

Colorado Meat Directory

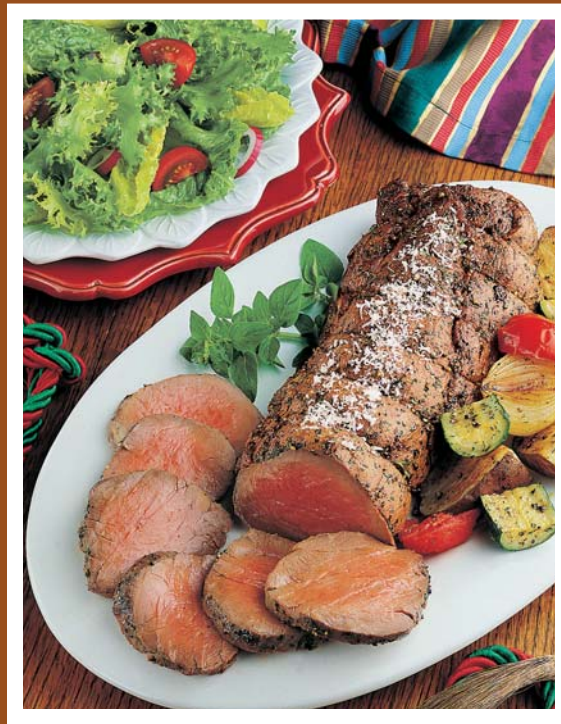


Photo Courtesy ©Cattlemen's Beef Board

2007

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Colorado Meat Directory



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The Colorado Department of Agriculture
Markets Division
700 Kipling Street, Suite 4000
Lakewood, CO 80215-8000
(303) 239-4114
www.coloradoagriculture.com

The Colorado Meat Directory is provided as a service to meat producers and buyers. A listing in this directory does not constitute an endorsement by the Colorado Department of Agriculture.

Listings are organized by five major regions of the state: Denver Metro Area, Northeast, Southeast, Southwest and Northwest. Within each region, operations are listed alphabetically by county.

To locate a specific meat product, please see the cross-referencing index in the back of this booklet.

Operations that are currently certified as organic are marked with .

Every effort has been made to include all Colorado meat producers who direct market their meat. If you are not listed and would like to be included in the next edition, please contact the Markets Division.

HOW TO READ THE LISTINGS

Company Name



Company Contact

Address

Phone

Email address

Web site

Meat Products Available

Meat products sold as (fresh, frozen or both), **how products are sold** (whole, half, quarter, jerky, sausage, retail packages)

Minimum amount sold

Live animals available for processing

Type of facility meat products are processed in (USDA and/or State Inspected)

Products available (year-round or seasonally), **dates available, days available, hours**

How to purchase products (delivery available, farmers' markets, on-farm sales, online, shipping available, by telephone, other)

Directions

Additional information

COLORADO REGIONS



MARKETING YOUR LIVESTOCK AS PROCESSED MEAT

In Colorado, there are two types of meat processing facilities. It is important to choose the right type of facility for the manner you wish to market your animal.

United States Department of Agriculture Official Establishment

This type of establishment operates under a grant of continuous inspection by the USDA. Meat products *produced under inspection* can be sold to individuals, restaurants, retail stores, and can be marketed over the internet. The meat products produced in this manner will bear the USDA mark of inspection and will be properly labeled. Keep in mind that these plants may also custom kill animals outside of inspection, so be sure to discuss with the plant operator that you wish to have your animal slaughtered and processed under inspection. For more information regarding the USDA's inspection activities, contact the Food Safety Inspection Service at (303) 236-9800.

Custom Processing Facilities

This type of plant must operate in a sanitary manner, and is subject to risk based inspection by the Colorado Department of Agriculture. Custom Exempt plants may only process meat animals for the owner of the animal, and all products produced in this plant must be labeled not for sale. These products may only be consumed by the animal owner or his non-paying guests. If you wish to market your livestock utilizing a custom exempt plant, the animal must be sold while live, and you should provide the plant operator with the name and address of the person(s) purchasing the animal when it is delivered to the plant. For more information regarding custom exempt plants, contact the Colorado Department of Agriculture's Meat Inspection Program at (303) 477-0054.

DENVER METRO AREA

ARAPAHOE COUNTY

Eastern Plains Natural Food

6619 S. Kincaid St., Bennett, CO 80102
co-op@easternplains.com

Dallas Gilbert
(303) 644-4079
www.easternplains.com

Beef, buffalo, lamb, poultry
Fresh and frozen, whole, half, quarter, retail packages
USDA-Inspected

Year-round, daily, 8 a.m.-8 p.m.
Delivery available, on-farm sales (call first), order online, by telephone
10 miles south of Bennett on CR 129. West on Maplewood, south on Kincaid.

Entirely grass-fed on pasture, not chemically fertilized in over 20 years. Largest Heritage Turkey (free range) operation in Colorado. Certified Humane by American Humane Association. I am willing to give presentations on raising free range Heritage breed turkeys.

Prairie Natural Lamb

6447 S. County Road 157, Strasburg, CO 80136
marilyn.wentz@hughes.net

Marilyn Wentz
(303) 622-9498
www.new-farm.com

Lamb
Whole, half
Cut to customer specifications
USDA-Inspected

Order using form on website, buyers pick up meat in Elizabeth, CO
Call with questions.

Feed has no antibiotics, no hormones, no animal by-products and is soy free. Lambs graze on pasture when available, supplemented with alfalfa hay and finished with grain.

BOULDER COUNTY

B Bar S Ranches

282 Twin Sisters Road, Nederland, CO 80466
dmstilson@bbarsranch.com

Don or Marianne Stilson
(303) 442-1995
www.bbarsranch.com

Grass-fed beef
Whole, half, quarter, jerky, sausage
Minimum amount sold: quarter
Live animals available for processing
USDA-Inspected

Order by September 15, 2008. We deliver about September 15, 2008. You pick up packaged beef about two weeks later.

