

Newsletter – Spring 2010

Dunhill Ranch Is Online

We are proud to announce that Dunhill Ranch went online at the beginning of March. Now you can access the latest information about our lamb at www.dunhillranch.com. There are recipes, previous newsletters, and some nice pictures too!

Please note that our e-mail address has also changed. You can contact us now at sales@dunhillranch.com. Both our location and phone number remain the same.



Transportation Refueling Depot – Horses on Pasture

Reserve Your Lamb Today

We've had a very good lambing season, and we have quite a few more lambs to sell than last year. However, it is still important for you to reserve your lamb early, since we expect to sell out again this fall— we have already reserved about 1/3 of our lambs. Reserving your lamb (or individual lamb cuts) costs you nothing; just send us an e-mail or call us and let us know what you want to reserve and when you would like to get it. Remember to include your phone number, and we will call you as soon as your lamb becomes available.

The Keeping O' The Green

Another St. Paddy's Day has come and gone, and we didn't wear so much as a green shoelace. It's a good thing we're not Irish—they'd have voted us off The Island ages ago.

At Dunhill Ranch, green is in short supply right now. The pastures are a uniform tan, and won't green up until the late spring rains come. Even though there is not much green color around right now, we have been focusing on green in a larger sense: reducing our carbon footprint.

Thanks to you, our customers, Dunhill Ranch has grown quite a bit; in the past couple of years we have doubled the number of lambs that we sell. But with this growth, came more carbon emissions: more diesel for the truck, more paper for brochures, more electricity for the stock tank heaters, etc. If we were a big agribusiness it would be hard to go green without some bean counter saying "we can't afford to do that." In big business "green initiatives" are often just a lot of talk.

At Dunhill Ranch, we don't just "talk the talk", we "walk the walk"—literally. We realized that the most significant source of our carbon emissions was our truck, so we set about looking at ways to reduce our driving. It's a half-mile trip from the house to the barn and we have to make that trip at least twice a day. Add that mileage up over a year's time, and it's quite a lot of diesel. We decided to make the journey on foot at least once a day, and give the herding dogs some extra exercise at the same time.

We also "ride the ride". When the sheep go out to pasture in the morning, it's often a long walk of a couple of miles. The temptation to use the truck is great, particularly when the summer sun is threatening to broil you alive. Making the trip on horseback is much more pleasant and

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Indian Lamb and Spinach Curry with Rice Pilaf

This is a real “slow-food” dish; you cook it in a crock-pot— the longer the better. It is adapted from a recipe in [Williams-Sonoma Food Made Fast: Slow Cooker](#). (We didn’t make that up!) We like to serve this with rice pilaf, so we’ve included that recipe here too.

Makes 4 servings

Ingredients – For the Curry

1/3 cup olive oil
2 cups chopped onions
3 cloves of garlic, minced
1 inch cube of fresh ginger, peeled, grated or minced very fine
1 tsp ground cumin
3/4 tsp cayenne pepper
3/4 tsp turmeric
1 1/2 cups lamb or beef broth
Salt and Pepper
1 1/2 pounds of boneless lamb, cubed
3 cups spinach leaves
1/2 cup yoghurt

Ingredients – For the Pilaf

1 1/2 cups long grain rice
1/4 cup orzo
3 1/4 cups chicken broth
3 Tbs butter
Fresh mint leaves, chopped

Technique

First make the curry (20 minutes to prepare, 4-8 hours to braise).

1. Have all your curry ingredients handy before you start. Things move quickly once they get going.
2. Sauté the onion in olive oil in a large frying pan on high heat, stirring frequently, until just golden (about 3 minutes). Add the garlic and sauté for about 30 seconds.
3. Add the spices and sauté for another 30 seconds and then add the broth.
4. Stir the mixture and scrape any brown bits off the sides and bottom of the pan. When the mixture boils, remove from the heat.
5. Sprinkle the lamb all over with salt and pepper. Put the lamb and your sauce in a

slow cooker. Cook for 4 hours (high heat) to 8 hours (low heat). If you don’t have a slow-cooker, use an oven-proof dish with a cover and cook for 8 hours at 200 degrees in the oven.

Make the rice pilaf (20 minutes cooking time, start about 25 minutes before you want to serve).

