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FOR THE LOVE OF FOOD

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Talus Wind Ranch Heritage Meats

Supporting northern New Mexico agriculture

Located southeast of Sante Fe in Galisteo, New Mexico, Talus Wind Ranch is a 460 acre ranch dedicated to delivering premium quality natural meats to high-end restaurants and retail markets of Santa Fe, Albuquerque and northern New Mexico. Talus Wind Ranch strives to maintain the highest health and humane standards in raising and preparing animals. The ranch raises Rio Grande and Standard Bronze Heritage turkeys, sheep, lamb, and New Zealand and California rabbits.

Founded by Galisteo rancher, Timothy Willms, Talus Wind Ranch purchases animals directly from Willms' Galisteo ranch and from small New Mexico ranchers. Products are purchased, transported, processed and distributed directly from Talus Wind, which allows precise tracking of the animal from the ranch to the refrigerator.



Willms' stringent traceability standards for livestock ensure that all animals are raised by traditional ranching methods without hormones on environmentally sustainable property. Animals are only given antibiotics on an as needed individual basis to treat illness.

Having won two first place livestock awards in 2005 and 1st place restaurant product at the 2008 New Mexico State Fair, Talus Wind Ranch is not your ordinary ranch. Currently, their breeding program is aimed at producing the ideal heritage lamb carcass in hopes of promoting the use of the whole animal: nose-to-tail cooking.

Willms shakes his head at the common concept that bigger is better. His business focuses on quality over quantity in order to ensure that superior meat is provided to each of their customers.

In addition to Talus Wind Ranch, Willms also owns and operates a meat slaughtering facility in Mountainair, New Mexico. Mountainair Heritage Meat Processing was established in order to serve as a regional butchering resource for northern New Mexico ranchers and local restaurants. The facility offers a fair price and makes sure that all animals are treated humanely. They slaughter and process beef, lamb, and goat. USDA certification is available as well as custom processing. Customers have the choice between butcher paper or Cryovac for packing their product.



With strong humanitarian ideals and business morals, there is no question that Willms and his staff are achieving the goals of supporting local agriculture and producing meat with the highest taste and quality standards.

For more information, please visit www.taluswindranch.com

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