

FELLERS RANCH™

MINNESOTA'S NATURAL WAGYU

You deserve a memorable and enticing beef experience. That is precisely what Fellers Ranch™ provides. Here is how:

*Fellers Ranch™ combines decades of success in farming and animal nutrition. We guarantee reliable, top-quality, year-round prime Wagyu beef. Grown exclusively in Minnesota, Fellers Ranch™ Wagyu is brought to you by a team of local farmers and ranchers, dedicated to one goal: **The very best in Wagyu!***

WHO WE ARE

Fellers Ranch™ is a three-generation family farm and a 75 year-old family-owned, USDA inspected, meat processing facility. We are located in south-central Minnesota, which is where our cattle spend their *entire lives*. We specialize in producing the highest quality beef in the Midwest. Our cattle are fed a custom diet and are raised in a low stress environment. Together, this maximizes the tenderness, marbling and flavor that has made Wagyu famous around the world!

NATURAL AND HEALTHY

Our cattle are nurtured with the most modern, low stress management techniques, and they are given constant access to clean water, adequate space, fresh air, quality forage, and comforting shelter. Animal byproducts, hormones and antibiotics are never included in our cattle's diet. We love our Wagyu, and so will you!

WHY WAGYU?

Wagyu is known for exceptional marbling and unmatched flavor! Wagyu is raised at a slow pace, in a low stress environment, with a special diet. Commercial feedlots are all about maximizing feed intake and quick delivery to the slaughtering plant. That is not us! We are all about comfortable, healthy animal growth, resulting in tremendous flavor and marbling.

HEALTH BENEFITS

Numerous studies show that Wagyu is among the healthiest of all beef produced. Wagyu contains higher levels of monounsaturated ("good") fat and oleic acid than other beef. Not only does Wagyu provide tremendous flavor and tenderness, but it can also be an integral part of a healthy, well-balanced diet.

PREPARATION

Wagyu's world-renowned marbling and tenderness can melt away quickly if cooked too long. Therefore, Wagyu should be cooked at a higher temperature, but with less time on the grill or stovetop. When grilling, a solid grill plate is needed rather than an open grate directly over the flame. This maintains the Wagyu's excellent flavor and tenderness! Please also bring Wagyu to room temperature prior to preparation and use smaller cuts to promote more rapid and even cooking.

Thanks for giving us a try! You'll be glad you did!



Fellers Ranch™

Found at:

Conger Meat Market, 100 William Ave, Conger, MN 56020 (507-265-3340)

CongerMeatMarket.com