



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.

Here Come the Calves

For as long as I can remember, our family has calved in the fall. Calving in the spring is by far the most common time to calve. Many years ago I asked my dad why grandpa, and subsequently us, have always calved in the fall. I was expecting the answer would be that some sort of combination of data and decades of experience showed that fall calving was better. The real answer was that grandpa could not afford a whole bull and so he split a bull with the neighbor. The neighbor wanted to calve in the spring and grandpa was fine with calving in the fall.



Calving season on the ranch is in full swing, but we are not off to a great start. Calves started coming 10 days earlier than the ol' gestation calculator said it should start. This caused some calves to come during some very hot days. Unfortunately, we have lost two cows while giving birth and three calves. This is an unusually high

rate. The average rate of calf lost in the US is 5-7%. Historically, we have been significantly better than this at about 2-4% over the past 5 years.

We have considered changing our calving to the Spring like the rest of the "herd," but there are several advantages to fall calving. For example,

- 1) Fall-calving cows are typically in higher body condition at calving after summer grazing.
- 2) Cows in higher condition breed earlier and at higher rates than cows in low body condition.
- 3) Calving assistance rates have been shown to be lower in the fall.
- 4) Weather for calving is generally less erratic in fall than spring.
- 5) Increased calving rates and calf survival in the fall.

Of course this year has been an exception to the couple of these items and there are challenges associated with both spring and fall calving. There is always variability in weather and forage conditions no matter when you calve.

Another issue we have had this year is dealing with some very protective momma cows. This is a very good quality when it comes to predators. Typically, our cows will let us approach the calves, examine them, band the bulls, and tag them without putting up too much of a fuss. So, we approach this as a team. I will typically catch the calf and fend off the cow, while Dad will take care of the calf.



This fall, we have had to deal with a couple of very aggressive cows that would not let us work their calves. This can be very dangerous being on the ground with the calf while the momma cow is charging us. So, I looked into options to protect us during calving season, and ordered a custom mobile cage you can mount to an UTV to work the calves in safety in the field.

So, as usual we do things a little different than most ranchers around. Hopefully, we will have better luck during the rest of calving season this fall.

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are currently sold out of our pre-sales for 2024, but we do have some very limited availability and will be contacting those on the waiting list shortly.
- We will not be taking orders for 2025 until January.
- Please contact us with any questions.

RETAIL BEEF

Cuts directly from MJ Ranch

- We have a very limited quantity of retail beef, primarily ground beef, available on the farm. Contact Joyce at mjranch66044@gmail.com or 785-865-2503 if you are interested. Please leave a message if we do not answer.



What's New on the Ranch

We have finalized our processor slots for this fall. If you are a fall customer and we have not contacted you already, we will be contacting you shortly. Our haul dates are a little earlier this year than previously and are as follows:

- September 10th—Steve's Meat Market
- September 17—Steve's Meat Market
- September 24th—Bauman's Butcher Block
- October 1st—Steve's Meat Market
- October 8th—Steve's Meat Market

As always, please let us know if you have any questions once we haul your beef. I know I probably say this every year, but I think the calves we have this year are some of the best we have ever had to offer.



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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