



YOU HEARD IT AT...

THE HIGHLINE



Hello Everyone! It's nice to be sitting here writing to you this evening. Randy's deep into a hockey game and I'm in our dining room with a couple of deer grazing on the fresh grass just outside the window. We've had a very productive week, and I can truly say that Adrienne and I have accomplished our goals in the projects we've been working on. We are ready to ride without "things that still need done" weighing heavy on our minds. We've put together a "Cowboy Handbook" that is now in each room and cabin for your perusal. It gives you pertinent information to look and sound like a real cowboy. We also after MANY tedious hours, got a DVD burned with 1000 of the best photos in the last few years. We have it playing in the game room on the big screen TV. Next we have to figure out how to put music to it too! There are other things we've been working on that I won't bore you with, but it sure feels good to know they are complete.

Randy and Ricky went over to Great Falls and picked up 35 more pairs and I believe 3 bulls. The new cattle are right out front of our house. We don't want to mix them in with our herd just yet; we want them to acclimate first and keep the original herd from catching anything that they may have brought. I haven't seen the bulls and haven't heard anything about them, so can't let you in on anything in that area.



We only had 6 guests this week, and they were all very dear people. Horsemanship was high on everyone's list of things to do, as well as putting everything to use working those yearlings. They were especially thrilled to use everything they learned to hold the herd while Tanya & Joel roped and Adrienne and I doctored some calves. One of the gals rode every out every morning with us to jingle the horses in. She was wild with excitement from the first morning to her last morning with us. You could hear her whooping it up in the meadow at first light! Pretty neat. To see your excitement is what we live for. We've got 12 returning guests this week and two new people. It'll be great.

Just after we said our "till next times" on Saturday we all scurried to ready the ranch for this week's group. Adrienne and I held a small branding right outside the lodge. I almost got Dan branded, but kept a steady hand and branded gift shop photo albums, tissue box covers, and some cutting boards; girlie stuff, but fun.



While we were branding, Mike came in with the groceries for this week. The girls loaded everything on the flat bed trailer and Tanya backed it right up to the kitchen door. NICE! That's Danica in the green sweatshirt, and Sarah is just behind her. We had everything wrapped up by 2:00 pm and we all piled into Mike's truck and headed for McGinnis Meadows Rd. In pairs, we cleaned up our 7 mile "driveway". When we finished, Sarah told us that it was actually "Earth Day". What a coincidence!





This morning Joel and Tanya rounded up the new bunch of cows and doctored a couple of calves in our corrals just out front of our house. I couldn't resist getting some pictures!

Look at how well Rocket held that calf all by himself. He's gotta a leg cocked, no worries there!



Randy and I did some landscaping today. I drive the Kubota – I love that thing; Randy's in the background on his beloved Whiz Bang. A typical lazy weekend at the ranch!

Have a great week! We're supposed to have 60 degree weather this week. Should be really nice to get out and about!

Dori





Cookie's Corner

Mike must be feeling fruity...I don't even have to change the font color from last week!

Blueberry Nut Cake

Preheat oven to 350°

Grease a 9X5 loaf pan on the bottom and half way up the sides

3 cups Flour

1 cup Sugar

¼ Tsp. Baking Soda

1 Tbs. Baking Powder

½ Tsp. Salt

1 Egg

1 2/3 cup Milk

1 Tsp. Vanilla Extract

¼ cup Vegetable Oil

¾ Chopped Walnuts

1 cup Fresh Blueberries

In a large bowl, combine the first 5 ingredients. In another bowl, combine the egg, milk, vanilla, and oil. Add liquid to dry ingredients and mix until moistened. A few lumps are okay. Fold in the nuts and berries. Spread evenly in a loaf pan. Bake for 65-70 minutes, until a tester comes out clean. Allow to cool 15-20 minutes before taking out of pan.