

October, 2000

Newsletter News: We'll have a new feature in the newsletter from now on – a message from Jeanne Loughrey, our new Homeowner's Association President.

.... From the President's Corner

*I would like to thank all of you who were on the Ranch during the period of extreme fire danger for caring, your consideration and for remaining cool. The danger is now thankfully past. At the request of the fire chief, the gates were kept open for their rapid access. One of the middle gates was actually removed from its' hinges. This will probably remain off as the new automatic gate is expected to arrive near the end of September. We are not sure when it will be operational as Montana Power had their work orders put on hold during the fire danger. We are on their list of jobs to install the power to the gate. Just when this will happen, we do not know. We will not be changing the combination to the gates until the main gate is operational and thus know how the key punch system will work. The combination will remain **6200** until further notice.*

For those of you who are concerned about the red metal roof infraction, it has been addressed by the Board and should be corrected by the end of this year.

We have entered into an agreement with Jess Armitage to split the cost of repairing approximately a mile of the fence along the southeast boundary of the Ranch. All of our fences are showing the signs of years of neglect. If we are to keep cattle in or out of our pastures we must make some major repairs. This is an excellent beginning and good to have Jess's cooperation. If you have any questions regarding this, please contact Ray Strickland. Ray has increased the grazing rates from \$10.00 to \$12.50 per cow unit.

The increased revenue will help with this project.

Volker Saier will be bringing the cattle back into the Lower Pasture September 20th for 2 weeks. The Sitz brothers will be putting 400 head of cows (no calves) into the River Pasture the last week of October and first two weeks of November (3 weeks).

I hope all of you had a nice summer.

S// Jeanne Loughrey

September 2000

Hardy's On-The-Scene Report:

Weather: The summer has been very hot and dry. Temperatures were in the 80's and 90's most of the time, and many windy days contributed to the dryness. An interesting weather change recently saw temperatures dropping about Sept. 20th to 11-16 degrees at night and 20's during the day. There were two days of low overcast, snow and wind. Conditions are warmer now (26 to 50 degrees) and clear.

Wildlife: There appeared to be more deer in the area this summer, but not as many antelope. Two beautiful foxes have set up residence nearby and we have really enjoyed watching them, summer and winter, over the past couple of years. Of course, there are still coyotes.

There have been many more Blue Birds this year. We're sure they have found and are thrilled with all of the houses that have been put up especially for their use. The Casins and Junkos that were here in the spring have been replaced this summer with many Pine Siskin and

Mountain Chickadees. A few ducks were on the ponds through the summer, but so far Geese and other migratory birds have not been seen working their way South.

Local: In early summer we were alerted to High Risk fire conditions. Through the media, all of the U.S. was soon made aware of the major fires that started and were out of control throughout Montana. Because of this disaster, it was necessary to close all forests to public access – roads, campgrounds (which affected Wade Lake, West Fork, etc.). The closest fire to the upper Madison was the Beaver Creek fire. All of the fires collectively created several weeks of a heavily smoke-filled valley. Many restrictions also applied to residents and property owners. Not being able to use our gas-powered tractor/mower, week whacker, or chain saw really didn't hurt our feelings much, but now that the restrictions are lifted we'll have to work a little faster to get the chores done before winter sets in!

The construction of the new bridges and the expansion of U.S. Hwy 287 between Cameron and Ennis seems to be moving along in good time. Hope it is finished soon so that the \$3 bridge replacement (the Sappinton bridge) can be moved into place in the near future.

For Sale: Terry and Cynthia Quirk, lot 68, \$45,000. They have electricity and telephone installed to the building site, and have excellent mountain views. Email: terryq@amgen.com

*Don't forget, if you have any non-real-estate items for sale that might be of interest to other ranch owners, send info to me and I'll include it.

Neighbor News: Dave and I were at our property in September. We had had our well drilled earlier in the summer, and put the pump in during our September stay. Halleluia! We now have beautiful, cool, water. I never realized how excited I could get about a "little thing" like running water. We even went into town and bought a lawn sprinkler so we could show off! They hit water at 630 feet – yikes! It was a little unnerving during the time they were going deeper and deeper and still no water...but we had faith it would eventually be there. We had a lot more confidence in the dowser's prediction BEFORE the digging started (we did hire a well "witcher," even though Dave was sure I could do it!). He picked the spot, but as for the depth, he was off by half (it was twice as deep as he predicted).

Ann Costello writes to send her family's greetings, and the news that she and Fred are the happy new grandparents of Bridger Laughlin Costello, their son Anthony and his wife, Daria's first child. Also, "Uncle" Christopher got his Ph.D in May from U.C., Berkeley in Agricultural and Resource Econ. He will be teaching in the graduate School of Environmental Studies at U.C., Santa Barbara, after spending as much of his summer at the cabin as possible. Congratulations to all the Costellos!

Don't forget to send me any family news or anything else you'd like to share with your ranch neighbors.

Ranch Recipes:

FIREHOUSE APPLE PIE

From Kenneth Buckley

- 4 Large Granny Smith apples (Green ones)
- 1 Cup sugar
- 1/4 Cup flour
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/8 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 2 Tablespoon Butter
- 1 Pillsbury Pie Crust (Deep Dish)

2 Tablespoons milk

Peel & Slice apples, then soak sliced apples in solution of 6 cups water, 2 Tablespoons Mcilhenny Tabasco Pepper Sauce, & 2 Tablespoons lemon juice for 20 Minutes.

Combine all DRY ingredients, drain apples and add to dry mixture, turn gently to coat apple slices.

Pour apple mixture into pie shell, mound carefully, add 4 pats of butter to apples, cover with pie pastry and flute to the sides. Brush pastry lightly with milk, sprinkle with sugar and cinnamon.

Cover edge of pie with tin foil, bake at 375 for 30 min., remove foil, bake for another 25 minutes.

Makes 8 to 10 servings.

Thought for the day: "We shape our dwellings, and afterwards our dwellings shape us." --
Winston Churchill

As usual, many thanks to Jeanne and Jack Hardy for keeping us up-to-date.

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