

NEXT SERVICE PROJECT:

NEXT RIDES:

Oct 23 American Fork

NEXT MEETING:

Backcountry Horse

First Aid

Thur Oct 14 at 7pm

[Cottonwood Retirement Center 1245 East Murray-Holladay Road \[4752 South\]](#)

THANK YOU!

Rinda Black – Dutch Oven Demo
Scott and Jackie Meadows for leading the ride to Silver Lake

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Mountain Ridge

Back Country Horsemen of Utah

P R E S I D E N T ' S M E S S A G E

Last week I was in Island Park picking up my horses from their summer pasture. It's been a good riding season. Despite the unusually warm fall weather, winter is coming to the high country and it is time get the horses out of the mountains. But before I came back to Utah, I took a day to scout out a trail that has held my curiosity for years. It is the old Indian trail that John Colter reportedly took from the Yellowstone into Jackson Hole (John Colter being the first white man to enter Jackson and "discover" the Tetons).

The trail begins in Idaho on the northern slope of the Teton Range, gains elevation past Hominy Peak, crosses Jackass Pass and follows Berry Creek until it comes to Jackson Lake, where the trail used to ford the Snake River before the water level in the lake rose due to some creative human engineering. This trail is the probable site of a major 1860's Indian battle between the Washakie Band of the Shoshone and a large encampment of Crow Indians as witnessed and documented by Nic Wilson in his book "The White Indian Boy." Traces of the battle could be seen along the western shore of Jackson Lake well into this century. This historic trail is worth preserving, and for the most part it has been. Major portions lie within the Jedediah Smith Wilderness Area and Grand Teton National Park. The actual trailhead and lower portions of the trail are less protected,



lying in the Targhee National Forest and allow motorized vehicle travel.

There had been a large party of campers and horses at the trailhead a day or so before my arrival. I was met with a scene of strewn garbage in every direction. I found myself picking up empty and half empty beer cans, soda cans, baling twine, candy wrappers and assorted junk that had been carelessly thrown around the same campground that was used as a refuge by the Shoshone during their epic struggle for the hunting grounds of Jackson Hole. What kind of creature is modern man that he will so ignorantly abuse and destroy the grandeur of the wilderness and trample the heritage he has been given?

As members of Backcountry Horsemen of America, we know better and can do better. We are doing somewhat well at preserving trails and cleaning up messes others leave behind, but there is more we should be doing as we ride out - that is to become familiar with the background and history of the country we are riding in and develop an appreciation of those whose tracks we are following - who they were and why they were there. It is these tales of the trail that add meaning to what would otherwise be just another ride. The accompanying poem carries this message.

— Paul Kern

Tails of the Trail

BY PAUL KERN

As time rushes over a concrete bridge,
It slows to a walk on a rocky ridge.[1]
Since just a boy barely five feet tall,
I have followed this backcountry call,

Imprinted young at eight years old,
To follow the tales of the trail I was told,
Those old time trails that I still ride,[2]
Burned deep their brand into my hide.

Up ahead in the next drainage over,[3]
The past meets up with a mounted rover.
Ghost riders of pintos untacked and unshod,
Rise up through the dust of unplowed sod.

Faint rings in the bottoms along a stream,[4]
Come into view in the morning gleam.
Teepee rings face the rising sun -
Circles of home before the ride is done.

Voices of those, whose legends were made,
In rendezvous camps of the beaver trade,
Echo through canyons and fade in the trees,
Where a rusty old trap still holds the keys,[5]

Of a cook fire ring that's still neatly made -
A circle of home lies there in the shade,[6]
Of a trapper blowing coals on his knees,
Over rocks in a clearing back in the trees.

And of time worn tracks and dusty trails,
Where an old time path is there - then pales.
Dust has settled followed by grass,
It comes into view and then seems to pass.[7]

Those worn out trails of olden date,
Spread over grassland in paths of eight.[8]
Riders and wagons rolled side by side,
To check the dust where the trail gets wide.

Dust that rises, takes wing, then falls,
Signals the past and quietly calls,
To tell the tale of those yesterdays,
And the circle of home over bygone ways.

