



You heard it at... "THE HIGHLINE"

Welcome to the first entry of the our newsletter, "The Highline". It will be updated each week either on Friday or Saturday, and will bring to you the current events at the ranch, cool pictures, and Mike's "Cookie's Corner".

HERE'S WHAT'S BEEN GOING ON...

Christmas time was pretty special for us, we spent Christmas day with just our crew. I helped Mike prepare Christmas dinner of Turkey, mashed potatoes, green-bean casserole, bacon wrapped shrimp, and pumpkin pie. Just right! Tanya rounded up the horses, and at mid-day we all rode in the indoor arena and roped steers even! Great food, friends, and riding-we couldn't ask for better.



Taylor decorating

Off the deck at 9:00 am. 15 degrees



New Year's day was similar only Mike made pizzas, and not only did we rope the steers, the boys rode them!

ON THE MOVE! The Cristel Cabin is now nestled in just beyond the Bunkhouse Cabin. It took the whole day and it snowed the whole time too! It'll be nice having it right here "on campus" as Larry Walker from MA put it.

BIG NEWS! We bought a new bunch of Charolais cattle for our herd here at home. They're not home yet, we're letting them calve at their current home outside of Great Falls, MT. We'll trailer them to the ranch mid April. We've timed all of our cows to calve earlier so those of you coming in April & May will see some new babies!



Everyone knows a cowgirl needs a sidekick. Meet Adrienne. She started with us in June of 2005 and is the first person that has expressed interest and followed through with assisting me up in the office. We'll be working together answering your emails, handling reservations, and with her help, I can now better get to things like this newsletter, and updating pictures on the website more frequently. She loves this way of life as much as we do, and is the first person I've trusted to handle our correspondence with you from the heart. She's allot of fun too! She'll wrangle with us during the summer as well.



Tanya, Teylor, and Adrienne have been feeding the livestock this winter.

**And now,
It's time for...**

COOKIE'S CORNER

Cookie (aka. Mike) makes us hearty lunches throughout the winter that really carry us through the days. We thought we'd start Cookie's Corner with one of our favorites:

COUNTRY FRIED STEAK WITH CARAMELIZED ONION GRAVY

Cookie says to start making your gravy first:

1 tbs. Butter
1 tbs. Vegetable oil
2 Medium Onions—thinly sliced
4 Cloves Garlic—minced
1/4 cup Sherry (a bottle labeled "Sherry" found at any grocery store or liquor store)
2 cups Chicken Broth
2 cups Heavy Cream
Salt & Pepper

Heat oil & Butter in a 2 quart saucepan. Add Onions and Garlic, sauté slowly. When Onions are a mahogany color and a sticky consistency, increase the temperature and add the Sherry. Reduce by 1/2 or boil half away (This is a good time to start frying up your steaks). Once reduced to 1/2, add the broth and heavy cream. Lower the temperature and cook until gravy thickens. Add your Salt and Pepper to taste.

If you prefer a darker color gravy, add a little Kitchen Bouquet or Gravy Master (also found in the grocery store). Adding a few herbs to suit your personal taste is always a good idea too.

Now for the Country Fried Steaks:

4—6 oz. Cubed Steaks
Flour
Egg Wash—2 beaten eggs with 2 oz. Milk and dash of hot sauce
Bread Crumbs—he likes to add a pinch of salt, pepper, thyme, oregano, and garlic to his crumbs
1/4 cup Canola or other vegetable oil
Preheat oven to 375 degrees

Dredge the Steaks in Flour and dip them in the Egg Wash. Coat evenly with Bread Crumbs. Preheat 1/4 cup of vegetable oil in frying pan to 350 degrees. Add your coated steaks and fry until golden. Drain oil and place on a sheet pan. Place in oven for 12-15 minutes. Ready to serve.

*Great with mashed potatoes, and your favorite vegetable.
Corn on the cob or fresh green beans are my favorites!*

ENJOY!