

Kyle Farms All Natural Lamb Spring Newsletter 2010

I apologize for the delay in getting the next newsletter out, March has been a very busy month here at Kyle Farms getting ready for Easter lamb sales!

We've found a new processor for our All Natural Lambs and are very excited to be able to utilize a USDA inspected processing facility! Previously we have used a NY state inspected processing facility, and while they have done a very good job (very efficient, clean, and helpful) we felt that this would add value to our product.

For those who are curious, in order to produce USDA inspected meat, a processing facility must have a USDA inspector on site during all stages of processing, and carcasses will be inspected and individually marked with the USDA seal. This means that the processor is slightly more limited on the number of animals they can process because they are limited to the number of hours an inspector is provided free of charge. Past that number of hours they must pay the inspector an hourly fee. Many small processing facilities will produce both USDA and state inspected meats, only producing USDA inspected meat if it is requested, to avoid having to limit the number of animals they can process. There is no difference in the quality of meat from USDA vs a custom processor who is NY state inspected, it just allows the meat to be used for interstate commerce (state vs government inspection and intra vs inter state commerce).

As some of you may have seen, we were very excited to be included in the Democrat and Chronicle's annual article about local food sources and Community Supported Agriculture (CSA) farms. It's a great way for people to find sources of locally produced meats, veggies and all sorts of other consumables. The article unfortunately didn't list our website address (<http://www.kylefarmsnys.com>) but it did have our marketing contact phone number, which raised many questions about "who in the world does the contact phone number belong to?" (Virginia area code)

Introducing (or re-introducing as the case may be) your contact with Kyle Farms....

Anne - I am a 3rd year food animal veterinary student at Virginia Tech. I've worked for Kyle Farms since 2008, starting out lambing a group of purchased ewes, who had an extend lambing period, and needed to be kept quarantined from the main flock while lambing to decrease the chance of introducing any diseases. We've had a small word of mouth all natural lamb program for many years, but hadn't officially raised large groups of lambs for this program until the start of our website in September 2008. I currently maintain our website, marketing, and advertising of Kyle Farms All Natural Lamb. I also spend most of my breaks from veterinary school in NY, working with the sheep and doing odd jobs around the farm. I will be graduating next year and look forward to looking for veterinary practices in western NY.

In Other News...

We are still taking orders for our Spring All Natural Lamb order, and **will be taking orders until April 14th**. We've had to push the processing date back a week due to the processing facility's full schedule, and will have lamb orders processed and ready for pick up on April 28th. We are very excited with the way these spring lambs are growing, they should produce a very high quality lamb! Personally I find spring a perfect time to stock up on lamb, as it is a very easy meat to throw on the grill all summer, and to use as stews and roasts in the early fall.

If you would like to place an order for a Spring All Natural Lamb (whole or half), please feel free to shoot me an e-mail or visit our website <http://www.kylefarmsnys.com> for our online order form.

Have a Great Spring!!

Anne

www.kylefarmsnys.com

