



## Why This Old Farm Isn't The Cheapest

Colfax, IN 46035  
(765) 324-2161  
[www.thisoldfarm.com](http://www.thisoldfarm.com)

*“Rejuvenating the Land One Farm at a Time”*

- **100% traceability** on your animals from dispatch to freezer. Every package of meat you receive is absolutely from the animal you brought us and “Raised by:” is on every label.
- **USDA Facility**....and organic too. However, you do not need to be a certified organic farm for your animals to receive organic treatment.
- **Humane Handling** - The entire process starts with Humane handling of your livestock. No noise, no aggression, no force equals higher quality meat.
- **Natural Sanitation of Carcasses** - TOF traps the heat produced from our coolers/freezers to heat water to 150°F for carcass sanitation. You can't get more organic than water.
- **Dry-age** - It is standard for us to dry-age all beef at least 6 days. However, we routinely go 7 to 12 days with additional time available. Not only does this add to the flavor profile, but it is important for food safety.
- **No Pooled Grind** - We do not pool meat from different farmers for grinding at the end of the day. Ask around, you'd be surprised how many do this. We even tell you if we are offering a substitute offal item.
- **No Added Nitrates** - We only use natural nitrite cures that are derived from celery, not synthesized nitrites. The human body is designed to digest things that occur naturally.
- **Choice** – Over ten preservative-free sausage seasonings with no fillers, including a sugar-free option for our Paleo Diet and Diabetic friends.
- **Options** - We have our very own in-house Value-Added Butcher for a wide variety of options, as well as Research & Development for any dream you may have.
- **Vacuum Seal & Rollstock Packing** – It is standard here at TOF. None of those hamburger “tubes”. Ideal for our direct marketing and wholesale farmers. Premium rollstock packaging is standard for ground beef. We're always upping our game, so you can upsell yours.
- **Experienced staff** – Let us be your partner in producing the very best from farm to market! We have experience in all facets of meat production; from pasture based to conventional husbandry, all the way through to direct marketing of your own products.