



## Heartland Longhorn Beef at a glance.....

- Longhorn/Angus cross
- Humanely raised
- Rotational grazing
- Illinois inspected
- Lean, high quality meat
- No routine antibiotics or hormones

## Who We Are

### About Us

The Morgenstern Farm has been a family tradition for four generations. After raising beef for our family for many years, we expanded to sell meat directly from our farm and to local markets.

It's our mission to raise cattle in a natural environment to provide top quality, all natural, locally grown meat at a fair and reasonable price to the families of Southern Illinois and the surrounding area.

Your satisfaction is very important to us. Please feel free to call with any questions or comments.

*Brad and Kathi Morgenstern*

### Contact Us

Phone: 618-534-6489  
Email: [heartlandlonghorns@gmail.com](mailto:heartlandlonghorns@gmail.com)  
Web: [heartlandlonghorns.com](http://heartlandlonghorns.com)  
Facebook: [heartlandlonghorns-all-natural-beef](https://www.facebook.com/heartlandlonghorns-all-natural-beef)



**HEARTLAND  
LONGHORNS**

*All Natural Beef*



7582 State Rte 154  
Tamaroa, IL 62888



## Our Animals

### We raise high quality Longhorn/Angus Beef.....

Most of our animals are born and raised on our farm. We do not use artificial insemination to breed our cows.

Our breeding program produces the leanest meat qualities from the Longhorn, while maintaining that great taste you love from the Angus. It's a healthy choice, from our farm to your table.

### What do they eat?

Our animals have access to spacious pasture, as well as hay, and a small amount of non-gmo corn, both of which are grown on our farm. They drink city water and pond water with acceptable sources of runoff. No Antibiotics. No Chemicals. No Hormones.

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*"The beef from Heartland Longhorns is absolutely the best-tasting! We stock up each year for grilling season, and try to keep plenty in the freezer. I love knowing that the beef comes from a quality, reliable source."*

-----Cindy H.

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### Where are they raised?

Our herd is kept in natural conditions with freedom of movement using sustainable rotational-grazing farming practices.

### Where is our meat processed?

Our meat is processed at an Illinois inspected family owned processing plant. Animals encounter gentle low stress handling and care in butchering by people who take pride in their products.



### Eating local make sense.....

There are many compelling reasons why eating local makes sense:

- Local foods are fresher (and taste better)
- Local foods have less environmental impact (lowered carbon footprint due to lack of shipping)
- Local foods preserve green space and farmland
- Local foods promote food safety -- you know exactly where it came from and how it was raised/grown
- Local foods support your local economy
- Local foods support community.