

MARK'S COUNTRY MARKET

CUSTOM PROCESSING - BEEF, CHICKEN, PORK AND WILD GAME - SAUSAGE MAKING

Beef for the Home Freezer:

It has been noted that grain fed beef animals provide a great taste. Many consumers want beef they know is chemical free and taste good. Therefore, they are looking at buying an animal locally or growing an animal themselves to meet those goals.

The purpose of this article is to explain a number of simple principles on how to feed beef animals and pigs for the home freezer and better taste.

Raising your own meat allows you to control the quality of the meat and utilize some of your land/grass resources.

1. When should I start feeding?

At 10-14 months of age, gradually start a grain ration increasing to a 2% of the animal's body weight, along with free choice of hay. At which time you need a 120 days until slaughter ready. The animal should be less then 30 months of age – ideally 18 months.

2. How much weight gain per day should one expect on pasture?

Approximately 1.5 to 2.0 pounds per day, depending on the amount of grass, the quality and amount of grain fed.

3. The approximate cost to process a 1,000 pound animal is approximately \$300. This would include slaughter, cutting, wrapping, labeling and freezing to customer's specifications.

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9092 Hannula Road, Angora, MN 55703

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Pigs for the Home Freezer:

Pork chops taste mighty good on the grill any time of the year. For those that want to grow their own for the freezer, grill or just like pork chops, the following gives ideas which are very helpful.

1. Why grow/raise a pig?

Basically, it allows you, the grower, to control the quality of the meat. It is not that hard to raise a pig or pigs. Minimal housing and facilities are needed. The raising is cost effective and can be justified by you the grower

2. How much room is needed by a pig?

Approximately 8x8 per pig, including the feeding and bedding area;

The bedding area must be dry and well drained, with clean water near by; Avoid a mud hole situation by allowing for drainage;

A pastured area which is fenced in works well with water and feed provided near by.

3. How do I feed a pig for my freezer

A 16% baby pig-starter is recommended for 35-75 pounds, then dropped to a 14% feed ration.

4. How long does it take to mature a pig?

6 months. A live weight of 250-300 pounds is idea.

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Chicken for the Home Freezer:

Raising chickens can be fun, but a little planning is necessary. For the first couple of weeks chicks need to be 85-90 degrees with no drafts. A balanced chicken feed from the local feed mill will produce a great tasting bird in 9 weeks. Mark's Country Market is willing to do the hard work to make your chicken-kitchen-ready.

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