

Five Oaks Beef

Five Oaks Family Farm Monthly Newsletter

November/2017

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On The Farm...

The cooler weather has been really nice and always a welcome change from the heat of summer. We at Five Oaks Family Farm are still hoping for a little more rain so that we can take advantage of the fall growth surge associated with fescue pastures. If we don't get more rain, we will have to begin feeding hay early, which we would rather not have to do. So, keep your fingers crossed for us! ☺

We have two new additions to our farm. They are four day old bull calves born to a couple of 'fall calving' cows at our Newell Farm. I am pleased to report that both mothers and babies are doing fine. If you are interested, I will be putting up a short video of the new calves on Facebook.



Next week we will be 'winterizing' our stock tanks (water for the livestock). We have electric heaters that

go into the bottoms of the tanks that are thermostatically controlled to keep the water in the tank from freezing. We also apply 'heat tape' along the water lines from where they emerge from the ground to where they end up at the 'float valves' in the tanks. Heat tape is a commercially available electric tape for keeping plumbing from freezing in the winter. We then wrap the heat tape with foam pipe insulation and then add a

third layer of 'chicken wire' around the pipes. The heat tape and the foam keep the pipes from freezing and the chicken wire keeps the cattle from eating the foam! It's not clear

why, but they seem to really like to eat the foam!

Dinner On Us...

We are very excited to announce a special offer for the month of November. We are going to be offering

a \$200 Gift Certificate for dinner at The Second Empire restaurant in Raleigh.

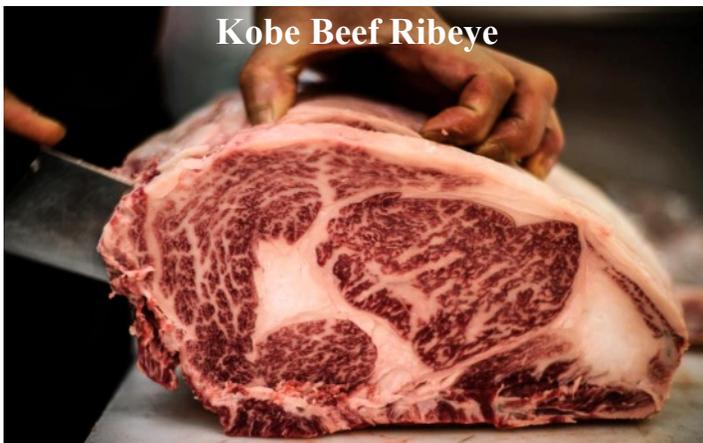
For those of you not already familiar with The Second Empire, it is a great, upscale restaurant located in the historic Dodd-Hinsdale house, downtown on Hillsborough Street. You can check it out at <http://www.second-empire.com/the-restaurant/>.

To be eligible to win, you must either order beef during the month of November or have beef, previously ordered, delivered during the month of November.

For each \$20 of your beef order, we will assign you one ticket (up to a maximum of 5 tickets) for the drawing. The drawing will be held in mid December and the winner will be notified immediately!

Wagyu Beef and Kobe Beef...

Last month, I promised to spend a little more time in this Newsletter talking about the terms Wagyu and Kobe Beef. Wagyu, pronounced wă . gyu , in Japanese, simply means ‘Japanese Cattle’. To be Wagyu, the beef must come from Japan. In Japan, Wagyu beef can come from one of four breeds of cattle, now native



to Japan. They are the Japanese Black, Japanese Brown, Japanese Polled (polled means no horns) and Japanese Short Horn.

A particularly fine subset of the already great Wagyu beef is ‘Kobe Beef’. Kobe is a city in Japan in the Hyogo prefecture and is generally acknowledged for producing the finest beef in the world.

Loose labeling laws in the US have, and continue to allow American producers to use the names, Wagyu and Kobe for locally, meaning American produced beef. The more reputable producers and restaurants may claim Wagyu or Kobe ‘Style’ beef or Wagyu ‘in-

fluenced’ beef or other such prevarication. The less reputable often just claim Wagyu or Kobe.

Though it is possible to find genuine Kobe beef in an American restaurant now and then, it is extremely rare. Kobe beef generally retails in restaurants for around \$45-50 dollars per OUNCE, so unless you paid somewhere around \$800 for that one pound Ribeye steak... it wasn’t Wagyu or Kobe!

So, why do we care about Wagyu and Kobe beef? Well, first it is simply the best beef you can buy and to any beef producer worth his or her salt, it is the goal to which we aspire!

Second, most people are surprised by the degree of marbling that Kobe producers have been able to achieve. Many people might even pass a Kobe Ribeye up if they saw one in a market as being ‘too fatty’.

BQA Certification...

The BQA or Beef Quality Assurance program is a “national program that raises consumer confidence through offering proper management techniques and a commitment to quality within every segment of the beef industry”! What that means is that to become BQA certified, as we are, you must demonstrate knowledge in all areas of cattle handling, with emphasis on low stress techniques, nutrition, calving, animal health, livestock management and record keeping. We are very proud to be BQA certified!



Did You Know...

Did you know that a newborn calf, after a gestation period similar to humans (about 9 ½ months), will be on his or her feet and walking within an hour of being born? An interesting question then is why does it take human babies about 7 - 10 months to learn to crawl and almost a year to develop reason-

able walking skills?

I can find no definitive answer but in poking around on the internet, I did find some interesting theories that I will share next month.

If you have any ideas or a theory you would like to share, please send them to me at doug@fiveoaks.farm.

Great Holiday Specials...

We find ourselves approaching the holidays with an overstock of three great beef cuts. They are Beef Shank



Slices, Chuckeye Steaks and Bone In Sirloin Steaks.

We're not sure how we ended up with excess inventory of these cuts but we have at least two more, maybe three 'availabilities' of beef to pick up from our processor between now and the end of the year so we have



to make some freezer space available.

For the month of November, while supplies last, we will be

selling these three great cuts at a significant discount.

Our great Beef Shank slices are only \$1.99 per pound! Beef shanks can be used for Osso Buco, braised for stew or roasted for pot roast.

Chuckeye Steaks, are cut from an area of the Rib Primal directly adjacent to where Ribeye steaks are cut. They are not quite as tender as Ribeyes but have a great beefy flavor! Chuckeye Steaks are cut from ribs 1 - 6 and Ribeyes are cut from ribs 7 - 13. These boneless Chuckeye Steaks are on sale for only \$6.34 per pound, which is 30% off the regular price!

Our bone-in Sirloin Steaks are on sale for \$6.29 per pound, also **30% Off** the regular price!

Remember that all purchases in November, even purchase of these sale items, qualify for tickets in our **Dinner On Us** drawing!

Call Now to Order Sale Items

(252) 257-5994

- **Beef Shank Slices*** \$1.99 / lb.
- **Chuckeye Steaks** \$6.34 / lb.
- **Sirloin Steaks** \$6.29 / lb.

* If you are interested, we have, what I would somewhat immodestly call, a 'great' recipe for Five Oaks Osso Buco. Send me an email at doug@fiveoaks.farm and I will get you the recipe. (You don't even have to buy the shanks to get the recipe! ☺)

Beef you can trust!