

PACIFIC NW GAME PURVEYOR NICKY USA BRANCHES OUT WITH EXCLUSIVE NICKY FARMS PRODUCT LINE FEATURING LOCAL GAME BIRDS AND MEAT

Game a healthier choice with lower fat and cholesterol; Pacific NW quail, rabbit, elk, buffalo a few Nicky Farms products for both home cooks and professional chefs

Editor's Note: A PDF of the Nicky Farms Product catalogue is available by request.

Portland, OR – (October 21, 2009) — Natural game birds and meats raised in the Pacific Northwest are now readily available as part of the new Nicky Farms product line offered by Portland-based Nicky USA. Working with local family-owned farms and ranches across the Northwest, Geoff Latham, founder and owner of Nicky USA, brings chefs and epicureans authentic American meats like rabbit, quail, fallow venison, Northwest elk and free roaming American bison (buffalo). Nicky Farms offers its exclusive line of products for purchase to professional chefs and home cooks by calling 800-469-4162. For more information, visit www.nickyfarms.com.

Connecting to the Land

Historically, wild game was part of the American diet throughout the American West. This all changed when people moved into the city, abandoning the bounty of the land. Today, there is a growing interest in connecting with our local food source and educated “locavores” are searching for more choices, especially in places like the Pacific NW suited for raising indigenous game. Cooking with locally raised game is a healthier choice to commercially raised beef, pork and lamb. Ranch raised meats are lower in fat and cholesterol and do not carry the gamier flavor characteristics since the animals graze stress free.

Partnering with Pacific NW Chefs

Geoff Latham of Nicky USA has been working with farmers and ranchers since 1990 when he first started Nicky USA by selling rabbits from the trunk of his Ford Escort to restaurants and retailers in the Portland area. He quickly aligned with the talented chefs in the region and has cultivated long standing relationships with chefs from Bend to Seattle.

“Game meats play a big role in the menus at Lark throughout the year,” said Jonathan Sundstrom, chef/owner of Lark in Seattle and a 2007 James Beard Award Winner and Food and Wine Best New Chef in 2001. “I am excited to feature rabbit in the Spring, quail and bison through the summer and Fall, and elk and venison in the Winter.” Nicky Farms products can be found on restaurant menus in the Pacific NW including Paley’s Place, the Heathman Restaurant and Bar, Le Pigeon, Beast, and Laurelhurst Market.

From Farm to Plate

At Nicky Farms, Latham is involved in every facet of the production process, from his husbandry practices to packaging and through delivery. Latham works with customers to customize cuts for signature dishes or special events. “We’re devoted to helping the epicurean come closer to the farm while still providing the highest quality, consistency and food safety our clients expect,” said Latham.

Nicky Farms Product Line

- **Rabbit** – our rabbits are raised on a diet of corn, soy and wheat supplements with alfalfa and are known for their flavor. For optimum tenderness, our fryer rabbits are processed between 9-12 weeks. A variety of cuts are available year round.
- **Quail** – our Northwest grown quail are available whole, semi-boned or grill-ready on a skewer. They come hand-boned and the tender meat can be braised, fried, sautéed or roasted.
- **Elk** – Roosevelt, Rocky Mountain and Manitoban elk are all raised to roam freely on pristine Northwest ranches. The meat is lean, tender, juicy and high in protein and iron. Nicky Farms utilizes the whole animal to produce steaks, roasts, offal and trim. The trim is used to produce bulk ground, patties and specialty sausages.
- **Fallow Venison** – Nicky Farms venison is available fresh from September to November and is fork tender with a fine texture. Very special growing conditions along Oregon rivers produce a mildly gamey meat that is like beef only denser and with less fat.
- **Specialty Sausages** – Nicky Farms is developing a growing line of specialty sausage to combine Northwest ingredients and use the “whole animal.” One of our latest creations is an elk sausage with wild huckleberries and Pinot Noir. Another popular choice is a venison and rabbit sausage with dried cranberries and Nueske’s Applewood smoked bacon.
- **American Bison (Buffalo)** – Rich and sweet with a complex beefy taste, American Bison is a healthy alternative to its domesticated cousin. Both grass fed and grain fed bison have a leaner and more nutritious portfolio than standard beef.

About Nicky USA

Founded in 1990, Nicky USA is the Northwest’s leading distributor and processor of game birds and meats. The Portland-based company has forged relationships with local and international ranchers, as well as James Beard Award-winning chefs in an effort to make wild and farm-raised game a mainstay of specialty markets and fine restaurants. For more information about the “*Wild About Game Celebration*,” call Nicky USA at 503-234-4263 or visit www.nickyusa.com

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