

AUTHENTIC

Ranch & Reserve

MAGAZINE



RANCH

Spend Spring in Style
With a Life-Changing
Ranch Vacation

FEATURES:

Bruce Cockburn: Folk-
Fusion At Its Best

RESERVE

Season's Eatings!
Preparing for
Springtime
Pairings

TRAVEL

Mischief, Locks, & Hopalong

FOOD

Recipes With Stories

Vol. 3 Issue No.1, Spring 2018

Free Issue!





Business & Editorial

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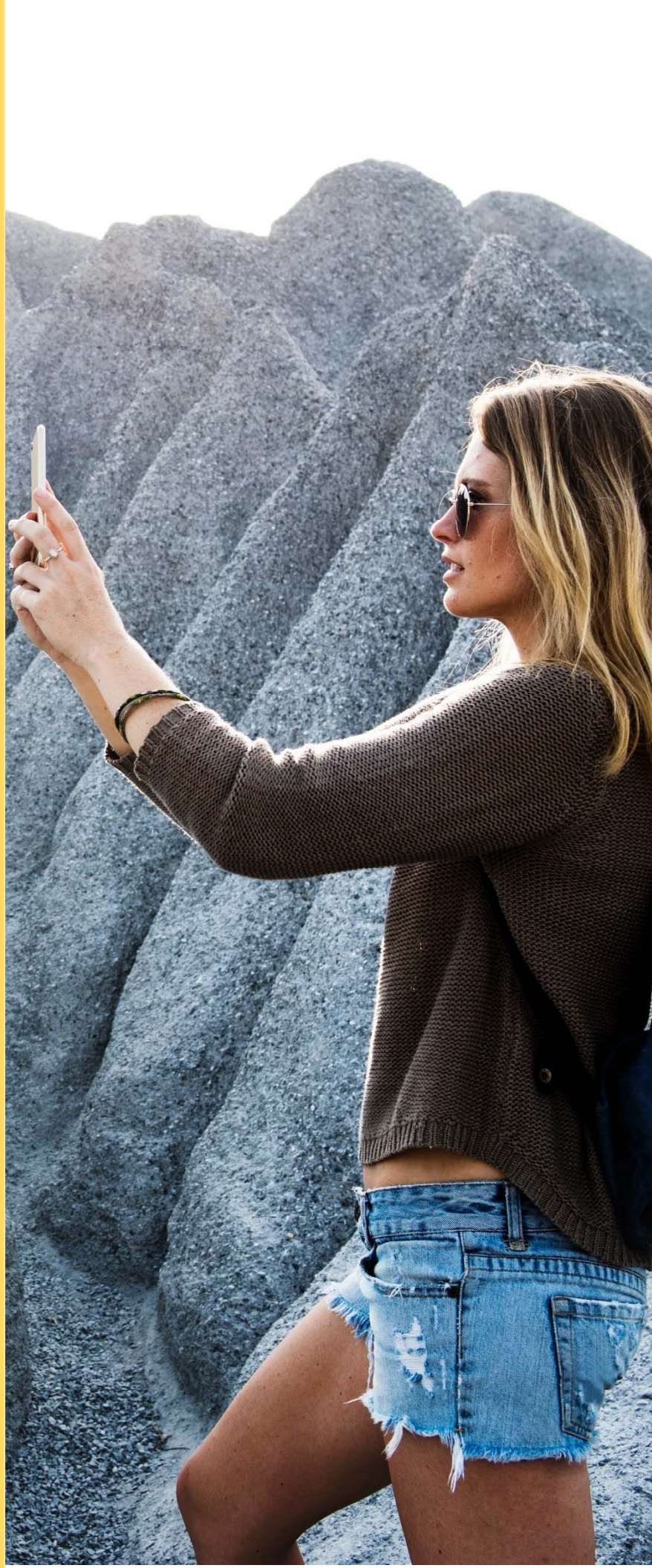
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*Room to
Breathe...*



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Publisher's Note

WELCOME TO THE RANCH

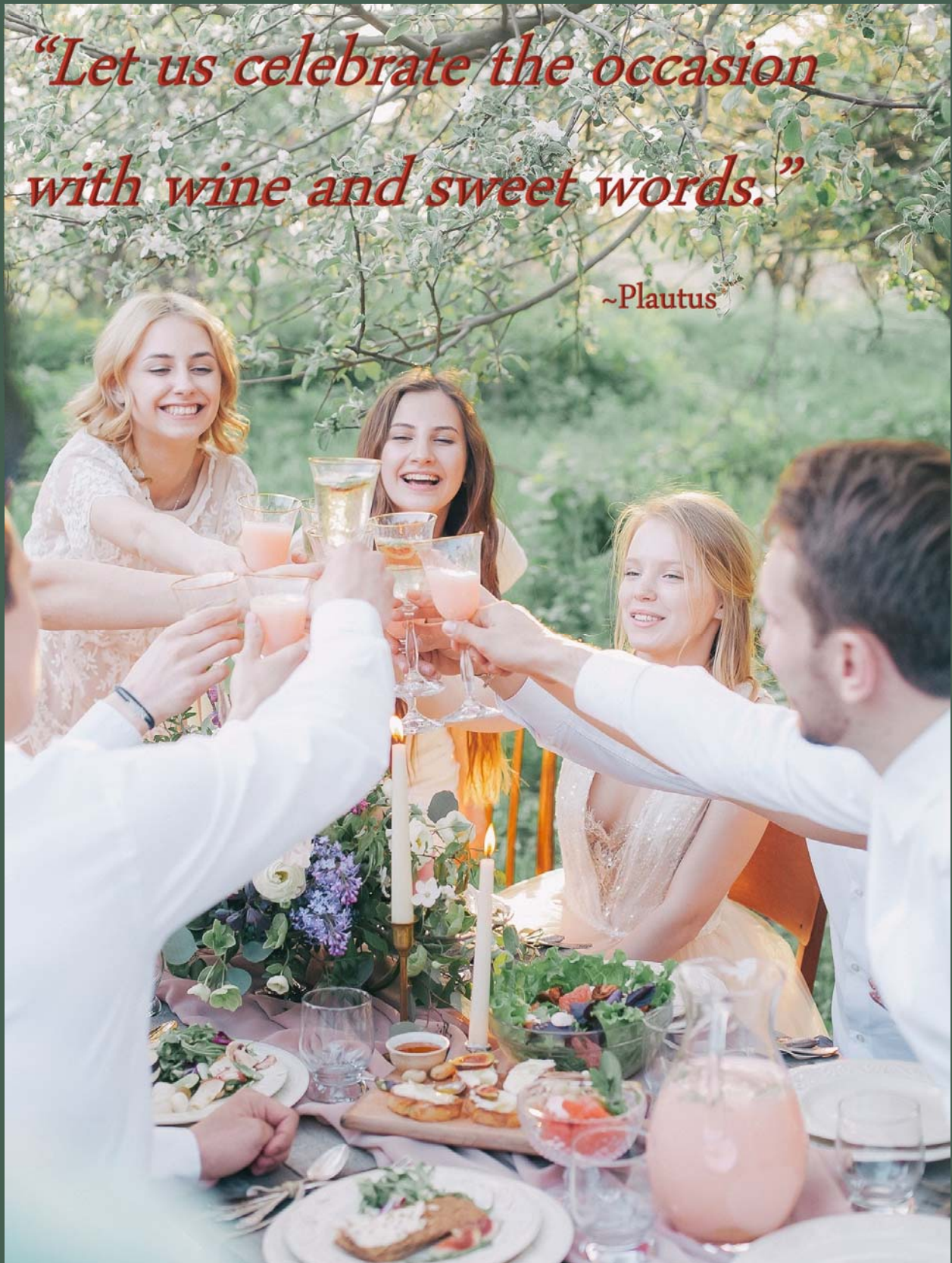
Spring J. Sault, Editor-in-Chief

Welcome to the spring issue of Ranch & Reserve for 2018, where we invite you to find yourself at a dude or guest ranch, stock your wine rack with great pairing for seasonal freshness, experience eclectic travel adventures (after you've checked your trailer thoroughly) and dine on cuisine with a wonderful backstory. Not only that, but we have a special guest interview to kick off this new and beautiful season!

