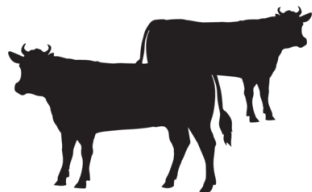




**VERTICALLY INTEGRATED AMERICAN WAGYU**



**CHEF  
QUALITY**



**ETHICALLY  
RAISED**



**FAMILY  
OWNED**



**RENEWABLY  
PRODUCED**

# The Black Hawk Farms Team

**Milton Cook** - Owner, Founder, Agronomist. Runs our row-crop farming operation.

**Brandon Oliver** - Owner, Founder, Cowboy. Manages all aspects of our herd.

**Ben Cook** - Owner, Engineer, Business Guy. Manages retail and wholesale business.

**Andrew Whitney** - Chef, VP of Product. In charge of product catalog, processing & quality control.

**Rachael Holman** - Designer, Mktg Manager. Runs social media, promotions, ads & website.



Brandon & Milton



Ben, Rachael & Andrew

# Our Farm

**Location:** Princeton, KY. 100 mi NW of Nashville, TN.

**Row Crops:** 10,000 acres of Corn, Soybeans & Soft Red Winter Wheat

## Environmental Sustainability Practices

- No till crops & erosion control
- Near-zero animal transport
- Slow feed, high grass diet for herd health
- Spacious pastures & feed barns
- Composting & fertilization
- Run-off recycling & irrigation
- Solar Powered Grain Facility

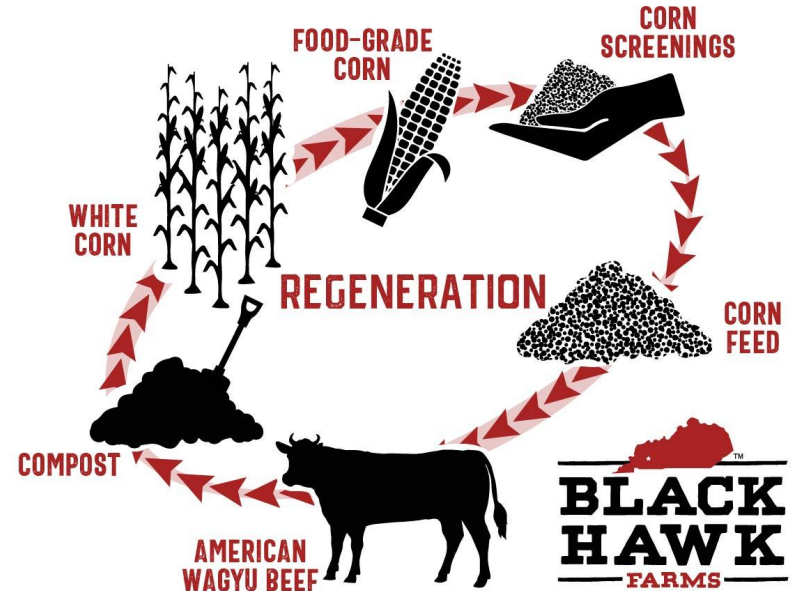


# Our Vertically Integrated Process

At Black Hawk Farms, we believe in doing things the right way...

- We breed, raise and finish our own animals
- We feed our animals with grasses & grains grown on our farm
- We harvest compost from our state of the art finishing barns to fertilize our crops & renew the soil
- We grain finish for 500 days with food grade corn grown on our farm
- Our cattle are bred, raised & finished on our farm and processed locally in SW Kentucky.

## COOPERATIVE CYCLE



SEE WHY IT MATTERS: [BLACKHAWKMEATS.COM](http://BLACKHAWKMEATS.COM)

# Producing the Best Beef Takes Time

We take pride in our ability to slowly feed our animals to ensure intense marbling.

While Commodity Beef is produced for profit ...

**Black Hawk** Beef is produced for **FLAVOR**

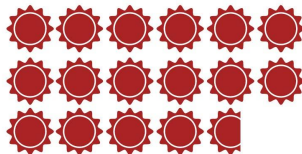
## MOST DAYS ON GRAIN

INDUSTRY  
AVERAGE



180 DAYS

**BLACK  
HAWK**  
FARMS



500 DAYS

SEE WHY IT MATTERS: [BLACKHAWKMEATS.COM](http://BLACKHAWKMEATS.COM)

## SUPERIOR FEED MIX

10% ROUGHAGE

70% CORN

20% DRIED DISTILLER'S GRAIN

INDUSTRY  
AVERAGE

25% ROUGHAGE  
GROWN ON FARM

65% WHITE CORN  
GROWN ON FARM

10% DRIED DISTILLER'S GRAIN

**BLACK  
HAWK**  
FARMS

SEE WHY IT MATTERS: [BLACKHAWKMEATS.COM](http://BLACKHAWKMEATS.COM)



# Our Process Creates a Difference you can Taste...

## BLACK HAWK DIFFERENCE



**AMERICAN WAGYU BEEF**  
JAPANESE BLACK TAJIMA x ANGUS



**WHOLE MUSCLE GRIND**  
85% OF YIELD FOR PREMIUM TASTE



**AMERICAN RAISED & GRAZED**  
WITH OUR OWN WHITE CORN AND ALFALFA



**500 DAY FEED FINISHED**  
FOR SUPERIOR MARBLING AND FLAVOR



**NO HORMONES OR ANTIBIOTICS**



**SEE WHY IT MATTERS: [BLACKHAWKMEATS.COM](https://blackhawkmeats.com)**

# Black Hawk Beef is offered in Three Premier Tiers

- Red Label (BMS 4)
- Black Label (BMS 5-6)
- Reserve (BMS 7+)



Tenderloin

Black = top   Reserve = bottom



Strip

Black = top   Reserve = bottom



Reserve Label Ribeye

(portioned last week)



# Thank You!

**At Black Hawk Farms, we are proud of our process and we invite you out to tour the farm anytime you'd like...**

