

Herbal Raised Angus Beef



Born 10 / 6 / 2011

Angus Beef

There are quite a few people raising beef cows on scrap ground not fit for grain farming, for the simple fact there is no profit to be made in raising beef on a none commercial scale and often small scale beef are turned out on scrap land not fit for grain farming which is more profitable and the beef live on hill sides, rocky soils and fed hay in the winter months or in some cases, allowed to starve in the winter months and dig for their grass, leaves, brush as some farmers refuse to spend a dime more than they have to on their beef cows. Most all vaccinate out of “fears” and use commercial de-wormers. Most will feed corn the last two months before butchering because people have grown accustomed to a “fatty” flavor. If they eat their first all grass fed beef, most will not like it and not like the texture as well.

There is plentiful information on the many “green” raised beef websites explaining cows fed corn will produce a wrong fat, because cows can not digest

corn and will accumulate waste as a result of being fed corn and it is this accumulated waste / fat that has given beef its distinct flavor over the past 100 years. The none grain fed animal is more natural, more healthy and different texture and flavor. One person I know that has raised natural beef as cheaply as possible soon discovered he did not like the grass fed beef and researched and discovered in the past that the butcher often allowed these natural beef to hang from 14-21 days as a way to “tenderize” the tougher / less fat meat. Since no butcher is allowed to let hang meat this long today, the majority of beef raisers always feed corn the last two months out of fear the customer will not like the beef. The fellow I know decided to butcher his own meat and allows it to hang up to 30 days and claims it is the most tender of meat and in the olden times, referred to as “blackened” meat and sold for high prices in fancy restaurants. While today most would just call that meat partially digested by massive amounts of bacteria.

The most common beef most people consume comes as a result of old dairy cows, or basically dairy cows that no longer produce enough milk. The commercial dairyman often gives these cows many shots to make them produce more milk and these animals are abused to the maximum and rejected the moment they no longer make a profit for the farmer and there is no “more” medicated cow than the dairy cow. When commercially butchered, these dairy cows are loaded with fist size purple cancerous tumors that are cut away from the meat and sold as high dollar choice cuts in most common grocery stores, while the black and brown species of beef cows raised as beef is sold as more high value beef to the restaurant businesses or sent over seas. These commercial beef always have implanted hormone injections, vaccinations and commercial de-wormer and see their vet regularly.

All commercial fly sprays and virtually every commercial medicine, vaccine, can not help but end up in the meat, not to mention the drugs given to the females so they will not come in heat while being raised for quick butcher. Naturally commercially butchered beef can be subjected to a wide variety of chemicals used to preserve and fluids added to make the meat weigh more. Ground beef most always has the heart and other organs and body parts blended in and sold as common hamburger. The commercial death also allows the cow to be witness to massive slaughter, which gives too much time for the blood to create defensive chemicals out of massive fear of impeding death, which all taints the meat.

I knew a man from Wales that came to America to work as a federal meat inspector and he claimed TB was a huge problem and he could smell the TB on a cow and when cut into, puss would roll out of the cow and cause the facility to stop production and sterilize the floor. As a meat inspector, he never purchased meat from a store and always went direct to the farmer and most all people raised on farm raise beef can never stand the water soaked store brought beef products.

Just as cows are designed to eat grass & herbs and not grains or other products, humans are designed to eat fruits of the trees. Meat eating is an accepted practice in most countries and grass fed beef is far better than hog meat of any kind. Hogs are suggested to pass on over 900 different worms to humans and most likely from the cruel way hogs are raised in dirty conditions. The largest problem with all mammals is the huge quantities of worms and endless varieties. Little is said about worms in beef as many like to believe using a little commercial poisonous de-wormer will solve all the problems.

I believe worms to be the major cause of all illness, disease and premature death of every mammal on the planet and the more commercially raised, the larger the problems and when wrong foods are supplemented, ill health is certain to become a problem.

