

## **Beef 2011 Organic Grass-Fed**

Dear Friends,

August 26, 2011

Fall is coming. School will soon be starting. Our recent thundershowers remind me of the coming rains. The weights of our beef animals are also letting me know that our fall beef season is coming up fast and that I need to get this letter out now. Please let us know as soon as possible if you want some of our delicious beef in your freezer this year. We look forward to talking to you. Thanks.

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

Quarter (Mixed Cuts/Split half)	\$3.85/lb.	125-200 lbs. hanging weight
Half (Mixed Cuts)	\$3.75/lb.	250-400 lbs. hanging weight
Hamburger Quarter	\$2.65/lb.	200-275 lbs. hanging weight

The average mixed cut hanging weight quarter should be a little higher this year at 150 to 175 lbs. 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 21 regular organic mixed cut animals, 2 non-organic mixed cut animals, and 3 non-organic hamburger quarter cows. The 2 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. 1<sup>st</sup>, 13<sup>th</sup>, 20<sup>th</sup>, 27<sup>th</sup>, and Nov. 8<sup>th</sup>. Hamburger quarter dates will be Oct. 1<sup>st</sup> and Nov. 8<sup>th</sup>. We will make a **Portland meat delivery** on Saturday Nov.19. 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. **Our animals are Oregon Tilth, USDA Certified Organic.** They are certified 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 prefer on farm slaughter which we feel 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 who is Oregon Department of Agriculture certified.

**Beef News:** The late spring/early summer rains have made for a great forage year. Grass stayed greener longer and allowed us to start irrigating later. This year, for the first time, we sorted off all of the yearlings (our primary butcher animals) and have been running them as a separate herd. The separation kept the yearlings away from the calving, where they were often a nuisance and sometimes even a danger to the newborns and it has allowed us to optimize their grass. We have also been weighing them this year to get a better idea of how they are gaining with the seasons. The better grass utilization for the yearlings should bring the hanging weights up a bit. Calving went well though it was spread over a longer time period due to a bull problem last year. This will probably result in some lighter animals next year. It's been a good year.

**More Beef Information:** Our web site, [www.wintergreenfarm.com](http://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](http://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