

Bone Dry Ridge

A little bit of everything farm



Wagyu X Cattle
Icelandic Sheep
Chickens
Pigs

Summer News 2019 from Bone Dry Ridge Farm

Happy Summer

The weather report: July has been just the best. My animals and I love this cooler weather, cloudy days are our favorite. But we sure are short on rain for the year. We had more rain in July of this year than in March.

Meat Sales: We only have one and a half pig left. So, if you plan on having pork in your freezer this winter, now is a good time to send in your order. They will be slaughtered on August 24th. [See Pork brochure.](#) We also have lamb. They will be with us quite a bit longer, until mid-October. [See Lamb brochure.](#)

Pigs: The pigs are very happy to have this cooler weather. They have good shade in the open barn and their wet spot in the barn in which to waddle, but nothing beats getting a cool shower. This is one of the fun moments of being a farmer. In the cool of the morning and at night the pigs often hang out in the field. I have my young chickens with them this year. It is nice to have a cleanup crew, because pigs eat like pigs and then the chickens come and clean it up. It also saves on feed for the chickens and the chickens have a good time in and around the barn. The young chickens just started laying eggs and I'm having a hard time finding all their nests, because they have so many places where they can hide them.



Sheep: The sheep are now in the lowlands, in a lovely green field next to the creamery. Moving them down there turned into a bit of an ordeal. They all just barely fit in the trailer in one trip. I had to push the last one in and they were all crammed at the back while the ewes up front had plenty of space. It made me think that if I had two fewer ewes this would not have been a problem. Thankfully this trip was only 10 minutes, so no one was worse for the wear, but it was stressful for me. I'm looking at my older ewes and wondering who to get rid of this fall, not an easy choice. They all loved the green grass and gorged themselves. We had to move them to the next field over three days earlier than planned, because they simply ate it all down so fast. They now have calmed down and are eating at a normal pace. The old farm truck

has been recommissioned to provide shade for the sheep. We added wings to Big Red and it now has a new purpose in life. It is 57 years old and still has a use.



Beef Cattle: These Wagyu's are not fast growers, and that is a good thing, but it means that we will likely not slaughter any until early next year when they are about 18+ months old. If my memory serves me right, they were born in July of last year. In many ways winter is a nice time of year to slaughter, because the butcher shops are not as busy as they are this time of the year and into the fall. We are so lucky to have these little butcher shops around. There are many parts of the country that have nothing like this. So those of you who are waiting for beef, hang in there a bit longer. It will be worth the wait. Last winter I worked with my butcher on coming up with an easy way for people to choose the way to cut the meat. We are calling it "[Beef cuts made easy](#)". Click on the link and check it out. When I send out the beef brochures, you will be asked to choose either Option A or Option B. This simplifies the process so that each one of you does not have to figure out all the little details.

Scammed: I had my first bad experience with being scammed. I had a customer whose check bounced and even though she promised over and over again that she was going to pay for the meat, she never did. It is a big deal for a very small farm like mine to have this happen. I'm not sure how to prevent this from happening again. I sometimes wonder if I should accept credit cards, but they are expensive and I hate giving a credit card company 3.5% of my earnings. I have had scamming attempts before. One was even a robot, took me a few email exchanges to figure out that it was a computer. That one was strange. The relationship between a farmer and the customer is based on trust. You trust that I give the animals the good life they deserve and I trust that you pay for the meat I raise, but when that trust is broken, as in happened between me and this particular person, it affects me in a bad way. I just hope I can put it behind me and move forward with a positive outlook.

Creamery: I am in the middle of dealing with a jar dilemma. I recently bought 5000 32oz jars and they are all turning out to be unusable. The glass has brown spots that make the yogurt look terrible. One would think this could get solved easily and fast, but as always when one deals with large companies, things move slowly. The larger the company, the longer it takes to solve issues. These glass manufacturers are huge and we are very little. This definitely feels like David and Goliath. In the meantime, we are running out of our large jars. Sooo.... lots of stress. But we will get to the other end of this. I just would like to be there now. Here is a photo of how Whole Foods has us marked on their shelves.



Take care. Your farmers and shepherdess

Keith and Selma