



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.

Surviving the Winter

If you love winter and have been enjoying the cold weather lately, chances are that you do not have livestock. Although we prepare for the winter all year, that doesn't mean it is easy when it arrives.

Feeding is generally not a problem. We roll out large hay bales to the cattle in the field everyday, although hauling it out to the fields can get tricky in heavy snow or sloppy weather. Cattle do tend to need more hay during extreme cold to maintain body conditioning and stay warm.

This year (and previous years) we

have had problems keeping our waterers unfrozen. In the field we use the waterers that are not heated, but are well insulated and not supposed to freeze up; however, when temperatures dip below zero they still manage to freeze.



This year we also had a water meter completely freeze up and burst, so without water flowing, it was impossible to keep the waterers from

freezing solid. So, we had to move one herd closer to the barn where they could drink from heated waterers, and the yearling herd had to be moved to a different pasture with a large pond. We then had to break the ice on the pond in frigid weather several times a day. That made for some long days.

We recently purchased some im-mersible heaters and a solar powered generator in an attempt to solve this reoccurring problem. We will see how it works during the next cold snap. If anyone out there has any other solutions to this, I am all ears.

In general, the herd is tolerating the cold weather well and have had no losses in this extreme weather.

What's New on the Ranch

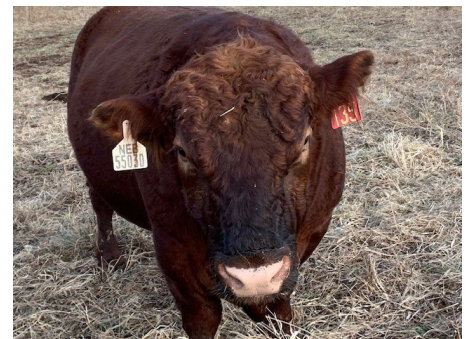
We had calf on Christmas morning at 2°. Many times, the calf will not survive at these temperatures, but we had our own Christmas miracle here on the farm and mom and baby are doing great.



We will be taking orders for 2023 beginning in January. As usual, we will be only taking orders from previous/existing customers in January. In February, we will open it up to new customers until we sell out (which happens every year). So, if you are a returning customer, make sure to check your email in early January for our 2023 information sheet and instructions on ordering. Every year some regular customers

miss this deadline and miss out on ordering. So get your orders in early!

Happy Moooo Year!



Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We have opened up ordering for returning customers in January. If you are a returning customer, you will receive an e-mail shortly with all the details
- 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 are all ready running low on inventory here at the ranch . 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

Two in our family always want Carrot Cake for their Birthdays. Just finished making this one and it was well appreciated....again!

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 40 minutes until center springs back with touch.

Frosting: 1 stick Butter (1/2 C); 8 oz. pkg. Cream Cheese; 2 teas. Vanilla and 1/2 box of Powdered Sugar (1 lb). Beat well and frost cake; stacking and using frosting between layers. (If wanting a “lighter” frosting, you may beat in some Cook Whip with frosting) Refrigerate leftovers. You may bake the cake earlier, freeze and frost the day you use. This will make it more moist and frost easier. To decorate, reserve some grated carrot and use on top of frosting! 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](#)