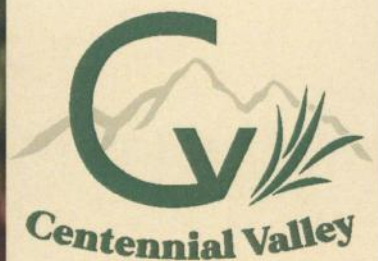


69TH ANNUAL ALBANY COUNTY
CATTLEWOMEN

RANCH TOUR

SATURDAY, JULY 17, 2021





- GRASS FINISHED -
BEEF

No antibiotics - No hormones
Mountain Pastures
Wyoming

cvgrassfedcattle.com

307-399-7245


order@cvgrassfinishedbeef.com



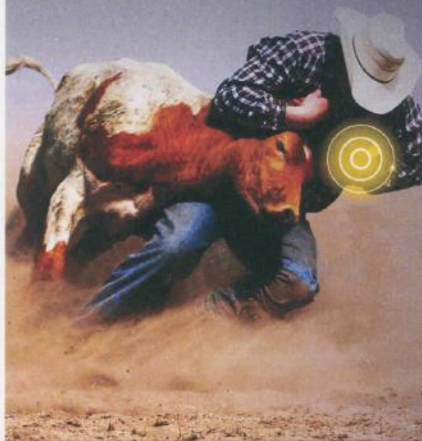
Proud to support our
local ranchers.

It's you and  together.
firstinterstate.com



Member FDIC. Equal Housing Lender. 

IN WYOMING,
"GOOD ENOUGH"
'DOESN'T CUT IT.'



It takes knowledge to do a job, but it takes specialized knowledge to get a job done right.

In any industry specialists have the training and the expertise to address complex issues more quickly, more effectively and more certainly than their colleagues. At Premier Bone & Joint Centers, each of our board-certified orthopedic physicians and spine care specialists has a focused anatomical specialty. This way, you can entrust your personal orthopedic need—from spines to toes and everything in between—to a true expert.

PREMIER 
Bone & Joint Centers
WORTHY OF WYOMING

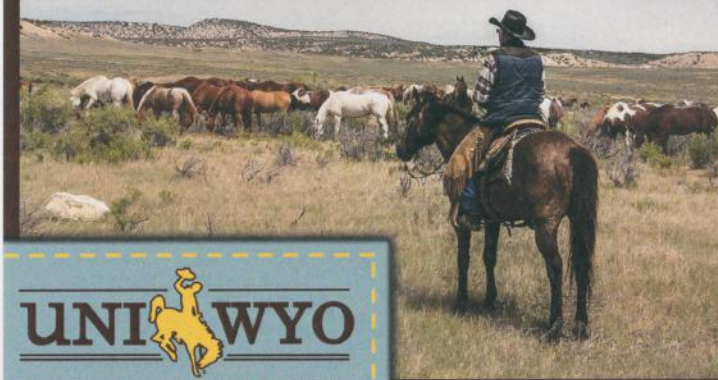
SPINE | SHOULDER & ELBOW | HIP | KNEE
HAND & WRIST | FOOT & ANKLE | TOTAL JOINT
INTERVENTIONAL PAIN | SPORTS MEDICINE

