

Nebula Farms Beef CSA

We **grass finish** our beef which distinguishes our product from almost all other beef operations in the UP. Grass finishing (as opposed to “grass fed,” which almost anyone can claim) produces healthier, leaner meat. Despite the health benefits of grass finishing cattle, most producers in our area still use conventional practices such as feeding cattle grain, implanting growth hormones, and using low dose antibiotics. Those practices are efficient, cost less, and produce a good tasting piece of meat but at the expense of the health benefits associated with a more natural cattle diet. We believe the added expense of avoiding those standard industry practices is more than compensated by the resulting increase in the beneficial nutrients in grass finished beef such as increased Omega 3, vitamin E and reduction in all negatives associated with eating red meat. We created this CSA to provide a local food option for those who feel similarly.

Our Mission:

To produce the healthiest, best tasting beef for local customers while improving the land through regenerative agriculture for the benefit of future generations.

Our Philosophy:

Apply environmentally friendly agricultural methods and the latest research to ensure our farm is sustainable for our community and family. Current examples include:

- Transition to no-till planting to improve soil health and sequester carbon
- Use management intensive grazing to improve efficiency and yield

Partner with like-minded organizations and individuals who share our values and objectives to increase the effectiveness and impact of our efforts.

Our Pledge to Our Customers:

Our cattle are raised and finished on grass pasture and forages

No grain, GMO's, growth hormones, low-doses antibiotics, or other supplements will be fed to our livestock

We do not use synthetic herbicides or pesticides

We maximize our livestock's time on pasture and use low stress processes whenever handling our livestock. Humane treatment improves the quality of our product as well as the lives of the animals

Forages are produced and stored as hay (round or square baled) or baleage (round bales)

CSA Terms:

You are purchasing a share in our grass-finished beef operation. As such, you are involved with your food from farm to table. There is no middleman as you are a part owner in the production.

A share purchase means you agree to our management of the operation as described above. Nebula Farms' management commits to producing the healthiest product possible while doing our part to improve the health and productivity of the land.

Agriculture is an inherently risky business. Weather, predators, and unforeseen events impact its final outcome. Our members share in both abundant harvests as well as in any loss.

Members are encouraged to visit our farm and view our operations. Possible tour days and times will be listed on our website.

Five monthly orders will be provided to each member in 2022 with the possibility of additional orders for anyone interested.

Member costs:

\$50 first year application fee

Full subscription has six monthly payments of \$250 each

Actual quantities will vary by how much each animal harvested produces. The \$250 monthly payment charge would deliver the below share of lean, aged beef:

3lbs of steak

1lbs of stir fry/fajita beef

5lbs of roast

14lbs of lean ground beef

The actual amounts of monthly subscriptions and corresponding prices could vary slightly depending on each animal's actual production. Monthly member distribution amounts will not be increased unless specifically requested,

Members can request specialty cuts such as tongue, heart, ox tail, and liver.

Members pick up their monthly distribution on the farm, at the Calumet Farmers market in season, or on the designated day in Houghton. Fresh meat is perishable so any unclaimed distribution will not be replaced.

Distributions are provided in a box. Members are responsible for maintaining and returning the box after every distribution.

References:

[Michigan Good Food Charter](#)

Nutritional benefits of eating grass fed beef - [Eat Wild](#)

Promoting modern family farming [American Grassfed Association](#)

USDA national monthly [Grassfed Beef Prices](#)

American Forage & Grassland Council – watch the video, [in the middle of this web page](#)