

## 2015 Early May Update Important Information About Your Orders

**From:** Tom Barthel <tom@snakeriverfarmmn.com>  
**Sent:** Friday, May 1, 2015 9:22 PM  
**To:** Tom Barthel <tom@snakeriverfarmmn.com>  
**Subject:** Important Information About Your Orders, May 1 2015 Update

### **Dear Friends, Neighbors, and Customers**

You have asked many questions lately.  
I will try to give you the information you need in this letter.  
Please take the time to read it, or at least the parts which are relevant to you.

### **Some Animals are Sold Out for 2015.**

**The following are now on a WAITLIST basis.**

Beef by the ¼ (for cuts), WAITLIST

Hogs, WAITLIST

Lamb, WAITLIST

Geese WAITLIST

WAITLIST orders are likely but not certain to be filled. I try to keep a small buffer in reserve and there are some cancellations.

After there are a reasonable number of WAITLIST orders, we will need to simply tell people “no”.

### **You can still order;**

Ground beef for either June or Fall

Bison by the ¼ (for cuts)

Ground bison for Fall

Chickens,

Ducks,

Turkeys

Rabbits

### **About June Ground Beef.**

The June ground beef harvest will be the second week of June.

The meat will be ground, packaged and frozen during the second half of June.

I will email an invoice the day your animal is harvested or soon thereafter.

That will be \$156.75 per 1/10<sup>th</sup>.

You will also pay Quality Meats about \$40 per 1/10<sup>th</sup> for normal processing.

All ground beef orders will be packaged in one pound tubes unless you contact Nancy at Quality and specify otherwise.

If one pound tubes are what you want, you DO NOT need to contact Nancy.

If you want your ground beef in larger packages or processed into other products, you should contact Nancy ASAP and certainly before the second week of June.

**Quality makes excellent wieners, sausages, brats etc.**

**I have attached a list of products you can request.**

If you ordered ground beef by the 1/10<sup>th</sup> but did not specify June, you are scheduled for Fall.

You can change to June if you wish, but do so ASAP.

You can place an order or increase your order, but do so immediately so I can have enough animals ready.

Nancy will call you when your order is ready.

### **About Bones, Livers and Kidneys.**

Call Nancy to reserve broth and marrow bones, ox-tails, liver, and kidneys.

There will be a lot of each.

These high nutrition extras will be cut or sliced as appropriate, wrapped and frozen in one or two pound packages.

You will be charged \$2 per pound for processing. That is all.

Nancy has the final say on allocation, order size etc.

She will be as fair as possible.

Nancy will call you when your order is ready.

### **Delivery Help**

**If you can reasonably pick up your order yourself, thank you for doing so.**

If you need or wish help with delivery, email me to arrange, **AFTER** Nancy calls to tell you your order is ready.

Contacting me for delivery before your order is ready just complicates things.

I will make at least one trip each week to the normal drop sites in Albertville, Maple Grove, and Andover.

Drop off trips will begin as soon as the first orders are ready and continue as long as necessary.

Read about chickens below. I can bring chickens on these delivery trips also.

### **Chickens**

The first of at least six batches of chickens will be harvested in early June. This is timed so you can get them with your June ground beef.

After harvest, the chickens will be held, frozen at Quality Meats.

Because poultry sales are regulated differently by the state than red meat, the rules we need to follow are somewhat different.

You will not be invoiced for poultry until you get them. The exact price depends on the weight of each bird.

Therefore, the total price will be tallied when you actually get the birds.

Please pay by check (to Snake River Farm) or cash when you pick up your birds either at Quality Meats or at a drop point.

The per pound price **INCLUDES** the cost of processing.

Please contact Nancy to arrange for pick-up. You should verify that birds are available and that they are set aside for you before you drive to Foley.

If you want help with delivery, I can bring chickens on any ground beef delivery or in the Fall with other deliveries.

In that case, contact either Nancy or me.

We will harvest numerous batches of chickens between now and Fall.

We plan to fill all chicken orders but be patient. They will not all be ready at once.

I will send a notice with more details when more chickens are available.

FYI, all **turkeys** will be harvested and available a week or two before Thanksgiving.

All **geese** will be available a week or two before Christmas.

**Ducks** sometime in the Fall, exact time to be determined by the ducks growth rate.

**Rabbits**, available starting in summer.

### **Bird Flu**

Karen and several others asked about bird flu.

First, although this disease is quickly fatal to chickens and turkeys it does not affect humans.

It is suspected but not clearly established that wild birds carry this disease.

For example, wild ducks can carry it, but they are asymptomatic. It does not affect them.

That is not uncommon, medically.

There is a disease named Catarrhal Fever that is fatal to bison in two days. The disease is carried by over 50% of the sheep in the US but does not affect the sheep.

That is why the lambs are raised two miles north on Sarah and Jordan's farm and the bison herd is kept on the south end of this farm.

If the bird flu is carried by wild birds, then pastured flocks like ours are more likely to be exposed.

Nevertheless, an expert told me that outside flocks should have much stronger immune systems than confinement birds and may not come down with the disease.

I do not know.

We will just have to take our chances.

If the bird flu shows up here, the state will kill all of our birds.

I do not think that will happen.

I think we will be fine.

Farmers are optimists.

**The self serve compost pile is near the end of the driveway.**

It is bison manure and waste hay, pretty well composted.

I replenished the pile several times last weekend.

I apologize if this message is confusing or complex.

I try to follow the same routine each year.

I can imagine this seems complicated for first time customers.

It gets simpler.

Please email with questions.

**Best regards.**

**Tom**

p.s. The creatures are all doing well.

Little pigs are great.

The thirteen young bison we brought home have blended into the herd better than ever. Three fine calves so far.

The cattle herd is growing.

The first chickens are now three weeks old and enjoying their days outside.

An eagle was perched in a tree above the chicken house this morning.

For now, the little birds are protected by an overhead mesh.