

Newsletter – Summer 2017

Does Anybody Really Know What Time It Is?

You guessed it – it's lamb and beef reservation time. We had a very good lambing season and expect to have lambs ready starting in September. This year we are offering whole lambs (live or processed), individual packages of USDA-inspected lamb, and "Half-Lamb", "Roasting & Braising", and "Grilling" combination packages.

In addition to our lamb, we will have grass-fed beef packages again this winter. While winter is still a ways off, it's always a good idea to get your reservations in early, since many of the popular cuts sold out quickly last year and we fill orders on a first-come, first-reserved basis.

So....if you have not already done so, please send reservations to sales@dunhillranch.com or call us at 575-854-2847.

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



New lambs at Dunhill Ranch.

Please remember to include your phone number in your e-mail so we can call you

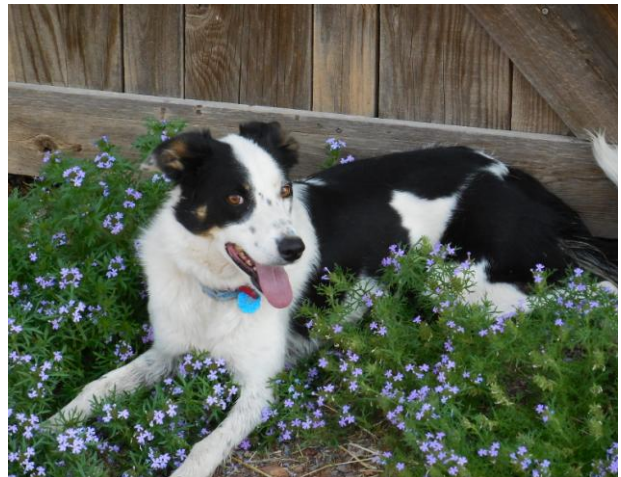
when your order is available. Making a reservation does not require a deposit.

Meet Finn – Rock Star in Training

Herding dogs, like rock-and-roll stars, are not born great. Of course, they need a ton of talent, but achieving greatness requires dedication and a hell of a lot of hard work. Big hair and amplifiers are strictly optional.

We have just acquired a new "rock-star" Border Collie, Finn, who is 4 years old, and well on her way to taking over from an aging rock-star, our 13-year old Border Collie Meg.

Finn, who comes to us from Pam Wolf, a top-notch trainer and breeder in Kansas, is very smart and amazingly quick at learning new things. She comes to us with some basic training for sheepdog trials, but needs to learn a lot about practical ranch work.



Finn McCool – Chilling before the show.

Fortunately, Finn is up to the challenge. She's eager to please and has more energy than all the rest of the animals on our ranch

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Navajo Tacos with Lamb or Beef

Navajo tacos are a staple of rodeos and summertime festivals in New Mexico. There are as many variations as there are vendors serving them, but the common theme is golden brown fry bread, topped with spicy meat sauce, beans, cheese, and lettuce. Generally, it is made with ground beef, but we tried ground lamb and found it very tasty.

This recipe was adapted from several sources, but great credit and many thanks must go to Kolt Henderson (our shepherd from 2015) who perfected the technique. Speaking of technique, this is a tasty, but messy dish to cook and eat. Dress accordingly.

Serves 4 to 6.

Ingredients for the Fry Bread

- 2 cups flour
- 1 Tbs baking powder
- 1 tsp salt
- 1 cup milk
- 1 cup oil for frying

Ingredients for the Taco Seasoning

- 1 Tbs chili powder
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp crushed red pepper flakes
- ¼ tsp dried oregano
- ½ tsp paprika
- 1½ tsp ground cumin
- 1 tsp salt
- 1 tsp black pepper

Ingredients for Assembling

- 1 lb ground beef or lamb
- ½ cup chopped onion
- 2 Tbs taco seasoning (above)
- ½ cup picante sauce or salsa
- 1 can ranch beans
- 1 cup shredded cheddar cheese
- 2 cups shredded lettuce

Instructions

1) In a medium bowl, stir together the flour, baking powder, and salt. Stir in milk, and mix

