

## SNAKE RIVER FARM

April 2008 Newsletter

**BISON, CATTLE and damn fine HORSES**

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### **Pasture Grown Bison, Beef and a few Hogs.**

Dear Friends and Customers

It was a good winter but it has been here long enough. As I write this in mid April we are having a pretty good blizzard.

It will be nice when Spring shows up.

The primary purpose of this letter is to ask your help in planning our year.

As we did last year we are harvesting a bison every couple of months for new customers and for customers who run out in the off-season.

We prefer however, to do most of the harvesting in the September through January time period.

This year we expect to harvest about **twelve bison, six beef and six hogs**. Those numbers are actually what we plan as full capacity for our farm. In order to help me plan and to assure yourself of the meat you want I am asking each of you to give me your best guess of what you will want this year.

If you do that, I will hold a place for you. You can change your mind if you like for any reason. I will contact you again before we actually harvest the animal to reconfirm your order.

For example, one customer has reserved ¼ bison ASAP (this will be from the April harvest), ¼ bison late in 2008 and ½ of a hog.

By the way the hogs worked out very well last year. They will be harvested in December each year.

Beef and bison will be harvested more or less evenly from the beginning of September until around the end of December.

We harvested one mature beef and two mature bison last December. These become delicious lean ground meat. If you want ground meat only you should reserve that soon. We sell it in one pound packages.

Unfortunately prices are going up all around. We buy a lot of winter hay. The price of corn is way up and that pushes up the cost of all feedstuffs including hay. This past winter's hay bill was awful.

Our prices to you are only slightly increased. Bison will stay at \$3 per pound, beef is increased to \$2 per pound and pork is unchanged at \$1 per pound. The previous are all based on hanging weights.

Ground bison \$5 per pound, ground beef \$4 per pound. (No processing charge for ground meat)

These prices are solid for now but may increase later in the year and may increase for 2009.

If you order now I will promise you these prices for all of 2008.

As always, all of our animals are pasture raised and in excellent condition.

All are very healthy and as content as they can be.

No antibiotics or hormones of any kind.

This is heart healthy, high quality, humanely raised and humanely harvested meat.

We can deliver to you if needed.

The folks at the butcher shop (Dave's) are very easy to get along with.

Some of our customers have Dave process a portion of their meat into brats or specialty products.

We have skulls, hides and other parts available on harvest days.

You and your family and friends are welcome to visit us anytime. Of course weekends are best and please call to be sure we are at home and available.

It is best to call Gail or Tom at home. Leave a message or call us in the evening (763 263 2721).

Email works well too.

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Best Regards,

Tom Barthel