

February, 1998

Time again for a little news from the ranch (put on your glasses, I had to reduce the print to fit it all on two pages!):

***All's Well that ends in a Well:***

If you've put a well in at your place, would you let me know who you used and whether you recommend them? Those thinking of putting one in will appreciate the advice, I am sure.

***Hardy's On-The-Scene Report:***

***Weather, as of Jan. 29:***

Snow depth in the open around some windswept areas is less than 18". There is drifting in some areas. Normal deeper snow on top of Wade Lake Bench. Several below zero temperatures early in the winter season. Late January there were higher temperatures -- some up to low 30's. Some sunshine, but mostly cloudy.

***Wildlife:***

Very few winter visitor birds. Tracks indicate some wildlife around, but not as much as in previous years. Mostly elk.

***Meeting of Madison County Board of Commissioners:***

Nov. 3rd the Board voted and approved the preliminary plats for two Madison River Ranch minor subdivisions for lots 116 and 54. The Board of Commissioners topics of discussion have also included the Wade Lake Bridge replacement.

***Etc.:***

The latest Montana census estimates as of 1996 that the state population total is 879,372. A 10% growth between 1990 and 1996. Over the same six year period Madison County population grew to 6773, a 13% change. Population in Ennis went from 773 to 1000, a 29% growth. Population growth in Madison County indicated that 54% of the County's total growth was from out of town.

***Hollywood North:***

We've heard Steven Segal was given permission to use the town name Ennis in the movie that was made there and in the surrounding country recently. Name of the movie is to be "The Patriots."

*The Hardy's further report that they are both fine and enjoying being where we all wish we were!*

***John Legler submits the following regarding winter visitors:***

The country road is closed by ordinance from mid-December to mid-April. Travel to your property is possible only over the snow. The cleared area inside the gate at the highway is plowed by Wade Lake Resort for their own vehicles and their guests. It is courteous to inform them of your intention to park there (406-682-7560); they charge a nominal fee. Alternatively you can park on west side of highway, 200 yards north where the county snowplow usually clears an area.

***Real Estate Report:***

This is an updated report. Jeanne Loughrey checked the information from last time and sent me some corrections. I received a nice real estate brochure from the owner of lot #28 -- it's one of the places overlooking Wade Lake.

MRR Lots currently on the market

	Asking Price
#2	\$20,000
#9 (well)	55,000
#13	55,000

#10	38,800
#28 (house w/solar power, cistern)	247,000
#34	59,500
#54	32,900
#75	40,000
#78	40,000
#102 (10 acres)	65,000
#103	65,000
#106 (well, power, and borders Nat. Forest)	125,000
#133	38,900
#135	39,900
#139	45,000
MRR Lots Sold recently	Price
#81	\$37,000
#82	36,500
#83	68,500
#86	47,800
#120	40,000

### ***Ranch Recipes:***

#### **Firelight Ranch Chili:**

- 1 c. dried pinto beans
- 1 lg. (28 oz.) can tomatoes
- 3 medium green peppers
- 1 onion
- 1 T. vegetable oil
- 1 clove garlic 1/4 c. parsley
- 2 lbs. lean ground beef
- 1 T. chili powder
- 1 T. salt
- 1/2 t. pepper
- 1 t. cumin seed

Rinse beans and soak overnight in water 2 inches above the beans. Simmer in same water until tender. Add tomatoes and simmer 5 min.

Sauté green peppers in oil 5 minutes, add onions, cook until tender. Add garlic and parsley. Brown meat in large skillet. Add to onion mixture. Stir in chili powder. Cook 10 minutes. Add to beans along with spices.

Simmer, covered, one hour. Cook uncovered 30 min more. If you like, add some vinegar to taste. Serve hot with grated cheese and chopped onions.

### ***Next time:***

As always, I welcome your input. If you have any info you'd like included next time, let me know by the end of April, and we'll try to get the next newsletter to you by mid-May. I suggested last time that you e-mail me if you want to receive your newsletter via that route, but didn't notice the printing had cut off my e-mail address until it was too late! A few intrepid souls sent me their e-mail addresses by "snail mail." As one person noted, e-mailing will save stamps! So this time I'll be sure my address is included.

Thanks again to Jeanne and Jack Hardy for their great, newsy report. Also thanks to John Legler and Jeanne Loughrey for their contributions, and to Karen Roll for her willing help.

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