

2023 End of March Farm Update

Dear Friends and Customers

No comment on the weather. (Well, it could be worse.)

The farmers who will actually raise your animals this year (Janelle, Juan, and Samantha) are enthused and ready to start. They can do some preparatory work now, but most tasks cannot begin until the snow melts and the soil thaws.

I am thinking mid-April for that.

We had a good meeting with Quality Meats this week. Owners Bethany and Nick, plus main butcher Josh.

The purpose was to coordinate schedules and processes for the year.

In general, 2023 will be much like 2022.

QM is rebuilding and expanding the chill room freezer in July. That project will be sandwiched between the June (Summer) and Fall harvests.

Because of the freezer project, the June harvest will start early; the last weeks of May and end by mid-June.

The hog portion of the Fall harvest may be pushed out of the last weeks of July in the beginning of August.

The beef harvest should begin as originally planned in early August.

The Fall harvest will end as planned in November.

If you ordered beef or bison by the $\frac{1}{4}$ or $\frac{1}{2}$ for cuts, or pork by the $\frac{1}{2}$ or whole for cuts, you can go on the **QM website [Quality meats](#) at any time to enter your processing instructions and choices.** That site is very easy to use.

That is also the right place to add your requests for broth/marrow bones, extra oxtails, extra livers etc. Bethany says that with this automated choice system there are more requests for those items, hence fewer unclaimed items. That is especially true of hog fat. Apparently, most of you have learned how to home-render your hog fat to produce exceptionally good cooking lard.

Almost 400 families have placed their 2023 orders.

If you have not, please do. It is much easier to plan with orders in hand.

For chickens and turkeys contact joppfamilyfarms@outlook.com

Grandkids, **Ella, Saul, and Hazel** taped maple trees last weekend.

The sap ran for a day, then froze solid.

The sap will resume running when warmer weather comes in a few days.

It just has to.

Spring will come.

Tom

p.s. Email me if you have questions.

Quality Meats website link [Quality meats](#)

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