

Pastured Animal Foods

Aravaipa's Painted Cave Cattle Company - 100% Grass Fed, Local Beef

Pastured beef with no steroids, hormones nor antibiotics, located northeast of Tucson

Tucson Beef - Painted Cave Cattle Company, Langdon Hill and Christina Cook, Ranch address: [92945 East Aravaipa Road, Winkelman AZ 85292](#); local pickup address: [237 South 4th Avenue, Tucson, AZ 85701](#). Mailing address: PO Box 228, [Tucson AZ](#) 85702. (520) 882-5020. E-mail: contact@tucsonbeef.com. Website: <http://www.tucsonbeef.com>

Aschbacher Acres/American Surf N' Turf

Black Angus Wheat Grass beef are raised on the high plains of Union County in northeast New Mexico. No hormones, steroids, or antibiotics are used. We market five species of Wild Alaska **Salmon** and other Alaska **seafood** specialties at all of our market, restaurant, and retail locations. Visit our [website](#) for further details.

Aschbacher Acres/American Surf N' Turf, Kenny and Brenna Aschbacher, mailing address: 2031 N 47th Street, Phoenix AZ 85008; farm address: 1037 Cowen Road, [Sedan NM](#) 88046. (602) 286-9233. E-mail: info@fishhugger.com Website: <http://www.fishhugger.com>

Chiracahua Pasture Raised Meats

Beef, lamb, whole roasting chickens, eggs and holiday turkeys. Whole and half beeves and lambs are available as well as single beef and lamb cuts. Livestock is raised without corn, grain distillery products or hormones and antibiotics. Our beef and lamb are on green pastures all of their lives. The cattle and sheep are supplemented as needed with hay that is raised and stockpiled on the farm. The poultry roam freely on irrigated pastures and are provided shade, water, dry feed and protection. The poultry dry feed is free of GMO's, animal by-products and additives.

Chiracahua Pasture Raised Meats, Josh Koehn, [7708 Kansas Settlement Road, Willcox, AZ 85643](#). (520) 507-3436. E-mail: questions@cprmeats.com. Website: <http://www.cprmeats.com>

Chubby Cheeks Farms

Goat, chicken, beef and pork, all pasture-raised, pasture-finished and humanely raised and processed at a local, family-owned, state-inspected packing house. Cured meats available, as well as live animals. Goat, beef and pork are all dry-aged for one week before processing for the highest quality flavor and texture.

Chubby Cheeks Farm, Hoang Quan

Website: chubbycheeksfarms.com

Email: chubbycheeksfarm@gmail.com

Tel/Text: [602.561.8202](tel:602.561.8202) or [512.258.8475](tel:512.258.8475)

Date Creek Ranch

Grass-fed beef sold directly to customers, raised on the ranch northwest of Phoenix.

Date Creek Ranch, Stefan Wolf, PO Box 1484, [Wickenburg AZ](#) 85358. (928) 231-0704. E-mail: theranch@datecreekranch.com. Website:

<http://www.datecreekranch.com>

Double Check Ranch raises, finishes, and processes grassfed **beef** on their family ranch. We emphasize humane treatment and do all of our slaughters in a low-stress environment right on the ranch. We direct market via wholesale to restaurants and resorts as well as to our community members through our CSA program, our Cow-Pooling Program and at farmers markets in Tucson, Phoenix and Gilbert.

Double Check Ranch, Paul and Sarah Schwennesen, PO Box 404, [Dudleyville AZ](#) 85292. (520) 357-6515. E-mail: Schwennesen@mac.com.

Website: <http://www.DoubleCheckRanch.com>

GrassRoots Meats offers all natural, grass-finished, hormone and antibiotic-free **beef** and **lamb**. GrassRoots Meats is located in the San Juan Mountains of southwestern Colorado, but we also have grazing leases in Oklahoma and New Mexico. Our meat is dry-aged and USDA inspected.

