

MEAT from PASTURE GROWN ANIMALS, Fall 2005.

This year we will have five animals for sale in December.

One two-year-old dairy breed (Holstein) bull.

Three young beef cows.

One three-year-old Bison bull.

All these animals are pasture raised and are in excellent condition.

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

No chemicals of any kind.

I will feed them some corn starting about Thanksgiving until they are butchered in

December to add a little, but not much fat.

BEEF.

The two-year-old Holstein bull will taste the same as a steer of the same age.

Being a bull just means that he will carry more muscle.

The three beef cows are in great shape.

Expect some steaks but lots of good roasts and lean delicious hamburger.

The largest is a purebred Hereford; the next in size is a Simmental (blond color) cow.

She is medium size for a mature beef cow. The smallest is a Black Angus cross cow, just a little smaller than the Simmental.

The Hereford will yield nearly twice the meat as the Angus cross.

BISON. Gail bought a Bison herd late last winter.

We have a lot to learn about bison but we want to develop a market for bison meat, which is incredibly healthy. Lean, very low in cholesterol and high in protein.

We will butcher this young bull and sell him in 1/16ths. My best guess is that will be about 50 to 60 pounds. We'll have the butcher shop put a mix of cuts in each 1/16th so you can get a taste for Bison economically.

The price is \$3 per hanging pound but that includes the cost of butchering and wrapping.

The price is not quite as high as it might seem because there is very little fat.

Bison are expensive to own and raise but people tell us that the meat is worth the price.

We will deliver the Bison. You will not need to drive to Foley for that.

In early December I will haul the animals to Dave's Meats, a USDA inspected meat plant in Foley for butchering.

The price is \$1.35 per hanging weight pound. Hanging weight is about 65% of live weight.

Let us know if you want a quarter, half or whole animal. All quarters are similar, as Dave will mix fronts and backs to give everyone a variety of cuts.

You tell Dave how to cut and package the meat.

Pay Gail for the hanging weight before you pick up your meat.

Pay Dave for the processing when you pick it up (except for Bison where the price will include processing etc.). We'll deliver the Bison.

The folks at the butcher shop are easy to get along with.

It is best to talk to Gail at home, 763 263 2721. Tom Barthel

