

## 2016 Mid July Update

On Sun, Jul 17, 2016 at 10:27 PM, SNAKE RIVER FARM <[Tom@snakeriverfarmmn.com](mailto:Tom@snakeriverfarmmn.com)> wrote:

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

The super 2016 growing season continues.

We have gotten rain as needed but never too much..

I hope the weather has been much the same for you.

The wildflowers are wonderful. I will try to find time to photograph some and post on Facebook.

The pastures are lush and the grazing animals are doing extremely well.

Many are already in excellent condition for harvest.

### **The Fall bovine harvest (beef and bison) will start early in August.**

I will email the beef and bison processing instructions later this week. That message will go to those of you who have ordered 1/4s for cuts.

If you are familiar with the process and know what you want, go ahead and call Nancy this week. Any day but Wednesday.

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

### **Timing of your harvest.**

As in previous years, if you have a strong need or preference on the timing of your harvest, let me know. Otherwise, I will fill your order as your name comes up on the list.

If you want your beef early, (August) tell me so.

If you want it late, (November) tell me that.

Keep in mind that it can become quite challenging for me if too many ask for late harvest. Please do not do so unless necessary.

### **Hogs will be harvested from October until early December.**

I will send more information on the hog harvest as October gets near.

Raptors have been quite ruthless on the flocks.

They have gotten at least two turkeys and a few ducks.

The eagles and owls have been especially hard on the chickens.

Apparently we have given them the opportunity to build up both their skills and their appetites for domestic poultry.

It is not surprising that careless chickens get picked off, but the eagles are so brazen as to land and then walk into the enclosed area through a low pass-through door. Once inside, chicken breakfast is easily had.

Sarah Kucera brought 100 chickens to Quality Meats a couple weeks ago.

You have picked up all of those.

Blake and I took 120 chickens in for processing last week.

About 25 were Red Rangers.

Those chickens are now frozen and ready for you at Quality Meats.

We will do another batch next week and another several weeks after that.

Sarah Kucera will also bring two batches of 100 each to QM between now and October.

**Remember, chickens and rabbits are more or less on a "SELF SERVE" basis.** Essentially the same as in previous years.

You need to make arrangements with Nancy at QM to either pick them up or have me bring them on a metro drop-off trip.

Midge, who is raising most of your rabbits, will keep an adequate supply at QM until December. Ducks, geese and turkeys will be harvested late in the Fall.

I will email those of you who ordered ducks, geese and turkeys directly when that time comes.

Nancy tells me that we have some overage on ground beef and ground bison.

**There are several 1/10ths of ground beef available at QM as well as t 2/10ths of ground bison.**

Let me know if you are ready for more or if you would like to move your Fall order up.

I will probably make one more summer drop-off trip late this week to help out a few folks who could not meet me on earlier trips.

I have room if you have something you want help with this week.

I will re-start delivery trips later in August as Fall orders are ready.

As always, I am happy to help with delivery. The great majority of you pick up orders at QM, thank you.

That is best.

**Fall Farm Day is Saturday, September 24.** Mark that on your schedule.

Best possible regards.

Tom

p.s. Email me if you have questions.