Benefits of Grass-Fed Beef

There is less fat, fewer calories, more Omega-3 fatty acids, CLA, beta-carotene and lower risk of e-coli. Omega-3s have important disease-fighting properties. People with good levels of Omega-3s are less likely to have high blood pressure. CLA (conjugated linoleic acid) helps reduce the disease. For more information go to www.eatwild.com

Where we are Located

Our herd is located at Sunny Hillside Farms in the northeast corner of Northampton County, Upper Mount Bethel Township, between the villages of Richmond and Stone Church, 1/2 mile East off Route 611 on Riverton Road.





390 Harvest Lane Bangor, PA 18013 HARVEST HOME MEAT

FROM OUR HOME TO YOUR HOME CELEBRATE THE HARVEST

HARVEST HOME MEATS LC.



Richard DiFebo

390 Harvest Lane Bangor, PA 18013 Phone/Fax: 610 599 9074

Cell: 610 972 8910

EMAIL: difebo@epix.net

www.harvesthomemeats.com

100% Grass-Fed Beef
Healthy Soil
Clean Air and Water
Healthy Cattle
Healthy People





To produce a high-quality grass-fed beef, Harvest Home Meats provide a diverse swath of cool season perennial pasture a healthy soil that is manage very intensely throughout the growing season.





and frozen. This process is done at a USDA

inspected facility. The beef is aged 14-21

Harvest Home Meats goal is to work with nature to provide consistent high-quality, grass-fed beef to our customers.

> *We don't use chemical fertilizers. insecticides, or herbicides on our pastures.

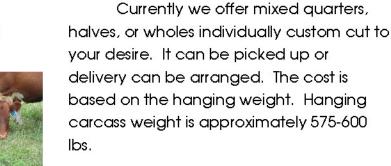
*Our cattle don't receive growth hormones or antibiotics.

*Our cattle are never fed grain or concentrates.

*Our cattle are on pasture throughout the growing season.

Mineral supplements, clean water, and high-quality stored forages for feeding well as, cattle with the right genetics are all essential factors needed for high-quality grass-fed beef.

To maintain growth at a constant rate, cattle are also grazed on annual forages. It doesn't stop there!



days.







