



the  
ARTISAN BEEF  
institute™

## The Provenance of Beef™ Series

**Aka #MeatCamp™**

December 13, 2009  
San Francisco, California

### Flight 1

Wet-Aged, Grass-Finished Angus Cross (green)  
Northern MO & West Central IL  
John Wood, Jim Crum, Kenneth & Pat Suter  
US Wellness Meats  
[www.grasslandbeef.com](http://www.grasslandbeef.com)

Dry-Aged, Grass-Finished Angus Cross (pink)  
Sierra Nevada/Coastal Hills/San Joaquin, CA, Carson Valley, NV  
Seth & Mica Nitschke  
Open Space Meats  
[www.openspacemeats.com](http://www.openspacemeats.com)

Dry-Aged, Grain-Finished Charolais (orange)  
Front Range Region, CO  
Elliott & Ferris Families  
Colorado's Best Beef  
[www.NaturalBeef.com](http://www.NaturalBeef.com)  
[www.OliverRanch.com](http://www.OliverRanch.com)

### Flight 2

Wet-Aged, Grain-Finished Piedmontese-Cross (purple)  
United States High Plains  
Under Direction of MRB Producer Alliance  
Montana Ranch Brand Producer Alliance  
[www.MontanaRanchBrand.com](http://www.MontanaRanchBrand.com)

Dry-Aged, Grass-Finished Registered Black Angus (yellow)  
Scott River Valley, Siskiyou County, CA  
Jeff & Erin Fowle  
KK Bar Ranch  
[http://users.sisqtel.net/kkbar/KK\\_Bar/index.html](http://users.sisqtel.net/kkbar/KK_Bar/index.html)

Dry-Aged, Grass-Finished Black Angus-Cross (blue)  
Scott River Valley, Siskiyou County, CA  
Gareth & Melinda Plank  
Scott River Ranch  
[www.scottriverranch.com](http://www.scottriverranch.com)

### Special Thanks To:

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