

**Porter Road**

# LIFE-CHANGING MEAT

## THE PORTER ROAD DIFFERENCE

What makes our meat better? It starts with the farmers and carries through to the butchering. We believe that humane, sustainable, and thoughtful practices are not only better for the animals and environment, but they result in a more tasty product.

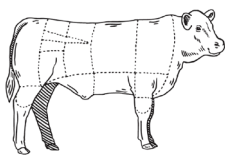


### FLAVOR STARTS ON THE FARM

Porter Road is committed to working with farmers who raise animals ethically and sustainably. We vet our farmers against the highest possible standards and regularly visit their farms to make sure the animals are raised outside on pasture, fed vegetarian and non-GMO feed, and given proper attention at every stage. When our farmers pass the fruits of their labor off to us, it is our duty to do everything we can to preserve their hard work and to treat the animals with the utmost respect.



### BEEF



All of our beef is dry aged, which allows moisture to evaporate, and lets naturally occurring enzymes tenderize the meat, developing the rich, umami flavor we love. Our devotion to the animal continues as we make sure nothing good goes to waste. Our ground beef is a whole animal grind with an 80/20 ratio for optimal juicy tenderness.



Proudly sourced from KY farmers and hand butchered in Princeton, KY



Porter Road Butcher Meat Company  
117 Masonic Dr.  
Princeton, KY 42445  
(270) 625-2592

VISIT US AT [PORTERROAD.COM](http://PORTERROAD.COM)

"MEAT THAT'S RAISED BETTER, TASTES BETTER."