



March 2026 | [Contact us!](#) | +1 (970) 283-9420



Ranch News Recap:

- Meat-In Day Recap
- Next Processing Date: JUNE 15TH!
- Partnership With FarmersMarket.Store For Ag Awareness Week
- NEW Proprietary Spice Blends!
- Supporting the 2026 Forest Inventory & Analysis Survey

We kicked off [Ag Awareness Week](#) with a fantastic day at the Mesa County Fairgrounds for the first-ever, "[Meat in Mesa County](#)." event.

[The High Lonesome Ranch](#) was proud to be a major partner, donating half of the 1,000+ [burgers](#) served by the Mesa County Cattlemen's Association.

Our marketing tent was a hub of activity all afternoon, featuring a professional face painter, prize wheel giveaways, and many entries for our [ground beef box](#) drawing!

Beyond the fun and the food, the highlight for our team was the chance to connect face-to-face with our neighbors. We had so many meaningful conversations about our regenerative mission and the importance of local food systems.

Thank you to everyone who stopped by to say hello and share a meal with us—it was an incredible day of community and connection!



Our next processing date is officially scheduled for ***JUNE 15TH***, and now is the time to secure your stock of premium, grass-finished beef! We are offering both half and whole shares to help you lock in incredible pricing and food security for the years to come.

A half share guarantees at least 200 lbs of beef, while a whole share guarantees at least 400 lbs - all of which is regeneratively raised right here on our Audubon Certified bird-friendly land.

Your beef comes vacuum-sealed, ensuring it stays fresh and delicious for 3+ years in your freezer. By purchasing a share, you aren't just filling your freezer with nutrient-dense protein; you are directly supporting the conservation of Colorado's wildlife corridors, native grasslands, and the health of our local ecosystem.

Supplies for the June processing are limited and fill up fast, so be sure to reserve yours today to ensure your family has the very best beef all year long!



We were proud to keep the Ag Awareness Week momentum going through our partnership with FarmersMarket.Store and Early Morning Produce! On March 21st, we gathered in Palisade for a special Farm Tour & Lunch event! Guests saw local farmers in action and learned the ins and outs of year-round regenerative gardening.

For a \$20 donation, attendees got to enjoy a locally grown lunch prepared by the Bravo Food Truck. The highlight was the delicious HLR Ribeye Philly Cheesesteak—a perfect way to taste the quality of our region's harvest. The event also featured a Harvest Box showcase and giveaway, providing a great opportunity for the community to connect with the local food movement and see regenerative practices being applied across the valley.

We are thrilled to finally unveil something we've been perfecting behind the scenes: a new line of HLR proprietary spice blends, crafted exclusively to complement the rich, natural flavors of our grass-finished beef!

From the bold kick of our Pine Gulch Pitmaster BBQ Rub to the savory notes of the Castle Rock Carne Blend, these seasonings were designed to bring the spirit of the ranch straight to your kitchen.

To celebrate the rollout, keep your eyes peeled for an upcoming invitation to our official Launch BBQ! We want to invite you out to the ranch to taste these new blends alongside our team, enjoy some incredible food, and see exactly how these flavors elevate our regeneratively raised cuts. It's going to be an afternoon of great company and even better seasoning, and we can't wait to share it with you!



This month, [The High Lonesome Ranch](#) is proud to announce our participation in the Forest Inventory and Analysis ([FIA](#)) program, a national research initiative led by the Colorado State Forest Service and the U.S. Forest Service.

This vital survey helps researchers track the long-term health, productivity, and [resilience](#) of Colorado's forests. By granting temporary access to field crews, we are helping them reach permanent research plots to collect non-damaging data on tree species, growth, and [carbon storage](#), as well as monitor for invasive species and [wildfire risks](#).

Our involvement in this voluntary program ensures that private lands are accurately represented in the data used by policymakers and land managers to protect our state's [natural resources](#) for generations to come. It is just one more way HLR is staying committed to the [scientific stewardship](#) of our expansive and beautiful landscape!

As the seasons shift and the ranch continues to buzz with new life and exciting partnerships, we want to thank you for being such an integral part of our story. Whether you're joining us for a ribeye Philly in Palisade, stocking your freezer with our June beef shares, or simply following along with our conservation efforts, your support drives everything we do. We look forward to seeing many of you at the ranch soon for our spice blend launch—until then, we wish you a wonderful start to your spring!

Sunny Regards,

Ace Hartsock

Ranch Services Director



The High Lonesome Ranch | P.O. Box 88 0275 CR 222 | DeBeque, CO 81630 US

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