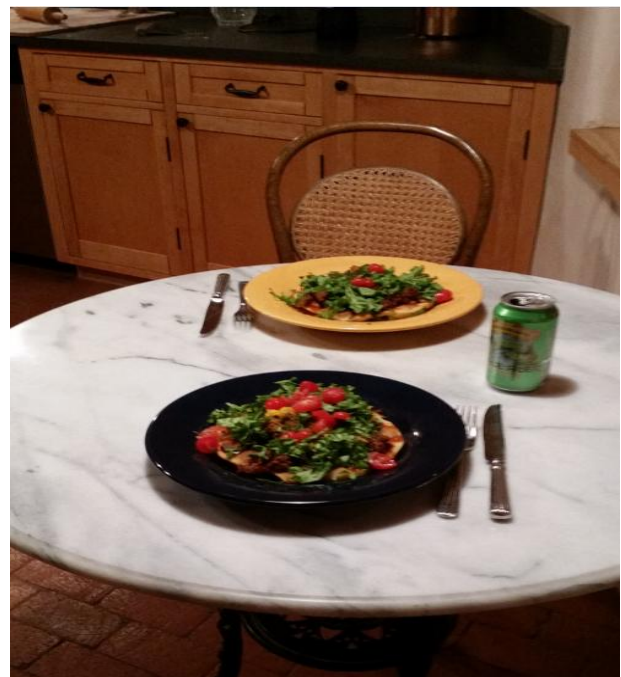
until the dough comes together. Add more flour if necessary to be able to handle the dough. Knead the dough until smooth, at least 5 minutes. Let the dough rest for 5 minutes.

2) In a large skillet, over medium-high heat, cook the ground beef (or lamb) with onions and taco seasoning until well browned. Keep warm until ready to use.

3) Combine beans and picante sauce in a small saucepan over low heat. Cook until heated through. Cover and keep warm.

4) Put oil in a large, deep heavy skillet, about ¼ to ½ inch deep. Heat until quite hot but not smoking. A small piece of dough should sizzle when put in the oil. Cut dough into 4-6 pieces, and roll into round discs which are very thin, like tortillas. Fry the dough in the hot oil until golden on both sides, turning only once. If the dough puffs up too much, deflate it with a spatula or fork. Drain on paper towels.

5) Top the fry bread with beans, meat, lettuce and cheese. Spoon extra picante sauce or salsa over the top. You can also try other toppings, such as onion, sour cream, or guacamole. Goes well with a cold beer!



Navajo tacos for dinner.

Guinness Lamb Stew

This recipe comes to us courtesy of Dan Kwiecinski. Often, recipes that we receive need some adapting before they are ready for primetime, but this one is simple and delicious and needs no help from us.

This stew will also work with Dunhill Ranch beef, if you prefer it to the lamb.

As with most stews, this one improves with age. Consider making it a day in advance and re-heating it while you toast some bread and toast your friends with an extra beer!

Serves 4-6

Ingredients

- 3 pounds cubed lamb (or beef)
- Olive oil or bacon fat
- 2 medium onions, roughly chopped
- 6 cloves garlic, minced
- 3 Tbs tomato paste
- ½ tsp sugar
- 1 bottle Guinness beer
- ¼ cup flour
- 3 cups beef broth or consommé
- 2 cups water
- 2 large bay leaves
- Fresh rosemary to taste
- 4 large carrots, roughly chopped
- 1 pound small white boiling potatoes
- 1 cup frozen peas
- 1 cup raw barley – cooked separately with 4 cups water

Technique

- 1) Season meat cubes with salt and pepper.
- 2) Heat olive oil or bacon fat in a pan on medium high and brown the meat in small batches to avoid steaming it. Set aside.
- 3) Add onions and a tiny bit of water to the pan. Scrape up any brown bits and sauté the onions in a little more oil for a few minutes. Add garlic to the pan and sauté for an additional minute. Add tomato paste

and cook for a final minute

- 4) Add meat back in and sprinkle with flour. Stir to coat the meat and then add beef stock, Guinness, water, herbs, and sugar.
- 5) Cover and simmer 1½ hours. While this is happening, cook the barley and set aside.
- 6) After 1½ hours, add carrots and potatoes. Cover and simmer for an additional ½ hour.
- 7) Check spices and add fresh ground pepper, salt, or sugar as desired.
- 8) Add frozen peas and cooked barley.
- 9) Bring to temp and it's ready to serve.

More Steers on the Way!

We had such a good response this past year to our first ever grass-fed beef that we are offering it again this winter. We are getting more Black Angus steers from our neighbor at Hickman Ranch in August. These steers were born and raised on pasture without hormones, chemicals, or antibiotic-laced feed. When they come to Dunhill Ranch, they will free-range over 1000 acres of grass. We are grazing three steers this year, since we feel that three steers, two horses, and 100 sheep is all that the land can sustain, long term. At Dunhill Ranch, that health of the land and the animals are always our primary considerations.



Cattle on pasture – Spring 2016

Meet Finn – Rock Star in Training– Continued.
combined.

The most important thing that Finn is learning is how to use her "quiet power" to control the sheep. Meg is the master of "the look"- a withering glance that convinces the bitchiest ewe that moving on is in her best interest. Finn is quickly learning that less is often more and that sheep respond well to a threatening stare or a feinted nip at the heels. She has made great progress so far, and it's only a matter of time and practice before she has this riff down.



Meg - Chilling after the gig.