Once again, we welcome you to enjoy everything that makes up this springtime package of reading pleasure (at least, we'd like to think so), and wish you all the best for this season ahead. Spring is here – get into it, with *Ranch & Reserve Magazine!*

*"Let us celebrate the occasion
with wine and sweet words."*

~Plautus



Spend Spring in Style
With a Life-Changing
Ranch Vacation



Photo Credit: [Facebook/Horses N Courage, LLC](#)

Ranch

Written by Sheilan Dove

In the midst of bleak wintry months, when darkness falls early and daylight hours too short, it's hard to imagine the eternal hope and promise of spring. We tend to forget the sheer *essence* and *joy* of a spring season; the whiffs of crisp fresh air blowing down the street; fleecy, white clouds scudding across iridescent pale blue skies; buds beginning to burst; tender green shoots poking above ground and early daffodils wafting gently in the breeze.

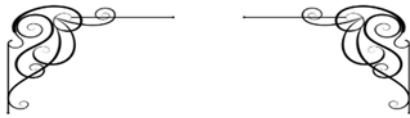
Spring heralds the perennial rebirth of earth and renewal of all life forms; a primeval force that is rooted deep in the human psyche which is celebrated in various ways by various peoples, such as *Stonehenge*, an English prehistoric Druid monument, where followers gather to observe the precise angle at which the sun rises over the ring of massive standing stones during the *vernal equinox* on March 20 when day and night across the globe is of equal length.

The coming of Spring, was so integral to its culture, that the ancient Mayans bequeathed to the world the UNESCO archaeological site of *Chichén Itzá* in Mexico, which hosts countless visitors to its Kulkulkan Temple at the dawn equinox, all hoping to glimpse a mythical serpent slithering along the steps of the pyramid owing to the effect of light and shadow created by the early Mayan architects and astronomers.

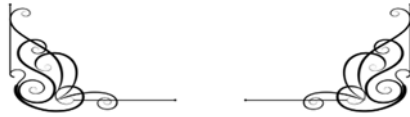
The First New Moon of Spring honoured by the Cherokee tribes, involved much traditional feasting, music and dancing as decreed by the seven “*principals*” or elders, who determined the appropriate dates in March to proclaim the arrival of spring.

And not least...the sensational *avant-garde* ballet and orchestral work *Rite of Spring* by the Russian composer *Igor Stravinsky* which premièred in Paris, May 1913 and portrayed earthy pagan Russian rites. Despite its somewhat rowdy reception by the audience, the musical score has become an acclaimed concert staple.

These and many other spring festivals, events and ceremonies welcome the advent of spring, which usually falls between March 20 and ends June 20 within the Northern hemisphere. Springtime is what pulls us out of ourselves, to shake off the winter doldrums and embrace the earth awakening out of its deep winter sleep. And.... what better place is there to experience this annual resurgence of life firsthand than at an authentic working ranch, which offers the opportunity to see gangly new calves, cattle being driven out to pasture, wildflowers in bloom and spectacular landscapes.



Horses N Courage,



a unique Montana dude ranch, is one such place to experience that primordial call of nature and get back to the basic, simpler things of life. Situated in Sawmill Canyon, in beautiful Big Sky country and surrounded by amazing mountain scenery, this rustic working ranch is owned and operated by the *Hereim* family and can accommodate up to 8 guests at any one time between June 1 and September 1. With such a small number of guests, the warm and caring hosts soon have guests feeling right at home!

Accommodation at the ranch campsite compound consists of comfortably equipped *Wall-Tents* for up to four adults or *Cowboy-Teepees* suitable for one adult or two children. An immaculate clean old-fashioned outhouse is a short walk away. A self-standing, large wood-sided outdoor shower with propane heated water sits behind the cook tent, facing the trees for absolute privacy.

Hearty ranch-cooked meals are prepared and eaten outdoors on a friendly communal dining table and include such mains as ranch-raised natural beef with western style fixings. Big mountain breakfasts and generous lunches will satisfy even the hungriest appetite. Guests are also encouraged to bring their own *smores* for the nightly campfire, favourite snacks, soft drinks and alcohol if desired. If you do have any dietary concerns, please advise the ranch at time of booking.

Photo Credit: [Facebook/Horses N Courage, LLC](#)



This *down-home* kind of ranch is the perfect place for experienced horse-riders to spend many hours in the saddle honing their skills and for intermediate riders to gain valuable practice time in the saddle. Depending on ability and comfort level, guests can ride up to 6 hours a day, exploring the 2,000 acres of private ranch territory while observing abundant wildlife. Special thrills include herding and moving cattle or trail riding among alpine meadows festooned with wildflowers and breathtaking vistas of Big Sky country.

The ranch offers packages of seven days/six nights or four days/three nights with wall-tent or cowboy-teepee accommodation and three western meals per day. Non-riding activities include mountain hiking, photography, rope lessons or soaking in the natural hot springs at nearby White Sulphur Springs. In addition, the ranch hosts a Women's Healing retreat and other *Well-Being* events during the summer months. Please see ranch site for details. *Horses N Courage* is a WiFi free ranch, which allows guests to totally disconnect from the constant clamour of cell-phones, to live truly in the moment and recharge their own inner life source.

Photo Credit: [Facebook/Horses N Courage, LLC](#)





in Hulett, Northeastern Wyoming, lies on the edge of the Black Hills and is a fulltime four-generation family-run and operated genuine working ranch. The ranch is flanked by timbered canyons, high plateaus, and sage brush prairie land. Its central focus is all about raising cattle, riding horses, and caring for a menagerie of ranch animals. *New Haven* is not your average cattle ranch and sits on the grounds of an old ghost town with a long and colourful history. The ranch property was originally founded by homesteaders over 150 years ago before being driven out by, “dirty cattle barons.”

Open to guests since 2003, the minimum one-week stays, available from May 19 to October 13, offer experienced and intermediate riders age 16 and up, an invaluable, up close opportunity to participate in all the many adventurous aspects of a working cattle ranch, such as moving cattle, checking fences and reservoirs, rounding up strays, roping practice and cutting as well as loading and shipping cattle. The ranch is an advocate of the “*Parelli Way*” style of natural horsemanship. As a fully functional, busy ranch, it assigns each guest rider two horses for the week and advises that riders should have previously ridden in all three gaits and be able to sit in the saddle for up to three hours.