(800) 446-5684 • premierboneandjoint.com



Proud Sponsors of the
Albany County Cattlewomen's
Old Time Ranch Tours

**HISTORY BEFORE
YOUR EYES**



UNI WYO
FEDERAL CREDIT UNION

COME IN:
2020 Grand
Avenue in Laramie,
OR
5249 Yellowstone
Road in Cheyenne

CALL or TEXT:
(307) 721-5600

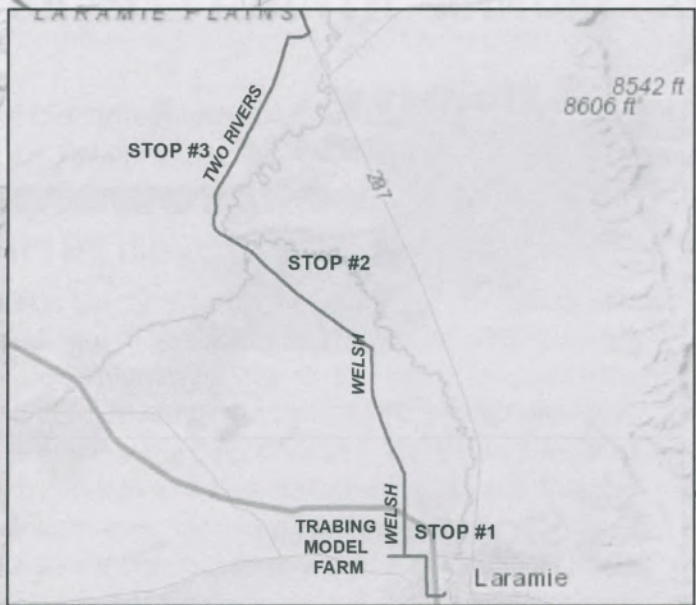
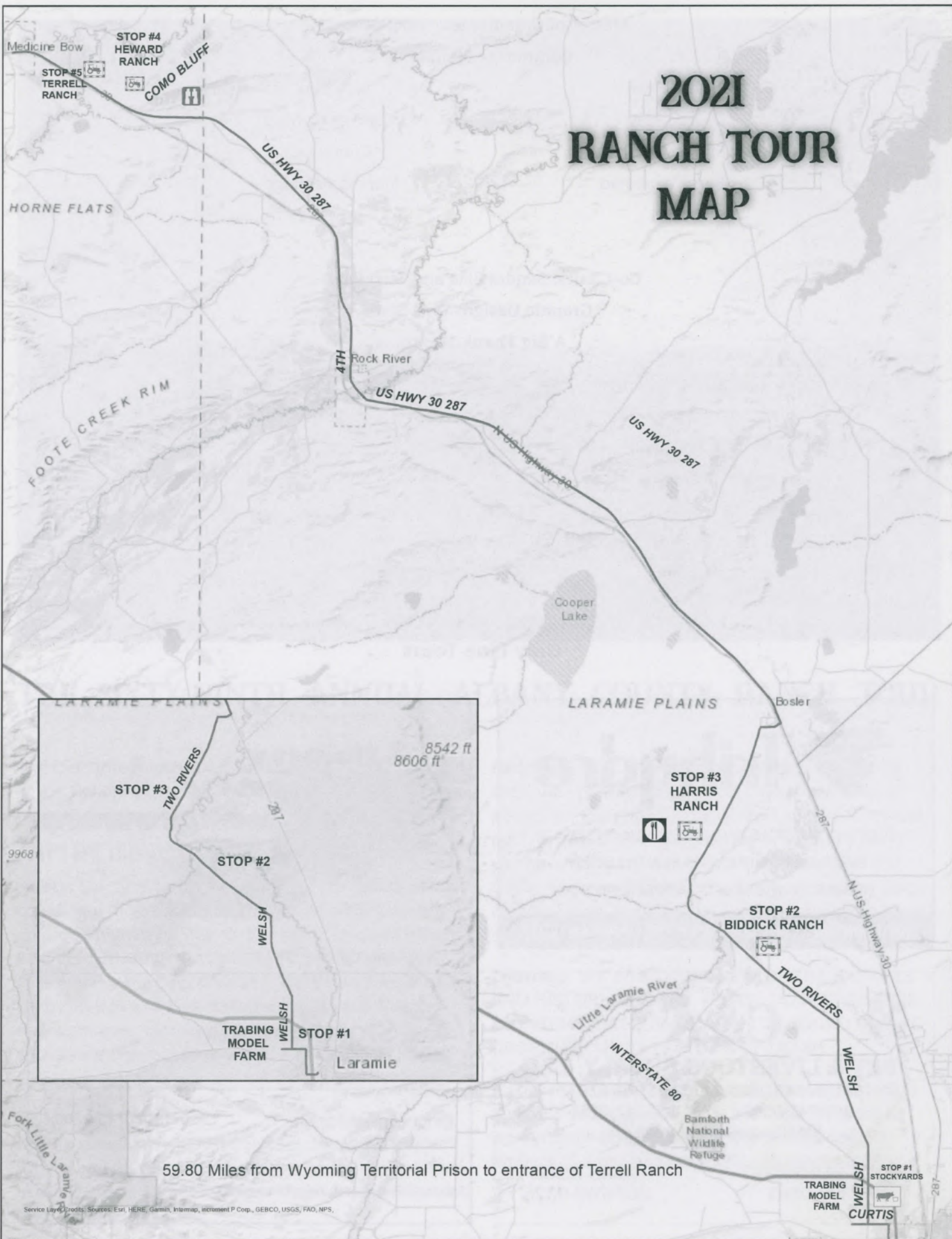
CLICK:
uniwyo.com

Ride in for ALL your
banking needs!

Proud Sponsor of the Albany County
Cattlewomen's Old Time Ranch Tours

Supporting the local community since 1953

2021 RANCH TOUR MAP



59.80 Miles from Wyoming Territorial Prison to entrance of Terrell Ranch

Service Layer Credits: Sources: Esri, HERE, Garmin, Intelmap, increment P Corp., GEBCO, USGS, FAO, NPS,

Master of Ceremonies: Nick Speiser

Committee Members:

Elnora Frye

Dicksie May

Shirley Lilley

Betty Wortman

Ali Scovil

Judy Thomas

Carolyn Durand

Cheryl Leach

Marsha Berridge

Tana Stith

Co-Chairs: Sandra Eike and Terri Jones

Graphic Design: Tana Stith

A Big Thank You to:

Albany County CattleWomen

Laramie Rivers Conservation District

Albany County Historical Society

Western States Bank

First Interstate Bank

UniWyo Federal Credit Union

Premier Bone & Joint

Albany County Farm Bureau

Albany County Stockgrowers

Trihydro

Laramie Auto Center

C&A Ranch Livestock Supplies

Wyoming Territorial Prison Historic Site

Stonehouse Inc.

