

Dear Friends, Neighbors and Customers

We will harvest several nice beef animals for ground meat the week of June 10th.

These animals are offered to you by the 1/10th, instead of by the 1/4.

The 1/10th has a hanging weight of 55 pounds and yields 30 pounds of packaged hamburger.

This is whole animal, grass-fed beef. The best you could get for summer grilling.

This is the third summer we have done this special June ground meat harvest.

Many of you have already ordered for this summer harvest.

I am explaining in detail because a number of you are first timers.

As of this writing, **we can accept some additional orders.**

The state requires that I charge you by the hanging weight.

Our charge is \$2.50 per hanging pound. We normalize all 1/10ths to 55 pounds to make it simpler for everyone.

That means I will invoice you, when the animals are harvested, for 55 X \$2.50 equals \$137.50.

You pay Quality Meats for processing which runs around 60 cents per pound. Roughly, 55 X \$0.60 equals \$33.

I have asked Quality Meats to package all this meat in one pound packages instead of the normal 1.4 pound packs to minimize confusion.

To optimize grilling, Quality Meats balances this burger to between 90% and 93% lean. That means there will be between 7 and 10% grass fat in the meat.

Less fat than that makes it challenging to grill and of course these animals have the healthy omega 3 fat from eating grass that you want.

After trimming out bones and other inedible tissues your final yield is 30 pounds.

New Processing Choices from Quality Meats

You can have all of your June ground meat in one pound packages or you can have some of it processed into delicious wieners or sausages

Bethany and Nick, the owners of Quality Meats have developed new gluten free processing choices especially for their Snake River Farm customers.

As you know they have a reputation for making great processed meats including summer sausage, polish sausage and hot dogs.

They now can make those with a rice based, gluten free recipe.

No corn, no wheat, no soy, no MSG.

Same great taste.

They can do this for you without an additional cost.

Talk to Nancy at Quality Meats about these new choices.

[320 968 7218](tel:3209687218)

info@qualitymeatsmn.com

Broth Bone, Marrow Bones, Tallow, Ox-tails.

It is one of our goals this year to get you to make more complete use of other special parts of the animals we raise for you.

Parts that might otherwise be wasted.

Sarah has done a lot of work with tallow for soaps and balms. Visit her Blog for that and many other recipes.

www.sandhillfarmsarah.wordpress.com

I think there is an excellent Ox-Tail soup recipe from Phyllis on Sarah's Blog also but if not we will add it.

You will also find Sarah's information about broth and marrow bone cooking on her Blog.

Broth and marrow bones are the leg bones of the animals after all the meat has been trimmed off.

In order to make it easy for you to get these materials, Nancy at Quality meats will set up a stock from these June animals for your request.

On the assumption that only a minority of you who order June ground meat will want these special parts we have decided to make them available as follows.

Each customer can request and pick up tallow and broth/marrow bones in five pound amounts.

The tallow will be ground to ease rendering.

The bones will be cut to four inch segments to ease cooking.

Ox-tails will be packaged one per package.

There is no additional charge from Snake River Farm. Technically we already sold this material to you in the hanging weight.

Quality Meats will charge you a reasonable amount for their processing and wrapping.

If we miss calculated and run short, we will know better next time.

For now, this is our best guess as to how to make these materials available to you.

Please email me if you need more information or if you have other questions.

Best regards.

Tom

p.s.

The grazing animals are blooming beautifully on the fine new grasses.