

AUTHENTIC

Ranch & Reserve

MAGAZINE



RESERVE

In the Pour House:
Winter Wine
Recommendations

TRAVEL

The Serenity of Kentucky:
Leaving This Beautiful State

FOOD

Hearty Winter Meals

RANCH

Seasonal Celebrations
at the Ranch

BONUS

FEATURES:

'Still in the Saddle' – Slade
Saddle Shop of Luling, Texas
Book Review – 'Living in the
Tall Grass'

Vol. 2 Issue No.7

Free Issue!





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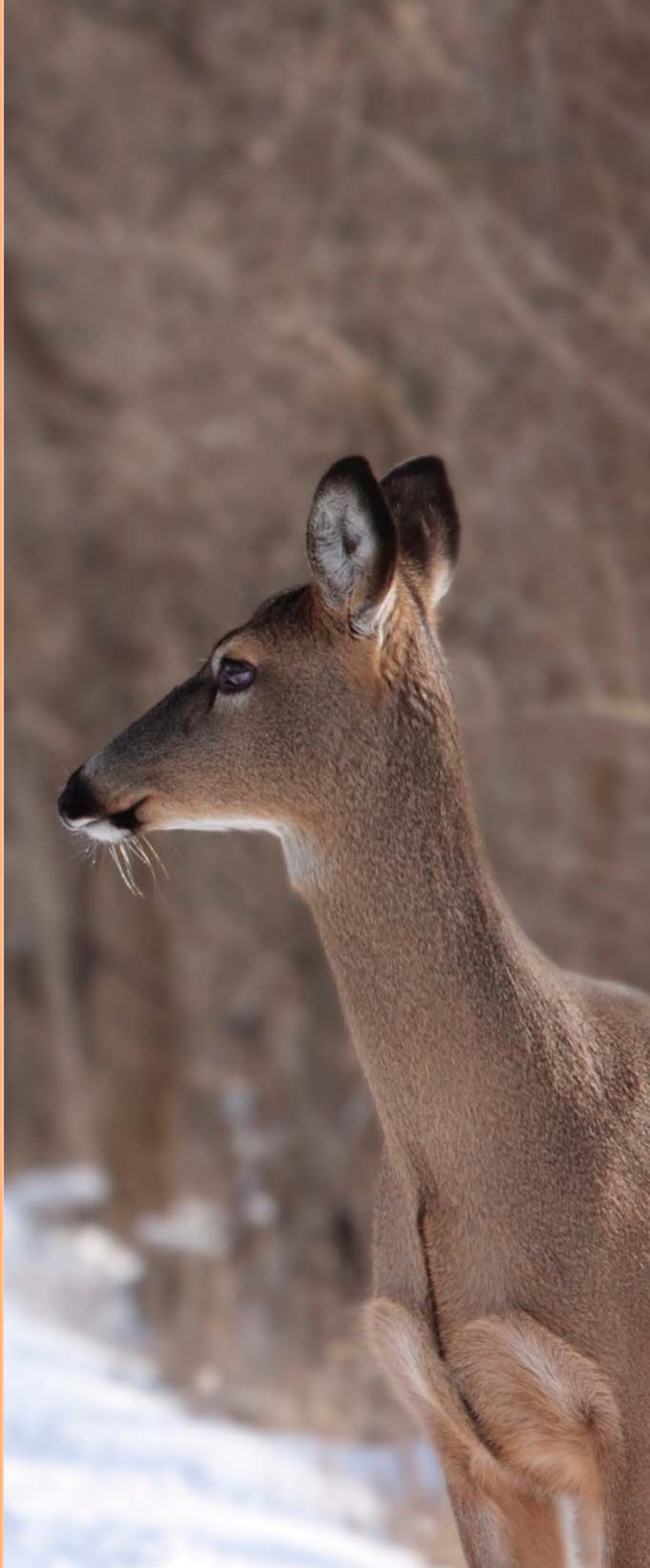
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Room to Breathe...

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WELCOME TO THE RANCH

Spring J. Sault, Editor-in-Chief

In the second issue of our seasonal publishing, *Ranch & Reserve* is focusing on all the pleasure of winter – from being outside and feeling the nip of the cold on your nose, to coming back in to warm up by a fire.

This issue includes some general updates on RV maintenance and check lists to follow from our Travel contributor, John Fifer (which also includes great stops on the Kentucky tour that he and his wife took with their fifth wheel!) And, Tiffany Harelik, our Food contributor, brings to the table some wonderful winter meals to warm you up as well as fill you up!

We also feature “Still in the Saddle” by Tom Darin Liskey on the history and ongoing quality work which is done at Slade Saddle Shop in Luling, Texas. As well, we have a book review of “Living in the Tall Grass” which is a compilation of stories and poetry by Chief R. Stacey Laforme of the Mississaugas of the New Credit First Nation.

Our ranch focus this season centers on the Ranch at Rock Creek, which is an all-inclusive, luxurious guest ranch located in beautiful southwest Montana. Offering a variety of riding and non-riding activities (hint: you should try out their “snowga”), this ranch has everything you’ll need for a wonderful winter getaway.

And last but not least, our Reserve feature for this season is an article on winter wine recommendations and how/what to pair with the

hearty meals you may enjoy from December through March!

Once again, we hope you enjoy all the materials and photos curated within these pages for this season’s release.

And, we wish you all the best for the coming new year! This is the winter issue of *Ranch & Reserve Magazine*!





*“We don’t see things as they
are, we see them as we are.”*

~Anais Nin



Photo Credit: [The Ranch at Rock Creek](#)

SEASONAL CELEBRATIONS AT THE RANCH

Ranch

Written by Sheilan Dove

As nights draw in, temperatures drop, and snowflakes begin to fall, the thoughts that warm our hearts the most during the long cold and frosty months are the three seasonal celebrations that make up an enduring, integral part of our winter memories when the weather goes into a deep freeze.

Imagine how exciting it would be to spend Christmas, a New Year's Eve, or St. Valentine's Day away from home in a uniquely-designed outdoor winter playland where adults and kids get to really enjoy an invigorating, fun-filled winter celebration, while also being thoroughly spoiled. If this sounds like the perfect winter celebration, then look no further than The Ranch at Rock Creek!

