

2016 Thanksgiving and Brining Your Turkey

From: SNAKE RIVER FARM

Sent: Wednesday, November 23, 2016 6:35 AM

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

Subject: Thanksgiving and Brining Your Turkey

Dear Friends, Neighbors and Customers

This is a very short letter. I imagine you are as busy this Holiday week as we are.

The beef and bison harvest resumed this week.

I will complete the bovine harvest in two more weeks.

All orders will be filled.

We harvested thirteen hogs this week

About 45 remain to be harvested over the next four weeks.

It will be close, but I think I can fill all orders except possibly several late ground pork orders.

The turkeys are all gone of course as are the geese. I think.

There are some ducks and chickens yet available.

There are rabbits available also.

No drop off trip this week but weekly trips will resume next week until Christmas.

I have attached a Brining Method

If you got a turkey from us you should definitely brine it.

Brining applies to chickens, ducks and geese also.

Brining is important because it makes it much easier to cook pasture raised poultry.

Many methods, including the one I have attached, also add seasoning.

The seasoning is optional but soaking the bird in salty water is a big help.

Birds you buy in the store virtually all have water and salt injected to aid cooking.

I hope you have a great Thanksgiving Holiday.

Enjoy the snow.

We will get the bobsleds out tomorrow and give the Mustangs some exercise.

I am immensely thankful to have you as customers.

Best possible regards.

Tom