



Renaissance Farms Ltd

News, Views and Moos

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Springtime at Ren Farms

Happy Spring to all! And what a spring it has been so far. Where did all of this mud come from? We are loving it. After so many dry springs, or springs where the moisture showed up late, this is a hoot. And no, we aren't saints....we have grumbled a time or two about needing a little less mud. But hey, that's what a mud porch is for, right?

The spring calving went well enough, though sadly we did lose one calf. That's a hard thing, but it happens. The rest of the little ones are growing like weeds. Saturday the 13th (May) we worked the cows and sorted them into breeding groups, and moved them into their appropriate pastures, and turned out the bulls. In addition to Bluegrass, the bull we brought down from Canada a couple of years ago, we are using a young bull we raised. He is out of the core of our meat genetics, from a top notch female we produced several years ago. Its always fun to use a new bull and evaluate his calves later on as they grow.



SPRING





A Word about Field Days

Perhaps you see announcements from time to time promoting a grassfed beef producer's "Field Day", where attendees can come to the farm and learn about the latest grazing techniques, cover crops, watering systems and so forth that are being incorporated into the farmer's grassfed beef production model. In case you've always wondered, 'What is a Field Day?'...here's a bit of explanation.

There are basically two types of Field Days. Some producers take it upon themselves to invite their customers out for such an event... and maybe we will attempt that very thing for our 20th Anniversary next year! But a lot of Field Days are the education portion of federal grants administered by the National Resources Conservation Service (NRCS). Early on we applied for and received cost-share assistance for a native grass planting and a pit pond, but as we thought about it, we concluded that we were not comfortable with asking taxpayers to subsidize our farm. This place wasn't forced on us, so why should we expect to receive taxpayer monies just for doing the right thing? The upshot is, since we don't participate in federal and state grant programs, our farm won't be hosting a cooperator's Field Day any time soon! Also we may trend a tad further down the search results when Googling, simply due to a lack of press releases regarding sponsored field days at our farm. But I'm pretty sure we can all handle that one.

Actually our philosophy has been to let individuals *choose* to invest in our operation by becoming customers. We are where we are because of YOU! Many of you have been with us since the very beginning. The main thing we'd like you to know is how very much we appreciate YOU! Thank you so much for your continued support over these past 19 years.

And Then There Were **TWO!**

If you want to load up your freezer with some scrumptious steaks for the summer grilling season, there's still time. We have two (2) sides remaining for the June 23 harvest. Drop us an email or give us a call and we will slap your name on one of these beauties.

After some serious dry aging, your beef will be ready for pickup around July 13th.

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." -J.R.R. Tolkien



Mmm Mmm.
A little garden
lettuce to go
with some
Grassfed
Galloway Filets!

Dirty Kanza 200

If you happen to be a cyclist, you may have heard of a little ol' event down here in Emporia called The Dirty Kanza 200. It is a 200 mile endurance bike race, all on gravel roads (with more than a few low maintenance/no maintenance roads thrown in), and attracts riders from all over the country, and quite a few international competitors as well. There is also a Half Pint version, which is a mere (cough cough) 100 miles. It gets its name based on the nifty half pint beer glass finishers are awarded, versus the full pint glass which finishers of the 200 mile version receive.

So Judy has a couple of those awesome half pint glasses, and after two failed attempts at completing the 200 mile version, she will be at the starting line on June 3, along with about 1200 of her closest friends (hee hee) to take on the 2017 Dirty Kanza 200.

The Finish Line party is absolutely awesome, with around 7,000 people lining the chute, ringing cowbells, and wandering around the great food vendor booths. If you're in the area...drop in! You'll have a blast.



The DK200 goes across open range in several places during the race....so all riders get to enjoy looking at cattle in the Flint Hills!



DK200 2015, the first year I attempted it, saw a week of flooding rains up to the night before the event. Let me just say THIS was not fun!



Seems like a lot of work for a glass, right? 😊

The Humble Meat Thermometer ...a Steak's Best Friend!

At least at our house it is. We love using a meat thermometer when grilling steaks. The perfect degree of doneness varies by individual taste, of course, but grilling a grassfed Galloway steak beyond medium could cause a loss of juiciness. So spare the juices, and use your meat thermometer. And remember to give that steak a little rest after removing it from the grill. This allows the juices to redistribute, according to The Reluctant Gourmet (reluctantgourmet.com), whose chart (partial) I have copied below.

Grill On, Friends. And Bon Apetit!

| | Rare | | Medium-Rare | | Medium | | Medium-Well | |
|--------------------|--------|-------|-------------|-------|--------|-------|-------------|-------|
| | Remove | Ideal | Remove | Ideal | Remove | Ideal | Remove | Ideal |
| Beef Steaks | 125° | 130° | 130° | 135° | 140° | 145° | 155° | 160° |