

—☆ Meeting ☆— OUR RANCHERS



"We strive each day to manage God's resources and raise quality cattle."

Q: *What do you enjoy most about being a rancher?*

A: "It's the best of both worlds. We manage our cattle in a traditional manner, using horses and hard work. On the other hand, we get to convert grass into delicious, nutritious protein for hungry people across the world."

Q: *What do you like to share with people who visit your place?*

A: "As cattlemen, we have a responsibility to provide food for our rising population," Matt says. "Our beef community has a wonderful story to tell, and it's important that we share our firsthand experiences with others."

Q: *What's your favorite time of year on the ranch?*

A: "Calving season sort of brings it all together for me. Watching new babies be born or preparing for the next bull sale always make for exciting days."

From our family ranchers to your family table.™



*The Perrier family,
Eureka, Kansas*

One of many ranching families raising the best Angus beef.

Nestled in the southern Flint Hills of Kansas, Dalebanks Angus Ranch cattle roam some of the last vestiges of native tall grass prairie in North America. On land acquired by his great-grandfather, Matt Perrier and wife, Amy, care for several hundred head of Angus cattle and maintain a small farming operation. Alongside their children, Ava, Lyle, Hannah and Henry, Dalebanks Angus Ranch strives to produce the very best beef available with the end user in mind.



www.CertifiedAngusBeef.com