



Royal Angus Farms, LLC

Diane Zak

S102 W36682 CTH LO

Eagle, WI 53119

262-470-4718

dzak@cee-corp.com

www.royal Angus.com

Beef Sold by the Quarter, Half, or Whole Steer

Royal Angus Farms LLC in Eagle, Wisconsin, has been selling quality beef off our farm for over 15 years. Our program is designed to give you, you, the best available Black Angus meat for your dinner table.

We believe in raising our beef naturally, free of hormones or any fast growing additives. Our herd is pasture fed on our own farms for a period of approximately 1-1/2 to 2 years to attain a weight of 1000 – 1200 lbs. We have found this to be the ideal weight in order to produce excellent meat. Each year Royal Angus Farms has our meat graded and tested by a USDA inspected facility and we have won awards for having produced prime and choice beef.



When it's time for butchering, Royal Angus delivers the animal to a USDA inspected butcher to assure you of humane, safe, and proper procedures in the care of our steers. Your beef is processed according to your specifications. The butcher wraps the cuts in shrink-wrap packages for extra longevity of freshness. The meat is immediately frozen to assure you that every precaution has been taken in the processing of your meat. Royal Angus charges you, the customer, per pound "hanging weight," also known as "carcass weight." The butcher charges you for his services at the time you pick up your beef.

Royal Angus Farms LLC in Eagle, Wisconsin, welcomes you to our farm at any time to see our display of cattle. You will be satisfied to know that the meat you are feeding your family comes right off the farm, and not shipped from somewhere overseas. You will experience relief knowing that these are healthy animals that have been cared for properly, and your family is being fed hormone-free meat.

View the DVD entitled "Food, Inc." and you will understand the value of purchasing your beef from Royal Angus Farms.

FROM OUR FARM TO YOUR TABLE