




**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.

## *So you want to be a rancher...*

Recently someone told me that they were so envious of living on a ranch and how much fun it must be living the cowboy lifestyle. I just chuckled to myself and thought about some of the “fun” times this year like...like getting stuck in the mud while bringing hay out to the herd and walking 1.5 miles back to the barn in the sleet, finding one of your best performing cows dead and half eaten by predators, being 100 degrees in the shade and your hay baler binds up and nearly passing out of dehydration fixing it, the panic of a broken

fence and this years calves (and income) disappearing (we did find them), the fear you have when a steer realizes that he is 5X bigger than you and does not want to go into that trailer that you need him to go into, or the constant stress of relying on weather conditions to support your livelihood.



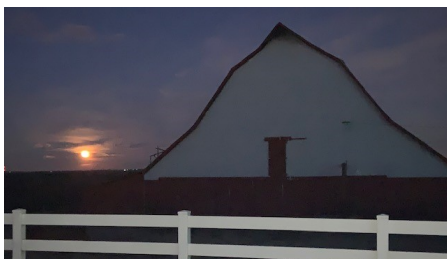
At the end of the year though, it is nice to be able to look back and laugh at these times because there are also the times when... you get to watch the miracle of birth and the calf standing and nursing just minutes after being born, the peace and quiet in the field fixing a fence interrupted only by the screech of a red tailed hawk., the joy of the herd moving into a new pasture by just the call of your voice, small calves play fighting at sunset, the satisfaction of providing high quality and healthy beef to consumers, and of course, the support and appreciation of customers like you.

What does it take to be a cattle rancher?...I’m still trying to figure it out, but some of the ingredients certainly include patience, hard work, toughness, flexibility...not to mention plenty of faith and prayer to get you through.

## *What’s New on the Ranch*

Happy New Year and a belated Merry Christmas from MJ Ranch! We are certainly grateful for all of the help and support from our family, friends, and customers this year. It has been another great year on the ranch., despite all the challenges of 2020.

We look forward to the “new normal” of 2021. Hopefully we can open the ranch back up for more visits and customer events this year. Stay in touch and stay safe!



**Beef Updates:**

**BULK BEEF**

Whole, half, or quarter beef

- We will be taking orders for the Fall 2021 from our returning customers in January. We will be sending out an e-mail shortly for them to reserve beef in 2021.
- In February, we will then open it up to other new customers based on availability.
- The way it 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. 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**

Butterscotch Thins

- |                             |                           |
|-----------------------------|---------------------------|
| 1/2 C Butter                | 2/3 C Brown Sugar         |
| 1 & 1/2 teas. Vanilla       | 1/2 C Shortening          |
| 2 & 2/3 C flour             | 2 eggs                    |
| 2/3 C Granulated Sugar      | 1 & 1/2 teas. Baking Soda |
| 2/3 C chopped BLACK Walnuts |                           |

Softened Shortening and Butter. Then use mixer to cream together with both sugars and eggs. Beat until fluffy. Beat in vanilla, then flour and soda. Add nuts and mix well. (The secret is using good black walnuts.) Dough will be stiff. Shape into rolls with hands about 1 & 1/2 inches in diameter. Roll up in waxed paper. Chill. Slice thin and Bake on ungreased cookie sheet @ 375 degrees for 10 minutes. You may freeze a roll or two for later use. **Our girls always got purple ribbons at the fair for these cookies!** I always make them around Christmas.



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)**

**And on Facebook and Instagram @MJRanchLLC**