The Best Beef in the World

We are starting a specialty meat offering in the next two weeks. After watching the documentary Steak (R)evolution in 2014, I wanted to put into action the result of the documentary, looking for the best beef in the world. I recommend watching the film to get a feel for what we hope to accomplish. Look up Steak (R)evolution on Amazon or Google to stream.

Our cattle from the Isle of Jersey are similar to that of the cattle shown from Spain. "We look for docile cattle with noble character. This facilitates a certain type of marbling. We use genuine old and local breeds" - to quote Jose Gordon. The best beef in the world came from a large brown cow that was 13 years old. I decided to keep a cow for many years.

Geode was born in the spring of 2015. He was docile and had a noble character. Geode led a life of pampered care. He would lead the cows to pasture in the spring, he watched over the younger animals and always sought attention from us for a good scratching. This past year Geode had started to show his age and we knew his time had come. Three weeks ago, I took Geode to his processing date with a sad heart.

After three weeks of dry aging, John Pagliuso, from Joe's Meat Market, is leading the team that is cutting the beef. The cuts are large and meant to be experienced in a group. The rib steaks will be cut thick and large in a tomahawk type presentation. The roasts will be large as well. Portioned for groups and couples, this will be an exceptional experience. The costs in raising a beef like this are at least 3 times that of our regular beef. We won't know the exact cost until we get through to the end.

This specialty beef will be sold by the cut. We will publish a price list next week. It will be sold on a first come/ first served basis. The price will be commensurate with the cost. Over the next year I hope we will all enjoy some of the world's best beef. As a fund raiser we hope that Geode will help us put a desperately needed roof on the cow barn. I am grateful for Geode and his legacy.