



WAGYU ニュース 和牛 NYUSU

DEC 2012

Merry Christmas & A Happy New Year From the Nakagawa Family

Thank you to all our valuable customers for your business in 2012! Many of you patiently waited for our beef and travelled all the way to our ranch to pick up your orders. It was a pleasure serving you and sharing with you our passion for the American Wagyu breed. We hope to serve you again in 2013!



1ST ANNUAL BEEF SALE

Our 1st Annual Beef Sale in September was a great success, and although we are completely sold out of steaks, our American Wagyu ground beef is still available for purchase! Please send us an email at sales@nakagawaranches.com or call our main office at (209) 754-5550 if you would like to stock your freezers before our next sale in Fall 2013! Prices are as follows:

\$9 per 1 lb. package
\$40 for 5 lbs. (5, 1 lb. packages)
\$350 for 50 lbs. (50, 1 lb. packages).

We have been working closely with our partner in Northern California to ensure that we can fulfill more orders for our sale next year. Please stay tuned for details in upcoming issues of *Wagyu Nyusu*.

Thank you again for helping us make our first beef sale a success! We are excited about this new business venture and look forward to continuing to provide our community with high quality, all natural beef!

Currently I live in the Livermore valley area and often go up to Arnold and Murphys to enjoy the area, the beauty of outdoors and the people. Being an avid cook I've learned over the years how important it is to start with good ingredients. Moreover it's become more important to me to understand where my food is coming from [...] All I can say is WOW, the meat has been fantastic and knowing that it was locally produced just adds to the overall experience! I know as the word gets out about what they are doing here it won't take long before they have a prized commodity that many will be clamoring for and if I were you I wouldn't wait too long to give them a call and hear more about their story! - Mark Locatelli, Valued Customer, 12/17/12

SAVOR NAKAGAWA RANCHES BEEF AT CAMPS RESTAURANT



We are pleased to announce that CAMPS Restaurant at the Greenhorn Creek Golf Resort in Angels Camp is now serving our beef! An avid supporter of locally-sourced products, chef/owner Sherri Smith has worked closely with us for the past year and a half and created some wonderful menu items featuring our American Wagyu beef. Stop by and try her sliders with gorgonzola, red onion jam and truffle fries or her seared petite prime beef with bacon leek risotto before it's too late! Please visit www.campsrestaurant.com and make your next meal an unforgettable experience!

NAKAGAWA RANCHES BEEF FEATURED AT LOCAL CHARITY AUCTION

On November 10th, we were honored to take part in the 4th Annual "Dancing with the Sierra Stars" charity auction, which brought together some of Calaveras County's great entertainers and philanthropists to raise money for the Mark Twain St. Joseph's Hospital Foundation. As part of the event, Sherri Smith of CAMPS Restaurant in Angels Camp, in partnership with Dr. Ian Renner of Renner Winery in Murphys, donated an extraordinary five-course, Nakagawa Ranches' American Wagyu beef dinner paired with fine wines for sixteen lucky diners. The event was an incredible success, raising approximately \$50,000 for a new Family Medical Center and Women's Center in Angels Camp.



ANNUAL CALF SALE BEGINS FEBRUARY 1, 2013



As the Winter months commence, it is time for our 8- to 10-month-old calves to be weaned from their mothers. Although the process can be difficult at first, it is a crucial part of our breeding process that ensures our cows are able to properly care for their new calves due next Spring.

If you are a cattle rancher looking to expand or diversify your herd, or an individual simply curious about this breed, we encourage you to contact us at sales@nakagawaranches.com and inquire about purchasing our beautiful calves. Every single calf has been carefully nurtured and has enjoyed a healthy, vibrant life on our ranch, and we are confident they will make the perfect addition to any ranch.

AWA WEBSITE GETS A FACELIFT

After months of hard work, the American Wagyu Association has launched its new website! Expand your knowledge about the American Wagyu breed, explore recipes and nutritional information, network with other producers and find out how to become a member. Learn more at www.wagyu.org.

