

OVERVIEW

- Vertically integrated meat operation
- Farm, Butchery and Restaurant Divisions
 - Established in 2012
- Approximately 27,000 acres located in far Northern CA
- Currently six restaurant locations in CA & one in NYC

BEEF

- Breeds: Primarily Hereford & Angus
- Grass fed & finished
- Certified Organic
- Certified Humane



LAMB



- Dorper breed
- Grass fed & finished
- Certified Humane

PORK

- Heritage breeds: Berkshire, Duroc & Chester White
- Farrow to finish program
- Pasture raised
- Non-GMO feed
- Certified Humane



POULTRY- MEAT



- Broilers: Cornish cross & Freedom Ranger chickens
- Pasture raised
- Certified Organic
- Certified Humane
- Also produce turkey, duck & goose

POULTRY- EGG LAYERS

- Breeds: Barred rock, Sex-link
- & Novogen
- Pasture raised
- Certified Organic
- Certified Humane



MEAT CAMP



Culinary camps hosted at the farm Connect consumers to their food Promote transparency

BUTCHERY



Multi-species facility USDA inspected Value Added Program Located in Yreka, CA



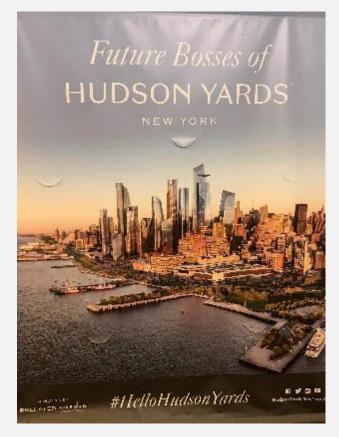
RETAIL LOCATIONS



Six locations in CA One location in NYC Two Cloud kitchens Erewhon Market- Southern CA Branded wholesale- Chateau Marmont & Stone Brewing Co. E-commerce



HUDSON YARDS, NEW YORK CITY



Newest neighborhood of NYC Historic railroad yards Construction started in 2012 Estimated completion in 2024 Total price tag of \$25 billion for construction Added a new subway station (\$2.4 billion) 16 skyscrapers in total project Vessel- honeycomb of stairs and paths 30 Hudson Yards- 80-foot observation deck Seven stories of retail Opened March 2019

