

MEAT AT LUMBERJACK



Where does the meat come from?

The meat we can buy in the supermarket mostly comes from large farms, on which only a certain species of animal is kept.

These animals usually belong to a specially bred breed, that puts on a lot of meat. Often these animals do not have a „normal“ animal life on the farm, but spend most of their time in the narrow stalls and are given special feed in order to make a lot of meat.

In Austria, supermarkets mainly sell meat from Austria, but in the catering trade and for processed meat products such as sausage or ready-made meals, the meat also comes from other countries.

Transport pollutes the environment and each country has different laws for breeding animals. How and where the livestock are kept, which and how much medication can be given is different in every country.

The EU regulates the minimum standards for this, but the laws in Austria are much stricter.

Where does the meat come from at Lumberjack?

All of the meat that is processed and sold at the Lumberjack **comes directly from the Wagrain-Kleinarl valley.** The animals live on small farms that have been run by families for generations.

All animals get the feed from the meadows and pastures on site and are kept according to organic guidelines. When the animals are old enough, they are sent to a small, farm-owned slaughterhouse in Kleinarl.

Dual purpose races at the lumberjack

We try to keep animals from dual-purpose breeds at the Lumberjack.

These are races in which the animals have two different uses: for example cows are used for milk production and are suitable for meat production or chickens that lay eggs and are later cooked as soup hens. There are many advantages to this.

In the case of cattle, for example, not only are the female calves raised, which are later needed for milk production or as suckler cows, but also the male calves, which are suitable for fattening due to their dual use. In addition, the animals of dual-purpose breeds are usually healthier and more resilient because their metabolism is more balanced.

Did you know that dual-purpose races are better for the climate?

To produce the same amount of milk and meat, dual-purpose cattle emit much less methane and other greenhouse gases and fewer animals are needed to produce the same amount of milk and meat.

The Pinzgauer cattle is a traditional dual-purpose breed in our region, with which milk and meat are produced.

The breed is now one of the endangered livestock breeds. Some of the dairy products and all beef products at Lumberjack come from Pinzgauer Cattles directly from Kleinarl.

Why are animal transports bad?

As an animal transport is usually the journey of the animals up to the slaughterhouse.

If the animals have to be brought to a large slaughterhouse, this is usually done with large trucks in which they are crammed close together.

This means stress for the animals. They are startled and scared. This stress is transmitted through the released stress hormones to the whole body and is also in the meat.

A stress-free slaughter, like for our meat at the Lumberjack, is not only good for the animals, the meat tastes better too.

