

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 MEATS

FROM OUR HOME TO YOUR HOME
CELEBRATE THE HARVEST
HARVEST HOME MEATS LLC.



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*



**2008 PASA Grass-Fed Beef
Cook-Off Champions!**





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



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.



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



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



Our beef is sold vacuum-packed and frozen. This process is done at a USDA inspected facility. The beef is aged 14-21 days.

Currently we offer mixed quarters, halves, or wholes individually custom cut to your desire. It can be picked up or delivery can be arranged. The cost is based on the hanging weight. Hanging carcass weight is approximately 575-600 lbs.

