

March 2020

# Chileno Valley Grass-Fed Beef Newsletter

Now taking beef orders for this year



## Greetings from Chileno Valley:

As we celebrate our 22nd anniversary of raising beef - and our 20th year of selling grass fed beef direct to the consumer - I wanted to take this opportunity to thank our wonderful customers.

Sally and I shared a vision to be the best land stewards we could to this ranch that has been in her family since the 1860s. We felt grass-fed beef was the best way to make a living on the land, and raise healthy cows with no feedlots or eating grains. We fenced off our creeks, planted native plants, and restored the land. We still are to this day.

The first year, we counted eight families as our customers, who had heard about us via word of mouth. It took off from there, and we're grateful to have so many loyal customers who have stuck with us through the years. Thank you.

## Commercial filmed at ranch



The garden that I had built last year, inspired by Monet's garden in Giverny, played a starring role in a drug commercial recently. (Please note - this is not an endorsement of the product).

[Learn More](#)

## New Facebook Page

We have made a commitment to being more active in communicating to all of you the way we continue to raise and provide healthy grass-fed beef to our customers. For those interested, please follow our Facebook page, [@ChilenoValleyBeef](#).

## Chileno Valley Newt Brigade



Sally's conservation efforts have been expanded to protecting the California newt, which on wet winter nights travels across





## Beef Orders

We are now taking orders for beef for 2020, which is available from May thru October. The beef price remains at \$3.50/lb., based on the "hanging" or "hot" weight. This is the weight of the beef carcass before the cut and wrap; when it comes into the butcher shop and is put into the cooler to age. As the carcass ages, and during the cut and wrap, the weight will shrink about 15%. To order, send us a deposit check to "Gale Livestock" at our address below, or via Paypal. Either way, it is very important to please include your phone number, or send it to me thru email. This is for when I send the paperwork to the butcher.

Our PayPal account can be accessed through our website (<http://mikeandsallygalebeefranch.com/beef/>).

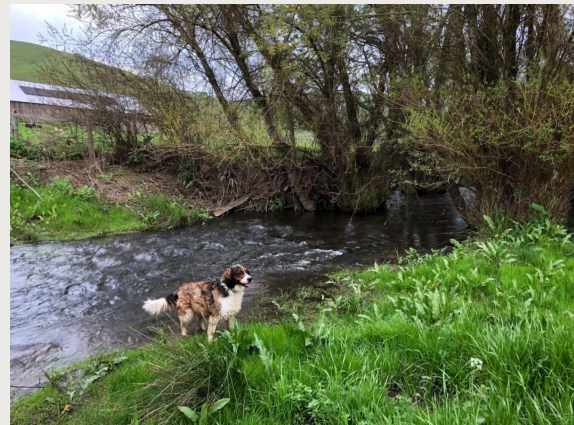
The amount of your deposit check continues to be \$350.00 per quarter animal, or \$700.00 for a half or side of beef. You will get an email from us letting you know your confirmation number and an estimate when your beef will be ready.

You can find more details on pricing and butchering below.

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Chileno Valley Road to breed in nearby Laguna Lake. Sadly, many are crushed by cars, leading Sally to create the Chileno Valley Newt Brigade. She and dozens of dedicated volunteers have saved hundreds of newts, and they are also documenting their work to help shine a light on newt populations in the valley. In addition, the pollinator garden that Sally planted, to support native bee and butterfly populations, has become a busy place, with Sally counting 12 bee species and a similar number of local butterfly species happily collecting pollen from the seaside daisies, bottlebush, tidytips and other native plants. [Learn More](#)

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Pup enjoying the unseasonably warm late winter weather

Water is everything on a farm, and we rely on winter rains to restock the water tanks and to grow healthy rye grass in the fields. This winter has been poor in terms of rainfall, with less than half of the normal precipitation. As we do every year, we will supplement the pasture grass with hay and alfalfa. We've managed thanks to a new well we dug last year on our north side, and the herd is doing very well, with healthy calves born in



## Additional details on costs & butchering

The decision by Marin Sun to close the only local Federally inspected Slaughter facility to local ranchers last Fall has completely changed how we have the animals processed. We can longer truck them into Petaluma for processing. Luckily, the California Legislature passed a bill permitting up to 5 "ranch kills" per month. The unexpected result of this bill will significantly reduce the overall cost (for the slaughter) to our customers from \$265/steer to \$150.

Mark Ibleto may be reached at (707) 545-1054 or (707) 795-1489. For those who prefer shrink-wrap, we can use Willowside Custom Meats in Santa Rosa. We have to have all four quarters sold before we can send it to Willowside.

When you pick up your beef at Ibleto Meats in Cotati, you will leave Mark Ibleto the second check to make up the difference between the deposit and the hanging weight, and you will also pay them separately for the cut and wrap. There may be a few cases where we owe you the difference and we can either add some additional hamburger or have a check waiting for you at Ibleto's.

Although we are not selling lamb this year, we will take reservations now for when they will be available in March 2021.

ORDERING BEEF: Send your checks to:  
Mike and Sally Gale (Check made out to "Gale Livestock")  
Chileno Valley Ranch  
5105 Chileno Valley Road  
Petaluma, Ca. 94952  
Or, PayPal

PLEASE INCLUDE ON YOUR CHECK, OR ON A SEPARATE NOTE, YOUR BEST PHONE NUMBER AND EMAIL. I HAVE TO SEND THAT INFORMATION IN WITH THE PAPERWORK TO THE BUTCHER SO THAT THEY CAN CONTACT YOU WHEN YOUR ORDER IS READY.

You will then receive a confirmation email stating that we have received your check and give you a general idea of when your order will be ready for pick up. The next call you get will be from our butcher, Mark Ibleto. If you have ordered a split quarter, there is a standard cut (described in the brochure on our website). If you have ordered more than a split quarter, you will be called and asked how you would like your meat cut. The standard order comes with both heart and liver. Since not all customers want it, it is NOT automatically put into the bags. If you wish these organ meats, please let the butcher know; they will be placed in your take-home bags.

Chileno Valley Grass-Fed Beef  
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Connect with us

