

FROM HERITAGE ACRES TO HERITAGE MEATS

Heritage Acres strives to raise meat products that have been naturally and ethically raised. The quality of meat that comes from the animals raised on our farm is superior to anything you can buy in the grocery store. The beef, pork, lamb, and poultry we raise are all considered "heritage breeds," hence our name, Heritage Acres. Heritage breeds are animals that were traditionally raised in yesteryear. These animals are preferable because they are naturally resistant to parasites and diseases, which in return mean these animals are not injected, given sub therapeutic antibiotics or hormones. The heritage breeds instinctively graze and forage well on pasture, which means their meat is higher in nutrients, vitamins, and essential fatty acids due to a balanced diet. The sustainable all-natural methods in which these animals are raised leads to a higher quality meat that is well marbled, tender, and full of flavor.

On our family farm we have traditionally raised Black Angus beef cattle for over 50 years. In 2009, we branched out and started raising heritage breed poultry, pork and lamb to compliment the beef that we already produced. With these additions we are able to have a diverse offering of products to consumers.

In 2015, we purchased a former meat processing facility, now Heritage Meats LLC, allowing us to process the animals we raise. After much hard work, the facility was granted a State of Wisconsin Meat Processing license. We are now able to directly market locally and naturally raised pastured meat to local consumers, stores, restaurants and institutions. Our facility also gives us the utmost control over quality and allows us to tailor to specific customer needs and wants. Additionally, we offer custom processing of domestic and wild game for those wishing to raise or harvest their own animals.

TRAVIS PYDO
715-360-3427

Email: heritagemeatsllc@gmail.com
Website: heritagemeatsllc@weebly.com

**WE WELCOME REQUESTS FOR
SPECIALTY ITEMS, BULK
PURCHASES, CUSTOM CUTS
AND MEATS.**

**WE ACCOMMODATE FOR
EVENTS AND SPECIAL
OCCASIONS.**

**CALL, TEXT OR EMAIL
FOR MORE INFORMATION.**

**MONDAY - FRIDAY
9AM - 4PM**



Ridge Runners offers a unique dining experience bringing locally sourced meat and vegetable products from our farm to your plate since 2018. Ridge Runners strives to bring you high quality meats, soups and sauces that are house made and bountiful with flavor.

Ridge Runners not only utilizes meat from Heritage Acres, but also works collaboratively with other local farms. Come Join us in our relaxed atmosphere.

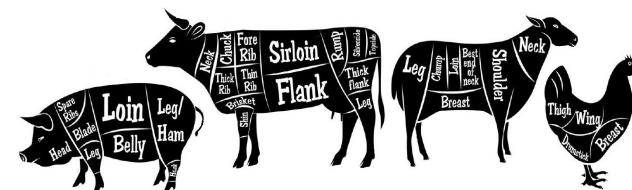
HERITAGE MEATS LLC

BUTTERNUT, WI



TRAVIS, CASSY

TUCKER, TYSON & TRIPP



**PLEASED TO MEET YOU
MEAT TO PLEASE YOU**

715 360-3427

Pastured Pork

Fresh Pork Cuts

*Pork Tenderloin	\$8.00#
*Side Pork	\$8.00#
*Pork Loin	\$6.00#
*Pork Chops	\$6.00#
*Pork Steak & Roast	\$5.50#
*Country Style Ribs	\$5.50#
*Pork Ribs-Spare and Baby Back	\$4.50#
*Fresh Hocks	\$4.50#

Smoked Cuts

*Pulled Pork	\$10.00pkg
*Bacon	\$9.00pkg
*Boneless/Bone-In Ham	\$7.00#
*Smoked Ham Steak	\$7.00#

Bratwurst Flavors

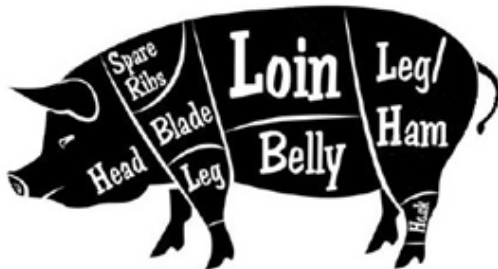
\$8.00pkg

Pork, Sheboygan, Italian, Hot Italian, Sweet Italian, Sassy Honey BBQ, Beer Brat, Jalapeno, Polish, Mushroom, Mushroom & Swiss, Jalapeno Cheddar, Pineapple Teriyaki, Buffalo Wing & Bleu Cheese, Badger Brat (with cheese)

