



October 2025 | [Contact us!](#) | +1 (970) 283-9420



Ranch News Recap:

- November 24th Processing
- VIP Appreciation Dinner Recap
- Calf Weaning & Preg Checking
- Meet Our Newest Ranch Hand: Jeremiah!
- HLR Has Joined The Online Farmers Market Platform

THIS IS YOUR FINAL OPPORTUNITY AT CURRENT PRICES!

Our November 24th processing date is the last chance to secure a **half** or **whole** beef share at our current rate. After this processing date, all share prices will be raised due to the anticipated impact of new **trade decisions** and the need to protect the sustainability of our **ranching operations**.

When you purchase from **The High Lonesome Ranch**, you can rest assured:

- 100% Grass Fed
- 100% Grass Finished
- Regenerative Practices
- Audubon Certified Bird Friendly Land
- No Hormones
- No Antibiotics
- Humane Handling
- Sustainable, Local, USA Born, Raised, and Butchered
- Free Delivery to our customers in Colorado

The High Lonesome Ranch believes in providing the **highest quality**, locally raised **beef**, and we want to give you, our loyal customers, every opportunity to stock your freezer at the best possible value.

Secure your **half** or **whole** share now and lock in your price before the increase takes effect!



October wrapped up with one of our favorite events of the year: a **VIP Appreciation Dinner** dedicated to our loyal beef customers! We threw this party not just to thank you for your commitment to purchasing **HLR** beef, but to celebrate the instrumental role you play in supporting our ranch's main purpose: **regenerative ranching & agriculture**.

The evening was a huge success, filled with fantastic local talent and flavor. Guests enjoyed a delicious meal catered by the amazing team at **Berna B's** out of Grand Junction, set among beautiful floral arrangements by **Flowers By Mary**. The atmosphere was perfect thanks to the live music provided by **Farmer In The Sky** and a lively cash bar.

More importantly, the dinner was a chance to dive deeper into **our mission**. Customers got to meet the **HLR team**, ask us candid questions about our day-to-day **operations**, and gain a clearer understanding of how their purchasing choices directly impact the land through our **regenerative practices**.



It was truly an honor to celebrate with you and share the deeper context of what we do. Your loyal business doesn't just buy beef; it actively funds a healthier future for our land, making you a vital part of The High Lonesome Ranch team.



The end of October was dedicated to two of the most critical and physically demanding annual tasks on the ranch: calf weaning and preg checking. For three long days, the whole team was focused on working the herd to set up our success for the next year.

Weaning is a crucial step where we separate the spring calves from their mothers, allowing the cows to recover before winter and the calves to transition fully to grass. Simultaneously, we perform pregnancy checking on the cow herd to confirm which cows are bred and on track to deliver a calf next spring. Both processes require expertly handling and sorting every animal, careful record-keeping, and constant physical labor—from loading trucks to reading tags.

When you combine the essential veterinary work with the sheer volume of animals, these days quickly turn into a grueling, yet ultimately rewarding, marathon of ranch work.





We are excited to introduce the newest addition to The High Lonesome Ranch family: our new ranch hand, Jeremiah Johnson!

Jeremiah grew up spending much of his life outdoors in Utah, enjoying activities like hunting, fishing, riding horses, and rodeoing, alongside a passion for baseball. After graduating high school in Vernal, Utah, he spent two years working on a farm. It was after a branding event that he truly got hooked on ranching—and we're lucky he did!

Jeremiah has been a fantastic addition, bringing a great work ethic and a desire to learn. He is very proud to work here, striving daily to learn and master new ranching skills, bettering himself physically and mentally with the help of the team around him.

We are so excited to have Jeremiah on the [HLR team](#) and encourage you to say hello if you see him around!



Now that farmers market season has come to a close, we are absolutely thrilled to announce a major step forward for The High Lonesome Ranch in our mission to connect you directly with the grass fed and finished beef you love: we are now vendors on the new online farmers market platform!

This new digital avenue is a fantastic tool that brings the spirit of the local farmers market experience right to your computer or phone, making it easier than ever for our neighbors and customers to shop local. You can now browse our beef products, raised right here in De Beque, Colorado, and select products from other local farms and producers—all in one convenient place.

Joining this platform allows HLR to reach families who may not be able to visit the ranch or attend a physical market, ensuring our ethically raised, grass fed and finished beef is accessible to more tables in the community. It's a win-win: you get the convenience of modern online shopping, and we get to maintain a direct, transparent relationship with the people who enjoy our product.

We encourage you to visit the platform HERE!

With the work of fall officially wrapped, we look forward to a regenerative winter. Thank you for being more than just customers—you are partners in every step we take to improve the land. See you next month!

Warmest wishes this harvest season,

Ace Hartsock

Ranch Services Director



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