

65th Annual Albany County

RANCH TOUR

Saturday, July 16, 2016




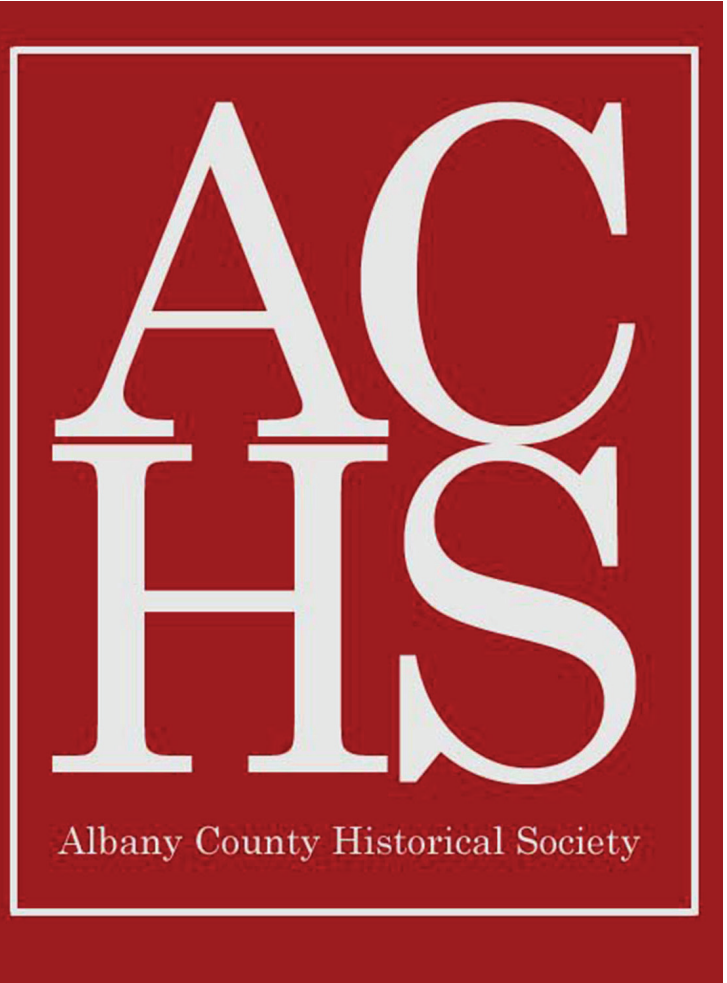


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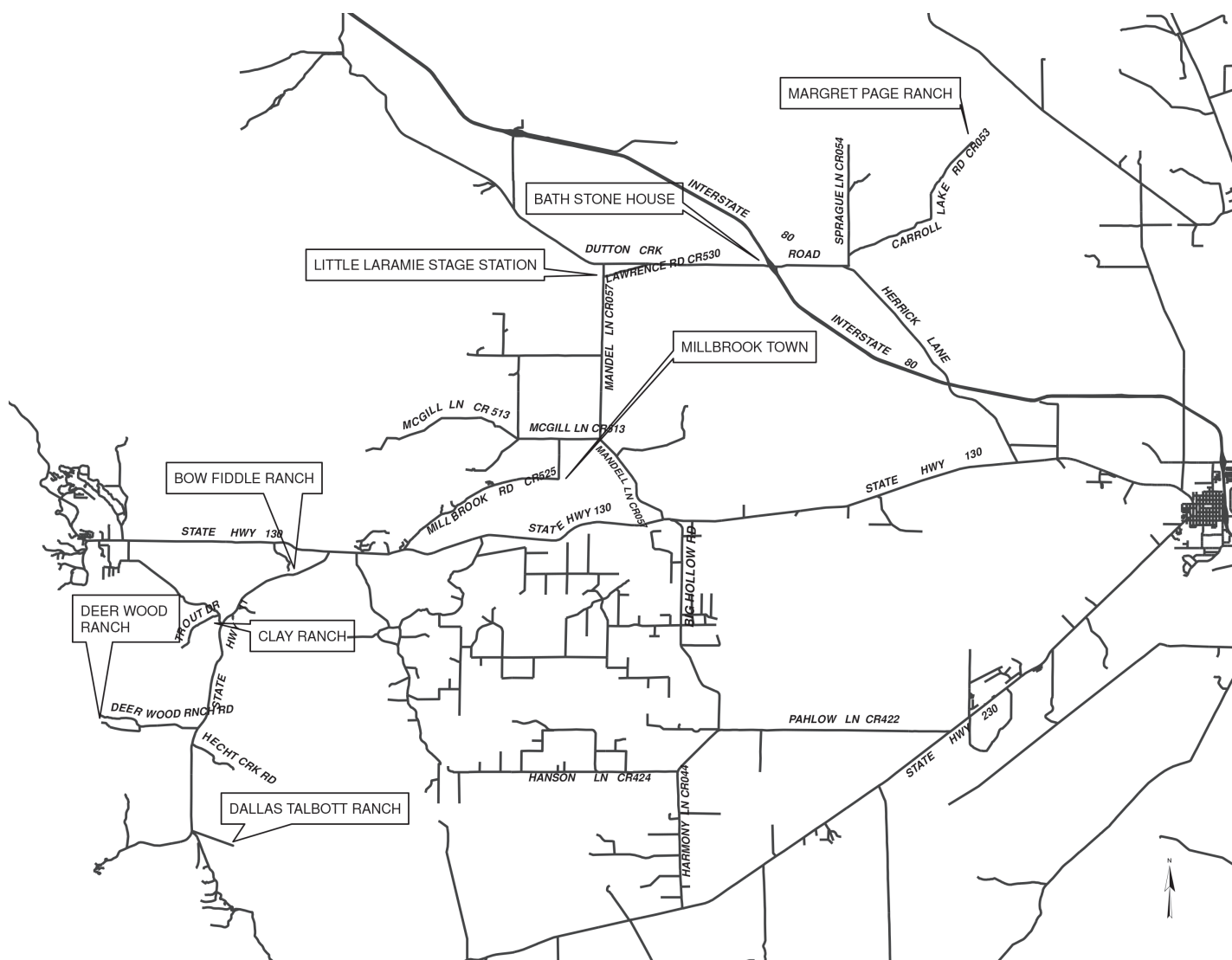
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2016 Ranch Tour Map



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Betty Wortman

Grant Showacre

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Leslie Miech

Dicksie May

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THE SIXTY-FIFTH ANNUAL ALBANY COUNTY RANCH TOUR

The Old Time Ranch Tour was conceived and promoted by Dr. Robert Burns, in 1950. The tradition of the ranch tour has continued annually, except for 1982 and 2014.

We are pleased that you have decided to join us on this exclusive tour of the Little Laramie/Centennial area, rich in the history of agriculture and ranching in Wyoming.

JUST A FEW THINGS TO KEEP IN MIND:

Safety: Safety is a primary concern. Tour marshals will coordinate the caravan. Keep lights on while traveling on paved highways. Stay to the right at crests of hills. Be careful making turns on and off paved highways. Please follow the directions of traffic controllers. Please keep children and pets with you at all times. Neither the committee, individually or collectively, nor the sponsoring organizations accept any responsibility for accidents. A trailing car will inform the lead vehicle of any delays.

