



Adirondack Grazers Cooperative is a group of beef producers, from small to mid-size family-owned farms, who naturally raise and finish beef.

Our cattle are raised on the rich grasses of New York and Vermont without the use of hormones or feedlots. Our farmers care about their cattle and the earth, and you can taste it in the meat.



Everyone deserves healthy beef!



**ADIRONDACK
GRAZERS** 
COOPERATIVE

ADK Grazers Cooperative
PO Box 24
Greenwich, NY 12834

www.adkgrazers.com

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**ADIRONDACK
GRAZERS** 
COOPERATIVE

**Quality natural beef
from pasture to plate**



**100% grass-fed or pasture-raised
grain finished beef brought to you by a
community of small, family farms**

www.adkgrazers.com

The Adirondack Choice

- We provide a reliable supply of quality meat produced by more than 30 member farms.
- Each farm maintains their individuality and identity. Customers know which farm produced their beef and how it was raised.
- All of our cattle are pasture-raised. We offer a choice of 100% grass-fed or pasture-raised grain finished beef.
- We slaughter and dry age our beef locally at small-scale, USDA facilities, which our farmers have known and worked with for years.
- We deliver whole, half or quarter carcasses, or the specific cuts of your choice.
- We sell a wide range of frozen beef cuts.
- We maintain a New York City point of contact.
- Custom cutting and fabrication available through our partnership with [Main Street Wholesale Meats](#) based on Long Island - contact Lee Seelig for more info at leeseelig@gmail.com.

Why ADK Grazers Beef?

"We are what we eat" has become
"we are what *they* eat."



By purchasing our beef, you become part of a community of New York and Vermont farmers who sell humanely and sustainably-raised meat. Our customers know exactly where their beef is from and who raised it. We encourage customers to visit our farms in order to ensure transparency and to restore a vital link between what we eat and the communities we live in.



To purchase ADK Grazers beef, please visit "Where To Buy" on: www.adkgrazers.com

Frozen beef can be purchased through Regional Access: www.regionalaccess.net

Member Farmers

The benefits of membership are:

- A full service sales & marketing cooperative
- Regular slaughter slots at multiple USDA inspected processors
- Own a share and voting rights of a growing business
- Regular meetings and learning opportunities
- High end, regular customers with butchers, markets, restaurants & CSAs

Read more about our protocols and by-laws at:

www.adkgrazers.com/Contact

Contact Us

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