



YOU HEARD IT AT...

THE HIGHLINE



Hello Everyone!

It's Monday morning and Randy just got in from his rounds around the ranch. I gotta tell you, I've never seen him so pleased after a stint away. The place looks great with the fresh snow on the ground. T.J. and Joey are still in their pens with Wes and Kathy sticking religiously to the regimen of walking each horse twice a day for the ten minutes. Danica has the office totally under control, the lodge is clean, warm and welcoming, and she's kept the crew's bellies full with the noon meals she's been preparing. Jo-Anne called this morning with a warm welcome home and has had Kathy and C.J. helping her with wrapping Christmas presents and decorating the house. Boy can she decorate! And bake too, all diets are forgotten about until after January 1! It sure is good to be home.

While we were gone C.J., Wes, and Kathy have been out in the cows' and horses' pastures limbing the trees so that they can get under cover. There's been a noticeable change in the livestock in that they are much more content with all the crew have done. It's been pleasing for Randy to see too that the crew after having finished their daily chores, have been catching up a horse even if it's in the evenings on their own time, and riding and roping.

Our crew continues to grow. We've just hired a new gal, Amber, and a new fella, Spencer as wranglers. They both ride this style and are real cracker jacks. They'll be starting with us in January and I'll have more about them on our Staff Page of the website by the end of the week. We've also hired a couple of ranch hands Joe, and Jason, and a top-notch chef, Woody. Joe is a horseshoer which Randy's pretty happy about, Jason has been around mechanicking, farming, fencing, haying forever – way cool, and Woody is probably the most well rounded chef we've seen. Danica let me know that our numbers of reservations for this year are the highest ever and already we've got a shining crew.

Randy's heading out again, he has a hard time sitting still. He's heading down to see ours, and Shayne's fish ponds. We had them all dug out a bit deeper and larger to create less stress on the fish during the heat of the summer. They are getting established enough to where he and Shayne are thinking about opening them up to our guests for fishing. In fact, they've got an order in for some 12 to 14 inch fish, and already the ponds have fish weighing up to 2 pounds! They'll have catch and release fly-fishing only on the ponds. We have to wait and see what impact the heat stress will have, but we sure are hopeful!

Jo-Anne let me know that Kathy has been taking some pictures around the ranch getting ready for Christmas. I look forward to seeing them and sharing them the next Highline.

For now we're just going to get back into the swing of things after our whirlwind trip to the NFR.

Have a great week!

Dori

Cookie's Corner

This one sounds like an impressive addition to a holiday get together.

Hot Spiced Crab

Serves 4

This is a spicy crab spread (pâté)

1 ½ cups crab meat
8 tablespoons fresh breadcrumbs
2 teaspoons lemon juice
1 tablespoon Worcestershire sauce
Few drops Tabasco
2 heaping teaspoons mustard
approx ½ cup or more of heavy cream
4 tablespoons grated parmesan cheese
Salt & black pepper

Hot toast, to serve

Preheat the oven to 400f.

Put the crab meat into a mixing bowl. Add the breadcrumbs, lemon juice, Worcestershire sauce, Tabasco and mustard, then stir in the cream and a few grinds of salt and pepper. Divide the mixture between 4 heatproof dishes, scatter a tablespoon of cheese over the top of each one and bake in the preheated oven for about 15 minutes. Serve with the hot toast.

Enjoy

From Pat Dowding's Kitchen