



Dear Riveredge Farms Beef Customers;

We hope this letter finds you and your family well. We're excited to get the ball rolling on another great year of high-quality beef.

We have processing dates scheduled this year starting in July and running through September at both Brillion Butcher Shop and Hickory Hills Meats. Spaces are limited, with a large portion of July already filled with preorders, so please call us as soon as possible to reserve your spot for 2026. We have quarters, halves, and whole steers available this year for \$4.15/lb. hanging weight. Please call Luke on his cell, 920-464-0401, to place your order.

As always, our beef starts from birth on our farm here in Chilton. Our cattle are raised on grass, and grain finished. We take pride in quality animal care and continue to push to improve our genetics to provide the highest quality, nutritious beef we can for your kitchen table.

We enjoy sharing our story with others and have had the opportunity to host several tour groups again this year. From high school and college students, fellow cattlemen, and even a trade delegation from Central America. We truly enjoy interacting with a diverse group of people and connecting over our favorite pastime.

If you haven't already, follow along with us at Riveredge Farms on Facebook and Instagram, where we share a little of what we are up to here on the farm year-round. We really appreciate connecting with each of our customers and earning a place at your dinner table.

Thank you again for choosing to do business with our family. We look forward to visiting with you soon!

Riveredge Farms

Luke, Leon, and Jared Geiser