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## Artisan Steaks Mini-Cheat Sheet

Questions to ask your rancher, butcher or supermarket meat cutter. For artisan, they should be able to answer all questions.

- Name of breed or cross-breed (e.g. Purebred Angus, Charolais-Cross)
- Name of ranch or ranch group (e.g. Elliott & Ferris Families)
- Name of growing region (e.g. Napa, CA; Flint Hills, KS)
- Basic Diet (e.g. grain-fed, corn-fed, or 100% grass-fed)
- No added growth hormones or preventative antibiotics
- Certified organic or naturally raised?
- How was it aged? (dry-aged, wet-aged)
- How long was the beef aged? (ideally, look for 14 or more days)
- Was the beef graded? (not critical but nice to know, grading is voluntary)
- Bonus: Name of slaughterhouse; Specific diet e.g. alfalfa, clover, fescue



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## Artisan Burgers Mini-Cheat Sheet

Questions to ask your rancher, butcher or supermarket meat cutter. For artisan, they should be able to answer all questions.

- Name of breed or cross-breed (e.g. Purebred Angus, Charolais-Cross)
- Name of ranch or ranch group (Elliott & Ferris Families)
- Name of growing region (e.g. Napa, CA; Flint Hills, KS)
- Basic Diet (e.g. 100% grass-fed, grain-fed, corn-fed)
- No added growth hormones or preventative antibiotics
- Certified organic or naturally raised?
- How was it aged? (dry-aged, wet-aged)
- How long was the beef aged before it was ground? (e.g. 14 days)
- What percentage fat?
- Bonus: Name of slaughterhouse; Specific diet e.g. alfalfa, clover, fescue