

## Newsletter – Summer 2025

### Pre-order and Save!

The sheep and steers are out grazing so this is the time for you to pre-order your grass-fed and grass-finished beef and lamb which will be ready for pick-up in the fall. Pre-ordering by making a reservation is as simple as checking our website for available cuts (we do our best to keep that current!) and sending us an e-mail. Please send your requests to [sales@dunhillranch.com](mailto:sales@dunhillranch.com) and include your phone number in the e-mail. Once you receive a confirmation e-mail from us regarding your order, that's it! No deposits are needed to make a reservation. We will contact you when your order is ready and arrange pick-up logistics with you then.



Where to munch first?

Through our reservation system, we allocate cuts of meat to our pre-orders first and then offer the remainder of our products at the farmers' markets in [Albuquerque](#) and [Socorro](#) during the fall. This year we are implementing a new system where those of you who pre-order will be able to reserve your favorite cuts of meat basically at last year's prices. (We had one item go up slightly and another item that

we reduced in price.) All prices can be found [here](#) on our website. And, for those of you who pick up your pre-orders at the farmers' market, there will be no delivery charge.

We are still selling our beef and lamb "by-the-pound," as opposed to by-the-piece, including our whole and half animals, which are priced based on the weight of meat delivered to you. For those of you who don't make an advance reservation, we are still doing our very best to keep any cost increases as small as possible so that our meat remains affordable but we will be instituting a minimum delivery fee. Thus, the very best way to ensure you get the best price is to pre-order and pick up your order at a farmers' market.

We still have a good selection of cuts of beef and lamb available but they will go fast so send in your reservation soon!



The grass is finally greening up!

### Canine Updates

The end of 2024 was rather difficult for us in Dog World. Both of our beloved livestock guardian dogs, Thor and Emma, died in fairly

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## Korean-style Leg-of-lamb Barbeque

In general, when cooking a leg of lamb, we try to keep it simple. A little garlic, some herbs, salt, pepper, and olive oil. A good leg of lamb can speak for itself without a lot of fancy cooking.

Nevertheless, we are occasionally in the mood for something a bit more assertive. You know, something that makes you really sit up and take notice; something that speaks like a leg of lamb with a megaphone.

The following recipe is one of our favorites - full of big bold flavors and, despite the number of ingredients, is simple to assemble and cook.

Serves 6-8

### Ingredients

- 3-4 lb boneless leg of lamb
- 2 Tbs minced fresh ginger
- 1½ Tbs minced fresh garlic
- 1 bunch scallions, finely chopped, ¼ cup reserved for garnish
- ¾ cup low sodium soy sauce
- ¾ cup sake, rice wine, or dry sherry
- ½ cup dark sesame oil
- 1 Tbs sugar
- ¼ tsp cayenne pepper
- ½ tsp freshly ground black pepper
- For glaze: 3 Tbs butter, 1 Tbs sugar, and a little cornstarch, as needed.

### Instructions

- 1) Open up the boneless leg of lamb and trim so that when spread out, it is all roughly the same thickness, like a big fat steak. Save the trimmings for your next stew!
- 2) Combine all the remaining ingredients (except the glaze) in a blender or food processor and process until it is a smooth marinade.
- 3) Put the lamb in a zip lock bag and then pour the marinade over it. Close the bag tightly and put it in the refrigerator for 4 to 6 hours, turning about once an hour.
- 4) Set up your grill for direct heat on one side and low heat on the other side. You want a fairly hot grill for this recipe.

- 5) Drain the lamb, pouring the marinade into a saucepan. Add the butter and sugar for the glaze to the saucepan and boil until thick and syrupy. If it looks oily or begins to separate, add a little cornstarch and lower the heat.
- 6) Brush and oil the grill grate. You will be grilling the lamb for about 24-30 minutes, flipping the lamb at 5-minute intervals.
- 7) Place the lamb over the hot side of the grill, fat side down. Grill for 5 minutes and then check the underside. You should have some nice charring developing, but no actual burning. If the char looks sufficient, flip the lamb and grill the other side for 5 minutes. Repeat for another 5 minutes on each side. Move the lamb to a cooler spot on the grill if either side is charring too fast.
- 8) At this point you have been grilling for about 20 minutes. Brush the glaze on one side of the lamb and flip it to grill for up to yet another 5 minutes. Repeat with the other side. Check the internal temperature with an instant-read meat thermometer. You are looking for 125 degrees in the thickest part of the lamb. If you are not there yet, put the lamb on the cool side of the grill and cover, testing the temperature every few minutes.
- 9) When the internal temperature is 125 degrees, remove the lamb from the grill and set it on a plate to rest for 5 minutes.
- 10) Carve the lamb across the grain and serve immediately. We like this dish with roasted broccoli and potatoes, which matches well with the sweet/tangy lamb.





## We's Going Greenhouse!

For the past few months, we have been busy building a greenhouse. With the exception of our corrals, which date from the early 20<sup>th</sup> century, we have built all of the structures on our ranch from scratch - our home, our barn, and all the outbuildings. So, of course, when we decided it was time for a greenhouse, we knew we had to build that from scratch too.

Frankly, no greenhouse kit we could buy and assemble here would survive the winds that blow at our ranch. In addition, the summers are too hot and the winters are too cold for a traditional greenhouse. Finally, we wanted the structure to blend in with our other buildings.

We decided that the walls would be adobe, just like our ranch house. Adobes are very good at buffering extremes of temperature, so we expect to be able to use the greenhouse year-round with no heating or cooling.

The windows and the south side of the roof are made of polycarbonate. The rest of the roof is red metal matching the other outbuildings.

Here are a few photos to show you the process and update you on our progress!

First, we excavated the site and compacted the soil. Then, we constructed a wooden form and poured a concrete footing.



