

More Than A Brand

Many of the brand names you see on grocers' shelves and restaurants menus are simply names. Our America's Heartland Premium Aged Beef is a brand with a story that represents a whole lot more.

We stand for a community of farmers who live in rural Indiana. We all work together for a way of life we fear is disappearing, a way of raising our products we feel is safe and a way of preserving the world we all share.

We live and work on our own farms with our families. We are stewards of the land and feel strongly about our methods and standards. We care about our animals and raise them in a manner that minimizes their stress and ensures their health and well-being.

What does all of this mean? It means the most flavorful beef that you have ever prepared and eaten. Dry aging our beef for a minimum of 14 days under carefully controlled temperatures and humidity gives our beef a full-bodied flavor many say tastes like foods did years ago. Our customers say that they like it, and they come back for more. We think that you will, too.



Premium Beef
Dry Aged
for 14 days



Haubstadt, IN

812-768-6208 ~ dewigmeats.com



Indiana Beef

Experience the taste
of this Indiana Home
Grown Specialty!

You will appreciate
the difference.

What Makes Our Beef Taste So Good?

Raising cattle in Indiana on family farms with lots of fresh air and wholesome grains is the key to our great tasting beef. Food is better when the folks raising it care. Small local family farms provide pride and integrity that helps ensure the consistent quality of our beef.

Our cattle are humanely raised on family-owned farms. When not on pasture, they are fed the best quality forages and grains. We work with a renowned nutritionist to develop our rations and to ensure that the animals receive a balanced diet. All of our producers have been trained in and employ the best animal husbandry practices to reduce stress and ensure the health of our animals. We simply do things different.



Buying our gourmet beef for your family means that you are buying only the best. America's Heartland Premium Aged Beef has just the right amount of marbling to ensure juiciness and great taste, is processed under USDA supervision to ensure safety and whole-



someness, and dry aged for a minimum of 14 days to optimize tenderness and lock in that great, old fashioned robust flavor. Once you experience the taste of this local specialty, you will appreciate the difference.

Our steaks, roasts, and hamburgers are all natural with no additives or preservatives. With the special diet we feed our beef and by using the time honored tradition of dry aging, we are sure that you will agree that our beef does not need any additives or preservatives. Feel free to cut back on the spices and sauces and enjoy our beef's rich flavor. After all, this is the same beef that we use in our own kitchens with our own families.



When you know the facts and taste the difference, America's Heartland Premium Aged Beef becomes an obvious choice. Beef can be a part of a heart-healthy diet. For example, a 3 oz. serving of beef top round (trimmed after cooking) has only 150 calories, 4 grams of fat, 1 gram of saturated fat, and 70 milligrams of cholesterol. The same size serving of roasted, skinless chicken breast has 120 calories, 2 grams of fat, 1 gram of saturated fat and 70 milligrams of cholesterol.



We are proud of our producers. Each one has been trained in and follows strict quality control procedures and all of our animals are source verified. Our farmers not only believe in, but practice sustainable animal agriculture, to ensure the health of our animals and to protect the environment for our future generations. We are proud of our heritage and embrace our time honored traditions, and want to share that with you through our beef.

Purchase of our products demonstrates support for local family farms and a strong rural economy. You can enjoy the freshest, most flavorful beef while also supporting the agricultural community in Indiana.