

2015 Early October Update

From: SNAKE RIVER FARM

Sent: Thursday, October 1, 2015 8:55 PM

To: SNAKE RIVER FARM <Tom@snakeriverfarmmn.com>

Subject: Early October 2015 Update

Dear Friends, Neighbors, and Customers

This should have been a late September update but the days of September were over full.

Fall Farm Day had the most perfect weather imaginable.

Attendance was super.

Thank you for visiting.

There will be a Winter, a Spring, and a Fall Farm Day next year.

I will send you the dates in the January 2016 Newsletter.

It froze hard the past two nights.

A week or several earlier than most years but that is just fine.

It smells and sounds and feels like fall.

Huge flocks of Sandhill cranes are gathering.

I love the raucous sound they make.

The hogs grow much faster in cool weather.

The cattle, bison, and lambs also fatten noticeably in cool weather.

No doubt their bodies are preparing for winter.

Tasty Food

April sent a thoughtful letter concerning how taste relates to nutrition in food.

Dr Allen Williams had an interesting article in GRAZE magazine on the same topic.

Dr. Williams points out that our sense of taste exists for a reason.

That reason is to tell us what to eat.

Most modern foods are quite low in taste.

Corn, which is ubiquitous in processed foods and which is fed to almost all meat animals is exceptionally low in taste.

So, in fact, are most modern varieties of grains, vegetables, and fruits.

Over the past century and especially during the last two decades, plants have been selected for fast

growth and machine harvesting. With absolutely no attention given to taste or nutrition

Seasonings, sugar, and salt are added to these foods, including meats to make our bodies believe they are nutritious.

Nutritious food is tasty of itself.

Like good grass-fed meat.

Perhaps I will write an article on the subject.

If so, it will be a winter letter.

Blue Mounds Bison Sale.

Blue Mounds State Park, which is in far south western Minnesota, had their annual bison auction last week.

Gail and I went as we normally do, expecting to purchase a few animals to add to our herd.

I drove home with an empty trailer.

The prices were exceedingly high.

I am happy that I bought many young bison last spring.

Last year we bought a fine yearling bull at Blue Mounds.

That young bull, Blue Mounds Bob, will become Bill, our herd bull later this fall.
I will explain that in a later update.

Harvest Schedule

About 70% of the **beef cattle** have been harvested.

Most of those remaining are for you who asked for "later."

A number of you, who order both beef and pork, live as far as St. Paul.

To the extent possible, I do try to lump orders for people who have far to travel.

Of course, weekly metro deliveries should help also.

The **hog harvest starts next Monday** and will continue until December.

As always, there is a two week, November break for deer hunting.

That break is not so I can hunt deer, although I may, but rather so the butcher shops can process deer.

If you want a hog that has been raised on wheat instead of corn, be sure to let me know.

Not all of the wheat hogs are spoken for.

About half of the **bison** you ordered, have been harvested.

The animals for ground bison will be harvested later in November.

I harvested a number of beef for ground meat recently.

I will do so again near the end of November.

There are a couple 1/10th of **ground beef** available now. Email me if you wish to add or increase your ground beef order.

The last 230 **chickens** were processed Monday and are now frozen at Quality Meats.

I sent a separate letter to those who ordered chicken.

This year we raised 435 here. Sarah Kucera supplied 100 from her Wellspring Farms.

That is enough to fill all of your orders.

I postponed the goose harvest until mid-November.

Geese and turkeys will go for processing at the same time.

I delayed the goose harvest for several reasons.

In part, because the geese are easy to care for, but also because they are enjoying their pasture and pond.

Why not let them have the entire Fall?

If you have a Christmas Goose or a Thanksgiving Turkey on order, please plan to get it the week before Thanksgiving.

I will send a special emessage.

I will make a special delivery run.

Ducks and rabbits are available at Quality Meats now.

Lambs will be harvested mid-October. If you ordered lamb, you will hear from Sarah.

I will continue weekly delivery trips to metro drop points until Christmas.

Email me AFTER Nancy calls you to say your meat is ready.

Email me if you have questions.

Best regards.

Tom