PORK

Farmländ Pork starts with a superior line of hogs that have been hand-selected using the highest standards. Each hog, from start to finish, is raised under the highest standards of the industry. The Farmländ Pork is legendary reputation, superiority, and great perfection.

HISTORY OF BERKSHIRE

Over the last 400 years, the Berkshire breed has been revered in cultures where flavor is king. Known for its delicate flavoring, rich, ultra-fine marbling and dark coloring, the Berkshire breed is considered the “Kobe” of the pork industry. Ranking first in 22 of the 24 traits which influence tenderness, the Berkshire legacy is the direct result of the breed’s consistent and natural predisposition to produce the finest quality pork.

Chairman’s Reserve

This is 100% natural pork that the butcher is to plate over notes of delicious ham. Hand-selected according to our provenance standards, to your camera, our wonderful, juicy and flavorful pork every time. Offer your attention as something so famous. The truth is, only hardworking, and they’re all part of what makes Chairman Reserve® Premium Pork taste so good.

PORK

Grand Western proudly offers Bell & Evans poultry, as well as, our Signature Brand boneless, skinless breasts. Grand Western is an exclusive Distributor.

BELL & EVANS

From the heart of the Pennsylvania Dutch Country, Grand Western is the proud distributing Bell & Evans. Naturally raised, humanely handled, in a stress-free environment, fresh air, natural light and clean, fresh water, Bell & Evans chickens are flavorful, tender and moist. No animal by-products, no antibiotics or growth-hormones, no preservatives or artificial flavorings.
We emphasize quality by working with trustworthy farmers, suppliers and operators who have only the highest quality line foods of all types, such as beef, pork, seafood and other.

Our Veal Program Includes: Freshly Cut Veal Chops, Medallions, Rib Racks & Shanks.

Grand Western provides lamb from around the world — Colorado, Australia, and New Zealand. We offer a multitude of rib- and sirloin-sized and an extensive selection of cuts for different applications. All of our lamb is hand-selected and freshly cut by our master craftsmen.

The proof of Meyer Natural Angus is to produce the highest quality, most consistent, natural feed available. We emphasize the growing demand for healthier beef that is as lean as possible while remaining extremely tender and flavorful. The end result is the highest quality, most consistent, natural beef available that is as lean as possible while remaining extremely tender and flavorful.

VEAL

LAMB

COLORADO LAMB

Lamb at their 150 year old 5th Generation family farm in Olivia, MN. Premium Beef comes from our own herd of happy, healthy animals raised under ideal conditions.

The USDA Prime is our source, the real back of the Platte River. We hand select each cut to ensure a superior marbling. Our Premium Beef product is backed by the knowledge and experience of Tyson Chairman’s Reserve Premium Meats brand and its Chairman’s Reserve Certified Beef Comes.

What happens to beef when it’s dry-aged that creates such a buzz? The scientific process of dry-ageing beef is something quite fascinating.

Revier is a family owned business, with a tradition of producing high-quality, additive-free beef since 1866, the year of the Revier’s start. Harris Ranch is one of the first few beef companies that have developed a true, state-of-the-art facility. All cattle are processed in one facility. The end result is exceptional quality.

Revier Cattle Company raises Prime & Choice graded All Natural Black Angus Beef for over 100 years. All Confined family farms to Ohio, 100% Revier cattle are raised among their Total Livestock Care (TLC) practices and are fed a specially designed menu on Revier Farms and surrounding farms. As a result of this commitment to reckonable cattle,优质 feed and humane animal treatment, Revier is a leader in the art of raising the highest quality, most tender, flavorful cut of meat available.

Grand Western is an exclusive distributor of Catelli Brothers natural milk-fed veal. Catelli veal is originally Italian, artisanal veal, and is hand-cut by our master craftsmen. Grand Western provides the finest, most tender, flavorful cut of meat available, all while helping a small family farm raise happy, healthy cattle.

Our Veal Program Includes: Freshly Cut Veal Chops, Medallions, Rib Racks & Shanks.

Grand Western is an exclusive distributor of Catelli Brothers natural milk-fed veal. Grand Western provides: Freshly Cut Veal Chops, Medallions, Rib Racks & Shanks.

What happens to beef when it’s dry-aged that creates such a buzz? The scientific process of dry-ageing beef is something quite fascinating.