

Newsletter – Spring 2019

Market Time!

Spring has sprung, and we are looking forward to participating in the Downtown Growers' Market (Saturdays at Robinson Park in Albuquerque). In May and June, we will be selling grass-fed beef, and in October and November, grass-fed lamb.

We hope that you to come and visit us at the market; it's always good to see old friends and customers, and there are lots of other great vendors there too.



Dunhill Ranch at Downtown Growers' Market

Another advantage of buying your beef or lamb at the farmers' market is that you pay no tax or delivery charges. You can even pre-reserve your favorite cuts and pick them up at the market. Send your requests to sales@dunhillranch.com or call us at 575-

854-2847.

Please remember to include your phone number in your e-mail so we can call you in case of questions. Making a reservation does not require a deposit.

Product info and pricing can be found at <http://www.dunhillranch.com/ordering.html>.

Cue the Dogs

In our last newsletter we introduced you to Emma, our new guardian dog. She was just a puppy then, but fast forward a year, and she is now a 90 pound menace to all predators that might think of harming our sheep.

Emma has learned her job quicker than any other guardian dog we have ever had. At 8 months of age, she was already taking the sheep out to the field and protecting them all day long.



Emma - On the Job

She has bonded very closely to the sheep and is constantly checking back in with them even when there are rabbits and other interesting things to examine. Emma is also

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Greek Lamb Spaghetti

The ancient Greeks were well known for having a large and varied collection of gods, ranging from Tyche, the goddess of good luck, to Chaos, the god of the gaping void. However, so far as we are able to determine, the Greeks had no god of spaghetti. Pity, because this dish is fit for the gods.

This recipe arose out of Chaos as a dish served at Sweet Peppers, a former mom and pop joint in downtown Albuquerque. A couple of our friends were SP junkies and reverse engineered the dish for themselves. They shared it with us and we made a few further refinements. All praise to Larry, Tracy, and Tyche for this recipe.

Serves 2-3.

Ingredients

- ½ lb ground lamb
- 1 Tbs olive oil
- 2 Tbs minced garlic
- ¼ cup diced onion
- ½ tsp dried thyme
- ¼ tsp cinnamon
- ½ tsp ground black pepper
- 2½ cups (20 oz) crushed tomatoes
- 2+ Tbs honey
- ¾ cup sliced kalamata olives
- ½ cup diced green pepper
- 2 oz feta cheese, crumbled
- ¼ cup chopped fresh parsley

Instructions

1. Brown the lamb in small pot until all of the pink is gone. Then remove the lamb from the pot and set aside. Discard any excess grease (save just a thin coating on the bottom) and add the olive oil.
2. Sauté the onion until just starting to brown at the edges. Add the garlic and sauté for another 30 seconds or a minute, until just fragrant.
3. Add the thyme, cinnamon, and ground pepper and stir for about 20 seconds. Then add the tomatoes and 2 Tbs honey and stir well. Cook on low heat for about 10 minutes until thoroughly warm.
4. Taste the sauce and add a bit more honey if the sauce is too acidic. You are

looking for a nice mix of acid, sweet, and cinnamon, with a small edge of black pepper.

5. Add the lamb, olives, and green peppers to the sauce. Simmer on low, stirring occasionally for 30 minutes. Add a little water if it gets too thick.
6. While the sauce is simmering, boil a lot of water and make enough spaghetti for 2-3 servings.
7. Drain the spaghetti, place in bowl, top with sauce, feta cheese, and parsley. Serve immediately.

The Ancient Myth of Gyros and Naan

Clearly we were in the mood for Greek food this past year. This recipe is adapted from recipes by Chef John, via our friends Lonna and Jerry.

This is a three-part recipe: you will serve the sliced Gyros over Naan bread slathered with Tzatziki sauce. It's a bit of work, no question, but the results are worth all the effort.

Serves 8

Ingredients for Gyros

- 1 pound ground lamb
- 1 pound ground beef
- ½ cup finely diced yellow onion
- 4 cloves garlic, crushed
- 1 Tbs minced fresh rosemary
- 2 tsp dried oregano
- 2 tsp kosher salt
- 1 tsp fresh ground black pepper
- 1 tsp ground cumin
- 1 tsp paprika
- 1/8 tsp ground cinnamon
- 1/8 tsp cayenne pepper
- 2 Tbs dry bread crumbs
- 1 Tbs olive oil

Instructions

1. Preheat oven to 350 degrees. Lightly oil a 9x9-inch baking dish. Line with parchment paper that extends up the sides. Turn the parchment paper over so the oiled side is up.
2. Place ground lamb and beef in a mixing

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Gyros and Naan – Continued.

bowl. Add onions, garlic, rosemary, oregano, salt, pepper, cumin, paprika, cinnamon, cayenne pepper, and bread crumbs. Mix until well combined. Transfer to prepared baking dish and press the meat mixture firmly into the dish in an even layer that extends to the edges. Meat mixture should be packed and fairly dense.

3. Bake in preheated oven until nicely browned, 30-45 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C). Cool to room temperature. Transfer to a plate. Cover with plastic wrap and refrigerate until chilled, 1 to 2 hours.
4. Transfer meat to a cutting board. Cut into 3 pieces crosswise. Slice each piece into 1/8-inch thick slices.
5. After making the naan and tzatziki, heat oil in a skillet over medium-high heat. Cook slices until browned, about 2 minutes per side.

