



Beef 2010 Organic Grass-Fed

Dear Friends,

August 19, 2010

Fall feels like its right around the corner. Another season flies by bringing us to the 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

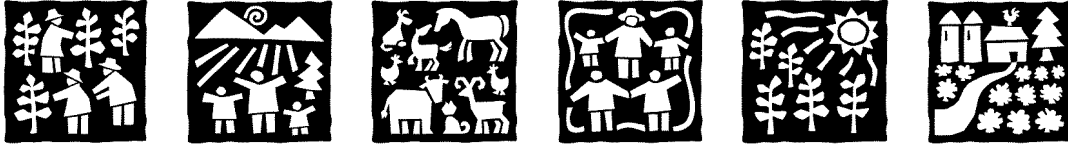
The average mixed cut hanging weight quarter in **2009 was 158 lb.** All of the weight ranges given above are approximate.

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 3-4 regular grocery bags. Some cutting instructions may involve additional costs.

We have 23 regular organic mixed cut animals, and 3 non-organic hamburger quarter cows. Our butchering dates this year will be Oct. 2nd, 14th, 21st, 28th, and Nov. 4th. Hamburger quarter dates will be Oct. 2nd and Nov. 4th. We will try to set up a **Portland meat delivery** this year following the final, Nov. 4th butcher date. Please contact us for more information

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. Sometimes it has been difficult for Four Star to get through to people. If you think you could potentially be one of those people please give them a call at 541-689-1350. 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: As we finally hit the peak of summer, the grass growth has slowed remarkably and the cows keep mowing and moving quickly through the pastures. This year the herd is all together with our one young bull, Dudley, and we think he is up to the challenge! This year's calving was certainly atypical. A first calf heifer had a real hard assisted delivery, but both mom and calf came out all right. Also, one of our cows had twin calves, one of which was rejected by the mom. After a couple of months of twice daily bottle feeding another cow in the herd adopted "Lucky" and he is doing great. New permanent fencing this year has made great improvements in not only managing the herd and grass, but also protecting our valuable riparian areas.

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)