

OUR STORY

Crowley's Ridge Meat Company was born in 2021, due to the need for a more effective means to get top quality farm raised proteins into the hands of the consumer without utilizing the monopolized meat packing industry.



Lifelong friends, David & Brandon have spent the majority of their lives in different aspects of the livestock industry. As cattle producers, they have watched the decline of the cattle industry over the years. While the cattle market in this country continues its descent & retail beef prices continue to climb, they were determined to find an outside the box market for the high quality animals they were already raising. With both being ranchers who were very proud of the animals they were producing, they decided to offer the finished meats directly to consumers.

This allows CRMC to ensure that the finished product is of the highest quality & the best value to the consumer.



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Need more info?

Visit crowleysridgemeatco.com



**Dry-aged for Ultimate
Tenderness & Flavor!**



CROWLEYSRIDGEMEATCO.COM

OUR PROCESS

Where does your meat come from?

We source our young animals from local ranches & farms in & around Northeast Arkansas. They are all grass fed then grain finished at our farm to ensure that they have the highest quality care & nutrition.



Are your cattle grass-fed?

Yes! Our Cattle are on a 100% Vegetarian diet. They are introduced to a diet of grass & local hay prior to weaning. Later in life they are transitioned into all natural grain diet to get that high quality flavor our customers love so much!



INSIDE LEFT

GRAIN FINISHED

What does "grain-finished" mean?

Grain-finished means that we complete the cattle's diet by introducing our custom all natural 100% vegetarian grain blend. This gives the meat a more tender & rich flavor, as well as increasing the amount of "marbling" which is actually intramuscular fat that gives the best eating experience. We only use high-quality grains, keeping cattle healthy, happy, & makes the meat more delicious!



Grain finishing creates the white colored fat that will more readily render upon cooking leaving a very flavorful, tender meat for the consumer's enjoyment.

INSIDE MIDDLE

DRY AGED

What is dry aging?

We believe that dry aging is the best way to deliver the optimal eating experience. For dry aging, whole sides of beef are hung in the open air at a temperature just above freezing & left to age for several weeks. Not only are the enzymes breaking down the muscle tissues during this time, but the meat is also slowly dehydrating. This concentrates the meat & changes the texture & flavor.



How long is your product aged?

For ultimate tenderness & richest flavor we dry age our meat for a minimum of 14 days before it is separated into everyone's favorite cuts.



INSIDE RIGHT