

Janzen Family Farms

Spring 2018 Newsletter



Spring is here!

After a long dry winter, a few rains and warmer weather have ushered in the first signs of spring. Winter wheat, planted last fall, is stooling out (putting out more shoots) and growing. Vigorous triticale—a wheat/rye hybrid—has again begun to grow, after last fall's growth provided winter pasture for our 100% grass-fed beef herd. Cows shown above are luxuriating on last fall's growth on a cold foggy day—the best of winter green pasture!

Other signs of spring are the greening out of our new alfalfa field, planted last fall. These 32 acres of organic alfalfa will be mainly a cash crop, but it will also provide our yearlings and fattening two-year-olds with a supplemental finishing diet of high protein fodder. Brome, our cool season perennial grass, is greening up as well. After their time on the triticale, the cows were put on our main brome meadow where last fall's growth, turned brown but still nutritious, along with an adjacent sorghum stubble field, provided them with late winter fodder.



Janzen Family Farms, Inc. profile of cuts, weights, prices bulk														
Angus grassfed beef processed November 2016 Peabody Sausage House for JFF														
Hoof weight ca. 1050 lbs., hanging weight 678 lbs.; packaged weight 470 lbs							# = requires advance order							
	original	lbs./each	total lbs percent of											
	inventory	average	item	total	Half	weight	price	Quarter	weight	price	Eighth	weight	price	
Filet steak (2/pkg)	5	1.22	6.12	1%	3	3.67	\$ 51	2	2.45	\$ 34	1	1.22	\$ 17	
K.C. Strip steak (1/pkg)	14	1.43	20.03	4%	7	10.01	\$ 140	4	5.72	\$ 80	2	2.86	\$ 40	
Rib-eye steak	12	2.10	25.20	5%	6	12.60	\$ 176	3	6.30	\$ 88	2	4.20	\$ 59	
Sirloin steak (1/pkg)	8	2.15	17.16	4%	4	8.58	\$ 86	2	4.29	\$ 43	1	2.15	\$ 21	
Swiss steak (1/pkg)	4	2.09	8.36	2%	2	4.18	\$ 33	1	2.09	\$ 17	1	2.09	\$ 17	
Round steak (1/pkg)	8	1.97	15.76	3%	4	7.88	\$ 63	2	3.94	\$ 32	1	1.97	\$ 16	
Flank steak	2	1.00	2.00	0%	1	1.00	\$ 8	1	1.00	\$ 8	0	0.00	\$ -	
Arm roast	4	2.54	10.14	2%	2	5.07	\$ 33	1	2.54	\$ 16	1	2.54	\$ 16	
Chuck roast	8	2.94	23.54	5%	4	11.77	\$ 76	2	5.88	\$ 38	1	2.94	\$ 19	
Rump roast	4	2.59	10.34	2%	2	5.17	\$ 34	1	2.59	\$ 17	1	2.59	\$ 17	
Pike's peak	4	3.49	13.94	3%	2	6.97	\$ 45	1	3.49	\$ 23	1	3.49	\$ 23	
Ground (regular)	255	1.00	255.00	54%	127	127.00	\$ 826	64	64.00	\$ 416	32	32.00	\$ 208	
Ground (chuck) #	0	1.00	0.00	0%	0	0.00	\$ -	0	0.00	\$ -	0	0.00	\$ -	
Stew meat	10	2.06	20.55	4%	5	10.28	\$ 6	3	6.17	\$ 40	2	4.11	\$ 27	
Brisket	4	2.79	11.14	2%	2	5.57	\$ 36	1	2.79	\$ 18	1	2.79	\$ 18	
Heart	1	4.75	4.75	1%		0.00	\$ -		0.00	\$ -		0.00	\$ -	
Liver	12	1.18	14.20	3%	6	7.10	\$ 14	3	3.55	\$ 7	3	3.55	\$ 7	
Tongue	0	1.94	0.00	0%	0	0.00	\$ -		0.00	\$ -		0.00	\$ -	
Short ribs #	0	2.86	0.00	0%		0.00	\$ -		0.00	\$ -		0.00	\$ -	
Soup bone (2 lb pkg) #	8	2.00	16.00	3%	4	8.00	\$ 16	2	4.00	\$ 8	1	2.00	\$ 4	
Suet, bone #														
Total packages	363			100%	181			93			51			
Pounds			474.22			234.85			120.78			70.48		
Gross price		\$ 3,254					\$ 1,644			\$ 885			\$ 509	
Less bulk discount	25%	\$ 814				20%	\$ 329		15%	\$ 13		10%	\$ 76	
Subtotal		\$ 2,441					\$ 1,315			\$ 872			\$ 433	
Sales tax 8%		\$ 195					\$ 105			\$ 70			\$ 35	
Total net cost		\$ 2,636					\$ 1,421			\$ 942			\$ 467	
price per pound		\$ 5.56					\$ 6.05			\$ 7.80			\$ 6.63	

Order Your Grass-Fed Beef Now!

We encourage you to order our flavorful nutritious 100% grass-fed beef ahead of time. With a bulk purchase, you can maximize your dollars, and we can all streamline planning and logistics. There are two ways to do this: either purchase by list price with a bulk discount (as shown on above chart); or, purchase a “locker beef” or “hanging weight” half or whole to be picked up by you directly from the Peabody Sausage House (PSH) on Highway 50, fifteen miles northeast of Newton, 5 miles north of our farm.

The accompanying beef profile (above) offers you a picture of what a typical 1,050-pound beef yields in terms of packaged cuts at PSH. Ordering in advance will assure you a cross-section of all cuts, including those exclusive cuts like filet mignon and ribeye. While we will supply you with your singular taste and cut, we give preference to advance orders, made with a 50% approximate deposit.

If you wish to go the “locker beef” route, and give butcher Mike Berger (620-983-2160) your cutting and packaging order directly, you may advance order either a half (at \$3.75/ lb) or whole (\$3.50/lb) hanging weight. Recently such weights have been ca. 350 for half an animal, ca. 700 for a whole. You would pay the processing costs, which run around \$250 for a half, \$500 whole. Butcher Mike normally does a dry hanging cure of about 10 days before processing.

Otherwise, feel free to choose at the West Wichita Kansas Grown Farmers Market (see entry below)!

Kansas Grown Farmers Market – Saturdays in Wichita

Beginning April 14, we will be at stall # 4 of the [Kansas Grown Farmers Market](#) in Wichita most Saturdays from 7 a.m. to 12 noon. (The market is expected to be open April 7, but with the forecast for very low temperatures, we are looking ahead to the 14th. Thanks for your understanding.) Look for the familiar banner “100% Grass-fed Beef - Janzen Family Farms” over our tent. As last year, we will be offering an assortment of cuts as inventory permits. Stop by to make your purchases, to place an advance order, or to discuss the advantages of grass-fed beef—high in Omega-3 fatty acids, tasty, substantial—or just learn about the operation at Janzen Family Farms. We look forward to seeing you!

Thanks and Best Wishes, John & Kristi