



SISKIYOU
FARM CO

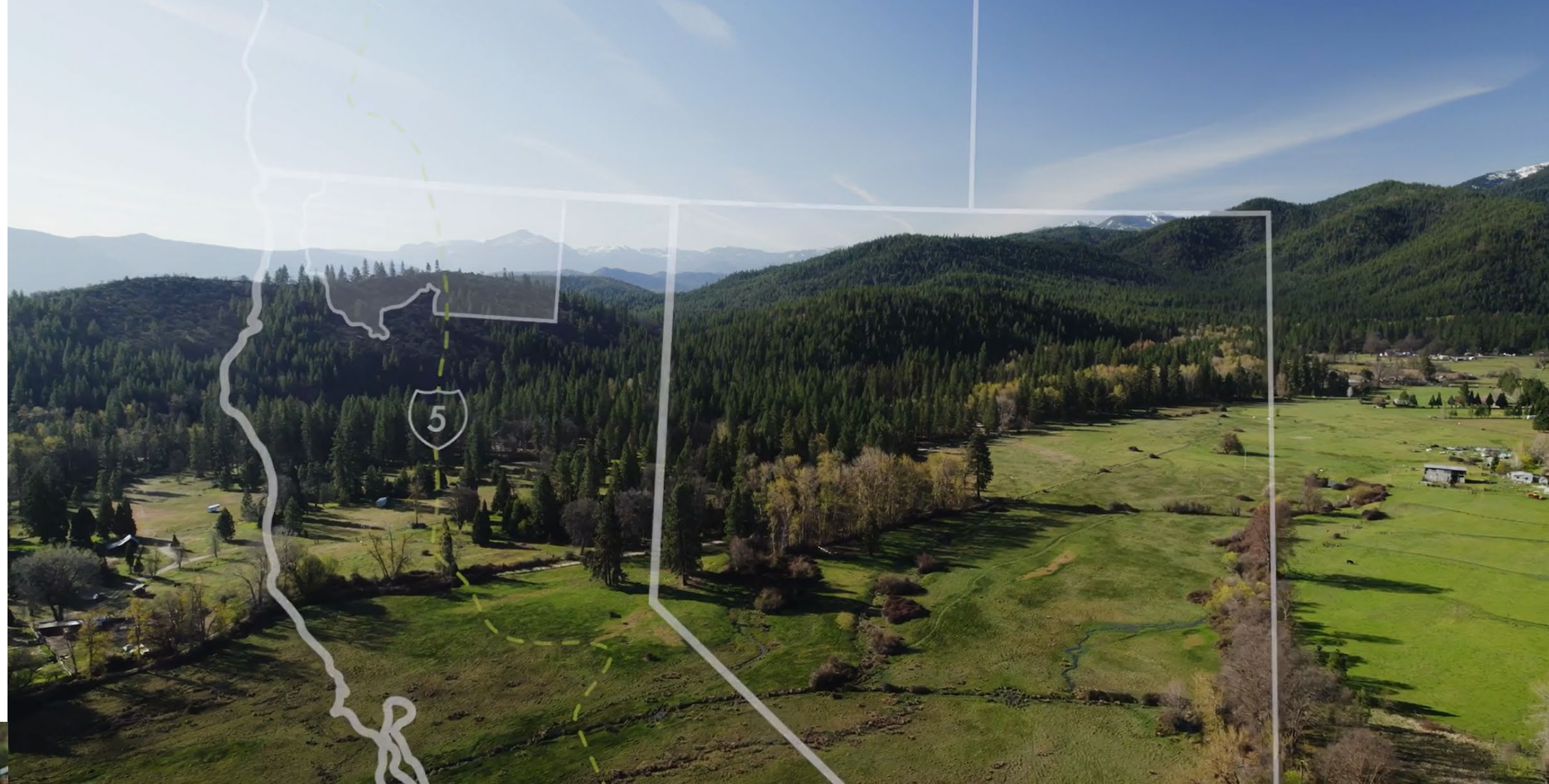
SISKIYOU'S MEAT PRODUCERS

HARDWORKING LANDS. UNFORGETTABLE FLAVOR.



WHY SISKIYOU AGRICULTURE MATTERS

Agriculture is the backbone of Siskiyou County. It drives income, creates jobs, and sustains our communities. But producers face real challenges: limited market access, pressure to diversify, and climate threats like drought and wildfire. Siskiyou Farm Co. exists to help bridge those gaps and strengthen the future of agriculture here.



SISKIYOU FARM CO. IS OUR COMMITMENT TO ADVANCING SISKIYOU COUNTY'S LOCAL AGRICULTURE AND FOOD ECONOMY—THROUGH BOLD SUPPORT FOR PRODUCER INNOVATION AND STRATEGIC INDUSTRY GROWTH.

