

NOBLEMAN

THE RETURN OF STYLE & SUBSTANCE



\$20.00

GLEN POWELL

KICKING GRASS AND TAKING NAMES

How First Light Farms is bringing a new level of excellence to meat subscriptions

WORDS BY TOM BURLESON



Picture this: a dude with a carnivorous appetite and a never-ending quest for the perfect steak. That's me! So, when I stumbled upon First Light Farms and their monthly Steak Club, I knew I had hit the jackpot. Get ready for a juicy ride as I recount my mouth watering tale with First Light Farms and their ridiculously good Steak Club membership.

STEAK CLUB AWESOMENESS UNLEASHED

Gentlemen, let me tell you, becoming a member of the First Light Farms Steak Club is like gaining entry to the VIP section of Steak Heaven. Each month, like clockwork, a box filled with highly marbled cuts of 100% grass-fed Wagyu beef arrived at my doorstep. It was like Christmas morning, except the presents were edible and made my taste buds do the happy dance.

Now, let's talk about the excitement of unboxing those bad boys. As I unveiled the carefully packed steaks, I swear I could hear them whisper, "Grill us to perfection, buddy!" The marbling on these babies was a work of art—a carnivore's dream come true.

EXCLUSIVE PERKS THAT MAKE YOU FEEL FANCY

As a Steak Club member, I got treated like a bonafide steak royalty. They hooked me up with access to their members-only store, where I could browse and snag additional cuts to satisfy my insatiable meat cravings. It was like having a secret stash of beefy goodness, only a few clicks away. Take my money, First Light Farms!

But the perks didn't stop there, my friends. Oh no! With my membership, I unlocked the doors to their private members-only Steak Club app. Inside, I found a treasure trove of recipes, techniques, and beefy insights. It was like having a personal steak sensei guiding me through the tantalizing world of Wagyu wonders.

THE LAND DOWN UNDER

Let me take you on a detour to the picturesque pastures of New Zealand, where these magnificent cows live their best lives. It's clear that First Light Farms is all about quality, and that starts with the way their cows are raised. These lucky herds roam freely on vast, lush pastures in the stunning landscapes of New Zealand. Can you imagine the envy of other cows worldwide? These lucky fellas feast on the finest, nutrient-rich grasses, basking in the sunshine and breathing in the crisp, clean air. It's like a bovine paradise!

And it's not just the scenery that's impressive. First Light Farms is committed to sustainable and ethical farming practices, ensuring that their cows are treated with the utmost care and respect. These cows live stress-free lives, free from hormones and unnecessary antibiotics, allowing their meat to develop exceptional flavors and tenderness.



So, when you sink your teeth into that juicy, perfectly cooked Wagyu steak, remember that it's not just a delicious cut of meat. It's the result of a wholesome, holistic approach to farming, where the well-being of the cows and the sustainability of the land are top priorities.

GEARING UP FOR STEAK SUCCESS

To top it all off, First Light Farms gave me the option to purchase their curated equipment pack for a steal. For just \$150 (valued at \$220), I got my hands on all the fancy tools and gadgets needed to execute their recipes like a pro. I mean, who knew a meat thermometer and laser temperature gun could make me feel like a steak whisperer? It was like wielding a culinary lightsaber, ensuring that every steak I cooked would be a masterpiece.

So if you're tired of mediocre steaks and ready to unleash your inner steak connoisseur, the First Light Farms is the answer to your medium rare prayers. From doorstep delivery of the juiciest, most marbled Wagyu goodness to an exclusive members-only store and an app filled with steak knowledge, this club has it all. Get ready to flex your grilling muscles, expand your carnivorous horizons, and become part of a community that shares your insatiable love for all things steak.

Join the Steak Club, my friends, and let First Light Farms turn your dining adventures into a meaty, laughter-filled extravaganza. After all, life's too short for subpar steaks.



CLASSIC MEMBERSHIP

A different cut each month. Shipments average between 4- 5lbs depending on the cut of meat and include tenderloin, ribeye and NY Strip as well as test kitchen favorites like Picanha, Brisket and Short Ribs. \$185 / month

STEAKHOUSE MEMBERSHIP

A different cut each month but only a mix of tenderloin, ribeye and NY strip. Shipments are the same as the classic plan, averaging 4.5 lbs of meat each month. \$249 / month

Learn More:

steakclub.firstlight.farm/the-steak-club

