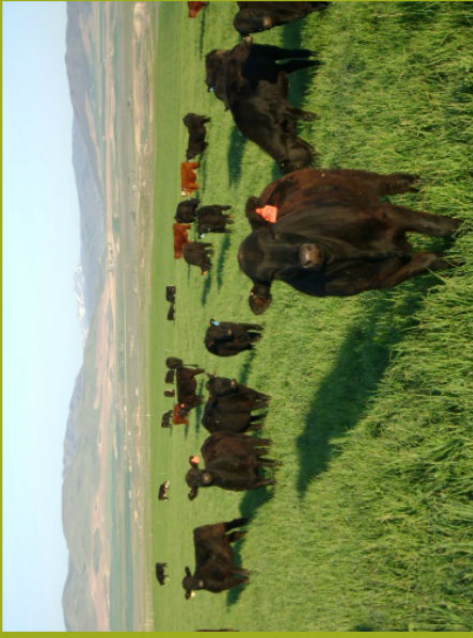


Brady's Beef

Grass-Fed
Grass-Finished



Healthy, Local, Flavorful

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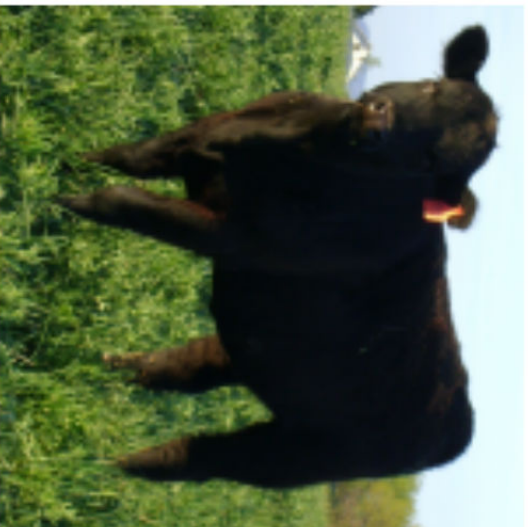
Healthy, Local, Flavorful



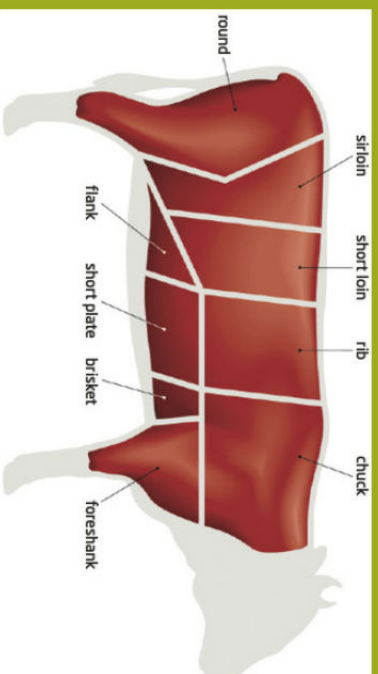
www.BradysBeef.com

Why Grass-Finished Beef?

- Flavor
- Finish
- Health Benefits
- Cleanliness
- True Local Product
- Gentle & Humane



- T-Bone or New York Steak
- Ribeye Steak
- Tenderloin Steak
- Top Sirloin Steak
- Spare Ribs
- Sirloin Top Roast
- Rump Roast
- Chuck Roast
- Fajita Strips/Stew Meat
- Cube Steak
- Lean Ground Beef
- Flank/Skirt Steak
- Heart, Tongue, Liver, Soup Bones by request



About Us

Brady's Idaho beef is raised in a small mountain valley in the Southeastern corner of Idaho. The farm has seen four generations of Brady's produce everything from sugar beets & sheep to a small dairy operation to bedding plants, vegetables & now, grass-fed, Idaho beef.

The current driving forces behind Brady's Idaho Beef are John & Karen Brady. John has a Master's degree in agricultural economics and Karen is an RN by trade. The desire to raise grass-fed beef has grown over years of pasturing animals and having a full freezer of home-grown beef. This natural, Idaho beef had a distinct flavor and soon John & Karen realized the potential naturally raised Idaho beef had in an increasingly health-conscious marketplace.