

**Dunhill Ranch**  
All-Natural, Grass-Fed Lamb & Beef  
**575-854-2847**  
**[www.dunhillranch.com](http://www.dunhillranch.com)**

# Newsletter – Summer 2018

## It's Reservation Time!

We had a very good lambing season this spring and expect to have grass-fed lamb ready for delivery starting in mid-September.

In addition to our lamb, we will have grass-fed beef again this winter.

It's always a good idea to get your lamb and beef reservations in early, since many of the popular cuts sell out quickly and we fill orders on a earliest-reservation basis.

If you have not already done so, please send your requests to [sales@dunhillranch.com](mailto:sales@dunhillranch.com) or call us at 575-854-2847.

Product and pricing info can be found at <http://www.dunhillranch.com/ordering.html>



Twin Lambs at Dunhill Ranch.

Please remember to include your phone number in your e-mail so we can call you when your order is available. Making a reservation does not require a deposit.

## Emma the Maremma!

The changing of the guardians has taken place at Dunhill Ranch once again. Molly, our faithful Pyrenees dog, finally handed in her

dog dish last year. Thor, now three years old, has been promoted to Captain of the Guard.



Thor: Master of all He Surveys.

We like to get our guardian dogs young so that they grow up with the young lambs. We were very fortunate when a neighboring rancher offered us a 12-week old puppy just as our lambs were being born.



Ciao, Bella!

Emma is a new breed of guardian dog for us. She is a Maremma, which is short for

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## Beef Short Ribs

Sometimes, good recipes can be found in the most unexpected places; we found this recipe lurking among the magazines littering our dentist's office. While a root canal is never pleasant, the thought of tender short ribs for dinner does help dull the pain.

This recipe originally appeared in *Cooking Light*. We have adapted it and while it can no longer be considered a "light" dish, it's still damn tasty and faithful to the original.

This dish goes well with wide noodles or pan-fried potatoes and a hearty red wine.

Note: Though we have not tried it, we expect that this dish would work equally well with Dunhill Ranch lamb ribs.

Serves 2-4.

### Ingredients

- 4 Tbs olive oil
- 3 pounds bone-in beef short ribs
- ½ can Campbell's Beef Consommé or ¾ cup of beef stock
- ¼ cup soy sauce
- ¼ cup rice vinegar
- 2 Tbs grated peeled fresh ginger
- 2 Tbs brown sugar
- 2 Tbs Sriracha hot sauce
- 8 small garlic cloves, minced
- 12 oz can of cola
- 1 star anise or ¼ tsp anise extract
- 1 orange rind strip (4" x 1") or ¼ tsp orange extract
- 4 cups diagonally cut carrots (about 1")
- ¼ cup water
- 1 Tbs cornstarch
- 2 cups diagonally cut snow peas
- ¼ cup chopped fresh cilantro

### Technique

1. Heat a large skillet over medium-high heat. Add 2 Tbs oil; swirl to coat. Add half of the ribs to the pan; cook 10 minutes, turning to brown on all sides. Remove the ribs from the pan; place in a heavy oven-proof pot. Repeat this

procedure with remaining oil and ribs.

2. Add stock and the next 9 ingredients (through orange rind) to pot. Cover and cook in 200 degree oven for 6-8 hours or until the meat is very tender. Carefully remove the ribs from the pan; keep warm. Discard star anise and orange rind.
3. Skim fat from surface of cooking liquid; discard fat. Place pot on stove, bring to a simmer. Add carrots; cook 20 minutes or until carrots are almost done.
4. Combine ¼ cup water and cornstarch in a small jar and shake well. Add cornstarch mixture to pan; bring to a boil. Stir in snow peas; cook 2 minutes.
5. Divide the ribs into shallow bowls. Ladle sauce and vegetables over each serving and sprinkle with cilantro.

## Managing the Drought

As you are doubtless aware, New Mexico is REALLY hot and dry this summer. Here at Dunhill Ranch, we have always managed our livestock with the long-term health of the land in mind. Because of our careful management, we still have good grazing available this summer, even though we had very little rain or snow this past winter.