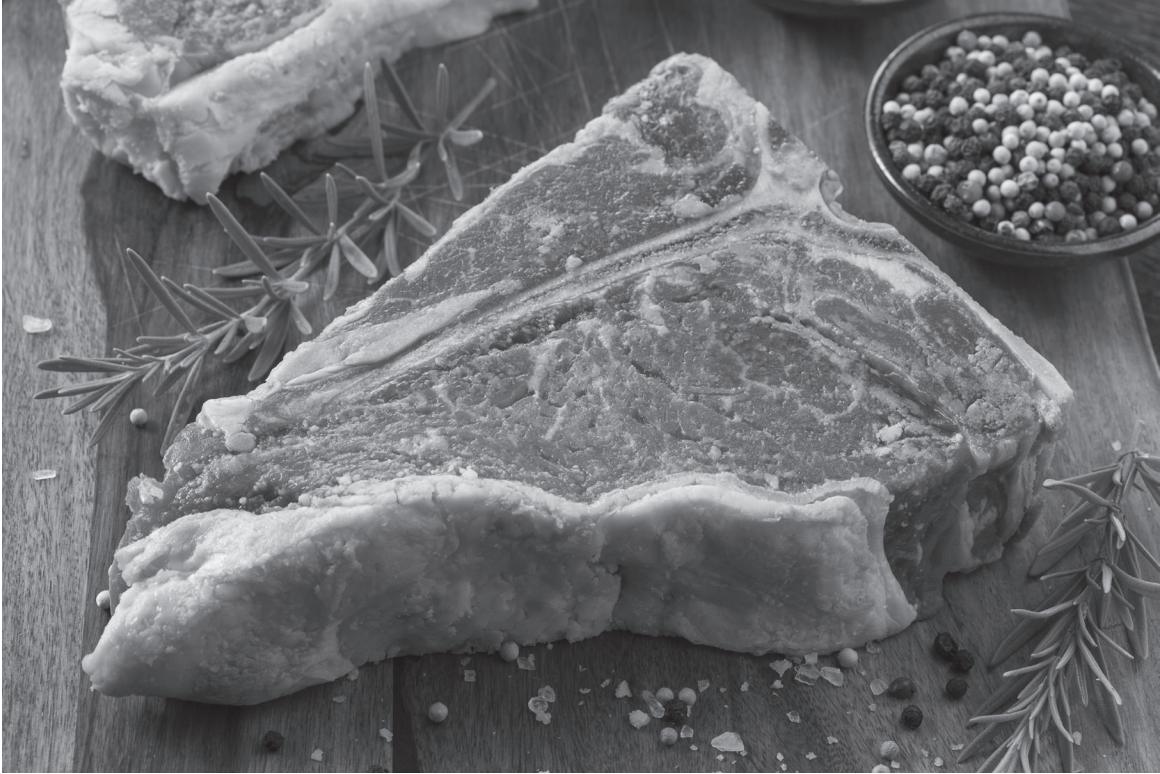
Keep a safe distance between cars. We will travel at 30 mph on gravel roads and 60 on paved roads. Drive

carefully. Respect other drivers. Enjoy the scenery, and have an excellent trip.

Parking: Your cooperation is necessary at parking sites and you must follow directions of the parking personnel. Parking is accomplished so that cars need not use reverse gear for entering or leaving a site. If you have difficulty walking, please inform the first traffic director at each site so a close-in parking place may be found. Please allow the directed cars to leave a site first so tour personnel may direct traffic.

Courtesy: WE ARE THE GUESTS OF THE RANCHES AND HISTORICAL SITES. PLEASE DO NOT REMOVE ANY ITEMS INCLUDING ARTIFACTS FOUND ON THE GROUND!! PLEASE PICK UP ANY TRASH.

If you smoke outside your vehicle, please be careful and take your cigarette butts with you. Fires are an ever present danger, and the dry grasses and old timbers of some structures offer excellent kindling.



BEEF TRIVIA

1. In America, on which single day of the year is the most beef consumed?
2. What is the most popular cut of beef in the United States?
3. Which segment of American agriculture is the largest, based on cash receipts?
4. How many different breeds of beef cattle can be found in the United States?
5. Where did the hamburger make its international debut?
6. What percentage of a steer is used for food and by-products combined?
7. How many people work in the US cattle industry?
8. What two countries produce the most beef?
9. Who first brought cattle to the Western Hemisphere?
10. To what temperature should ground beef be cooked?

2016 RANCH TOUR MILEAGE

<u>Location</u>	<u>Distance</u>
Wyoming Territorial Park to Hwy 130	1 mile
Hwy 130 to Herrick Lane (CR 12)	5.9 miles
Herrick Lane to Sprague	6.3 miles
Sprague Lane to Carrol Lake Road	.4 miles
Carrol Lake Road to Page Ranch	4.4 miles
Page Ranch to Bath Stone House	6.6 miles
Bath Stone House to Mandel	3.9 miles
Mandel Lane to McGill Lane	4.1 miles
McGill Lane to Millbrook Road	.9 miles
Millbrook to Hwy 130	5.3 miles
Hwy 130 to Hwy 11	1.8 miles
Hwy 11 to Fox Creek Road	8.3 miles
1 st left turn Double Mule Shoe Ranch	Lunch
Fox Creek Road to Deerwood Ranch	2.5 miles
Deerwood Ranch to Clay Ranch	1.7 miles
Clay Ranch to Bow Fiddle Ranch	3.3 miles



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Vegetarian's Nightmare

A DISSERTATION ON PLANT'S RIGHTS

by **Baxter Black**

Ladies and diners I make you
A shameful, degrading confession.
A deed of disgrace in the name of good taste
Though I did it, I meant no aggression.

