

# **Eat Well. Live Free.**

This is a philosophy we believe in at TMZ Farm. Not only should we as humans Eat Well & Live Free, so should our Buffalo and Cattle. It is what sets TMZ Farm meat apart from all others. Our livestock are able to roam freely and eat from the finest quality pastures and provided the finest quality hay from our own and neighboring local fields. We keep the grain we feed to a minimum and it is specially mixed to ensure there are no supplements, no hormones, no antibiotics and no steroids. This is how we ensure quality, flavor and tenderness. This is what makes our meat real. This is what makes our meat extremely good. This is ... The way it was meant to taste!

No unnecessary supplements! No Feed Lot fattening!  
No steroids, No additives, No supplements, No Implants! Most feeding operations and those purchasing feed from dealers, whether knowingly or not, are feeding BOVATECH or some other feed additives which induce (in our opinion) over eating by chemically making cattle think they are always hungry. Also, most commercial feeds have a product called UREA in them, If you can't guess – yes it is a Urine byproduct. If you purchase your beef at the store, it is almost certain to have been fed these or similar additives. It probably also has had steroid injections or implants to artificially make the cattle grow faster as well. Even if you purchase beef from your neighbor down the road, if they purchase feed from a dealer, there is a good chance feed additives and UREA have been added into the feed they are feeding their animals. All this gets passed directly into your body. If you are not presently purchasing TMZ Farm brand meats, ask your provider about these chemicals and see if they are being fed to the animals you are eating. Make sure they check the ingredients on the feed they may be purchasing.

We actually eat the grain we feed our cattle and horses as a snack when working on the farm. Try asking most other beef cattle operations if they eat their own cattle feed. With what is typically in other cattle feeds, I doubt they will honestly tell you they do. If we felt unsafe about eating our cattle feed as a snack, then we would never feed it to our cattle. Stop by anytime and try it, you might find you like it as much as we do.

We also produce grass fed cattle. No grain for these animals. We do this because a small population of our customers has requested this for further health benefits.

A new and very common feed supplement these days is baked chicken manure. This is not the case at TMZ Farm.

## **Hay & Grain**

All our hay is raised on our property or in the immediate surrounding area and is managed by Bill Smith. Bill has been a respected community farmer for many years. The amino herbicides or chemicals (such as unnatural fertilizer) are never applied to these fields.

Our grain is both raised locally through a special partnership with B&J Farm, as well as, specially mixed by Purina Mills (purchased through Hickory Ridge Feeds). With our purchased feeds we utilize a very special mix to ensure there are no feed additives included.

So why does TMZ Farm use the term All Natural and not become certified Organic?

TMZ Farm is not a certified organic farm through the USDA NOP (National Organic Program). We believe we provide the best meat possible for our clients with safety and natural processes being of number one importance to us. We have specifically chosen to remain non-certified to better serve our customers and continue the relationships with our partnering farms that we have built over the many years we have been in business. We believe supplier loyalty, along

with superior customer loyalty, customer service, and the best products are the corner stone to success.

We have looked closely every year at the USDA NOP rules and we simply have chosen not to change our operation in order to comply with one single rule. This rule, which we do not agree with, prevents a farm and their meat products from becoming certified if 100% of the animals raised are not born on the farm or born to another certified organic operation. In our case, we have spent many years working with many farmers throughout Michigan to supply us with top quality calves. Many of these cattle and buffalo farmers are retired from their once primary jobs. We offer an alternative selling option for their young healthy calves than simply selling them through a livestock auction. In each case, these individuals may raise 20-50 calves a year. They also do not use any hormones, steroids, etc... on their cattle and have very similar philosophies as we do at TMZ Farm on properly raising healthy animals without the use of chemicals and supplements in the animal feed. Because each producer is smaller, they can take better care of the breeding stock and calves each year. We receive these calves generally between the ages of 5-7 months, and they remain on TMZ Farm and are managed by us directly for a minimum of 14 prior to slaughter to ensure absolute quality. We get a better quality animal and you get a solid working network of farms producing a better quality product for you to enjoy. All guaranteed by the name you can trust - TMZ Farm.

Please feel free to visit our farm and see for yourself at any time. Call us or just stop by. We are happy to show you around. We also do many tours for groups from 1 – 100 or more (such as school groups, tour buses, scout troops, and more...).

What does Custom mean?

Custom (Beef & Buffalo) means the way you want it and in the quantity and cuts you prefer. When ordering in quantities of ¼ or more, each customer's order is individually processed to meet your very own specifications. Your roasts, steaks, and your burger are cut and packaged to your individual needs. How big, how thick, and how many per package is all up to you and you.

All processing is done at C. Roy Meats in Yale, Michigan. C. Roy Meats is a USDA certified packing house where each animal is inspected three times prior to final packaging. This helps to ensure our customers are receiving quality processing for their beef and buffalo meat. All meat is picked up in downtown Pinckney, Michigan at Pinckney True Value Hardware or shipped via UPS via overnight delivery. Special requests can be accommodated for those needing packaging services elsewhere. Call us for details. Order larger quantities by the ¼, ½ or more. A ½ typically feeds a family of four for about one year and is approximately 300 lbs. of meat (hanging weight prior to cutting).

We ship anywhere in the continental USA!

We are happy to ship our products anywhere in the continental USA. You can purchase online through this website, call us or email us and we will assist you in choosing the right products and quantities for your needs. All meat is shipped overnight via UPS. Please see our pricing pages for more specific information.

Customers are always Welcome!

Please feel free to stop by anytime to see for yourself. All our animals are very well cared for with both the animals well being and you, our customer, in mind. See for yourself or call us for a referral.

Contact us at: 734-878-6425 or Email us at [info@tmzfarm.com](mailto:info@tmzfarm.com)

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***Make it a GREAT Day!  
Kevin R. MacRitchie***

***TMZ Farm  
TMZ Enterprises  
Pinckney True Value Hardware  
Second Story Studio & Active Images Photography  
Pinckney Community Charity Rodeo***

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