

2023 Later August Update

Dear Friends and Customers

We got over 3 inches of rain one night last week.

I think the 2023 dry spell is over.

Our pastures are growing like mad. I believe adequate rain is likely to continue through the Fall.

Almost every week one of you emails to change your order. That is OK.

Often you email us to increase your order, but sometimes you write to cancel part or all of your order.

Changes are fine. We encourage and expect changes.

Additions are normally easy. We raise a few extra animals to accommodate additions.

Cancellations are OK too. Unless they are made after we have harvested for you.

Before we actually harvest your animal, changes are simple.

After we harvest your animal changes are much more work, but doable if within a few days of harvest.

If you delay notifying us until after your animal is processed, we are in a real bind. This happens several times each year.

You can still cancel, but we are stuck.

Please make changes as early as you can.

The Fall Harvest is well underway.

We will harvest beef and hogs weekly from now into November.

The schedule for the bison has changed slightly. We will now harvest in September, **October**, and late November.

Lambs will be harvested early in the new year.

If you have given your processing instructions go to Quality Meats website [Quality meats](#).

You can still order Hogs, beef, bison, or lamb from the Fall Harvest.

We will make weekly Metro deliveries until January.

This week's drop-off will be Saturday morning. We will be at the Fair Friday.

We will staff the Minnesota Grown booth that day.

Minnesota Grown is on the north side of the Horticulture Building.

We have the early shift, from 9 a.m. until 1 p.m. Visit us if you are there.

Two bison calves were born this month.

Normally bison calves are birthed in May and June. But as I often say on tours, "We do not try to regulate the sex lives of our bison."

Many bison farmers, especially with larger herds, do separate their bison by sex and age. They put the bulls with the cows only in late summer.

We prefer to allow our small herd to stay together year around in an extended family group. They are more relaxed.

I have pasted a photo of the cow and calf. Not a very good photo. Cindy takes the great photos for our Facebook page.

In this photo, the calf is nursing.

Bison calves are light brown, (most people describe that as tawny).

They turn much darker before their first winter.

Fall Farm Day is Saturday September 23, from 1 to 5. Details will be in a future Update.

Email me if you have farm questions.

Tom

Quality Meats website link [Quality meats](#)

Quality Meats eaddress, contact@qualitymeatsmn.com

Quality Meats phone # 320 968 7218



For chickens and turkeys contact joppfamilyfarms@outlook.com
Snake River Farm Eaddress. Tom@snakeriverfarmmn.com