



Press Release
Elmwood Stock Farm
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Announcing Wagyu-Angus Beef from Elmwood Stock Farm

Flavorful, tender, juicy. These are the words farmer John Bell wants to use to describe his beef-eating experience, and these are the words that set him on a path to find the best cattle breeds for Elmwood Stock Farm's organic, grass-fed, grass-finished cattle herd in Georgetown, Kentucky.

All of the beef produced by Elmwood Stock Farm is now Wagyu-Angus beef—still 100% grass-fed and grass-finished, dry-aged, USDA Choice grade, organic, and born on this sixth-generation family farm. Elmwood Stock Farm is one of few farms producing Wagyu-Angus beef with these production qualities in the US.

This Wagyu-Angus cross has been in the making for years to improve the beef quality, specifically the marbling, which is the intramuscular fat that gives beef its taste and texture. "Our family has always raised Angus cattle, which are known to produce quality steaks. We introduced Wagyu genetics to our beef herd to further improve the customer's eating experience," Bell said.

You've heard of Kobe beef. This succulent meat comes from a specific lineage of Wagyu cattle raised in the Hyogo region of Japan. It's known for its buttery flavor and melt-in-your-mouth texture. The Wagyu-Angus beef from Elmwood Stock Farm *is not* Kobe beef—Elmwood Stock Farm is in Kentucky, after all—but the farm's careful breeding program is designed to offer the best eating experience from both breeds.

"Our whole goal here is to produce a grass-fed, grass-finished beef with no sacrifices, meaning it has to reach a USDA quality grade of Choice or Prime, reflective of its fat content and eating experience. The Wagyu is known to have a slightly different fat—a higher percentage of monounsaturated fat, which is a more healthful fat," Bell said.

The organic, grass-fed and grass-finished Wagyu-Angus beef from Elmwood Stock Farm cooks more like grain-fed beef, because it has the marbling and fat content that consumers have come to expect in beef.

Because it takes a long time to finish cattle on grass in a regenerative system like Elmwood Stock Farm's, it also takes a long time to see the results of changes made to the crossbreeding program. For example, cattle that are fed grain generally go to market at 16 months of age. The cattle at Elmwood Stock Farm graze their organic pastures for 25 or more months before reaching market maturity and the full expression of their meat quality. Add that to the nine months it takes for gestation, and that's nearly three years that John Bell waits to see the results of his cattle herd breeding decisions.

This careful crossing of specialty Wagyu and farm-raised Angus cattle has resulted in top-quality grass-fed, grass-finished organic beef products, especially evident in Elmwood Stock Farm's steaks.

Elmwood Stock Farm's grass-fed and grass-finished, dry-aged, USDA Choice grade, organic, Wagyu-Angus beef is available by nationwide shipment across the contiguous US and locally in the on-farm store, via home delivery, at farmers markets and through the CSA Farm Share.

Elmwood Stock Farm, in Georgetown, Kentucky, is a sixth-generation family farm that produces a variety of organic produce, meats and eggs. Celebrating its 21st year of USDA organic certification, Elmwood Stock Farm is committed to healthy and wholesome production of superior, high-quality, fresh products. The farm's produce, eggs and meats can be ordered online for farmers market or on-farm pickup, local delivery and nationwide shipment, as well as through its CSA Farm Share in Kentucky and Ohio. Follow the farm on Facebook, Instagram and Pinterest, and browse the Elmwood Stock Farm store and website at ElmwoodStockFarm.com.

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Photos of Elmwood Stock Farm's Wagyu-Angus cattle herd are [available in this folder](#) for use in conjunction with this press release.