Located near the historic mining town of Philipsburg, 61 miles from Butte in Southwestern Montana, the [Ranch at Rock Creek](#) is surrounded by the rugged splendor of the Rocky Mountain Range. Originally a 19th-century homestead with a long and colorful history of sapphire mining and cattle ranching, the Ranch at Rock Creek was acquired in 2007 by current owner Jim Manley after a 20-year



Photo Credit: [The Ranch at Rock Creek Via @ladybirrdd](#)

exhaustive search for a perfect western property with a river running through it. Since then it has been lovingly and painstakingly transformed into its present-day, deluxe, western-style Relais & Chateaux ranch resort.

There is a saying that no one size fits all, but “The Ranch,” as it’s called, manages to do just that and easily exceeds its guests’ highest expectations! This is an all-inclusive exclusive ranch resort where just about everything is included, such as ground transportation from Missoula, Butte, and Anaconda airports, personally-planned daily itineraries, an extensive program of winter activities and the welcomed convenience of providing all the necessary sports and horse-riding equipment a guest is likely to need!

The winter season, which runs from December 1 until March 31, offers an incredible array of all-inclusive winter sports, designed to provide an unforgettable first-hand experience that encompasses 6,600 acres of unparalleled alpine winter wonderland.

Imagine cross country skiing and snow shoeing through miles of pristine trails among pine forests and meadows or fat tire mountain biking around the property, alongside Rock Creek and over 6 miles of specially groomed mountain paths.

Imagine the adventure of horseback rides through deep drifting snow, the stuff of every rider's dreams, or traditional horse-drawn sleigh rides across snow-packed ground.

Imagine an old Snow-cat trundling its passengers along a picturesque valley floor then up and around a mountain track, or an afternoon UTV tour that carries guests to an elevation of 1,000 ft. atop three snowy mountain peaks amid breathtaking scenery and abundant wildlife.

Photo Credit: [The Ranch at Rock Creek Via Housekeeping Supervisor Zachary Jones @jonesoutdoors754](#)



Imagine the thrill of snowmobiling on freshly fallen snow amid a spectacular winter wilderness and the nearby Crest Hills, or an exhilarating day spent downhill skiing or snowboarding on the powdery slopes of the first-class Discovery Ski Area, just 35 minutes away. Imagine the excitement of sledding down Elk Ridge or the gentler Cottontail Hill and the fun of ice-skating and playing pick-up games of ice-hockey on the frozen Bikini Beach pond. Imagine ice fishing expeditions to Mallard Pond, or at the high mountain Georgetown Lake, seated in a warm hut, where Rainbow, Brook trout, and Kokanee salmon might be hooked! Truly, this is the stuff of legends and lifetime memories about “the one that got away” in the depths of winter in the Big Sky country of Montana.

Back at the ranch, there's a lot more to sample, such as learning how to target shoot at the Rod & Gun Club, limbering up at the ever-popular morning yoga classes, indulging in restorative and rejuvenating spa treatments, as well as soaking in the outdoor hot tub under a canopy of starlit skies. Guests also favor watching movies, a friendly game at the bowling alley or just pleasantly relaxing with a book by the fire in the warm and inviting ambiance of the Ranch at Rock Creek.

An all-inclusive ranch resort is of course responsible for feeding its guests, frequently and well, and Executive Chef Drage and his culinary team work hard to provide lots of delicious daytime fare for breakfast, snacks, and lunch to keep guests and their appetites happy. Gourmet dining at night in the Granite Lodge restaurant specializes in locally sourced haute cuisine and comes with unlimited premium wines, beer, and spirits. A children's menu is available. After dinner there is convivial socializing with other guests at the friendly Silver Dollar Saloon.

Photo Credit: [The Ranch at Rock Creek](#)



And, when it's time to hit the hay, the ranch boasts a varied and outstanding assortment of ultra-comfortable, modern, meticulously western-themed accommodations, including glamping tents to suit solos, couples, friends, or family groups. Guests can choose from suites in the Granite Lodge, the cozy Trapper Cabin for two, or depending on the family or group size, a combination of any one or more of the several, larger two and three-bedroomed luxuriously appointed, elegantly furnished cabin homes dotted around the property. A beautifully restored historical barn comprising of three separate suites, plus converted stables and a bunk house make up an imposing list of available guest accommodations.

Of special interest during the winter season are the Seasonal Celebrations packages offered by the Ranch at Rock Creek which include many extra activities, events, and dining extravaganzas to further enhance that once in a lifetime experience. The following is just a taste of all the goodies the ranch is happy to offer at its annual seasonal celebrations.

♪'Tis the Season to be Jolly♪

Christmas Holidays at the ranch are always magical, festive affairs with lots of Christmas cheer and twinkling lights, sure to delight guests of all ages at this time of joyous celebration. In addition to the regular ranch activities, a special Christmas program is presented yearly by the staff at the Ranch at Rock Creek to reflect both old and new time-honored traditions, such as Christmas tree hunting, old-fashioned wagon and sleigh rides on glistening snow, sipping hot beverages, cookie decorating, live music, and a visit by Santa and his elves.



Photo Credit: [The Ranch at Rock Creek](#)

Why worry about shopping, cooking, and all-day dinner preparation at home? Treat yourself and loved ones to a Christmas at the ranch, where you can all kick back and enjoy stress-free quality outdoor time frolicking in the snow with family or friends, then sit down in a seasonally bedecked dining room to a sumptuous traditional feast prepared by the resident chef and staff and focus on the real joy of experiencing a never-to-be-forgotten, lifelong memory of a Christmas celebration in a truly magnificent winter setting. Please click on the following link for package details: ['Tis the Season to be Jolly](#)

♪For Auld Lang Syne♪



Midnight in Montana has a truly memorable ring and a New Year's Eve spent at the Ranch at Rock Creek promises to live up to it, starting with an outstanding culinary experience at dinner, then live music at the Silver Dollar Saloon culminating in the traditional nostalgic count-down and fireworks to light up the starry Montana skies to welcome in the New Year. Along with all the usual outdoor winter activities, spa treatments and ultra-luxurious accommodation, this is a one of a kind celebration and an enduring memory for couples, friends and families who have gathered together to celebrate and remember treasured moments as this ancient rite of passage unfolds in a stunning Alpine setting as old as time itself. Please click on the following link for package details: [For Auld Lang Syne](#)

Photo Credit: [The Ranch at Rock Creek Via F&B Events Manager Christina Wernikowski @cwernikowski](#)



