



Talus Wind Heritage Meats originated on a 460 acre ranch near the village of Galisteo in Northern New Mexico. Founded by local rancher, Timothy J.B. Willms, Talus Wind Heritage Meats purchases animals directly from Willms' Galisteo ranch, Talus Wind, as well as from small ranchers that are located within a 200-mile radius of Santa Fe, New Mexico.

Animals are processed at Willms' regional, U.S.D.A. inspected, Mountainair facility, where high quality control standards are paramount and products are available both fresh and frozen. In addition to selling the highest quality natural lamb, Talus Wind Heritage Meats offers Rio Grande and Standard Bronze Heritage turkeys.

Because Talus Wind Heritage Meats purchases, transports, processes and distributes the product, the company is able to track each animal from ranch to refrigerator, in compliance with Willms' stringent standard of traceability.

Transparency refers to Willms' dedication to environmental stewardship and local meats. Talus Wind Heritage Meats collaborates with each rancher to ensure that its animals are raised by traditional ranching methods on properties that are environmentally sustainable.

Humanely raised, transported and processed, the animals never see a commercial feedlot. The result? Meat that is tender and flavorful, animals that are well cared for, and local agriculture that is supported by New Mexicans.

Please call 505-982-7782 to contact us to visit the ranch, for more information, or to place an order.

www.TalusWindRanch.com