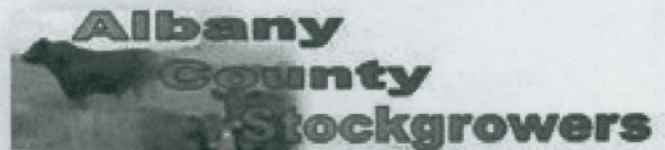
A Special Thank You to:

Gray Line Tours



AIR QUALITY & PROCESS MANAGEMENT • ENVIRONMENTAL
ENGINEERING & SURVEYING • HEALTH & SAFETY
INFORMATION TECHNOLOGY • WATER RESOURCES

SOLUTIONS YOU CAN COUNT ON. PEOPLE YOU CAN TRUST.



C&A

PET & LIVESTOCK SUPPLY, LLC

581 W. GARFIELD, LARAMIE, WY 82072

307-742-0599 FAX: 307-742-0751

EMAIL: candapet@gmail.com

CODY HUMPHREY
307-399-0563

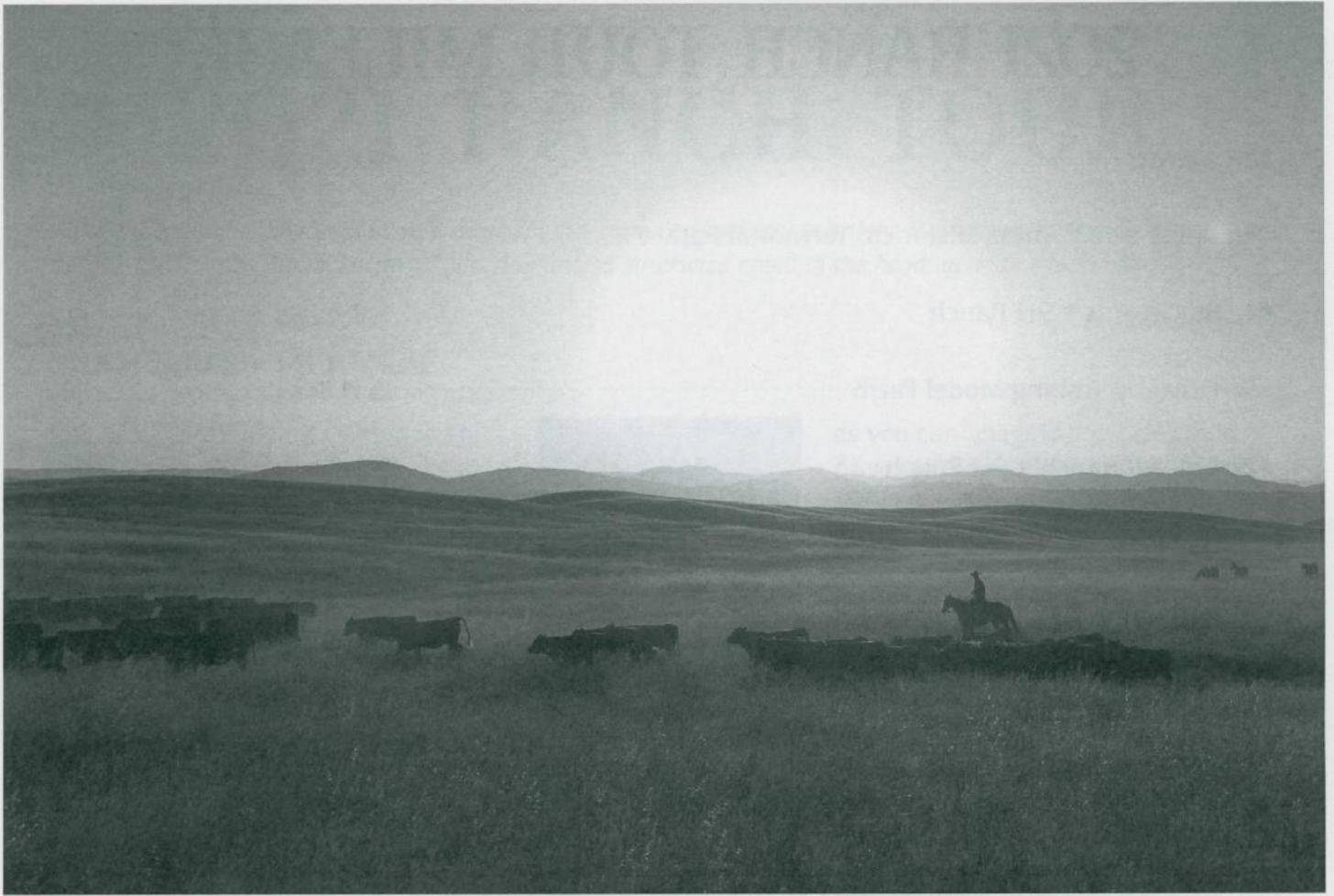
ALAN REED
307-760-9326



Brandon Markle
President

Office (307) 742 9780

e-mail Brandon@stonehousewyo.com



THE SIXTY-NINTH 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.

