

# ONTARIO HARVEST

Serving Ontario's Finest Artisan Chefs

## Ontario Harvest Heritage Beef Program

- Contract Ontario producers.
- No Hormones or Antibiotics used in production.
- Pasture based production finished with mixed grains and corn.
- Fine textured Limosine (and Lim. X Angus) - AAA Cattle.
- Rested a min. 24 hours before processing, gently and very humanely handled to insure a low stress carcass!
- Air chilled and shrouded for superior presentation and flavour.
- 7 to 10 days hang time before cutting to intensify flavour and improve tenderness.
- Regular AAA & AA beef products available

## Perth Pork Products - Specialty Pork Specialists!

Berkshire  
Wild Boar

Tamworth  
Stone Age ( Berk x W.B.)

## Horizon Farms

Fresh Ontario Lamb and Choice Veal

## Conestoga Meats

Ontario Farmer Owned - White Pork Processor

## Grass Roots Farms

Elora Heritage Chickens, Partridge & Pheasant

## Everspring Farms

Muscovy Duck & Young Goose

## Game Meats & Fowl

Ontario Elk (from my own farm Rising Star Elk)  
Perth County Venison, Wild Boar, Quail,  
Reindeer, Alberta Bison and much more!

Proprietor: Neil Vandendool

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