



Sugar Creek Farm

Kelli & Matt Miller | Osage, IA

Our animals get to do the things that make animals happy – graze, root and wallow, or scratch the ground for bugs.

We raise what we want to feed our family, in a way that best uses and preserves the resources available to us on our piece of the earth. It is our privilege to do this for other families as well, to act as their personal farmer.

Products available at: Osage Farmers Market, North Iowa Farmers Market, Direct from the farm

Coordinated by Healthy Harvest of North Iowa - www.northiowafood.org





I have confidence eating the meat we buy from Sugar Creek Farm, knowing it was carefully raised and processed locally. ~ Roz Hemberger, Forest City

Sugar Creek Farm started in 2002 out of our desire to raise beef the old-fashioned way. Pasture grazing, high-quality hay, and just the right amount of corn.

As we talked with folks about what we were doing, we found out there are lots of you who are concerned about what you're eating, too. We offer premium natural beef, heritage pork, pasture-raised broiler chickens and a flock of free-range laying hens to the farm.

We think you'll immediately see the difference. Tender, juicy steaks. Chicken packed with flavor and a firm texture. Eggs with rich golden yolks. And the bacon. The bacon is so good you're going to want to grow tomatoes just to go with it. On top of all that flavor, you know where your food came from, how it was raised, and keeping your food dollars local.

This profile is one in a series of nine designed by Jessica Serio, Junior, Waldorf College, photos by Images Photography, Clear Lake, IA and supported by a USDA Farmers Market Promotion Program grant, coordinated by Healthy Harvest of North Iowa, www.northiowafood.org