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.

2021 RANCH TOUR MILEAGE

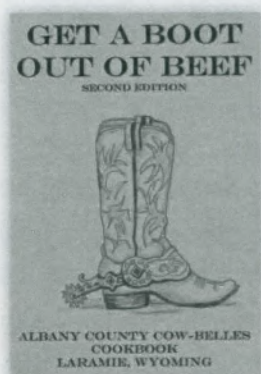
Location

Mileage

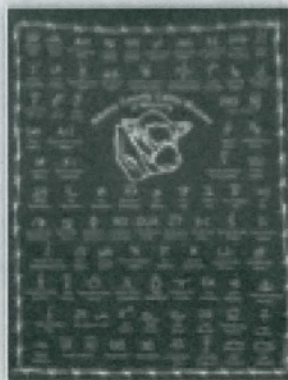
Beginning at Wyoming Historical Territorial Park:

#1 Stockyards • 9H Ranch	1.2 miles
Drive-by Trabing Model Farm	.5 miles
#2 Biddick Ranch • 9H Ranch	9 miles
#3 Harris Ranch • Lunch stop	5.1 miles
Drive-by Como Bluffs	35.75 miles
#4 Heward Two-Bit Ranch	4.75 miles
#5 Terrill Ranch	.5 miles

GREAT GIFTS!



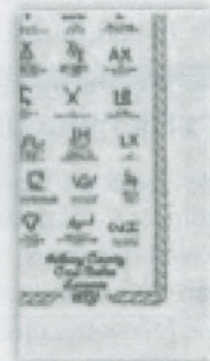
COOKBOOK



SHIRTS



THROW



NAPKINS



TRIVET

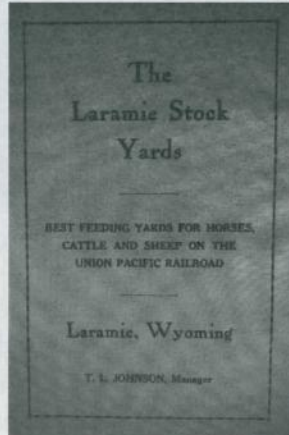
available for purchase
from the Cattlewomen

2021 RANCH TOUR

All of the following histories were written and/or compiled by Dicksie Knight May using the Ranch Histories in the Albany County Ranch History Collection unless otherwise noted in the heading and/or footnotes.

1 STOCKYARDS • 9H RANCH

The Stockyards we are visiting today was built in 1910 and is located east of Curtis Street and south of Welsh Lane. It is the second location for a stockyard to be built in Laramie. The first location was located nearby the current Safeway store on 3rd street. The one we are viewing today was built on the North Side of Laramie in order for it to be away from the center of town. It was situated near the railroad tracks close to the Laramie River.



as you can imagine the local cattle drives to the markets in Kansas and Nebraska were long distances from Albany County. Today most of the cattle in Albany County are hauled in Livestock Trucks to market.

In the 1880's Ranchers in the area, Phil Mandel, Thomas Alsop, Charles, Hutton, Robert Homer and the Bath Brothers needed nearby stockyards so that their stock could be shipped to market.

The original owners of this land located at Section 19, township 16, Range 73 and are one of the many Union Pacific Railroad (UPRR) Patents. UPRR later sold their Section 19 patent along with others in West Laramie to The Wyoming Central Land and Improvement Company (WCLIC). The WCLIC subdivided all of the land they owned in West Laramie.

In those days shipping cattle by train shortened the previous long cattle drives to market because

When stock arrived in Laramie they were fed and watered before being put back on the train or moved to their next location. This Stock Yards is believed to have been one of the biggest in the Union Pacific System was closed in the 1970's.

The Trabing family owned interest in the stockyards and later the property was owned by the Carroll family and presently the owners are the 9H Ranch.



BIDDICK RANCH • 9H RANCH

This ranch was homesteaded in 1876 by John Biddick who came from Cornwall, England, to Laramie in 1871. He first worked for Charley Hutton on the Flag Ranch and when that ranch was sold he wanted a ranch of his own thus he homesteaded land patents in Township 17 and 18 in Range 74 W.

On August 15, 1888, John married Mary Anne Neville in Laramie City. Mary was born to English-Irish parents in 1862 from Portumna County, and Galway, Ireland.

John and Mary had four children. Edna Agnes, Mary Ethel, John William who died young and George J, an infant son that died 1 month of age in 1895. John Biddick had a passion for Shorthorn cattle that were native to his England. He established a reputation herd of Shorthorns on his ranch. The Biddick's also had a small band of sheep, chickens, turkeys and domestic white geese. Native hay was harvested with horses from meadows irrigated by waters from the Big and Little Laramie Rivers.

