

SNAKE RIVER FARM

BISON, CATTLE and damn fine HORSES

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Hello

The harvest season is just about finished.

The hogs are all gone and only a couple more bison and beef to harvest.

Those animals are sold except for the following three cows which will be culled from the herds.

None are carrying calves.

All are in excellent health, excellent physical condition, chemical free and grass-fed of course.

The ground meat from these animals will be as good as it gets. Butchers claim that a mature (not old) animal makes the tastiest ground meat.

We'll have some three pound roasts made from the first two. Those will be very good also. If you were to slice those into steaks for grilling they might need tenderizing.

1. Ground Bison and bison roasts.

Many of you have asked for some of the above so this week we will harvest a mature bison cow.

Ground bison will be in about 1.25 pound packages and roasts in 3 pound packages.

The price is \$5 per pound, processing included.

Any amount until it is gone.

This meat will be available before Christmas.

Some folks give this as gifts. I'll include as many recipe cards as you like.

2. Ground beef and beef roasts.

Pretty much the same as above except I will not get this animal processed in time for Christmas.

\$4 per pound, processing included.

3. We have one three year old beef cow that I intend to sell in 1/4ths.

She seems too nice to hamburger out.

She has produced one calf but is young and in very good condition.

One quarter is sold now. Because this animal is older than our normal prime beef the price is reduced to \$1.60 per pound hanging weight.

You would also specify and pay the processing on this cow. Your final cost will be a little over \$3 per pound.

The steaks may be tender or they may not be but the meat will be healthy grass-fed in any case.

Best regards and have a Merry Christmas.

Tom