

## **Harmony Valley Farm & Deer Run Farm Create *Grazier's Organic Beef***

These family-run farms have joined together to create a holistic farm system based on the Western Wisconsin formula. We combine our pasture resources, the cow and calf herd residing on pastures at Deer Run, the largest yearlings summering at Harmony Valley, and all over-wintering taking place at Deer Run's facilities. It is our goal to produce high quality, healthy, great tasting meat out of our lush grass and alfalfa. Here's our formula.

### **Genetics**

The Angus breed is known internationally for its high quality meat. We agree, Angus beef can't be beat, but the modern Angus breed has strayed genetically from the pastures it once fed on to become a meat machine that lives on the grain of the feedlot. The Angus cattle in the *Grazier's* herd come from an old line of Angus bred and improved for a lifetime by the Argyle Skolos family of Coon Valley, Wisconsin.



Twenty years ago Deer Run used this breeding to build a herd of registered animals with the ability to thrive on grass, legume pasture and hay. This produces healthy cattle that do what cattle do naturally, convert pastures into meat and milk. And it provides an environmentally responsible way to make our hilly Western Wisconsin farms productive.



### **Herd Health**

Our high-forage feeding method is the foundation for the health program at Deer Run. Cows naturally develop strong immune systems with the low stress diet and healthy conditions of clean pastures for the majority of the year and dry, open housing in the few cold and inclement weeks of winter.

The best hay from the farm serves as winter diet. Energy and growth needs are supplemented with organic grain, also from the farm. In addition, they are fed pro-biotic compound to assure the growth of natural beneficial bacteria in their digestive tract along with diatomaceous earth (DE) as a non-chemical intestinal cleanser.

In addition, no new cattle have been brought onto the farm for many years. This isolates the cow/calf herd from externally introduced cattle pathogens. The breeding, handling and feeding management plan therefore results in a healthier animal, which allows the elimination of antibiotic-based health management in favor of the occasional use of more natural healing methods.

## **Grazier's Organic Beef**

is more affordable than most naturally raised, pastured, or certified organic beef . We sell directly to the families who enjoy our beef. We sell in packages, rather than by the cut, reducing waste and handling. We pass the savings on to our valued customers.

Most purchase Grazier's Organic Beef over and over again, satisfied with the value, variety and quality.

### **Diet**

Spring brings the flush of Western Wisconsin pastures! Calves are born on pasture and are fed to completion on pastures, with just the right amount of organic grain supplement to produce a lean but tender, tasty meat. Finishing calves this way makes a difference in the meat produced. It is the kind of meat our family likes to eat, delicious and not overly fat. And there is an important bonus in quality: there is recent research concluding that meat from pasture raised animals is lower in fat and calories but higher in key vitamins such as beta-carotene and vitamin E. What's more, it is a source of beneficial fats such as omega-3 fatty acid and conjugated linoleic acid (CLA) – nutrients shown to lower risk of cardiovascular disease.



### **Certified Organic**

Deer Run cattle are organically certified. Organic certification means no hormones, no antibiotics and no chemical parasite treatment. The administering of all of these is common practice in conventional meat production. In those systems, feedlot animals are totally grain-fed in high-density environments and implanted with hormones to “push” weight gain. Stress is significantly higher and immune response weaker. Antibiotics are fed to counteract the negative response.

### **Small Scale Processing and Handling**

We have selected a family operated, federally licensed and inspected plant to process the beef. The inspector is always present and instead of being responsible for hundreds of carcasses, as in most large processing plants, he handles a maximum of 10 animals per day at this facility. The plant handles all our processing needs in accordance with certified organic standards and it all carries the USDA Organic seal. Harmony Valley has trusted beef processing to this plant for over 15 years and their sanitation standards, their skill and knowledge impress us.