

September 2008

Hello from Krusen Grass Farms!

How things can turn around in a hurry! We were too wet in June and now we are too dry, having had no significant rainfall in almost 5 weeks. Thankfully we had access pasture in June and July and were able to stockpile some for late summer/early fall. The animals were blessed with a relatively cool summer and it shows – they are looking great!

We are in the process of updating our mailing list. **If you do not want to order, but would like to stay on our list, please let us know.** If we do not hear from you, you will not receive future mailings.

It is becoming increasingly difficult to get processing dates for custom butchering. We make our dates almost a year in advance. Most processors in this area are going from custom butchering to retail business only. We would like to know, how far would you be willing to travel to pick up your meat? The processor we have in mind is about 20 minutes North of Oconomowoc, WI. Please give us some feedback, if possible.

What is special about beef from our farm?

Our steers are Certified Organic, grass-fed and pastured. We do not use grain in finishing the cattle. We do not use confinement, antibiotics or hormones of any kind. Our animals roam green pastures from an early age on, full of grasses, clovers and herbs. The beef is lean, yet tender and very flavorful.

Experience the difference!

Specifics: The price this year is \$ 2.85/lb. hanging weight (1/4 steer is appx. 140 lbs. hanging weight which gives you about 95 lbs. “take home meat”, depending on your cutting order). Please see order form at the bottom for butcher dates. *Please call Lake Geneva Country Meats @ 262 248 3339 with your cutting order within one week of the butcher date.* Processing runs between \$ 90-100, again depending on your cutting order. It takes 2-3 weeks from the butcher date for your meat to be ready to be picked up. Their hours are Mo.-Fri. 8-5, Sat. 8-3. Once your animal has been butchered we bill you via mail. The processing cost is due at time of pick-up directly to Lake Geneva Country Meats.

Please give us your feedback in all aspects of your “Krusen Grass Experience”! We are eager to hear from you.

Again for 2009: Advanced ordering possible with down payment.

We appreciate your continued patronage and support.

Sue and Altfred Krusenbaum

Cut off here and retain top portion for reference
ORDER FORM Please mail or fax this slip back to us to indicate your order

Your name:

Phone:

STEERS (WRITE IN ¼ OR ½): SEPT. 30 (); NOV 10 (); DEC. 23 ()

I do not want to order now, but please keep me on your list (please check): ()

