

# Newsletter – Summer 2022

## Beef and Lamb 2022

The summer is half-way over and the steers and lambs are getting fat on green pastures (we had 5" rain in June). We expect beef to be available from late August through the first two weeks of December. Lamb should be ready in late September and available through November.

In addition to ranch pickups and home deliveries, Jessica and I will be selling our lamb and beef at the [Downtown Growers' Market](#) in Albuquerque (Saturday mornings starting Aug 27<sup>th</sup>) and at the [Farmers' Market](#) in Socorro (Tuesday evenings starting Aug 30<sup>th</sup>). There are lots of other local farmers at these markets and it is a great way to get fresh food that is responsibly produced.



Pete and Jessica – Downtown Growers' Market

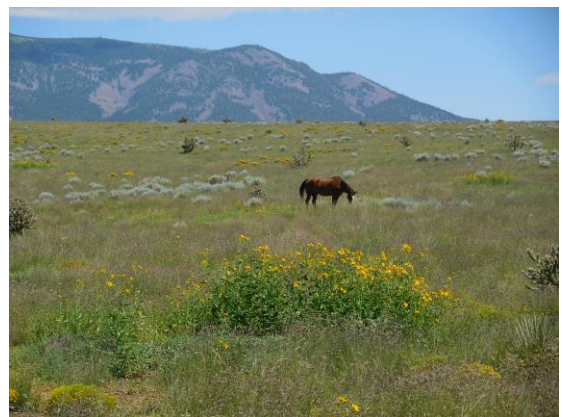
Sadly, we have found it necessary to raise our prices this year. We delayed setting our prices until now, hoping that inflation would cool down, but pretty much everything we buy for the ranch has shot up in price and we have to cover our costs somehow or go out of business. That said, we increased our prices as little as possible, and we hope that you will find them to be fair. In addition, we are still selling our beef and lamb "by-the-

pound", as opposed to some local retailers who have started charging by-the-piece in an effort to disguise their price increases.

Information and pricing for our beef and lamb products can be found at <http://www.dunhillranch.com/ordering>. We encourage you to contact us in advance, since we often sell out of items quickly. Remember that it costs NOTHING to make a reservation and you can change your mind at ANY time. Send your requests to [sales@dunhillranch.com](mailto:sales@dunhillranch.com) (please include your phone number in the e-mail) or call us at 575-854-2847.

## Passing the Torch

For the past few years our horse, Cimarron, has played an essential role at Dunhill Ranch. Checking fences, herding sheep, hauling pipe, gathering cattle, or just saving us from having to walk a mile across the pasture, Cimarron has always been there for us. But now, he is approaching 28 years old and is ready for a well-deserved retirement.



Cimarron on Summer Pasture

Last Winter, after a long search, we found a great horse to take over day-to-day chores from Cimarron. Mocha is a 14-year-old mare

## Beef Brisket with Onions

This recipe comes courtesy of our friends L&T West. It's easy to make and your house will smell like carnivore heaven.

You could also make this in a smoker, but if you have a really nice brisket, cooking it in the oven will let the beefy flavor stand out.

Serves 6-8

### Ingredients

- 4 lb beef brisket
- 1 large yellow onion
- Salt and pepper
- Large piece of aluminum foil

### Instructions

1. Peel the onion, slice in half lengthwise, and trim off the four ends. Slice each half onion into ¼" slices and crumble in a bowl so that you have lots of little half-moons.
2. Place brisket on the aluminum foil, fat side up, and generously season with coarse salt and fresh ground pepper.
3. Top the brisket with the onions, and season with more pepper and salt.
4. Fold the aluminum foil over the brisket and pinch to seal tightly.
5. Bake in a 250-degree oven for 10 hours.
6. Remove beef and onions from foil. Slice the beef thinly across the grain and serve.

## Mongolian Meatballs

If you are looking for a party appetizer that is sweet, spicy, tangy, and hearty all at the same time, look no further! This recipe is adapted from the original created by [Café Delites](#) and is guaranteed not to generate any leftovers! Thanks to C. Lassez for sharing the link.

Makes about 30 cocktail (1") meatballs

### Ingredients for the Meatballs

- 1 lb ground beef
- ¾ cup panko breadcrumbs
- 1 egg
- 1 Tbs soy sauce
- ½ Tbs rice wine vinegar
- ½ Tbs minced garlic

- ½ tsp minced ginger
- ½ cup finely minced green onions
- Salt and pepper, to taste

### Ingredients for the Glaze

- ½ tsp sesame oil
- ½ Tbs finely minced garlic
- ¾ tsp finely minced fresh ginger
- ¼ cup soy sauce
- ⅓ cup water
- ¼ cup brown sugar
- 1½ Tbs hoisin sauce
- ½ tsp fish sauce
- ½ tsp ground white pepper
- 1 tsp hot red chile powder

### Garnish for Serving

- Sesame seeds
- Thinly-sliced green onion (greens only)

