



### 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.

## *The Tale of Two Calves*

November was a difficult month for all of us on the ranch. We had several cows that had calves late. Two of these calves had a profound effect on us. In last month's newsletter, I wrote about a calf that lost his mother shortly after birth. This calf seemed to be the perfect bottle calf. If there ever was a bottle calf that would make it, I would have bet big money on him. He took to a bottle immediately and seemed to thrive as a bottle calf and quickly became the farm pet. He even ate so well and sucked so hard on a bottle that he would collapse it. We all got attached to this calf. Unfortunately, after feeding him on a bottle for a month, he developed a condition (without getting too graphic) which our veterinarian said he had never seen before and did not survive.



A few days later we had another calf that in the field was weak and unresponsive. He could not stand up on his own or nurse. I thought there was no chance for this calf to survive. If it were up to me, I would have just let nature take its course. However, we (mostly my mom) always try to save these calves despite many failed attempts in the past. We tube fed (lavaged) this calf in the field for a couple of days before trying to get him and his mom up to the barn, which was a half mile away.



Finally after two days we did get them both up to the barn. We milked the cow by hand twice a day for five days and fed the milk (via lavage) to the calf, which was still too weak to nurse. On the fifth day, the calf could barely stand on his own, would not take a bottle, and the mom would fight us to go in the chute for milking. So, after

fighting the good fight, we stopped all interventions. Amazingly, this calf started nursing on his own the next day and started getting stronger. This is currently being referred to as the Thanksgiving Miracle at MJ Ranch. Fast forward two weeks later and this calf is a strong healthy calf. We will be turning them back out into the herd this weekend.

This all was quite an emotional rollercoaster for us, and I am sure there is a life lesson here for us. A friend of mine asked me why we would I care so much about these calves. After all, these were just cows and we were going to sell them in a couple of years anyway. I know it probably does not make sense to most people, but in reality we do take animal welfare seriously and will go to great lengths to care for them and help them as needed. I am sure other ranchers and farmers probably understand as well.



## Beef Updates:

### BULK BEEF

Whole, half, or quarter beef

- We have sold out and hauled all of our beef for 2023. We will not take orders for 2024 until January
- 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 supply of cuts here at the ranch are low due to high demand. 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

### Gluten-Free Pizza

I over-cooked a Turkey breast for Thanksgiving so, guess what, I decided to get creative and try something different! Our daughter said she had seen somewhere that you could use Ground Chicken (or Turkey), Eggs, and Parmesan Cheese to make PIZZA CRUST!. I thought why not, so I gave it a try! I ground my Turkey Breast with my Kitchen Aid mixer, got about 3 cups, beat in (with a fork) three eggs (about an egg for each cup) and added about a Cup of fine-grated Parmesan Cheese (in the jar). The consistency was so that I could shape it into a ball and it wasn't too sticky. I pressed it onto a cookie sheet (lined with parchment paper) with my hands. I then baked it at 400 degrees for about 15 minutes (until just lightly browned) before adding toppings. I used spinach and mushrooms I had on hand and added a little coarser-grated parmesan cheese on top. I then baked until topping was browned, probably another 15 min. or so. Remember your meat is in the crust! Bingo! It tasted great and warmed up nicely in the microwave the next day! Notice I have used "about" and "probably" a few times, so vary a little, if needed. Be creative! Have a Joyous Christmas! For Me.....Jesus is the Reason for the Season!!



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

**And on Facebook and Instagram @MJRanchLLC**