



High Sierra Beef Grass-Fed Beef

Marketing Grass-Fed and Finished Beef

Because you care about the meat you eat.

Volume 4 Spring 2008

High Sierra Beef 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 Sierra foothills. High Sierra Beef is a local business. By supporting High Sierra Beef and the locally raised beef products, you are helping to keep small farms and their families sustainable.

www.highsierrabeef.com



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

High Sierra Beef

Purchase your beef at our new store location

14582 Indiana School Road, Oregon House, CA 95962

Reasons For Buying Local, Direct:

1. Buying local strengthens a regional economy.
2. Buying local foods supports the family farmer in the community.
3. Buying local food will help protect the environment.
4. Buying local food gives exceptional taste and freshness and will safeguard a family's health.

Also available:

Wildflower Honey

Fresh Churned Butter

Culinary Lavender

Free Range Eggs

Olive Oil and Olives

Fresh Produce and Fruits

Now available- Fresh Grass Fed Lamb

Store Hours- Open Saturday and Sundays- 9-3PM



Farm Tours are available. Call ahead and we'll have the coffee on (530)-692-2564.

Oregon House Farms Store has an intriguing tapestry of local specialties and artisan products. Come see the things I love about local foods- the pattern of eating, the fine quality of and respect for ingredients, the passion for seasonality,

AND LEARN THE ART OF EATING SLOW AND ENJOYING YOUR MEALS.

Jenny and Copper