I had planted a garden last April
And lovingly sang it a ballad.
But later in June beneath a full moon
Forgive me, I wanted a salad!

So I slipped out and fondled a carrot
Caressing its feathery top.
With the force of a brute I tore out the root!
It whimpered and came with a pop!

Then laying my hand on a radish
I jerked and it left a small crater.
Then with the blade of my True Value spade
I exhumed a slumbering tater!

Celery I plucked, I twisted a squash!
Tomatoes were wincing in fear.
I choked the Romaine. It screamed out in pain,
Their anguish was filling my ears!

I finally came to the lettuce
As it cringed at the top of the row
With one wicked slice I beheaded it twice
As it writhed, I dealt a death blow.

I butchered the onions and parsley.
My hoe was all covered with gore.
I chopped and I whacked without looking back
Then I stealthily slipped in the door.

My bounty lay naked and dying
So I drowned them to snuff out their life.
I sliced and I peeled as they thrashed and they reeled
On the cutting board under my knife.

I violated tomatoes
So their innards could never survive.
I grated and ground 'til they made not a sound
Then I boiled the tater alive!

Then I took the small broken pieces
I had tortured and killed with my hands
And tossed them together, heedless of whether
They suffered or made their demands.

I ate them. Forgive me, I'm sorry
But hear me, though I'm a beginner
Those plants feel pain, though it's hard to explain
To someone who eats them for dinner!

I intend to begin a crusade
For PLANT'S RIGHTS, including chick peas.
The A.C.L.U. will be helping me too.
In the meantime, please pass the bleu cheese.

2016 RANCH TOUR

1. PAGE RANCH

This ranch is located two miles south of Two Rivers and is the last place on the lower reaches of the Little Laramie River (main stream and south branch known as Brown Creek). This ranch was started in 1879 by Paul Pascoe who came from England with a short stop in Nebraska where he ran the stockyards at Nebraska City in 1873. The reason for his moving from Nebraska was, "The grasshoppers ate all of the grass and the floods cleaned out the stockyards."

He came to a mine near Centennial in 1876 and was a partner of Stratton, who later left Wyoming and "struck it rich" in Cripple Creek, Colorado. He moved on the



ranch in 1879 and worked during the winters at the meat market in Laramie owned by Bob Marsh. He had Galloway cattle which he obtained from B. B. Brooks, and also had several Percheron horses.

Frank King came to Laramie in the fall of 1884 and worked with Paul Pascoe during the winter. In the spring of 1885 he trailed sheep for Charley Pascoe from Oregon to Fremont, Nebraska. He went into partnership with Paul Pascoe in the fall of 1885. In the fall of 1887 Bert King came to Laramie and he tells the writer of arriving at Wyoming Station on the train which was supposed to get there at 7:30, which he assumed was in the morning. It was in the darkest evening he had seen and he stumbled to the ranch, some two miles from the station. He herded sheep for the first years and tells of being given little food by "Scotch" Mrs. Pascoe and going to the adjoining Mike Carroll Ranch, where Mrs. Carroll saw to it that he had plenty of food to eat. Oscar Sodergreen told a story of Mrs. Pascoe, "when selling eggs she delivered only 11 eggs for a dozen when one happened to be double-yoked."

In 1907 Paul Pascoe sold his ranch to Jim Coen who operated it until 1932 when he sold the place to Otto Burns. Otto had served as the ranch foreman on the Flag Ranch from 1892 to 1927. In his first year of operation, Otto raised steers and is reported to have, "lost his shirt." Thereafter, he only raised a hay crop. Otto's son, Robert was a well known University of Wyoming professor in the Wool Department and started the Ranch Tour program in 1950.