INDUSTRY STATS

- Northern California's agriculture contributes \$59 billion annually to the state's economy.
- It supports over 420,000 jobs across the supply chain.
- More than 100,000 acres are managed with regenerative practices — building soil, preserving water, restoring balance.



MEET THE PRODUCERS



FROM HERITAGE RANCHES TO ORGANIC INNOVATORS, THESE PRODUCERS REPRESENT SOME OF THE BEST IN THE INDUSTRY. THEY ARE THE FAMILIES, RANCHERS, AND FARMERS CARRYING FORWARD SISKIYOU'S AGRICULTURAL LEGACY WITH DEDICATION, INNOVATION, AND A COMMITMENT TO QUALITY.

HARDWORKING LANDS. UNFORGETTABLE FLAVOR.



WE'RE ON A MISSION TO CATALYZE INNOVATION AND SUSTAINABILITY IN NORTHERN CALIFORNIA'S FOOD AND AGRICULTURE SECTOR.



INVESTING IN CLIMATE-SMART AGRICULTURE

- 36 farmers and ranchers in Siskiyou County are actively implementing regenerative practices
- Over \$1.2 million in on-farm grants has been awarded in 2025
- Grants support practices that build soil health, sequester carbon, and cut greenhouse gas emissions
- Part of a \$5 million CDFA Healthy Soils Block Grant driving climate-smart agriculture across the region



In 2023, the Siskiyou Economic Development Council (SEDC) was awarded \$5 million through the California Department of Food and Agriculture's Healthy Soils Program. These funds are now at work across the region, supporting producers as they adopt climate-smart practices and build resilience for generations to come.



PRODUCTS
AKAUSHI WAGYU BEEF

SALES CHANNELS
DIRECT-TO-CONSUMER,
RETAIL, WHOLESALE,
SHIPPING AVAILABLE

PRACTICES
PASTURE-RAISED
NO ANTIBIOTICS
NO HORMONES



LANCE & CHRISTINA BATISTICH

FORT JONES, CALIFORNIA

At the heart of Marble Mountain Meats is a story about family, tradition, and doing things the right way. Lance and Christina Batistich began in 1982 with rhubarb on eight small acres, building Classic Farms through grit and a shared vision. They later entered the beef industry, creating Marble Mountain Meats, a multi generational company built to nourish current and future generations. Their goal was simple: provide wholesome, high-quality food families could trust. To do things differently, they built their own USDA beef processing facility, handling every step themselves — from growing feed to raising and processing animals. They raise Akaushi Wagyu cattle, known for tenderness, marbling, and flavor, with 30 percent more beneficial fats than other breeds. Every package reflects their family's ongoing efforts to share healthy, good tasting food and carry on the tradition their parents began.



**NO SUB-THERAPEUTIC ANTIBIOTICS, NO
HORMONES, JUST HEALTHY WHOLESOME
RAISED AKAUSHI CATTLE.**



WHAT IS AKAUSHI?

Akaushi Cattle are one of the four breeds of Wagyu, famed for their superior marbling and tenderness. Akaushi means 'red cow' in Japanese and is one of the four breeds of wagyu in Japan used for beef production. Akaushi are characterized as a horned breed that are light brown in color and have a mild temperament. Akaushi are predominantly raised in the southern Japan and are less common than the Kuroge Washu or 'black cow'.

GET CONNECTED

www.marblemountainmeats.com

@marblemountainmeats





PRODUCTS
HERITAGE PORK

SALES CHANNELS
**WHOLESALE, WHOLE &
HALF SHARES**

PRACTICES
**GAP CERTIFIED, PROP
12 CERTIFIED, GMO &
ANTIBIOTIC-FREE**



RICH & NIKI HARRIS

FORT JONES, CALIFORNIA

California Heritage Farms is a family-run farm in Fort Jones, a small town in far northern California. Richie Harris began farming here with his brothers in 2006, and in 2012 he and his wife Niki launched California Heritage Farms, raising heritage pork the way it was meant to be, on open pasture, under the sun, with clean water, and with daily care. Our pasture-raised pork is GMO-free, antibiotic-free, and growth stimulant-free. With plenty of room to root and roam, our hogs live as nature intended, resulting in pork that is recognized by chefs, retailers, and families for its superior flavor and quality. We are GAP Certified and California Prop 12 Certified, with all feed home-grown from wheat and peas to ensure the best nutrition. Most of our pork is sold through wholesale partners that ship nationwide and grocers such as Market of Choice and Erewhon, while we also offer whole and half shares for on-farm pickup.



