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Buckhead Beef Increases Supply Of White Oak Pastures Beef and Makes Local, Grass Fed Beef Available To More Restaurateurs ★

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Georgia Family Farm's All Natural Protocol Puts Grass Fed Beef in High Demand Among Atlanta Chefs and Diners

- ★ White Oak Pastures Owner Will Harris is pleased to announce that Buckhead Beef, the premier "center of the plate" purveyor that specializes in portion control cut steaks, has increased its supply of local, all natural grass fed beef from Harris' cattle farm. Located in Bluffton, Georgia, White Oak Pastures is the largest certified organic farm in the state and is now supplying Buckhead Beef with additional quantities of lean ground beef, short ribs, roasts, steaks and stir fry. Due to this increased availability through Buckhead Beef, Atlanta restaurants now have greater access to White Oak Pastures' beloved grass fed beef products that are locally produced on Harris' 140-year-old family farm.

Harris is committed to the humane treatment of his cattle and allows them to roam freely as nature intended. As a result, the benefits of grass fed beef are numerous. In addition to a better taste, grass fed beef is higher in beta carotene, vitamin E, conjugated linoleic acid (CLA) and omega 3 fatty acids, which also makes the beef healthier than other conventional, natural or organic beef. Harris' cattle are not given any antibiotics or hormone implants and have a naturally alkaline rumen which minimizes the possibility of E.coli 0157:H7 contamination. These cattle thrive on a purely vegetarian diet that contains no animal byproducts to further enhance health and safety for those who eat it. The pasture based agriculture that Harris practices is among the most environmentally friendly of sustainable farming practices.

Buckhead Beef was established in 1983 with a handful of devoted employees and a very simple operating philosophy: to provide the finest quality products at the best prices. Operated in a cost efficient manner, Buckhead Beef is totally committed to customer satisfaction and service. Buckhead Beef has been ranked #1 for the previous nine years of Certified Angus Beef worldwide and grew to become one of the largest privately owned meat purveyors in the United States prior to joining the SYSCO family of operating companies on August 20, 1999 as a Meat Specialty Company. Buckhead Beef operates in Atlanta, Buckhead Beef NE in South Plainfield, NJ and Buckhead Beef FL in Auburndale, FL. These three locations leverage a network of 20 sales and distribution centers along the Eastern seaboard and into the Caribbean. The two newest Buckhead Beef companies, Buckhead NE and Buckhead Beef FL are centrally located to all metropolitan areas and features daily delivery to New York, Philadelphia, Boston, Miami, Ft. Lauderdale, and Orlando. In Atlanta, Buckhead Beef is located at 2194 Marietta Boulevard NW. For more information, call (404) 355-4400 or visit www.buckheadbeef.com.

- ★ White Oak Pastures is located at 22775 Highway 27 in Bluffton, Georgia. For more information, call (229) 641-2081 or visit www.whiteoakpastures.com

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