Photo Credit: [The Ranch at Rock Creek Via Black Coffee Roasting Company](#)

♪My Funny Valentine♪

Go ahead...do something wildly romantic for that all-important Valentine's Day by taking your loved one to the Ranch at Rock Creek for a Frost & Fire Winter Celebration, which offers a gourmet and champagne tasting menu, a barn dance, a wood fire barbeque and a suitably decadent Valentine's Day dinner. Be as active or as secluded as you want, spending your days outside in the snowy splendour of an Alpine Montana ranch enjoying the many winter

activities or time spent warm and comfy in your luxurious suite or cabin. Indulge in a couple's massage and pampering treatments or a long, lazy soak in the hot tub under an endless star-filled night. However you choose to spend this beautiful time together, it is bound to create lovely whimsical memories that will last forever. Please click on the following link for package details: [My Funny Valentine](#)

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IN THE POUR HOUSE
RANCH & RESERVE'S WINTER WINE GUIDE



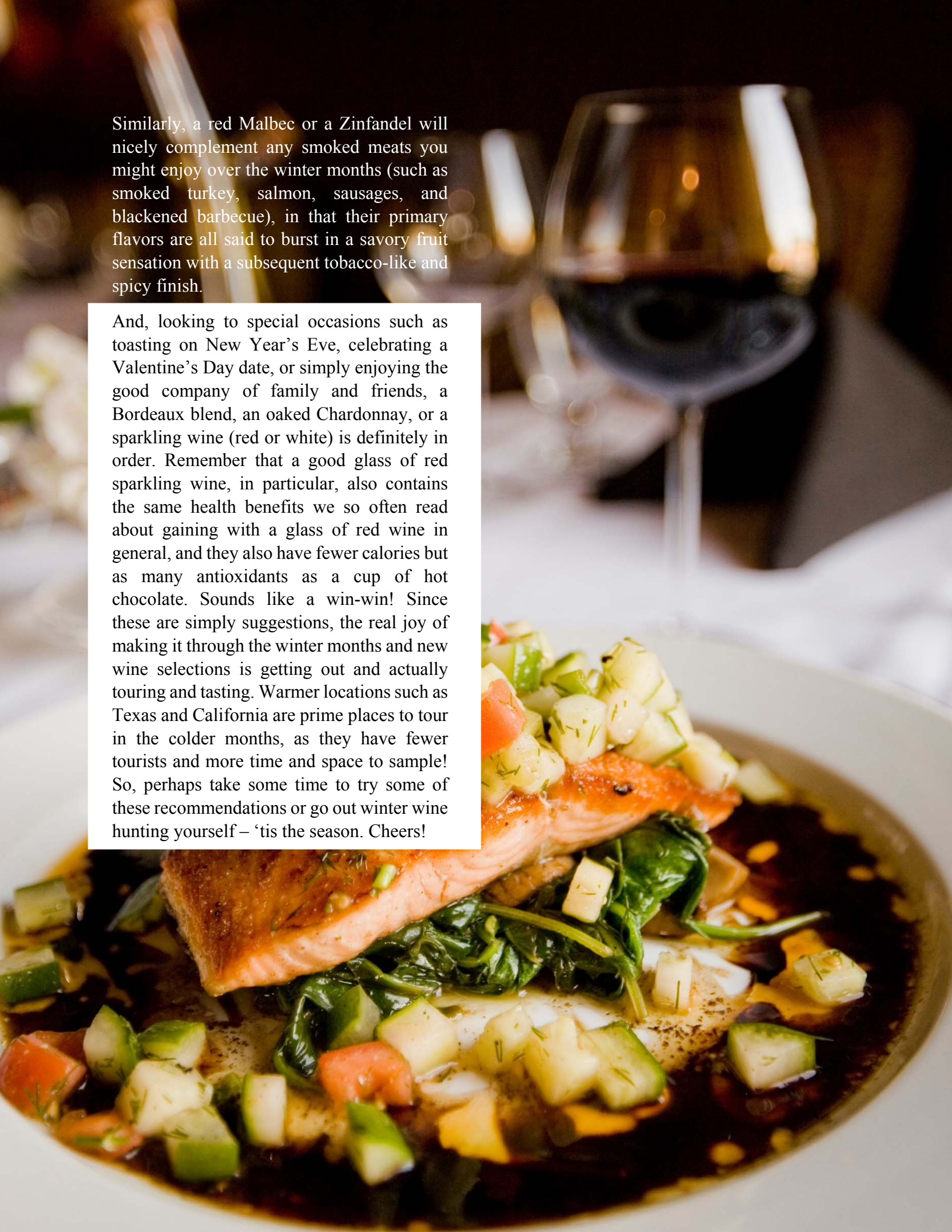
he choices of winter wines to celebrate Christmas or New Year's Eve, and on into Valentine's Day, and even the first signs of springtime (like melting icicles and snow), to a wine lover, are just as important as the season itself. The stresses that we place on ourselves over the winter months don't need to be compiled by whether or not we've paired the right wine with the right special occasion (or even the occasion that we actually get to sit still for a little while and simply enjoy a glass!)

First, Christmas and New Year's Eve dinners normally feature turkey, or a roast of some sort. Stick with the usual standard of white wine pairing with white meat and red wine pairing with red. Some great winter wines to consider partnering with these feasts are your favorite Malbecs, Syrahs, Zinfandels, and Cabernet Sauvignons.

Although the rule of thumb noted above is a great one to follow in pairing (color to type of main course), consider rules can easily be broken. There can be quite a few delicious exceptions and these merely tasteful suggestions are only a sampling of what your local vineyards and wine stores have to offer!

If your family favors roasts (red or white meat), perhaps you might also want to try a full-flavored Pinot Noir. Its name is derived from the fact that its grape bunches resemble a pine cone in shape ('pinot' in French), making it *the* red wine grape embraced in many regions throughout the world. Its wine is guaranteed to be smooth, robust, and often quite reasonable.





Similarly, a red Malbec or a Zinfandel will nicely complement any smoked meats you might enjoy over the winter months (such as smoked turkey, salmon, sausages, and blackened barbecue), in that their primary flavors are all said to burst in a savory fruit sensation with a subsequent tobacco-like and spicy finish.

