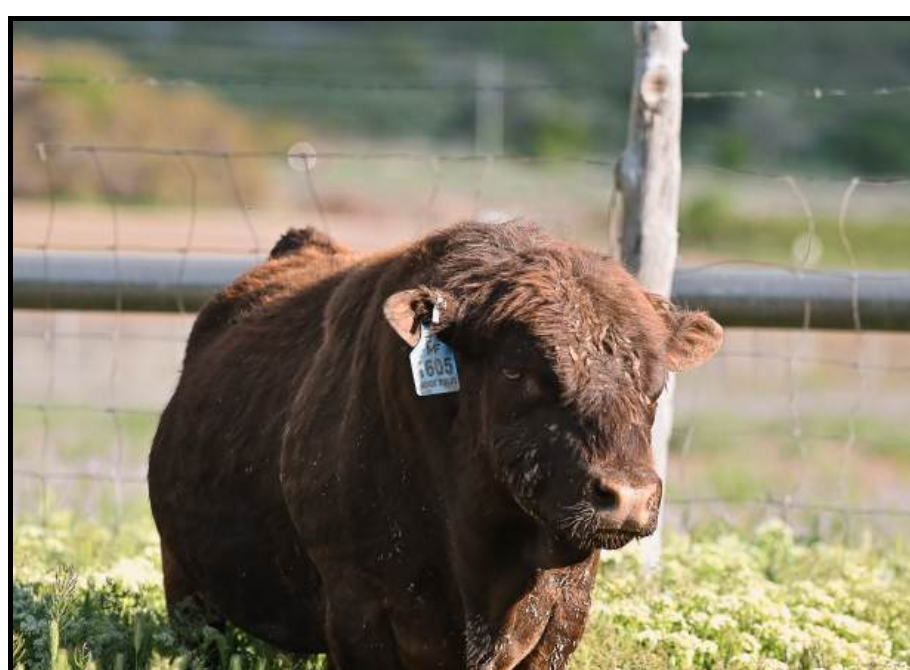


7

Reasons Dexter Beef Stands Out

1. A Heritage Breed, Not a Commercial One

Dexter cattle came from southern Ireland in the early 19th century and have barely changed since. Unlike Angus or Hereford, they were never bred for speed, so they keep their slow, natural maturity.



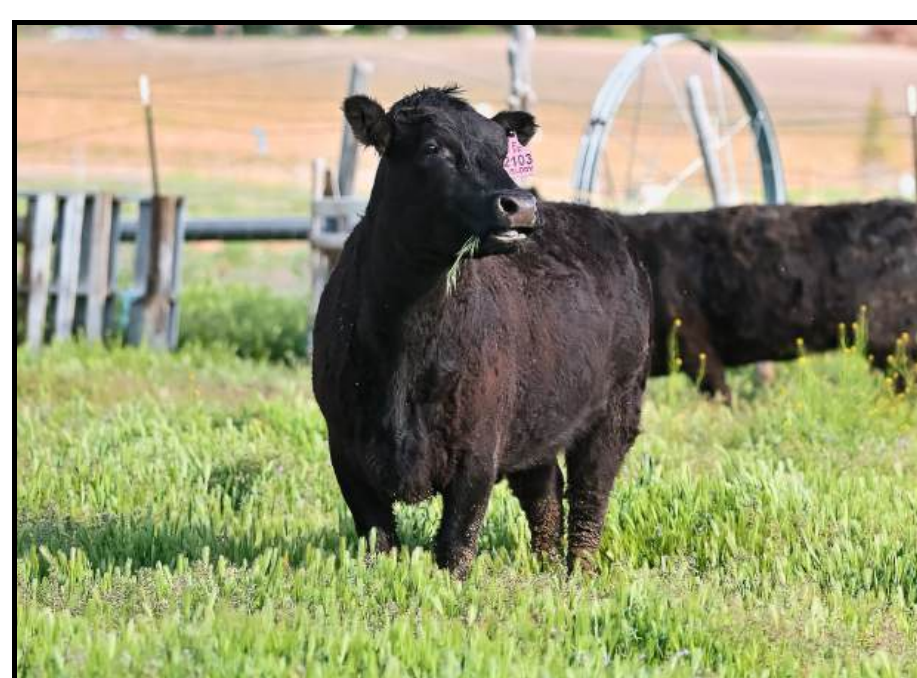
2. A Smaller Frame With a Different Purpose

A full-grown Dexter stands about 40 inches tall and weighs 600 to 800 pounds, roughly half the size of an Angus. That smaller frame produces fine spider marbling and more manageable cuts.



3. Slow Maturity Changes the Meat

Dexter cattle take 28 to 36 months to mature, far longer than the 18 to 24 months for conventional cattle. The slower growth and at least 14 days of dry aging build deeper flavor and finer texture.



4. Grass-Fed Isn't Enough

Many "grass-fed" cattle still finish on grain in a feedlot, but Dexter cattle stay on forage from start to finish. True grass-finished beef offers a better omega-3 to omega-6 ratio and higher CLA.

5. The Case for Single-Farm Sourcing

Conventional beef moves through a long chain of farms, feedlots, and processors you can't trace. A single-farm operation controls every variable, so you know exactly what you are getting.



6. What to Expect When You Cook Dexter Beef

Dexter beef is leaner, so it cooks faster and can toughen if mishandled. Bring it to room temperature first, cook to medium-rare or medium, and rest it for at least five minutes.

7. The Flavor Speaks for Itself

Buyers describe Dexter beef as richer, more complex, and more like beef used to taste. It reflects a pre-industrial approach that big producers sacrifice for efficiency.

