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★ TOUR 2019 ★



JULY 20, 2019



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THE SIXTY-EIGHTH 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.

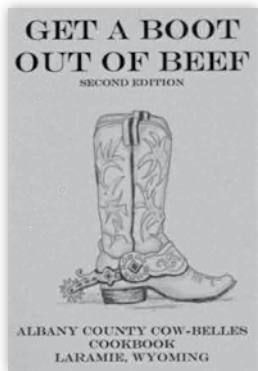
Courtesy: WE ARE THE GUESTS OF THE RANCHES AND HISTORICAL SITES. PLEASE DO NOT REMOVE ANY ITEMS INCLUDING ARTIFACTS FOUND ON THE GROUND!! PLEASE PICK UP ANY TRASH.

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.

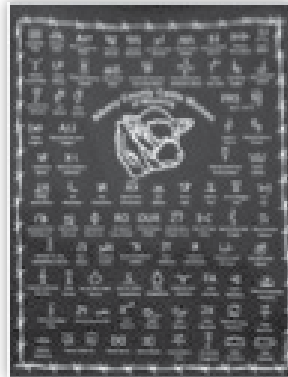
2019 RANCH TOUR MILEAGE

Location	Mileage	
Beginning at Wyoming Historical Territorial Park:		
#1 Lookout turn-off Highway 30, Dunmire's summer pasture.	29 miles	View only
#2 Pine Ridge viewpoint, True Ranch property	2.2 miles	
#3 Shelly & Les Dunmire Ranch	6.9 miles	View only
#4 LeBeau Family Limited Partnership	4.1 miles	
#5 King Place, Heather & Ryon Dunmire Alexander	.7 miles	
#6 Brokaw Ranch	2.7 miles	
#7 Jankowsky Ranch, Cooper Cove turn off of I-80 East	10.4 miles	

GREAT GIFTS!



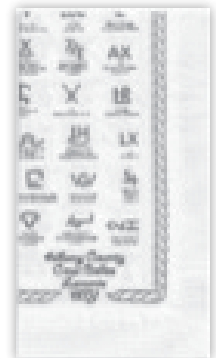
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2019 RANCH TOUR

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.

DUNMIRE RANCH

By Dicksie May and Heather Dunmire Alexander

The Dunmire family moved from Iron Mountain Ranch, near Cheyenne, to the present location near McFadden in 1988. The ranch is headed by Les Dunmire and wife, Shelly. Their daughter Heather and husband Ryon Alexander are raising their children Mikayla and Lothan on the ranch. Les & Shelly's sons, Garrett and Tim Cooper, are also on the ranch, as well as two hired men.

Altogether three locations make up the ranch. There is the "Home Ranch" that they purchased from Kim Krueger in 1988. The second is "The White Place" purchased from Clifford and Gill White in 2002, and third is the "Lookout Ranch," purchased in 2012, located between Bosler and Rock River on the west side of Hiway 30.

The Dunmire Ranch consists of just under 10,000 acres and has the capacity to run 1,400-1,600 mother cows with their calves which are kept to yearlings. The Dunmire Ranch Company starts calving the end of May. Calves are kept on grass during the summer with the yearlings sold each fall. The cows and heifers are kept on open pastures where they calve on their own. Their cows are healthy and good mothers, and the weaning numbers are high. The Dunmire Ranch puts up over 3,000 tons of native hay each season. Calves are weaned at the ranch for 45 days, then sent to a ranch in western Nebraska where they remain until they return to the ranch the following May and to their summer pasture at Lookout. This ranch spans from Arlington to Bosler with the winter country nestled in the beautiful Rock Creek Valley and the summer country running on the high plains.



ROCK RIVER, WY (DRIVE BY)

Rock River traces its beginnings to 1898 when the Union Pacific moved its station from Rock Creek as a part of its revamping the tracks between Wyoming Station and Granger. A wood frame depot was constructed in 1900. A snow shed was built for the trains in Rock River. It was large enough to accommodate two trains, each one mile long.

The growth of Rock River increased as a result of employment from the railroad and the nearby oil fields at McFadden. Cattle and oil were shipped at the Rock River Depot.

