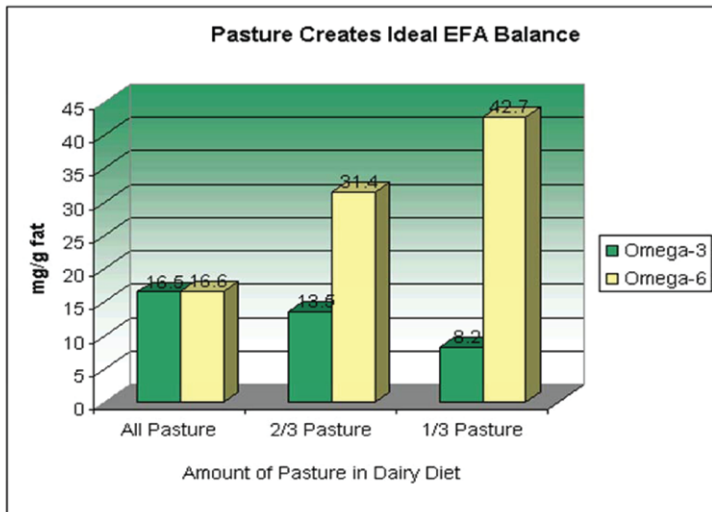


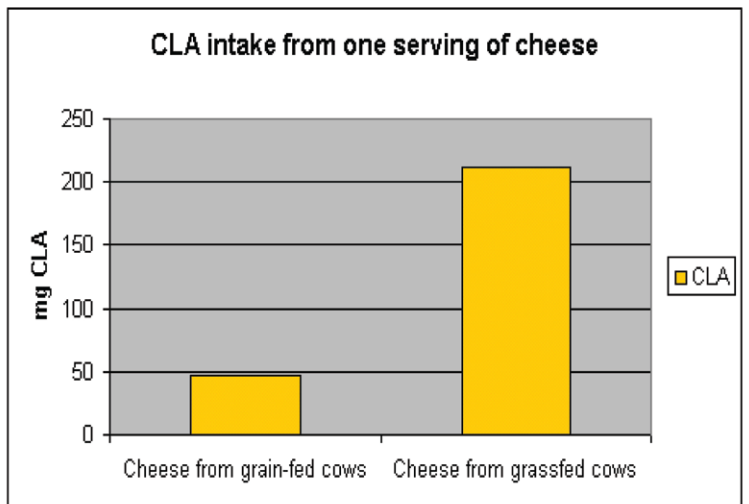


The best products are made from the milk of Graziers Cows.



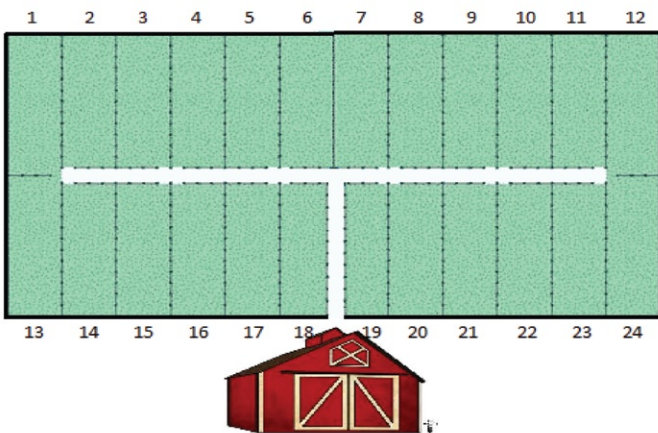
Graziers milk contains an ideal ratio of essential fatty acids. It has been shown by having a ratio of omega-3 fatty acids to omega-6 fatty acids that is closer to 1:1 you will have a lower risk of cancer cardiovascular disease, autoimmune disorders, allergies obesity diabetes, and various mental disorders.

Adapted from <http://www.eatwild.com/healthbenefits.htm>

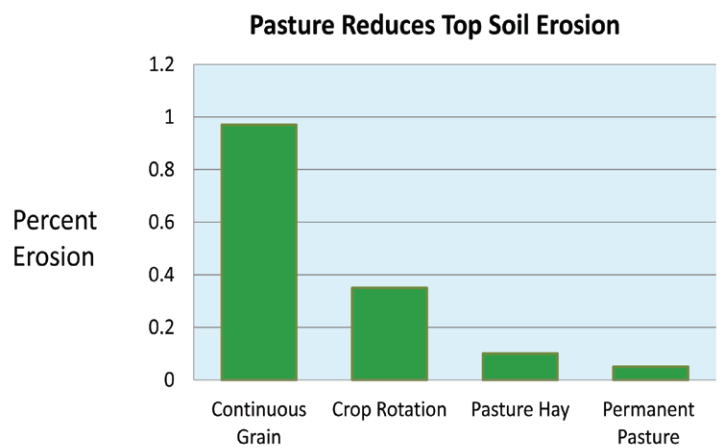


The amount of Conjugated Linoleic Acid found in Graziers is up to four times higher than the milk produced from cows in confinement. Because of Graziers higher levels of CLAs it may help protect the body from cancer formation and progression as well as speed up metabolism, and increase muscle growth.

Adapted from <http://www.eatwild.com/healthbenefits.htm>
 (Dhiman, T.R., "Conjugated linoleic acid: a food for cancer prevention." Proceedings from the 2000 Intermountain Nutrition Conference, pages 103-121.)



Our Graziers use a rotational grazing program to manage their pastures. This is where the farm is divided into smaller fields called paddocks and the cows are rotated once or twice daily to harvest the grass themselves. The cows will not return to the same paddock for about 15 days, this time off will allow the grass a rest phase to regrow fresh nutrient rich grass for the cows to eat.



The United States is currently losing nutrient rich topsoil every year. When growing row crops such as corn and soy beans using conventional methods significant amounts of soil loss can occur. Crops such as Hay and Pasture keep soil erosion to a minimum. When compared to continuous corn, Permanent Pasture reduces topsoil erosion by over 90 percent.

Adapted from <http://www.eatwild.com/healthbenefits.htm> and (Ontario Ministry of Agriculture and Food, Robert P. Stone and Neil Moore, Fact Sheet 95-089)