Ingredients for Naan

- 2¼ tsp active dry yeast
- 1 cup warm water
- ¼ cup white sugar
- 3 Tbs milk
- 1 egg, beaten
- Melted butter for brushing

Instructions

1. In a large bowl, dissolve yeast in warm water. Let stand about 10 minutes, until frothy. Stir in sugar, milk, egg, salt, and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well oiled bowl, cover with plastic wrap, and set aside to rise. Let it rise 1 hour, until the dough has doubled in volume.
2. Punch down dough, and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and place on a tray. Cover with a towel, and allow to rise until doubled in size, about 30 minutes.
3. During the second rising, preheat grill

pan to high heat.

4. At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill, and cook for 2 to 3 minutes, or until puffy and lightly browned.
5. Brush uncooked side with butter, and turn over. Brush cooked side with butter, and cook until browned, another 2 to 4 minutes.
6. Remove from grill, and repeat with each remaining ball of dough.

Ingredients for Tzatziki Sauce

- 1 English cucumber, peeled and grated
- ½ tsp salt
- 2 cups Greek yogurt
- 4 cloves garlic, minced
- 1 pinch cayenne pepper, or to taste
- 1 Tbs lemon juice
- 2 Tbs chopped fresh dill
- 1 Tbs chopped fresh mint
- salt and ground black pepper to taste
- 1 sprig fresh dill for garnish
- 1 pinch cayenne pepper for garnish

Instructions

1. Sprinkle grated cucumber with salt in a bowl and let stand 10 to 15 minutes to draw out juice.
2. Place yogurt into a separate bowl. Dump cucumber and its juice onto a sturdy, dry paper or cloth towel and squeeze as much moisture as possible from the cucumber. Mix cucumber into yogurt. Add garlic, cayenne pepper, and lemon juice; mix thoroughly.
3. Stir dill and mint into yogurt-cucumber mixture; season with salt and black pepper to taste.
4. Cover bowl with plastic wrap and refrigerate for 3 or 4 hours (or overnight). Transfer to a serving bowl and garnish with a sprig of dill and a sprinkle of cayenne pepper for color.

Cue the Dogs- Continued.

surprisingly gentle with the new lambs. At first, she was not sure what they were, but quickly figured out that they belonged with Momma. She even attempted to herd a lost lamb back to its mother. Didn't work, but hey, she tried!



I'm in Charge Here!

On the herding dog front, Meg is still with us (at 14 years old!) and in full retirement. Her biggest task these days is deciding where to take a nap. Our new dog, Finn, is solely in charge of getting the lambs and steers where they are supposed to go.



Finn - Showing Some Style

Finn put in a lot of good work last year, and has become an indispensable part of the team at Dunhill Ranch. She can get the sheep out to the fields or back to the corrals without a fuss. She can pick up steers or sheep at

short distances and bring them back, no problem. This year, we will be working on increasing the distances at which she has to fetch the animals, so that the Lazy Shepherd can watch Finn get the evening chores done while enjoying a beer on the porch.



Power Comes in Small Packages!

Behind the Scenes at Dunhill Ranch

It is not uncommon for people to come and visit us at the ranch and remark on how beautiful it all is. True, we live in a place of stunning natural beauty, but a lot of thought and work goes into keeping it beautiful.

Behind the ranch house, tucked into a fold in the hills, is a set of corrals that date, as near as we can tell, from the early 20th century. From the corrals, it is possible to forget that this is the year 2019: there's nothing modern visible. Not even a telephone line.

It's the sort of place that you would see in a Western movie, filled with cattle and cowboys, all intent on getting a tough job done in a tough environment. It's built out of native cedar posts cut on the property, and all tied together with barb wire and iron pipe. It has alleys and chutes and gates that were designed to ease the movement of cattle and that could be built and maintained with a minimum of imported materials.

Over the years, cowboys had added patches on patches as repairs were needed and we

Behind the Scenes- Continued.

continued the tradition when we bought the ranch.

Recently however, it became clear that the corrals could no longer be effectively patched so that they would hold animals, and what used to be a picturesque, useable, set of corrals had become a dilapidated ruin.



Old Corral Fencing at Dunhill Ranch

As much as we admired and envied all the modern welded pipe corrals that our neighbors have, we had grown attached to the old fashioned sort. We were reluctant to rip it all down, but we needed functional, as well as pretty, corrals so we hit on the notion that we could completely rebuild the corrals, maintaining the existing layout, and re-using most of the original materials, while updating the supports and gates that had weathered away, using techniques and materials that had not changed from 100 years ago.

It was a huge job (we're talking about 100 post holes, dug by hand and massive quantities of wire, to secure the old pipes and fence stays) but we spread the job out over three years and now we have a set of corrals stout enough to hold our livestock, but which looks like it has always been there, which in our minds, it has.



Ready for Another 100 years

Pete's Poster

Occasionally the gods require me to return to the underworld (aka Socorro) and spend time contemplating life on the ranch.

Recently, I spent some quality time with Hades (aka my dentist) chaired, bound, gagged, and casually reviewing the inspirational posters on his ceiling while he took a jackhammer to my molars. And this is what I read:

GRIT - the mental toughness and passion that propels you towards achieving your dreams.

I found that very curious, because at that moment, my dreams mostly involved getting the hell out of that chair and murdering the dentist. However, since that happy moment lay in the distant future, I occupied the time dreaming up a few posters of my own:

GRIT - the stuff in your eyes that reminds you that you haven't nearly finished work yet, and a hot shower is just a dream.

DRIVE - an unpleasant task, but one rendered necessary when the fridge is empty and the nearest market is 50 miles away.

GROW - something that the lambs in my pastures do and the plants in my garden don't.

ENDURE - Really? I'm already at the dentist!

Actually though, what I find most motivating is a job well done. It's inspiring when I create something lasting, well made, and functional. So here's a poster for my new-old corrals:

QUALITY - It doesn't matter what you do, so long as you do it well.