

## Newsletter – Summer 2016

### Reserve Your Lamb

Golly! Is it July already? Some days, we're not sure what month we are in- we are that busy. We are dealing with new lambs, a new pickup truck, a new guardian dog, new cattle, a new solar well and stock pond, in addition to all the usual ranch work and projects. We apologize for the delay in getting the newsletter out.

We have lots of lambs this year, and if you have not already done so, please e-mail your reservations to [sales@dunhillranch.com](mailto: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 when your lamb is available. Reserving lamb does not require a deposit.



Sheep on pasture, Dunhill Ranch.

Please note that we have made some changes to our product list. We will no longer be offering individual packages of leg steaks, Denver ribs, or sirloin steaks as these have not proven to be as popular as our other cuts. You can still get these cuts with a whole lamb order, however. Also, we regret that we have had to change how we handle half-lamb orders. It has proven to be too

difficult to make two equal half orders from a single lamb, so starting this year, we are offering a half-lamb combination deal.

With a combination deal, you can order a selected set of lamb cuts and get a better price than ordering them separately. We will be offering a "Half-Lamb Combo" a "Roasting & Braising Combo", and a "Grilling Combo". Information on all our products and current prices can be found at <http://www.dunhillranch.com/ordering.html>

### Meet Thor – 110 Pounds of Puppy

Since our 11 year old guardian dog Rocky handed in his dog dish last year, our other guardian dog Molly has been protecting the sheep from lions and coyotes by herself. She has been doing a fantastic job, but she is also getting on in years, so last winter, we added a new puppy to the team.



Thor at two months old – "Don't mess with my lambs!"

Thor is an Anatolian/Great Pyrenees cross-breed. He comes to us from a sheep ranch in

## Masaman Lamb Curry with Sweet Potatoes and Peas

This recipe was adapted from one created by [Spirit House](#) restaurant and cooking school. There are a couple of unusual ingredients, but they can be found in most Asian food stores. We found them at [Ta Lin](#) in Albuquerque. They also have a store in Santa Fe.

This Thai-style curry is a wonderful blend of sweet, spicy, and savory flavors. It is supposed to taste better the second day, but we have never managed to put the theory to the test, as there are never any leftovers.

Serves 4 normal people, or 2 greedy ones

### Ingredients

2 Tbs vegetable oil  
1 lb boneless lamb leg meat, diced  
1 large onion, diced  
1 large sweet potato, diced  
1 can coconut milk (14oz)  
2 Tbs Masaman curry paste (comes in a can)  
½ cup roasted peanuts  
2 Tbs sugar  
2 Tbs fish sauce  
1 Tbs lime juice  
1 cup frozen peas

### Technique

Heat the oil in a wok or large frying pan and sear the meat on high heat. Add the onion, cooking for about a minute. Add enough water to cover, bring it to boil and simmer for 15 minutes. Add the potatoes, cover the pan with a lid or foil, and simmer until potatoes are partially cooked. Strain out the meat and vegetables, and save the broth.

Place the thick cream from the top of the coconut milk can in your pan and then stir in the curry paste, cooking on low heat for 5 minutes. Mix in the potatoes, meat, and peanuts. Stir in the remainder of the coconut milk, add sugar, fish sauce and lime juice. Stir until the sugar is dissolved.

If necessary, stir in as much of the saved broth to thin the sauce to your taste. Simmer until the potatoes are cooked through. Five minutes before serving, stir in the frozen peas. Serve with steamed rice.

## Grilled Leg of Lamb with Thyme and Allspice

It's summer time and the lambin' is easy...

While lamb is not usually considered a summertime dish, we really like lamb grilled over charcoal, and summer is when we do almost all our grilling. Served with roasted vegetables and some rice or couscous, this lamb dish is a perfect accompaniment to that chilled glass of white wine in your hand!

Adapted from a recipe that appeared in [Gourmet](#) magazine many years ago, this recipe is pretty easy, though you do have to marinate the lamb overnight before grilling.