Grass-fed, no hormones, no antibiotics, pastures free of herbicides and pesticides. We have been producing clean, lean, grass-fed beef for 22 years. This is still a family operation.

Colorado's Best Beef Company

4791 Jay Road, Boulder, CO 80301
info@cobestbeef.com

Gina Elliott
(303) 449-8632
www.naturalbeef.com

Beef
Fresh and frozen, whole, half, quarter, jerky, sausage, retail packages
Beef bacon, beef franks, beef summer sausage, beef breakfast sausage, beef brats

Live animals available for processing
USDA-Inspected

Year-round, call for appointment

Delivery available, farmers' markets (Boulder, Westminster, Golden, Loveland, Ft. Collins), on-farm sales (call first), order online, shipping available, by telephone, also at Niwot Market, Steamboat Mt. Foods, Pope Farm Store, Palizzi Farm Store, Colorado Cupboard, Yauk's Specialty Meats, Perri's GoGo Gourmet Shop.

All natural, minimally processed, no artificial ingredients, Charolais & Charolais crossbred beef, no feed antibiotics, growth hormones or steroids, and dry-aged 14-21 days. From our ranch to your table. Family owned. Locally owned and operated, raised the old-fashioned way.

DOUGLAS COUNTY

Cherry Creek Farm

14347 East Cherry Creek Road, Larkspur, CO 80118
cherrycreekfarm@gro.ws

Donald or Susan Hall

(303) 660-5428
www.cherrycreekfarm.net

Lamb

Frozen fancy cuts, ground and sausage, retail packages
Live animals whole or half available for custom processing
USDA and State-Inspected

Year-round, Monday-Friday, 9 a.m.-5 p.m. (call first)

Available via farmers' markets (Monument), on-farm sales (call first), online, shipping available anywhere

I-25 exit 163 County Line Road; 15 miles east to Cherry Creek Rd., 1 mile north, farm is on the left.

Cherry Creek Farm proudly breeds Icelandic sheep, the oldest purebred sheep breed on the planet. Our magnificent flock retains their grass based genetics, gained in Iceland, now thriving on Rocky Mountain grasses and spring water, along with salad greens from our organic gardens and surroundings, making what was considered the best premium meat, now Americanized, it's the very best lamb available anywhere. Cherry Creek Icelandics are the first in the 9 state Western Region to earn the USDA scrapie-free flock certification, making your meat selection safer for your entire family, along with our family adding natural biodynamic-homeopathic techniques to produce this petite sized "five star" fine-grained lamb with a gigantic treat to savor & flavor.

MTH Farm

1382 Flintwood Road, Franktown, CO 80116
mthsheep@msn.com

Deborah M. Terry

(303) 688-3266

Lamb

Frozen, whole, retail packages
Live animals available for processing
USDA-Inspected

Year-round, by appointment

On-farm sales (call first), shipping available, by telephone

Farm is located 3/4 mile north of Highway 86 on Flintwood Road.

No hormones or chemical additives.

Phillips Pharms

8500 Bayou Gulch Road, Parker, CO 80134
Craigaphillips@msn.com

Craig or Jennifer Phillips

(303) 783-0610
www.phillipspharms.com

Beef

Frozen, whole, half, quarter
Minimum amount sold: \$100 packages
Live animals available for processing

USDA-Inspected

Delivery available, on-farm sales (call first), shipping available, by telephone

ELBERT COUNTY

Brigadoon Scottish Highlands

13182 Mac Kenzie Drive, Kiowa, CO 80117

Brigadoon_Highlands@msn.com

Rodney or Sharon Green

(303) 621-9134

Beef

Fresh and frozen, whole, half, quarter

When available, ground beef in one pound packages may be purchased

Minimum amount sold: quarter

Live animals available for processing

USDA-Inspected

Year-round, daily, 9 a.m. - 6 p.m., call for directions

On-farm sales (call first), by telephone

Our Highland cattle are raised on grass and grain finished. Our cattle never receive steroids, antibiotic feed additives, growth hormones, or animal by-products. Our animals are slaughtered at approximately 2 years and are dry-aged for a minimum of 28 days. Chemicals/water are never added to the meat. Highland cattle are hardy, thrifty, slow growing and long lived. They are extremely maternal, intelligent and gentle. Slow growth means more flavor in the meat. Highland beef is unsurpassed for flavor and tenderness. Flavorful, tender beef like your grandma remembers.

J/S All Natural Beef

5779 Trout Creek Pass Dr., Colorado Springs 80917

jay.stretcher@morgance.edu

Jay Stretcher

(719) 649-9133

Beef

Frozen, whole, half, quarter, retail packages

Live animals available for processing

USDA-Inspected

Year-round, daily, 7 a.m. - 9 p.m.

Delivery available, farmers' market (Monument), by telephone

I do not feed a growth hormone, implant, use sub-therapeutic antibiotics or feed any form of animal protein. I also sell grass-fed beef, grain finished.

Prairie Gold Natural Beef

29990 State Hwy. 86, Simla, CO 80835

www.prairiegoldbeef@alazylranch.com

Michael or Nolana Lemley

(303) 513-7700 or (719) 541-2185

Beef

Frozen, whole, half, quarter, sausage

Customer may have part of order made into hot dogs, bratwurst, summer sausage

Live animals available for processing

March - November, Monday - Thursday, 8 a.m. - 5 p.m., Friday, 8 a.m. - 12 p.m.

Delivery available, on-farm sales (call first), by telephone

From Aurora: Take I-225 to Parker Rd. Take Parker Rd. (Hwy. 83) through Parker to Franktown. At Franktown make a left turn onto Hwy. 86. and go through Franktown, Elizabeth and Kiowa. From Kiowa, go 20 miles east.

