

Snake River Farm, Pasture Grown Bison & Beef, Fall and Winter 2006.

This year we will harvest at least six bison and six beef animals.
These animals are all between 20 and 30 months of age.
All are pasture raised and are in excellent condition.
All are very healthy and as contented as they can be.
No chemicals of any kind.
This is heart healthy, high quality, humanely raised meat.

BEEF.

The cattle are all mixed Hereford and Angus breeding.
All are heifers except for one young cow and one young bull.
Five of the heifers will be taken to Dave's Quality Meats in Foley early in December.
My guess is that they weight between 900 and 1,100 pounds live.
They should dress out between 500 and 600 pounds hanging weight.
That means an average quarter should be 125 to 150 pounds.
The meat will be available about two weeks later.
The beef price is \$1.50 per pound, hanging weight.
We prefer to sell by the quarter. If you want less than a quarter you might consider splitting one with another family.
We intend to butcher the young cow and bull in February.

BISON.

We expect to harvest at least six bison this fall and winter
All heifers about thirty months old. That is ideal for grass grown animals.
In fact we harvested two in September and will do two more in November, more in December and at least one in February.
We "pasture harvest" the bison. Pasture harvest means that we slaughter them at the farm, dress and cool the carcass and haul it to Dave's within about two hours.
That way we can minimize trauma to the bison and ourselves.
Bison don't like to be herded or hauled.
On harvest days an authentic Lakota ceremony is performed before we shoot the bison.
Let us know if you want to participate. It's impressive.
The bison are dressing out at between 450 and 500 pounds hanging weight.
That is about 125 pounds per quarter.
The hanging weight price is \$3 per pound.
We are willing to sell in smaller fractions such as quarters or sixteenths.

THE FOLLOWING APPLIES TO BOTH BEEF AND BISON

All quarters are similar. Dave mixes fronts and backs to give everyone a variety of cuts.
You tell Dave how to cut and package your meat.
Pay Gail for the hanging weight before you pick up your meat.
Pay Dave for the processing when you pick up your meat.
We can deliver the Bison to you if needed.
The folks at the butcher shop are very easy to get along with.
ORDER NOW. The supply is limited.
It is best to talk to Gail at home, 763 263 2721.
Best Regards, Tom Barthel