



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.

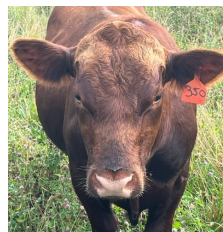
Summer Grazing Challenges

Much of cattle country has experienced drought this year. This has been in the news lately and many ranchers have been forced to sell off at least some of their cattle out of necessity. Fortunately, that has not been the case for us this year, but we still have challenges with grazing during the summer as it dries up and the grass slows down or stops growing all together.

There are some important strategies to use during the summer and drought season.

1. Keep them moving and limit time on each pasture.

2. Graze the herd so that you don't let seed heads form on plants. Once seeds are formed, most of the energy in the plant is shifted from leaves and roots to seeds.



3. Don't let them graze it too short. In general, don't let the grass get grazed shorter than 3 inches.
4. Supplement with hay to slow them down if possible.

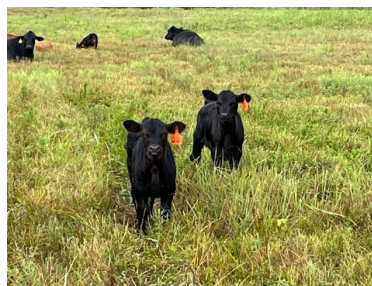
5. Allow adequate rest time for each pasture.
6. Talk with neighbors in the area that might have unused pasture land and move cattle to their land to let your pastures rest. Temporary electric fences can be used to fence off open land.

All of this can be easier said than done when it dries up and the pastures are not recovering quickly. At some point during an extreme drought, ranchers eventually run out of grass and options, despite all their best efforts, and tough decisions have to be made. Our thoughts and prayers are with those ranchers that have not been as fortunate as us this year.

What's New on the Ranch

Calving season is in full swing. You might recall that our ornery bull, Dillon, decided that he needed to be in with the cow herd early last year, so we are now having our fall calves in August instead of September. We have had 18 healthy calves all ready this year.

This is always a fun time of the year, but also a very busy time. The cow herd must be monitored carefully at least two times a day, calves must be tagged and the health of both the mom and calf closely watched.



As I mentioned in my previous newsletter we will start hauling cattle to the processors for our fall customers in September. 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. A big thank you to all of our fall customers!

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 fall 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

Grilled Sirloin Steak

- 1 C Soy Sauce
- 1 T Pepper
- 1 T Honey
- ¼ C Red Wine Vinegar or Apple Cider Vinegar
- 1 Boneless Beef Sirloin Steak (about 3 lbs.)
- ¼ C Olive or Veg. Oil
- 1 T Ground Ginger
- 1 T minced garlic

In a large resealable plastic bag combine the first 7 ingredients. Cut steak into desired size pieces. Add Beef to bag. Seal bag and turn to coat; refrigerate overnight or at least 4 hrs. Drain and discard the marinade. Place on hot grill and cook to desired doneness. Grill quickly. The amount of time on each side will depend on the thickness of Steak. Pink inside is good!



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](#)