We do not use steroids or hormones. The cattle are raised on prairie grasslands and alfalfa/grass hay mix.

NORTHEAST AREA

LARIMER COUNTY

Diamond Tail Ranch

diamondtailranch@earthlink.net

Scott Butcher
(970) 435-5775

www.diamondtailranch.com

Buffalo

Fresh and frozen, whole, half

Live animals available for processing

USDA and State-Inspected

Year-round

On-farm sales (call first), by telephone

No antibiotics, no growth hormones, 1/2 life on pasture.

L/R Lamm Ranch, LLC

10205 NCR 13, Wellington, CO 80549

lammranch@hotmail.com

Dennis Lamm
(970) 222-9451

Beef

Frozen, half, quarter, retail packages

USDA-Inspected

Year-round

Delivery available, by telephone

We use no growth promoting implants, feed additives, or ruminant by-products in the feed. All cattle are source verified and humanely raised. We are a small sized family operation with limited number of animals. Quality and customer satisfaction are very important to us and we primarily serve an area around Fort Collins, Loveland and Greeley. Supplies are limited so call for availability and pricing. We specialize in steaks and hamburger.

Reed Natural Beef

201 E. County Road 66E, Fort Collins, CO 80524

George Reed
(970) 568-9630

Beef

Frozen (custom cut, vacuum packed), whole, half, quarter

Minimum amount sold: quarter

USDA-Inspected

September 1 - December 31, Monday - Friday, 7 a.m. - 8 p.m.

Order by telephone

Grazed and pastured on grass, light grain finished, no growth hormones or steroids, no preventive antibiotics. The origin of our stock is Stratton's S&S Ranch.

The New Beef

29781 N. County Rd. 103, Glendevey, CO 82063

holly@thenewbeef.com

Holly Golen
(970) 435-5712

www.thenewbeef.com

Beef

Frozen, whole, half, quarter, 25 lb. boxes of a variety of cuts

USDA-Inspected

July 1 - September 30, daily, 6:30 a.m. - 9:30 p.m.

Delivery available, online, by telephone

No growth hormones and no antibiotic feed additives. Our beef comes from 9 month old calves taken directly from their mothers to the processing facility. They are fed on mothers milk and high mountain grass through the summer. We take orders until August 1 while supplies last. We will arrange delivery in the Front Range area. These cuts of meats are smaller than cuts purchased in a grocery store.

PHILLIPS COUNTY

Seger Farms

38909 Co. Road 3, Haxtun, CO 80731

segerfarms@pctelcom.coop

Lynn & Cynthia Seger

(970) 774-6224

Beef

Frozen, whole, half, quarter

Live animals available for processing

State-Inspected

September - April, Monday-Saturday, 8 a.m.-6 p.m.

Delivery available, by telephone

From Haxtun: north 4 miles on Highway 59, 1/4 mile west on County Road 38, 1 mile north on County Road 3.

What we consider natural is that we do not use implants. We keep medical records on our calves. If we have to treat any animals with antibiotics, they are not sold to the public. We have people call us to order what beef they want, then they pick up their meat at the Haxtun Locker Plant, which is where we take our calves to be processed. We have been selling butcher beef since 1982. Our beef is corn-fed. We strive to finish our beef high select to choice. We encourage people to call as soon as they think they might need beef, so we can put them on our order list. We go on a first-to-call basis for our scheduling.

WELD COUNTY

Crazy Horse Bison Ranch

34501 WCR 93, Briggsdale, CO 80611

Conrad or Cheri Preston

(970) 396-6746 or (720) 289-0826

Buffalo

Frozen, sausage, retail packages

Live animals available for processing

USDA-Inspected

Year-round, Saturday and Sunday, 8 a.m.-6 p.m.

Delivery available (\$35 minimum), farmers' markets (Greeley July-Oct.), on-farm sales (call first), at Life Source One, 2961 29th St., Greeley, (970) 351-8083.

Highway 85 to Lucerne, right (Highway 392) straight to Road 93, left 1 mile. First ranch on the west side.

Only fed grass and grass hay in the winter. No shots, no grain, pasture on 1200 acres.

Ewe Bet Ranch

1850 E. Hwy. 60, Loveland, CO 80537

beemer@ewebetranche.com

Teresa Beemer

(970) 635-2379

www.ewebetranche.com

Lamb

Fresh and frozen (fresh by order), whole, half

Live animals available for processing

USDA-Inspected

Year-round, by appointment, call for directions

On-farm sales (call first), by telephone

We do not feed hormones or daily antibiotics.

Hi Ho Sheep Farm

9379 WCR 84, Fort Collins, CO 80524
nora@hihosheep.com

Nora Wineland

(970) 215-3449

www.hihosheep.com

Lamb

Frozen, whole, half, jerky, retail packages, snack sticks in 3 flavors

Minimum amount sold: \$50 for local delivery, no minimum at farm

USDA-Inspected

Year-round, daily, by appointment

Delivery available, farmers' market (Fort Collins, Saturday and Sunday only), on-farm sales (call first)

From I-25, take Highway 14 east toward Ault about 6 miles. Turn north (left) on CR 19 and go 1 mile. Turn east (right) on CR 84 and go 1/3 mile. First place on the left.

Klausner Club Lambs

7501 WCR 77, Roggen, CO 80652

Charles or Lauri Klausner

(303) 849-5309

Lamb

Frozen, whole, half

Live animals available for processing

USDA-Inspected

June - August

On-farm sales (call first), by telephone

North on CR 77 2 1/2 miles off of SH 52. 1st house on west side or take Roggen Exit off I-76. Go south on CR 73 to Rd. 16. Go east 2 miles to CR 77. Go North 1/2 mile west side/first house.