Over the years many thriving businesses were located in Rock River. There were three banks: the Citizens State Bank of Rock River, the Rock River State Bank and the First National Bank with the Rock River State Bank and First National eventually merging. The First National Bank is on the

National Register of Historic Places. In addition other businesses and attractions of the past are The Lincoln Hotel, Miller Drug Store, Rock River Pool Hall, Lee White's Texaco, the Double Shot and Longhorn Bars, Sam Vogel's Boardwalk (which moved to Laramie), a roadside zoo, the Fossil Cabin, a dinosaur museum and Billy the Kid's motel (consisting of a ten unit motel, a curio shop and cafe) and a small zoo which displayed among other things a bear, monkey, rattlesnake and raccoons. The admission was fifty cents.

The population began to decline in the 1960's as younger people sought jobs elsewhere. US 30, the Lincoln Highway, was the main east-west highway until 1-80 was opened in fall of 1970. Tourists then used 1-80 and bypassed Rock River and so the hotel closed and businesses closed and the population declined.

TRUE RANCH • ROCK RIVER RANCH

The Rock River Ranch, owned by the True Family, is located southwest of Rock River on the high elevation of the Laramie Plains. This ranch was purchased in 1967 from the Bottom family. The True family runs a cow-calf operation, with Terry Vallier, Ranch Foreman.

The Roy Bottom family came to Wyoming from South Dakota in 1912. Sometime after 1920 they purchased the ranch from the Frank Bosler family. In the 1950's, at the Bottom ranch turnoff, a tourist resort called "Billy the Kid" existed. Ray and Mary lived on the ranch 37 years, selling to their son, Tom, in 1957. In 1967 Tom sold the ranch to the True Family.

True ranches have a long and rich history in Wyoming, beginning with its purchase of the Double Four in Albany County by Dave and Jean True. Their business has grown to seven ranches, two farms and one feedlot, employing approximately 90 people, in addition to providing beef products for people around the world. True Ranches take the responsibility of being good stewards of natural resources very seriously. According to Dave True, "being a multi-generational family organization,



protecting and enhancing the land, water and wildlife resources are an overarching mission for True Ranches. True Ranches was the recipient of the 2017 Casper Region Landowner of the Year Award.

The artist for the distinctive Wyoming license plate was Allen True, ancestor of the founding family of True Ranches, LLC. True family roots grow deep in the Cowboy State.



MCFADDEN, WY (DRIVE BY)

Once rows of houses lined the top of the hill overlooking the lush valley below the town. Now fast becoming a ghost camp, little remains of two camp sites, 100 buildings and 85 foot wooden rigs towering over 400 residents.

The name "McFadden" is a simplified spelling of the name of geologist Jack McFadyen, who, with his crew, discovered an oil holding layer of rock at Pine Ridge, indicating an oil or gas dome possibility. Ohio Oil Co., later Marathon Oil, drilled the discovery well in 1917. Many miles from town in that era meant workers would need homes for their families, bunkhouses for single men and, obviously, a store. The first one, below the hill, even included a pool hall, beauty shop and post office.

The cook house, open 24 hours daily, fed 200-300 men. Supplies for the cooks, bakers and dishwashers were trucked in from Colorado, Laramie and Wheatland. It took nine to eighteen months to complete a well with cable tools in those early days. On fourteen drilling rigs operating at the same time men worked twelve-hour shifts, two to a shift.

The first houses, hastily built and called "tarpaper shacks," were soon joined by frame houses, especially for the "VIP's." A school for grades one through eight was built in 1919. High school classes

were held in the basement of the community hall, a building large enough to accommodate 200 people where many social activities and meetings were held. Basketball games were played there, too.

There are still memories of the great meals served at the cook house where visiting officials stayed rather than in the bunkhouse. After the first store burned, a second was operated above the hill. Having a company doctor was imperative, and several served at the hospital over the years.

Although houses were small, they were cozy with gas and electricity furnished, and the residents paying only token rent. There were garages for vehicles, a rooming house for girls working in the cook house, a pipeline building, a bathhouse and residence for the company doctor.

When traveling pastors failed to arrive, church and Sunday school services were conducted by lay readers. Mammoth snowdrifts nearly covered houses in winter, and bitterly cold nights kept crews fighting to keep the field in operation. It was, by today's standards, a simple, uncomplicated life when people worked together, played together, sometimes cried together and were always, with the local ranchers, "there for each other."

