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Spotlight on the Shenandoah Valley Beef Cooperative

14 February, 2014 By [Francie Kennedy](#)

Buff is back—and this time he’s talking about the Shenandoah Valley Beef Cooperative.

Last week, we shared a video about the [conservation practices](#) that **Buff Showalter of Fox Run Farm** in Dayton is utilizing to protect water quality on his farm.

The Shenandoah Valley Beef Cooperative is a group of farmers and ranchers from across the Shenandoah Valley region working to produce high quality beef that is "locally raised; environmentally friendly; humanely produced; fresh and delicious." Each member of the cooperative adheres to the same [guiding principles](#).

We live at the headwaters of the Chesapeake Bay. Here, clear mountain streams tumble their way down the valley through rocky paths winding their way to the Atlantic Ocean. We believe in protecting our natural resources. We pledge a continued stewardship of the natural resources that provide beauty and sustenance. We produce our beef in the most environmentally friendly way possible. – [Terry Sager, Chairman, Shenandoah Valley Beef Co-Op](#) (SVBC)

You may recall seeing the beef cooperative featured on the cover of the [2012 Shenandoah Valley Buy Fresh Buy Local guide](#). The beef co-op sells their beef wholesale to restaurants and retailers. It is currently available at [A Bowl of Good](#) restaurant in Harrisonburg, [Jake's Bar and Grill](#) in Waynesboro, and through the [Capital Meat Company](#) in the D.C. metro area.

Interested in selling beef from the Shenandoah Valley Beef Cooperative at your restaurant or retail location? [Click here to contact them](#).

We were very fortunate that Mr. Showalter, a member of the beef cooperative, was willing to reprise his starring role in another video to share his perspective about raising cattle in the Shenandoah Valley and his decision to become a member of the beef cooperative. We would also like to thank Mr. Ray Lynn Showalter of Dayton for the opportunity to film additional footage of beef cooperative cattle at his farm, Mole Hill Gardens, and Mr. [Ernie Didot](#) for his excellent videography.



Learn more about the beef cooperative: their [mission](#), their [story](#), and their [members](#).

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