

News from Bah Bah Blacktail Farm

Hurray! We've completed another entire journey around the Sun and we're still farming!

This year has been enormously full with building good fences, clearing brush, hauling hay and hauling other stuff. Best of all – caring for our sheep and watching them happily run into new pastures every day. Some of you may have watched, or even helped with, the everyday chore of moving the sheep. The LOVE to come running when we call them. They know fresh grass or some other treat awaits them.





Lambing time (Springtime) was surprisingly busy and our population nearly tripled. Most ewes gave birth to twins, and several to triplets.



Occasionally there were “bottle babies” to feed.



Some of our young sheep were purchased by folks starting their own flock. It is nice to have them chosen based upon being healthy and looking promising as breeding stock. I really hadn't expected that.

Some were purchased by folks with weeds – or rather with the possibility of too many weeds. Those sheep will mow their country lawns all summer and turn grass to meat for the winter freezer.



All the rest continued to grow and graze here at Bah Bah Blacktail Farm.

People often ask, “What about predators?” Our big white Maremma (similar to Pyrenees) dogs have done a pretty good job guarding the livestock as their breed has done for centuries. No coyotes allowed.

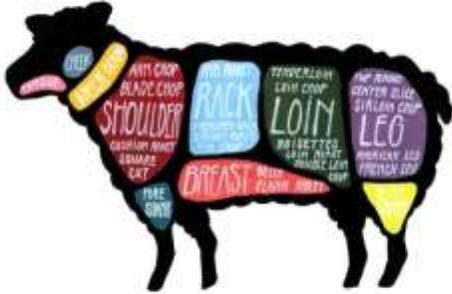


September is “sorting time”. We have the difficult task of deciding which sheep will stay and be bred in October, and which will be sold to grace tables as a feast. It is all part of the farm cycle. They’re no longer cute babies now...just pushy lawnmowers. Eating 25 pounds of grass each per day, they make it natural to reduce the heard before winter.



These sheep have been raised without any added growth hormones, or feed mixes with antibiotics. They are pasture-fed grass, mineral salt, fresh water and sunshine. Their lives are happy.

Hence the byline: "Happiness you can taste".



If you are interested in getting a lamb for your freezer, here is the process:

You buy the animal at "live weight", currently we are selling at \$3.00 per pound. (To give you a point of reference, at the Bonner County Fair last month, sheep sold for \$4 to \$7.25 per pound live weight.) We help you to arrange butchering and deliver your animal to Woods Meat Processing in Sandpoint, or other local butcher of your choice.

You are contracting for the butchering separately from paying us for the animal. Currently Woods charges approximately \$90 for their services. You pay them when you pick up your box of frozen labeled packages. Usually a live animal yields about 50-55% of its weight as meat. Our sheep usually weigh 80-120 lbs. Therefore your freezer box will contain 40-60 lbs. Let me know whether you prefer smaller or larger.

Suppose you want only a half of a lamb? Let us help you match up and share with another buyer.

Suppose you just want to "try some of our lamb"? That is possible too! We maintain a small number of USDA inspected lamb cuts in our freezers available for purchase. (processed by Woods)

If you would like to read more about Bah Bah Blacktail Farm, including more information about what exactly does one get in meat cuts from a whole animal, why not Google "Bah Bah Blacktail Farm"? Or call me and I'll be happy to explain. I even have some good recipes.

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