

Why bulk beef?

With a busy family of my own, there's nothing I like better than having a freezer full of meal opportunities on hand. I don't have time to head to the grocery store regularly & it gives me peace of mind to have a lot of meal options for every day, or for when surprise visitors are around for a meal. Meal-planning is a snap with nutritious meal options available at all times!

Why "Put a Face to My Food"?

Putting food on your table is an important job and you're faced with many different options at the grocery store. Buying locally will give you an opportunity to know how your food was raised, meet the people who cared for that animal, and learn about the farm your food was raised on. We encourage everyone to source your food locally if possible, from vegetables to fruit to beef (of course!).

How are the animals cared for?

We follow the National Farm Animal Council Codes of Practice to care for our cattle. All of our cattle are fed an all-natural diet of tame and native grasses during the growing season, and free-choice alfalfa/crested wheatgrass hay during cold weather. The animals are also provided a barley ration comprised of grain grown on our own farm. They are provided adequate feed, water, shelter & space to maintain normal activities. Happy animals make for high quality food products!

How is the beef prepared?

Each beef animal is slaughtered, cut, wrapped and frozen in a fully inspected, clean facility.

How much should I buy?

We offer beef available by the quarter or half (or whole, if you have a lot of mouths to feed!). For our family of five, we go through about one whole beef per year, so a quarter every three months. Quarters range in size from approximately 120-175 lb (this depends on the size of the animal).



Who are we?

Ross & Tara Davidson, along with their young children Ash, Cameron and Jaime, own and operate the Lonesome Dove Ranch. We both grew up on family farms and established on our own ranching operation in 2005. We raise purebred Gelbvieh cattle (for breeding stock) as well as commercial (non-purebred) Gelbvieh cattle which are sold to feedlots or other commercial producers who use females to build their own herds. Ross trains ranch horses and we also raise registered Border Collie working dogs, all of which help us out daily for our ranch activities.

Need some good beef recipes or information?

Visit Canada Beef's web-site <http://www.beefinfo.org/> for great recipes and meal ideas that make use of Canadian Beef! Visit their YouTube channel at <http://www.youtube.com/user/beefinfo> for 30 Second Cooking Videos & other popular clips.

You can also download Made in Canada, a beef cooking information booklet that our family was featured in!



Learn More About Us

On the web:

www.davidsonlonesomedoveranch.com

On Twitter:

@tara_m_davidson

On Facebook:

/DavidsonLonesomeDoveRanch

We would like to hear what you think about our beef! Let us know & share the word with your family & friends!
Call us anytime at (306) 625-7345