John "Jack" Biddick died in 1930 after a short illness and his wife died in 1936. Their daughter, Mary Ethel Biddick who graduated from the University of Wyoming in 1915 taught school for many years although she took over the ranch operation after the passing of her father in 1930. She continued improving the Biddick Ranch property and Shorthorn herd. Miss Biddick hired Wayne Otto Wenburg, from Fullerton, Nebraska, as ranch foreman, in 1933. Wayne worked for the Biddick Ranch until March 1938, when his brother Wales Denton Wenburg took over managerial duties. Wales took over the ranch after the death of Mary Ethel Biddick and he continued raising cattle and also raised Belgian and registered Morgan horses. Wales' registered brand was the "Airplane" on the right rib of cattle and right shoulder of horses.



Wales Denton Wenburg

In the late 1960's, David "Pep" Speiser and Dennis Speiser began helping Wales with branding, working cattle, haying, breaking horses and other duties on the ranch. In 1975 brother Nick joined Pep and Den on the ranch. Pep remained on the ranch with Wales. Pep married Kathy Tyndall on August 14, 1976 and formed a partnership with Wales to run the ranch. With failing health, Wales moved to Laramie in 2006, where he resided until his death. Pep and Kathy Speiser continued as owners of the ranch where they had a cow-calf operation, predominately Black Angus. David "Pep" and Kathy continued to improve the ranch and the cow herd during the years they owned the place. They maintained the Ace of Club and Airplane brands.

Pep and Kathy Speiser recently retired and sold the ranch to the 9H Ranch.



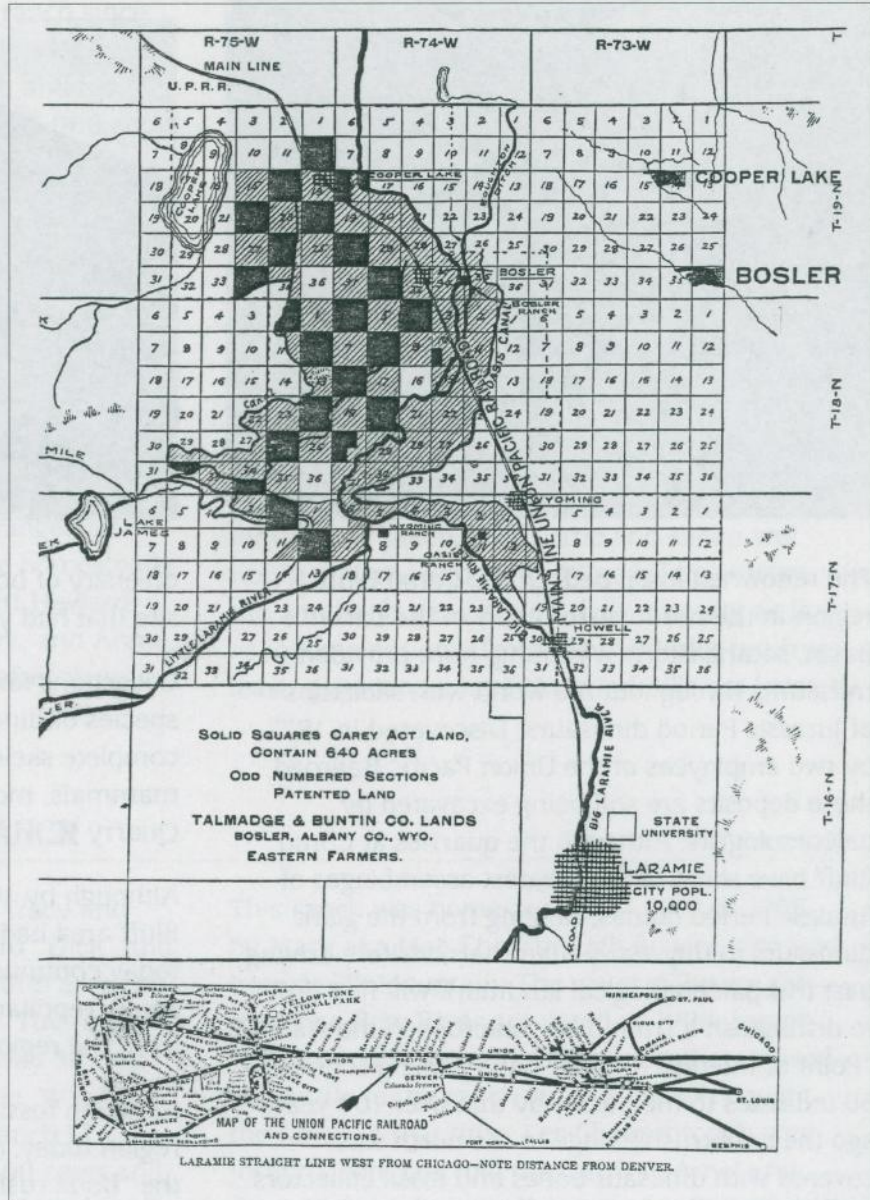
John "Jack" Biddick

HARRIS RANCH

The original owner of this ranch was Elmer Harris who came from Indiana and homesteaded in 1908. He also purchased land that was originally held by the Union Pacific Railroad, the state of Wyoming, Edmund Tomczak and others. In addition, this ranch is one of the ranches carved from the land offered by Tallmadge and Buntin, Co. of Chicago in 1908 under the Carey Act. This ranch is made up of 30,000 acres. When Elmer died in 1954 he left a life estate to Tom and Ed Stover.

