

5 MEYER NATURAL ANGUS offers a wide variety of cuts and packaging, all consisting of the company's natural, premium beef. Meyer uses 100% natural processes to raise cattle on the 40,000-acre Meyer Ranch in Montana and on partner ranches across the Midwest, feeding them a vegetarian diet of grasses and grains, and never including growth hormones or antibiotics. It is the only major beef brand that has earned both the Certified Humane designation for its animal husbandry processes and the American Culinary Federation's Seal of Approval for superior quality. www.meyernaturalangus.com



6 Honey-smoked salmon from HONEY SMOKED FISH CO. is fully cooked salmon that is vacuum-packed and ready to eat. Owner Kevin Mason developed the recipe for the salmon, which is marinated in honey, herbs and spices, and then smoked over pure hickory wood in specially-designed smokers. Without using artificial preservatives, coloring or MSG, the salmon stays fresh until opened, and can be used both as a main course and as an ingredient to flavor recipes, such as pasta, salads and omelets. www.honeysmokedfish.com



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7 The new MACFARLANE FULLY COOKED PHEASANT BREAST makes it easy to serve this lean, hearty meat with a minimum of prep time. Conveniently packaged with 20 five-ounce portions per case, and two portions per package, the breasts are prepared with seasonings that complement the natural flavor of pheasant, while allowing them to be adapted to recipes. MacFarlane Pheasants, the largest pheasant farm in North America, has complete pasture-to-plate oversight, with pheasants that are fed natural grains and handled humanely. www.pheasantfordinner.com