**WE LOVE TO COOK OUR PORK OVER OPEN
FIRE AND WE THINK YOU WILL, TOO.**

COOKING WITH FIRE

We can't think of a better way to cook than outside on the farm with the fire blazing, sun setting, and kids playing. Even in the cold weather, there's something magical about enjoying great food with great company out in the fresh air.



GET CONNECTED

www.californiaheritagefarms.com

@californiaheritagefarms





PRODUCTS
BEEF, PORK, CHICKEN,
JERKY

SALES CHANNELS
DIRECT-TO-CONSUMER,
RETAIL, WHOLESALE,
SHIPPING AVAILABLE

PRACTICES
REGENERATIVE
ORGANIC CERTIFIED®



JASON & KRISTINA WALKER

FORT JONES, CALIFORNIA

StarWalker Organic Farms® began in 1970, when the Walker family purchased a farm nestled at the base of the Marble Mountains in Northern California. By the 1980s, it became one of the first certified organic farms in the United States. Today, stewarded by the third generation, StarWalker is a Regenerative Organic Certified® ranch pioneering a return to real food through soil health, animal welfare, and responsible stewardship. As the largest organic pork producer in the U.S. and the first Regenerative Organic Certified® beef producer in the country, we're regenerating land and feeding communities with integrity.



RAISING THE BAR WITH THE WORLD'S FIRST
REGENERATIVE ORGANIC CERTIFIED®
PORK, BEEF, JERKY, AND SNACK STICKS.



WHAT IS ROC?

The highest standard in food production — ROC goes beyond organic by focusing on three pillars: soil health, animal welfare, and social fairness. It ensures our practices actively restore ecosystems, treat animals humanely, and support farmworkers, creating a truly regenerative food system from the ground up.

GET CONNECTED

www.starwalkerorganicfarms.com

@starwalkerorganicfarms



StarWalker
★ ORGANIC FARMS ★





PRODUCTS
BELTED GALLOWAY
BEEF

SALES CHANNELS
DIRECT-TO-CONSUMER,
RETAIL, WHOLESALE,
SHIPPING AVAILABLE

PRACTICES
PASTURE-RAISED
NO ANTIBIOTICS
NO HORMONES



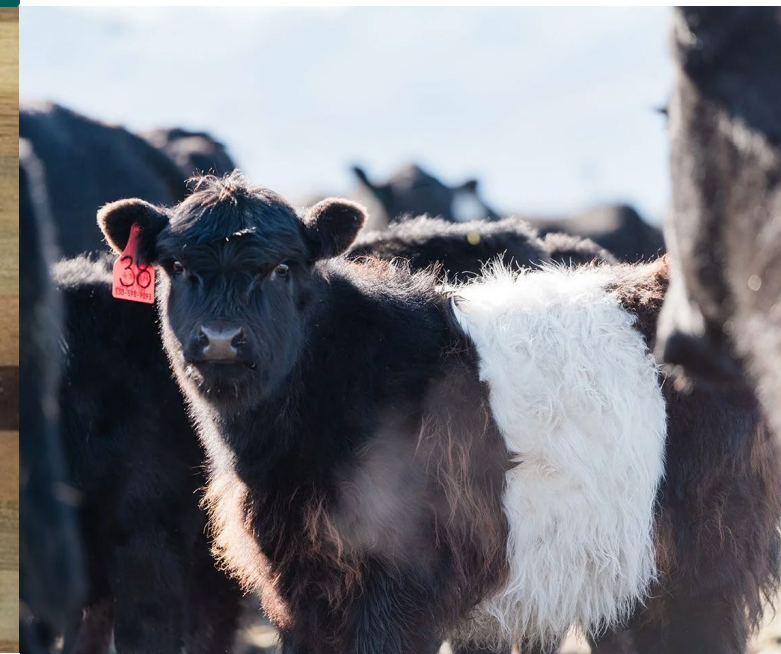
JUDD & REGINA HANNA

FORT JONES, CALIFORNIA

In the early 1940s, grandma Hanna left Southern California with her two boys and headed north. On the way, a diner conversation led them to Scott Valley, and when they arrived in Etna, California, they immediately fell in love and bought property in the mountains. The boys grew up with a childhood resembling the “wild west,” breaking horses, raising cattle and sheep, and putting up hay without electricity or running water for years. After high school, both brothers attended Oregon State University, served in the military, and returned to the family ranch in Scott Valley. They traded property for cattle, bought more land, and began raising families while ranching together as Hanna Brothers Ranch. Today Hanna Brothers Ranch raises commercial and registered Angus cattle, along with alfalfa, grain, and grass hay. Judd, one of the three Hanna brothers, met Regina in college, and they were married on the ranch more than 20 years ago. Together they love raising their two children, and many animals, on the family ranch.