All stage artists know that confidence and presence are key to a great performance, but if you don't have the chops, they'll only get you so far. Finn is currently polishing some of the basics too: directional flanks (moving around the flock clockwise or counter-clockwise), gathering multiple groups, keeping the sheep moving down the road, working the sheep in close quarters for weighing and sorting, working the sheep at long distances out in the field, and most importantly, knowing when not to work, even if there are sheep around.

Finn is also learning whistle commands which allow her to respond to us at distances of up to half a mile. There are over dozen different whistles that she needs to learn: "walk up", "look back", "circle clockwise", "circle counter clockwise", "stand still", among others.

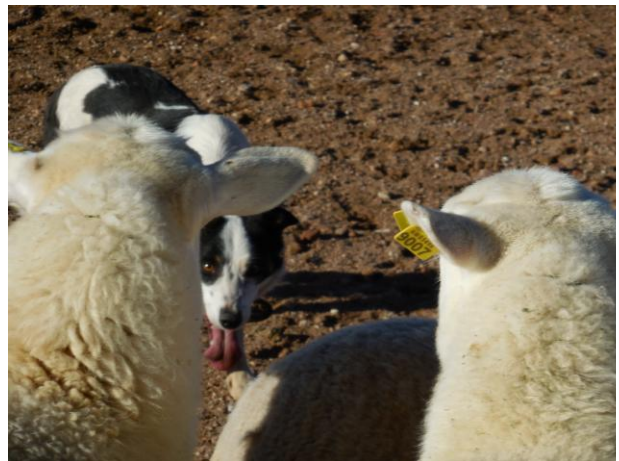
Finn also has a little remedial work to do.

Prior to coming to Dunhill Ranch, she did not spend much time inside of houses, barns, offices, or vehicles and these places were new and scary to her. Our truck in particular (an old, large, noisy diesel) was, in her view, a puppy-eating monster. The ATV was not much better, though at least she could work on her "wind-blown" look.



Finn - Showing the sheep who's boss.

After several months of encouragement, Finn now happily hops into the truck and patiently sits on the ATV, waiting for the time to work. She also has learned to sit down and wait for permission before going through doors, and to lie down quietly when dinner is preparing. She has not learned to do a load of wash yet, but we are expecting she will master that any day now.



Why sheep move for a Border Collie.

In short, Finn is working hard and learning fast. We hope she will be rockin' and rollin' for many years to come.

Scenic Views from Dunhill Ranch

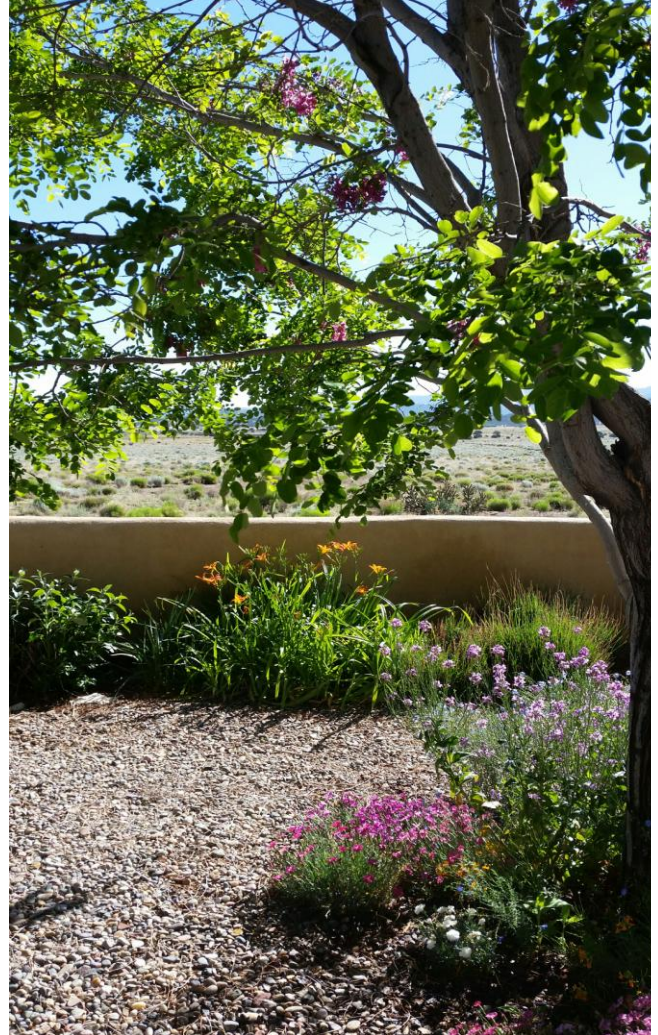
We are lucky to live in a really beautiful place, and we want to share a few photos of what we see outside our door on a regular basis. Hope you can come and visit us sometime!



Horses on pasture, Dunhill Ranch.



Mule deer outside our kitchen door.



Our garden in bloom.



South Baldy mountain in our backyard.