



YOU HEARD IT AT...

THE HIGHLINE



Last weekend Kevin Larkin and his daughter, Kristin, installed a new “Stairway to Heaven.” The old ladder to the upstairs pantry was headed down hill like a snowball headed for hell. Mike and Teylor are extremely thankful. Kevin and Kristin gave us a taste of the upcoming guest season, which is right around the corner.



Shayne and Jo-Anne have returned to the Ranch for a few days. Shortly after Christmas Shayne headed back to Seattle, Jo-Anne met up with him a month later to jet off to Hawaii. Ricky also joined them to participate in Buck’s “Colt Starting” clinic at Piiholo Ranch. They even found time to be guests on one of Brianna’s scenic rides. Ricky and Shayne tried to be well-mannered but we all know that they might be a little out of practice. Brianna said it was a good taste of Montana to have the Jacksons and Ricky razzing her while she is working at the Piiholo Ranch on Maui.



While in Washington State last week Randy and Dori spent some time roping with Ernie, Mitch, and Gary.

Look at those punchy new chinks – lookin’ good Dori!



There is a new face around the ranch! Nathan arrived sleepy-eyed last week after driving up from North Carolina with buddy and MMR guest, Bryant Hampton. Nathan will be spending some time out at graze helping Ricky with the fencing. When he is not at camp, he will be our “fix it” man around the ranch.





COOKIES CORNER

Well cookout season is almost here and we're shoveling a path to the grills to get ready. Here's a couple of my favorite marinades. The first is really simple and works great with all cuts of beef. I like to marinate beef for a minimum of 6-8 hours. For larger cuts, up to 24 hours works well. Marinade #2 is a favorite of mine for pork or chicken. Two to four hours is fine for chicken but I recommend 6-8 hours for pork. You can adjust the amount of each spice to suit your palate.

Best Ever Beef Marinade

Equal parts Soy Sauce, Worcestershire Sauce, and Dr. Pepper

Classic Pork 'n' Chicken Marinade

- ¼ C Olive Oil
- ¾ C White Vinegar
- ¼ C Soy Sauce
- ½ C Orange Juice
- Splash Hot Sauce (Ranch Favorite: Defcon #2)*
- 1 Tbl Sugar
- 1 Tbl All Spice
- 1½ tsp Cinnamon
- ¾ tsp Nutmeg
- 2 Tbl Kosher Salt
- 2 tsp Black Pepper
- 1 Tbl Thyme
- 1½ tsp Sage
- 2 Tbl Fresh Garlic, Minced
- ¾ C Onion, Diced

Whisk all ingredients together until well blended

* Defcon Sauces available at www.defconsauces.com