



A COMMUNITY OF DEDICATION

Since 1978, the *Certified Angus Beef*® brand's group of family farmers and ranchers have worked passionately to provide you with the very best Angus beef. These are just a few of those caring for cattle daily.



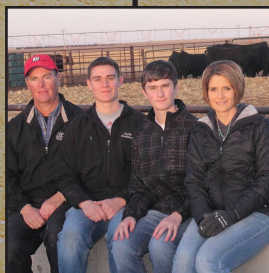
The Willis Family
Cokeville, Wyoming



The Peterson Family
Haigler, Nebraska



The Walter Family
Hudson, Colorado



The Vieselmeyer Family
Amherst, Colorado



The Jones Family
St. Francis, Kansas

● = 2,500 Beef Cows

Source: U.S. Department
of Agriculture, National
Agricultural Statistics Service



“There are always challenges with ranching, but just about when you get discouraged and nothing seems to go right, something positive comes out of it.”

The Willis Family, Cokeville, Wyoming

In a Wyoming valley town of 500 that straddles the Utah border stretches Willis Ranch, headed by Jordan Willis and his close-knit family. Balancing a herd and a family isn't easy, but the Willises are dedicated to providing consumers with the best beef and their children with a grand future.

“I love the connection with nature, being around the cows and calves throughout the year.”

The Peterson Family, Haigler, Nebraska

In pastures dotted with abandoned homesteads and century-old wagon ruts along the Republican River, you'll find Angus cattle grazing on buffalo grass. Those cattle belong to Alex Peterson, the third generation of Petersons to run Windmill Angus Ranch since it was established in the mid-1950s.



“Every day we think about the people who go to the grocery store or steakhouse expecting a quality piece of beef. We want to help give them a satisfying eating experience.”

The Walter Family, Hudson, Colorado

When Terry Walter was seven years old and received his first registered Angus heifer, he fell in love with ranching. Today, on the green pasture lands of Hudson, Colo., Terry and his wife, Becky, along with their children, raise cattle with a mindset focused on animal health, consumer satisfaction and land sustainability.

“Folks may not be part of this small community circle, but our beef product is an extension of those things—small town values, concern—woven together to create our products. That's what makes it the best.”

The Vieselmeyer Family, Amherst, Colorado

Brent and Tina Vieselmeyer take pride in raising their sons on a ranch that's also home to more than 100 head of cattle. Vision Angus is a place they've held close to their hearts for the past 16 years.



“We really enjoy the way we live, especially getting to work together as a family.”

The Jones Family, St. Francis, Kansas

Adam Jones teases that Crooked Creek Angus is a 4-H project gone awry, but after one look at the Kansas pastures and 200 healthy cows, you'll see that the family ranch is much more than that. Adam began his love for cattle in 1995, when his parents bought two heifers to keep on their five acre property. He is proud to keep their dream alive, dedicating his life to sustaining a premium cowherd.

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