



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.

Why Fall Calving?

For as long as I can remember, our family has calved in the fall. Calving in the spring is by far the most common time to calve, mostly due to matching the calving season when forage is readily available for the cows. Many years ago I asked my dad why grandpa, and subsequently us, have always calved in the fall. I was expecting the answer would be that some sort of combination of data and decades of experience showed that fall calving was better. The real answer was that grandpa could not afford a whole bull and so he split a bull with the neighbor. The neighbor wanted to calve in the spring and grandpa was fine with calving in



the fall.

We have considered changing our calving to the Spring like the rest of the “herd,” but after researching the subject I found that there are many good reasons to calve in the fall. For example,

- 1) Fall-calving cows are typically in higher body condition at calving after summer grazing.

- 2) Cows in higher condition breed earlier and at higher rates than cows in low body condition.
- 3) Weather for calving is generally less erratic in fall than spring.
- 4) Calving assistance rates have been shown to be lower in the fall.
- 5) Increased calving rates and calf survival in the fall.

Of course, there are challenges associated with fall calving and much depends on the weather (early snow, drought, etc.) and forage conditions when it comes time to calve. However, these factors can be issues with spring calving as well.

So, as usual we do things a little different than most ranchers around, but we think it works well for us.

What's New on the Ranch

So far we have had 10 new calves this fall. The cows require frequent monitoring and moving to new pastures. This is always a fun time on the farm.



We will be hauling our fall market beef to the processors in late September/October. We will be sending out information to our fall customers shortly so be on the look out for this e-mail, as there are a few changes. Our processors are extremely busy and short on storage space due to recent events. You will need to contact the processor ASAP after they are hauled to give cutting instructions and we also ask that you pick up your beef as soon as it is ready.



The fall calves are looking great this year!

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We have sold out of spring and fall bulk beef. We are putting customers on a waiting list in the event that some back out later in the year. If additional beef becomes available we will inform those on the waiting list on a first come, first serve basis.
- The way it all (normally) works is: 1) You tell us you want a quarter, half, or a whole. 2) We will follow up with you with additional details. 3) You can confirm your interest and send a deposit (\$100) to reserve your beef
- Please contact us with any questions.

RETAIL BEEF

Cuts directly from MJ Ranch

- We have limited inventory in our freezers here at the ranch due to high demand. We will be restocking the freezers in September and again in November from our fall calves. If you want individual cuts, please contact Joyce for availability and to schedule a time to come out and pick some up.
- See our “Price List” on the website <https://mandjranch.com/contact-pricing/> for pricing and to see what cuts we always carry. This price list will also detail any cuts that are currently on sale.



Joyce’s Recipe Corner

Best Ice Cream Ever!

Been making a lot of ice cream this summer...real ice cream that is! This recipe has only 4 ingredients and is the real deal. I use a Cuisinart 2 quart Frozen Ice Cream Maker (Bed Bath & Beyond). With this you don’t have to use ice; you freeze the inner container before you use it. I also use real cream- Anderson Ericksons (Red carton) that is sold at Checkers & Hy-vee in Lawrence. (Some creams have cornstarch and other ingredients in them)...I say give me real cream!

1 quart of real cream

4 farm-fresh eggs (we sell eggs at MJ Ranch)

1 cup sugar (I use 1/2 cup because we don’t like it real sweet)

1//2 teaspoon salt;

vanilla to taste (I use at least 2 teaspoons)

Beat eggs, sugar & salt together in pan (4 quart) until frothy. Add 1/2 of cream and beat about 20 seconds. Put pan on stove and cook only until hot but NOT boiling. Add rest of cream & vanilla. Let stand on stove until cooled. I then refrigerate until cold, put in my ice cream maker, turn on, and Bingo...it takes about 30 minutes for real ice cream.

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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And on Facebook and Instagram [@MJRanchLLC](#)