



YOU HEARD IT AT...

# THE HIGHLINE



Our summer calves have been weaned off their mommas. They're doing well and looking great – fat and fuzzy! They hung out in Shayne's corrals for almost a week with their mommas in the adjoining pasture to reduce stress on both the cow and calf. The calves are officially teenagers now with their very own pasture to call home!



This winter Ricky traveled to Washington, Oregon, California and Arizona giving horsemanship clinics. Here he is working with a colt in Phoenix, Arizona. Thanks to Sara Goodnick for this great photo!

He stopped by this past weekend to do laundry. And even had enough time to make some delicious Monkey Bread with Tex. It was a sight to see...



Bald Eagles have been seen quite a bit just down the hill from the ranch. Apparently nothing tastes better than fresh Montana road kill. Just the other day Mike saw three on his way to town for groceries.

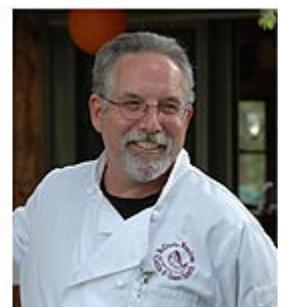


With Ma & Pa Kettle (Dori & Randy) gone for the week, it was tempting to make snow and ride everyday. Instead we have kicked it into high gear; scrubbing walls, polishing logs, and loading up on groceries.

(Dazzle took care of the snow angels for us)

**THE COUNTDOWN HAS STARTED!**

Two weeks from tomorrow we throw open the doors and eagerly await the return of our family. See you soon!





# COOKIES CORNER

Well, welcome to Cookie's Corner. It sure was easy coming up with this week's recipe – it was lunch. Adrienne said it was so good that we should put it on Cookie's Corner, here goes...

## The General's Fried Chicken

If the Colonel made chicken this good he'd have made General a long time ago!

- 1 Qt Buttermilk
- Tabasco sauce (splash or two mixed in with buttermilk)
- Bowl of Flour
- Pinch Salt, Pepper, Granulated Garlic, Granulated Onion, Thyme, Oregano, Paprika, Cayenne Pepper
- (each – to be mixed in with flour – add/omit any spices to suit your taste)
- 2 Chickens, whole – cut up, rinsed and patted dry

Place chicken in buttermilk for at least one hour and up to 24 hours. The acid in the buttermilk helps tenderize the chicken and the Tabasco is just for flavor.

Preheat oven to 375 degrees.

Remove chicken from buttermilk, roll in flour, return chicken to buttermilk, and immediately roll in flour mixture a second time.

Preheat cast iron skillet with about 1 inch of oil to 375 degrees. I prefer to use light oil such as canola. Fry for 10-12 minutes, turning as necessary. Remove from oil. Drain on paper towels. Place chicken on sheet pan and bake for an additional 15 minutes.

Recommended listening while making fried chicken: *Patsy Cline's 12 Greatest Hits*

*Tastes great with mashed potatoes, gravy, and fresh green beans. Just like today's noon day meal.*

### Newsletter Archive

02-25-06 [03-03-06](#)



### McGinnis Meadows Cattle & Guest Ranch

6600 McGinnis Meadows Road

Libby, MT 59923

406-293-5000

Website: [www.mmgranch.net](http://www.mmgranch.net)

[Contact Us](#)





