

2016 July 22 Letter

On Jul 22, 2016 12:18 PM, "SNAKE RIVER FARM" <[Tom@snakeriverfarmmn.com](mailto:Tom@snakeriverfarmmn.com)> wrote:

**Dear Customers**

I am sending this letter to you for two reasons.

One reason is to convey the Processing Choices guide sheet to those of you who have ordered one or more 1/4s of beef or bison from the Fall Harvest.

Please use this attached sheet, as a guide when you call Nancy at Quality Meats. Quality Meats phone # [320 968 7218](tel:3209687218)

You should **set up your processing instructions now**, or at least within the next few weeks. Nancy has much more time to talk with you now. As Fall progresses, things get extremely busy for Nancy. Call her even if you have given her instructions in previous years. Otherwise when your animal comes in for processing, she will waste her time trying to reach you to verify those previous instructions.

**The second, and perhaps more important reason is to remind you to get your meat soon after Nancy calls you.**

I will invoice you when your animal is harvested.

Nancy will call you when your order is ready.

Most of you pick up your order directly from Quality Meats in Foley.

That is best.

Some of you, however, live far from Foley or simply find it convenient to meet me at a drop off location.. As always I am happy to help with delivery by meeting you at one of the three drop points of Albertville, Maple Grove and Andover.

Even so, it is your responsibility to either get your meat or arrange for drop off soon after Nancy calls you.

QM has several large walk-in freezers. Those freezers are not for long term storage. The freezers are for fast freezing and for "work in process".

**QM does not store meat.**

If customers do not get their meat in a timely manner, the freezers get overfull as happened last Fall. That becomes a serious hardship for QM.

When the freezers are too full there is a lot of added labor just moving carts of meat around to get at other orders.

Eventually the freezers get so full that QM has to slow the processing of animals. That can mean lost business.

Of course it is logical for you to want your multiple orders to be ready at the same time.

I actually try hard to do that. Especially for those of you who live farther away.

Many times it is simply impossible to group your orders.

Animals that are raised outside, in season, mature at different times.

In addition we cannot do everything at once. I am just one farmer. QM is a small town, one family butcher shop.

Please help us by picking up your meat or arranging for drop-off as quickly as possible.

I know that may mean an extra trip to Foley or to the drop site for you.

More than one trip may be unavoidable.

Best regards and thank you.

Tom

p.s. State regulations do not allow me to charge for delivery, or to offer delivery as a part of my service or to deliver (drop-off) more than an a third of my sales.  
That is about what I am doing now.

**Link to our Facebook page.**

[Snake River Farm Minnesota on Facebook](#)