

2022 Mid July Update

Dear Friends and Customers

We **harvested the first load of 12 hogs** this week.

Bethany of Quality Meats wrote “They look great” when she sent the hanging weights to me.

The hog harvest will continue until November.

We are sold out of hogs and pretty much everything else.

We can accept and fill orders for ground beef, but not beef by the ¼ for cuts.

I have made detailed Fall Harvest Schedules for most everything.

If you asked for “early” or “late” or a specific month I have done my best to accommodate that.

More people tend to ask for late than early. That can become a problem if too many request late, or if too many request a specific month.

We must stick to a steady monthly pace, both at the Farm and at QM, to get this all done.

It is best for us if you can be flexible, and most folks are.

Things look as though they will work out fine.

Some folks ask that to group their orders so they can make just one pick-up trip.

That is a logical and seemingly simple request but it is virtually impossible to do. Especially if the order includes multiple species and certainly undoable if the order includes pork.

Pork processing times can vary from two to five weeks. Most pork customers ask for curing or specialty products. Much of that is “batch work”. The exact scheduling of those “depends”.

Often the result is that people leave their quarter beef, which is ready to pick-up, sit for extra weeks while they wait for the pork to finish.

Do not do that.

That is a primary cause of delays and extra work at QM.

Make two trips to Foley or take advantage of our weekly metro drop-offs.

Quality Meats has greatly improved their webpage.

You can now submit your processing choices through the website.

[Quality meats](#) link here.

Customer Garrick wrote, “[I have submitted my Quality Meat’s online order...cool!!](#)”

You can also pay QM on line.

That is so easy that I was able to do it.

Bethany will email your invoice to you when your meat is ready for pick up.

For most of us, payment can be made with a few key strokes. That is particularly useful if you intend to request metro drop.

Janelle and I just moved the cattle herd to a fresh pasture. We do that daily.

The pastures are still holding up quite well in spite of the heat and dry.

The cattle are beautiful. Happy and growing fat as they should be.

The beef part of the Fall Harvest will begin August 2nd and continue until late November.

On hot days, and that means every day lately, the pig herds have water sprayers to keep them cool and to provide mud for a “hog wallow”.

The sheep and goats are doing well. They rest in the shade during the heat of the day, then graze as the air cools.

Forty lambs and kids total, and we have not lost a single one. Not to disease or predators.

The bison cows produced six healthy calves.

The geese, ducks and turkeys share a stockade at night for protection from ground and air predators.

High wire fences all around plus overhead netting to keep night-time raptors out.

Lately the 35 geese, that are approaching full size, have grown territorial and try to boss the ducks and turkeys around.

Gail and Samantha have decided to leave the geese out of the covered stockade but still within their large fenced paddock.

I think that will work.

The geese defend and attack en masse.

It is hard to imagine a coyote that would take on 35 honking, flapping, attacking, geese.

Enjoy summer but stay cool.

Tom

p.s. Email me if you have questions.

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