



YOU HEARD IT AT...

# THE HIGHLINE



Hey Everyone!

Can you believe it's the last week of June already? I slept in until 8:00 am this morning not knowing what the day would bring. It's 3:30 pm now and I've just sat down to write all of you. The phone has been ringing off the hook with friends calling, and guests excited to get here today, so not much for sitting long, I cleaned my house, organized closets, cleaned the fridge, and watered my garden while I spoke with folks. Colleen from the Dude Ranchers' Association happened to be in the neighborhood and stopped by to see the ranch for her first time. I was pretty proud to show her the place and share all we do here. She was pretty impressed and glad she stopped by – she can now give a better representation of us to people who call in and ask. Randy's out fishing in our ponds right now. He spent this morning with Whiz Bang grading our 2-mile long driveway. The neighbors where I got my poppies, had rounded up some old diaries of the guy that grew up on our place, so Randy picked them up on his trip that way with the Whizzer. I'm sure he and Ron marveled at her for a while before Randy headed back for home. I REALLY look forward to reading the diaries!

Last week was one that people really pushed their limits. We had repeat and new guests that were just hungry for all we could give them between the horsemanship and moving cattle on summer range. Some bumps and bruises occurred crashing through the trees after cattle, but man they were living the life! We had some hot days and some steep country to get the cattle up on which was tedious, as the cattle needed to rest frequently and headed for shade any chance they got if we pushed them too hard. Everyone experienced frustrations and successes throughout and never quit us. Cattle are where they need to be for the moment and I say "GOOD JOB!" and "GOOD FOR YOU, for pushing past your frustrations and moving ahead in your horsemanship and cattle moving skills".

We had a gal from New York who took loads of pictures and taught us some great new words and phrases to use. She did not have a hint of a New York accent, but sounded more Californian actually. Lots of fun and I look forward to seeing all the pictures she took. My computer has been having a really hard time lately – it tells me it's full! So I've been working on organizing and deleting some photos, and will probably have to get an external harddrive to store them on. It's running really slow right now, so this Highline is lean on the pictures this week. I'll do extra next week to make up for it!

I spoke with Shayne today. He's back in North Bend right now. It was neat talking about the adventures of the week, and about Colleen's visit today. They should be back in another week. It'll be good to have them home again. They are putting an addition on their house starting in the next couple of weeks. They want to be able to fit more people in when they have visitors. Right now when Jo makes us her fabulous lunches during the winter or on weekends during the summer, it's pretty cozy in there for us crew. It's fine for us, but she sure enjoys entertaining and would like a great room of sorts. She's held off from getting her flowers this year just for this project. Her garden still looks great though.

Hey, I almost forgot to say, our last cow finally calved last week! A bouncing baby heifer calf! We've had more heifers than bull calves this year. Hmm... Everything is looking good livestock wise and now we are getting ready for haying. Ricky's really been combing through the equipment so everything runs smoothly and they can get the hay up hassle free. Ricky's very good at everything he does, but he's really taking the time to really know every

aspect of things around the ranch and also out at graze. He and Randy went out yesterday to meet with the people we graze our cattle around. We hot fence around their places, pull up downed wired, repair some fences to be good neighbors to them and to keep our cattle from getting on their land. It is a fence out state, but they often help us out by allowing us to access water on their places, or just keep an eye out for anything that shouldn't be. We all help each other out. With the influx of population out this way, rather than fight it, if we can maintain a good relationship and work with people, we can better keep this way of life healthy and growing.

It's going on 4:30 right now. We've got a group of 17 coming in today. The "Ivanettes" are part of this group; Ivan and his following, Earl and Nancy Greiner, and some new folks that'll fit right in with us all. Maggie Dillely brought some of her husband's wing sauce, Defcon, with her so we'll have some hot wings this week for appetizers, and we'll have some of Earl's steak sauce on the table this evening for our steaks! I've had a cup of coffee this morning so my mouth is watering for dinner already! Well I better get ready for orientation.

Have a great week!

Dori and all of the crew



# Cookie's Corner

Summer time means the coal are fired up and so are our taste buds. Here's a couple of sauce for your grilling pleasure.

This one is a bit on the spicy side and goes well on poultry or shrimp.

½ cup Honey

½ cup Grey Poupon Mustard

8 cloves Garlic-minced'

1 5oz. bottle Pickapeppa Hot Sauce

1 Chipotle pepper – minced

Combine all ingredients in a glass bowl at least 2 hours ahead of using.

Raspberry Bar-B-Que Sauce – goes well with Pork, Chicken, or Seafood

2 Jalapeno Peppers – minced

1 Medium Onion – diced

6-8 cloves Garlic – minced

2 oz. Worcestershire sauce

1 oz. Liquid Smoke

2 oz. Grey Poupon Mustard

2 oz. Honey

1 cup Brown Sugar

2 cups Ketchup

2 cups Raspberries

Salt & Pepper

Sautee the onion, garlic, and pepper until the onion yellows. Add the Worcestershire, liquid smoke, mustard, honey, and sugar stirring well until mixture begins to bubble. Add the ketchup and mix well. Add the berries and allow to simmer for 15-20 minutes. As the berries cook, you can stir them in the sauce. Add salt & pepper to taste.