

Spreading the Word About Biltong

SAN FRANCISCO, CALIFORNIA, UNITED STATES, August 7, 2014 /EINPresswire.com/ -- Good nutrition and awareness of meat quality has become increasingly important to Americans in recent years. Nutritionists have expressed concern about additives, such as growth hormones and antibiotics, making their way into meats sold in the super market. Stephen Kerford, originally from South Africa, worked for Bill Niman at the Niman Ranch as his online Sales Director, and then worked for Steve Hearst at the Hearst Ranch. Both Niman and Hearst are concerned with making naturally grown, grass fed beef available. While working with these companies, Kerford began making his [national snack](#).

[Biltong](#).



Biltong developed centuries ago when spice ships stopped for provisions in Cape Town on their return voyage from the Spice Islands . Hunters used the spices to preserve meat that was then air dried, creating a naturally nutritious trail food that could be carried on long hunts. It also provided a means for preserving meat to take back to the farms and villages. Biltong production is considered a type of charcuterie, a French term referring to the art of preserving meat without using refrigeration. Prosciutto and bresaola are also types of charcuterie. Biltong is of interest to Paleo diet and fitness enthusiasts because it is air-dried after being steeped in a spicy marinade, but it is not heated in any part of the process. It is technically, therefore, raw or unprocessed meat and retains nutrients often lost during cooking.

His premium quality Biltong was such a hit that Stephen Kerford started up the Cut & Dried Gourmet to sell Biltong. His facilities and his recipe have both been USDA approved, and now he needs some help getting the word out about this yummy dried meat, as well as scaling-up his facilities. He is confident that all he needs to do for success, in spite of the rising cost of beef, is to get gourmet food shops, Crossfit and other sports enthusiasts and individuals to taste his product, and they'll know what a winner this age-old recipe really is. By contributing to his Biltong [Kickstarter crowdfunding campaign](#), you can get samples of this traditional South African snack. The rewards break down as follows :

- \$1 elicits our deep gratitude
- \$10 a stylish "Got Biltong?" bumper sticker
- \$20 1 pack of amazing Biltong
- \$25 1 pack of Biltong and our bumper sticker
- \$50 3 packs of fabulous Biltong

- \$75 6 packs of delicious Biltong
- \$100 8 packs of epicurean Biltong
- \$150 12 packs Biltong, "Got Biltong?" T-shirt
- \$250 8 packs and the Biltong Themed Dinner in San Francisco

The Biltong themed dinner includes tasty Biltong treats ranging from appetizers right up through Biltong infused drinks. If you can't make it to San Francisco to participate in this gourmand event, you can try out [delicious Biltong recipes](#) displayed on the Cut and Dried Gourmet website. It can be made into a pate, sprinkled in salads or even cooked up in a delicious quiche. Of course, you can always just nibble on it while you are hard at work. Since it is nearly pure protein, it is great brain food. You can't get better gourmet nutrition. You could even consider it an absolutely legal athletic booster.

With Biltong USDA approved, the next step is to get the word out to everyone so that it can go into gym vending machines, natural food store, lunchboxes, and into snack and coffee bars; all the places that people buy a little pick-me-up during their busy work day. The money raised will be used to ramp up the production facility, while carrying out a campaign to get the product to people who can taste – and approve – the product. Kerford is confident that all Cut & Dried Gourmet needs for success is for chefs, gourmets, Paleo dieters, athletes, trainers, Moms and the wider American public to get a taste of its spicy goodness. One taste tester described the product as "addictively good."

Good nutrition, good (great?) flavor, quality protein produced in a humane, natural way – good food just doesn't get any better than this. Your investment will, naturally, net you some of that tasty Biltong for yourself – and maybe even enough for your friends. If your pockets aren't quite that deep, then share the news on Facebook, tweet it up on Twitter – maybe someone you know will get some to share with you.

About:

Stephen Kerford, of Cut and Dried Gourmet (www.cutanddriedgourmet.com), introduced his favorite national snack (Kerford is from South Africa), Biltong, while working for grass-fed cattle growers in the San Francisco area. This tasty trail food, developed by hunters during the era of the Spice Caravans, uses Eastern spices to preserve meat, which is then air dried. Kerford recognized a niche market for Biltong with Paleo charcuterie enthusiasts, athletes and people who just like good, natural beef.

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