



Our Beef is...

100 % grass-fed. No grain

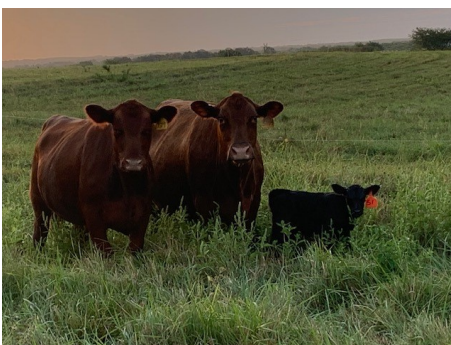
All natural. No hormones or antibiotics.

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

Stories of Calving Season

Calving season is always a fun time on the farm and each season always comes with unique experiences and new learnings. This year has been no exception. I thought I would devote this issue with stories of this year's calving season

1) As I was checking the cow herd early one morning, I saw two isolated cows both seemingly caring for and licking one new calf. This is very unusual. As I got closer, and saw the ear tags, I realized that this was a mother with her calf and a proud grandma. Three generations together sharing the moment.



2) The fifth calf of this season was quite a pistol. At one day old, we tagged him. This typically scares them and they run off with their mother. Not ol' 51. He got mad and charged me and head butted my shins. I pushed him away and he charged again. We have never

seen a calf do this before. It was cute then, but I am afraid he is going to be a hand full when he gets older.



3) Every so often we will have a mother orphan her calf. We haven't had this happen in a few years, but this year we had a mother die shortly after giving birth. We now have a new pet on the farm. The family is calling him Willie. I just call him T-Bone. Anyone need a new Covid pet?



4) One of the more interesting things that happens during calving season that has always fascinated me is the herd's system of baby sitting. One cow babysits the calves, while the rest of the cows go off to graze. The babies don't follow their mothers, but stay with the babysitter. The babysitter watches over the calves, but will not clean or nurse any but her own calf. After a while another cow will take her place and they will rotate the duty. We saw this first hand last weekend as we moved the herd. All the cows came running to the new pasture, but no calves. We found the calves all laying down in the corner of the old pasture with one mom performing her daycare duties.



Calving season is coming to an end...only 12 more cows to have calves (hopefully soon). Come out and see us and the new calves and pick up some great grass-fed beef!

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are currently sold out for our bulk beef in 2021 due to high demand. We will be putting those interested on a waiting list if something becomes available.
- For those of you currently on the waiting list, we still have you on the list and will contact you in the order in which you were added to the list when/if something becomes available.
- The way it (usually) 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 restocked our freezers here at the ranch for the spring and summer. If you want individual cuts, please contact Joyce at mjranch66044@gmail.com 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 typically have in stock.



Joyce’s Recipe Corner

Hey, some of you who are just getting your beef processed from MJ Ranch, get some Round Steak cut into 1/4 inch thick slices and try this awesome

Beef Rouladen

- 8 slices Top Round Steak, 1/4 in. thick (about 2 lbs.)
- 1/4 C Dijon mustard Salt & Pepper to taste
- 8 Bacon Strips 1 large onion, cut into wedges
- 3 Cups Beef Broth 3 T Cooking oil
- 1/3 C Flour 1/2 C Water
- Chopped fresh Parsley (optional)

Lightly spread mustard on each slice of steak; sprinkle with salt and pepper. Place 1 bacon strip and a few onion wedges on each slice; roll up and secure with wooden toothpicks. Brown in skillet in the oil. Drain. Add broth; bring to a boil. Reduce heat. Cover and simmer for 1 and 1/2 hrs. or until meat is tender. Remove meat and keep warm. Combine flour and water until smooth; stir into broth. Bring to a boil, stirring constantly until thickened and bubbly. Remove wooden picks from meat and return to gravy, heat through. Sprinkle with parsley, if desired.



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](#)