We do not use implants or hormones and keep antibiotic use to a minimum. We use on-farm feeds. USDA-Inspected facilities in Pierce, Kersey, Wiggins. Need 3 months notice before June processing date for a 120# lamb. We have 50 lambs.

Monroe Organic Farms, LLC

25525 WCR 48, Kersey, CO 80644
Jacquie@viawest.com

Jacquie Monroe

(970) 284-7941

www.monroefarm.com

Beef, poultry

Frozen, whole, half, quarter (beef), whole (chickens)

State-Inspected

Butcher dates: Spring only (poultry), June and November (beef), Monday - Saturday, 8 a.m. - 6 p.m.

On-farm sales (call first), order online, by telephone

We are a certified organic farm. We try to grow as much of the feed as possible and purchase certified organic feed when available. Customers are hiring us to raise the animals for them. We will deliver the animal to the processing plant for you. There will be a processing fee charged by Valley Packing of La Salle when you pick up your order.

Natural Homestead Beef

PO Box 797, Erie, CO 80516
jsilva0504@msn.com

Frank Silva

(303) 818-6564

www.naturalhomesteadbeef.com

Beef

Frozen, whole, half, quarter, sausage, retail packages, by the lb. at farmers' markets

Live animals available for processing

USDA-Inspected

Year-round, daily, call first

Delivery available, farmers' markets (Boulder, Southlands, □South Pearl, Longmont), on-farm sales (call first), online, shipping available, by telephone

My cattle never receive any hormones, animal by-products or feed additives. Chemical free. I know exactly what they have eaten their whole existence. Large quantities and special orders available. Think quality all beef is from Scottish Highland Cattle. Think Natural Homestead Beef.

Rocky Plains Quality Meats

4022 CR 11, Dacono, CO 80514-8805
phaynes@attglobal.net

Phil Haynes

(303) 833-3791
www.rockyplains.com

Buffalo, lamb, pork, poultry
Frozen, jerky, sausage, retail packages
USDA-Inspected

Year-round, Monday - Friday, 3 p.m.-5 p.m., Saturday, 9 a.m. - 4 p.m., Sunday by appointment
Delivery available, on-farm sales, shipping available, by telephone
I-25 and exit 232 just directly east of the Colorado National Speedway.

Our products are naturally processed with no chemicals of any kind. Our products are grass raised with no hormones or antibiotics. A visit to our ranch will allow you to see live buffalo of various ages. Pictures are encouraged. We also have miniature horses.

Stromberger, David L

11095 Hwy. 392, Windsor, CO 80550

(970) 686-0157

Beefalo
Frozen, whole, half, quarter, 1 lb. packages of hamburger
Minimum amount sold: \$50.00 for hamburger
State-Inspected

When product is available, daily, 8 a.m. - 4 p.m. or when scheduled
On-farm sales (call first)
State Highway 392 east of Windsor, 2 miles from Hwy. 257 (southbound WCR 19). 1st farm on north side of Hwy. 392 after passing intersection of WCR 23 north to Severance.

We raise our own animals that are fed hay and grain ration, no growth stimulants, no animal protein, treated by a veterinarian if needed. Animals sold on hanging weight. Customer pays for processing and slaughter. Pick up meat at slaughter house.

YUMA COUNTY

BDR Ranch/Genetics

31450 Co. Rd. C, Yuma, CO 80759

Bob Rahm
(970) 630-3396

Beef, pork
Whole, half, quarter

Live animals available for processing
USDA-Inspected

Year-round, daily, 7 a.m. - 6 p.m.
On-farm sales (call first), by telephone

From Yuma: 6 miles south on Hwy. 59 to Rd. 32, 3 miles west on Rd. 32 to Rd. C, 1/2 mile south on Rd. C.

Beef are hormone free. Swine are raised on dirt outside and are not fed or given any drugs. Beef is home-raised. Angus fed a silage, hay, and corn diet. Need 100 days notice when needing beef. Have been raising swine for over 25 years. One of the top show pig producers in the state of Colorado. Two Grand Champions in 2007 Colorado County Fairs, so pigs will have plenty of muscle when slaughtered.

Sun Prairie Natural Beef

Yuma
keith@sunprairiebeef.com

Keith Parks
(303) 859-2280
www.sunprairiebeef.com

Beef

Frozen

Minimum amount sold: 25 and 50 lb. boxes of beef. Three different box 'types' or assortments to choose from

USDA-Inspected

May - December

Delivery available, farmers' market (Old South Pearl St., Denver), online (preferred), by telephone

Grass-fed, no antibiotics, no growth hormones, 100% free-range.

SOUTHEAST AREA

CHEYENNE COUNTY

Hammer Ranch

PO Box 206, Wild Horse, CO 80862
bleehammer@yahoo.com

Tony Hammer
(719) 962-3197

Beef, goats sold live

Frozen, whole, half, quarter, hamburger sold frozen in 1 lb. packages

Live animals available for processing

State-Inspected

Year-round, daily, 9 a.m. - 7 p.m.

Delivery available, on-farm sales (call first), by telephone

All animals used in our program have been raised by us. Without antibiotics, growth hormones or feed additives that are prohibited in raising all natural beef. We offer free tours of our ranch for customers and perspective customers where they can see first hand how we care for our land and livestock. By appointment.

Rehfeld Ranch Raised Beef

4790 CR 55, Arapahoe, CO 80802
ronald@rehfeld.net

Ronald Rehfeld
(719) 767-5269
www.ranchraised.com

Beef

Frozen, whole, half

Live animals available for processing

State-Inspected

Year-round, daily, 7 a.m.-7 p.m.

Delivery Available, by telephone

My beef is ranch-raised, no hormones, no antibiotics, no implants. Just corn and time. I can explain feeds and feeding to customer.