Pork Sausage

1# Packages

*Ground Pork	\$5.50#
*Ground Pork Sausages	\$6.00#
Breakfast, Maple, Italian, Chorizo, Sweet Italian, Hot Italian, Polish	
*Breakfast and Maple Links	\$9.00#
*Breakfast and Maple Patties	\$8.00#
*Andouille	\$8.00pkg



Whole or Half Pig

*Heritage Acres Hog	\$4.00#
*Roaster Pig	Market Price

Angus Beef

Fresh Beef Cuts

*Tenderloin	\$18.00#
*Ribeye Steak	\$16.00#
*Porterhouse Steak	\$16.00#
*Sirloin Steak	\$15.00#
*T-Bone Steak	\$14.00#
*Fajita, Kabob, & Stew Meat	\$7.50#
*Skirt, Flank, & Round Steak	\$7.00#
*Chuck & Arm Roast	\$6.50#
*Beef Organs	\$3.50#
*Dog Bones-Smoked or Raw	\$3.00ea
*Beef Suet	\$1.00#
Ground Beef	\$6.00#

Beef Patties

*Hamburger Patties	\$7.00 pkg
1/3# Patties	

Sliced Smoked Brisket

\$12.00#

Snack Sticks

\$9.00pkg

Original, Pepperoni, Honey BBQ, 7 Pepper

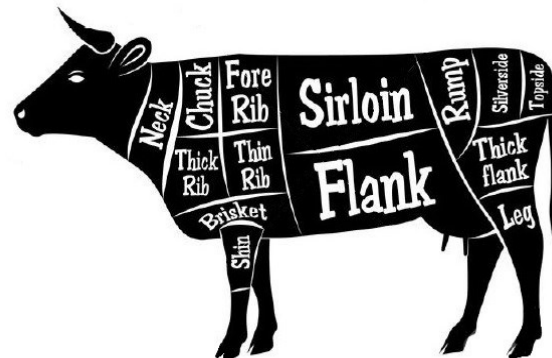
Summer Sausage

\$10.00pkg

Original & Garlic

Pet Food (organ meat)

\$2.00#



Whole or Half Beef

\$5.00# (Grain)

Sold by Hanging Weight

\$5.25# (Grass)

Average per half

(400# Grain) (320# Grass)

Prices are in-store retail- Prices subject to change without notice.

Pastured Poultry

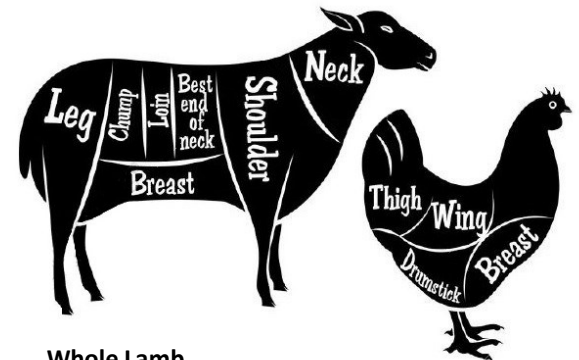
Chicken

*Whole Chicken	\$5.50#
*Chicken Breasts	\$8.00#
*Wings, Thighs, Drumsticks	\$6.00#
*Gizzards, Livers, & Hearts	\$3.50#
*Chicken Feet	\$6.00#
*Eggs	\$ 4.50dz

Lamb

Fresh Lamb Cuts

*Leg of Lamb, Roast	\$14.00#
*Lamb Chops	\$16.00#
*Lamb Shanks	\$10.00#
*Ground Lamb	\$12.00#
Italian and Chorizo	\$13.00#
Lamb Stew Meat	\$13.00#



Whole Lamb

Heritage Acres Lamb

\$12.00#

Honey and Maple Syrup

*Gallon	\$55.00
*Quart	\$15.00
*12 oz Infused Syrup	\$15.00
Bourbon Barrel, Cinnamon	
*Pint	\$9.00
*Honey Bear	\$5.00