GrassRoots Meats, PO Box 429, [Pagosa Springs CO](#) 81147. (970) 731-1471 or toll-free (800) 681-2260. E-mail: grassroots@centurytel.net. Website:

<http://www.grassrootsmeats.com>

Hart Ranch LLC offers 100% all-natural, grass-fed and grass-finished **beef**. We are located outside of Duncan, AZ, near the New Mexico border. Our cattle are raised on native Arizona forage without grain supplementation

and never leave native pastures until delivery to the meat processing facility. No growth hormones, implants, antibiotics or vaccinations of any kind are ever used on our cattle. Our beef is lean, tender and packaged in chlorine-free freezer paper at an USDA inspected facility.

Hart Ranch LLC, Katherine Turner, PO Box 1416, [Safford AZ](#) 85546. (928) 359-9235. E-mail: jandkturner@msn.com

Independence Urban Farm offers pasture-raised, organically-fed chicken eggs. Soy- and corn-free eggs. They also offer seasonally-available pasture raised, organically fed meat chickens.

Colleen Martin

Independence Urban Farm

623.910.1231

independenceurbanfarm.blogspot.com

JH Grass Fed Beef offers Grass Fed/Grass Finished **beef** and **lamb** free from hormone, antibiotics, grains, and other feed by-products. Our meat is locally processed, dry-aged and inspected under USDA and Arizona Department of Agricultural regulations.

JH Grass Fed Beef, John Holbrook, PO Box 63, [Cave Creek AZ 85327](#). (602) 769-4614. E-mail: info@jhgrassfed.com. Website:

<http://www.jhgrassfed.com>.

M Triangle and Black Ranches We are located in the high desert country of southeast Arizona nestled under Mt. Graham. We raise Brangus cattle on approximately 7500 acres. Our goal is to produce a grass-fed-all natural **beef** animal that is grain-, hormone- and antibiotic-free. We do vaccinate our cattle with Ultrabac 8 when they are babies to keep our herd healthy and disease free. We are currently under review for Naturally Grown certification. We also offer free range and natural fed heritage **turkeys**, **chicken** and **eggs**. We sell natural fed **pork** by the cut or live animal.

M Triangle Ranch, Mark and Shelley Michaels, [19099 S Wells, Bonita AZ 85643](#). (928) 828-3366. E-mail: smichaels@vtc.net or

mmichaels@mtriangleranch.com. Website:

<http://www.mtriangleranch.com>. Ranch

Store

website:

<http://www.mtriangleranchstore.com>.

Milky Ranch beef comes from our Angus/Hereford cross herd that grazes the 90 square miles of open range known as the Milky Ranch. These cattle are born and raised on our ranch, and spend the duration of their lives grazing in a stress-free and natural environment. No growth supplements, steroids, hormones or antibiotics are used. We are not certified organic, however are practices would qualify our product as such. Our animals are locally processed at a facility that uses humane slaughtering procedures and is inspected by the Arizona Department of Agriculture. All beef is dry-aged for seven days, then packaged and hard-frozen.

Milky Ranch, Traegen or Marilyn Knight, PO Box 1980, [St. Johns AZ 85936](#). (928) 524-3740. E-mail: naturalbeef@milkyranch.com. Website: <http://www.milkyranch.com>.

Saguaro Juniper Natural Beef Angus-Hereford cattle are raised in one of the last intact short-grass prairies in the Western US. All orders are customized, no minimums and customer selections are based on availability. Animals are harvested regularly to keep all orders fresh. Meat is dry aged for 21 days. All cutting, packaging and deliveries are overseen by the owner to maintain the highest standards possible. These animals never see a feed-lot, never get hormones or antibiotics.

San Rafael Valley Natural Beef, Ms. Sidney Spencer, PO Box 547, [Patagonia AZ 85624](#). (520) 394-0031 (ranch), (520) 841-2420 (cell). E-mail: sidney@dakotacom.net. Website: <http://www.srvbeef.com>.

Southern Arizona Grass Fed Beef

Red Angus cattle are raised on all grass diets gaining weight slowly without the use of antibiotics nor hormones. The University of Arizona tests our **beef** for nutritional content and has found up to 6 times the levels of Omega 3s in our beef than that of natural salmon as well as UNSATURATED fat levels approaching 90% with high CLA levels.