Marathon Oil sold the field to Incline Reserves in 1988.

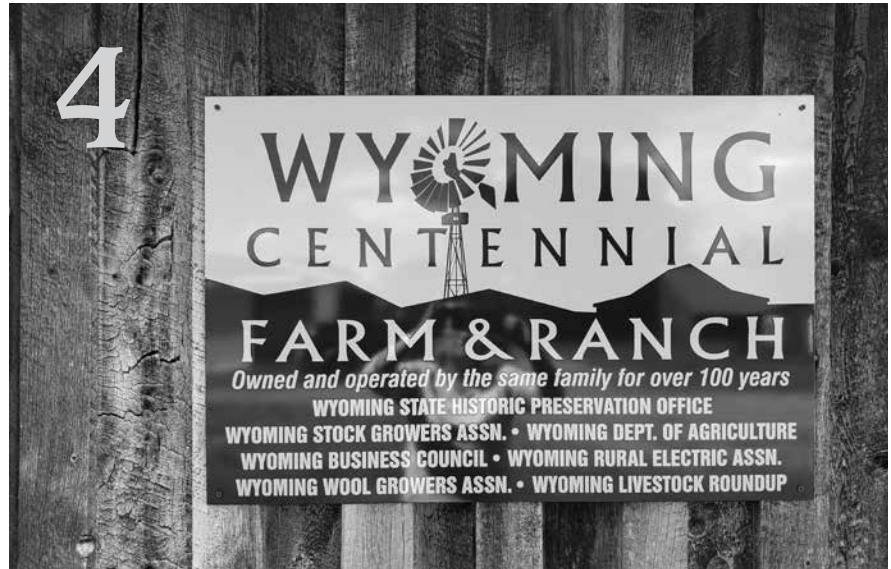
LEBEAU FAMILY LIMITED PARTNERSHIP

The Dixon family — Alva Dixon, his son, Lloyd Dixon, and grandson Frank Weldon Dixon originally had 11 patent titles. In addition, Alvy purchased land from John Cullom and other homesteaders. He also purchased lands from the Harrison and Cooper estate, Bosler's Diamond Cattle Company aka Murray Company of Pennsylvania. At Alvy's death, the Murray and Swan land was sold.

In 1926 Margaret Dixon married Arch H. LeBeau and they had two sons, Lawrence and Gerald. Three generations of the LeBeau family have lived on the ranch, beginning with Margaret Dixon and Arch LeBeau. Their son Lawrence and his wife Adella Farver Kendall, lived on the ranch until 1997 when Lawrence died. Lawrence LeBeau and first wife Isabel McClarren, who lived in the Cullom house, had 2 daughters, Julie and Holly. Julie LeBeau married Terry McCary and they live in Tennessee. Holly married Stephen Beumee and they continue to live on the ranch. Gerald married Maxine Softky and

they live on the ranch where Gerald remains active on the ranch, making permanent improvements and helping neighbors. The 2X brand used by Alvy passed to Margaret and was used by A.H. LeBeau & Sons in their Wyoming operations.

The LeBeau family was honored as a Centennial family in 2015. This is awarded to Wyoming families who have owned and operated their family business for 100 years or more.

