

## **SNAKE RIVER FARM**

**Fall 2007 News letter**

**BISON, CATTLE and damn fine HORSES**

Tom Barthel & Gail Wilkinson

18251 62<sup>nd</sup> Street, SE

Becker, MN 55308 763 263 2721

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

Dear Friends and Customers

We hope you had a nice summer.

We did. It was pretty dry but then there weren't many mosquitoes.

**The Fall Farm Day is Saturday September 29<sup>th</sup> from 2 to 6 pm.**

You are all invited to visit the farm and enjoy a fall day with us.

For those of you who have not been here before, there are lots of things for kids and grown ups to do. Chickens to feed, corn to shell, Kragero Country School, farm museum, lots of animals and space, horse drawn wagon rides and more. Of course you will be able to get close to the bison.

We have **ten bison, five beef and three hogs** to harvest this season.

Yes, hogs. I went to a holistic farming class and got some new ideas. Let us know if you want some naturally raised pork. We will have pork to sell by early winter.

Most of the bison and beef animals that we harvest will be 20 to 30 months. We will harvest a couple of bison cows and a beef cow that are older but in good condition. These mature animals will become delicious hamburger and roasts. We tried this last year and it worked out well.

We anticipate that most of you will want to buy quarters and halves, which can be processed into a full range of cuts. For those of you who want only roasts and hamburger, please order ahead so we can make arrangements.

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 chemicals of any kind.

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

### **BISON.**

We expect to harvest about ten bison in the next twelve months with the majority of those being harvested between now and Christmas. Fall and early winter is always best but some customers ran out so we harvested in March, June and August last year. No doubt we will do some out of season harvesting each year.

Most of the animals to harvest are heifers, about thirty months old. That is ideal for grass grown animals.

For those of you who want only ground bison or roasts we will harvest a couple of animals between now and Christmas.

We "pasture harvest" the bison. Pasture harvest means that we slaughter them at the farm, then dress and cool the carcass and haul it to Dave's Meats in Foley within about two hours.

Bison don't like to be herded or hauled. By pasture harvesting we can minimize trauma to the bison and to ourselves.

On harvest days a Lakota ceremony is performed before we shoot the bison.

Let us know if you want to participate. It's impressive.

The prime bison typically dress out between 400 and 500 pounds hanging weight.

That is about 100 to 125 pounds per quarter.

We are willing to sell in smaller fractions such as quarters or sixteenths.

## **BEEF.**

The cattle are all mixed Hereford and Angus breeding.

Several heifers and two young bulls.

These animals will be taken to Dave's Quality Meats in Foley in late November and early December.

My guess is that they weight between 800 and 1,200 pounds live.

They should dress out between 500 and 700 pounds hanging weight.

That means an average quarter should be 125 to 175 pounds.

The meat will be available about two weeks later.

We prefer to sell beef by the quarter. If you want less than a quarter you might consider splitting one with another family.

We intend to butcher a cow for ground beef and roasts in November.

### **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.

You should pay us for the hanging weight before you pick up your meat.

You pay Dave for the processing when you pick up your meat.

If you buy just hamburger or roasts the price includes processing.

Hamburger is in packages of about 1 and 1/3 pound.

You specify the size of roast. Generally 2, 3 or 4 pounds per roast.

We can deliver the Bison to you if needed.

The folks at the butcher shop (Dave's) are very easy to get along with. Some of our customers have asked Dave to process some of their meat into brats or specialty products.

## **HOGS**

We will have a couple of hogs to sell by the quarter or as an ingredient for your sausage.

We have all the necessary equipment and we make sausage at the farm.

You can make your own with our help if you wish. Normally there is no extra charge for that.

Both 100% bison and bison-pork blended sausage, as you prefer. Numerous spices are available.

## **Prices**

Bison price is \$3 per pound, hanging weight, plus Dave's processing charge.

Ground bison and boneless roasts (by special order) are \$5 per pound.

We can sometimes discount if you purchase a whole animal or larger quantities.

Beef price is \$1.75 per pound, hanging weight.

Ground beef and beef roast (special order) is \$3.50 per pound.

Pork price is \$1.50 per pound, hanging weight.

## **Also**

We have skulls, hides and other parts available at the right times.

**Please order your meat now.** The supply is limited and we need to finalize the fall schedule.

It is best to call Gail or Tom at home in the evening (763 263 2721). Email works well too.

tbarthel@clarus-medical.com

Best Regards,

Tom Barthel