

Rocky Plains and Fox Fire Farms

All of us at Rocky Plains Quality Meats are dedicated to bringing you the best grass-fed buffalo. It is important to us that the buffalo “roam” keeping the herd dynamics, enjoying the freedom of grazing our fields and to calf as Mother Nature intended. With all of that in mind, we also wanted to be able to offer our customers other meat products that mirror our philosophy and animal management practices and are local within Colorado.

Fox Fire Farms, located in Ignacio, Colorado is our choice for Lamb, and by special order, Goat. A family tradition since 1913, Fox Fire Farms is committed to sustainable practices to produce the best, organic product from a family farm.

Fox Fire raises cattle, lamb, goats and laying chickens for eggs. They are constantly rotating the animals to different fields. The cattle come first and forage for their particular diet and then the lamb which forage for a different diet and finally the goats which will clean up the weeds. This way the fields are constantly regenerating with the help of the natural fertilizer from each species. I am reminded of the “Old West” range wars between cattle ranchers and sheep ranchers. If only they had known what Fox Fire Farms knows about field rotation and natural animal diets!

Fox Fire farms also provide the Halibut and Salmon that we offer. Fox Fire works with the captain and his small crew that fishes the Copper River in Alaska for the world renowned salmon and is guaranteed the 10% of the catch that is #1 in quality. The halibut is hand caught and is more expensive than grocery store halibut because it takes just as much time to catch a smaller young halibut than it does to catch an older 300 lb. halibut. The fisherman only catches the young (60 lb.) halibut because the older fish are more susceptible to parasites and mercury accumulation. The catch is processed and flash frozen at sea to guarantee that fresh-caught flavor. We have a customer that has been to the Copper River and says he was unable to find anything to compare until he tried Fox Fire Salmon.

If you are interested more information, visit the website at www.foxfirefarms.com. Fox Fire Farms offers tours and has a guest house for those wanting a retreat. The guest house is actually a converted one-room school house that has history with the Parry family who own Fox Fire Farms. The guest house is stocked with Fox Fire’s homegrown meats and eggs for a visitor to try.

Can’t get to Ignacio? Stop by Rocky Plains Quality Meats and give Fox Fire Farms products a try.

For more information about any of our products, please visit our website www.rockyplains.com or see our ad here in the Consumer Report.

Dee West is a partner in Rocky Plains Quality Meats serving two locations in Northeastern Colorado: 4022 WCR 11, Dacono, Co. and 207 S. Washington Ave., Loveland, Co.