

Why My Local Meat is Better!

	Lilly's Grass Fed Beef	Average Grocery Store Beef
Ownership	LOCAL: I am the 5th generation to raise cattle on our Bar 7T Ranch that has been awarded a Colorado Historic Centennial Ranch.	FACTORY FARMED: Corporations oversee large herds.
Farm Protocols	Kindness Matters! I treat my cattle with the utmost kindness and humane care.	Profit is put first to quickly produce beef.
Birth to Market	18 months average	As early as 13 months due to steroids, hormones, and unnatural diets that promote rapid growth.
Grazing	Rotated on irrigated pastures in the spring/summer/fall and fed hay produced on our family-owned hayfield.	Feedlots raise hundreds or thousands of cows in confinement.
Finishing	Our hay and grass are highly nutritious Timothy and Orchard grasses.	Antibiotics have to be given due to lack of space, atypical diets, and quick growth.
Herbicides and Insecticides	We do not use herbicides or insecticides.	Feedlot corn is genetically modified and sprayed with chemicals.
Processing Transportation	Less than an hour trip to SunnySide Meats.	Cattle are often transported on semis across state lines without food or water.
Processing	My beef is USDA processed from SunnySide Meats which operates using the Temple Grandin model (low stress and humane).	100's of cows are processed every hour.
Profit	The beef I sell will help me earn money to attend college!	Big business.
Health	My steers are 100% grass-fed from start to finish. This beef is high in healthy omega-3s, vitamins, and minerals because their diet is highly nutritious grass.	Cattle in factory farms receive antibiotics, hormones, and are rapidly fattened with a diet of grains and/or meat/bone meal. This isn't healthy for the cow or you.

