

JFF Newsletter - December 2008

Dear Friends of JFF:

Greetings! Merry Christmas and Happy New Year!

HOLIDAY SPECIAL:

We wanted to let you know we are offering a holiday special on our JFF 100% grass-fed ground beef: You can get up to 10 pounds at \$4/pound and 10+ pounds at \$3/pound through the New Year.

GUARANTEE YOUR BEEF ORDER:

Our next animal will be slaughtered December 16. To guarantee we don't run out of your favorite cut, order your JFF 100% grass-fed beef now. This will be our third animal that has gone to slaughter, and we've sold out all cuts except for ground beef. For more information on cuts, slaughter procedures and options for buying, click on "Grass-Fed Beef" at www.janzenfamilyfarms.com.

GIVE THE GIFT OF LOCAL GRASS-FED BEEF:

For those hard-to-buy-for relatives, why not try steaks, roasts, or ground beef?

One of our customers, Jack Hofman, has this to say about our meat: "Last evening, I fired up the grill and had a couple of large NY strip steaks thawed and ready. Using only a little salt and pepper, I put the steaks on low heat for 15-18 minutes per side (sounds like too long but we like our meat 'done.' The temperature was very low and they were still pink in the middle). They were absolutely wonderful. Lots of flavor, tender, and there was none left over."

GIVE THE GIFT OF LOCAL FLOUR:

Our micromill is up and running at Janzen Family Farms. This holiday season, you can be practical, economical and "gourmet" all at this same time by giving our locally grown, freshly milled wheat flour. You can pick it up on-farm, or we are doing a few drops in the Wichita and Lawrence areas to make it easier on our customers. Please call or email Norm (see number below) for more info, and/or click on "Grains & Breads" at www.janzenfamilyfarms.com. "People are welcome to stop by," says Norm, but it's best to arrange that first, so Norm can give you the time you deserve.

REPORT FROM FARMER NORM:

The animals are looking really good. The calves that came to us this spring are now "teenage" steers and heifers. (See the calves in the photos on our website, with a link below. They're fattening up on sudan grass windrows cut this late summer.) The cows have a nice healthy coat of hair and the calves are all putting on a thick coat, getting ready for winter. We weaned 7 of the calves and the other 3 are a week into weaning. These last 3 are just on the other side of the fence from their mothers, and they daily touch noses and stand together. It's going well.

Our 165-acre sorghum milo harvest is finally complete. We thank neighbor Daryl Regier for helping us with the combining. (See photos.) Our triticale, a wheat-rye cross, is growing and almost ready for winter grazing, while our wheat for next spring is now in the ground.

Meanwhile, Kitty is growing up rapidly. She has promise as a mouser, and has decided either she's a dog, or she prefers living with the dogs. (See photos.)

PHOTO GALLERY:

Don't miss our farm photos at: <http://www.janzenfamilyfarms.com/photos.html>. There you can see recent pictures of the calves, milo, Kitty and other farm shots.

ANY QUESTIONS?

Please do not hesitate to contact us with any questions. You can reach Norm Oeding at norm@janzenfamilyfarms.com or John Janzen at john@janzenfamilyfarms.com or Kristi Janzen, our marketing and publicity coordinator, at kristi@janzenfamilyfarms.com.

Our number is (316) 799-2670.

With best wishes to you and yours for the holidays and next year, and with sincere thanks to all our customers and supporters,

The Janzens and The Oedings

P.S. If you like our products, please forward this information to other folks who might be interested. "Word-of-mouth" provides great support, and we appreciate it very much.