

Five Oaks Beef

Five Oaks Family Farm Monthly Newsletter

September/2017

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On The Farm...

Life is good here on our little farm, and we hope that it is for you all as well! Our thoughts and prayers are with those in Texas and Florida facing such difficult times.

We are now blessed with some cooler weather that gives the evenings, and sometimes even the days, a more 'fall like' feel.

With the arrival of cooler weather, our thoughts turn to preparing for winter and it's special challenges for those who raise and care for cattle. First and foremost is making sure that our livestock will have adequate food, regardless of how mild or how harsh the winter may be.

We can usually plan on having adequate pasture for the herd until about the first of December. From then until about the first of April, when the pasture grasses are again grow-

ing, we will have to feed hay. At about \$30 per round bale, hay is a significant part of our operating cost. When purchasing hay, first of all, and most importantly, we need to always make sure that we have enough to get through the winter but also important is that we not buy more than we can store, covered, or we will be sacrificing the quality of the hay and wasting money.



To estimate our hay needs, we make a number of assumptions. First Assumption: Cattle, whether bulls or cows, heifers or steers, young or old will consume hay at the rate of about 2.5% of their

body weight per day. Second Assumption: Hay typically contains about 15% moisture in the form of water, which is important, but provides no nutritional value and finally the Third Assumption: Cattle are sloppy eaters and generally have lousy table manners and no matter

how hard we work to feed the hay efficiently, they will waste about 15% of it as they eat ☺

To estimate our requirement, we start with our most recent weights for our herd and then adjust for weight gain since that last weighing. We currently have 52 head under our management and their total weight could be estimated, for example, at about 48,750 pounds. This would mean that at 2.5% of body weight per day, the herd will consume about 1,219 pounds of hay per day. Remembering that hay contains about 15% water, which doesn't count toward nutrition, we adjust the 1,219 number upward to account for the water. This gives us a daily requirement of about 1,434 pounds of hay. Then, accounting for waste, we have to adjust that number upwards again by another 15% to get a final daily consumption rate of 1,687 pounds of hay per day.

As I mentioned earlier, in this area of the country we can expect to have to feed hay from December 1 through April 1, or about 121 days. So, we multiply this number of days, 121, times the consumption rate per day we get 204,127 pounds of hay for the winter. At about 1000 lbs per bale, we will need about 205 bales to get us through. We will also pad that number by about 10% just to be on the safe side.

Five Oaks Beef Availability...

We will be harvesting two steers this month (and perhaps in months to come) to try and increase and smooth out the availability of our beef. We really hate



having to tell our friends and customers that we are out of beef! We will be bringing the two steers to our processor this Monday, weather permitting, and expect to be picking up the beef about three weeks from now. The smoked sausage may be delayed for up to about an additional week due to the smoking process.

It's Official...



The North Carolina Department of Transportation (NCDOT) now officially recognizes Five Oaks Family Farm, LLC and the Five Oaks Beef brand! Well... 'official recognition' may be a bit of a stretch... but we did finally get our cattle signs!



New Five Oaks Beef Offerings...

The early, and very unofficial results for sales of our new offerings, the premium ground beef in patties and the Kielbasa sausage, in the

smoked and un-smoked variants, are as follows:

Premium Ground Beef Patties: Only moderate interest in the patties which cost 60 cents more per pound than the regular ground beef in the one pound packages.

Kielbasa Sausage Links: A lot of excitement on this one with most of our inventory already sold out, but there are a few packages remaining. Early reports are that people really like the seasoning!

Kielbasa Sausage Links Smoked: This one is the star of the new offerings. A lot of excitement and sold out almost immediately! This one has the same seasonings as the non-smoked but with a rich hickory smoked flavor.

So, based on these results, we will be ordering a much larger quantity of the smoked Kielbasa, a moderately larger amount of the non-smoked Kielbasa and probably reducing, or even eliminating the premium ground beef patties. If you feel strongly, however, about the

patties, please let us know soon and we will take that into consideration.

Now Selling Individual Cuts...

Many of you have been asking to buy individual cuts of our great Five Oaks Beef and now you can! Because we are selling individual cuts by the pound, setting up on our website for this type of transaction is a little tricky, but we are working on it. In the meantime, our great combination packages remain available for web purchase but you must call us to order/reserve individual cuts. You can reach us at (252) 257-5994. Remember that even when we are sold out (when the cows are red) you can still call and order from our next availability.

Did You Know...

More than 100 medicines in wide use in the United States come from cattle, two of which are insulin and estrogen!

The salivary glands of cattle, located beneath the tongue, produce up to 15 to 20 gallons of saliva each day!

Beef Marbling...

It is pretty widely accepted that the best steaks come from beef with the best 'marbling'. In his article entitled 'What is Marbling in Meat?', Danilo Alfaro describes marbling like this.



“In the culinary arts, the word marbling refers to white flecks and streaks of fat within the lean sections of meat. Marbling is so named because the streaks of fat resemble a marble pattern. Also called intra-

muscular fat, marbling adds flavor and tenderness and is one of the main criteria for judging the quality of cuts of meat.”

According to the USDA, among popular beef breeds, Angus beef rates the highest in Marbling.

<u>Breed</u>	<u>Marbling Score</u>
Black Angus	.59
Red Angus	.18
Simmental	-.20
Hereford	-.22

On Sale This Week...

We are pleased to offer our popular Cowboy Package, on sale now through 09/17/2017, at the low price of just **\$139.40**. That's **15%** off the regular price! Order now for delivery in early October! Remember to use Coupon Code 'NL15' when ordering on the web at www.fiveoaksbeef.com or by phone at (252) 257 5994.

The Cowboy Package offers a great selection of delicious Five Oaks Beef that includes 2 Filet Mignon, 2 Ribeye Steaks, 2 New York Strip Steaks, 2 Sirloin Steaks, 1 Bottom Round Roast, 1 package of 100% beef Kielbasa sausage, 2 packages of Stew Beef and 6 one pound packages of premium Ground Beef.

If you've not yet tried Five Oaks Beef, this is a great opportunity to sample a lot of our great cuts of beef at a fantastic price!

Beef you can trust!