



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.

Questions and Answers

After our last newsletter, I got several questions regarding our operation, as I do after every newsletter. So, I went through my past e-mails and compiled a list of our top 5 questions we have received in the past year (I have paraphrased some of the similar questions).

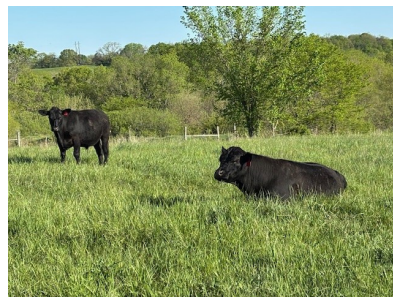
- 1) What are the main differences between purchasing beef from your farm and what you buy at the grocery store?

The main issue with the beef that you buy in the grocery store is that you really don't know what you are getting. Labeling is confusing and generally not regulated in the beef industry. Unless you know your producer directly, you really can't be sure how the animal was raised, what it was fed, or even where it originated. Buying directly from a certified producer gives confidence in what you are eating. Of course there are many documented health benefits of consuming 100% grass fed beef (See July's newsletter).

- 2) What is the most difficult part of cattle ranching?

The hardest thing for me to do is to put an animal down. We recently had a cow that was attacked by a predator(s) and was injured badly.

She had been great cow on our farm for 12 years. We spent about six weeks trying to get her back to health, but in the end she could not be saved and we had to put her down and put her out of her misery. This happens almost every year. It is always a difficult decision to know when it is time and never gets easier.



- 3) What is meant by animal welfare for animals that are ultimately meant to be food animals?

One of the better definitions I have heard is that animal welfare is about ensuring animals are well cared for in natural environments that support their natural behaviors and emotional well-being during their time on the farm. In addition to our animal welfare certification, we use processors that are also certified in animal welfare practices. We believe animal welfare is also correlat-

ed with the quality of meat.

- 4) Is it really necessary to get certified and follow animal welfare standards and does this add additional cost?

We believe that certification, although maybe not necessary, gives our operation additional credibility and accountability. We are audited annually against the 100% grass-fed beef and animal welfare standards. Since we were all ready following this principals, it really does not add additional work or costs....just some minimal additional documentation.

- 5) Why do you do what your do?

I have asked this question to myself a lot lately, as this has been a difficult year on the ranch. There might be easier ways to do this, but we believe that we are doing it the right way. I have always loved cattle ranching since I was a little boy, hanging out with my dad and grandpa. Now I am a grandpa with a 2-year old grandson that loves the farm, and I have seen a new perspective through him. There is nothing better than driving around on your farm with a 2-year old answering all his questions and seeing the beauty of the ranch and the animals through his eyes.

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are currently sold out of our fall beef for 2025.
- If you were on the waiting list and were not contacted, we will keep you on the waiting list for 2026. We will not take orders for 2026 until January.
- Please contact us with any questions.

RETAIL BEEF

Cuts directly from MJ Ranch

- We have restocked our freezers at the ranch in October with very limited quantities. Contact Joyce at mjranch66044@gmail.com or 785-865-2503 if you are interested. Please leave a message if we do not answer.
- Joyce is introducing some tallow products. Contact her for more information.



What's New on the Ranch

We have finished hauling all of our fall beef. The carcass data confirmed what we saw visually,,,that these were some of our best calves we have sold recently. The average daily gain for these calves was the second highest we seen in the last 10 years. This translated to some very high quality beef. I thought the beef we saved for our family was some of the most tender and marbled beef we have ever produced.. We are so grateful to all of our loyal customers and greatly appreciate all the positive feedback we have received this year.

We have many people all ready wanting to reserve beef for 2026. We do not take orders until January. As always, we will allow our existing customers to order first and then open it up to new customers in February (pending availability).



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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