

Black Queen Angus Farm

Berlin, New York

Black Queen Angus Farm is a family farm owned and operated by Morgan and Rebekah Hartman, Terry and Nancy Lamphere, Pete VonSchilgen, and Kyle Lamphere. The farm provides Wild Oats with grass-fed beef, available in the store's frozen foods section.



Located in Rensselaer County, NY, Black Queen Angus Farm is named after the breed of cattle it raises. Its sturdy Aberdeen-Angus livestock receive no hormones or feed-through antibiotics. They are *never* fed grain. In the summer, they forage for grass and clover in the farm's hilly pastures. In the winter, they are fed with hay.

Aberdeen-Angus cattle were developed as a breed by the thrifty Scots to produce tasty, tender beef on nothing but grass and clover in summer and hay in winter. The owners of Black Queen Angus Farm selected the foundation of their herd from breeders who believe, as they do, that nature intended cattle to forage for a living. Their herd holds true to its Scottish heritage.

Black Queen Angus Farm takes great pride in the quality of its beef and credits this quality to the characteristics of the breed and to the sunshine, clean water, green grass and fresh air on which its beef is raised.