CROWLEY COUNTY

Paint Pony Lamb & Wool

11411 Co. Rd. F, Olney Springs, CO 81062-9716

Harold or Virginia Lewis

(719) 267-4556

Lamb

Frozen, whole, half, retail packages

Live animals available for processing

USDA-Inspected

While lamb is available, by appointment

Delivery available, on-farm sales (call first), by telephone

Hwy. 96 to Crowley, turn north through town to Rd. F, turn west (paved) to 2nd place on the right.

Fed pasture, hay and corn/grain. Lambs do not receive antibiotics or hormones.

Triple M Bar, Co.

1331 Highway 207, Manzanola, CO 81058

ranchhand@triplembar.com

Mary Miller

(719) 462-5255

www.triplembar.com

Lamb (natural), goat (natural)

Lamb: frozen, whole, half, individual cut

Lamb: fresh carcasses available for meat markets and stores

Goat: frozen, whole

USDA-Inspected

October - April

We will deliver or ship. Delivery, shipping and handling costs applicable. You can also pick up your meat and take a tour of our ranch and lambing operation. Order by email or telephone.

Take Highway 207 north of Manzanola 1 1/2 miles. We are the first ranch on the west side of Highway 207 after crossing the Arkansas River.

Our lambs are pasture raised. We do not use antibiotics or growth hormones. We have a freezer/trailer so we can deliver your meat frozen or deliver your carcass at 40 °F or below. We also raise and sell livestock guard dogs, ram lambs and replacement ewe lambs from our Warhill (white face) flock.

EL PASO COUNTY

Damn Near Anything Swine Ranch

560 North Holtwood Road, Rush, CO 80833

cstevens@elpasotel.net

Chad Stevens

(719) 478-2082

Beef, pork, poultry

Fresh and frozen, whole, half, quarter

Live animals available for processing

State-Inspected

By order/appointment

Delivery available, on-farm sales (call first), shipping available, by telephone

Highway 94 east from Colorado Springs to Holtwood Rd. North 1/2 mile.

I use only basic preventative vaccines and boosters. No extra antibiotics or hormones. The beef is pasture fattened for tender, lean cuts. Pork and poultry are corn and soy raised, outdoors. I work with a custom slaughter plant owned and operated by a very quality conscious Dutch family who have won several excellence awards from the Colorado Meat Packers Association. Arrangements can be made for live animals to be delivered to the plant of your choice.

LINCOLN COUNTY

Hilton's Natural Pork

10894 County Road 27, Karval, CO 80823
Jhilton@plains.net

Jim Hilton
(719) 446-5214

Pork, Berkshire pork
Frozen, whole, half, sausage, retail packages
USDA-Inspected

Year-round, Monday - Saturday, 8 a.m.-6 p.m.
Delivery available (with special arrangements), on-farm sales (call first), by telephone
7 1/2 miles southwest of Karval, CO.

We use no antibiotics or growth hormones.

OTERO COUNTY

Bruce's Fish Farm

26020 Road DD, Rocky Ford, CO 81067

Bruce Bartholomew
(719) 384-9373

Live fish for stocking ponds

May-September, daily, call first
Delivery available, on-farm sales (call first), by telephone
Turn north at the Hearing Aid Center in Swink, cross Arkansas River, first road to east Road DD, 2 miles east to Road 26.

Visitors are welcome to come and take tours.

Cedar Glen Sheep Farms

34450 Highway 167, Fowler, CO 81039-9749
cyncreek@centurytel.net

Cynthia & Gary Zwick

(719) 263-4325
www.cedarglenfarms.com

Lamb
Frozen, whole, half, quarter, retail packages
Live animals available for processing
USDA-Inspected

Monday - Friday, 8 a.m. - 4 p.m. and by appointment
Delivery available, on-farm sales (call first)
From Hwy. 50 in Fowler, turn north, cross railroad tracks, first lane on the east side of the road. Stone colored house with green roof with barn the same color.

Best selection of cuts are available August - December. Limited availability. Will take special orders during April and May for fall delivery. The meat we sell is very tender and mild in flavor.

TELLER COUNTY

Crawford Livestock LLC

650 CR 863, Victor, CO 80860

Tandy Butler or Dave Crawford
(719) 689-9550

mountainark@aol.com

Beef

Frozen, whole, half

Minimum Amount Sold: half, but will try to put customers together who want 1/4

USDA-Inspected

Orders taken throughout the year, with delivery in late March - April and late September - early October.

Delivery available (limited area, but can meet customers at a mid-point), by telephone

No antibiotics within last 120 finishing period and no hormones. Grass-fed beef in Fall only and they are fed on pasture grass only. Cows are registered through Angus Source.

SOUTHWEST AREA

ARCHULETA COUNTY

GrassRoots Meats

PO Box 429, Pagosa Springs, CO 81147

grassroots@centurytel.net

Lois or Allan Higgins

(800) 681-2260

www.grassrootsmeats.com

Beef, lamb

Frozen, whole, half, quarter, retail packages

USDA-Inspected

Year-round, daily, 9 a.m.-6 p.m.

Delivery available, order online, by telephone, shipping available

All natural, pasture finished, raised with no added hormones or antibiotics.

CHAFFEE COUNTY

Landmark Harvest

33900 Surrey Lane, Buena Vista, CO 81211

landmark@my.amigo.net

Byron Shelton

(719) 395-8157

www.landmarkharvest.com

Beef

Frozen, whole, half, quarter, retail packages

USDA-Inspected

Year-round

Delivery available, farmers' markets (Salida, Buena Vista), by telephone. In natural food stores in Buena Vista, Salida, Woodland Park, Frisco.

Our products meet the organic standards but are not certified. We raise grass-fed, non-certified organic beef that improves the land by using the principles of Holistic Management and low-stress animal handling techniques. Our animals are never fed grain.