Serves 6 to 8

### Ingredients

4 large garlic cloves  
1½ tsp salt  
2 Tbs olive oil  
1 tsp finely grated lemon zest  
1 Tbs lemon juice  
5 tsp minced fresh thyme  
1 tsp black pepper  
½ tsp ground allspice  
Bone-in leg of lamb  
Instant-read meat thermometer

### Technique – Previous Day

Trim the fat from the leg of lamb, leaving only a thin layer to keep the meat moist and give it flavor.

Mince the garlic, then mash it into a paste with salt using the flat side of a chef's knife. Stir together the garlic paste, oil, lemon zest and juice, thyme, pepper, and allspice.

Put the lamb, fat side up, in a large ceramic or glass dish. Using a paring knife, make 1½ inch-long slits (about 2 inches deep) 2 inches apart all over leg. Reserve 1 tsp thyme

mixture and stuff the remainder into slits, then rub the lamb all over with the reserved mixture. Cover the lamb, and leave it in the refrigerator for about 12 hours.

### Technique – Grilling Day

Remove the lamb from the refrigerator and let it stand at room temperature for 30 minutes before grilling.

Prepare the grill for indirect-heat cooking over medium-hot charcoal (high heat for gas). If using a gas grill, preheat all burners on high, covered, 10 minutes, then turn off all burners except one.

Oil the grill rack, then grill the lamb over the coals (or burner) for a few minutes on each side until seared.

Move the lamb over the area with no coals (or over turned-off burner), with the grill covered, without turning, until an instant-read thermometer inserted into the thickest part of the roast registers 125°F for medium-rare. To maintain medium-hot charcoal, add more charcoal (about 2 cups) every 15 minutes.

Cooking time will vary depending on the heat of the fire and the size of the leg, but you can expect 1 to 1½ hours.

Let the lamb rest on a cutting board, uncovered, for 15-20 minutes before carving. Use this time to prepare some roasted vegetables and rice, and pour yourself another glass of wine!



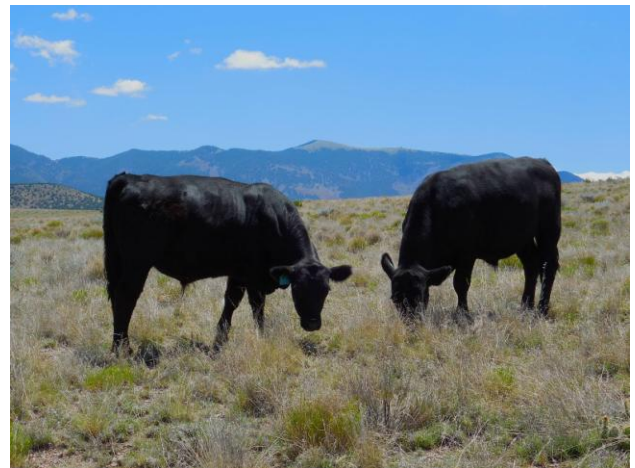
## Where's the Beef?

We have been raising sheep at Dunhill Ranch for almost 20 years now, and we hope to

continue that tradition for many years to come. Occasionally, however, people have asked us whether we sell pasture-raised beef.

In addition, a lot of the latest science coming out of range management programs in the US indicates that mixed species grazing is a valuable tool for maintaining the health of Western rangelands. Our primary goal has always been to maintain the health of the land, and we were intrigued by the possibility of expanding the products that we offer our customers while improving the land at the same time.

This year we had the opportunity to purchase some very nice steers from a nearby rancher who, like us, refuses to use hormones, chemicals, or antibiotic-laced feed, and takes very good care of her land and animals. These steers were born on pasture, are being raised on pasture, and will never see a feedlot. We have plenty of grass this year, so they are growing rapidly. They get along well with the sheep, though it took Thor and Molly, our guardian dogs, a while to realize that those big black animals out in the middle of the field were not a threat.



Cattle on Pasture – Spring 2016

We hope to have pasture-raised beef ready for sale in December or early next year. We have not yet decided exactly which cuts of beef we will offering, but there will certainly be a good selection of roasts, steaks, and ground beef. If you are interested in purchasing some of this pasture raised beef, please drop us a line, and we'll contact you when the steers are ready to be processed.

