



Our Beef is...

100 % grass-fed. No grain

All natural. No hormones or antibiotics.

Certified by A Greener world as 100% Grass-fed and Animal Welfare Approved.

Soil Chemistry 101

As I have said before, we consider ourselves not only cattle farmers, but grass farmers. The latter may be even just as important than the former. A big part of being a successful grass farmer is getting the soil right.

Soil testing can be an important part of maintaining soil health. Soil testing will provide the following information.

- pH—The measure of the acidity or alkalinity of the soil
- Major nutrients — nitrogen, phosphorus, potassium
- Secondary nutrients — sulfur,

calcium, magnesium

- Minor nutrients — iron, manganese, copper, zinc, boron, molybdenum, chlorine

Rotational grazing practices is an important part of managing the soil. This practice will reduce soil compaction issues and increase organic carbon content. However, sometimes nutrients can get depleted and the soil will need to be supplemented. This year we had an issue with a couple of pastures being overtaken with a weed called broom sedge, which the cattle will not eat. We decided to have our soil tested in those pastures and found that the

phosphorous content of our soil was almost completely depleted.



We discussed this issue with our county extension agent and A Greener World (who certifies us for 100% grass-fed beef and animal welfare) and developed a plan to balance and improve our major nutrients in our soil and in turn, improve the quality of our grass.

What's New on the Ranch

Happy New Year from our family to yours! Like many of you, this has been a year filled with challenges and uncertainty. There were days this year when I wasn't sure we were going to get through all the farm difficulties and equipment failures. But we made it through and I had the opportunity to work on my patience and flexibility. In the end, we have been greatly blessed and are grateful for all the support from our family, friends, and customers.



We continue to receive a lot of inquiries about our 2022 beef. We are finalizing our availability and processing plant dates, and we will be sending out a communication shortly to all of our previous cus-

tomers to reserve beef in 2022. If you are a existing customers, please send in your reservation as soon as possible. We will be opening up the reservations to new customers in February.



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 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, monthly specials and to see what cuts we typically have in stock.



Joyce's Recipe Corner

CARROT CAKE

I always try to bake each member of our family the cake of their choice for Birthdays! At least 4 members of our family always want the Carrot Cake. Just baked another one yesterday and, since we are wishing 2022 a Happy Birthday, here's a great cake recipe!

In large bowl beat until light and frothy: 4 eggs, 1 ¼ Cups oil, and 2 Cups of sugar. Add: 2 Cups Flour, 2 teas. Cinnamon, 2 teas. Baking Powder, 2 teas. Soda, and 1 teas. Salt.

Beat until smooth and add: 4 Cups of finely grated carrots and 2/3 Cups chopped nuts (I like Pecan.) Bake 350 degrees about 35 minutes until center springs back with touch.

Frosting: 1 stick Butter (1/2 C); 8 oz. pkg. Cream Cheese; 2 teas. Vanilla and a box of Powdered Sugar. (I'm not sure how many cups of Powered sugar that is, so I just add until the frosting is quite thick.) Sometimes I have added a little Cool Whip to make a little "lighter" frosting. May bake cake in round pans and stack (like I do) or a large rectangular pan. Refrigerate leftovers.



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 Grass-fed (fed only grass/hay)!



Connect with us!

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