



**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.

## *Keeping the Mob Together*

Here at MJ Ranch we practice mob grazing or Intensive Grazing Management of our cattle. The cattle that will be sold in the fall were recently moved to our “finishing pasture.” This is an 80 acre pasture that is divided into 20-30 paddocks of 2 to 4 acres each (depending on the forage density) using polywire that can be electrified via a small solar panel. Every day the cattle are moved to a new paddock. They can only graze this portion of the pasture. This allows the other paddocks to rest and re-

cover to improve the overall forage quality. The cattle will eat the tops of the forage with minimal movement in a relatively small paddock rather than roaming around and picking and choosing what they will eat. This allows them to gain weight more efficiently.

The cow/calf herd is also rotated every couple of days in 8-10 pastures that are approximately 10 to 20 acres.

Many people comment that this all seems like a lot of work. You

would be surprised how little effort it takes to move the herd.. When they see Dad or I coming, they will start lining up at the gate. They know that the grass is definitely greener on the other side.



## *What's New on the Ranch*

Besides moving the cattle every day, we continue to be busying harrowing and reseeding the pastures. We recently tilled up and planted about 15 acres of rye grass and clover in a field that will make some great hay for the winter. We also purchased some baby chicks and are looking forward to free range eggs soon.

We hauled the spring calves to the processor last week and were pleased with the results.

They all had good hanging weights and they all appeared to have good fat cover. Thanks to all our spring customers. We hope you thoroughly enjoy your beef!



We did have one “escapee” that was to be sold last week. While we admire his tenacity, instincts, and sense of timing, we have been chasing him all over the county. He has settled in a neighbor’s large pasture, but has proven to be very difficult to capture. If anyone wants to practice their riding, roping, and/or steer wrestling skills, give us a call.

It is a beautiful time to visit the ranch. Come out and see us.

*Beef Updates:*

**BULK BEEF**

Whole, half, or quarter beef

- We are still taking orders for fall 2019 beef. We will be making one more haul of Spring beef in the next couple of weeks and we still have a half available in that load. If you are want to reserve an order for 2019, please contact us ASAP.
- We will require a \$100 deposit to reserve your beef in 2019.
- 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 will be re-stocked with fresh-frozen cuts here at the Ranch shortly and we would welcome a visit from you to pick up some awesome beef.
- See our “Price List” on the website [www.MandJRanch.com](http://www.MandJRanch.com) for pricing and to see what cuts we always carry.



*Joyce’s Recipe Corner*

**Summer Sausage**

- 2 lbs./pkgs. of MJ Ranch Gourmet Ground Beef
- 1 C water                                      1 1/2 tsp. liquid smoke
- 1/2 tsp. garlic salt                            2 TBS. Mustard seed
- 1/2 tsp. onion salt                            1 tsp. coarse black pepper
- 2 TBS. Real Salt (or Reg table Salt)
- 1/2 tsp. Allspice
- 1/2 tsp. cloves,
- 1/2 tsp. nutmeg

Mix well. Roll into 2 rolls. Place in Refrigerator 24 hrs. Remove from Refrigerator and mix again. Form into 2 rolls and bake at 300 degrees for 1 1/2 hrs. on rack so drippings will drain off as it bakes. Refrigerate. Slice thin for sandwiches or cracker snacks. Freezes well, if you won't be eating it all in a week.



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](http://www.mandjranch.com)**