Southern Arizona Grass Fed Beef, Andrew McGibbon, [8200 E Box Canyon Road, Green Valley AZ 85622](#). (520) 471-9462. E-mail: amcgibbon@agristar.net. Website: <http://www.SantaRitaRanching.com>

Stronghold Beef. Natural, Grassfed, Range Raised. No antibiotics or growth Hormones. We raise Balancer cattle that are a cross of Angus, Hereford and Gelbevieh.

Stronghold Beef, Sonia and David Gasho, PO Box 882, [Pearce AZ](#) 85625.
(520) 826-0009. E-mail: strongholdbeef@yahoo.com.

Walking J Farm is a polyculture farm. We offer grassfed **beef**, pastured poultry (**chicken** and seasonal **turkey**), pastured **pork**, pasture-raised **eggs**, and organically grown produce (not certified). All our animal protein is hormone and antibiotic free. We supplement the poultry and pork with a locally grown non-GMO corn and milo, and certified organic and non-GMO soy from Kansas. We raise slow maturing broiler chickens and heritage turkeys and process our own poultry on the farm with humane practices. Our four-legged animals are processed at a state or USDA inspected facility within no more than 2 hours from the farm. We practice bio dynamic gardening techniques and our garden is free of pesticides and herbicides. Walking J Farm, Tina Bartsch and Jim McManus, [10461 Arivaca Road, Amado AZ 85645](#). (520) 398-9050. E-mail: info@walkingjfarm.com. Website: <http://www.walkingjfarm.com>.

CSAs (Community Supported Agriculture Programs)

Crooked Sky Farms

(Phoenix, Arizona)

Crooked Sky Farms (www.crookedskyfarms.com) grows and supplies fresh produce year-round for several Arizona Farmer's Markets and CSAs through subscriptions. Farmer Frank is committed to sustainable farming using organic methods and regionally appropriate crops, resulting in delicious, quality, healthy produce.

Contact Information

Frank Martin www.crookedskyfarms.com (623) 363-7422

Gila Farm Cooperative

(Phoenix, Arizona)

Gila Farm Cooperative is committed to sustainable, local agriculture and does not use chemical fertilizers, pesticides, or herbicides on crops. We use organic fertilizers and sell locally at farmers' markets, grocery stores and restaurants. Gila Farm Cooperative runs a CSA where interested customers can get a bag of the latest produce fresh picked on the day of delivery.

Contact Information

Jessica Woiderski gilafarm.org 480-256-2213

Maya's Farm

(Phoenix, Arizona)

Maya's Farm is the little mouse that roars in the Phoenix food scene. With barely 7 acres under cultivation, Maya's Farm still manages to teach Phoenix shoppers and restaurant goers how local tastes. We have booths at farmers' markets, an active CSA, and a growing school garden program. We also market our heritage varieties to some of the best local restaurants and grocers in the Valley of the Sun. It should come as no surprise, then, that our founder, Maya Dailey, was recently named one of 30 leading tastemakers in Phoenix by the Arizona Republic. As of 2013, we are now CCOF Certified Organic!

Contact Information

Maya Dailey mayasfarm.com/

Horny Toad Farm

(Phoenix, Arizona)

Horny Toad Farm is an all natural family farm in Phoenix, Arizona. We grow with natural farming methods and we are pesticide-free.

Contact Information

Farmer Stella McPhee **Error! Hyperlink reference not valid.** 480-255-0604

City Girl's Fiber Farm (March-December)

Shetland Sheep and Angora Goat Mohair spinning fiber.

Contact Information:

Karen Sadow

480-250-0188

Sunizona Family Farms

The FarmBox is Sunizona Family Farms' new CSA program delivering to both the Phoenix and Tucson communities. All of our fruits & veggies are certified organic, veganically grown (plant-based inputs only), and harvested right here on our family-owned farm in southern Arizona. We also have a small bakery with several unique wheat and bread choices.

Contact Information:

520-824-3160

Farmer Goose

(Tolleson, Arizona)

Farmer Goose raises all natural animal products. We use natural methods of feeding, including pastureland for both birds and cattle alike. We do not use growth hormones or unnecessary antibiotics. We are a small farm, just starting out, trying to do things the good old natural way.

Contact Information

Christina Carroll 480.430.3006