

Beef 2009

Organic Grass-Fed

Dear Friends,

August 21, 2009

We hope you are doing well and survived the heat spell. Thankfully the seasons continue. The mornings have cooled off and we are wondering how much summer we have left. Now it's time to start planning for this fall's beef. Please let us know as soon as possible if you want beef in your freezer this year. Thanks.

Logistics: We will give preference to repeat buyers and our Community Farm Members until Sept. 15th, but we encourage new customers to place their orders early.

Quarter (Mixed Cuts/Split half)	\$3.70/lb.	125-200 lbs. hanging weight
Half (Mixed Cuts)	\$3.60/lb.	250-400 lbs. hanging weight
Hamburger Quarter	\$2.50/lb.	200-275 lbs. hanging weight

The average mixed cut hanging weight quarter in 2008 was 155 lb. All of the weight ranges given above are approximate.

All prices are for live animals but based on hanging weights, per pound, and include freezing, cutting, and wrapping (to your specifications). Mixed cut beef take home weights are 25-35% less than carcass hanging weight due to trimming and deboning. Hamburger quarters should provide just over 50% of the hanging weight as meat. A quarter beef fills 3 regular grocery bags. Some cutting instructions may involve additional costs.

We have 23 regular organic mixed cut animals, 3 non-organic mixed cut animals, and 3 non-organic hamburger quarter cows. The 3 regular mixed cut non-organic animals will sell for 20 cents a pound less than the stated prices above. Our butchering dates this year will be Oct. 3rd, 15th, 22nd and 29th, and Nov. 5th. Hamburger quarter dates will be Oct. 3rd and Nov. 5th.

Immediately after butchering we will invoice you based on the animal's hanging weight. Our butcher, Four Star Meats, in Eugene, will call you for cutting and wrapping instructions. Your meat will be frozen and ready for pick up at Four Star approximately 10-14 days after butchering.

To Order: Just give us a call or email. If you have a strong date or size preference, let us know and we will do our very best to meet it. **Please, and this is very important, if you are ordering a quarter beef, you need to specify the thickness of steak and size of roasts you want.** The standard is 3/4 inch thick steaks and 3-4 pound roasts. We need to match all quarter beef orders with another order with identical steak and roast specifications so that the half can be split accurately. Thank you.

Organic Animals: As always you are buying a portion of a live animal, which we then have butchered for you. The organic animals are certified as organic only as live animals. In order to get certified butchering, we would have to haul the animals to a certified organic USDA plant, and have them killed and butchered there. We feel that on farm slaughter is much more humane for the animal, and the butchering process used is no different from what organic regulation requires, so we have chosen to remain with our local butcher.

Beef News: The cows, calves and yearlings are looking great. They came through the heat very well. We kept the herd in our shadiest field for several extra days and fed a little hay. This year we used two bulls instead of one to try to better bunch our calving period and to have a calving ease bull for our young cows. So far (knock on wood) we have had no pink eye. Our only herd health issues have been a couple sore feet. Calving went pretty well. We had one early abortion for an unknown reason, we lost one calf at birth from a first calf heifer, and we had one late calf. The grass has held up well. Our K-Line pasture irrigation system (think towable sprinklers connected with flexible hose) continues to be a major labor saver for us and allows us to keep up with the pasture water needs much better than we used to.

More Beef Information: Our web site, www.wintergreenfarm.com, has much more information on how Winter Green Farm raises its organic grass-fed beef. For more information on the advantages of grass-fed meat see Jo Robinson's web site www.eatwild.com.

Give us a call. Thank you very much for your continued support of Winter Green Farm, eating locally and a healthier earth. Feedback from you is crucial to us. If you have any feedback, questions or comments please let us know.

Thank you very much,

Jack Gray

Confirmation Notes (If you have already placed an order)