In 1947 Margaret (Robert Burn's daughter) and her husband, Tom Page moved onto the ranch. They leased and operated the ranch until 1956 when they purchased the place. Margaret is the present owner/manager and her son Tom Jr. operates the ranch. Over the years, they have raised cattle, sheep, and hay.

The text concerning the Three Bar Ranch was obtained from Wyoming Pioneer Ranches and Margaret Burns Page.

Info from the wife of Tom Page, Margaret, Three Bar Ranch. First homesteaded by Paul Pascoe who sold to Jim Coen in 1907, Coen family sold to Otto Burns in 1932; in 1947 Tom Page and Margaret, Otto's granddaughter, moved on the ranch which they leased and ran and in 1956 they purchased the place. Her father was, Robert "Bob" Burns, Otto's son, who was one of the writers of "Wyoming Pioneer Ranches".

2. BATH STONE HOUSE

By Ray Garson

Edited by Dicksie Knight May

The Bath Stone House, stone barn, white house, chicken house and the precast concrete outhouse are all listed on the National Historical Register of Historic Places. Henry Bath's original homestead under the Desert Land Act is dated 1873. Henry, his wife, Annie and their 8 children and their descendants built the buildings and helped settle this land until it was sold in 1946 to Al Sherwood. In 1994 the Bath Stone Ranch, a non-profit organization, acquired 1.3 acres from the Sherwood family and in 2015 they were able to acquire 4.6 acres adjoining the original 1994 purchase.



The stone house built by Henry and his family in 1875 has walls 2 feet thick made of semi cut stone and chips of rock and mortar. All of the buildings built by the Bath family are unique. The planning of the barn is impressive with a large open hayloft with hay feeders on both sides. There is open space on one side and stalls on the other; in the middle is a runway with stalls on both sides for horses and one for milk cows. There is a room for harness, tack and space for repairs, lastly a room to store carriages or wagons with space to hitch teams in bad weather.

The buildings have withstood 146 years of time, weather and inhabitants but after 146 years the weight of the house, gravity, and high water the house currently needs major repairs. With the help of a grant from Historic Wyoming Alliance, architects, engineers and water consultants have been hired to assess the damage and mode of repair.

Drive by

THE ALSOP BARN

This barn was built for rancher, Thomas Alsop, an Englishman around 1882 and was used as a horse barn. Thomas Alsop purchased 1,740 Acres in 1881 on the Little Laramie from Charley Chase. Alsop died in 18879 and Ralph May purchased the ranch in 1911. Recent owners were Jerry & Kris Johnson and presently in 2016 it is owned by the Victor Johnson Family.



Oral tradition holds that a Swedish logger and tie hack known as "Buckskin Johnny" built the barn, but nothing is known about this man except he had a reputation for a skilled craftsman's. This barn is visible as you drive down Herrick Lane before arriving at I-80 and the Stone House.

3. DOUBLE MULE SHOE RANCH

Dallas and Vivienne Talbott

We are a family operation having 200 black angus mother cows and pasturing 1200 to 1500 yearling cattle in the summer. We have 500 acres deeded on our home place and lease the Bow Fiddle ranch and the Big Hollow consisting of about 12,000 acres. We have been blessed to live in the Centennial Valley since 1967 working and managing the Deer Wood Ranch and the 91 Ranch, before purchasing the Boggs ranch from Joe and Stevia Glenn in 1993. We have made some additions to our ranch but have tried to preserve the craftsmanship and history imbedded in this ranch. We are looking forward to sharing the ranch and it's history with you.



4. DEERWOOD RANCH

In 1982 Jim and Carla Cole purchased the Deerwood Ranch. The ranch is located approximately 35 miles west of Laramie, Wyoming in the Centennial Valley. The ranch is in a beautiful setting between two mountain ranges. The ranch consists of 4,040 acres of deeded land plus 320 acres of state lease. The western boundary of the ranch borders the Medicine Bow National Forest and the eastern boundary is parallel to WY State Highway 11. We have about 6 miles of the Middle Fork of the Little Laramie River running through the ranch.