Eva Cramer was the niece of Elmer Harris and as a child she spent her summers on his ranch. In 1970 Eva Cramer Wilson and her brother, Curtis "Buddy" Cremer, took control of the property. In the beginning they began running buffalo (American bison) and in 1985 they had 700 head. Originally, seven buffalo were acquired from Hot Springs State Park near Thermopolis, Wyoming. But the wanderings of the herd angered the neighboring ranchers eventually forcing its sale (from *The Laramie Daily Boomerang*, July 12, 1985, *Business and University Section*, p. 12). They ran buffalo until 1993 and then began raising cattle.

Eva's son, Scott Wilson, took over the ranch around 1988 and in 1997 his son, Ryan S. Wilson, began running the ranch which he continues today. Ryan has a cow-calf operation.





The renowned fossil beds in the Como Bluff region in the northwestern part of the Laramie Basin, southeastern Wyoming, have provided museums throughout the world with skeletons of Jurassic Period dinosaurs. Discovered in 1877 by two employees of the Union Pacific Railroad, these deposits are still being excavated by paleontologists. Although the quarries at Como Bluff have some of the greatest assemblages of Jurassic Period faunas, ranging from the giant dinosaurs to tiny, early mammals, visitors driving past this paleontological landmark will find little to distinguish it from other outcrops in the state. A "Point of Interest" marker on Wyoming Highway 30 indicates to the passer-by that over 100 years ago the unobtrusive ridge to the north was covered with dinosaur bones and fossil collectors.

In 1877, Professor Othniel Charles Marsh of the Yale College Museum received a message and a package containing bones from a section foreman and a station attendant at the Union Pacific Railroad Como Station at the northwestern end of Como Bluff. Recognizing an important find, Marsh sent one of his Colorado field assistants (Samuel W. Williston) to check on the fossiliferous sites in Wyoming. Williston reported that the amount and

diversity of bones at Como Bluff far exceeded any site that had yet been found.

Collections for Professor Marsh resulted in 26 new species of dinosaur, many with complete or nearly complete skeletons, and 45 new species of Jurassic mammals, most of which were from the site, Quarry 9.

Although by 1903 most collecting in the Como Bluff area had subsided, museum crews even today continue to excavate dinosaur bones and small, reptilian amphibian, mammalian material from the region.

Although fossil bones are rare in the Como Bluff region today, dinosaur bones collected during the "bone rush" (1877-1903) can be seen at the Geological Museum in Laramie. The two limb bones outside the front doors of the museum came from Como Bluff quarries. The Apatosaurus skeleton in the museum was found in exposures of the Morrison Formation several miles north of Como Bluff near Sheep Creek.

This description was edited from the writings of Brent H. Breithaupt and Elizabeth Southwell, Geological Museum, University of Wyoming.

4 HEWARD TWO-BIT RANCH

The Heward family has been on this ranch since 1909. Bob Heward's grandfather, Robert Heward, came to Wyoming from England. Bob and his wife holdings are comprised of about 25,000 acres and their nephew Todd Heward on the second Heward Ranch has another 25,000 acres. The two ranches are run separately, but they work together when it comes to helping each other. Each one has their own herds of cattle — Bob and Sharon run Herefords and Todd and his family run Angus cattle.

Bob's parents, John and Belina Heward, raised three children on the ranch: Sherry, Ron and Bob. They turned the ranch over to the youngest son, Bob, in 1973 and moved to town. The homesteads were taken out by John's father Robert Heward and his brothers and sister, Jack, Mark, and Annie, and their mother Agnes a few years after they came to this country from England.



The Heward Ranch has seen many changes, first they raised sheep, then cattle and sheep and now it is cattle and wind. Wind refers to what the windmills generate on their property as far as income not only from the windmills but from leasing the land where the windmills are located.

5 TRACY AND AMY TERRELL RANCH

The Terrell Ranch was purchased by Tracy and Amy Terrell 16 years ago from Richard "Dick" and Sharon Jarrard. It is composed of 28,000 acres of land near historic Medicine Bow, WY. The ranch land is located on both sides of Highway 30 and one side is named T-A Land and Cattle, WY, LLC and the other is called Windy Bow Ranch LLC. They run a cow-calf operation with 300 cows and calves. The calves are born in May and fed for 17 or 18 months when they are sold.



This ranch was homesteaded in 1907 or 1908 by Mary aka Mae Cheesbrough Bowles who was born at Elk Mountain. The water rights on the Medicine Bow River are dated in 1908. Joseph Cheesebrough, who was Mary's brother, moved his family to the ranch in 1918. Joseph bought the ranch at that time. Les Cheesebrough was Joseph's son. Les sold the ranch to Amel and Oscar Schamale from Nebraska in 1945. They had homesteaded on the Little Basin. On this ranch they ran mostly Hereford cattle. The Schamale's sold to Richard Fisher and Remo and Alfred Chase around 1950. They ran sheep and cattle on the ranch. The Jarrard's purchased the ranch in 1995 and ran cattle. They planted alfalfa in the fields.