Because it is a greenhouse, we did not put down a concrete slab. The floor will be gravel. We will stucco the outside to match our house but we are keeping the natural adobe for the interior walls.

The next step was to put up temporary wood posts in the corners that looked like giant rulers so that we could attach string lines from one corner post to another at the height of each course of adobe bricks. The string lines helped to ensure straight level walls. We also framed the window and the door. Then, it was time to lay adobes! It wasn't difficult to do but it did take a lot of work to mix and apply the mud mortar and then lay each 30-pound brick onto the mortar.



Once we laid all the adobe bricks, we built another wooden form to fit on top of the walls in order to pour a concrete bond beam.

The bond beam holds the tops of the walls together and also holds up the roof. We tried hard to get a smooth finish on the top of the concrete!



We then had a little time off, since concrete takes 28 days to cure...

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## Canine Updates - Continued

rapid succession. Thor was getting up there in years so, while we were incredibly sad, we were not totally surprised by his rapid decline. Emma's health woes were unexpected, however, and a complete shock. We did our best to ensure neither of them suffered and we miss them a lot but we remain grateful beyond words for all the many years we had with both Thor and Emma. They were truly amazing dogs, dedicated to their work for us and dedicated to each other.

As you might imagine, having both of our guardian dogs die at almost the same time was not something we had planned on. We had discussed looking for a puppy during 2025 but we ended up having to look for one very quickly. Even though the circumstances that led to her arrival were not great, we are very happy to report that we now have a fantastic new livestock guardian dog named Mia.



Well, it is a 24/7 job!

Mia just had a birthday and is now 1 year old. She is part Great Pyrenees and part Anatolian. She is small for a livestock guardian dog, but very spunky! Like all of our livestock guardian dogs, Mia lives full-time with the sheep. She recently started accompanying them out on our pastures and is doing an excellent job protecting the flock.

During her puppyhood, we had to teach Mia a few basic regular dog skills in case we ever needed to take her to the vet. Those included learning how to walk on a leash, and how to

jump into our truck. We started by teaching her how to jump up on a haybale and then moved the haybale over to the side of the truck so that she continued the jumping exercise. She was very scared at first but found it was quite fun in the end!



But it's such a long way down, boss!

Mia seems very happy with her job and has bonded well with the sheep. We will likely look for another livestock guardian dog puppy in early 2026 to help out Mia but we are very thankful Mia is on the job now.

We also are happy to report that our Border Collies are doing well. Blake is now 3 years old and is gaining confidence in his herding abilities. He now can take the sheep out with a few commands from us and work at a distance of 400 yards. He isn't always 100% reliable over 300 yards, but he is improving daily. Thankfully, Blake is very dependable when it comes to doing chores in the pens. He can load sheep into a trailer in the dark at 3 am and he knows how to do the job on his own when we need the sheep gathered and run through our chutes so that we can weigh them.

Finn, who turned 12 in May, is now fully retired from herding jobs and happily enjoying her leisure time. She can't run the big distances that she used to cover, but Finn still acts like a frolicking puppy when out playing with Blake. Blake hassles Finn endlessly but Finn can give as she good as she gets when Blake goes too far!

Since Finn is 12 and Blake is already 3, in



addition to getting another livestock guardian dog in 2026, we may also start the search for another Border Collie puppy. It takes a few years to get a Border Collie properly trained so we need to start before Blake gets too old. We will keep you posted...



Take that, you old codger!

## Young and Slim!

We have yet another new addition to the menagerie: our new horse, Slim. He is a sorrel-colored gelding and an "appendix" horse, meaning he is a registered quarter horse with some extra thoroughbred in him. As his name implies, he was quite the lanky, skinny thing when he came to us at the tender age of 5. While he has put on some weight since living at Dunhill Ranch, Slim is still pretty slim.



Don't bug me. I'm busy snarling!

Slim is definitely a youngster with a lot to learn and we are learning a lot in the process too. We have never trained a young horse before. It is a little different than training a Border Collie. With a Border Collie, the key is to make doing the right thing easy and to put a name to the task when the dog does it successfully. For a Border Collie, completing the job is a reward in and of itself. Horses, however, respond best to a system of pressure and release. The trainer makes the horse slightly uncomfortable by, for example, pressing on the horse's flank. When the horse moves sideways to avoid the pressure, the trainer releases the pressure as a reward. Slim learned very quickly what we wanted, even though he was somewhat skittish at first.

To get him more comfortable, we used a constant routine of little tasks. We also exposed him to a lot of new situations. Through this process Slim has learned to trust us and is much calmer now.

Fortunately, Slim has a very good attitude and wants to do the right thing. He recently worked his first cattle drive at a neighbor's ranch. That was a very scary experience for him - new horses, new people, new surroundings - but he did quite well.

Slim is also a great companion to our dark chocolate-colored mare, Mocha, who is about 21 years old and has some health problems and is slowing down. Mocha is extremely happy for the company and young Slim seems quite happy to spend time exploring the ranch with Mocha.



Ah! Nothing like summer grass!



## Greenhouse - Continued

After the wait, we then installed the rafters for the roof.



After that, we cut and installed the metal and the polycarbonate for the roof.



Next up is installing the polycarbonate window and the door!

We hope to complete the greenhouse (except the outside stucco) before August and to be growing vegetables in the greenhouse this fall and winter. In the meantime, we have a small outdoor vegetable garden for the summer. Please pray to the wind and hail gods to be kind to our outdoor plants!

We are really looking forward to having year-round produce grown in our little greenhouse.

## A Few More Photos...

Here are some of our favorite ranch scenes...



Not photoshopped – we promise!



So far, no hail storms!



Taken before the roof was on the greenhouse.