



PRICING - EFFECTIVE JUNE 1, 2025

To order: Call Rod Ofte at 608-451-2861 or Return this Form by Mail or Email to:

Willow Creek Ranch, C/O Rod Ofte • E5702 Spring Coulee Rd, Coon Valley, WI 54623

Ph: 608-451-2861 • rod.ofte@willowcreekfoods.com

Customer/Establishment: _____

Phone Number: _____

Date of Order: _____

Whole Animal Orders	Nitrate Free	Price/Lb HCW	Quantity:
Whole Hog		\$4.99	Per Lb Hanging Weight
Whole Steer*		\$5.49	Per Lb Hanging Weight
Half Steer		\$6.49	Per Lb Hanging Weight
a la carte Case Beef Options		Price/Lb	
20 lb case Ground Hamburger		\$8/lb	\$160 per case (1 lb packs)
Nitrate Free Uncured Hot Dogs		\$9/lb	\$54 per 6 lb case (8-12 oz packs)
Summer Sausage		\$10/lb	\$60 per 6 lb case
20 lb case Beef Snack Sticks		\$11/lb	\$220 per case
Uncured Beef Jerky		\$140/case	Twenty 4 oz packs
25 lb case of Nitrate Free Beef Bacon	X	\$10/lb	\$250 per case (1 lb packs)
20 lb case of Ground Beef Dog-Food Blend		\$7/lb	\$140 per case (1 lb packs)
a la carte Case Pork Options			
20 lb case Ground Pork		\$6/lb	\$120 per case (1 lb packs)
20 lb case Ground Pork Sausage		\$7/lb	\$140 per case (1 lb packs)
20 lb case 1 lb Pork Chops		\$7/lb	\$140 per case (1 lb packs)
25 lb case sliced Deli Ham	X	\$9/lb	\$225 per case (1 lb packs)
25 lb case sliced Uncured Smoked Bacon	X	\$11/lb	\$275 per case (1 lb packs)
30 lb case Smoked Shredded Pork (Ready to eat)		\$9/lb	\$270 per case (1 lb packs)
25 lb case of Fresh Bratwurst		\$7/lb	\$175 per case (1 lb packs)
Additional Driftless Region Local Products			
Nordic Creamery, Butter			\$49 per case
30 lb Mixed Grass-fed Beef Box Bundle (15 lbs burger, 5 lbs steak, 5 lbs cubed sirloin, 5 lbs of roasts)			\$399 per box
30 lb Mixed Pastured Pork Box Bundle (5 lbs ground pork, 5 lbs pork bacon, 5 lbs of breakfast links, 5 lbs of brats, 5 lbs of pork steaks, 5 lbs of chops)			\$299 per box

*A whole steer is limited to one (1) cutting instruction per steer and for one (1) customer.



LOCALLY RAISED

Willow Creek Ranch, located in the heart of Wisconsin's Driftless Region, is a sustainable family farm dedicated to providing nutritious beef, poultry and pork products that are raised in the most humane and eco-friendly manner possible. Food raised and processed locally means they are produced without significant shipping and handling, keeping the product carbon footprint small and the food dollars in the region.

HUMANELY TREATED

Our cattle grow as nature intended, and NOT in an inhumane factory farm setting. A natural environment does not require antibiotics, growth hormones or chemically enhanced feed. Our cattle slowly move from paddock to paddock, mimicking the natural process they have done for thousands of years. When we wean our calves, we allow for contact with their mothers to minimize the stress of the separation. Low stress helps ensure strong immune systems and good animal health.



ENVIRONMENTALLY FRIENDLY

Our farm is organically managed. We do not use chemicals, or pesticides on our hay fields or pastures. Rotational grazing allows pastures and plants to rest, resulting in quicker recovery and more overall forage production. Rotational grazing increases water infiltration and retention by fostering strong root systems and a healthy soil biome. In the process, it provides natural habitat for wildlife. In the process of grazing, cattle replace man-made machinery as they harvest the forage themselves and fertilize the pastures all in one motion. We allow and make room for nature to take its course, trusting in and knowing that the circle of life has more to offer in terms of wisdom and health than could ever be created in a laboratory. The result is simply a happier, healthier and calmer herd.

Our farm uses all tools that Mother Nature has to offer. Our buildings are heated in the winter with an outdoor wood burner that utilizes renewable fuel resources such as fallen trees and brush. Our 30KW solar system produces more electricity than we use annually. The end result is a ranch that produces thousands of pounds of healthy proteins while generating a net zero carbon footprint. Now that's environmentally and people friendly!!



HEALTHY, MOUTH-WATERING PRODUCTS

You can taste the fruits of our labor. Grass-fed beef is leaner and lower in saturated fats than conventional beef. No growth hormones, GMOs or antibiotic use, means the meat is clean of any toxic residue. Grass-fed meat is higher in Omega 3s and Omega 9s, important amino acids critical to human health and brain function. We dry age all carcasses at least 14 days which creates tender meat with a rich beefy flavor. Fire up the grill for a friendly get-together, or slow cook it in a crock pot for a family feast. Whatever your style of cooking, you can be assured of the finest cuts of naturally produced, grass

fed beef for your table by buying farm direct. grass fed beef. Fire up the grill for a friendly get-together, or slow cook it in a crock pot for a family feast. Whatever your style of cooking, you can be assured of the finest cuts of naturally produced, grass fed beef for your table.

"Healthy protein that both your tongue and conscience can love. You will taste the farm direct difference!"

- Rod Ofte, Willow Creek Ranch

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