CONEJOS COUNTY

Salazar Natural Meats

20740 County Rd. M, Manassa, CO 81141

leroyalazar@usa.net

LeRoy Salazar

(719) 843-5264 or (719) 580-5264

www.salazarbeef.com

Beef, lamb (grass-fed)

Frozen, whole, half, quarter, retail packages

Live animals available for processing

USDA-Inspected

Year-round, Monday-Saturday, 8 a.m.-5:30 p.m.
Delivery available, on-farm sales (call first), shipping available, by telephone

No hormones or antibiotics used.

COSTILLA COUNTY

West's Best Beef, LLC
8377 CR B, Jaroso, CO 81138

Kelly or Anne West
(719) 672-4404

Beef
Frozen, whole, half, quarter, retail packages
USDA-Inspected

Year-round, Monday - Saturday, 7 a.m. - 7 p.m.
Farmers' market (Taos Farmers' Market), on-farm sales (call first), shipping available, by telephone
5 miles west of CO Hwy. 159 on CR B (1 mile north of New Mexico state line). 2 miles south of CO Hwy. 142 on CR 10, then 1 1/2 miles west on CR B.
Our animals are grass-fed. Calves vaccinated, then no antibiotics.

DELTA COUNTY

Desert Weyr
16870 Garvin Mesa Road, Paonia, CO 81428
sales@desertweyr.com

Oogie McGuire
(970) 527-3573
www.desertweyr.com

Lamb, mutton
Frozen, whole, retail packages
Live animals available for processing
USDA-Inspected

Year-round, by appointment and when our tourism flag is up.
Delivery available (in Paonia and Hotchkiss), farmers' markets (North Fork Farmers' Market), on-farm sales (call first), by telephone
North on Garvin Mesa Road from CO 133. First driveway on right at the top of mesa to tan house with brown trim.

Grass finished. No grains fed to slaughter stock. No hormone shots or fed any antibiotics.

High Wire Ranch
27497 Buffalo Road, Hotchkiss, CO 81419
highwireranch@hotmail.com

Dave or Sue Whittlesey
(970) 835-7600
www.highwireranch.com

Buffalo, elk (grass-fed and grass-finished)
Frozen. By the piece: tenderloin filets, steaks, ground, roasts, jerky, sausage; also whole, half, quarter and retail packages.
Live animals available for processing
USDA-Inspected

Year-round, daily, call first
Delivery available, farmers' markets (Aspen, Telluride, Ridgway and Carbondale), on-farm sales (call first), order online, shipping available, by telephone
Grass-fed and grass finished. Over 20 years raising bison and elk on grass.

Homestead Market
101 Grand Avenue, Paonia, CO 81428
cohomesteadranches@tds.net

Susan Ayer or Susan Smith
(970) 527-5655
www.cohomesteadranches.com

Beef, buffalo, elk, lamb, pork, poultry, fish
Pre-cooked entrees: pork, beef and sausages
Frozen, whole, half, quarter, jerky, sausage, retail packages
USDA-Inspected

Year-round, Monday-Saturday, 9:30 a.m.-5:30 p.m.
Farmers' markets, shipping available, by telephone, at store front at 101 Grand Ave., Paonia
Market is located at the south end of Grand Ave. in downtown Paonia.

There are no added hormones and no feed antibiotics used. Beef is dry-aged 14 days.

Princess Beef

32282 J Road, Hotchkiss, CO 81419
cynthranch@aol.com

Cynthia Houseweart
(970) 872-2144
www.princessbeef.com

Beef
Frozen, whole, half, quarter
Minimum amount sold: split quarter
Live animals available for processing
USDA and State-Inspected

Reserve in the summer, beef ready in October.
Delivery available, by telephone
Grass-finished beef. No insecticides, herbicides or toxic-chemical fertilizers. No antibiotics or hormones and never confined in a feedlot.

GUNNISON COUNTY

Mill Creek Natural Beef

2544 County Road 730, Gunnison, CO 81230
beef@millcreeknaturalbeef.com

Sandy Guerrieri
(970) 641-6455
www.millcreeknaturalbeef.com

Beef
Frozen, 1/8, 1/4, half or whole
USDA-Inspected

Available February - May
Delivery available (local area), order by email or by telephone.

Fifth generation ranching family. We hand select our best cattle for our natural beef program and give no growth hormones. Our beef is dry-aged for 14 days. There IS something about Gunnison grass that makes for good cattle.

LA PLATA COUNTY

AAH Farm & Cattle Co.

4260 CR 509, PO Box 883, Bayfield, CO 81122
aahcorp@earthlink.net

Al Hershkowitz
(970) 884-7247

Beef
Frozen, whole, half
State-Inspected

Year-round
Order online (by email), by telephone

Local born Angus X, pasture raised, finished custom corn/grain mix 90 days minimum. No implants, no hormones, no pesticides. All beef aged 14 days, custom cut, double wrapped and frozen. Premise ID# 00BWMTB.

Fox Fire Farms

5737 County Road 321, Ignacio, CO 81137
info@foxfirefarms.com

(970) 563-4675
www.foxfirefarms.com

Beef, lamb, kid goat, pasture-based eggs
Fresh and frozen, whole, half, quarter, retail packages
USDA-Inspected

Year-round, daily
Delivery available, farmers' markets (Durango and Telluride), on-farm sales, online, shipping available, by telephone
4 miles southeast of Ignacio on County Road #321.

Meat products are certified organic, grass-fed and grass-finished.

MONTEZUMA COUNTY

Ancient Harvest Ranch

39364 CR G, Mancos, CO 81328
skeperry@hotmail.com

Sam Perry
(970) 533-7685

Beef
Frozen, whole, half, quarter
Minimum amount sold: 20 lbs.
Live animals available for processing
USDA-Inspected

Year-round, Monday - Friday, 9 a.m. - 5 p.m.
Delivery available, on-farm sales (call first), by telephone
We use no antibiotics or hormones in the production of our meat. Grass fed/free range.

