

# Sonrise Farms

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Dear Friends,

As spring approaches, our thoughts turn toward the upcoming months. Our oldest son is making preparations for a July wedding in California. We are anxious for warm weather, green pastures and a new crop of calves and chicks. What exciting plans do you have in the months ahead? We hope you can slow down for a few minutes to read our annual newsletter then do 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.

**Eggs:** We are no longer marketing eggs. Seth began an ATV parts, accessories and service business last summer. He decided that he needed to sell his laying flock so we now have just a few laying hens for our personal egg consumption.

**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 try to arrange a convenient time for local customers to pick up here at the farm. If you need an estimate of costs or have general questions, please feel free to call.

**Frozen Meat:** It is our goal is to stock a wide variety of beef cuts which are individually packaged and frozen. We continue to have difficulty keeping some cuts in stock, but ground beef and ground beef patties are nearly always available. Frozen cuts can be purchased at any time during the year and on poultry pick up days, as long as supplies last. 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 dedicated customers. Encouraging us and supporting our business and family, many of you have become treasured 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 fire it back to us in the enclosed 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 frozen meat cuts. Seeing each of you again will be something that we look forward to in the upcoming months.

*The Hesterbergs*