



Oregon House Farms

High Sierra Beef

Marketing Grass-Fed and Finished Beef

Because you care about the meat you eat

Oregon House Farms has developed an alternative-cattle raised without antibiotics or growth stimulants, on natural grass from the ranges and meadows of the Sierra Nevada and in the Cascade Rangeland in Oregon. Oregon House Farms is a local business. By supporting Oregon House Farms and our grass fed beef products, you are helping to keep small farms and their families sustainable.

[Our Philosophy at Oregon House Farms](#)

Sustainability through Land Conservation and Stewardship

What does all this mean? It is how farming becomes a lifestyle and not just a job. You see the interwoven thread of life in everything you do. You have a deep connection with the soil and the air that surrounds you. A respect for life and the blessings that each day brings to each one of us.

[Cows raised in a happy, stress free environment](#)

Farm Tours Available– Take the family for a Sunday drive



Rancher, Jenny Cavaliere oversees the operation daily on one of the farm properties in Oregon House

According to an old saying, “ You can tell what kind of a stockman a person is by looking at the behavior of his cows. Cattle have long memories. Animals that are handled gently and have become used to handling routines will experience less stress when handled. This type of sound management relates to more optimum weight gains and meat quality”.



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Genetics for Production, Performance and Finish on native grass and forage.

Oregon House Farms

We are taking orders for

Quarters, and halves.

Ask about our Winter

hearty meal recipes. Call

530-692-2564 (Farm)

oregonhousefarms@

Yahoo.com

**Oregon House Farm Store is open Saturday and Sunday-10-3PM
Now accepting EBT cards(SNAP PROGRAM) 14582 Indiana School
Road, Oregon House, CA 530-635-0183(STORE #)**