



## **2022 Easter Update**

### **Dear Friends and Customers**

The buds are opening on the maple trees. That means the end of a pretty much OK, maple syrup season. I attached a photo of Gail working in her outdoor maple syrup factory.

We brought the first group of 50 pigs home from Nebraska on Thursday. It is a longer story. I will paste the Facebook posting and a couple photos to the end of this letter.

Beautiful pigs. Just hard to find and incredibly expensive.

### **Do not recook your Easter Ham.**

It occurs to me that I have not sent out this message about not over-cooking your ham for a few years.

A "cured" ham is already fully cooked and ready to eat. When you put a cured ham in your oven you should do that at a low temperature. It is in your oven only to be heated, not cooked.

Recooking a ham will make it crumbly and tasteless.

Heat it slowly and keep it moist.

While we are on the topic, wieners (hot dogs) are always fully cooked.

When you hold them over a fire until they sizzle and drip, you are simply boiling out some fat, (which may be in excess in commercial wieners) and cooking away the taste and nutrients.

Keep doing that if you like them that way. I am just saying.

Bacon is not fully cooked, but close.

Cured sausages like summer sausage are also fully cooked and can be sliced and eaten cold.

Link sausages and products like "brats" need to be cooked by the consumer.

### **The standard "ground" meat packs from Quality Meats are 1.33 pound.**

That is true for ground beef, ground bison and ground pork.

We did a survey a year or two ago and over 90% of you preferred 1.33 pound.

Not one pound.

I mention that because now and then a customer counts packages in a 1/10 of ground, which is 30 pounds. It will have 22 or 23 packages.

Quality Meats goes by weight, not package count. You will always have at least the stated weight.

You can have your meat in other weights, some prefer two-pound packs. You must notify QM directly before they process your meat. There will be an extra charge.

### **Is your meat as tender as you wish?**

It seems that you are following the instructions that we send with every invoice. Occasionally I will hear from a customer about a cooking or tenderness issue but not for a year or more.

That is remarkable. I guess I am bringing the topic up now because I have not mentioned it for a long time.

Gail occasionally uses the Pickard tenderizer. It is extremely simple to use. Works on any cuts, steaks or roasts.

It is \$23 on Amazon. There are lots of knock offs. It must be popular.

### **Customer Rodney mentioned that he was going to have a hard time consuming all his pork and he has another hog on order for this Fall.**

You should have already placed your 2022 order. If you have not, please do so soon.

But, if you wish to reduce or cancel your order, you can do that. Anytime. No questions asked.

I told Rodney that but he declined to reduce his order. Apparently, he could not bring himself to do it. Who knows?

**The June harvest will include bison and beef, especially ground bison and ground beef.** Many of you are running out.

Maybe I can get QM to take some ground meat animals in late May.

Order more.

We are getting busy at the Farm. Janelle has a lot of pig pastures to get ready.

Granddaughter Samantha, and grandson-in-law Juan will be here and ready to farm in less than two



weeks.

I am relying on Juan, Janelle and Samantha to do much of the real work here this growing season.

The cycles of life are working.

All is as it should be.

Best possible regards.

Tom

p.s. The pig article is below.

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**Snake River Farm Website** [www.thesnakeriverfarm.com](http://www.thesnakeriverfarm.com)

**Snake River Farm Facebook page** [here](#).

### **And so it begins!**

The first group of 2022 piglets are here.

Gail, Timothy, and I drove two stock trailers to pick up fifty beautiful Nebraska pigs on Thursday.

Good piglets are extremely rare again this year.

We need hardy, healthy pigs that will do well on pasture.

In 2021 we raised close to 160 in five pastures.

Our customers have already ordered 140 for Fall 2022 harvest.

My spreadsheet algorithm predicts customers will order 200. We do not intend to raise more than 175.

That is a lot of hogs.

This Nebraska breeder promises 100 more pigs around the end of April.

The hogs in this first group already weigh 102 pounds on average. The next two batches of fifty will be closer to the customary 50 pounds. This farmer leaves his piglets with the sows for eight weeks. That results in healthier, better adjusted pigs.

Fifty of our 2021 pigs came from this same Nebraska farm. Those pigs did very well. No death loss, no sickness, good growth rate and good temperament.

Happy pigs all-around.

From the photos you can see that every popular breed of pig is represented.

And as Janelle said, "They are pretty too."

Gail, Ella and Janelle unloaded the pigs when we got home on Thursday evening.

The hogs, who had been on concrete, immediately took to the dirt. They are pigs.

By late May, the as yet unplanted paddocks, will be luscious gardens of brassicas (radishes, turnips, mustards), legumes and grasses.

The pigs will have a great summer. Tom



**Every farm should have cute swineherds**