And, looking to special occasions such as toasting on New Year's Eve, celebrating a Valentine's Day date, or simply enjoying the good company of family and friends, a Bordeaux blend, an oaked Chardonnay, or a sparkling wine (red or white) is definitely in order. Remember that a good glass of red sparkling wine, in particular, also contains the same health benefits we so often read about gaining with a glass of red wine in general, and they also have fewer calories but as many antioxidants as a cup of hot chocolate. Sounds like a win-win! Since these are simply suggestions, the real joy of making it through the winter months and new wine selections is getting out and actually touring and tasting. Warmer locations such as Texas and California are prime places to tour in the colder months, as they have fewer tourists and more time and space to sample! So, perhaps take some time to try some of these recommendations or go out winter wine hunting yourself – 'tis the season. Cheers!



*“Roads were made for
journeys not destinations.”*

- Confucius



Photo Credit: John Fifer

LEAVING KENTUCKY

Written by John Fifer

When my bride and I travel, we have the privilege to do so for a variety of reasons. First, that is our style. It takes just as long to prepare for and depart on a short-term trip as it does for a long one. The effort therefore is maximized. Being retired, the choice is ours, and we have typically chosen the latter. Well, I do, and we'll get to that. We have a very small immediate family, and one that is of an age such that the travel and the absence of Grammy and Pappy does not impact those still at home, or us. Going out "for a while" allows us the time and distance (gee that sounds scientific!) to see and explore new and different things without being rushed and feeling as if we need to miss something merely to make a location obligation. Utmost on this list is our wonderful daughter, also known as "the Kid", and we've only one offspring, who kindly and efficiently attends to our home, personal, and business dealings whilst we are away.

Let's spend a few moments here because it is important. Now one can hire a mail service to do these chores by someone who has no idea about your life, lifestyle, wants and needs, personal preferences, etc. The Kid does. Additionally, she corrects all the errors I've made in our check book since the last time she had control of it! She has access to one of our checking accounts, so to do all of this one must have trust in the progeny, which we obviously do.

Prior to departing we go through a typed listing to assure we have shut off the water, set the alarm, placed a "do not use" sign on the toilet (REALLY important!), closed and locked the windows and closed the blinds, and among a list of other things, notified the town police so our place can be "observed" by them as well as by our ever-vigilant neighbors. The check list prevents us, most of the time anyway, from having to turn the rig around two minutes down the road to make sure we've set the temperature such that the pipes won't freeze. There is a lot to do in preparation for the journey and these items mentioned are just a few of the last twenty-seven before hitting the road.

The end of a trip is always bitter-sweet: bitter for me because I could probably be a perpetual traveler! It is sweet for the wife because she really enjoys being at home. Bah! Being home means a new honey-do list, little-to-no reading thanks to the blabber-box (and, let's be clear here, that's the TV, not the wife!), projects to catch up on, the rig to scrub, and so on. Now, being home means the biggest adventure is a trip to Wally-World or blowing the newly mowed grass from the driveway. Yipee!



Before we get to traveling and sightseeing, let's first talk about a maintenance item that might often be overlooked: wheel bearings. Now these are those things that keep the wheels and tires rotating smoothly. However, since they are usually so efficient and long-lasting in their performance, as well as hidden, they are easily forgotten or overlooked, or worse, ignored. How many years has it been since yours were checked? Have you

been in particularly dusty areas for lengthy periods where the dust might somehow migrate into the bearings? The checking process, and replacement if necessary, is not difficult, although a tutorial, or observing a friend do it, is advisable. Otherwise, schedule a check-up with your local mechanic and have them perform the service. You do not necessarily need to have the busy RV center do it. At minimum, the seals will need replacing since they are destroyed when removed so the bearings can be accessed. The bearings can then be cleaned and checked for wear or damage. If you do this process yourself, wherever you go to purchase the replacement seals, take the cleaned-up bearings with you and ask their opinion of their condition. I just did that with the bearings from my utility trailer and my guys at NAPA (my preference) immediately concluded that the bearings were just fine, or “normal” as they put it, saving me the cost of replacing them. Dealing there regularly helps! Again, refer to the tutorial or your trusty and knowledgeable friend for putting all of the pieces properly back together. We don’t provide that instruction in these articles because I’m just here to remind and advise a little. I’m far from being a mechanic, but bearing inspection and replacement is pretty simple. It needs to be done right, lest you have a wheel fall off while journeying down the road! This can ruin one’s day!

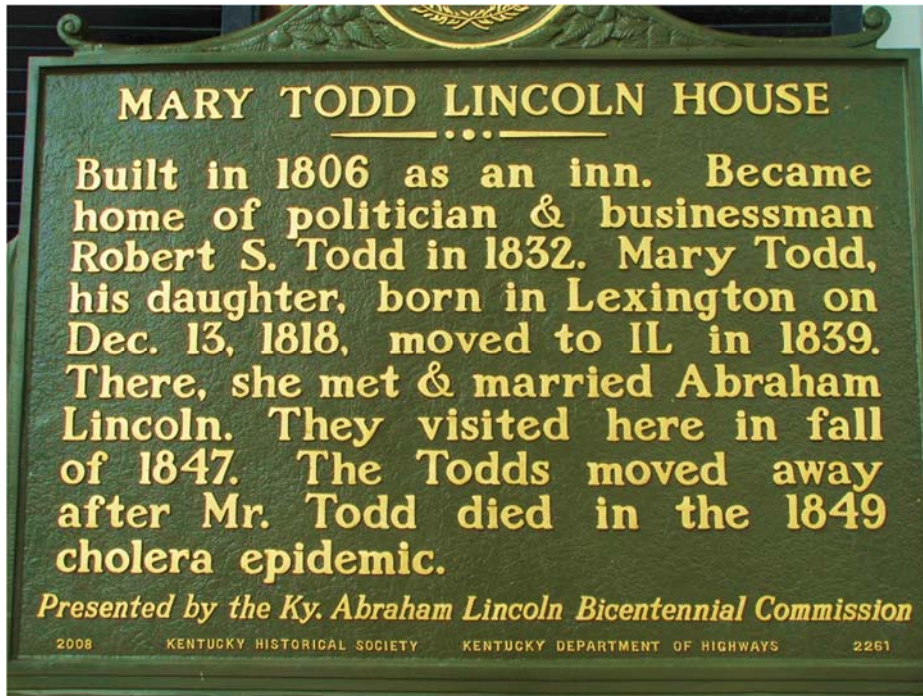


Photo Credit: John Fifer

Our first journey into our wonderful west was just about to conclude and we were soon to be headed home. Still residing in the, you might say from the last issue, out-of-the-way RV park/fishing camp, we made one more trip back into Lexington, Kentucky to visit a couple more sites. We enjoy cemeteries. I know, that may be a tad morbid, but there is history there, and it is a

