

Adams Blackland Prairie

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Wes and Kelly Adams, owners



Categories: • Meats, Eggs/Poultry, Fish, Specialty Meats & Dairy

Growing Method: Certified Organic

Availability: **Grass-fed Beef and Eggs** — Year 'Round

Grass-fed Lamb — Fall and Spring

If you want to eat beef with great flavor Eat Grass-fed. Our beef is finished and "Not Lean" which means it has lots of flavor — good clean beef flavor. Fat in Grass-fed beef is tasty, not greasy and heavy — it is full of vitamins and is good for you. You won't get the odd off-flavors of soybeans and corn and heaven knows what else!

We have grown this beef for our family for 13 years. We love it and you will too!

1987 — Our farm was established

1997 — We began changing to grass-based farming.

1999 — We started selling beef to friends and family and our business grew from there.

2007 — We joined the American Grass-fed Association and
its local marketing group the Grass-fed Livestock Alliance*.

2008 — We were certified by [Animal Welfare Approved](#)

2009 — We were certified as an organic farm.

2010 — We started selling lamb from the certified organic Dixon Ranches.

This fall we will begin selling beef "By-the-Cut". We currently sell Eighths, Quarters and Halves. I'm always taking orders, so get your name on the list.

In mid August we will have available 1 lb. packages of Ground Beef (10 lb. minimum order)
Available for delivery to the Sherman vicinity on Mondays. Contact us for more information.

** The Alliance markets our and other Texas grass-fed beef to all of the Whole Foods Markets Southwest Region. Look for "Local" Grass-fed in the fresh meat counter.*