Photo Credit: [Facebook/New Haven Ranch](#)





Photo Credit: [Facebook/New Haven Ranch](#)

Other activities to be enjoyed for riding and non-riding guests are hiking, wildlife spotting, swimming, boating, and fishing for trout at the ranch lake. The Devil's Tower, an ancient volcanic vent and the first ever National Monument, is 30 minutes away. Mount Rushmore and the gold digging town of Deadwood are less than two hours.

Accommodation consists of five comfortable bedrooms with private baths at the Guest Lodge which can house up to 10 guests. The attached kitchen and dining room provide three good, satisfying ranch-cooked meals a day or lunch out on the trail and all-day snacks. The ranch produces an astonishing variety of home-grown beef, lamb, goat, geese, ducks, game birds, trout, eggs and vegetables. The lodge has furnace and woodstove for heating or A/C during the warmer months.

For leisurely evenings after an active fun-filled day, what could be more relaxing than kicking back on the guest lodge balcony with new-found, like-minded guests admiring the Missouri Buttes; maybe a friendly game of pool in the recreation room or sharing a soak in the hot tub under a pristine star-studded night where cares are forgotten, and the world is suddenly fresh and new again.

Spring is such an awesome, magical season...it's a sign of things to come with life spilling over in joyous abandon, a time to reassess and discover what truly is important in this life and nothing could be better than a spring ranch vacation to kick start an exciting year ahead!

Let [RanchSeeker](#) help you find that perfect ranch to reacquaint you with that glorious feeling of being alive! Happy Trails!



Season's Eatings!



**Preparing Your Personal Wine Rack
For Springtime Fresh Pairings**



Reserve

Written by Spring Sault

There's a lot to be said for springtime in North America. It's almost like there is an anticipation in the air and on the horizon, as wine lovers grasp at the notion that little miracles such as warmer weather, nights out on the patio, and great wines are about to be had – in that order!

As the thought of these great times ahead present themselves, so too does the season's best fruits and vegetables. In short order, we'll be noshing on the likes of asparagus, morels, strawberries and raspberries mixed with our favorite steak, fish, and chicken dishes that will surely put the memory of colder days behind us.



The festival season will also start, with a wonderful array of wine pairings aplenty, featuring your finest selections and (if you're lucky enough) some wonderful international offerings. Although it can sometimes feel like the briefest of seasons, springtime is bursting at the seams to get underway and we need to make the most of it as wine enthusiasts!



So, how does one prepare their personal wine rack for such a gourmet selection as spring lamb, wild garlic, fresh beets, carrots, and peas? At this time of year, white wines should be aromatic and sauvignon blanc is a must for pairing with your springtime soirees or simply sitting poolside. You can also try an Italian pecorino and vermentino, a Spanish albarino and verdejo, and an Argentinian torrontes. And for those that haven't tried a dry muscat, pairing it with such produce as new, fresh asparagus is a match made in Heaven!

In red wine, tenderness is the integral component. That may not sound well-defined by wine-tasting standards, but you really

want to notice the berry fruit in a red, with a lighter feel, and little-to-no oaky taste. Watch for great cabernet franc, pinot noir from New Zealand or Burgundy, and gamay if at all possible. And, don't forget the rosés that are absolute spring sensations! There was never a better color and taste combination than a glass of this pink springtime dream together with the inviting fresh taste of poached wild salmon, or barbecued chicken and seasonal vegetables, or a wonderful fresh fruit compote for dessert! If there is, do tell! Enjoy your springtime wine pairings and don't be afraid to experiment with this season's eatings.



"Not all those who wander are lost."

- J.R.R. Tolkien





Photo Credit: [Facebook/Hungrytown](#)

Mischief LOCKS & Hopalong

Written by John Fifer

I've often wondered about why things happen as they do. Guess we all have. We prepare to the maximum, plan with precision and diligence, make sure everything is working perfectly and in order and yet there seem to be those "gremlins", sometimes gorillas, to sneak in and cause havoc. Now I've spoken in my earlier submissions about flat tires (inferior grade to begin with), blown fuses from out of the blue, the truck's engine blowing up, and other maladies both of a major and minor nature, the definition depending on my approach to the situation at the time. Well, a recent trip seemed to compress a lot of woes into a short span of time. Within less than a week of departing on our next adventure we had two flats, a bloody dog attack (fortunately I had my papers with

me to prove the dog wouldn't die!), a wife's injured shoulder, a wrong turn that required us to pass directly through a downtown Capital City and narrow-streets to pass through; plus we encountered several historical sites that were not yet open for viewing as it was too early in the season. Now I admit, I directly, albeit not intentionally, contributed to some of this activity. The flats, however?! And, one state's absolutely deplorable maintenance of their section of Interstate 84, even at 55mph, was like driving over rocks at the bridge seams! So, pick your roads, watch the signs, and buck up! Stuff happens, but the pleasure of travel and seeing new things have always outweighed the pains. Just ask the Admiral (my wife.)



We have crisscrossed our wonderful United States four times, completing the sea-to-sea trek once. We've managed to use different roads each time, save for a few rare short repeats. We enjoy seeing the different scenery and landscapes our Country has to offer and visiting historical sites particularly that are new to us, and which are occasionally unusual.

Thus, we have planned for the trip (see an early edition of Ranch & Reserve for the "how"s), prepared the rig, alerted "the Kid", warned the neighbors, checked the tires, and voila: one early morning we are pulling out of the lane and heading in the proper direction. After a few minutes on the highway the Admiral turns and says, in sort of the form of a sardonic question, "Well, I guess you're happy now?" "Yep", I reply with a big grin as we now motor on for a few months!

Before we start on our excursion, there is a small, often overlooked maintenance item that, if not checked in its infancy, can produce a major headache. Our "basement" access doors on the camper generally have two latches. One simply turns to latch, and the other utilizes a keyed latch, so your stuff will remain secure from those honest people who might be tempted. Only the propane locker has no key latch, which is so the emergency workers can access the locker in the event of well, an emergency.

Anyway, these latches, and never all at the same time, will begin to hang up as I call it, or otherwise described as "catch", as they are being turned. They begin, innocently enough, and one can, for a term, play with it and force it gently into the location of locked or unlocked. However, as the internal lubricant (your choice, but use something that is appropriate and will survive extended use without gathering in



Photo Credit: Facebook/Steer Your Wheel

dirt.) further decays or disappears, the latch will become increasingly difficult to rotate. It just might happen that it will finally seize up in the locked position, resulting in not being able to access the locker or your stuff. And it will inevitably occur on the day you are in a rush or require something badly and in a hurry, for whatever reason! So, at your leisure, remove the latch from the door (an easy process), lubricate every orifice to make sure you get to the culprit, “work” the latch mechanism to make sure it is now fully functional again, reinsert it into the locker door, reassemble, try it out with the door still open (gotta make sure you’ve done everything correctly), and if it all works, viola, move on to the next project. Many frustrations and expletives can be avoided by using the preventive approach!

As former sailors, we are prone to watching the weather pretty closely. Oh, we are not as anal as the TV news broadcasts have become, some announcing the weather as many as three times within a thirty-minute span! Gee Swifty, did you miss the sunny part the first two times?! This particular trip’s beginning was admittedly delayed an hour or so thanks to weather inclemency. But, finally we were off, and I believe we were both happy!