My dad started raising sheep when I was 4 years old, wild dogs killed what the maggots didn't kill, so we tried hogs and hogs ate their babies, tore up the barn, the fences and more trouble than they were worth. We settled on milking Holsteins for approx. 18 years and milked approx 100 on line at all times. We always had approx. 100 laying pullets and lived mostly from our own garden and dad would have a farm raised animal butchered every year or two years and always had fresh farm raised chicken and our own eggs. Once accustomed to farm raised meat, the water logged commercial meats sold in grocery stores is just "sickening" to even try to cook as all the water and food colorings are just gross to think about, not to mention the practice of using radiation and commercial preservatives of today's methods. No one can truly argue that any form of meat, rather it be beef, hog, fish, chicken, etc. is digestible by humans and capable of proper assimilation, but since meats are cooked and seasoned, it proves we humans like the textures and seasonings of meat eating and a handed down tradition.

It is easy to argue that small farm raised as green as possible, is surely the best as far as human health is concerned, because the less medicated, less altered, less toxic animals are just naturally better. Just because the farm is small does not mean less toxic, in fact, many small farms are raising beef and other animals as cheaply a possible and highly believe in vaccines and drugs and in my opinion, everyone of animals raised on any size farm will be loaded with worms and that goes for every specie of animal, rather it be chicken, beef, pig, etc. The more unnatural the diet, the more prevalent the worm problem will be. Fish raised with a large variety of natural selection of foods and plentiful room would be far less toxic and less worms than the farm animal penned up in small quarters and often fed unnatural foods.

All mammals have the ability to love and care, especially the cow. When treated properly most cows will be friendly and care for their newborn as tender and attentively as any mammal can. The herd often becomes a tight family. It only makes sense that a cow that is treated with respect to its needs for good health

will be a better choice for beef than the commercial cow that is absolutely nothing more than a number. All mammals being raised for human consumption deserves a decent living space and proper food and shelter. The most abused beef is also the most toxic and not fit for consumption by any means, these are the veal calves! They are raised on toxic metallic poisoned water, commercial chemicals and abused as much as an animal can be abused and still live. Their only revenge can be the fact their meat is toxic with heavy metals and drugs. Farmers that raise any animal abusively is not a fit product for human consumption and this is mostly done by the small farmers and not the large more open commercial farms where the public can have more access by multiple employees coming and going telling what really goes on. I highly suggest no one buys meat from strangers and not know how their meat was raised or prepared. When buying meat, buy direct. In most all farming areas, there are local butchers that will properly butcher one animal at a time and prepare and package to each customers specifications.

A person's choice to eat or not eat meats are their decisions. When meat is preferred, make it a well raised animal that is drug free! One raised on proper food and water. Did you ever stop to think about the water supply of the farmer? Most all are well water which is usually high in arsenic and some sources suggest up to 70,000 combinations of chemicals from most every known manufactured chemical source on the planet that has leached down into the soils, not to mention their dirty metallic stock tanks. All mammals consume more water than anything else! For humans, we need to steam distill our water and for animals that would be great, but not practical, so natural pond water is superior. Pond water is loaded with algae and plants that filter the water and makes the water very "soft" or less rock mineral and loaded with friendly bacteria which is very natural...after all, what mammal on this entire planet in wild nature could ever drink from a well! All natural water is surface water and far less rock mineral than well water which is highly saturated with rock mineral and dead oxygen depleted water. The stomachs of cows depends on an ample supply of bacteria to help them digest the grass and weeds with out "bloating".

Cows that eat a natural grass and weed diet consume very little salt / minerals commonly sold in cheap made blocks that farmers place around the barns for the cows to lick at random as desired. Cows that eat an unnatural diet of corn and grain mixtures consume a lot of salt as a way to help digest the wrong foods, but salt consumption harms all mammals' kidneys and shortens the lifespan. When supplementing salt / minerals, we only use Redmond's Natural bulk chunk deep minded from the earth in its natural state, unrefined as left from the large ocean that once covered America. This salt / mineral source is very expensive compared to the commercial salt / mineral blocks most all farmers use to raise cheap beef. Keep in mind, farmers can't really make a living farming today and the less they spend the better, because it means they loose less money in their hobby! No one can buy a piece of land, fence it, build a barn on it, acquire the needed equipment , buy the breed cows and ever in their lifetime expect to ever

make a profit on a single animal they raised, it is absolutely impossible. It is a pure hobby for anyone that tries it. The market price is determined by the commercial cows and not the healthy private raised premium beef that commercial markets refuse to buy, because of the lack of vaccinations and hormone injections to make the meat the texture desired by the commercial market buyers. In fact, private high quality raised beef should be worth double anything sold on the open market, but the very small private market is so small, most none toxic beef farmers can barely get minimum market price for their premium beef.