### Instructions

1. Preheat oven to 400 degrees. Assemble all your ingredients in advance, so nothing gets missed.
2. Mix together all of the meatball ingredients in a large bowl until well-combined. Spoon out 1-inch of meat mixture with a cookie scoop (or tablespoon), shape into balls and place onto a large baking sheet or tray lined with parchment paper.
3. Heat a non-stick pan over medium-high heat. Whisk all of the glaze ingredients together in the pan until well blended.
4. Put the tray of meatballs in the oven and bake for 10-12 minutes, or until golden brown and cooked through. (Time is correct for 1" balls. Larger meatballs will take a little longer.)
5. While the meatballs are baking, bring the glaze to a simmer and continue cooking until it thickens, while stirring occasionally to prevent burning or sticking on the bottom of the pan (about 10-15 minutes).
6. When the meatballs are done, add half of the meatballs into the pan and gently coat each one generously and evenly in the glaze. Transfer the glazed meatballs to a serving dish with a slotted spoon and repeat with the remaining meatballs.

7. Sprinkle with sesame seeds and sliced green onions. Serve warm with toothpicks or miniature forks.

## Coconut Lamb Curry

Here's a quick and easy recipe adapted from one at [Food & Wine](#). It can be made a day in advance and heated just before serving.

Thanks to M. O'Brien for the link to this dish!

Serves 4

### Ingredients

- 2 Tbs vegetable oil
- 1 medium onion, coarsely chopped
- 2 garlic cloves, minced
- 1 Tbs minced fresh ginger
- 1½ pounds lean ground lamb
- 1½ Tbs curry powder
- ½ lb sweet potato, peeled and cut into ½ inch dice
- One 14-oz can unsweetened coconut milk – shaken well to mix
- ½ cup chicken stock
- Salt, freshly ground pepper, sugar
- ½ cup frozen baby peas, thawed
- ⅓ cup coarsely chopped cilantro

### Instructions

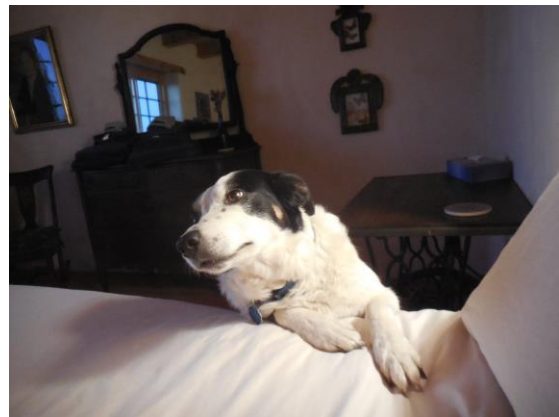
1. In a large, deep skillet, heat the oil until shimmering. Add the onion and cook over moderately high heat until barely softened, about 2 minutes. Then add garlic and ginger and cook for another 2 minutes.
2. Add the lamb and cook over moderately high heat, breaking it up with a wooden spoon, until it starts to brown, about 10 minutes.
3. Add the curry powder and sweet potato. Cook for 2 minutes.
4. Add the coconut milk and chicken stock to the skillet. Stir, then taste the sauce and adjust the seasoning with salt, pepper, and a little sugar, if desired.
5. Cover partially and simmer over moderate heat until the sweet potato is tender, about 15 minutes.
6. Add the peas and cook until heated through. Stir in the cilantro and serve

with hot sauce (sriracha sauce works well) over white rice.

## Pete's Daily Feed

When I was young and foolish and still watching TV, I thought that ranching was all about pushing cattle across the plains and occasionally firing a six-shooter at the bad guys. Now that I am past sixty (and still foolish), I realize that there is a lot more to it than that. Here's a typical day for me:

*First light* – Awake to Finn pawing my head. Works better than an alarm clock. No snooze button. Let her outside to pee.



Finn Says: "Time to Work – Now!"

*Half an hour later* – Coffee made. Boots on. E-mail read. List of critical jobs whittled down to what might just get done in a short week.

*Dawn* – Pull out the ATV after clearing out the mess blocking the shop door. Finn jumps on, indecently perky and ready for work. Load ATV with tack for the horse, coffee for me, and a basket of miscellaneous tools that should have been taken to the barn yesterday. Start down the road.

*Two minutes later* – Realize that I need vet supplies to treat a sick ewe. Turn around. Spill coffee. Curse fluently. Return to house. Jessica joins me for more coffee. Collect medicines and supplies.

*Just as I'm about to leave again* – Work crew shows up unexpectedly (they were supposed to be here last week). Entire days' schedule thrown into disarray. Mentally scan list of tasks that they can complete without me. Decide to have them repair broken fencing,

paint gates, cut firewood, and trim jungle weeds around corrals. Roust out tools and supplies for them.

*Sun is over the mountain* – Ewe vetted, rams fed and watered, flock moved to field (Finn does most of the work, I just drink coffee and follow with the ATV), horse (mercifully close) whistled in, haltered, grained, and prepared for shoeing. Check water for steers.

*Mid-morning* – Horseshoeing done. My back feels beyond sixty years old. Remember that I forgot to have breakfast. No time now. The steers have appeared and I want to check their condition. They look good.