Photo Credit: [Instagram/thatxtremeguy](https://www.instagram.com/thatxtremeguy)

I’ve mentioned that we drag along a 5th wheel camper. At 16,000 pounds, it is substantial. And even at 33 feet its turning can be occasionally difficult given the right circumstances, as we encountered when we were required to make our first fuel stop on this trip. It was one of those small convenience stores, adjacent to the Interstate, at the edge of a town, where Simon and his entire clan seem to visit whenever there is a 5th wheel camper trying to make a tight turn. Guess we didn’t have the “app”. Finally filled, we trekked on to our first camping site, [Barkcamp State Park](#),

just east of Cambridge, Ohio. Barkcamp was to become one of our favorite stops as we motored west or east as it was not far from the Interstate, is friendly, easy to access, providing substantial grounds within which to maneuver our rig, affordable, and they always seemed to have a spot for us. Maybe we were lucky this time, as opposed to some of the issues recorded in the first paragraph of this monograph! Oh, and the park offers up a quiet night’s rest.

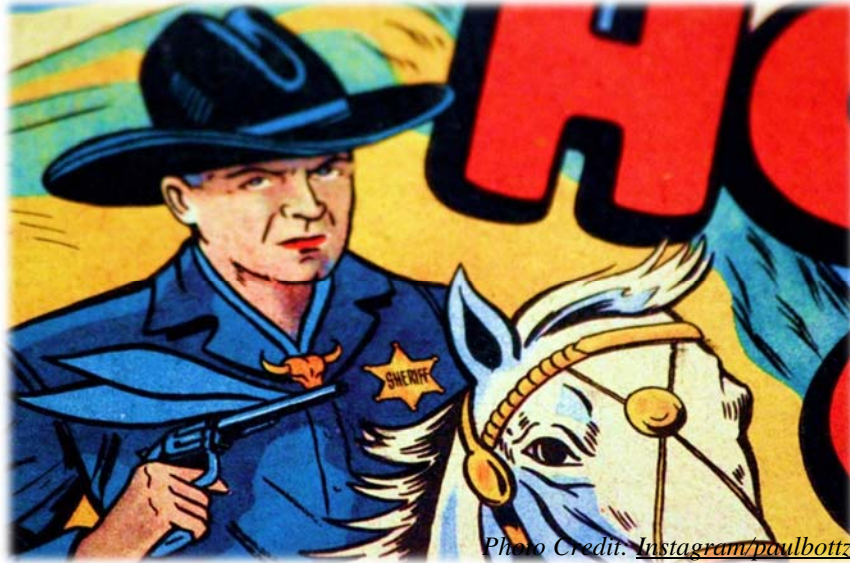


Photo Credit: [Instagram/paulbottz](#)



Photo Credit: [Instagram/toysafaritoys](#)

Those of us who are “mature” enough recall the days of old when the most violent presentations on TV was a half-hour cowboy series, or the comedy shows that threw cream pies into the faces of supposedly

unsuspecting guests. When a cowboy (or anybody) got shot and quickly grasped the shot spot, he never bled, and the actual bullet hole never appeared so one could be further disgusted by the mischief the exiting projectile created. If he wasn’t killed outright, usually it was a shoulder shot which was supposed to represent a minor bodily infliction. (Ever have shoulder surgery? That’ll change your mind!) Anyway, when we visited Cambridge, Ohio we did so for one strategic reason: to visit the [Hopalong Cassidy Museum](#). Even within a block of downtown Cambridge we found space to safely and legally (well, I forgot to ask the friendly Elks, but they didn’t seem to mind!) park our entire rig. We first walked downtown where we met some really friendly folks and where we studied their pretty courthouse. However, the object of our delight was next, and we were there when the doors opened to the Museum! It seemed a regular framed house, two story, or so, and jam-packed with memorabilia about Hopalong. Now, if you don’t recall who he was, or his fellow do-gooders, you missed an entire era! If you could imagine a Hopalong trinket, toy, or piece of clothing, this gentleman had collected it. Originally the thousands of items were not for sale. However, the owner had developed health issues and some things were at the time being sold off. There were other collectables as well which were for sale at an acceptable price, so we indulged ourselves. Among the items we selected, the most prized is a large 9/11 American flag depicting the twin towers and the New York City skyline behind the stars. That flag is hung outside our home during the 9/11-time frame, to honor those who perished as well as their families.

Unfortunately, in September of 2016 the worst thing that could have occurred to the museum did: the building burned and therefore the museum is now closed. Although the Hopalong Museum has passed, there are still many such Americana sites out there to either bring back or to create new memories. Don’t pass them by, rather search them out and enjoy what certainly was a more innocent time in our lives. And what might be a passing thing too.

Now I may have seemed to have talked a lot about a little in this article, but trust me, read it again and you’ll see it’s jam-packed with striking information! Just ask me!

Join us next time as we take a different route, this time toward the north and Midwest, as we head west again in search of more interesting and notable locations. Until then, happy trails, enjoy the ride, and be safe, “pilgrim”!

Wanderlust

— n.

a great desire to travel and rove about





HEIGHTS THEATER

BRUCE COCKBURN



R PRESENTS BURN

Article & Photo Credits:
Tom Darin Liskey

Lifestyle

Written by Tom Darin Liskey

With a career spanning five decades, Canadian folk-fusion musician and activist Bruce Cockburn shows little sign of slowing down. While most people his age would be waiting out their twilight years in sensible shoes and shuffle board tournaments, the 72-year old's creative juices are cooking hotter than ever.

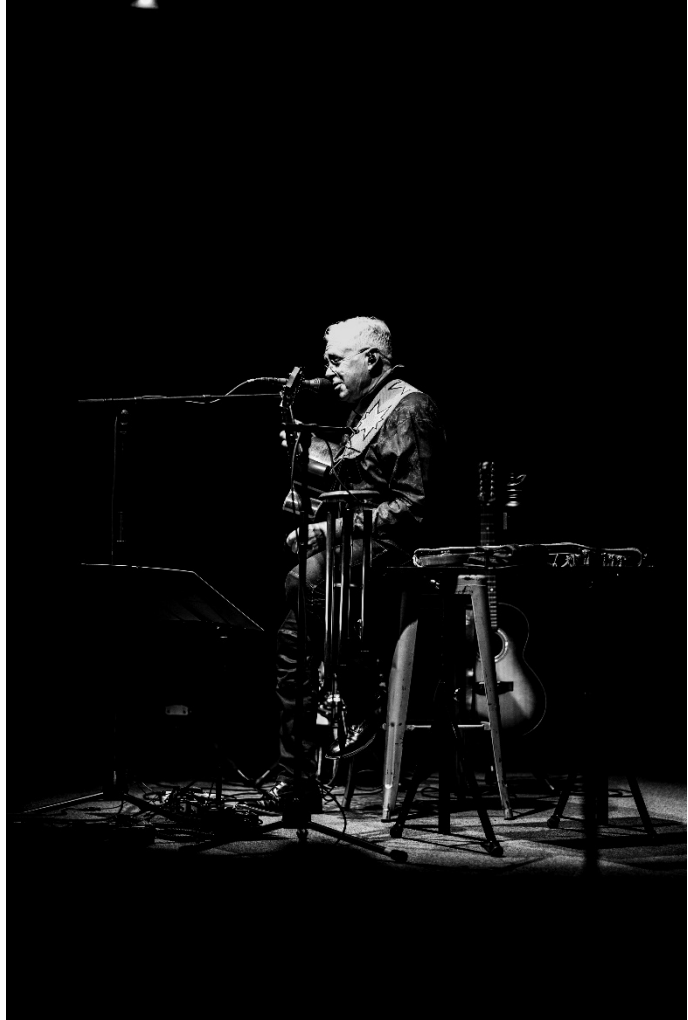
Ranch and Reserve spoke with the musician as he prepared to embark on a Northern American tour to support of highly acclaimed album, "Bone on Bone."