1. Put the rice, butter, and broth in a pot and bring to a boil on the stove.
2. Reduce heat to lowest setting and cover.
3. Allow it to simmer for 10 minutes. There should still be some water on top of the rice at this point.
4. Add the orzo, stir once, re-cover and simmer until all the liquid is evaporated. Don’t stir the mixture unless absolutely necessary.
5. Remove from heat, stir in the mint, and cover, while you finish the curry.

Finish the curry (5 minutes cooking time).

1. Add the spinach to the curry. Cook and stir until the spinach is just wilted, 3-5 minutes.
2. Stir the yoghurt into the curry and serve immediately over rice pilaf.

Dunhill Ranch Lamb at Jennifer James 101

Last winter, the easiest way to enjoy Dunhill Ranch lamb was to dine at one of Albuquerque’s most innovative restaurants: Jennifer James 101. Jennifer and her partners make a point of integrating local products into their menus and we were very pleased to be able to work with them.

We hope to be supplying JJ101 with lamb again, this coming fall. In the meantime, do your taste buds a favor and check them out! In addition to traditional dinners, they feature a fun concept: the Community Table which combines fantastic food with family style dining. It’s a great way to enjoy an evening and make new friends.

For the latest info on her seasonal menus, see www.jenniferjames101.com

we are not restricted to staying on the road. This past winter, we trained our horses to come to the house every morning so that it is easier to avoid using the truck.

In addition to driving less on the ranch, we have always tried to batch our errands in town into a small number of trips; now we do so even more. We also realized that we were often coming back from lamb deliveries with an empty truck. Now, on our return trips, we stop to pick up a load of hay, rather than making a special trip for it. We also do most of our Albuquerque and Santa Fe deliveries with a clean-diesel car which gets 40+ miles to the gallon.

In addition to reducing our use of fossil fuels, we have tried to keep our packaging minimal. We needed some way to deliver individual cuts of lamb conveniently, and decided that a sturdy brown paper bag that could be easily reused was the best solution. We looked at purchasing Styrofoam coolers, but couldn't justify it, when we realized that Styrofoam is made from oil and is not bio-degradable.

One hard decision we recently made is that we will discontinue mailing this newsletter after this issue. This was a difficult decision because we are old-fashioned and enjoy reading a physical newsletter while sitting at the kitchen table with a cup of coffee. However, there is no denying that producing and mailing this newsletter is not the greenest way to go, and it is more energy-efficient to post it on our web site. In the future, we will send out an e-mail notice with a link when the newsletter is posted. We do realize that some of our customers prefer hard-copy. If you would like to continue to receive newsletters in the mail, just let us know and we will continue mailing them to you.

The interesting thing about all of these reductions in our carbon footprint is that they all resulted, quite inadvertently, in cost savings; we learned that going green is actually good for business. So the next time you hear a big company make excuses for not doing the right thing by the planet, remember: it is possible to have the best of both worlds. Keeping green allows a

business to keep more green, see what we mean?

DST at Dunhill Ranch

No, DST is not a common pesticide from the 1960s. It is that curious human compulsion to bend nature to serve commerce known as Daylight Saving Time.

At Dunhill Ranch, the animals take no notice of the clock. When the sun rises over the mountain, it's time to get going. When it sets in the West, it's time to rest. The funny thing is, the animals pretty well impose their notion of time on us; we totally missed the changing of the clocks for a week this year. And that's not the only funny thing we've noticed about DST. Consider this:

- Arizona does not recognize DST, except for the portion of Arizona which is the Navajo Reservation.
- Indiana is even more complicated, with 18 counties observing Central Daylight Time and 74 counties observing Eastern Daylight Time.
- A 2008 scientific study found that heart attacks were significantly more common the first three weekdays after the spring time-shift. The government of Kazakhstan actually cited health complications due to clock shifts as a reason for abolishing DST.

Given how randomly applied DST is, we have decided to inaugurate our own version here at Dunhill Ranch. Just to keep it simple we will call it Dunhill Saving Time (DST):

- Whenever we feel ready for happy hour, we shift the clocks to 5pm.
- When it's cold and nasty outside, the wind is howling, and the sheep are shivering in the bushes, we shift the clocks forward so the day ends earlier.
- When the chores are done, the shades of night are falling, and the dogs are all fed, we shift the clocks back 1 hour to be able to enjoy the end of another great day.