



Supplier Profile

# Couple carries on the tradition with multigenerational sheep ranch

Ranch Foods Direct features their production in new “lamb pool” option

Ranch Foods Direct customers can now buy lamb in boxed bundles, featuring meat from lambs raised on fresh barley sprouts by a young ranch couple, Stephen and Sarah Simon, who live near Quinter, Kansas.

The couple moved back to Stephen’s multigenerational family ranch from Colorado 12 years ago. Sarah was a teacher for 12 years but has now turned her focus to raising their two kids, Oliver and Autumn, and marketing the family’s lamb. She publishes an informative farm blog on their website at SimonSheep.com.

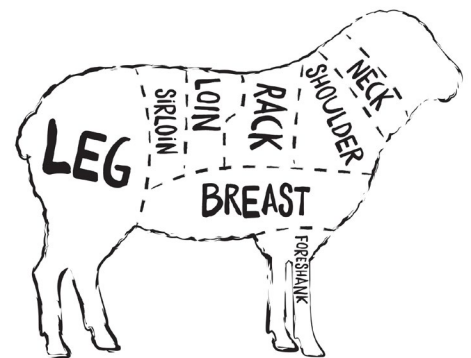
Lamb is a relatively lean meat that was more common a century ago when early generations of the Simon family raised sheep on the Kansas high plains. While that tradition continues, Stephen has also introduced new innovations. He invented the Infinity Pasture, a hydroponic system for growing barley sprouts year-round to provide high quality livestock feed. He also has plans to make use of any wool that isn’t fine enough to send to a mill to be made into yarn.

He ordered a machine that will compress the leftover wool into pellets that can be used as a natural fertilizer in place of Perlite-type soil amendments.

The Simons host farm tours on a regular basis to spread the word about their forward-looking farming techniques. Their long-term goal is to expand into agritourism, with cabins and an RV park (including a place to stall horses for those traveling down Interstate 70 with equines in tow) and offer training programs for sheep enthusiasts.

“We need more opportunities for young people to experience what it takes to raise sheep without making a big financial commitment upfront,” Stephen observes.

Most of all, they are motivated to make healthier food options available to more people. “One thing driving me toward better quality food has been eating with my father-in-law at our local



senior citizens center and seeing what gets served,” Sarah said. “We want to be part of a system that respects the whole process — from pasture to harvest to plate — instead of treating it like a supply chain.”

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