L&L Jacobsen Farm

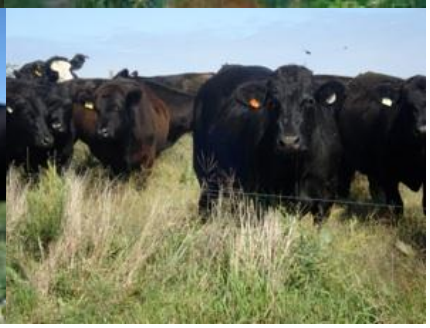
L&L Jacobsen Farm (Range West Grass Fed Beef), south-central Nebraska, is owned by Luke and Lori Jacobsen and their family.

We are a commercial farm raising non-GM white corn, soybeans, commercial non-GM alfalfa and 100% Grass fed premium beef. We are focusing a lot of attention on growing and marketing grass fed beef because we are concerned about health. We have been selling grass fed beef for 6 years and our herd is comprised of mostly Black Angus stock. Our grass fed cattle do not receive feed-grade antibiotics or growth hormones. Our irrigated cool season pasture grasses are rotationally grazed, giving cattle a "luxury" of high performing feed. In winter, good quality hay is fed and pasture access is available.

They raise grass fed beef because *it is more nutrient dense, is far lower in omega 6, yet higher in Omega 3 fats, is easier to digest and has much better flavor. Grasses and cattle are also beneficial to our land as organic material is added to the soil profile, improving fertility, and water-holding capacity. Cattle are also healthier consuming their natural diet.*

They believe that, *local food is a great way for consumers to have an influence on how their food is raised. Local producers are more responsive to consumer desires.*

L&L Jacobsen Farm is a member of Buy Fresh Buy Local Nebraska because:
Cost to become a member was modest and gave us exposure to target markets. BFBL has helped by expanding awareness about our business and promoting local foods.

For more information on L&L Jacobsen Farm, visit their website at www.rangewestbeef.com OR their Range Wes Beef Facebook Page https://www.facebook.com/pages/Range-West-Grass-Fed-Beef/168096273219013

--Information provided by Luke Jacobsen