Others who had original land patents on this ranch are the Union Pacific Railroad, the Santa Fee Pacific Railroad, John Kelly, Charles & Clara Richards, John E McGill, Ben Dalvit and Clifton Wissler.



LAZY BEEF LASAGNA

MAKES 6 SERVINGS

1 hour • 410 calories • 33 g protein

- | | |
|---|---|
| 1-1/2 pounds Ground Beef (93% lean or leaner) | sauce |
| 1 tablespoon minced garlic | 1-1/2 cups water |
| 1/2 teaspoon salt | 1 package (20 to 25 ounces) refrigerated or frozen cheese ravioli |
| 1/4 to 1/2 teaspoon ground nutmeg | 1 cup shredded Italian cheese blend |
| 1/4 teaspoon pepper | |
| 1 jar (26 ounces) prepared pasta or marinara | |

- Heat oven to 400°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef and garlic; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon; pour off drippings and return beef to skillet.
- Stir in salt, nutmeg and pepper; mix well. Stir in pasta sauce and water; bring to a boil. Cook 1 to 2 minutes, stirring occasionally.
- Coat 13 x 9-inch glass baking dish with cooking spray. Layer half the ravioli, half the beef mixture and half the cheese. Repeat with remaining ravioli, beef mixture and cheese; cover with aluminum foil. Bake in 400°F oven 15 minutes (20 minutes if using frozen ravioli). Uncover; continue baking 15 to 20 minutes or until sauce is bubbly and pasta is tender.
- Let stand 5 minutes before serving.

Nutrition information per serving: 407 Calories, 158.4 Calories from fat; 17.6g Total Fat (7.5 g Saturated Fat; 0.1 g Trans Fat; 0.7 g Polyunsaturated Fat; 3.5 g Monounsaturated Fat); 100 mg Cholesterol; 1084 mg Sodium; 30 g Total Carbohydrate; 0.1 g Dietary Fiber; 12.8 g Total Sugars; 33 g Protein; 0 g Added Sugars; 244 mg Calcium; 3.7 mg Iron; 892 mg Potassium; 1.7 mcg Vitamin D; 0.2 mg Riboflavin; 5 mg NE Niacin; 0.4 mg Vitamin B; 2.1 mcg Vitamin B; 177 mg Phosphorus; 5.5 mg Zinc; 18.5 mcg Selenium; 72.5 mg Choline.



Funded by the Beef Checkoff

For information, contact:

National Cattlemen's Beef Association
9110 East Nichols Avenue
Centennial, CO 80112
Tel: 303.694.0305

www.BeefitsWhatsForDinner.com



BBQ BEEF BISCUIT SLIDERS

MAKES 18 SERVINGS

1 hour, 5 minutes • 170 calories • 10 g protein

1 beef Tri-Tip Roast (1-1/2 pounds)

1 cup hickory-flavored barbecue sauce, divided

1 tablespoon chipotle peppers in adobo sauce, seeded and minced

18 baked low-fat buttermilk biscuits (about 2 to 2-1/2-inch diameter), split

3/4 cup crushed corn tortilla chips or homemade tortilla strips

- Combine barbecue sauce and chipotle peppers; reserve 3/4 cup sauce mixture. Brush some of remaining sauce mixture onto all sides of beef Tri-Tip Roast.
- Place roast on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill;covered 25 to 35 minutes for medium rare (135°F) to medium (150°F) doneness, basting roast with remaining sauce while grilling and turning occasionally.
- Remove roast when instant-read thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
- Carve roast across the grain into thin slices. Toss with reserved 3/4 cup sauce mixture.
- Evenly divide beef slices, coleslaw and tortillas among biscuits. Close sandwiches.

Nutrition information per serving, 1/18 of recipe: 171 Calories; 54 Calories from fat; 6g Total Fat (1 g Saturated Fat; 2 g Monounsaturated Fat); 21 mg Cholesterol; 507 mg Sodium; 2 g Total Carbohydrate; 1.2 g Dietary Fiber; 10 g Protein; 1.3 mg; 0.2 mg Vitamin B; 0.4 mcg Vitamin B; 1.6 mg Zinc; 13.7 mcg Selenium.



Funded by the Beef Checkoff

For information, contact:

National Cattlemen's Beef Association

9110 East Nichols Avenue

Centennial, CO 80112

Tel: 303.694.0305

www.BeefitsWhatsForDinner.com

COLE SLAW

1-1/2 cups coleslaw mix

1 red pepper, seeds and stem removed, cut into small dice

1/2 cup green onions, cut in thin, 1-inch strips

1/3 cup coleslaw dressing

2 tablespoons chopped fresh cilantro leaves

Salt and pepper

- To prepare Slaw, combine coleslaw mix, bell pepper, green onions, dressing and cilantro in medium bowl; toss to combine. Season with salt and pepper to taste. Refrigerate until ready to serve.



