
How Does Grass-Fed Beef Taste?

Infused with the sweet flavor of fresh native prairie grasses, JFF grass-fed beef tastes delicious. Our beef is moist, succulent and substantive without being chewy. It imparts a wonderful subtle flavor conveying the essence of our Kansas soil and forage.

We are confident you will enjoy our grass-fed meat, akin to the world-renowned beef of Argentina, the result of cattle fattened on the native grasses of the pampas, as well as to traditional meats around the world. For tips on preparing our beef, please see our website.

“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 Hofman, customer

What breed are JFF cattle?

Our grass-fed animals hail from an old line Angus, both black and red, that stem from hardy stock adapted to the cold winters of the High Plains. They have been bred to grow and fatten well (“finish”) on a grass-only diet in 21 to 26 months. They successfully birth on their own on the prairie, while their calves gain the benefit of mother’s milk for around six months.

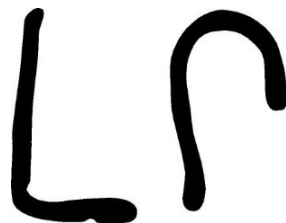


Who are we?

Our forebears began farming in Kansas in 1880, and our family has been in the Newton area for five generations. Janzen Family Farms is a name we adopted in the 1980s. Louis Janzen first registered the “LJ” brand with the rotated “J” in the 1930s. For photos and more info on our transition to grass-fed and organic methods, please see our website.

Contact Us

Please call us any time at (316) 799-2670, or email norm@janzenfamilyfarms.com or john@janzenfamilyfarms.com. Our street address is: 15076 NW 180th Street, Newton, KS 67114. We would be happy to answer any questions or arrange for you to see the farm. We love to meet our customers face-to-face.



Janzen Family Farms

100% Grass-Fed Beef

2009 Buyer’s Guide



Janzen Family Farms (JFF), outside Newton, KS, offers 100% grass-fed beef from cattle that have lived their entire life cycle on wide-open pastures. Our animals’ grazing land includes more than 30 acres of virgin prairie.

*** Fresh * Healthy * Delicious ***
*** Local ***

www.janzenfamilyfarms.com

Janzen Family Farms Grass-Fed Beef

What is 100% Grass-Fed Beef?

Our grass-fed Angus are raised to meet or exceed criteria established in 2007 by the U.S. Department of Agriculture 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 do not eat soy, corn or other grain products at any stage.

In particular, prairie grasses include Eastern gamma grass, little bluestem, big bluestem, switch grass, Indian grass and Western wheat grass. The planted forages include brome grass, Sudan grass, alfalfa and triticale, which is a wheat-rye cross. Other prairie plants they may eat include butterfly milkweed, mulberry tree leaves, Osage orange tree leaves and young pigweed, among others, all of which contribute to their health and the subtle richness of the flavor of their meat.

Our grass-fed cattle are free of synthetic hormones and raised without the routine use of antibiotics. (For more details, please see our website.)



Janzen Family Farms 100% grass-fed beef will help you:

- Enjoy fresh, flavorful meat high in Omega-3 fatty acids and other “good fats” from animals raised entirely on pasture;
- Ensure you know the source of your beef, as well as the standards under which it was raised and slaughtered;
- Protect local air, soil and water by supporting farmers with high environmental standards;
- Invest in your local economy, on the farm, at the meat locker, and on main street.

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What's Special About Grass-Fed?

- **Healthy Environment:** 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 and minimize costly inputs that can pollute our soil, water and air, contributing to environmental and human health problems.
- **Healthy Animals:** Ruminants like cattle can more easily digest grass-based forage than grain. Allowing beef cattle to live in an uncrowded environment on grassy pastures also helps keep them healthy. Better overall health and lower incidence of disease allow for a reduction in antibiotic use. This reduction is important to prevent the development of bacteria resistant to antibiotics, as noted by the World Health Organization, which warns against the overuse of antibiotics, particularly in agricultural production. Many people also seek out grass-fed meat, because they feel the production methods are the most humane.
- **Healthy People:** Various studies show that grass-fed beef is lower in fat and calories than grain-fed. Grass-fed beef also contains higher levels of the beneficial “Omega-3” fatty acids and conjugated linoleic acids (CLS), known as the “good fats,” and it has a healthier ratio of “good” to “bad” cholesterol, according to scientific research. (Please see our website for details of these studies.)

