

# WELCOME TO THE HAT-W RANCH



 WAGNER CATTLE COMPANY   
MOUNTAIN BRED & GRASS FED

**WAGNER CATTLE COMPANY**

## **TASTE THE HAT-W DIFFERENCE**

Our beef is nothing like the supermarket shelf product, and you'll recognize the superior taste the moment you bite into a big, mouth-watering burger. Our cattle are raised humanely, feasting freely over thousands of acres of natural grass and clean mountain water.

This obviously makes the cattle happy, but what's in it for you? How about fewer calories, lower saturated fat, and more health benefits, including more anti-oxidants, more cancer-combating Omega-3 fatty acids, more beta-carotene, and more anti-aging Vitamin E? We promise that you won't miss the fertilizer, hormones, pesticides, and herbicides at all!

But you don't need to take our word for it. Experience all the advantages of grass-fed beef for yourself.

**+DELICIOUS . GRASS-FED & MOUNTAIN-BRED+**



# WAGNER CATTLE COMPANY



## MEET MIRANDA & CLINT

Clint and Miranda Wagner are southwestern Colorado natives. Together with their two sons, Cole and Ian, they love fishing, boating & camping in the natural beauty of Allison, Durango and the surrounding areas. Preserving the environment is important to both of them.

It is Clint and Miranda's ambition to build, as their combined legacy, a ranching operation that is highly sustainable, provides environmental, economic and social benefits to the 4-Corners area & is an innovative leader in the Registered Gelbvieh cattle industry.

The Wagners understand that the first step they must take is to be good stewards of the land. That includes caring for the soil, the water, the air, the livestock and those who work the land. They do not view sustainable ranching as their profession but live it as their passion. With a healthy respect for the land and the responsibility that comes with managing it wisely.

**WAGNER CATTLE COMPANY**

High Altitude Quality Beef . . . Naturally!

*Wagner Cattle  
Company*

[www.HatWRanch.com](http://www.HatWRanch.com)

## LOCAL Vs. SUSTAINABLE

Wagner Cattle Company is both a local AND sustainable ranching operation. What does that mean?

Sustainable agriculture involves food production methods that are healthy, do not harm the environment, respect workers, are humane to animals, provide fair wages to farmers, and support farming communities. Sustainability includes buying food as locally as possible. Buying local food does not guarantee that it is sustainably produced.

Pesticides, chemical fertilizers, factory farming, and hormone use, can all be involved in local food production, so it's important to make sure that the local food you buy is from farmers or gardeners using sustainable methods.

# **WAGNER CATTLE COMPANY**



## **CONTACT INFO**

For further information about our ranch or to place a grass-fed beef order, please contact us in any of the following ways. We appreciate your support and interest in the Hat-W Ranch!



**Mailing Address - P.O. Box 1475  
Bayfield, CO 81122**

**Phone - (970) 759-0251**

**Email - [Info@HatWRanch.com](mailto:Info@HatWRanch.com)**

**Facebook - WagnerCattleCompany**

**Pinterest - WagnerCattle**