




**MJ Ranch**  
OF KANSAS, MISSOURI, ILLINOIS, AND TEXAS

**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.

## Making Hay

It's hay season. Making hay in the summer is essential to our operation so the herd has plenty of nutritional food in the winter months. Here in Kansas we typically will feed or supplement the herd with hay starting around the first of December and ending sometime in April, depending on the spring time conditions of the pastures. That requires a lot of hay...in our case a minimum of 400 large round bales or about 480,000 pounds of hay. The process is relatively simple: 1) cut the hay, 2) rake the hay, 3) bale the hay, and 4) haul in the hay. However,

this requires a large amount of time and money to produce this amount of hay (especially these days). Not much else gets done during hay season.



Environmental conditions must be factored in when producing hay (temperature, humidity, and chances of rain). If the hay is too wet, it can get moldy and can cause digestive issues with the cattle. If the hay is

too dry, it becomes brittle and not palatable for the cattle. Typical growing forage contains about 75-80% moisture. The hay should be dried to about 20% moisture to be considered safe for baling. So, this time of year we are living and dying by every weather forecast. It's tough to have to rely on the accuracy of the weatherman here in Kansas, because as you know...wait 10 minutes and it will change.

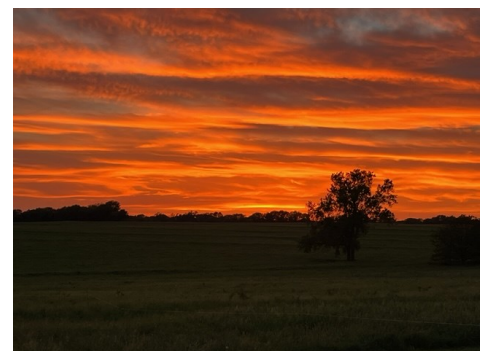
We typically bale two kinds of hay: brome and alfalfa (higher in protein content). Of course, our hayfields are not monocultured. The hay fields are diverse with other grasses and legumes including red clover, prairie grass, and other grasses native to Kansas. The cattle love it!

## What's New on the Ranch

Besides hay season, we continue to rotationally graze the calves we will be selling in the fall. They are moved daily and are gaining weight rapidly this year. We continue to

get plenty of rain and the pastures are looking better than they have ever been in July. The calves are looking great and we think our fall customers will be very pleased again this year with their beef.

We have restocked our freezers for the summer with fresh cuts for the summer. Come out and see us soon!



*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 summer. If you want individual cuts, please contact Joyce at [mjranch66044@gmail.com](mailto: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*

**Cream Cheese Brownies**

Just made some of these brownies for the 4<sup>th</sup> of July Celebration. Thank God for the freedoms we have! These brownies will use ingredients that most will have on the shelf .

**Small Bowl:** 1 pkg (8 oz.) Cream Cheese (softened); ¼ C Sugar; 1 teas. Vanilla; 2T Butter; 1 T flour; 1 egg; Beat together until frothy. Set aside.

**Large Bowl:** 1 C Butter (soft); 2 C Sugar; 5 eggs; 1 C flour; ½ to ¾ C Cocoa; 2 teas. Vanilla; 1 teas. Baking Powder. Using the same beater, beat all together for a couple minutes.

Grease & Flour 9 x 13 pan. Pour Large Bowl batter evenly in pan. Top with the Small Bowl mixture. With a spatula or table knife, cut through the batter and swirl the batters together---marbling all ingredients. Bake 350 degrees 35-40 minutes. Frost with favorite frosting. (I sprinkle with powdered sugar because all that frosting is not good for us!)



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!**

<u>Primary Business Address</u>	<u>Mailing Address</u>
3105 Wild Horse Road Lawrence, KS 66044	3380 Wild Horse Road Lawrence, KS 66044

Phone: 785-766-6043 (Mark)  
Phone: : 785-865-2503 (Mel and Joyce)  
Email: [markwilliams6043@gmail.com](mailto:markwilliams6043@gmail.com)  
Email: [mjranch66044@gmail.com](mailto:mjranch66044@gmail.com)

**We're on the web at [www.mandjranch.com](http://www.mandjranch.com)**

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