

2014 Harvest Details & Mid August Update

From: Tom Barthel [<mailto:tbarthel@clarus-medical.com>]

Sent: Thursday, August 14, 2014 10:08 PM

To: Tom Barthel (snakeriverfarmer@gmail.com)

Subject: Harvest Details & Mid August Update

Dear Friends, Neighbors and Customers

A number of new customers have asked questions about harvest details.

The routine will be very much as in past years but I will explain the steps below. The following applies to bison, beef, pork and lamb although Sarah will be the one emailing you about lamb.

1. The day after your animal is harvested, I will email an invoice with payment instructions and other information. The invoice is based on the hanging weight which comes from Quality Meat's scales.
2. If you have not called Nancy to set-up processing instructions, she will need to call you between the time the animal is harvested and the day it is processed. That puts a time press on everyone which is why it is better to call her now before harvest begins.
3. Last week I sent a letter with the harvest schedule to you. You can find that and all my letters on Sarah's blog. [Fall 2014 Harvest Schedule](#)
4. It takes about ten days from harvest until beef and bison are ready for pick-up. Pork can take several weeks if you have curing done such as hams and bacon. Most do.
5. Nancy will call you when your meat is ready for pick-up.
6. Most of you travel to Foley and pick up your meat. Many who live in the metro ask me for help with delivery. I am happy to do so. **Do not email me about delivery until Nancy tells you your meat is ready.**
7. Delivery and drop offs. I will make one or two metro runs each week with stops in Albertville, Maple Grove and Andover. Those drop points have been working out pretty well. I will make trips on Friday afternoon and Saturday morning. Email me after Nancy tells you your meat is ready and we will work out the details.
8. If you have questions at anytime about your order, email me. I do not mind if you email to check on your order. That helps me keep everything straight.
9. Once in a while, but rarely, I make a mistake. When that happens I can usually correct it. I will certainly do all I can to make amends.
10. **You can cancel or reduce your order for any reason** before I harvest your animal. The sooner I know of a change, the easier it is for me to deal with it.
11. This may seem complicated at first. We, and the folks at Quality meats do all we can to make it easy for you. Just ask questions.

Mid August Update.

On Sunday night we got an inch of sweet summer rain. The timing was wonderful.

The uplands were getting dry.

I was beginning to worry that the tender plants from my pasture interseeding would die.

The nights are getting longer and cooler. That means heavy dew and less daytime evaporation.

After a lifetime of farming, I am reluctant to plan on good weather. Nevertheless, it is unlikely that a drought could be squeezed in yet this year.

The fall pastures should be good for the first time in five years.

Hay is a big expense.

I reduce the bison, beef and horse herds as much as possible before winter but even so we need to feed a hundred tons or more of hay each winter.

We do not make any hay here as our lands are all grazed.

Last year the hay in Minnesota was scarce and of poor quality.

I had to buy four semi loads of expensive hay from Montana to get the quality the animals needed.

This was a fine summer for haying.

We have been able to buy all the good hay we should need for this winter at a fair price.

I mentioned in previous letters that all new orders except ground beef and ground bison are on a Waitlist. Those lists are getting long.

If you wish to reduce your order, just let me know.

Fall Farm Day is Saturday, September 20. Mark your calendar.

I will send more details as the day draws near.

Gail and I had coffee on the bench swing this morning.

It felt like fall.

I like fall, but I am not eager to have time pass so quickly.

I have posted several photos on facebook lately. I think I will have time for a few more.

New calves, pigs on pasture, kids on horses, stuff like that.

Link to our Facebook page.

[Snake River Farm Minnesota on Facebook](#)

Best regards.

Tom

p.s. The animals look beautiful and are enjoying the pleasant weather.