CLASSIC BEEF KABOBS

MAKES 4 SERVINGS

30 minutes • 250 calories • 28 g protein

- | | |
|--|---|
| 1 pound beef Top Sirloin Steak cut 1-inch thick | 2 tablespoons olive oil |
| 8 ounces mushrooms | 1 tablespoon chopped fresh oregano or 1 teaspoon dried oregano leaves |
| 1 medium red, yellow, or green bell pepper, cut into 1-inch pieces | 2 cloves garlic, minced |
| 1 medium red onion, cut into 1-inch pieces | 1/2 teaspoon ground black pepper |
| Salt | |

- Cut beef Top Sirloin Boneless steak into 1-inch pieces. Combine seasoning ingredients in large bowl. Add beef, mushrooms, bell pepper pieces and onion pieces; toss to coat.
Cook's Tip: One pound beef Tenderloin Steak cut 1-inch thick may be used.
- Alternately thread beef and vegetable pieces evenly onto eight 12-inch metal skewers, leaving small spaces between pieces.
Cook's Tip: Eight 12-inch bamboo skewers may be substituted for metal skewers. Soak bamboo skewers in water 10 minutes before using; drain.
- Place kabobs on grid over medium, ash-covered coals. Grill kabobs, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once. Season kabobs with salt, as desired.

Nutrition information per serving: 252 Calories; 108 Calories from fat; 12g Total Fat (3 g Saturated Fat; 7 g Monounsaturated Fat; 70mg Cholesterol; 61 mg Sodium; 8 g Total Carbohydrate; 1.6 g Dietary Fiber; 28 g Protein; 2.3 mg Iron; 9.9 mg NE Niacin; 0.8 mg Vitamin B; 1.5 mcg Vitamin B; 5.6 mg Zinc; 45.6 mcg Selenium; 115.3 mg Choline.



Funded by the Beef Checkoff

For information, contact:

National Cattlemen's Beef Association
9110 East Nichols Avenue
Centennial, CO 80112
Tel: 303.694.0305

www.BeefitsWhatsForDinner.com

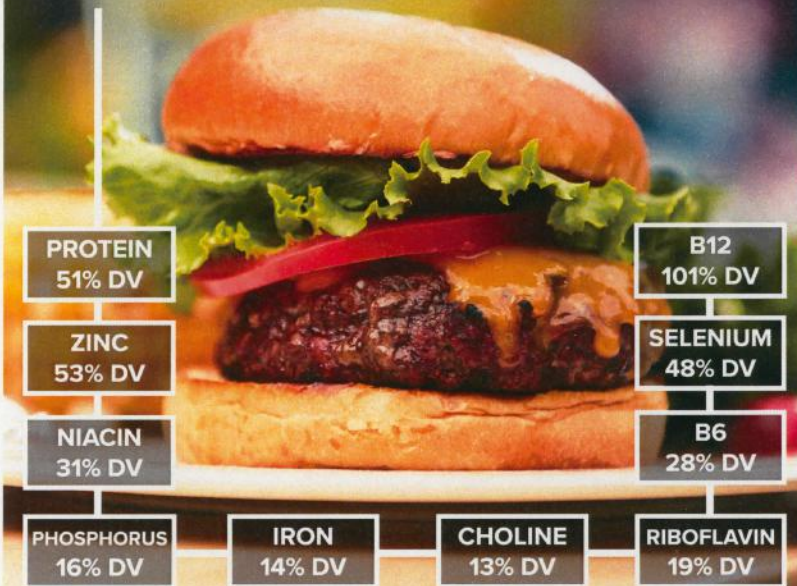
BEEF

IT'S WHAT'S FOR DINNER.®

A FRESH LOOK AT BURGERS

BEEFING UP FLAVOR AND NUTRITION

Three ounces of cooked beef delivers 10 essential nutrients including high-quality protein, iron and zinc. ^{iii, iv}



We love real beef burgers -- nearly 20 million Americans enjoy a burger on any given day! From high- to low-percent lean, Chuck to Round, ground beef is the most versatile foundation for building delicious burgers that can also be part of a healthy lifestyle. Follow these tips for a fresh look at how you can beef up your burger and pack even more nutrition into every mouthwatering bite.

DID YOU KNOW?

In addition to being a top source of taste and enjoyment, burgers and sandwiches are a top source of important nutrients: ⁱⁱ



#1 Source of protein, calcium, potassium, fiber;



#2 Source of whole grains, dairy, vitamin D;



#3 Source of vegetables.

GET CREATIVE

Beef up your burger with even more nutrition *and* great flavor. Creative toppings and sauces can add fiber, vitamin C, potassium and calcium.



PROUD SPONSORS OF THE ALBANY COUNTY CATTLEWOMEN'S OLD TIME RANCH TOURS