"It's almost become a tradition," says Cockburn about the upcoming shows. "I'll do a band tour with a new album, and when it runs its course, I'll end it with some solo performances."

Released in 2017 after a six-year hiatus, "Bone on Bone" quickly won the praise of critics and fans alike. Highlighting the singer's popularity on home turf, the album snared the Top Contemporary Folk Album of the Year at the Canadian Juno Award in 2017. It was Cockburn's 13th Juno Award since his first in the early '70s.

In the U.S., however, Cockburn is best known for his '80s hit, "If I Had a Rocket Launcher." Yet the song about America's interventionist past in Central America barely scratches the surface of an otherwise impressive musical catalogue that spans topics from ecology to theology. "My own curiosity led me to Central America and my love of nature, that was inculcated in me as a kid, has led me to take issues with various environmental situations in songs," he says. "It's what comes through the heart. If it touches me, I'll write about it."

A recent inductee into the Canadian Songwriters Hall of Fame, and member of the Canadian Music Hall of Fame, last year's release of "Bone to Bone" proved to be a testament to Cockburn's deft hand in fusing different musical genres while telling a story.



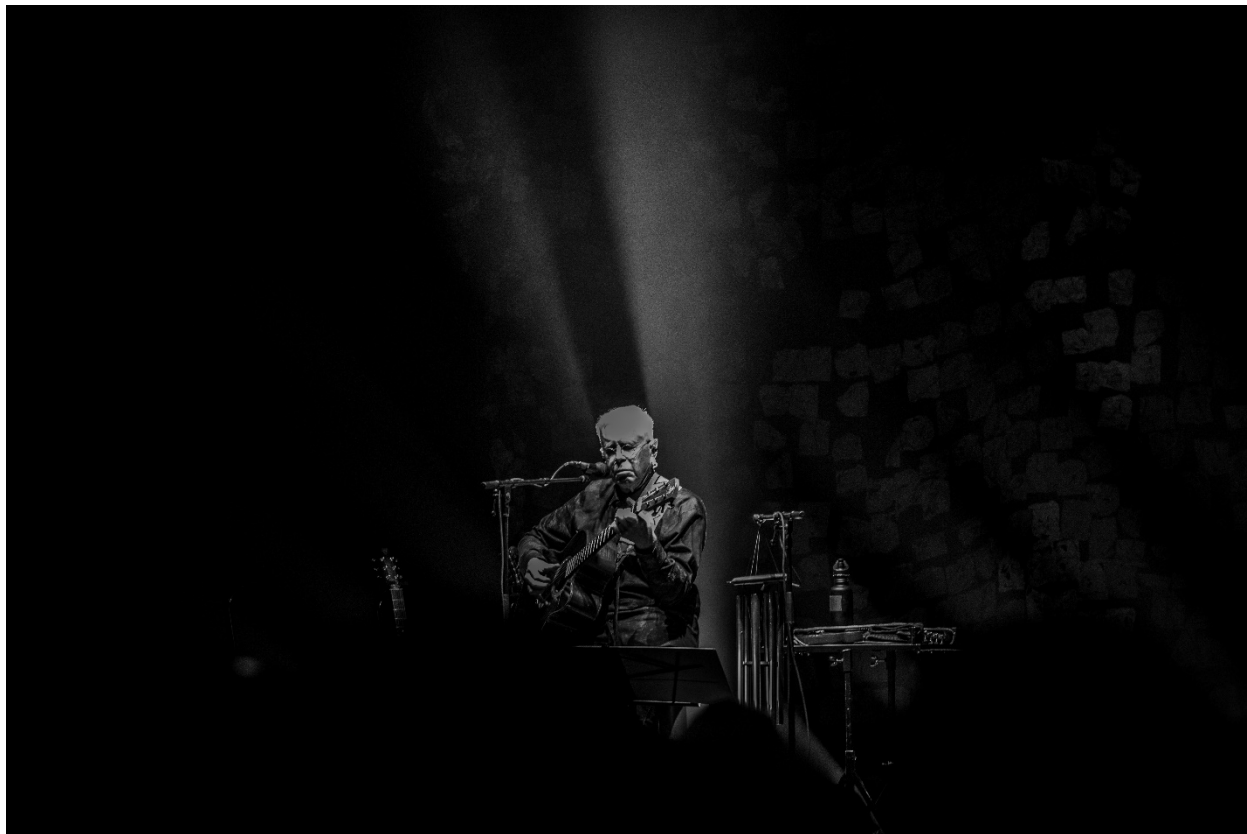


“Bone on Bone” is a watershed album for other reasons. Cockburn’s 33rd album to date, the critically acclaimed record also speaks to the changing political and social landscape in America—a place that he now calls home.

Since the election of Twitter-loving U.S. President Donald Trump in 2016, American politics have been turned on their head. While the U.S. is sharply divided over Trump’s brash presidency, the new normal of radical and virulent politics on the American landscape helps to provide some of the ‘bluesier’ threads in “Bone on Bone’s” sonic tapestry. Cockburn says it’s only natural that music came out that way. “I mean, I learned to fingerpick listening to the old Blues

guys—musicians like Mississippi John Hurt and the Rev. Gary Davis. My love for that kind of music has always been there, and every now and then it kind of comes to the surface. Maybe because this is the first album I’ve made since moving to America.”

Cockburn lives in San Francisco with his wife and six-year old daughter. “I moved to the U.S. because I fell in love and married an American. I had no other agenda in moving here. And had I not gotten into that relationship, I likely would have not moved here. But it’s been an interesting time. The US has always made me feel welcome, one way or another. So, it wasn’t any big leap to base myself here.”



Any political or social references in the music emerged in a natural, or organic way, he says. “It does show up in the music, but not in any specific way. I didn’t write any songs (specifically) about any characters you’d recognize,” he says. This new atmosphere of American life, however, is palpable in songs like, “States I’m In,” and “Café Society”. There was nothing contrived about them. “As I’ve done in all my songs, I write about my life as I’m feeling it,” he says, adding: “I’ve always felt that it’s an artist’s job is to reflect life.”

While Cockburn never retired from music, he was silent for a time after his album “Small Source of Comfort” hit the charts in 2011. Cockburn concedes that his songwriting took a backseat as he focused on getting his memoir, “Rumours of Glory” to the printing press. The book was released in 2014. “There

was a span of four years that I didn’t write anything, except the memoir. And writing that took up all the creative energy,” he recalls. “The book was both a challenge and education. I was glad when it was over. But once the book was put to bed, I wondered if I was a still songwriter or not. It turned out that I was.”