*Sun is high in the sky* – Help my crew understand what I really meant when I gave them incoherent instructions at dawn. Happily, they are doing most of the right things anyway. Horse looks pleased with new shoes. Take her to the 2-acre field for the afternoon. Feed & water. Think about lunch.

*Noonish* – Neighbor stops by the barn and says his SUV died on him at the corner of the ranch. Have him start the car. Sounds like a badger caught in blender. Pop the hood. Alternator is smoking and screeching. Well, at least it's a Ford and I have all the right tools. Lunch is postponed.

*An hour later* – Luckily, alternator is easy to remove, clearly dead, and I found a new one online for pickup in Socorro. Drive neighbor home so he can get his other car. On return, Thor and Emma are barking at something in the field and the sheep huddled up some distance away. Investigate and find small rattlesnake. Fortunately, no one was bitten.

*Mid-afternoon* – While trying to repair my tractor's backhoe attachment, and liberally coated in grease from same, crew shows up and wants to go home. Write up work receipts and pay them. Realize with dismay that my office chair now smells like grease and some of the keyboard letters are dark.

*"Quitting time"* – Backhoe successfully repaired! Hands successfully washed. Jessica is finished with her work and we spend two hours debating our new farmers' market booth. Is it better to have one 8-foot table or

two 4-foot tables? Regular tablecloths or stain resistant? What color flowers? Coolers? Signs? Spend an unconscionable amount of time and money ordering stuff online.

*Early evening* – Walk Finn to middle hill and round up a few sheep that didn't come to corrals with the rest of the flock. Again, Finn does all the work. I just give a few commands and walk behind. Fortunately, there are no sheep missing. Feed Thor and Emma. Walk half a mile home.

*Beer-thirty* – Feed Finn, grab a cold beer, and think about lunch. Jessica reminds me that she's already made dinner. Reflect on day. Not at all bad. Got good work done and had no time to worry about anything!

### Passing the Torch - *Continued.*

from Colorado with amazing abilities and a real desire to work. We've taken her searching for cattle in some pretty rough, rocky country, and after working all day she still had enough gas in the tank to want to canter back to the corrals. We did some fencing together on very steep slopes and she never turned a hair. If we need to gather up one group of sheep while our border collie, Finn, is working another group, Mocha seems to know exactly what to do without being told. She'll go into a tight space with lots of animals without flinching and comes in from the field in response to a whistle. In fact, her only fault is that she loves to work so much that she has great difficulty standing still when there is nothing to do! We put that down to teenage exuberance and no doubt, in time, she will learn patience.



Cimarron (left) and Mocha

Mocha gets along very well with Cimarron, and he seems happy to have the company; they are seldom very far apart. We're really happy to welcome Mocha to the Dunhill Ranch Critter Club!

## Thor & Emma, On Guard!

One of the most common questions we get asked is: "How do you protect the lambs from all the coyotes?" The short answer is "buy lots of dog food!". No, we haven't gone soft in the head and started feeding the coyotes in the hope that they will prefer kibble to fresh lamb chops. It's just that our guard dogs, Emma and Thor, need a lot of food to keep up with the bad guys: about 120 pounds of dog food each month, in fact. It's worth the effort and expense though; since both Thor and Emma have been with us (4 years and counting), we have not lost a single lamb to a predator!

Generally, Thor and Emma have a pretty easy time guarding the sheep. The sheep are in the open fields all day, and the dogs can see any predators a long way off. At night, they stay with the sheep in the corrals, which are largely coyote-proof.



Hotdogs Have it Made in the Shade

Sometimes, however, the sheep decide not to come back in the evening (to get an early start on the next day's grazing, one supposes). Thor and Emma seem to have come up with a good strategy for these occasions. How do we know? Well, one evening, after a long day of deliveries in

town, we got back to the corrals to find no sheep, no dogs, nothing except the howling of coyotes in the distance. That's pretty much a rock-bottom moment for any shepherd. Flock missing, predators out, and too dark to do anything about it. All you can do is hope that the coyotes filled up on rabbits first.

Next morning, we set out early on horses and had a long hunt for the flock; it's really quite amazing how hard it is to find 100 sheep in 1000 acres! Eventually, we came over the top of a large hill and were amazed to see a coyote running for its life on the next hill west. And 30 yards behind it was Thor, three times the size of the coyote, but going just as fast. We took a few more steps to get a better view, and saw the sheep tightly grouped in a small dell, hidden from view until we were right on top of them. Then, with a growl and a woof, out pops Emma from the middle of the flock and runs up to challenge us: "Who are you?!? What do you think you're doing? These are MY sheep!"

With a few calm words, we convinced Emma that we had no evil intentions, and she wagged her tail, went back to the flock, and lay down again in the middle. In the meantime, Thor had disappeared over the crest of the western hill. We waited a few minutes and just as we were about to start moving the sheep back to the east, Thor came up the hill at a trot, checked in with Emma (Sniff, Sniff, Wag, Wag, "Sorry, but he got away."), and then the whole flock moved off to find a new place to graze. We didn't even count the sheep because we knew that those coyotes didn't stand a chance of snatching a lamb from Thor and Emma.



Sheep May Safely Graze