

How It Works

When you custom order beef from Aquilla Hill Angus Farm, you can specify whether you want a whole beef, a half beef (an average whole beef will be about 600-650 lbs hanging weight). You can specify each cut and thickness you desire. Your beef will dry-age 21 days to enhance its flavor and produce a gourmet level of tenderness. The beef will then be vacuum packaged according to your specifications and delivered to your door. Please allow at least 30 days from ordering until delivery date. If a custom order is more than you need then individual packages are available from our website, on farm pickup and local farmers market. Please contact us with any questions you may have about our processes.



How to Order

Aquilla Hill Angus Farm
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Or
Contact

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blaine@grazingbeef.com

Or
On-line at

www.grazingbeef.com



Grass Fed Angus Beef

100% All Natural
Chemical Free
Hormone Free
Antibiotic Free

Doing What Nature
Does

Doing What Nature Does

Situated in the fertile Post Oak Savannah of North Central Texas, not far from the famed Chisholm Trail, Aquilla Hill Angus Farm is mixing old world virtues of hard work, good stewardship, and family values with forward thinking approaches to production in today's chaotic world. By using nature as a guide, we have adopted philosophies that work to enhance our ecosystem. We believe that modern agriculture can and should work to improve the environment instead of stripping it of its fragile resources. Our natural grass finished beeves eat a 100% grass diet of clovers, Ryegrass, Coastal-Bermuda, Alfalfa, Fescue, and native grasses. In raising our cattle we often ask, what would nature do to solve a problem? Never once has the answer come back, "Spray some herbicide on those weeds". We haven't gotten the call to drench our pastures with harmful pesticides or cover our fields with unnatural amounts of commercial fertilizer. With this in mind customers can find comfort in the fact that our beef was born and raised the way nature would do it!

Benefits of Grass Fed

- ✂ **Less Fat & Healthier!** - *Our beef is leaner than animals fattened in commercial feedlots.*
- ✂ **Great Taste!** - *Through genetic selection we have harnessed the flavorful qualities of the Angus breed.*
- ✂ **Safer for your family!** - *By using natural management techniques we have eliminated the use of chemicals, growth stimulants and pharmaceutical drugs in our beef cattle.*
- ✂ **Convenience!** - *No need to make a special trip to the meat department; we bring the meat department to you!*
- ✂ **Traceability!** - *All animals are born on the farm and given an ID number at birth that allows us to track our beef back to the originating animal.*

Nutritional Info

There has been considerable research into the medical benefits of grass fed beef. While we do not make any blanket claims, we do like to point out some of this information. Here is a list of ingredients that are found in higher levels in grass fed beef when compared to grain fed beef:

1. **Conjugated Linoleic Acid -** CLA has been shown to retard certain kinds of cancer, is beneficial in weight management and helps to maintain muscle mass.
2. **Omega-3 Fatty Acids -** Green grass provides vitamin A to cattle, which in turn produces Omega-3 Fatty Acids. Once taken off grass, cattle lose the Omega-3 quickly.
3. **HDL Cholesterol -** Beef in general is high in this "Good" cholesterol.
4. **Vitamin E -** This anti-oxidant exceeds levels found in grain fed beef by 2–5 times.
5. **Beta-Carotene -** Cancer fighting anti-oxidant. It has been shown to reduce the risk of cancer and heart disease.