

2015 Late July Update & Fall Harvest Schedule.

From: SNAKE RIVER FARM

Sent: Thursday, July 30, 2015 11:55 PM

To: Tom Barthel <Tom@snakeriverfarmmn.com>

Subject: Late July Update & Fall Harvest Schedule.

Dear Friends, Neighbors and Customers

Summer is going so fast.

That must mean life is good.

The weather could not be better.

Plenty of rain.

Not too hot.

I love thunderstorms, especially at night..

I know some of you have had rain and storm damage.

Sorry about that.

One dear customer lost her home to lightning.

Processing choices

I sent the sheets to you on July 26..

If you missed them, you can find them and all my letters on Sarah's Blog.

www.sandhillfarmsarah.wordpress.com

Roast and Ground Beef Option.

This has been received well.

Over 20 of you have made this choice so far.

We have a few things to learn but the experience we gain this year will teach us.

Some of you asked if you can have wieners, sausages and other products made from your ground meat.

Yes, absolutely!

Talk to Nancy about that.

Jersey Beef.

Grass finishing experts tell us that Jerseys, a dairy breed, make excellent beef.

That is because Jerseys, marble fat in their muscle layers.

That is normally a characteristic of beef breeds.

In fact marbling is the primary factor that makes "beef" animals different than "dairy" animals.

Well, that and the fact that dairy breeds produce a lot of milk.

Jerseys are unique among dairy animals for that characteristic.

Because of that, I bought two very nice Jersey heifers.

These heifers are "free martins".

A free martin is a twin heifer, born with a bull that dies at birth.

This occurs with enough regularity that all dairy farmers know of it.

Apparently, the bull calf dies and the heifer calf is infertile because of a pre-birth mix-up in hormones.

Anyway, I bought these two fine heifers and are hereby offering them to any of you who want to try it.

They will make excellent beef.

Let me know.

Wendy has already asked to get ¼.

Cancelations and changes.

This is a reminder that you can reduce or cancel your order anytime.

The earlier you notify me, however, the easier it is for me.

Less than 4% of you cancel your orders.

That is simply not a problem. There is always a WAITLIST.

No reason is required.

Once or twice a year someone cancels after I send an invoice.

That makes it very messy and very time consuming for me.

If you need to cancel, please do so ASAP.

Fall Schedule requests, for portion size, timing, and coordination.

Most of you are quite flexible for timing of your Fall order.

Thank you.

That is a big help.

Some of you wish your animal early or late or after you get home from vacation etc.

That is fine, as long as not too many ask for specific timing.

Some of you ask for several species at the same time.

I understand that and I do my best but since each species of animal has its own harvest window, there are limitations on how much coordinating I can do.

Combining size, species and time of harvest requests can simply become impossible.

Here is what works best.

1. **If you wish a large or small portion, I am very happy to do that.** I do not want to sell you more meat than you wish. Do not tie size to time of harvest however. For examples, I will harvest the largest animals early. Smaller animals will be late. Do not ask for a small ½ hog early.
2. **If you want an early beef, either for cuts or Roast, let me know, that is great.** The grass has produced plenty of large and medium beef that are ready for harvest now. Beef harvest will begin on August 12.
3. Smaller and larger hog ½ s are easy. I let them load themselves. Each week larger, and smaller hogs are harvested. **Hog harvest starts on October 2nd.** Very small hogs will be harvested last, however. That means late November or December.
4. Very small beef will be harvested in early December.
5. I will harvest beef by the ¼, both for cut and “Roast & Ground Only” each week throughout the harvest.
6. I will harvest for “ground beef only”, by the 1/10th, in September and again at the end of November. You can request early or late, if you have a preference.
7. Bison by the ¼ will be harvested more or less contemporaneously with beef.
8. Ground bison, in October and again in late November.
9. Sarah and Jordan will harvest lambs in October.
10. Turkeys will be harvest two weeks before thanksgiving.
11. Geese will be harvested in October before their pond freezes.
12. Ducks in August. They are ready.
13. Chickens are ongoing and should end with September.
14. Rabbits through the Fall.
15. If you have questions, please ask.

Delivery help.

I will make weekly trips to the drop points in Albertville, Maple Grove and Andover.

Delivery trips will start in late August and continue until Christmas.

Some weeks I will deliver on Friday afternoon and some weeks Saturday morning.

That will be a function of demand.

As always, email me about delivery help AFTER Nancy calls to tell you your meat is ready for pick up.

I posted to Facebook a few days ago.

Two articles about orchids that grow wild on our farm.

With photos.

I have attached those articles to this letter.

Cooking Letters.

I have been getting some interesting and positive letters about cooking.

Especially from Marc and Joy.

I will put those into a future letter to you.

I think this one is long enough.

Best possible regards.

Tom

p.s. It is late and I know I am forgetting something.

Ask if you have questions.