The following pictures will show and give some ideals of what I call premium raised beef cattle. In ways no one else in the world does! I am fairly sure no other beef cows in the world are being raised by a master herbalist with such an interest in herbal use and self-health of all mammals and pets as we do!

Sadly, the bulls have very little more use than for meat, so they are turned into steers at age 2 days and sold approx. 18+ months old. The girls are kept to raise more calves or sold to someone else with that desire hopefully. One bull is enough for any herd. With this fact, we only have 45 acres of land and water and the steers must succumb to their fate on someone's dinner table. Unless there are those desiring to have a pet cow or sponsor one so he can live his life out as natural as possible as a "steer".

The largest danger of the cow is accidentally eating something "unnatural" that then gets stuck in their stomachs and causes death by bloating, otherwise worms are the forever issue and one issue few beef farmers ever want to discuss beyond drug use. Beyond this, a good cow should live a very long and happy life. The steers should have a happy / loving family life in their herd up till the day they are killed for meat. In fact, all cows on a good small farm, can easily be seen as pets!



This is sadly, number One! He was not the first born this year, but the second born of two bulls. The first born was chosen as the bull to “keep” and unlucky was born to another cow 4 hours later and turned into a steer and the first of the babies on our new 45 acre beef & fish farm to be raised for sale. We hope to have three more babies very soon and are acquiring 4 steers from a neighbor that is retiring at the age of 75+ from the hobby of beef & dairy farming all his life. These four steers should be ready to butcher in the fall of 2012.



Momma on the left had her calf on 10 / 6 / 2011 and these three girls to the right are due anytime! Their size shows they don't have long! Unlike most small beef hobbyist, we chose to take two corn fields and turn into hay / pasture fields and built new movable shelters. We move the shelters with a tractor so the cows do not have to stand in their own waste. Most normal farms with regular barns allow their cows to bed down on straw that builds up with waste where parasites, rats, etc. live until the farmer hauls it away. While cows permitted to roam freely deposit their waste back to the soil naturally and after years of natural fertilizer the ground grows better and healthier grasses and herbs that the cows live upon. Commercial beef farmers keep their cows penned up so they do not walk their fat off, because to them; fat I worth \$\$\$\$\$.



This fall we are building another cow shelter on a hay field that was planted last year out of a corn field. This field is higher ground with good drainage and more suitable for a good pasture. Note the round bales of hay to the left lined up, so the cows do not get hungry in the winter months.



This is the view looking out of the new shelter being built, over looking 7 acres of water stocked with over 15,000# of fish. Next year we hope to have all of the ponds and creek fenced in so the younger steers can wonder the hill sides and help keep the weeds down and eventually do very little mowing on the property other than to make hay.



This is number 8, born 10 / 6 / 2011 and very lucky that he was the first to be born and chosen to be kept as a bull. Note that he is actually running after his mother! These strong calves were up and nursing 30 minutes after being born and capable of running just 2 days later!



I grew up on the dairy farm and had to help pull calves, had pet cows, etc. and this year was the first year our boys have had to experience seeing a baby calf being born and watched how the mother “jumped” up the second the calf was delivered and licked the nose and body of her new baby and bellowed loudly at it to “GET UP”!!!!!!!!!!!! Prior to having babies, the breed cows do not moo very much, unless hungry; but after having babies, they are very active in calling and teaching their babies. I was also amazed how these cows as a herd, allowed a certain area to grow high in grass and these new mothers have already trained their babies to sleep in the high grass as a way of “protection”.

Number 8, the chosen bull has been named by Tyler, pictured in the middle and called him, “**RAIDER**” after his school sports name, the Benjamin Logan Raiders. For fun, if you would like, send me your best cow names and we will pick the names for the 4 other babies, 3 of which will be born soon.

More pictures showing how these beef cows are being raised superiorly to any other beef co on earth in the next file to come.

e-mail your bets cow names to askmh108@earthlink.net

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