

Sonrise Farms
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Dear Friends,

We have received a few phone calls over the past couple weeks wondering when our annual newsletter would be out. Sorry this is a bit later than usual. Life has been different for our family with Dan driving truck this winter to help make ends met. Now that spring is just around the corner, we are making plans. It is also time for you to take an inventory of your freezer. We invite you take a few minutes and read our annual newsletter.

Chickens: We will continue to raise our chickens in portable pasture shelters where they receive plenty of fresh air and sunshine. All grains for our poultry feed are usually raised here on the farm and blended with an organic mineral supplement. Our feed contains NO hormones or antibiotics. Our chickens do not have the stress of being transported to a processing facility. Poultry processing is done right here on our farm. After we process in the morning, you can pick up your *fresh* chickens in the afternoon. Processing dates are listed on the order form. If a pickup date does not fit your schedule, we will be happy to freeze for a fee of \$0.15 per pound and you can pick up at a more convenient time.

Eggs: Eggs are \$2.00 per dozen and we no longer sort them by size. Just give us a call or email if you would like to stop by and purchase eggs. Remember that egg production is seasonal and can fluctuate greatly.

Stewing Hens: Several of you were disappointed last year when the coyotes devoured most of our laying hens and we were unable to fill your orders. Well, we'll try again this year. For those who are not familiar with stewing hens, these are the egg layers that have "served their time." The meat has a very rich taste and the broth is especially flavorful. Please remember these **MUST** be cooked long and slow to be tender. They are great for chicken soup or chicken and dumplings.

Turkeys: Our turkeys are raised on pasture and fed the same ration as the chickens. We will only be processing on the Tuesday before Thanksgiving. Order extras to freeze for Christmas or just to enjoy later.

Beef: Our Murray Grey beef cattle calve in the spring when the deer are fawning and receive a new section of fresh pasture every day of the growing season. We do our best to raise our cattle the natural way God intended. By doing things the correct way, our cattle have NO need for antibiotics, hormones or grain supplements. We process beef twice a year when the cattle are at their best growth rates and the grass has just come off peak production. Therefore, June and November are your choices again this year for freezer beef (quarters, halves or a whole).

Pork: These are our "hard-working hogs that do our composting. Since they are barn-raised and not confined the meat is juicy and flavorful.

Beef and Pork Processing: We will continue to use Chenoa Food Locker in Chenoa, Illinois for all processing. A few customers called last year and expressed a preference for Chuck's Locker in Ivesdale. Please indicate on your order form if you prefer Chuck's and we will see if we can arrange it. Otherwise, we will take the animals to Chenoa and notify you so you can place a cutting order. If you need an estimate of costs or have general questions, please feel free to call.

Frozen Meat: We continue to carry a wide variety of beef and pork cuts, which are individually packaged and frozen. These items can be purchased at any time here on the farm, as long as supplies last. They will also be available during poultry pick up days. Enclosed is a price sheet stating the current prices of all cuts. If there is a cut you desire and it is not listed on the sheet, give us a call and we may be able special order it for you the next time we have beef or pork processed.

Lamb: In November, we purchased a small flock of hair sheep. These sheep are bred for meat production, not wool. This type of sheep will naturally shed their hair when the warmer weather arrives. We hope to use the sheep to help clean up undergrowth in our woods and utilize plants that are distasteful to the cattle. The lambs will receive NO grain, as grain will make the fat rancid and give the meat an unpleasant flavor. We also hope to offer a superior product for a reasonable price. We are going to start out at \$3.00 per pound on the hanging weight. Chenoa Locker quoted us an approximate price of \$75 to process a lamb. In the past, many have expressed an interest in lamb. Please pass the word along to any of your friends or acquaintances that enjoy lamb.

Special Note: We recognize that with tough economic times many families are having difficulty paying the bills. In light of this, we have made no price changes for this year with the exception of a few frozen meat cuts.

We have never required deposits with meat orders and we have no plans to change our policy, but we have had problems in the past with last minute cancellations. We understand that there are unforeseen circumstances that

come up during the year and we have always and will continue to do our best to accommodate every customer's needs. So when you place an order with us we take it as a commitment from you and we will gear our production accordingly. If something unexpected comes up, please call us and give us some time to work things out on our end.

Thank you for taking the time to read our newsletter. We appreciate each of you, our faithful customers. Thank you for encouraging and supporting our business and family. We enjoy visiting with each of you when you come to the farm. Many of you have become very dear friends over the years. Now take a few minutes, fill out the order form and fire it back to us in the self-addressed envelope. Remember, "first come, first served" has always been our policy. Please call or email to make an appointment if you would like fresh eggs or frozen meat cuts. We look forward to seeing each of you this summer.

The Hesterbergs at Sunrise Farms