“Bone on Bone” clearly bears Cockburn’s imprimatur. Legacy themes in his work, such as a deep-rooted spirituality, shine through particularly strong on the album. “I write what’s there to be written. I really don’t put too much planning into it until I’m working on a specific song. That’s when a lot of thought goes into it. But beforehand, it’s about waiting around for the flash of an idea. Those ideas come from what’s around me, or from the people I encounter,” he says.

Faith, for many of his fans, is the arc in Cockburn's musical architecture. Cockburn, who famously shunned the evangelical label during the '80s, makes no bones about his deepening relationship with God on the album. "This has been an ongoing spiritual adventure. And it really shows up in (Bone to Bone). Spirituality is central to the album. I mean I've always felt that God put me where he wanted me to be, even when I didn't understand or relate to my surroundings very well. The song, '40 Years in The Wilderness' on the album talks mostly about that. But I think it's necessary to say yes and walk through the door (God) sets before you. It's there for a reason."



Bruce Cockburn in his own words:

"I learned to love language before I discovered music. When I was in the sixth grade, we had to memorize a poem of our own choice from a text book. Up until that moment, poetry was always presented to me in rhyming couplets. I was leafing through this book and stumbled on "Ars Poetica" by Archibald MacLeish. The poem was so evocative. It starts out saying: 'A poem should be palpable and mute as a globed fruit,' and ends on; 'a poem should not mean/ But be.' That line, and the imagery in the poem, just conjured up a whole new doorway into the universe for me. I was in love with the poem. Later in school, I was introduced to TS Eliot and Dylan Thomas, and other great purveyors of the English language. But that Archibald MacLeish poem was the one turning point. Over the years, people have asked if I had to give something up, would it be the music or the lyrics? There were times I'd say, I would give up the words, and want to play the guitar. But more often, it's the opposite. If I had to lose one of them, I'd like to keep the capacity to put words together."

FOOD

Recipes

With



Photo Credit: Levi Moroshan



Stories





Photo Credit: Amy Ann Photography

FOOD

Written By Tiffany Harelik

Spring marks a changing of the guard with what is in our gardens and what is on our tables. We are in the mood for lighter food with more herbs at my house, so I've shared some of my favorite fresh recipes from *The Best of Trailer Food Diaries*, by Renee Casteel Cook to help you get in the spirit of Spring cooking. In this cookbook, Cook explores the back story behind recipes from some of the most infamous food trucks and food trailers in the United States.

Ms. Kahuhu's Pineapple Cilantro Pops

Courtesy of Steven White, J-Pops, Columbus, Ohio

Ms. Kahuhu is one of my best friends and is originally from Hawaii. She suggested this flavor for an ice pop. It is dedicated to her.

Makes approximately 20 pops.

1 large ripe pineapple
1 large lime juiced
3/4 cup sugar
pinch of sea salt
2 cups water
handful of fresh cilantro

- Cut and core the pineapple into pieces.
- Juice the lime
- Place pineapple pieces, lime juice, sugar, salt water and cilantro into a blender.
- Blend until smooth.
- Pour liquid into popsicle molds
- Freeze for 6 hours
- Unmold and serve

J Pops

Steven White

Steven White may not have known as a child experimenting with the classic Tupperware mold that his fascination with the popsicle would someday become a career, but his mother did. Sometime in junior high or high school he recalls her commenting, "I know you're going to be in the food business someday," as he was always in the kitchen, enjoying both cooking and baking.

But Mom would have to wait quite a while to see her premonition come to fruition, as White first moved to Japan to teach English, and then to Atlanta, where he first took note



Photo Credit: [Facebook/J-Pops](#)

of a trend for handcrafted ice pops. He revisited his youth, playing around with flavor combinations and bringing them into work until the earthquake and tsunami of 2011 hit Japan. He remembers feeling helpless as he couldn't get back over there to help directly, and decided to monetize his product, selling pops to his co-workers and donating the profits to the American Red Cross for Japan relief.

While others continuously encouraged him to actually go into business, he never thought it would actually come to that, until he moved home to Columbus in 2012 and realized no one was currently producing anything like his product. Taking a leap of faith, he opened in 2013, capitalizing on the growing local mobile food scene by starting a seasonal cart. He now has a fleet of four carts, 2 of which are typically dedicated to private parties such

as graduations, weddings, festivals and corporate events. Over the years he has seen “off season” demand increase for private orders and events, which he’s happy to fulfill.



Photo Credit: [Facebook/J-Pops](#)

Some of those private orders have inspired special flavors, as White is happy to customize and create pops just for events, including weddings and corporate parties. He’s created over 50 flavors, learning what sells and what doesn’t and has a core of 5-10 signatures that people look for, which he tries to keep on hand based on what’s available seasonally. These customer favorites include Lemon basil (consistently a top seller), Watermelon Mint, Fresh Strawberry, Raspberry Lime, Passionfruit Blackberry, Pineapple Cilantro (or Mango), Berry Lemonade and Peach. He also tries to strike a balance for the more adventurous, offering combinations like Blackberry Lavender, Honeydew Cracked Black Pepper and Pineapple Cilantro, a pairing that was suggested to him by longtime friend Ms. Kahuhu, who grew up on Maui and helped him experiment to get the right flavor. White’s even



Photo Credit: [Facebook/J-Pops](#)

done Asian inspired flavors including ginger lemonade, watermelon lychee and cherry lime green tea for an opportunity at the Asian Festival.

White seeks inspiration from all over naturally relying on what's available at the farmers market and grocery stores married with his fascination with herbs. And while he's not a trained chef, joking that he's just a "cook, who does what he does," he enjoys working out of the ECDI Food Fort, where he is surrounded by true chefs and can use them as a sounding board to bounce ideas off of. One such idea, which started as a Valentine's Day special for an elementary school event and offered to his loyal Facebook audience, was to dip certain pops in chocolate. The obvious began as a chocolate covered strawberry pop, but he's also played around with pineapple banana and will continue to experiment with the offering this year.

Another new angle White is interested in is local partnerships and collaborations with restaurants and bars to pair the pops with alcohol for a fun twist and differentiated offering. But most importantly, he still focuses on giving back through special days where partial proceeds are donated to charities close to his heart like the One Orlando Fund, American Heart Association, Cancer Society and by participating in events like the Columbus Pride Festival.

PB & J Banh Mi Sandwich

Courtesy of Todd Edwards, Ole Latte Food Cart, Portland, Oregon

This recipe was created to stand up against the vast selection of Vietnamese French bread sandwiches and to utilize our wonderful selection of Rose City Pepper Jams.

onion bagel
1.5oz of spicy peanut butter
(may we suggest Portland brand)
kale (lightly salted and massaged)
¼ of an avocado (sliced)
2 oz julienned carrots
3oz piece of seared ham (optional)
5-6 slices of cucumber
Large leaf Thai basil (5 large leaves)
bottom bagel
garlic ginger PPHs jam



Photo Credit: Levi Moroshan

The PB & J Bah Mi sandwich starts on a toasted onion bagel (or any other bagel for that matter), and a healthy serving of Portland spicy peanut butter on the top side. On the opposite (or bottom side) of the bagel, spread of the garlic ginger Rose City pepper Jam. Then top the jam with a fanning of fresh large leaf Thai basil and cucumbers for an added crunch. On top of the cucumbers, add a fine layer of shredded carrots and avocado before capping it off with some salted massage kale and black pepper. If you find yourself lacking in protein, we recommend a slice of ham which you can sear up and throw on this sandwich for all your carnivorous needs. The heat of the peanut butter and the Jam combine together with the textures of the fresh vegetables, bringing out the savory notes that are present in the best peanut butter and jelly sandwiches.