quiet respite from the activities of the world, and I can reassure myself that being this side of the grass is still pleasant and preferable! [The Lexington Cemetery](#) contains Henry Clay’s gravesite and monstrous [monument](#) to this great statesman and orator. Also, John Hunt Morgan, a less-than-brilliant Confederate general during the American Civil War, who was killed in Tennessee during the war, resides here. [John Breckenridge](#), 14th and youngest ever Vice President of the United States who defected to the Confederate States, and who ultimately becoming Secretary of War for the South, is also buried here, along with many CSA veterans.

Photo Credit: John Fifer



[Mary Todd Lincoln](#) lived a portion of her interesting and occasionally self-inflicted volatile life in Lexington. The house she resided in from age 13 until age 21 is in Lexington and is open to visitors. It contains a number of Mary's personal items along with a few pieces that were part of the Lincoln estate. (By the way, for those less into history, Mary was Abraham's wife.) We had wanted to continue our Lexington tour with a visit to [Henry Clay's home, Ashland](#). It

is A U.S. National Historic Landmark and on the U.S. National Register of Historic Places. However, as was occasionally the case, we had arrived on a Monday, the one day of the week it was closed to the public. So, we opted for our favorite ice cream flavor, then headed back to the RV park.



It you've ever parked your rig in an RV site that might be considered at or below sea level, and the predicted rain arrives to cause soft earth, you know to get moving either before the deluge or at its immediate inception. We've experienced this in North Dakota and now at the fishing camp in Kentucky. We hastily removed the rig to a more secure-under foot/tires location and prepared more completely for our departure. We reversed our entry

from a few days earlier and squeezed ourselves back through the gated entry and onto the narrow, tree-shrouded roadway, and made for civilization.

Aside from the rain, a serious accident not involving us but creating an actually advantageous detour (for us), and not being able to park our rig in our yard upon arrival, the couple-day trip home was uneventful. Fortunately for us at home we had a safe and remote site we could use until things dried out somewhat and we could bring it home.

As I may have alluded to previously, we have been across country and back four times, always by differing routes. Oh, occasionally we will need to repeat for a short distance, but we prefer the new scenery and sites. Next time we will again be sallying forth for our second journey west and into what is for us, the unknown. Join us, and until then as always, have fun and be safe.



STILL IN

THE

SADDLE

Written by Tom Darin Liskey

All Photo Credits: Tom Darin Liskey

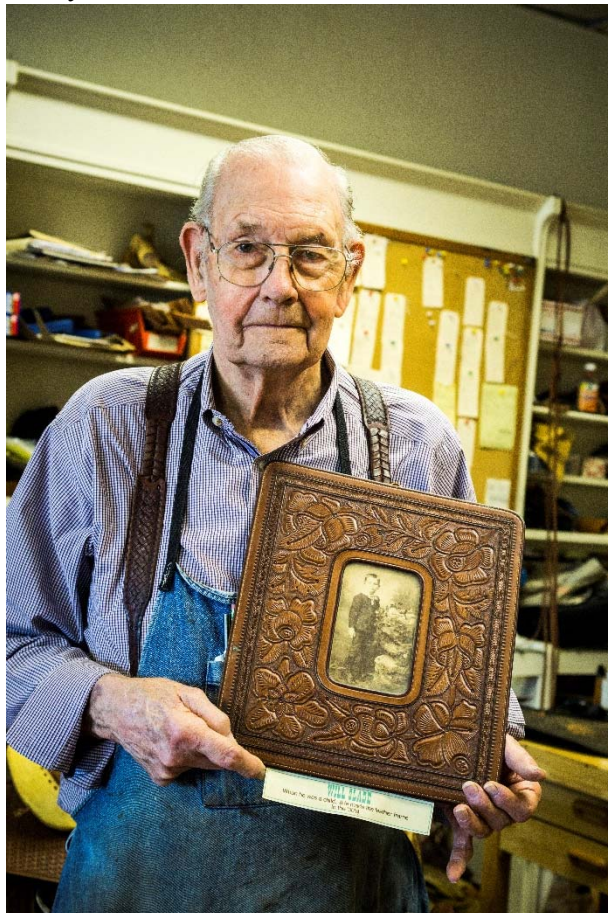
At first glance, Luling, Texas looks like scores of other small towns in rural America. Railroad tracks run through downtown; church steeples and telephone lines crisscross the skyline. A faded cinema marquee and the sun-blached Rock-A-Bye motel sign help to give Luling the look of a place that has seen far better days. To be fair, that's probably not far from the truth.

Founded originally as a railroad town in post-Civil War Texas, Luling quickly garnered a reputation as a rough and tumble kind of place during the cowpoke commerce of the Chisholm Trail. But the cattle drives eventually ended and oil wildcatters replaced the cowboys. Yet with a Lone Star-like tenacity, one saddle making family is keeping the venerated craft alive.

"It's a dying trade because no one's doing it anymore," explains Slade Paradeaux, a fifth-generation leather worker at Slade Saddle Shop. "And it's also very demanding."

The emergence of China and India in mass leather production has helped to change the industry. Yet family-run business like the Luling saddle shop are still vying for a piece of the pie where global manufacturing trends can easily push smaller producers from the table.

The global market research firm Lucintel, for example, recently estimated that demand for leather goods is expected to top \$91 billion in 2018. Businesses hoping to compete for consumers disposable incomes are turning to more innovative and personalized designs—on everything from hand-tooled Bible covers to pistol holsters—to keep them coming back. While the Slade house was founded on the saddle harness, the family has learned to roll with the times.



"The reality is people still want one-of-a-kind item. Something unique. And that keeps me busy," says Slade Paradeaux.

Slade Paradeaux's soft-spoken father, Will G. Paradeaux, the 84-year-old patriarch of the family, says that leatherworking came naturally to his son. The elderly saddle maker's eyes glint with pride when he talks about his son's leatherworking skills.