OUR DELICIOUS ARTISANAL BEEF IS HU-
MANELY PROCESSED AND DRY-AGED
LOCALLY FOR 14-20 DAYS.



WHY BELTED GALLOWAYS

Belted Galloways are a heritage breed known for their great temperament, foraging ability, and for their strong mothering instincts. Finished Belted Galloway beef as compared with other USDA popular beef breeds is 46% lower in calories, 68% lower in total fat, and 19% higher in protein.

GET CONNECTED

www.crownhcattlecompany.com

@crown.h.cattleco





PRODUCTS
BEEF

SALES CHANNELS
DIRECT-TO-CONSUMER,
RETAIL, WHOLESALE,
SHIPPING AVAILABLE

PRACTICES
GRASS-RAISED,
GRAIN-FINISHED,
DNA-TESTED ANGUS GENETICS



KENNY & MEGAN ELWOOD

SISKIYOU & SHASTA COUNTIES

The Elwood Ranch has been a cornerstone of the local Shasta and Siskiyou County Communities for over 100 years. We are proud to offer our local communities with responsibly raised beef. Elwood Ranch Beef is raised in a sustainable fashion with an organic mind-set. All of our cattle are grass raised and grain finished in Northern California on our family run operation. We have focused on cutting edge genetics in our herd to provide you with a superior high end product. We DNA test all animals for tenderness and marbling scores and have invested in the best carcass genetics in the Angus breed.



**WE PRODUCE THE FINEST QUALITY BEEF,
SERVED IN RESTAURANTS AND AT YOUR HOME.
GRASS-FED AND GRAIN-FINISHED. OUR GRAIN
CONSISTS OF CORN, OATS, AND BARLEY.**



THE BRAND OF EXCELLENCE

We have focused on cutting-edge genetics in our herd to provide you with a superior end product. We are excited to share with you the same high-quality beef that our families have been consuming for years.

GET CONNECTED

www.elwoodranchbeef.com

@elwoodranchbeef





PRODUCTS
ANGUS BEEF

SALES CHANNELS
DIRECT-TO-CONSUMER,
RETAIL, WHOLESALE,
SHIPPING AVAILABLE

PRACTICES
PASTURE-RAISED,
GRAIN-FINISHED,
CERTIFIED 100% NATURAL



JENNER FAMILY BEEF

ETNA, CALIFORNIA

Jenner Family Beef produces premium, ranch-raised beef straight from the mountains of Northern California and delivers it directly to customers. They are committed to building a direct connection between their ranch and the table, linking people to the source of their food with honesty, integrity, and tradition. They believe customers should know exactly where their beef comes from, where it was born, how it was raised, and where it was harvested. Proudly rooted in a mountain valley in Siskiyou County, Jenner Family Beef has been in continuous operation since 1872. For more than five generations, the Jenner family has called Etna, California home. Their high-quality Angus herd is a closed herd, meaning all animals are born on the ranch. They are pasture-raised, grain-finished, and known for their superior quality.



OUR ANGUS BEEF IS CERTIFIED 100% NATURAL.
THIS MEANS OUR CATTLE ARE NEVER FED ANIMAL
BY-PRODUCTS , NEVER GIVEN ADDED HORMONES,
AND NEVER TREATED WITH ANTIBIOTICS.

OUR MISSION

We're committed to building a direct connection between our ranch and your table—linking you to the source of your food with honesty, integrity, and tradition.

GET CONNECTED

www.jennerfamilybeef.com

@jennerfamilybeef



PRACTICES
REGENERATIVE
HOLISTICALLY MANAGED

SALES CHANNELS
DIRECT-TO-CONSUMER

PRODUCTS
ANGUS BEEF

BRIDWELL
ANGUS
◇○



BRIDWELL ANGUS RANCH

MONTAGUE, CALIFORNIA

Bridwell Angus Ranch was founded by two twenty-somethings with a common goal; to find a way to make our dreams of owning a ranch and our own herd become reality. Put a fourth-generation rancher with a passion for regenerative agriculture, a young forester with a passion for ranching, and a whole heck of a lot of determination and you'll end up with some crazy ideas and a will to make it work! Our management style is to work with Mother Nature instead of against her. Every decision made for our cattle and pastures keeps in mind the importance of the ecological effect they have; not only for our business but the health of the environment we impact.



OUR CATTLE ARE A PRODUCT OF PASSION,
DEDICATION, AND A LOVE FOR ALL THINGS
AGRICULTURE.



BEEF WITH ECOLOGICAL BENEFITS

Good grass-fed beef is created through holistically managed cattle and pasture; healthy plant communities make healthy cows which make high quality, nutritious meat.



GET CONNECTED

www.bridwellangusranch.com

@bridwellangus



BRIDWELL
ANGUS
◇○



CONNECT

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