

# Sonrise Farms

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Dear Friends,

It seems like spring has "been in the air" for most of February. As the warm weather lingers, our thoughts turn toward plans for the upcoming months. Would you take a few moments and read our annual newsletter then take a quick inventory of your freezer?

**Chickens:** Raising our chickens in portable pasture shelters, we make sure they receive plenty of fresh air and sunshine. Our poultry feed is made from non-GMO grains and organic minerals with **NO** hormones or antibiotics added. We have had several customers inquire about the use of soy in our feed. Yes, we do use locally roasted, non-GMO soybeans as a protein source in our feed.

Poultry processing is done here on our farm so our chickens do not have the stress of being transported to a processing facility. After processing in the morning, you will pick up your *fresh* chickens in the afternoon. Tentative processing dates are listed on the order form. If a pickup date does not fit your schedule, we are willing to freeze chickens for a fee of \$0.25 per pound and you can pick up at a more convenient time.

Please do not wait until the last minute to order your chickens; we need to know three months before the processing date so we can order the correct number of chicks from the hatchery.

**Beef:** Our cattle calve in the spring when the deer are fawning and receive a fresh section of 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 December are your choices for freezer beef (quarters, halves or a whole).

**Beef Processing:** All beef processing is done at Chenoa Food Locker in Chenoa, Illinois. When the animals are taken to Chenoa, you will be notified so you can place a cutting order. After the processing is complete, we will try to arrange a convenient time for local customers to pick up here at the farm. If you want an estimate of costs or have general questions, please feel free to call.

**Frozen Meat:** Our goal is to stock a wide variety of beef cuts which are individually packaged and frozen, but it is difficult to keep anything other than ground beef and ground beef patties on hand. Frozen cuts can be purchased at any time during the year, as long as supplies last. They will also be available during poultry pick up days. For current prices, please check our website.

**Special Notes:** Over the past year, we have had some customers ordering for their friends. We love it that you enjoy our products and want to share them with your friends, but there was much confusion at the locker and with billing. If you have a friend who would like to try our products, please give them a copy of the order form and have them fill out all the necessary contact information.

Also, when you place an order with us, we take it as a commitment from you and we will gear our production accordingly. We understand that there are unforeseen circumstances that come up during the year and we have always done our best to accommodate every customer's needs. If something unexpected occurs, please call and give us some time to work things out on our end.

Thank you for taking the time to read our newsletter. We are very grateful for each of you, our loyal customers. Encouraging us and supporting our business and family, many of you have become dear friends over the years. We enjoy catching up with each of you when you visit the farm. Now before you forget, go check that freezer, fill out the order form and shoot it back to us in the self-addressed envelope. If you are technologically savvy, you could even scan your completed order form and attach it to an email. Regardless of how you get that form to us, "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. Seeing each of you again, will be something that we look forward to in the upcoming months.

The Hesterbergs