

2014 June harvest

Dear Friends, Neighbors and Customers

This letter is about the June harvest.

We will essentially repeat what we did in past years.

If you have done this before it is simple.

If you are new, it can seem quite confusing. Sorry about that.

I will harvest two bison for cuts and one bison for ground meat on May 30th.

From the two bison for cuts, there is still ¼ available.

Let me know if that interests you.

Depending on final yield of ground bison, I may have 1/10th available.

Again, let me know if that interests you.

I will harvest one beef for cuts and a dozen or more beef for ground meat during the week of June 10th

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The one beef for cuts is all sold.

You can still order ground beef by the 1/10th if you wish.

Concerning ground meat by the 1/10th.

I have pasted a detailed letter below.

Please review that letter. If you have questions you may find answers there.

If not, email me.

Not everyone wants broth bones but many do.

There are about two pounds of broth or marrow bones per 1/10th.

On the assumption that only half of you will request bones, you can get four pounds (two, two pound packages) per 1/10th.

Talk to Nancy at Quality Meats about that.

Contact Quality Meats, Foley. Ask for Nancy.

info@qualitymeatsmn.com

Quality Meats phone # [320 968 7218](tel:3209687218)

Some of you have asked about tallow.

There is not likely to be much excess tallow available from these animals.

They are not overly fat and some fat is needed to bring the ground meat to 90-93% lean, the optimal blend.

Again, ask Nancy about tallow.

On the day in mid June, when your order is harvested, I will send an invoice for the meat via email.

If you want your ground meat in one pound packages, you do **not** need to contact Nancy at Quality Meats.

She will call you when your meat is ready for pick up.
You can pay for processing when you pick up your meat.
Your meat will be ready in a week or so after harvest, unless you have wieners or sausages made.

Quality Meats makes terrific wieners and sausages.

They can make all beef wieners or pork added wieners

Ask Nancy about wieners and sausages.

If you want me to help with delivery, you should pay Quality Meats for processing by Credit Card over the phone.

About Delivery Help.

I will make several trips to the convenient Applebee's parking lot just off 94 in Maple Grove.

Details will depend on how many of you wish assistance and when.

I suggest about 4 pm on a couple of Fridays and possibly 10 a.m. on a couple of Saturdays.

Please try to meet me there for a hand-off on one of those occasions.

Some of you live between here and Maple Grove. If necessary I can stop at your home.

As always, if you really need delivery to your home, I will get your meat to you.

There is no charge for delivery help.

The earlier letter is pasted below.

About ground beef and ground bison by the 1/10th.

In June and again in the fall, we will harvest both beef and bison for ground meat.

We offer these animals for sale by the 1/10th.

1/10th of either beef or bison yields 30 pounds of packaged ground meat. The actual hanging weight needed to produce 30 pounds of ground meat is 57 pounds.

Quality Meats controls the percentage of fat in the ground meat between 90% and 93% lean.

That is optimum for ground meat

Unless you specify otherwise, the ground meat will be packaged in air tight plastic tubes of one pound each.

Snake River Farm charges \$2.50 per hanging pound for grass-fed beef and \$4.50 per hanging pound of grass-fed bison. It takes 57 pounds hanging weight to yield 30 pounds of packaged ground meat, either beef or bison.

For each 1/10th, you pay Snake River Farm \$142.50 for beef ($\2.50×57) or \$256.50 for bison ($\4.50×57).

You will also pay Quality Meats about 60 cents per hanging pound. About \$34 per 1/10th.

Your final, total cost is around \$5.90 per pound for ground beef, about \$9.70 per pound for bison.

This is total animal ground meat. Naturally raised and pasture harvested.

Our animals eat a broad range of grasses, forbs (flowering plants) and browse (brushy plants) to give the meat full and delicious flavor.

You cannot buy such meat in any store. It takes too much work and care. No "production system" that supplies large markets can do this.

You can also have broth bones, marrow bones, ox-tails and tallow from these animals at no additional charge except processing.

(Bone and tallow quantities are limited as available.)

You pay Quality Meats \$1 per pound for bones and tallow to cover the cost of processing.

Bones are cut in 3 inch lengths. The tallow is ground. Both are packaged and frozen.
The details for claiming those special parts are similar to what we did in 2013, ask Nancy at
Quality Meats. [320 968 7218](tel:3209687218)

You can order as many 1/10^{ths} as you wish.

The next offering of ground beef by the 1/10th will be in October of 2014.

Please ask if you have further questions.

Thank you.

Tom