

We offer
various
buying options:

- Individual cuts
- Pack deals
- Bulk orders



Ask about delivery!

one local source



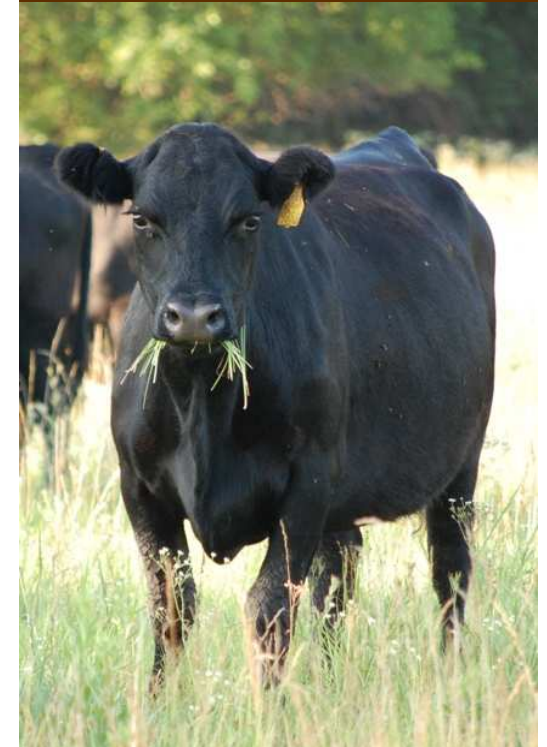
We also produce:

- certified organic whole wheat berries;
- freshly stone-milled certified organic flour; and
- bread made with our flour, labeled "Little Red Hen Bakery."

www.janzenfamilyfarms.com
(316) 799-2670

Janzen Family Farms

**100% Grass-Fed
Beef**



Newton, Kansas



JFF customers say:

“Last evening, I fired up the grill and had a couple of JFF’s large NY strip steaks thawed and ready.... They were absolutely wonderful. Lots of flavor, tender and there was none left over.”

— Jack, satisfied customer

“We had some roast yesterday that was wonderful. I commented to my wife that it was the best I ever had. We look forward to coming back out.”

— Rick, satisfied customer

What is 100% grass-fed?

Our Angus cattle are raised to meet or exceed U.S. Department of Agriculture criteria for the “grass (forage) fed marketing claim standard.”

They eat a rich diversified diet of native prairie grasses, planted forages, crop stubble and forbs. In winter, they graze and eat hay cut from these sources. They don’t eat any grain at any stage, unlike conventional cattle.

Why 100% grass-fed?

Grass-based cattle production is especially suited to our region, given the rich prairie earth and grasses surrounding us. By feeding cattle forage, we can maximize the potential of our natural gifts, minimize costly inputs that can pollute our environment, and decrease our dependence on fossil fuels.

Studies also show 100% grass-fed beef is a healthy choice in meat. As noted by the Union of Concerned Scientists, “Raising cattle on pasture lessens environmental damage, improves animal health, and reduces antibiotic use. Over the past decade, numerous scientific

studies have shown that the meat and milk from pasture-raised animals are higher in fats that may confer health benefits on humans.”

What about hormones and antibiotics?

Our 100% grass-fed cattle are free of synthetic hormones. They are raised without the routine use of antibiotics.

How does it taste?

Succulent and substantive without being chewy, our beef is infused with the sweetness of native prairie grasses. It imparts a subtle flavor conveying the essence of our Kansas soil and forage. We think it’s delicious, but don’t take our word for it: Try it!

Why local?

By knowing and trusting your farmer, you can judge farming methods and product quality yourself. By buying local, you are also supporting your community, helping to keep your local economy vibrant, and reducing the cost and fuel-use associated with long-distance transportation.

Our Kansas farm has been in the Janzen family since 1898. We strive to keep the land, air and water healthy and fruitful for our children, grandchildren and beyond.

