



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.

Bigger Isn't Always Better

I have had several customers ask why our cattle tend to hang out at lower hanging weights than some other producers in our area. Our typical hanging weights are generally 500-650 lbs depending on the year (wet vs. drought). Hanging weights for cattle in a feed lot are typically 750 to over 1000 lbs. Of course our cattle are not confined and dosed with steroids or growth hormones, but another of the many differences is due to the frame size of our cattle.

For many years, the argument over frame size has been bantered about by cattle producers. Many ranchers

and cattle feeders focus on getting their cattle bigger and bigger to increase pounds per animal. Recently, producers are starting to realize (as we are) that it is much better to focus on pounds per acre and not pounds per animal.



Small to moderate-sized cattle in both weight and height, perform

better in grass-fed beef operations because they require less forage to reach finish weights than larger cattle. This is not only important for financial sustainability, but we have also found that it has another benefit...the quality of the beef.

Several studies, including a nine year study at the University of Arkansas, bear this out and have shown that smaller-framed, early-maturing cattle are better suited for pasture-finishing operations. Small-to-intermediate framed cattle that were finished on pasture were shown to have carcasses with higher marbling and quality grade scores than larger-framed, later-maturing cattle. We have also seen this first-hand on our ranch!

What's New on the Ranch

We had to dodge several rounds of rain but we were able to finish up baling all the hay. Yields were up more than 10% over last year and we now have plenty of hay for the

winter. It was also good to get some small square bales in the barn in addition to 450 large round bales. A big thanks to the hay crew this year!



We have finalized our processing dates for the fall. We will be contacting all the fall customers in late August/Early September as to when we will be hauling your beef. The haul dates will be as follows:

- September 12th (Bauman's)
- September 20th (Steve's)
- September 27th (Steve's)
- October 4th (Steve's)
- October 11th (Steve's)

Keep an eye out for that e-mail that will give your exact haul date and other details.

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 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

Pecan Pesto

Just picked some beautiful Basil and decided to make this Pesto. This can be used so many ways. Of course, pasta is what you think of first but think meats, pizza, seafood and many more possibilities. Google it and you'll be amazed. You can freeze in big ice cube trays so you can use a little at a time. I doubled this recipe.

- 1/2 C Pecan pieces, toasted 2 C packed Basil
- 1/3 C grated parmesan Cheese 1/2 C Olive Oil
- 1 teas. (or 1 clove) Garlic
- 1/2 Tbsp. lemon zest (approx. one lemon)
- Salt and Pepper to taste

Preheat oven to 350 degrees. Spread pecans on a baking sheet and bake for 5-8 minutes. Add pecans, basil, parmesan, garlic and lemon zest to a food processor and pulse until coarsely chopped. With the processor running slowly, add olive oil and process until fully incorporated and smooth. Season with Salt and Pepper. Can't wait to try this recipe on several dishes!



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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