In addition, we installed a solar well and upgraded our livestock watering facilities so that there are more places that the lambs and steers (and elk, deer, and antelope) can find water. This helps distribute the animals and wildlife more evenly over our land so that the prime grazing areas do not get over-grazed.

In August, we will be purchasing young pasture-born Black Angus steers from our neighbors who, like us, raise livestock without hormones, grains, chemicals, or antibiotics. At that time, we will carefully re-evaluate our grazing situation in light of the summer monsoon and subsequent grass growth. The number of steers that we take will be limited by what the land can sustain long-term.

## Lamb Stew with Leeks

This recipe is a very simple lamb stew that highlights the natural flavor of the lamb. It originally appeared in [Weight Watchers](#) online recipe collection. We have adapted it slightly and provided some interesting variations.

While this recipe calls for the use of a slow cooker, we made it using a heavy enameled pot and our oven set to 150 degrees.

Thanks to J. Hicks for the link to this recipe.

Serves 6

### Ingredients

- 2 lbs lean lamb stew meat
- ¼ cup all-purpose flour
- 2 tsp salt, divided
- 1 tsp black pepper, divided
- 2 tsp olive oil
- 3 medium leeks
- 1 lb carrot(s), baby-variety, halved
- 1 cup canned chicken broth
- 3 Tbsp Dijon mustard
- 2 Tbsp rosemary, fresh, minced
- 2 garlic cloves, finely chopped

### Technique

1. In a bowl, or brown paper bag, toss lamb with flour, 1 tsp salt, and ½ tsp pepper.
2. In a large nonstick skillet, heat oil over medium-high heat. Working in batches, add lamb to skillet and brown on all sides; add to slow cooker.
3. Cut leeks in half lengthwise. Discard roots. Chop into 1½ inch pieces and place in bowl of water and mix to wash out any sand. Place leeks in colander and rinse with fresh water. Repeat as needed if there is a lot of sand or dirt.
4. Add leeks and carrots to slow cooker; stir to combine.
5. In a medium bowl, whisk together broth, mustard, rosemary and garlic. Pour over lamb and vegetables; cover and cook on low setting until lamb shreds easily with a fork, about 6 hours. Check every hour or so and add extra water or stock if the dish seems dry.

6. Stir in remaining salt and tsp pepper; serve.

### Variation 1

Substitute two lamb shanks for the lamb stew. You will probably need more flour, pepper and salt for the lamb coating and it is definitely easier to coat the shanks using a paper bag, rather than a bowl. You may also have more fat left over from the browning process, so either discard it, or reduce the olive oil to compensate.

### Variation 2

For a earthier flavor, add some stock or demi-glace made from lamb bones to the chicken stock. About ¼ cup of demi-glace or ½ cup of stock should do the trick. A recipe for demi-glace can be found [here](#) on our web-site.

### Variation 3

For a spicier, smokier tasting stew, try adding a ¼ tsp of liquid smoke, and a ¼ tsp cayenne pepper towards the end of cooking. It'll definitely warm you up on a cold day!



Cimarron and Bailey Looking for Leeks - Photo by J. Wilson

*Emma, the Maremma- Continued.*

Maremma-Abruzzese. It's a breed of livestock guardian dog from central Italy that has been used for centuries by Italian shepherds to guard sheep from wolves.

Emma is adjusting well to life at Dunhill Ranch. She has her own group of lambs to supervise and is quickly learning that her job is to protect them at all times.

Training a guardian dog is a long process; two to three years is common. Some of the training is very basic. Emma has already passed Pill-Taking 101, What-is-a-Leash 102, and Truck-Entry 103.

Emma is starting on more advanced training now. She is learning to identify a threat at a distance and place herself between the threat and the sheep. She is also learning that, after dealing with a threat, she needs to return to the sheep immediately. She is working in a small pen right now. Over time, the flock size and pen size will increase.

Even more lies ahead. Emma will have to manage multiple groups of sheep in the open field and learn how to work with Thor to best protect the sheep against multiple predators.

