MJ Ranch, LLC May 1, 2022 - Volume 4, Issue 5

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.

Keeping the Herd Between the Lines

As we start our spring/summer rotational grazing we are in a constant battle to maintain our fences, like all ranchers Every winter, we have fences damaged by storms, falling trees, deer, bulls, etc. As most of you know, rotational grazing is critical to our operation. Rotational grazing is a system where a large pasture is divided into smaller paddocks allowing livestock to be moved from one paddock to the other easily. Cattle are concentrated on a smaller area of the pasture for a short period of time then moved to another section of pasture. So, fencing becomes very important.

Cattle in a new paddock separated by electric fencing

We utilize two types of fences: permanent barbed wire fences and temporary electric fences. Permanent five strand barbed wire fence is preferred as this offers a better deterrent to the cattle wanting to go to greener pastures before we are ready for them to go. This type of fencing is more expensive and labor intensive initially to install, but is permanent.

We also utilize a lot of electric fence. This is typically a poly wire on a reel that can be set up quickly using temporary posts. The fences are then electrified using a solar charger in the field.. This is temporary and does take a lot of work to set up the new fences daily.

Finally, we also use a combination of the barbed wire and electric fence where one strand is electrified, allowing polywire to be attached quickly to make smaller paddocks.

What's New on the Ranch

We hauled our spring beef in April. A big thanks to all of our spring customers! We have also restocked our freezers here at the ranch.

The cattle have all been moved from their winter pastures to the spring pastures to begin our intensive rotational grazing program in our finishing pastures. The fall calves are looking fantastic!

In addition to fencing, we have been setting up our watering systems which are critical to the rotational grazing. In the finishing pasture we utilize a solar powered pump in a spring fed pond to pump the water to the tanks.

We were able to preg check our heifers after the bull paid them a couple of visits last fall. Fortunately, non of the heifers were pregnant so we will have some additional availability for the fall. We will be contacting those on the waiting list soon.

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Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are currently sold out for 2022, but there is a chance of additional availability this summer and are putting others on a waiting list.
- 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

Ham & Beans

Hope you didn't throw away that Easter Ham Bone! Mark says he does not like Ham and Beans (Maybe I fed him too many beans when he was little). Anyway, he always brings his ham bone to me and, my, he doesn't know what he is missing!

One good-quality Ham Bone (They are usually fully-cooked anymore) with a little ham still on. You also need:

Chopped Onion (s) Chopped Celery

Grated Carrot (s) ¼ C Apple Cider Vinegar

Cover that bone with water and slow simmer on top of stove for an hour or so; then remove any little pieces of ham (should come off quite easily). Store ham pieces in Frig. Continue simmering that ham bone the rest of day. That evening remove bone from broth & discard bone. Refrigerate broth overnight. Also, that evening, rinse beans, cover with water and soak overnight. Next morning, take off any fat you wish from top of ham broth; rinse beans & add to broth in a Crock-pot. Add vinegar, onion, celery &, carrot. Slow-cook in crock-pot 4-5 hours until beans are soft. Add ham pieces from refrigerator a few minutes before serving. Add salt/pepper if desired. Make that pan of cornbread and yum!

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