"I've worked in leather all my life, but it's my son who's really got something special," says Will G. "When it comes to intricate and beautiful work, there's no one around better than him. He's really got the (Slade) genes," adds Will G.

"It was just something I took to," adds Slade Paradeaux, who began working in the shop as a kid. "I had started sweeping up in my father's shop when I was seven. Then I started tinkering around with leathermaking tools," remembers Slade. He did his first commercial leather artwork at the age of eleven.





Despite this rich tradition, Slade saddle making faced an uncertain future at one point. In 1986, Will G. Paradeaux felt a higher calling. He sold the shop and went into full time Christian ministry.

The Slade story, however, did not end there. The shop was "re-opened" in 1989 and put in storage until 1995. After an intermezzo in Prairie Lea, TX, Slade Saddle Shop finally relocated to Luling, TX in 2004. When the shop reopened in its current location, Slade Paradeaux began to pitch in on a part time basis, while holding down a regular job. Will G. retired from the Ministry in 2005 and returned to the workbench. Even Slade Paradeaux's daughter Sydney has joined the leatherworking ranks. "There have been times that we've had to other things to make a living," remembers Will G. as he shows me some of his grandfather's work on display in the shop. Then he pauses thoughtfully. "George Slade started it all. We are here because of him."



Sidebar

Both Will G. Paradeaux and his son Slade were born into rich tradition of leatherworking. One that stretches back to the 19th century when George C. Slade, the Missouri-born son of a harness maker, turned to the saddle making in the 1880s.

That Slade is the saddle maker who honed his skills while working at firms like Tom Padgett Saddlery in Waco, Texas. The storied shop made saddles for the U.S. and British armies in World War I.

George C. Slade passed the trade onto his son Will A. who, opened Slade Saddle Shop in Uvalde, Texas in 1929 when he purchased the well-known A.M. Rice saddlery.

Will A.'s reputation traveled far and wide, and he even he rubbed shoulders with some of the era's most widely recognized cultural icons. His customers included Mexican revolutionary Pancho. Even Will A.'s childhood friend and school mate, humorist Will Rogers, was a customer.





*Looking for direction?
Follow...*

Ranch & Reserve



A warm, dimly lit restaurant interior. In the foreground on the left, a wine glass filled with a golden liquid is partially visible. In the bottom right, a white bowl containing food is partially visible. The background is blurred, showing warm lights and the silhouettes of people.

HEARTY

WINTER

MEALS

Winter is a time for warm meals, comfort food, and dishes that inspire you to eat hearty! And, no one knows that better than our “Food” contributor, Tiffany Harelik. Author of several great cookbooks, including the recent release of “The Best of Trailer Food Diaries,” Harelik combines her love of great food with her interest in regional favorites, from the Southwest, Northwest, and Midwestern United States. Her publishing company, Spellbound Publishers, features all the best culinary stories and recipes from food trucks across the U.S.A., as she works to offer up great recipes that include something for everyone, at every table. Here are just a few of her favorites for winter warmth, hearty, stick-to-your-ribs dishes, and plenty to go around!

Homemade Irish Crème

Some things are better left to the experts, but Irish Crème isn’t necessarily one of them! You can make this scrumptious, versatile drink quickly, and have sips at your whim or plan for an evening of beverages with friends while you lounge away the winter blues.

Ingredients:

1 2/3 Cups Irish whiskey (Jameson, Powers, Bushmills, etc...)

1 Teaspoon instant coffee granules

Kahlua to taste

2 Tablespoons chocolate syrup

1 Teaspoon vanilla extract

1 Teaspoon almond extract

1 Cup heavy cream

1 Can sweetened condensed milk

Directions:

Blend everything together until smooth and store chilled. Use this in coffee drinks around the fire.





Chipped Beef Dip

Ingredients:

8 Ounces cream cheese, softened
1 Cup sour cream
1 Stalk of celery, chopped
1-2 Green onions, chopped
1 Jar dried beef, chopped

Directions:

Mix all ingredients and chill before serving with your favorite crackers as an appetizer.

Margie's Texas Trash

Ingredients:

Box of Cheros, Rice Chex, Wheat Chex
Bag of Pretzels
2 small cans peanuts

Directions:

Mix all dry ingredients together.

Melt in Pan the Following:

1 Tablespoon Seasoning Salt
1 Stick margarine
½ Cup bacon drippings
5 Drops Tabasco (or to taste)
4 Tablespoons Worcestershire

Finishing Touches:

Add the dry mix to the seasonings, toast in the oven at 250 degrees for 15 minutes, stir well, and continue to toast until they start to brown. Drain on paper towels, cool and store in airtight container.

Carne Guisada

Ingredients:

1 – 1 ½ Pounds beef roast
(trim fat & slice into cubes)

2 Tablespoons olive oil

3-4 Tablespoons flour

1 Onion, diced

1 Can diced Rotel tomatoes

½ Can beef consommé

2 Poblano peppers, deseeded and diced

Picante sauce to taste

Dash of dried cumin

1 tablespoon cilantro, finely chopped

Garlic minced, to taste

Directions:

Heat oil in a large skillet. Add sliced meat and brown. Add flour bit by bit until all liquid is absorbed. Add beef consommé and stir until you get a good gravy in the base of the pot. Add tomatoes, onions, peppers, spices, picante, and simmer until meat is tender and gravy is desired consistency. Serve in a warmed tortilla.





Pot Roast with Mushrooms & Sherry

Ingredients:

- 1 Beef pot roast (3-4 pounds)
- Pinch of flour
- 2 Tablespoons olive oil
- Salt & pepper to taste
- 2 Medium onions, halved and sliced
- 2 Tomatoes, chopped in large chunks
- 3 Celery stalks, chopped in large chunks
- 2 Carrots, chopped in large chunks
- 3 Red potatoes, chopped in large chunks
- 6 Fingerling potatoes, whole
- ½ Cup water
- ¼ Cup ketchup
- ¼ Cup cooking sherry
- 1 Clove minced garlic
- ¼ Teaspoon dry mustard
- ¼ Teaspoon dried leaf thyme
- ¼ Teaspoon rosemary, crumbled
- ¼ Teaspoon ground marjoram
- 1 Small bay leaf
- 1 Can (4-6 oz.) sliced mushrooms with liquid (or packaged)



For the gravy:

- 1 Tablespoon flour blended with 3 tablespoons cold water

Trim roast; dredge all sides in flour. Heat oil in Dutch oven over medium heat. Brown beef on all sides. Season with salt and pepper, to taste. Add onions, tomatoes, carrots, potatoes, and celery. In a separate bowl combine water, ketchup, sherry, garlic, seasonings, and bay leaf then add to the pot. Cover & cook on low heat 2 ½ hours or until tender. Add mushrooms with liquid & heat through. Remove meat to warm platter. *Gravy:* Skim fat off the top. Stir in flour and water mixture, cooking & stirring until sauce is thickened. Serve over the pot roast. Note: this dish works well in a dutch oven over a gas stove; it cooks differently on an electric stove. You may wish to use a crock pot to conserve heat and energy; or you may wish to cook it in the oven slowly.

