



# Tour of RANGERS VALLEY FEEDLOT

**28<sup>TH</sup> NOVEMBER 2019**  
8:30am - 12pm



**RANGERS VALLEY FEEDLOT\***  
\*Meet at Glen Innes Information Centre



You are invited to attend a tour of the Rangers Valley feedlot on the morning of the Thursday 28th of November. The guided tour will take participants through the state-of-the-art feedlot hosted by:

- Andrew Malloy - Livestock Procurement Manager
- Sean McGee - Manager Feedlot & External Cattle Operations

A bus to Rangers Valley will depart Glen Innes Information Centre at 8:30am returning to Glen Innes at approximately 12 noon.

Spaces are limited and RSVPs essential. To RSVP contact Matt Reynolds, Breed Development Officer on (02) 6773 4626 or [matthew.reynolds@angusaustralia.com.au](mailto:matthew.reynolds@angusaustralia.com.au)



For a full list of Verified Black Angus Brands SCAN HERE



Rangers Valley is one of the world's most respected premium marbled beef producers. They specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef, every time.

They are leaders with state-of-the-art feedlot operations, and wholeheartedly committed to caring for their cattle and investing in the future of our planet.

In addition, Rangers Valley produce two Verified Black Angus Beef brands, being Black Onyx and Black Market.

