

Our Story: As third generation Wisconsin farmers we know the value of providing nutritious and all-natural meats and cheeses. Our Limousin beef herd is raised humanely on our farm in Kewaunee, Wisconsin, where we've been raising high quality products since 1946.

Limousin Beef: Originating in the Marche regions of France, Limousin beef is known for its heavy muscling and low fat. These trait combinations allow for a meat that is lean, without compromising flavor. The fine texture of the muscling provides a tender and juicy cut that is fitting for today's health conscious consumer. In blind taste testing, limousin beef stands above other lean meat competitors.

## Lean | Tender | Low Fat | Flavorful | Cholesterol Friendly

