



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.

Time to Process

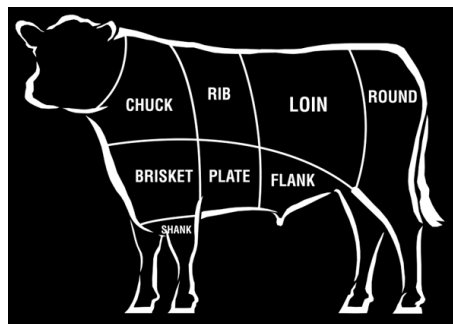
We are just over halfway done with hauling our fall calves to market. This is always a bitter-sweet time for me. Of course, it is great to finally have some cash flow. We generally run at a significant deficit for the first 9 months of the year and it is always a relief to see those first checks come in.



The other side of the equation is the stress of rounding them up, loading, and hauling them to the processor. We have literally given our blood, sweat, and tears to these animals for two years. Every year, there usually at least one that we have raised from a bottle for various reasons. We do become attached to these calves (some definitely more than others). You won't find many articles or publications about the

emotional attachments that ranchers have with the animals, but it is a real thing. We just have different ways to process it (pun intended). Of course there is always those few that try to kill you when you are trying to load them into the trailer. Those, we are glad to see to go.

This is also the time of the year that I get the most questions on what cuts will I get with my beef. One of the great advantages of buying bulk beef (quarters, halves and whole beef) is that you get the cuts that YOU want instead of whatever is leftover at the meat counter.



The front quarter consists of five major primal cuts including the chuck, rib, brisket, plate, and shank. With the front quarter you can get ribeyes/rib steaks, short ribs, chuck roast/steaks, brisket, skirt steak, and shoulder/arm roast.

The hind quarter consists of the loin, round, and flank primal cuts. With the hind quarter you can get T-bones/porterhouse steaks, filet mignon, strip steaks, sirloin steaks/roasts, flank steaks, round steaks/roasts, and tri-tip.

Of course with both quarters you can get plenty of ground beef, stew meat, and bones. You can also get 1/4 of the organ meat.

Both of our processors (Steve's Meat Market and Bauman's Butcher Block) do a great job of working with you to customize your order and get the cuts you want.

For more details visit the American Angus Association website to download a free poster/chart describing all the cuts. See link below: (<https://www.angus.org/pub/beefchart.pdf>)



Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are currently sold out of our bulk beef for 2024.
- We will not be taking orders for 2025 until January.
- Please contact us with any questions.

RETAIL BEEF

Cuts directly from MJ Ranch

- We will have a limited quantity of retail beef in October, 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

After a rough start, calving season has begun to stabilize. We have not lost any since our last newsletter, but still have 20 more cows to have calves. We did receive our “calf catcher” and it has all ready saved us from one angry momma cow.



We have all ready been receiving a lot of inquiries about reserving 2025 beef. As in the past, we will not accept orders for 2025 until January. We will send out a letter in early January to previous customers with a chance to reserve beef in 2025. Then in February, we will open it up to new customers to start placing orders. So if you are a previous customer, make sure you look for that email and respond ASAP in January. We will sell out in February.

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](#)