

Regenerative Meat Work



Description

Today three multi-national industrial meat companies control over 80% of the US meat supply. These oligopolies depress prices paid to farmers and ranchers and increase prices paid by chefs, food service and eaters. Industrial meat is hard on workers, depends on energy and chemically intensive grain production and can cause animal suffering. Heat, droughts, wildfires, and animal pandemics exacerbate the challenge of farm or ranch viability.

We are working with a statewide network of producers to **rebuild regional supply chains of meat raised regeneratively**. In most cases the result is grassfed and/organic, in others the focus is on soil-building to capture carbon and water and provide habitat for diverse species. In some cases, it may include animals fed locally sourced grains for a short period. In all cases it is about more direct producer-consumer relations and creating more wealth for local communities and good quality meat for consumers.



Objectives

- 1) To promote ranch and farm viability via increased production of meat using regenerative practices that contribute to human and ecological health and climate repair.
- 2) To make regenerative meat available to universities, colleges, K-12 schools and regional grocers, butcher shops and restaurants.
- 3) To increase the value of beef and bison by-products particularly for hides desired by apparel and footwear companies wanting to contribute to climate restoration.

Partners

- Action for Climate Smart Agriculture, a USDA Partnership for Climate Smart Commodities Project
- Growing GRASS, a USDA Partnership for Climate Smart Commodities Project
- Cream Co. Meat Company
- IC-FOODS
- Mulvaney's B&L
- Sonoma County Meat Company
- University of California, Office of the President
- UC Davis Institute of the Environment
- UC Davis Medical Center
- 200 meat producers from across the state and nation