



## Beef at Winter Green Farm 2017

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

Dear Friends,

August 18, 2017

It's beef ordering time. Please let us know as soon as possible if you would like beef in your freezer this year. We look forward to hearing from you!

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

**Mixed cut** beef take home weights are 25-35% less than hanging weight due to trimming and de-boning. **Hamburger** quarters should provide just over 50% of the hanging weight as meat. A 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 25 regular organic mixed cut animals, 6 non-organic mixed cut animals, and 3 non-organic hamburger quarter cows. The 6 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. 3rd, Oct. 10th, Oct. 14th, Oct. 19th, Oct. 26th and Nov. 7th. Hamburger quarter dates will be Oct 14th and Nov. 7th.

We will make **Portland meat deliveries** on Wednesday, Oct. 18th, Wednesday, Nov. 8th, and Saturday Nov. 18th. Ideally, all Portland meat buyers who want delivery to Portland would choose Oct. 3rd, Oct. 26th, or Nov. 7th 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 4 organic animals certified organic by the Washington Department of Agriculture and produced 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 housed in barns during the winter but they are raised humanely and sustainably like ours.

**Beef News:** Once again it's been a very hot summer but the cows have pulled through it well. Our irrigation scheduling has improved so we have plenty of grass for everyone. The spring rains have also given us plenty of irrigation water. Our biggest challenge this year has been in getting all of our cows bred. Our last year's bull only got two thirds of the cows bred so we have fewer calves than we would like. Once we realized this fact breeding season was upon us and we had to scramble for a bull. Luckily a neighbor was able to loan us one and we purchased a new small bull for our replacement heifers. The breeding season is now winding down and all looks good. We'll see how the animals like the solar eclipse.

**More Beef Information:** Check out [www.wintergreenfarm.com](http://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](http://www.eatwild.com).

**Give us a call.** Thank you very much for your continued support of Winter Green Farm. 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

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