

Each year I buy over one hundred young heifers.

We then grow and fatten these animals in our pastures.

We raise these cattle until they are the proper size and condition for our customers.

That normally takes from three to nine months.

The accompanying photos are of the twenty animals that remain to finish and harvest this Fall.

We have already harvested over eighty.

Prospective customers frequently ask me what breed of cattle I raise.

I give them the honest answer that I buy animals which I believe will meet our customers' requirements.

Sometimes that is NOT what they want to hear.

If they have a farm background or if an uncle raises cattle, they want to hear the breed that they know.

Worse than that, if they have done "research" on beef breeds in anticipation of buying meat directly from a farmer, that research, which is normally just breed promotion non-sense, has convinced them that there is a "best" breed.

It just isn't so.

Every viable breed of cattle has excellent animals, and every breed has poor animals.

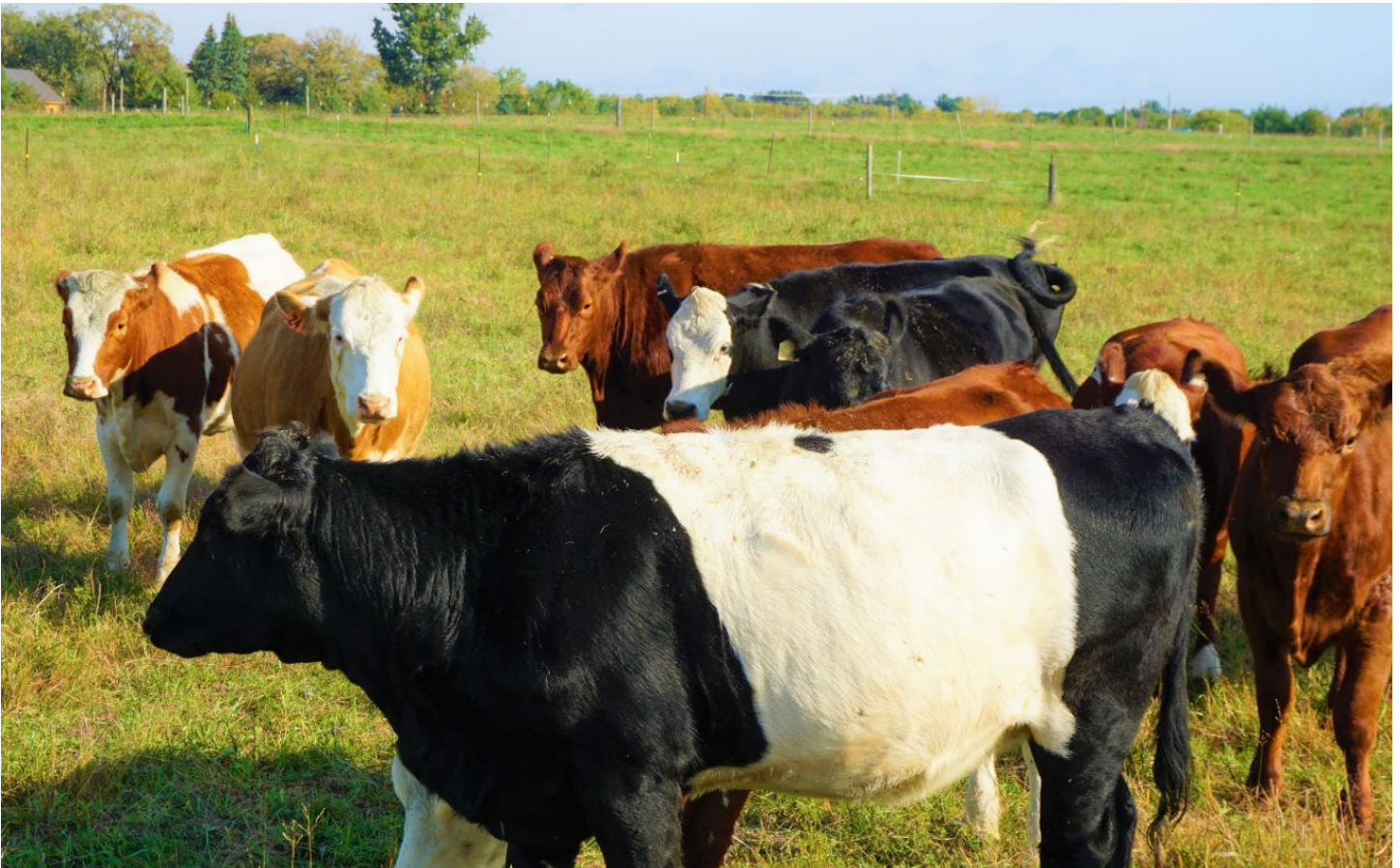
The ratios may change but nevertheless, every breed has useful animals.

About 60% of the cattle are sold to customers by the ¼ for "cuts".

Those carcasses must reach a high level of finish.

"Finish" means the animals need to be sufficiently grass fat.

We do not feed grain.



To produce steaks of good texture, the animals must be physiologically young.
About 25% of our beef animals are sold for ground meat (hamburger).
In that situation the butcher shop grinds all the meat from the animal and controls the fat content to 10%, 90% lean.
Animals for ground meat need not be young, but they should not be either too fat or too lean.
The remaining 15% of our animals are converted into boneless roasts and ground.
Young, but adult cows can be perfect for this.
You can easily see from the photos that I do not feel confined to one breed or one color.
In fact, I tend to sprinkle the herd with colorful animals. Tom.