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

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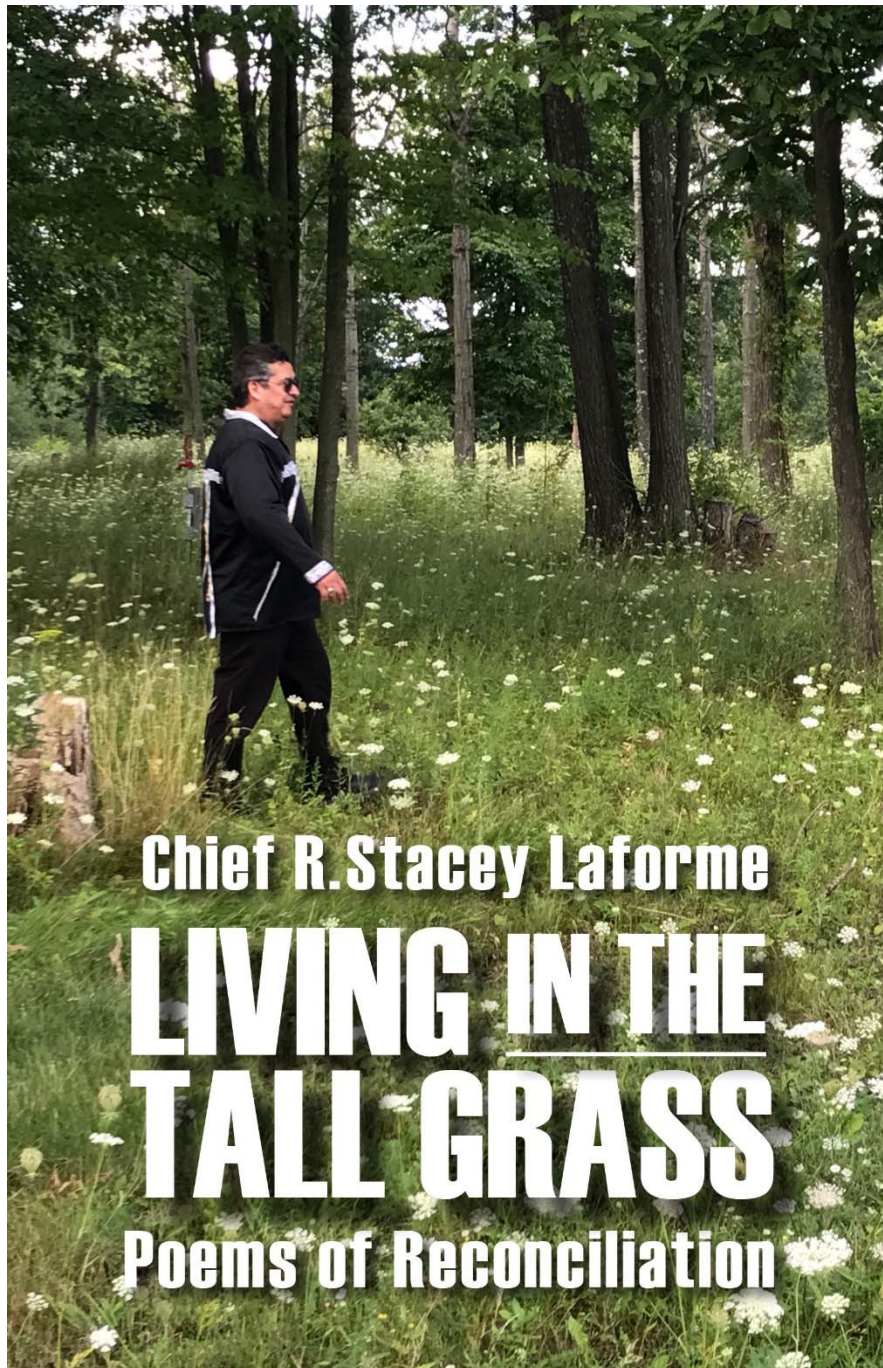
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Scheduled for publication on December 31, 2017, "Living in the Tall Grass" is a highly anticipated book penned by Chief R. Stacey Laforme of the Mississaugas of the New Credit First Nation. Expected to be available for circulation in 2018, the book has already received high praise and advanced reviews by Elizabeth Dowdeswell, the Lieutenant Governor of Ontario (Canada), hockey broadcaster Ron MacLean, Perry Bellegarde, National Chief of the Assembly of First Nations, and R.H. Thompson, actor and producer of "The World Remembers." I had an opportunity to speak with Chief Laforme by telephone interview in order to discuss his writing, the direction that he sees this book taking, and how it encompasses a number of years of prior work and personal reflection.

In doing so, I asked about the direction and development of this book, and what the impetus was for writing it. "It's really two-fold. I was looking at the difficult and challenging time that my generation has had with personal growth and

development as well as focusing on our connection with nature as First Nation people," he explained. The book is a selection of stories and poetry with a concentration on reconciliation and universal truths. In prospectus, the Chief identified that he not only wanted to touch on the history and impact that the government of Canada has had on Indigenous people (i.e. residential schools and the "60s Scoop"), but, he also wanted to reflect on who his people (and other such nations throughout North America) are as a people.

His traditional teachings being near and dear to him, following the first chapter, Laforme wrote each subsequent section to mirror each of the Seven Grandfather Teachings. In his native Ojibway beliefs (which are similarly followed across other First Nation cultures), these teachings include wisdom, love, respect, bravery, honesty, humility, and truth. Each teaching reinforces a positive mind and lifestyle for the individual as well as for the community as a whole.