*Meet Thor - 110 Pounds of Puppy- Continued.*  
Northern New Mexico, and has adapted well to life at Dunhill Ranch.

The first thing that Thor had to learn was that he was member of the flock, albeit one with very large teeth and claws. This process takes months, but even before he got here, Thor had a pretty good start, since he was born in a field with lots of sheep around. Once he came to Dunhill Ranch, Thor was given his own small group of lambs to live with and he spent several weeks learning to live with young lambs. Pretty soon, he was clearly happy being "one of the gang" and it was time for the next lesson – manners.



Thor - What is this leash thing anyway?

One problem that often occurs when introducing a new guardian dog to a flock of sheep is that, once comfortable with the sheep, the dog can get quite exuberant in playing with "his" lambs. Chasing lambs, nipping at ears, tail pulling- it's all good fun when you are a puppy! Unfortunately, this results in tired, limping, bloody lambs- not a plus from the shepherd's point of view. The shepherd can make his displeasure known to the puppy when the puppy is caught in the act, but the shepherd is not always around, and puppies learn very quickly that "when the shepherd's away, the puppy can play!" Fortunately, there is a simple solution to this problem. Momma ewes are rather intolerant of any roughhousing with their lambs. Put a new momma and her lamb(s) in the pen with

the puppy and the puppy will figure out pretty quickly that he'd better behave unless he wants a schooling from momma!

Fresh from "momma-school", Thor also had to learn how to walk on a leash and get into a truck. Generally, guardian dogs don't spend much of their time away from the flock (it is, after all, a 24-hour a day job), but occasionally they have to be taken to the vet or up to the ranch house for a trim. Nothing is more difficult than trying to lift a 125 pound squirming bundle of fur into the back seat of a truck, so getting Thor to jump in on his own was a priority. Thor took to the leash very quickly, but required considerable encouragement before he decided that the truck was not totally evil.



Truck Training - One paw at a time.

The most important thing that Thor still has to learn is to stay with the flock unless there is a good reason not to do so. This is a tough one. It's Thor's job to stay near the sheep, but it's also his job to be familiar with his

territory and locate and chase away any predators before they get too close. This can lead to a lot of aimless wandering unless Thor is reminded regularly that duty requires him to check back in with the sheep at short intervals. Whenever he is out in the field with the flock, Thor is allowed to explore, but we remind him of his duty with the word "sheep" if he strays too far. He learned this command very quickly, and is starting to show signs that he understands what is "too far". This process can take years, but we've never had a guardian dog that did not figure it out sooner or later. Basically, the instinct to protect and explore pulls the dog away from the sheep and the urge to "be one of the gang" brings him back. As we go to press, he has already chased off two bold coyotes and learned that pronghorn antelope are a) Not a threat and b) Cannot be caught.



Still growing, Thor is already a really big boy.

Thor is about 110 pounds right now, and may reach 120 or 130 pounds before he is done growing. He has shown all the signs that he will be a happy and useful member

of the Dunhill Ranch team for many years to come.

## Another Graduate of the Dunhill Ranch School of Shepherding

Maintaining the ranch and keeping the sheep healthy, well-fed, and out of trouble is a full time job. Often it seems like we can never get all the work done. Last year, we were very lucky to obtain the services of Kolt Henderson for much of the summer. Kolt had recently graduated from Magdalena High School and took on the job of shepherding the sheep out to pasture with the border collies as well as repairing fences and corrals. He also made repairs to our equipment when it broke down (an all-too-common problem) and generally helped out wherever help was needed. He even gave us a great recipe for Navajo Tacos!



Kolt Henderson - Shepherd and Ranch Hand.

After the summer when most of the sheep were sent off to make chops, Kolt moved on to working for a local veterinarian. We are sure that whatever his eventual career becomes, he will make a success of it.

If you know anyone who might be interested in becoming a shepherd for part or all of next summer, please let us know. While it's a tough job, it can be a great learning experience for the right person.