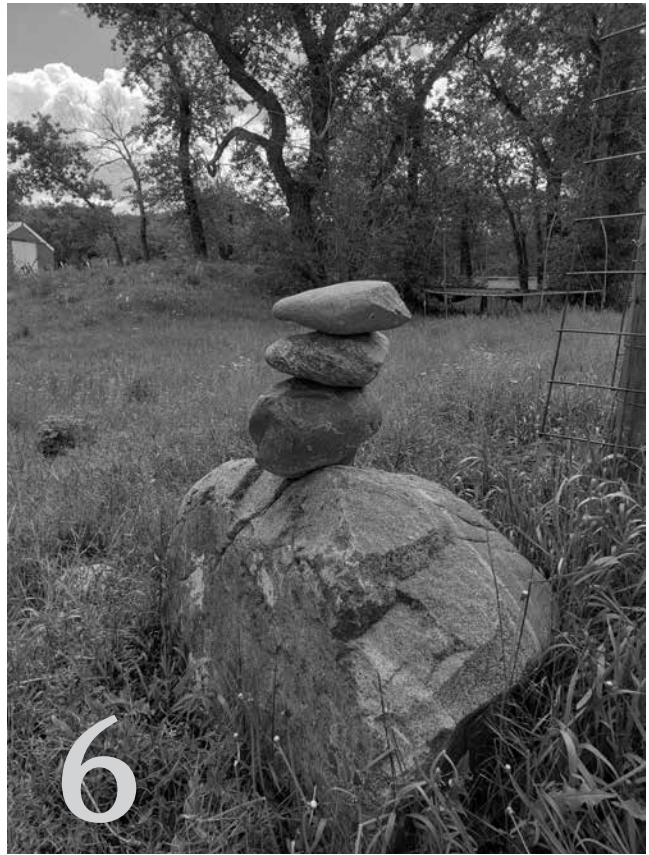


BROKAW • HOWARD & AUDREY BROKAW

The Brokaw Ranch is built upon homesteads filed on in the 1880's by John Clearwater and Marshall Dixon. In the period after the Civil War, Marshall Dixon and his son Alvy hauled freight from St. Louis Missouri to the Montana and Wyoming territories. They discovered the area along Rock Creek from what is now Arlington to McFadden and thought it to be prime ranching country. As their freighting business dwindled due to improved transportation, Marshall and his son, brother Joseph and a brother-in-law came to the Rock Creek area to file for homesteads. They moved their families from Carthage, Missouri to the new homesteads and set about developing ranches. Soon after, Marshall died and his wife, Margaret, married Mahlon Hamilton, thus providing the basis for calling that area of the ranch "the Hamp."

In 1913 John M. Brokaw sold his farm in Mount Vernon, Iowa so he could move an asthmatic son to the drier Wyoming climate. He bought a farm on the Bosler Irrigation Project North of Rock River and moved his wife, four sons and a daughter to the farm.

Later, Ralph Brokaw, a teenage son, sought work on the Dixon Ranch. Ralph finished high school in Rock River and worked summers on the Dixon Ranch. He entered the Army for World War I after studying some at UW, returning home in 1918. He soon married Alvy Dixon's daughter, Edith. In the meantime Mahlon Hamilton died and his wife,



Margaret, bought the Clearwater homestead. In 1922 Ralph and Edith Brokaw bought the Hampton/Clearwater property and leased a 40 acre section belonging to the Union Pacific Railroad, creating the nucleus of the present ranch. Additional acreage by gift and bequest from Alvy Dixon brought the ranch to its present size.

ARLINGTON (DRIVE BY)

Arlington lies at the intersection of Interstate 80 and WYO 13, northwest of Laramie and east of the city of Rawlins, the county seat of Carbon County. Its elevation is 7,707 feet. The Overland Trail came from Denver and goes through Arlington. Actually, it is an exit into history, the site of the Rock Creek crossing known as Rockdale, on the Overland Trail. Mementoes of that era stand today. Among them are the log building alternately used as a blacksmith shop, dance hall, school, and bunkhouse; the post office, saloon, and store building; and the orig-

inal homestead cabin. Arlington is on the National Register of Historic Places

In its earliest years, Arlington was a commercial stop along the Overland Trail. Founded circa 1860, it began with the establishment of a bridge and stage stop at the crossing of Rock Creek, after which it was named, until the early twentieth century. In 1983, the community was listed on the National Register of Historic Places as a historic district for its nineteenth-century significance.

In 1882, a post office was established at Rock Creek under the name of "Rockdale." Except for a gap in 1924 and 1925, a post office with the name of Arlington was operated in the community from 1902 to 1943. The buildings on this portion of the Overland Trail have withstood the changes of time to a large degree. Both the homestead cabin and

store building have become museums marking and linking past to present.

A small abandoned cemetery, located on private land (Alvy Dixon family) near Arlington, holds bodies of children drowned in an attempt to cross the treacherous Rock Creek in spring.