MONTROSE COUNTY

DeVries Buffalo Ranch

8688 60.25 Road, Olathe, CO 81425

Elizabeth DeVries
(970) 323-6559

Buffalo
Frozen, whole, half, quarter, retail packages
Live animals available for processing
USDA and State-Inspected

Year-round, daily, 8 a.m.-8 p.m.
Farmers' markets, on-farm sales, by telephone
7 miles north on Highway 50. Turn west on Gunnison Road. 1st house on the right.

PARK COUNTY

Bayou Salado Trading Post

12561 Highway 24, Hartsel, CO 80449
lark@rockymountaingiftsandrocks.com

Lark Harvey
(719) 836-2458
www.rockymountaingiftsandrocks.com

Beef
Frozen, half, quarter, retail packages
USDA-Inspected

Year-round, daily, 9 a.m.-5 p.m.

Cattle are grass-fed with 30 to 45 days on 2 lbs. of corn and oats. They also have free choice alfalfa. I do not use growth hormones or antibiotics. Purchase can be made through my retail store in Hartsel, Colorado or contact us for overnight shipping.

Observatory Rock Bison Ranch

11305 CR 77, Jefferson, CO 80456
pam@orbisonranch.com

Pam Clark
(719) 836-1782
www.orbisonranch.com

Buffalo
Frozen, whole, half, quarter, and 1/8 as well as ground
USDA-Inspected

Year-round
Delivery available, information online, by telephone

All natural, pasture-raised, grass-fed, no antibiotics, hormones, pesticides or grains. We also sell fully tanned buffalo robes and skulls.

RIO GRANDE COUNTY

**Diamond F Brand Beef/
McNeil Ranch**

3351 South Highway 15, Monte Vista, CO 81144
mcneilranch@fone.net

Elizabeth Quintana or
Cathy McNeil
(719) 852-2458 or (877) 659-2352
www.grassfedandhealthy.com

Beef
Tamales & burritos
Frozen, retail packages, wholesale
Minimum amount sold: single packages of steaks, roast or ground
Live animals available for processing
USDA-Inspected

Year-round, Monday - Friday, 9 a.m.-1 p.m.
Delivery available (in San Luis Valley), on-farm sales (call first), order online, shipping available, by telephone, wholesale
3 1/2 miles south of Monte Vista on Highway 15, on the west side of highway, large sign says Diamond F Brand Beef.

We have received USDA approval for natural 100% grass-fed, free of added hormones and antibiotics. Beef is 100% grass-fed/grass-finished on high altitude pastures and meadows. The McNeil's are the recipients of the 2005 Leopold Conservation Award, 2001 American Farmland Trust's "Steward of the Land Award," and 2001 National Wetlands Award. McNeil Ranch is protected with conservation easements.

Grande Premium Meat

19612 West Hwy. 160, Del Norte, CO 81132
jan@amigo.net or jan@elkusa.com

Jan Elsworth
(888) 338-4581
www.elkusa.com

Beef, buffalo, chevon, elk, fallow deer
Frozen, whole, half, quarter, jerky, sausage, retail packages
Minimum amount sold: applies only to wholesale.
Packages are retail ready with UPC codes for quick scanning.
USDA-Inspected

Year-round, daily, 8 a.m.-dark

Delivery available, farmers' markets (I-70 corridor through Al's Alaska Fish), on-farm sales, order online, shipping available, by telephone, sold in stores in Colorado, Utah, New Mexico and Arizona. Call for a location near you.

UPS ground shipping available in the state of Colorado, goes overnight at the inexpensive ground rate. Orders should be placed by Saturday for shipping available on Monday.

Located in the Upper Rio Grande River Valley on Highway 160, halfway between Del Norte and South Fork. Watch for the signs.

No hormones, antibiotics or steroids. Frozen meat is natural per the USDA definition. Elk and bison jerky and breakfast sausages do not have preservatives.

SAN MIGUEL COUNTY

Indian Ridge Farm & Bakery

1400 CR 43ZN, Norwood, CO 81423

daranyi@rmi.net

Tony Daranyi

(970) 327-0336

Beef, lamb, pork, poultry (pastured), turkey

Fresh and frozen, whole, half, quarter

Live animals available for processing

USDA and State-Inspected

June 15 - November 15, Tuesday-Saturday, 7 a.m.-1 p.m. and 3 p.m.-6 p.m.

Delivery available, farmers' markets (Ridgway and Telluride), on-farm sales (call first), by telephone

Colorado 145 to CR 43ZN (1 mile east of Norwood), go north for 1.4 miles. Look for driveway entrance on the left.

No hormones, antibiotics, medications, insecticides or pesticides. Pasture-raised, natural growing practices. All our meat products are grass-fed and pastured.

NORTHWEST AREA

GARFIELD COUNTY

Crystal River Beef

55 N. Fourth Street, Carbondale, CO 81623

taij@sopris.net

Tai Jacober

(970) 963-9420

Beef, lamb, pork

Frozen, whole, half, quarter, retail packages

Live animals available for processing

USDA-Inspected

Year-round, daily, all day by telephone

Delivery available, on-farm sales (call first), shipping available, by telephone and in restaurants and gourmet meat shops

My animals are raised without the use of hormones or antibiotics. No pesticides or herbicides are used on the ranch but I have not received organic status because most of my land is leased. My beef is grass finished. I do feed some grain to my ewes during lambing.