When asked what spurred the book's concept, he identified that he originally began writing as early as his grade school years (grade 8, to be exact). At that time, he wrote a poem of which he was quite proud. When his teacher asked if she could share it with the rest of the class, she changed some of the verbiage (he believes as minor grammar corrections) without discussing why she had done so, ultimately causing him to shut down his creativity and forego any future writing until his own emotion issues required there to be an outlet. At the age of 30, following the death of his mom, Laforme began to again pick up his pen and write poetry to focus on healing, and releasing his angers, fears, and frustrations, but also to express what he saw as the inspiring and positive side of life. Items which were previous difficult for him to talk about became easy to write about through poetry and short stories. He explained that he writes about not only the good, the bad, and even the ugly, but also the hopeful and inspirational things that come to him. He feels that through the arts, one can make a connection that lasts, allowing you to "live in the moment."

Regarding "Living in the Tall Grass" and its pending release, Laforme noted that he anticipated it to be a challenging read for some due to its level of honesty. It may entail self-reflection for the writer, but it will also involve that same process for the reader. "It's a true

moment in someone's life. It deserves to be recorded and has to be told...I believe people today no longer have vision as an individual, as a nation, as a country, or as a world. Without it, you'll never be more than you are right now, and will always be subject to being led."

In writing this book, Chief Laforme hopes his readers will have an emotional response to his words. He hopes it speaks to them as it did to him and through him. In each poem and each story, he is able to write from the protagonist's perspective, even if he, himself, had not experienced the exact example and storyline being documented. "I go through a lot of emotion on every poem. I am the character speaking...When I haven't experienced a particular circumstance, there's an inspiration I gather from somewhere that enables me to write from that perspective."

In addition to becoming a treasured component to personal collections, "Living in the Tall Grass" has the potential to become a select part of both high school and post-secondary (college and university) curriculums. Depending on the example being discussed, the seriousness of its nature, and the level of maturity required to discuss and contribute personal input on, there are integral chapters, stories, and poetry that can help each reader process their own emotions, relate to First Nation people, and recognize their historic traumas and efforts to heal moving forward. With respect to reconciliation in general terms and how it's reflected in his writings, Chief Laforme noted, "It's about your connection to the world around you, understanding where you are in life, and where you fit in." Look for this book to be published by Durvile Publications Ltd. and UpRoute Books and Media out of Calgary, Alberta, Canada, and in full circulation, distributed by the University of Toronto Press, in January of 2018.

Who do you think you are?



Searching Your Family Tree

Genealogy

Written by John Fifer

Genealogical Societies proliferate. There are societies for towns and cities, counties, upstate and downstate, and whole states. The folks are generally fellow enthusiasts who also enjoy the thrill of the chase and the ecstasy of the finds!

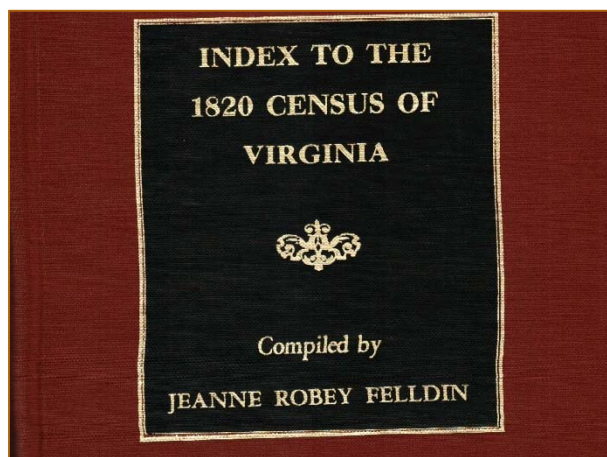


Photo Credit: John Fifer

Membership is generally open to anyone who is interested in genealogy, whether they be upstarts or advanced researchers: certainly, the former learning from the latter. There is a membership accompanied by a fee and there are meetings one may attend to discuss the

details and running of the organization as well as research itself. These societies offer bus trips available to members, and occasionally non-members if space is available, to more remote sites where the devotees can conduct research to which they may otherwise have had no immediate access. Many societies have publications available for use, and often publish their own for sale to the membership as well as the general public. Attend often enough and exude interest and you might become an officer within one of these worthy bodies. To access the genealogic societies that you feel will most assist you, merely enter your state and genealogic societies and there you have it - you will have revealed a surfeit of opportunities.

I am from the State of Delaware, born and bred. Interestingly however, only my recent immediate family ancestry is located here: from 1928 paternally and 1932 maternally. Well, that's recent for me! I will therefore be approaching the next couple or more



Photo Credit: John Fifer

monographs from the perspective of my state. Doubtless however it will apply to yours as well since the basic information is either similar or the same country-wide.

The Delaware Archives in Dover is the repository of what I will call dated records and contains a fountain of material one can research. The information is stored in books and manuscripts, on microfilm and digital sources, and is available for all to use. To borrow from one of their introductory brochures, they have available "...photographs, maps, audio and visual recordings, newspapers, legislation, posters, government records, and vital statistics.". Your state archives will have copying availability and you might even "make a hit" by doing an on-line search of many records that are available. Our Archives work hand-in-hand with the First State Heritage Park to offer monthly Saturday programs relating to historical research. So, do not overlook what might well be at your doorstep: your home-state archives facility.

I have had the opportunity to use the archives in Bismark, North Dakota. For my purposes, there was less family-specific information

there, but rather information on what life was like back in the day when my grandparents homesteaded near Cando and Egeland. For my story-telling intents, these materials, pictures, and drawings were perfect for putting into perspective the Dakota lives of my ancestors.

This has been more of a general overview of some of what you might expect to find at your state

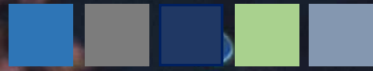
archives facility. Next issue, we will get more detailed and specific about what you can find about your family. Sometimes, as was the case with the finding about my forebears, there was a surprising find or two. Until then, check out the hours and location of your archives and plan to make a visit. And, arrange to spend at least a day!

Photo Credit: John Fifer

**Marriage Notices from Extant Issues
of the "Rockingham Register,"
Harrisonburg, Virginia, 1822-1870**



Dorothy A. Boyd-Rush, Ph. D.



*“Keep looking up. That’s the
secret of life”*

~Snoopy





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