JANKOVSKY RANCH • JAMES & MARTHA JANKOVSKY

It is not difficult to connect to the landscape of Cooper Cove and observe evidence of the people who have lived in and passed through this area. It is generally agreed the high plains have been occupied by humans for over 12,000 years. By the time of early contact with whites, what is now Albany and Carbon counties were crossed regularly by Ute, Shoshone, Crow, Arapaho, Cheyenne and Lakota (Sioux) tribes. Rock rings, ceremonial sites, artifacts and elk harvest sites are evidence of early occupation in the Cooper Cove area. Ruts from the Overland Trail, evidence of mining, as well as family histories of Fannie Gillespie McNurlen and Clement C. Bengough are plentiful on the Jankovsky Ranch.

James J Jankovsky was a freshman at the University of Colorado and saw a listing for the Cooper Cove Ranch. James was raised in northeastern Colorado and his father and uncles were farmers and merchants in the Sedwick/Julesburg area. With the help of his father, James secured financing and purchased the property in 1948. One year later a young woman, raised by Swedish immigrants on the Wind River, was hired to teach at the McFadden school. Hulda Martha Westman soon caught the attention of James, and they married in 1951.



James and Martha had 5 children: Mary Lou, Carol, James D., Joyce and Mabel. In 1955 the family made a move to a ranch three miles upstream of Rock River and Rock Creek Valley. They purchased that ranch and expanded their operation.

During the period from 1955 to 1980 the ranch remained very isolated with access to Laramie and surrounding areas via gravel roads only. Until the 1980s communication was via two-way radios. In 1980, after their 5 children completed their education in Rock River, James and Martha moved back to the Cooper Cove Ranch. Martha continues to live there, along with son James D.

BENGOUGH (DRIVE BY)

English-born Wyoming rancher, Clement S. "Ben" Bengough, had two homestead patents for 160 acres which is on Bengough Hill off I-80 and on the Jankovsky ranch. He came to the United States a well-educated man from a titled English family, complete with a castle in England.

Ben was buried on a hillside overlooking his ranch with a prominent grave-marker. The gravesite is along I-80 facing the Medicine Bow Mountains at Milepost 282.



GARLIC-PARMESAN BURGERS

with Two-Tomato Relish

MAKES 4 SERVINGS

Total preparation and cooking time: about 35 minutes

2 pounds ground beef
 ½ cup grated Parmesan cheese
 ¼ cup minced green onions
 2 teaspoons minced garlic
 Salt and pepper
 4 slices rustic crusty bread,
 cut ½-inch thick
 Olive oil

Two-Tomato Relish:

3 cups chopped red tomatoes
 2 cups chopped yellow tomatoes
 ¼ cup thinly sliced fresh basil
 1 teaspoon minced garlic
 ½ teaspoon salt
 1/8 teaspoon pepper

- Combine Two-Tomato Relish ingredients in a medium bowl; set aside.
- Combine ground beef, cheese, green onions and garlic in medium bowl, mixing lightly but thoroughly. Lightly shape into eight ½-inch thick patties.
- Place patties on grid over medium, ash-covered coals. Grill, uncovered, 11 to 13 minutes to medium (160° F) doneness, until not pink in center and juices show no pink color, turning occasionally. Season patties with salt and pepper, as desired.
- Meanwhile brush both sides of bread slices with oil. About 3 minutes before burgers are done, place bread on grid. Grill until lightly toasted, turning once.
- Place 1 burger on each bread slice; top each with ¼ cup Two-Tomato Relish. Serve open-faced. Cover and refrigerate remaining 4 burgers and relish to use in “Meatballs” and Pasta in Tomato-Basil Sauce.

Nutrition information per serving using 80% lean ground beef: 340 calories; 16 g fat (6 g saturated fat; 7 g monounsaturated fat); 77 mg cholesterol; 367 mg sodium; 21 g carbohydrate; 1.5 g fiber; 25 g protein; 5.9 mg niacin; 0.4 mg vitamin B6; 2.5 mcg vitamin B12; 5.4 mg iron; 18.5 mcg selenium; 5.4 mg zinc.



