



Stack Rock Mountain Farm

Randolph County, NC

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Stack Rock Mountain Farm, named for the mountain ridge on its eastern border, has been a working farm in the same family since the early 1950's. Located on the edge of the North Carolina Piedmont, the rich soil is ideal for naturally raised, grass-fed cattle and free range poultry.

Initially a dairy operation, a switch was made to Angus cattle. Grass-fed beef has been the main focus for over 30 years. The viability of grassland and pastures was a pivotal feature because all activity on the farm starts with and ends with the land. Enrichment and preservation of the land has been, and continues to be, of paramount importance.

Our cattle are fed on grass exclusively and we use no hormones, antibiotics, or animal by-products in the production of our cattle and poultry. Good things take time and grass-fed cattle are no exception, but the advantages of animals raised in expansive pasture settings as opposed to those that are confined are obvious to the health-conscious consumer. The grass-fed meat is healthier than that of its conventional grain-fed or corn-fed counterpart. It is both leaner and lower in omega-6 fats linked to heart disease. Grass-fed meat is also higher in beneficial omega-3 fats and conjugated linoleic acids. Meat from gently handled animals in a stress free environment has also been proven to be more tender and flavorful.

Our poultry are raised in a "true" free range setting and spend the entire day foraging in the pastures. They do so under the watchful eye of Roosevelt, their donkey companion who protects them from dogs, hawks, foxes, and other natural predators. Similar to our cattle, this natural production process takes longer, but the healthier environment reduces the potential for disease and developmental problems, and greatly improves the final product.

More recently, our cultivation of the grassland has been intensified to utilize the pastures more efficiently. Rotational or "mob grazing" on a fresh section of grass each day enables our cattle to access grasses with a higher level of vitamin and mineral enrichment. This concept is more closely related to the grazing patterns of the American bison in the North America for thousands of years than today's factory farms.

Mob grazing also makes our pastures and our farming practices more sustainable. The practice reduces dependence on non-natural fertilizers because the manure is spread evenly throughout the pastures and is trampled into the soil. The higher concentrations of stimulates the growth and expansion of natural grasses with a deeper root penetration. Healthier, stronger grass gains access a greater supply of minerals in the soil and increase the soil's absorption rate during rainfall. Preventing soil erosion and run off improves the quantity and quality of water in nearby streams, which is beneficial to our farm and our neighbors downstream.

Proper stewardship of the land with animals raised in a natural environment is the cornerstone of the American sustainable agricultural movement. As a consumer, when you choose to eat meat and eggs from animals raised on pasture rather than factory farms you are the most important component of this movement. Your choice not only supports local agriculture, improves animal welfare, and reduces environmental degradation, it also gives your family a healthier alternative at the dinner table. We stand firmly behind our products and want our customers to be fully satisfied: any beef or poultry purchase that does not meet your expectations is entitled to a full refund.

Contact Butch and Betty Chandler via phone or email to place an order, learn more about our products, or to sign up for our e-newsletter. We also welcome visits to the farm; our location just 6 miles from the North Carolina Zoo makes for a fun and convenient family day!