

- Galloway Beef Available Only from Kay's
- Kay's Is WI Inspected Retail Food Establishment No. 78 06 1660
- Processed by WI Inspected Plant No. 68
- Purely Pastured™ on Our Farm.
- Next Delivery Date: May 22
- All Natural: No Antibiotics or Artificial Hormones

# Kay's HomeFarm News



**Order Kay's Purely Pastured™ Beef**

***Next Delivery: May 22, in Time for Grill Season***

Kay's HomeFarm beef will next be available on May 22, just before Memorial Day, the biggest grill weekend of the year.

Place your order as soon as possible. We will fill orders in order of receipt. Quantities will be limited.

### ***Open Space for Food Production***

Production is limited by our 70 acres of pasture. The farmland near us is being used to grow houses and is not available for pasture.

Our town, the Town of Cedarburg, requires half of the space in every new subdivision to be set aside as open space, but the land is lost forever to farming because the Town insists that developers plant prairies.

If you live in the Town of Cedarburg, we would appreciate your asking that subdivision open space be made available for small farmers such as us who produce food for the local market.

### ***Costs of Production Increase***

Supplying your beef needs is not our only challenge. Our costs are high and constantly rising.

Our greatest single expense is winter hay. We purchased special hay feeders to minimize hay waste, reducing consumption by one third.

Another method we use to reduce hay use is known as pasture stockpiling. We stretch the pasture

season by setting pasture area aside until after the first hard freeze, and then we turn the cattle into the stockpiled area.

This winter, we cut hay consumption by 20 tons by feeding cows on stockpiled pasture in November and half of December, but our outlay for hay nevertheless increased threefold.

Regrettably, we must raise our prices. There will be a price increase this spring and again in late summer or fall.

Raising Purely Pastured beef is a passion for us. Pasture finishing allows us to use far less energy, waste almost no soil, protect the environment and still turn out great quality, healthful beef.

### ***Web Site Details Health Benefits***

A new web site from California State University compiles the latest research on the health benefits of pasture raised beef.

Grass-fed beef has more beta-carotene, vitamin E and omega-3 fatty acids than beef produced using conventional cattle-feeding strategies, the web site reports.

The Kay's HomeFarm web site will link you to the California site, or go to <http://news.ucanr.org/storyshow.cfm?story=531&printver=yes>.

## Here's How to Order

Just fill out the order form and mail it or drop it by our farm.

Or, call any time for availability.

We also sell the following by the pound:

Tenderloin Steaks

Ground Beef

Ground Beef 1/3 pounders

Chuck Roasts

## Delivery

Your beef will be ready **May 22, 2004**

Pick up your meat at our farm:

8707 Kaehler's Mill Road  
Cedarburg, Wisconsin 53012

If you wish to pick up your meat at another time more convenient to you, please call us at:

**262-375-1702**

# Time to Order Kay's Beef!



**25 pound Convenience Packs ... \$ 115.00**

**Quantity: \_\_\_\_\_ Convenience Packs. \$25 deposit each.**

All Packs include tender steaks, juicy roasts, tasty stew cuts, kabob cubes and lean ground chuck. For complete list of cuts, see order form at: <http://my.execpc.com/~slc/k-m.html>

Name: \_\_\_\_\_

Street: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_ **Email:** \_\_\_\_\_

Mail to:

**Kay's HomeFarm™, Inc.**

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8707 Kaehler's Mill Road  
Cedarburg, Wisconsin 53012

**Good Things From Cedarburg**