



Maplewood Natural Organics
3550 Gore Road, Apt. #2
Highgate, VT 05459

Maplewood Natural Organics

100% Grass-fed Certified
Organic Beef



*Farming with integrity to improve
the land and Vermonters' quality
of life.*

About Us

We are Maplewood Natural Organics, a Noel Family Farm. The four of us, Eric, Hannah, Madeleine, and Calvin Noel live and work on Eric's family farm in Highgate. The farm was worked by Eric's parents for 30 years, until 1999. Eric and Hannah were married right on the front porch. Both Madeleine and Calvin were born in the home in which Eric grew up.

Our farm is located on 225 acres of lush green fields and pastures. Maplewood Natural Organics is an eco-farm where we raise 100 percent grass fed Galloway beef cattle, along with 40 different types of fruits, vegetables and laying hens.

We believe in eating fresh, wholesome, solar-based foods, so in 2003 we decided to start farming that way and offer the same food to families in our community.

Why do we grow food the way we do? Because we strongly believe in taking care of ourselves, our family, our customers, our land, and future generations of Vermonters.



Our Products



Galloway beef is said to be one of the most tender and flavorful breeds, dating back to 1530. **Our beef is 100% grass-fed and is high in CLA.** CLA is a newly discovered good fat called “conjugated linoleic acid” that may be a potent cancer fighter.

We offer a wide range of beef cuts. A sample of retail portions include:

Ground beef \$6.50/lb. **Sirloin steak \$12.00/lb.** (tip and loin) **Short ribs \$4.25/lb.**
Stew meat \$7.00/lb. **Chuck roast \$7.75/lb.** **Rib steak \$16.00/lb.**

Also available for purchase are cuts of one-quarter beef, one-half beef, or whole beef. Costs for these cuts are \$4.00 per pound. 30 and 50 pound bulk packages are also available. Please contact us for current prices.

Our beef is consistently tender and juicy. We personally test each batch for quality. No special cooking required.

Contact Us

Maplewood Natural Organics
3550 Gore Road, Highgate, VT 05459
(802) 868-5083
maplewoodorganics@yahoo.com

Why Choose Grass Fed Beef?

- More humane treatment of animals.
- Lower environmental impact. Less fossil fuels are used to transport animals and to produce traditional feed.
- You support a local farmer.

Health Benefits of Grass Fed Beef

The health benefits of eating grass fed, versus traditional beef are great.

- Higher in beneficial fats like Omega-3 and CLA.
- Higher in beta carotene.
- Higher in vitamin E, a potent antioxidant.

(Statistics from www.eatwild.com)