



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.

Finishing the Job

One of the questions we hear most often is how we finish our calves on grass alone. Most cattle (even those labeled as “grass-fed”) are finished on grain. The answer begins with one of the most important management practices on our farm: intensive rotational grazing.

Rather than allowing cattle to roam large pastures for extended periods, we move them frequently to fresh paddocks during the last 4 months. This approach gives the animals access to the highest-quality forage while allowing previously grazed areas time to recover. The result is healthier pastures, healthier cattle, and a more sustainable farming system.



We have an 80 acre finishing pasture that we use from May to September to finish our beef. The pasture is segregated into 20-30 paddocks utilizing flexible polywire that is electrified using solar chargers. The cattle are moved

every 1-2 days. This may seem like a lot of work, but after a few days, the calves hear us coming and start lining up to go to the next paddock.

For calves being finished for beef, forage quality is everything. Young, leafy grasses and legumes contain more energy and protein than mature plants. By carefully managing grazing rotations, we keep our pastures in their most productive growth stage, allowing calves to consistently consume nutrient-dense forage that supports steady weight gain without the need for grain.

Intensive grazing also benefits the land. Rest periods encourage deeper root systems, improve soil structure, and increase organic matter over time. Healthier soils hold more moisture during dry periods and allow better water infiltration after heavy rains. The manure and urine deposited by the cattle are distributed more evenly across the pasture, naturally recycling nutrients and reducing the need for purchased fertilizers.

Animal health improves as well. Fresh paddocks provide cleaner forage and reduce the buildup of parasites often associated with continuously grazed pastures. Frequent moves also encourage cattle to har-

vest forage more uniformly, minimizing waste while keeping the herd calm and content. Cattle quickly learn the routine and often greet each move with enthusiasm as they head toward fresh grass.

For our customers, intensive grazing contributes to the quality of the beef they enjoy. Cattle finished on diverse, well-managed pastures produce beef with excellent flavor while maintaining the characteristics many consumers seek from grass-fed beef. Our goal is to raise animals in an environment that allows them to express their natural grazing behavior while producing wholesome, nutritious beef.



Intensive grazing does require careful planning, regular observation, and a commitment to moving cattle frequently. An old Virginia farmer saying comes to mind... “It is a hard row to hoe” at times. However, the rewards are well worth the effort. Every move is an investment in healthier pastures, healthier animals, and the long-term sustainability of our farm.

Beef Updates:

BULK BEEF

Whole, half, or quarter beef

- We are sold out of our pre-sales for 2026. We are putting all customers (previous and new) on a wait list and will be contacting them when something becomes available.
- If you want to be on the wait list, let us know, and please contact us with any questions

RETAIL BEEF

Cuts directly from MJ Ranch

- We are also completely sold out of our retail beef here at the ranch due to the high demand. Since our inventory is down this year, we have decided to temporarily suspend our retail beef sales this spring. We will revisit this decision in the fall.
- Joyce is introducing some tallow products. Contact her for more information.



What's New on the Ranch

We have finalized our haul/processing dates for our fall beef. They are as follows:

September 8—Steve's Meat Market
 September 15—Steve's Meat Market
 September 22—Bauman's Butcher Block
 September 29—Steve's Meat Market

We will begin contacting our customers who have reserved fall beef later in August with their specific haul date and further information. If there is additional availability, we will then begin contacting new customers that are on the waiting list.

We have officially completed hay season. This year it drug on for several more weeks than usual, due to the wet summer and dodging all the rain showers. Our yield was about average and we will have plenty of hay for the upcoming winter. A big thanks to the hay crew!



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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