

Beef at Winter Green Farm 2018

-local, organic, humanely raised, grass fed, delicious and healthy.

Dear Friends,

August 18, 2018

With all of this heat it's hard to believe that fall is coming up soon but I'm hopeful. Along with fall comes beef ordering time. Please let us know as soon as possible if you would like beef this year. We look forward to hearing from you! Thanks.

Logistics: We give preference to repeat buyers and CSA Members until Sept.15th, but we encourage new customers to place their orders early to get in line. We typically have enough to accommodate everyone, but reserving early is advised. We recognize that some of the information below can be confusing to first time buyers so please give us a call if you have any questions.

Technically, you are buying a quarter, or a half of a live animal. Prices are based on hanging weight, per pound, and include cutting to your specifications, freezing and wrapping.

Mixed cut beef take home weights are 25-35% less than hanging weight due to trimming and deboning. **Hamburger** quarters should provide just over 50% of the hanging weight as meat. A 150 lb. hanging weight quarter beef fills 3-4 regular grocery bags.

Quarter (Mixed Cuts/Split half)	\$4.70/lb.	125-200 lbs. hanging weight
Half (Mixed Cuts)	\$4.60/lb.	250-400 lbs. hanging weight
Hamburger Quarter	\$3.80/lb.	200-275 lbs. hanging weight

All of the weight ranges given above are approximate.

This year we have 22 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 less per pound than the stated prices above. Our **butchering dates** this year will be: Oct. 2nd, Oct. 11th, Oct. 20th, Oct. 25th and Nov. 6th. Hamburger quarter dates will be Oct 20th and Nov. 7th. We will make **Portland meat deliveries** on Wednesday Oct. 17th, Wednesday Nov. 7th, and Saturday Nov. 17th. Ideally, all Portland meat buyers who want delivery to Portland would choose Oct. 2nd, Oct. 20th, or Nov. 6th as their butcher dates. There will be a \$30 fee for this service. Please contact us for more information.

Immediately after butchering we will invoice you based on the animal's hanging weight. Our butcher, **4-Star Meat Company**, in Eugene, will call you for cutting and wrapping instructions. Sometimes it has been difficult for 4-Star to get through to people. If you think you could be one of those people, please take the time to give them a call at **541-689-1350**. Your meat will be frozen and **ready for pick up at 4-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 for your attention to this detail.

Organic Animals: As always you are buying a portion of a live animal, which we then have butchered for you. **Our organic 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. This year we also have some animals certified organic by the Washington Department of Agriculture and raised by a long time organic producer in NW Oregon.

Non-Organic Animals: We have continued to buy non-organic animals from my sister and brother-in-law from Cottage Grove. They raise their cows very much like ours. Their land is not certified organic and their animals are not in barns during the winter but they are raised humanely and sustainably like ours.

Beef News: Another very hot summer has pushed our field grazing schedules to make sure we have our cows in fields with good shade when it's really hot, and so far it's all worked out well. This fall we will be working up a number of fields that are in vegetables, and seeding them to pasture as part of our vegetable/cow 6 year rotation. I've been busy selecting the best clover and grass varieties to maximize soil building, forage diversity, hay production and animal health. In the spring we purchased 2 great young Black Angus bulls, who we hope to be using for several years. They come from a local purebred herd known for quality forage based bulls.

More Beef Information: Check out www.wintergreenfarm.com. It has much more information on how we raise our organic grass-fed beef at Winter Green Farm. 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. As we continue to develop our beef your feedback is crucial to us. If you have any feedback, questions or comments please let us know.

Thank you very much,

Jack Gray