

BEEF

We started raising and selling natural meat in 1993. The grain fed beef and other meat from our farm received high praise then and we have tweaked our processes as we learned of new components that would further enhance the meat quality and flavor.

THERE IS A REASON IT TASTES SO GOOD.

1. **TASTE** – Our customers have told us the tenderness and flavor of our beef is well — “almost addictive.”
2. **CONSISTENCY** – We have heard the following comment since 1993 when we first began selling natural meat from our family farm.

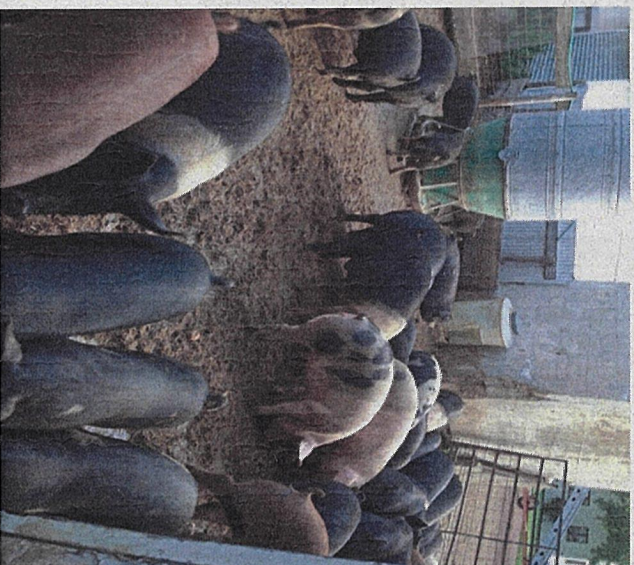
“We don't know how you can make each cut of every animal so consistently delicious.”

3. **NUTRITION** – We add specific components to the ration that we feed our animals that help to mimic some of the omega 3 nutrition profile content of grass fed beef. It is not identical but again very complimentary from a taste and flavor standpoint.

WE FINISH OUR BEEF ON GRAIN RATHER THAN GRASS FOR A COUPLE OF DIFFERENT REASONS.

ECONOMICALLY, the cost of land prevents us from having all of our land in grass and forage. It is not feasible for us to leave the family farm where we have deep roots dating back 100+ years. We totally **SUPPORT** the concept of grass fed beef but it does not work at this time for our family farm.

PORK



We sell pork by the 1/2 or whole and we have pork bundles seasonally.

Our feeding protocol...

NON-GMO FEED – Made with nutrient-dense grain raised in a biological production system that prevents harmful residues from being present.

MECHANICALLY PROCESSED – No chemical processing (such as hexane) is used in processing ANY of the feed rations we feed our animals.

HIGH OMEGA 3 – We add an ingredient to the ration that increases the omega 3 levels in the meat, and it is certainly a success from the response we receive from customers.

NO ANTIBIOTICS – We do NOT use antibiotics in raising our animals.

NO ANIMAL-BY-PRODUCTS – No meat or bone meal are used in any of our rations.

VLIEGER
FAMILY FARM



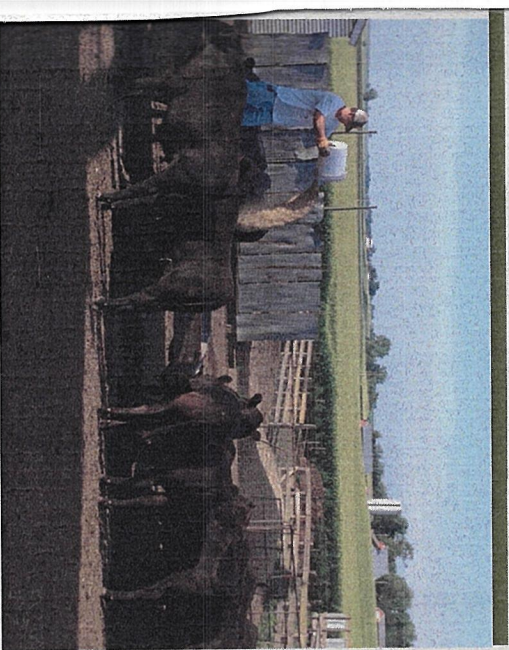
Quality • Taste • Integrity

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Beef is available by the 1/4, 1/2 or whole and we are currently offering beef bundles that weigh approximately 40 lbs.

NO GROWTH HORMONES or STEROIDS – We do NOT use steroids or feed additives to make the animals grow faster.

NO CONFINEMENT – We raise our animals outdoors in as close to their natural environment as possible while providing indoor shelter as needed for their age and weather conditions.

As with all of our livestock we do what is necessary to naturally produce a high quality and great tasting product.

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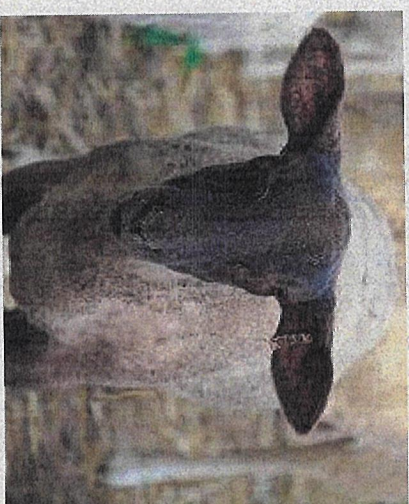
Who We Are...

Vlieger Family Farm was established in 1981. This is when Howard & Pamela Vlieger continued the farming tradition of Harold & Gladys Vlieger. Harold & Gladys moved onto our farm in 1959 when they purchased the farm from Bill & Margaret McDonald. Yes, we live on *"Old McDonald's Farm"* E, 1, E, 1, 0

Our family is blessed with three wonderful children Sarah, David and Rachael. We are also privileged to have our two beautiful grandchildren live next door to us on the farm (with a third grandchild coming soon)! Our son, David, and his family continue the farming tradition.

We raise all of our crops in a biological, regenerative agricultural type production program. Focusing on healthy soil and nutrient-dense crops that are produced to be free of chemical residue.

LAMB



We take preorders for lamb in the spring. We receive high praise from the people who purchase lamb from us.

POULTRY



We also take preorders for broilers and turkeys each spring. Many of our customers tell us "it tastes just like the chicken we used to have at grandma's!!!"

