of June 10th.
2. Tom will email an invoice for about \$137.50 each 1/10th during the week of June 10th.
3. Once the animal is delivered to Quality Meats the crucial communications are between you and Nancy.
4. You can contact Nancy now to make your arrangements. 320 968 7218 or info@qualitymeatsmn.com
5. Ground meat would normally be ready for pick up about a week later.
6. Wieners and sausages may take longer. Ask Nancy.
7. Unless you tell Nancy otherwise before processing, all of your meat will be packaged as hamburger in one pound packages.
8. So, if you want wieners or sausages, tell Nancy.

9. Be sure to ask Nancy what your total processing bill from Quality Meats will be. Nobody wants you to be surprised.
10. For tallow, broth and marrow bones, or ox-tail, you need to talk to Nancy. Tom will pass your requests on but Nancy is the person who needs to know.
11. Each of you can request five pounds of tallow, five pounds of bones (cut to 4 inch lengths for broth or marrow) or an ox-tail. Quality Meat will charge you a reasonable fee for processing those.
12. These special parts, (tallow, bones etc.)are on a first ask first served basis. So, tell Nancy ASAP.
13. Please do not ask for more of these special parts than you will use.
14. Nancy and I made our best guess as to how to equitably make the special parts available. If we have erred and you do not get what you wish, I apologize and we will know better next time.

I will do all I can to help see that things go as you wish but the essential communications are between you and Nancy, unless you want all your portion processed into ground meat in one pound packages.

Please contact me if I can be of further help.

Thank you.

Tom