

Heritage Beef Available Now!

~ Heritage is more nutritious, tender and flavorful than commercial (Angus) breeds. Like GMO vs. Heirloom our bodies recognize Heritage as real food!

~ Two feed options:

1) Traditional: our most popular choice with consistent flavor and texture (alfalfa, grass, hay and brewers grain) No corn or soy!

2) Grass Fed and Finished

~ The processing is done year-round in a small family owned USDA facility

~ Dry aged 21 days

~ You can buy $\frac{1}{4}$, $\frac{1}{2}$ or whole hanging weight at \$4.00/lb. Carcass weight for a whole is 650-750 lbs.

~ You can decide how you want it cut or go with a **standard cutting order** example:

<https://www.stevingmeats.com/beef-1>

~ You pay the Carcass weight to Frank Silva (All Natural Homestead Beef) 303.818.6564

~ You pay the cut and packaging to the processor when you pick up your meat

443 4th St Kersey, Colorado 80644 970.356.2333

***To get started, call or text Frank at: 303.818.6564**