Ole Latte

Todd Edwards

Keeping Portlanders caffeinated since 2012, Todd Edwards now serves the city through three carts and a brick and mortar. Raised in Portland, he returned after stints in California, Georgia and Alabama, for what he says is, “the pure beauty of the state,” and enjoys the outdoors as a way to “refill his batteries and embrace nature.” While locals recharge their batteries with his best-selling offerings like the seasonal signature latte and secret (i.e. off-menu) peanut butter banh mi sandwich, which he shares here.

A restaurant/hospitality industry vet for almost two decades, Edwards worked his way up from host to manager before deciding to take his experiences, “both good and bad,” and start his own business, realizing a long-time dream. His success is based on these best practices, along with the tight food cart community, which provides support and shares ideas. Edwards loves that “everyone seems to see the bigger picture and wants to help in

any way. When things don't work one way it is abandoned and a new way is adopted quickly to keeping the energy creative to progress our city."



Photo Credit: [Facebook/Olé Latte Coffee](#)

The culinary progress in Portland owes much credit to the nearly perfect micro climate that can grow just about anything and allows for excellent local sourcing. Edwards says Portlanders as a whole "collaborate and support each other because we all have so much passion for growing our little city. Don't be afraid if someone smiles and asks about your day. We truly are interested without ulterior motives."

He's even positive about the challenges of the mobile food scene, as while he acknowledges that "being a food cart restricts logistics which requires you to mentally keep up with stock and demand," he spins this positive, saying "the same problem is also rewarding because none of your stock really starts to go bad." Further, Edwards adds that, "another dual trait of a food cart is this: since they are so small, you are restricted in everything from supplies, water, electricity and waste," but "that downside also provides us with being a cart with a low carbon footprint."

And it's not just the caffeine buzz talking, as Edwards goes to is actually his Alhemp Latte, a blend of almond and hemp milks that's not too hemp-y or almond-y and has a wonderful texture similar to whole milk.

Crispy Umami Chicken Wings

Courtesy of Eric Silverstein, The Peached Tortilla, Austin, Texas

Makes 25 marinated wings.

5 lbs chicken wings
1 cup fish sauce
¼ cup rice wine vinegar
½ cup sugar
1 cup water
2 tbsp lime juice
2 tbsp chili garlic
6 garlic cloves

Wing Sauce (makes 4oz):

1 ½ cups fish sauce
9 garlic cloves
1 ginger knob
1/3 cup rice vinegar
¾ cup honey
1 tbsp lime juice, fresh squeezed
1/3 cup sriracha
2 ½ cups rice flour
1 oz either cilantro, mint or Thai basil (hand torn)



Photo Credit: inkedfingers

- Blend fish sauce, rice vinegar, sugar, water, lime juice, chili garlic and cloves in a blender.
- Marinate wings overnight.
- Place Wing Sauce ingredients in blender and blend.
- Lightly toss marinated chicken wings in rice flour.
- Set deep fryer to 350 degrees and deep fry for 3 and a half to 4 minutes.
- Place chicken wings on drying rack to let excess oil run off
- Toss chicken wings in wing sauce, top with garnish

The Peached Tortilla

Eric Silverstein

An Austin favorite for now 7 years, The Peached Tortilla has grown and evolved dramatically since its start as a leased food truck based out of Floogerville, Texas, a 35-minute trek from Austin. What started as a 3 or 4-man operation has staffed up to 50 employees in this short time, all integral to the success of an operation that now consists of two trucks, a brick & mortar restaurant that opened in 2014 and the beautiful Peached Tortilla Social House, an event venue and commissary hub for the significant catering side of the business.



Photo Credit: [Facebook/The Peached Tortilla](#)

With a “street to table” mentality, the fast-casual restaurant serves greatest hits from the food truck alongside a new menu of Asian comfort food, the format lending itself to a more plated experience including servers and a cocktail program. Favorites include the Southern Fun, a riff on Chow Fun, the Laksa bowl, a unique fried rice with Chinese sausage and specials like Ramen night. Truck favorite tacos are still a big seller as well, from the banh mi to the pad thai, and Texas classic, barbecue brisket. The Social House pulls from both menus, and also the catering offering, which boasts sous vide hanger steak, ginger soy salmon, Korean braised short ribs and addictive Brussel sprouts.

Owner Eric Silverstein says the restaurant items he spent a lot of time developing hit particularly close to home as they are things he grew up eating, like Hainin Chicken and Rice, pork belly buns, and the crispy umami chicken wings he shares here.

Silverstein has seen a lot as the business expanded, and has a focused eye for continued growth opportunities, in a notably saturated Austin restaurant market. He says diversifying the business model has been key as there’s often a misperception that food trucks have low overhead, which not only isn’t true, but additional factors such as mechanical issues cause a stress on operations. With a lower ceiling for revenue based on volume than a restaurant, the pricing model can be challenging for mobile operators. This has led to trucks focusing on private events, and festivals in the summer, with pop up type traveling the streets limited to the slower season. But the trucks still serve as a beacon for what the brand stands for and started out as in the mind of Austinites and therefore, aren’t going anywhere. As The Peached Tortilla continues to help educate customers and pave the way for other mobile operators, look for new outposts and potential partnerships.

About the author of The Best of Trailer Food Diaries: Renee Casteel Cook

Photo Credit: Magnolia Insights Team



A Chicago native, Renee first discovered Ohio on a college visit, falling in love with the idyllic college town of Athens, as well as her future husband, while at Ohio University. Without much of a hard sell, Renee convinced then boyfriend and a few fellow Bobcat friends to head back to the Windy City after graduation. Over ten years, Renee built a successful career in advertising, working at such agencies as Leo Burnett, DraftFCB and Wunderman, among others. Though a businesswoman by trade, Renee's passion for writing, fueled by a love of travel and exploring cultures through food, now comes to the forefront through this exploration of her new hometown, Columbus, and the opportunity to learn the ropes as coauthor of this book. Renee also writes for Columbus Monthly Magazine. She can be found on Facebook at [@rcasteelcook](https://www.facebook.com/rcasteelcook) or on Twitter [@RCasteelCook](https://twitter.com/RCasteelCook).

Photo Credit: Melanie Wright Photography



Tiffany Harelik (rhymes with garlic) is an author and astrologer with over a dozen books in her boutique collection. She has lectured on food culture all over the globe including Europe, the Caribbean and the United States. She has signed books at world-famous Powell's, Book People, The Book Loft, and Barnes and Nobles. Her portfolio includes

seven books in The Trailer Food Diaries series, The Big Bend Cookbook, The Terlingua Chili Cookbook, and The Big Country Cookbook. She co-wrote The Live Pain-Free Cookbook and The Columbus Food Truck Cookbook as well. She is the food editor of Ranch and Reserve magazine and offers book coaching and publishing services.

<https://tiffanyharelik.com/> <https://wiseskiesastrology.com/>.