Grand Valley Beef Cattle

3000 County Road 301, Parachute, CO 81635

mccartybobb@aol.com

Kathy or Patrick McCarty

(970) 285-9887

Beef

Frozen, whole, half

Minimum Amount Sold: 1/2 beef generally or lesser amounts by prior special arrangement

Live animals available for processing
USDA-Inspected or State-Inspected (your choice)

Year-round, Monday - Saturday, 7 a.m. - 7 p.m.
Please call for directions and to make appointment
Delivery available (from Aspen/Vail area to Grand Junction area), on-farm sales (call first), by telephone

No implants, no growth hormones. Western Colorado high altitude ranch raised beef. Top quality lean meat. Every animal bred, born and raised on our pastures and genetically selected to be a delicious eating experience.

MESA COUNTY

Lumbardy Ranch

2500 Whitewater Creek Road, Whitewater, CO 81527
natgrown@aol.com

Don Lumbardy
(970) 241-1716

Beef, lamb
Frozen, whole, half, quarter
Live animals available for processing
USDA and State-Inspected

Year-round
Delivery available (within 60 mile radius of Mesa County), on-farm sales (call first), by telephone
From Highway 50 at Whitewater, turn east on Reeder Mesa Road for 2 1/2 miles, then left on Whitewater Creek Rd. for 3 miles.

Grass pasture and grass/alfalfa hay feed. No grain, no antibiotics, no hormones, no chemicals. Irish Dexter and Irish Dexter/Black Angus cross cattle. Smaller lean cuts.

SUMMIT COUNTY

High Country Highlands

PO Box 2653, Silverthorne, CO 80498
LRcinc@comcast.net

Leo Causland
(970) 262-1443
www.onefuzzycow.com

Beef (100% pure premium all natural Scottish Highland Beef)
Frozen, whole, half, quarter, sausage
Minimum amount sold: per pound
Live animals available for processing
USDA-Inspected

Year-round, daily, 8 a.m. - 6 p.m.
Delivery available, on-farm sales (call first), by telephone
I-70 west to Silverthorne exit, Hwy. 9 north for about 4 miles to Maryland Creek Ranch, turn left off Hwy. 9 onto long driveway. White buildings with red roof.

We do not use any antibiotics, growth hormones or animal by-products. Our cattle are 100% grass-fed and finished 30 days with grain and use protein tubs in the winter. Scottish Highland Beef is one of the most lean (92%) and lowest in fat and cholesterol, best tasting and good for you beef breeds that exists in the world. Give us a try, you won't ever be disappointed. We back our beef with a Premise ID #00BOEAE Colorado Department of Agriculture. 100% money back guarantee!

MEAT-RELATED SERVICES

LA PLATA COUNTY

Sunnyside Meats Inc.
253 CR 216, Durango, CO 81303

Jerry Zink
(970) 385-0230

Jerry@sunnysidemeats.com

www.sunnysidemeats.com

Beef, lamb, pork, Yak, goat
Whole, half, quarter, sausage, retail packages

Year-round, Monday-Friday, 8 a.m. - 5 p.m.
From Highway 550, turn onto County Road 215 and go down the hill to County Road 216. Turn left onto County Road 216 and go to the first lane on your right.

We offer custom and USDA-inspected slaughter and processing. We also offer processing of smoked meats in our state of the art smokehouse as well as sausage stuffing and linking. We have a full range of local meat products including smoked meats, sausages and freezer bundles to fit any commercial or family needs.

MORGAN COUNTY

Brush Locker, LLC

128 S. Clayton Street, Brush, CO 80723

(970) 842-2660

Beef, pork
Fresh and frozen, whole, half, quarter, retail packages
Live animals available for processing
USDA-Inspected

Year-round, Monday-Friday, 8 a.m.-5:30 p.m., Saturday, 8 a.m.-12 p.m. (closed legal holidays)
Order by telephone

TENDERLOIN & GARLIC-ROASTED VEGETABLES

1-1/2 hours

(pictured on cover)

- 1 whole beef tenderloin roast (4 to 5 lb)
- 1 tsp dried Italian seasoning
- 1/2 tsp cracked black pepper
- 2 Tbsp grated Parmesan cheese

1. Heat oven to 425°F. Combine seasoning and pepper; press onto beef roast.
2. Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 425°F oven 50 to 60 minutes for medium rare; 60 to 70 minutes for medium doneness.
3. Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium rare; 160°F for medium.)
4. Carve roast; season with salt. Sprinkle with cheese. Serve with vegetables.

8 to 10 servings

Garlic-Roasted Vegetables:

- 1 large whole bulb garlic
- 2 Tbsp olive oil
- 3 medium potatoes, quartered
- 1 tsp dried Italian seasoning
- 4 small onions, halved
- 1/2 tsp cracked black pepper
- 6 plum tomatoes, halved
- 1/4 cup grated Parmesan cheese
- 2 medium zucchini, sliced (3/4")

1. Cut off top of garlic bulb; wrap bulb in foil. Combine remaining ingredients, except cheese, in large bowl; toss. Place garlic, potatoes and onions in jelly roll pan. Roast in oven with tenderloin 30 minutes. Add tomatoes and zucchini to pan; roast 15 minutes longer or until vegetables are tender. Squeeze garlic pulp over vegetables; mix. Sprinkle with cheese.

Courtesy ©Cattlemen's Beef Board

BEEF PEPPER STEAK – 30 minutes

(Marinating time: 30 minutes)

1 lb beef for stir-fry
1/3 cup plus 2 Tbsp Italian dressing
2 large bell peppers, cut into 1/8" strips
1 onion, cut into 1/8" wedges



1. Marinate beef in 1/3 cup dressing in refrigerator 30 minutes.
2. Remove beef; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Stir-fry 1/2 of beef 1 to 2 minutes or until surface of beef is no longer pink; remove. Repeat with remaining beef.
3. Heat 2 Tbsp dressing in same skillet until hot. Stir-fry peppers and onion 5 to 6 minutes or until crisp-tender. Add beef; heat through.

4 servings

Courtesy ©Cattlemen's Beef Board