For information, contact:

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

www.BeefitsWhatsForDinner.com

“MEATBALLS” AND PASTA IN TOMATO-BASIL SAUCE

MAKES 4 SERVINGS

Heat 3 tablespoons olive oil in large nonstick skillet over medium heat until hot. Add 1 cup finely chopped onion; cook and stir 4 to 5 minutes or until tender. Meanwhile cut each leftover grilled burger into 6 equal pieces; set aside. Add leftover Two-Tomato Relish (about 2-3/4 cups) to skillet; bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally. Add burger pieces; cook 7 to 9 minutes or until beef is heated through and sauce thickens slightly, stirring occasionally. Add 4 cups hot cooked linguini pasta; toss. Stir in 4 ounces fresh mozzarella cheese, cut into ½-inch pieces, and thinly sliced fresh basil, as desired. Season with salt and pepper, as desired. Serve immediately.

RIBEYE STEAKS

With Blue Cheese Butter and Mushrooms

MAKES 4 SERVINGS

4 well-trimmed beef ribeye steaks, cut 1 inch thick (about 12 ounces each)	¼ cup olive oil
2 tablespoons chopped fresh thyme	Salt
2 tablespoons minced garlic	Chopped fresh parsley (optional)
½ teaspoon pepper	Blue Cheese Butter:
8 medium Portobello mushrooms, stems removed (about 1-3/4 pounds)	½ cup crumbled blue cheese
	¼ cup butter, softened
	3 tablespoons chopped rehydrated sun-dried tomatoes, not packed in oil
	1 tablespoon chopped fresh parsley



- Combine thyme, garlic and pepper in small bowl, press evenly onto beef steaks. Set aside.
- Brush mushrooms with oil. Place steaks in center of grid over medium, ash-covered coals; arrange mushrooms around steaks. Grill steaks, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally. Grill mushrooms 16 to 18 minutes until tender, turning occasionally.
- Meanwhile combine Blue Cheese Butter ingredients in small bowl until well blended.
- Cover and refrigerate 2 steaks, 4 mushrooms and ½ cup Blue Cheese Butter to use in Ribeye Steak Sandwiches. Coarsely chop remaining 4 mushrooms; divide evenly among 4 plates. Spread remaining Blue Cheese Butter over remaining 2 steaks. Carve steaks into slices; arrange evenly over mushrooms. Season with salt, as desired. Garnish with parsley, if desired.

Cook's Tip: To rehydrate sun-dried tomatoes, cover with boiling water; let stand 10 minutes. Drain well before using.

Nutrition information per serving: 337 calories; 20 g fat (7 g saturated fat; 9 g monounsaturated fat); 89 mg cholesterol; 159 mg sodium; 6.0 g carbohydrate; 1.6 g fiber; 32 g protein; 11.6 mg niacin; 0.7 mg vitamin B6; 1.6 mcg vitamin B12; 2.6 mg iron; 45.3 mcg selenium; 5.8 mg zinc.

RIBEYE STEAK SANDWICHES – MAKES 4 SERVINGS

Toast eight 1/2 -inch thick slices olive bread. Spread 1 tablespoon leftover Blue Cheese Butter on 1 side of each bread slice. Carve leftover grilled steaks into slices; season with salt and pepper, as desired. Divide slices evenly among buttered sides of 4 bread slices. Top each with 1 leftover grilled mushroom. Divide 1-1/2 cups fresh baby spinach evenly over mushrooms. Close sandwiches with remaining bread slices, buttered sides down. Cut sandwiches in half; serve.



Funded by the Beef Checkoff

POTATO SALAD (Serves 50)

from the Albany County Cattlewomen's Cookbook






INGREDIENTS

10 lbs potatoes, peeled	salt and pepper
2 large onions, diced	1 qt mayonnaise
2 packages celery, diced	1 pt sour cream
1 pt sweet pickles, chopped	1 tsp mustard
	1 cup sugar

INSTRUCTIONS

Boil or bake potatoes, cool and cube. Combine potatoes, onions, celery and sweet pickles. Mix mayonnaise, sour cream, mustard, sugar, and some pickle juice. Pour over potato mixture and stir. You may add 6 sliced hard-cooked eggs.

WHAT DOES 25 GRAMS OF PROTEIN LOOK LIKE?

	AMOUNT	CALORIES	PROTEIN
Quinoa	 3 cups	666	25g
Peanut Butter	 6.5 tbsp	613	25g
Black Beans	 1 2/3 cups	379	25g
Edamame	 1 1/3 cups	249	25g
Beef	 3 ounces	173	25g

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