We are looking forward to many happy years working together!

## Marketing Maketh the Meat

We live in curious times. Nothing, it seems, can be sold without hyping it as some multi-sensory, inter-galactic experience. This applies even to the simplest products. Bottled water is NOT just water anymore. It's Smart Water, Fitness Water, Artisanal Water, Balancing-Cleansing Water, and Non-GMO Gluten-Free Water! Huh?? When did water ever contain gluten?

Then there are the wine whisperers. A bottle of red on the table with some pasta is no longer just a good tipple. It must be "brawny and richly plummy, brimming in dark cherry, black and red licorice, with a gorgeous nose of graphite and leather, and subtle, complex notes of grit and crushed rock." Wow! Does it

taste any good after all that?

The whisky boffins are no better. You might sniff a glass of Scotland's best and think, "Nice! It smells earthy. I like it." If so, you are hopelessly hidebound and an Enemy of Progress! For the up-to-date marketeer, the nose has "lots of woody aromatics- think cinnamon pastry and menthol, grated coconut with whiffs of brass polish, and in the background, un-modern notes, like lamp oil, wild flowers, and walrus tusk."

One wonders how many glasses they downed whilst dreaming that up...

Here at Dunhill Ranch, we pride ourselves on being progressive and on-trend. We have recently developed new and improved marketing materials that incorporate the latest superlatives. Our lamb has thus been magically transformed into "Small-batch, Artisanal, Kombucha-free LAMB with an Unctuous Mouth-feel and Grassy Notes laced with Rosemary and Garlic." It's "Smart Lamb" and helps relieve feelings of discomfort or weakness caused by lack of food.

Well... on second thought... perhaps not. It's not that our lambs aren't smart, it's just irrelevant.

Our lambs taste good. Period. End of story.



What is Kombucha Anyway?

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## Farmers' Markets are Good for You!

Recently, we have been participating in farmers' markets in Socorro and Albuquerque. We have met many new people interested in sustainable ranching and good cooking and convinced them that the best food does not necessarily come from a high-end grocery store.

Many people who shop at farmers' markets do so because they know that the markets are a great place to get top quality veggies, meats, and breads that are all locally produced. You also get to meet the farmer and learn where your food comes from and exactly how it is grown.

One thing that many people do not know is that food sales at a farmers' market are not subject to tax by the state of New Mexico. And in addition, there are no delivery charges. This means you get the best food at the best price!

We will have lamb available at the Downtown Growers' Market in Albuquerque in late September and October. The market is held on Saturday mornings starting at 8am in Robinson Park. We will also be at the Socorro farmers' market on the plaza on Tuesday evenings in the fall. Both markets also feature music and crafts vendors.

We will be sending out e-mail notifications when we are going to be at the markets, so you can plan your shopping trip accordingly!



Farmers Markets are Fun!

## Report from Finn-Land!

In our last [newsletter](#) we introduced you to Finn, our newest Border Collie. We are happy to report that after much hard work, Finn has mastered almost all the tasks required to manage the livestock at Dunhill Ranch.

In addition to moving the sheep in the field, Finn now can load them into a trailer, sort them into groups for special management, or hold them in position so they can easily be counted. She will work with a shepherd on foot, horseback, on an ATV, or in a truck.



Pete, Bailey, and Finn Getting Your Lamb Ready for Dinner

Finn will work close to the shepherd or at a considerable distance, which is increasing day by day. She is currently working at 200 yards and we hope to get her to 400-600 yards soon. That will save our human shepherd a lot of steps. In order to work at that distance, Finn needs to understand whistle commands from the shepherd. She has the basics down already and is working on more complicated commands such as, "Look over the next hill and bring back any sheep you find there".

One particularly notable accomplishment is that she can now handle steers as well as lambs. It is frankly quite amazing to see a 35 pound dog confront a 1000 pound steer and convince the steer that he really wants to move out of the way. Talk about soft power!

Finn says "Hi" and stay tuned for more news!