Who do you think you are?



Searching Your Family Tree

Genealogy

Written by John Fifer

I recently did research in the state of Virginia, the historical home state of most of my paternal ancestors as well as many present-day kin. I selected an RV site that was almost directly between Staunton in Augusta, and Harrisonburg in Rockingham Counties, which were the county seats of my interest. Although I was focused on any family information I could uncover, what I found in the courthouses were many land documents dating back for my family to 1791. Naturally I was also able to identify marriage documents, including bonds, wills, and birth and death records. The land documents however, my focus this month, were interesting from

the perspective that I gained insights into my ancestor's dealings, the surprising piece being that they were very active in buying and selling properties. We first searched out the documents on line, then in most cases consulted large manuals that contained the original papers. Copying facilities were available for a fee. In

Photo Credit: [Joint Base San Antonio](#)



this case it was not permissible to make one's own copies, such as with a wand copier.

If one is researching on a state level, examples of land record documents that are available in the state archives such as in Delaware, as well as other state's archives, are deeds/plots, warrants/surveys, probates/estate papers, ditch papers, road papers and books, tax assessments, mill condemnations, fugitive records, and Shankland surveys. Whew! And that is just for starters! If one is researching maps, there are those for counties, cities and towns, and statewide maps. There are also other more specific-named manuscripts containing map collections. Although I am not familiar with Provincial archives, I assume they would offer similar documents.

Maybe one has an interest in court proceedings and case files. Orphan's Court/plots, Chancery partition dockets, common pleas, Supreme Court prior to 1832, and the Superior Court documents are available.

There are photographs, land patents, deeds and easements, contract files, and the list goes on. This certainly is not an exhaustive listing of the documents that are available as regards land records, but there is enough to keep even the professional genealogist busy.

Back to the documents I discovered in Virginia. If one wants to know what they say and to learn from them, I recommend transcribing them first. And if you have several, transcribe them all as closely in time as you can. And do them sequentially by date. The verbiage tends to be repetitive and where a written word may not be

understood in one document, being repeated in the same context in another paper often reveals exactly what it is. Out of twenty some odd land documents I unearthed, there were very few words that I was ultimately unable to discern. Once transcribed, one can then study such things as who were the people involved, often family, where the land was situated, frequency of transactions by the same buyers or sellers, the spousal interviews, as well as other information that may be relevant to your personal research. Occasionally a name will pop up that has been important to your research previously and is a person you did not know was residing in the geographic area to which your records relate. Now you have a new avenue of study to begin!

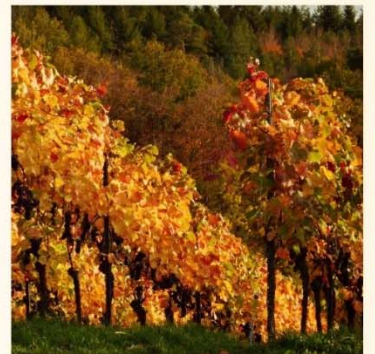
I've found that doing research in small towns occasionally makes a local or two nervous. The innocence of your genealogy pursuit to some is perceived as nosing around in an attempt to uncover some lost wealth. Ha! Although certainly not my intent, I should be so lucky 200 years down the line! Cheers and good hunting!

Photo Credit: Facebook/Tony Hennessey Genealogy



“We are all mortal
until the first kiss
and the second
glass of wine.”

~ Eduardo Galeano





hello
Spring

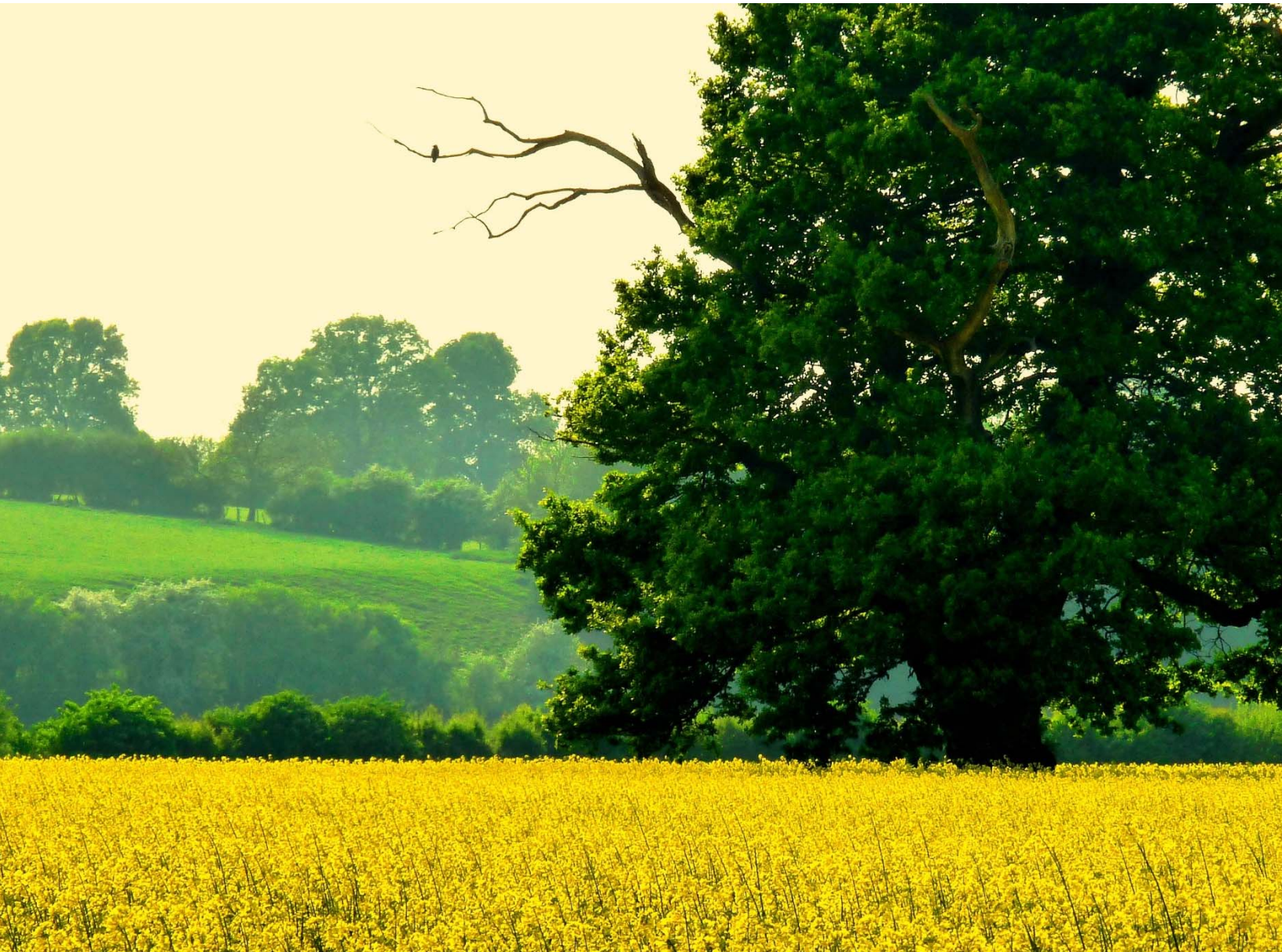


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