



Our Beef is...

100 % grass-fed. No grain

All natural. No hormones or anti-biotics.

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

Happy New Year from MJ Ranch!

This update is coming to you by “the son,” Mark Williams, as my first official duty managing MJ Ranch. As mom told you last month, Mom and Dad will remain involved and active in the ranch activities. I am so grateful to them for all that they have done for us to be able to transition the farm to our family and am very excited for this opportunity to fulfill my life-long dream. I want to assure all our long-time and loyal customers that nothing will be changing in terms of the high-quality 100% grass-fed beef that we produce.

I firmly believe in the sustainable farming practices that we adhere to on the ranch.

A little about us...My family (wife: Debbie, two sons: Ben and Logan,) have lived on the farm for a little more than 20 years and



Our Family: Logan, Mark, Debbie, Ben, & Maggie

have been actively involved in the farm during that time. I currently still have my “day job” working in pharmaceutical drug development. I can be contacted directly by e-mail at markwilliams6043@gmail.com or on my cell phone at 785-766-6043. Since I do work during the day, please be patient if I am not able to answer immediately. I will respond as soon as possible. Of course, you are still welcome to contact Mel and Joyce. We will continue to work closely together to ensure a smooth transition.

What’s New on the Ranch

In other farm news, we have wrapped up the calving season with twins on Christmas Eve from Bubbles, the cow that was raised as a bottle-fed/bucket calf by my son Logan on the ranch eight years ago (See Bubbles 2010 and 2018 pictures on the left). Overall, we had a very smooth calving season. We ended up with 60 calves from 59 cows with two sets

of twins. Only one cow did not get bred and we have only lost one calf this season, both of which may be ranch records. We recently received a shipment of high-quality alfalfa hay to supplement the cow/calf herd through the winter. We needed to purchase some hay due to the drought and poor hay yields this summer.

Bubbles in 2010 (on left).



Bubbles in 2018 with twins.

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are sold out of bulk beef for this year.
- We will have six to sell in early spring (March/April). Let us know ASAP if you are interested in the spring beef. They will go fast.
- Also, it isn't too early to get on the list for Fall, 2019, beef, if you haven't already!
- The way it all works is: 1. You tell us you want a quarter, half, or a Whole. **No deposit at this time.** 2. We will contact you in Feb. to see if you are still interested. 3) You can confirm your interest and send a deposit and to reserve your beef in the Fall or Spring, 2019.
- Please contact us with any questions whatsoever.

RETAIL BEEF

Cuts directly from MJ Ranch

- Our freezers are restocked with fresh-frozen cuts here at the Ranch and we would you welcome a visit from to pick up some awesome beef.
- See our "Price List" on the website www.MandJRanch.com for pricing and to see what cuts we always carry. (We also now have fat from our beef that can be mixed with venison for tastier/healthier burger.)



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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