We started out as a cow/calf operation and then moved to yearlings and hay sales and are now a wild horse ecosanctuary. We have seen a little bit of everything over the 34 years that we have lived here. The Deerwood wasn't the best place for a cow calf operation but it is absolutely the best place to live and raise a family.

All of our kids are still living on the ranch, the same place where seven grandchildren grew up together. We will soon have four great grandchildren growing up between the Deerwood and the Vee Bar ranches.



5. T-K RANCH

In October 1900, John and Hulda Olson with their small daughter, Emma, and son, Harry, three months old, moved to what is now the T-K Ranch. For many years, the ranch was a station for the exchange of passengers and mail on the way to and from Albany and Keystone. Travelers were mainly timber workers who would enjoy a hot meal of Mrs. Olson's Scandinavian cooking, and eventually would come to the Olsons to live paying 25 cents per meal—75 cents a day. This was the beginning of the "guest ranch" business which continued until around 1990.



The two-story log home was built by two Swedes and completed in 1914. The barn was built in 1917. Both structures are still standing and in full use today.

The T-K Ranch is family-owned and operated by the Perry and Gloria Clay family raising beef cattle and native grass hay.

6. BOWFIDDLE RANCH

Joe Leininger and Andy Code

The Bow Fiddle ranch is a great grass and forage producer and a premier fishing and recreational ranch. Joe and Andy purchased the ranch in 2014 from Bob and Joy Twist. Since that time they have taken on many projects to improve the ranch. First was the addition and renovation of the owners home and then many fishing and hiking trails were added to the ranch. The history runs deep on this great cattle ranch.





FRITO CORN SALAD

2 cans 15 oz. whole kernel corn, drained

1 can Rotel tomatoes with lime and cilantro, drained

1 red pepper chopped

1 onion chopped, optional

1 cup grated cheddar cheese

1 cup mayonnaise

Mix all together. Just before serving, add 1 bag of chilib cheese Fritos (11 oz)



SLOPPY JOES

10-15 lbs ground beef

4 Tbsp onion flakes

2 tsp. celery salt

2 tsp. garlic salt

3/4-1 cup vinegar

6 tsp. chili powder

1/4 cup Worcestershire sauce

1/2 gallon ketchup

Ground beef. Add sauce and all spices to everything else and simmer. Mix a few times and enjoy.



FRENCH-STYLE BEEF BAKED POTATOES

Total Recipe Time: 55 to 65 minutes

Makes 4 servings.

INGREDIENTS

- 1 pound beef Top Sirloin Steak Boneless, cut 1 inch thick
- 1 recipe Caramelized Onion Sauce (recipe follows)
- 4 hot baked medium russet potatoes
- 1/2 cup shredded Swiss cheese



INSTRUCTIONS FOR FRENCH-STYLE BEEF BAKED POTATOES

1. Cut beef steak lengthwise in half, then crosswise into 1/8-inch thick strips. Heat 12-inch nonstick skillet over medium-high heat until hot. Add half of beef; stir-fry 1-1/2 to 2 minutes or until outside surface of beef is no longer pink. Remove from skillet; keep warm. Repeat with remaining beef.
2. Prepare Caramelized Onion Sauce. Add beef to sauce; cook 2 to 3 minutes or until beef is heated through.
3. **Caramelized Onion Sauce:** In same skillet used to prepare beef, melt 2 teaspoons butter on medium high heat. Add 3 cups diced sweet onions. Cover and cook 5 to 7 minutes until onions are opaque and soft. Uncover skillet; cook 6 to 8 minutes until onions are golden brown, stirring occasionally. Add 1/2 cup red wine; simmer 2 to 4 minutes until liquid is almost evaporated. Stir in 1 can (14 to 14-1/2 ounces) reduced-sodium beef broth, 1/4 teaspoon salt and 1/4 teaspoon pepper. Cook about 20 minutes.
4. Cut slits lengthwise in potatoes; open and fluff potatoes with fork. Divide beef mixture among potatoes. Top with cheese.

Test Kitchen Tips:

The Caramelized Onion Sauce may be made ahead of time. Reheat in a 12-inch nonstick skillet before adding cooked beef.



Albany County Cattle Women



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