

Willow Lea Stock Farm

Natural Beef

We raise beef cattle the old-fashioned way, without the use of antibiotics, added growth hormones, steroids, or implants. Our cattle graze on pasture land as the seasons permit, and are also fed home-grown hay and supplemented with home-grown non-GMO grain. Their protein source is soy-based, and does not contain any animal by-products. Our calves are born and humanely raised on our family farm which has been in our family since the 1840s. Our family has been a leader in conservation practices in the area. We utilize Black Angus and Limousin genetics in our herd for lean, tasty beef. Lean beef is an excellent source of protein, heme iron, and several B vitamins. Our beef is processed at a nearby USDA inspected facility, and is sold fresh frozen at the Woodstock Farmer's Market, or by appointment. A selection of ground beef, patties, steaks, and roasts are available.

Woodstock Farmers' Market

Tuesdays and Saturdays, May through October,
8:00 AM to 1:00 PM.

Located on the historic Woodstock Square
near the Old Courthouse.

INDIVIDUAL CUTS INCLUDING: STEAKS, ROASTS AND GROUND BEEF

Beef also sold by the half or whole.

Processing done to your specifications by
your choice of local butcher.



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Woodstock, IL 60098 • Phone 815-648-4210

www.willowlea.com