



Our Beef is...

100 % grass-fed. No grain

All natural. No hormones or antibiotics.

Certified by A Greener world as 100% Grassfed and Animal Welfare Approved.

The Tractor

My grandfather (Eddie Williams) bought this “state of the art” 1952 Farmall M tractor for his farm. The Farmall M was the largest of the International Harvester’s row crop tractors during its original production between 1939 and 1952. My, how times have changed. I remember watching my grandpa and my dad driving this tractor around plowing and planting the fields and wishing I could be just like them. I soon got my wish. I remember the first time I got to drive the tractor (I was probably about 10), I thought that I was king of the world. About 15 minutes later, my arms ached and felt like they were ready to fall off my body...power steering was not a thing back then..

My grandpa died in 1994 and the tractor was sold at the farm auction. My wife and I had little money at the time, but my wife said I could spend about \$50 at the auction to buy some of my grandpa’s tools or some memora-



bilia. I could not resist and \$1300 later I was the proud owner of the grandpa’s Farmall M tractor. The tractor was not in the best of shape, but Dad got the tractor running well and my uncle (Art

Swope) painted it for me and made it look like new. Although the tractor is not used much any more, every fall Dad and I get it out of the barn, clean it up and fire it up for the annual hayride. I always take it for a spin through our pastures to make sure it will run. The memories come flooding back and that drive always bring tears to my eyes. I am so grateful for my family heritage, the opportunity to live on this farm, and all that we have been blessed with. **Happy (belated) Thanksgiving from MJ Ranch!**



Grandpa Eddie and Grandma Helen with my oldest son Ben (1994)

What’s New on the Ranch

We moved the cow/calf herd and the yearling herd to their winter pastures. We will be

feeding hay soon. It has been great to have so much help and support from family and friends this past

year. We couldn’t have done it without you...from the experienced ranch hands to the princess ballerinas...



Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- All the available 2019 beef has been hauled. We have all ready been taking some orders for Spring Beef. Let us know if you are interested getting on the Spring Beef list.
- We do require a \$100 deposit to reserve your beef in 2020
- We will need to know the amount your want (whole, half, hind quarter, or front quarter), your contact information, and which processor you would like to use.
- Please contact us with any questions whatsoever.

RETAIL BEEF

Cuts directly from MJ Ranch

- Our freezers have been restocked with fresh-frozen cuts here at the Ranch and we would welcome a visit from you to pick up some awesome beef.
- All of our bones will be 10% off in December!! Great for making beef bone broth (See Joyce’s recipe
- See our “Price List” on the website www.MandJRanch.com for pricing and to see what cuts we always carry.



Joyce’s Recipe Corner

Bone Broth/Soup

Hey, it’s time to get the old Crockpot out and get that broth cookin’! Hope you were like me and put all those turkey bones in the Crockpot, tossed in some carrots, celery, an onion and a little apple cider vinegar (which pulls out the minerals and calcium from the bones). Cover with water and let simmer for a couple days. What a smell in the house not to mention the moisture it adds to the air (don’t cover the Crockpot and set on low). Of course, you have to strain out the bones and veggies in a couple days; then let cool and you can easily dip off some of the fat and other pieces that the strainer didn’t catch. Sip, freeze for later or start a big pot of home-made turkey/chicken and noodles right away! You can’t buy broth like homemade!

You can do the same with our 100% grass-fed angus beef bones. I like to roast mine (but you don’t have to) in a 400 degree oven with the carrots, onions & celery for about 15 minutes and then head to the Crockpot! Cover with water, add parsley, garlic, bay leaf and some peppercorns, or some of your favorite spices. Really simple and your home smells delicious for 2-3 days. So good to sip a hot cup on a cold day or start your pot of vegetable beef soup right away! I keep a pot going almost all the time. Happy sippin’ and soupin’!!

Our beef is all 2-year old, 100% grass-fed Angus beef, that has **never** been fed grain, always been kept on pasture, never in a feedlot, no growth hormones or antibiotics, and always been given humane care....as certified by A Greener World. We have 2 certifications: Animal Welfare Approved (humane care) & Certified Grassfed (fed only grass/hay)!



Connect with us!

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We’re on the web at www.mandjranch.com

And on Facebook and Instagram @MJRanchLLC