

## Beef at Winter Green Farm 2019

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

Dear Friends,

August 18, 2019

It's beef time again. The animals are growing and our fall harvest dates are approaching. 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 lbs hanging weight quarter beef fills 3-4 regular grocery bags.

Quarter (Mixed Cuts/Split half)	\$4.95/lb.	100-200 lbs. hanging weight
Half (Mixed Cuts)	\$4.85/lb.	200-400 lbs. hanging weight
Hamburger Quarter	\$3.95/lb.	200-275 lbs. hanging weight

All of the weight ranges given above are approximate.

This year we have 23 regular organic mixed cut animals, 2 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. 8, Oct. 12, Oct. 24, Oct. 31 and Nov. 5. Hamburger quarter dates will be Oct 12 and Nov. 5. We will make **Portland meat deliveries** on Wednesday Oct. 23 and Saturday Nov. 16. Ideally, all Portland meat buyers who want delivery to Portland would choose Oct. 8, Oct. 12, or Nov. 5 as their butcher dates. There will be a \$30 fee for this service. Please contact us for more information.

Immediately after butchering WGF LLC 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 animal size preference, let us know and we will do our very best to meet it. Keep in mind that there is quite a variation in animal size. **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:** We made our field rotation switch this spring when we brought on 5 fields that had previously been in vegetables. This rotation is part of Winter Green Farm's overall soil building strategy. The grass and clovers that feed the cows also feed and build the soil fertility and tilth. After three years of grazing, the soils are ready for another three years of fertility demanding vegetable production. This year our biggest animal health challenge has been a little pink eye. We're able to treat it fairly effectively with garlic tincture and Vit. B to internally build the immune system and eye herbal treatment to actually soothe and heal the exterior of the eye. Let us know if you have any questions about how we raise our animals. We like to talk.

**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. 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