Trails rocky and steep then easy and wide,
Circle me back each time I ride.
They circle me back each time I roam.
The tales of the trail are of going home.



- 1 Rocky Ridge – Old Oregon/Mormon Trail, Wyoming
- 2 Cascade Canyon – Hurricane Pass – Death Canyon, Teton Range
- 3 Headwaters of the Gallatin, Yellowstone Park
- 4 Headwaters of the Yellowstone, Bridger Wilderness Area, Wyoming
- 5 Trapper era beaver trap found near Two Ocean Pass, Wyoming
- 6 Campsite on the Atlantic side of Two Ocean Pass, Wyoming
- 7 Nez Pierce Trail, Camas Meadows battle ground, Kilgore, Idaho
- 8 Old Oregon Trail about eight miles east of South Pass, Wyoming

MOUNTAIN RIDGE BCHU 2010 SCHEDULE

*Cowboy Bob at the Bison Round-Up Oct 29-30*

Oct 14, Monthly Meeting, 7pm, [Cottonwood Retirement Center 1245 East Murray-Holladay Road \[4752 South\]](#) Horse First Aid (coordinator: Cindy Furse)

Oct 22 Last Day to Register for the Bison Roundup. See link below for registration forms and details: <http://stateparks.utah.gov/parks/antelope-island/roundup>

Oct 23, American Fork Ride (Pat Wilson/Tom Smith) weather permitting.

Meet at the Horse Transfer Station ready to ride at 10:00a.m. As this is the hunting season please plan to wear **Hunter Orange**. If there is the interest there will be two rides offered : a slower, shorter ride for those who don't want to go so far so fast and a longer, faster ride for those who

wish to move out. Please bring your lunch and your drinking water.

To get to the horse transfer station: From I-15 Alpine/Highland exit 284, travel east on Highway 92 to American Fork Canyon. Go 5 miles up the canyon and turn north at the Tibble Fork Reservoir sign. Continue 1.5 miles to the north end of Tibble Fork Lake, and staying on the paved road, go west 1/2 mile to the horse trailhead on the right side of the road (large paved parking area above the road with a forest service bathroom). Cost to enter the canyon is about \$6.

Oct 29-30, Antelope Island Bison Roundup and optional campout (Paul Kern, 942.8928 kernpr@gmail.com)

The 'Wild West' returns to [Ante-](#)

[elope Island State Park!](#)

Join us for the 24th Annual Bison Roundup, Friday, October 29 and Saturday, October 30, 2010. Volunteer wranglers will saddle-up and move the park's herd of 600 free-roaming bison from the southern tip of the Island to the bison corrals on the northern end of the island.

Paul Kern and others from BCHU will be helping with the herd on Friday, Oct 29 and camping on the Island the evening before. There is also a free dinner with entertainment Friday evening hosted by Friends of Antelope Island. Registration forms and information are attached. Also available from:

<http://stateparks.utah.gov/parks/antelope-island/roundup>

Let Paul know if you are planning on riding and/or camping, so we can link up and ride together.

Nov 11, Monthly Meeting, Bare Foot Trim (coordinator: Tom Smith)

Nov 20 weekend (tentative), Wild Bunch-Robbers Roost Ride (Bruce Kartchner)

Dec 4, Stansbury Petroglyphs Ride (Paul Kern)

Dec 9, Christmas Party (Tom Smith)

Helpers and donations needed! See back page.

MRBCHU MEETING MINUTES – SEPT. 9, 2010
PAT WILSON, SECRETARY

Present: Tom Smith, Pat Wilson, Paul Kern, Kathy Kern, Scott and Doris Richards, Roy Smith, Rinda Black, Bob and Lisa Baker, Bev Heffernan

Meeting: Called to order by Paul Kern at 1913. Pat Wilson motioned and Paul Kern seconded that the minutes from August's meeting be accepted as written. This motion passed.

Injury Report: Pat Wilson reported that Gina Levesque is healing after her horse accident

and has returned to riding her horse. Ray Smith reported on his "man from snowy river" maneuver in Bryce Canyon and is glad to be in one functional piece. Diana's horse Honey Babe is making progress in healing. Diana is not riding her yet. Bob Baker reported that his horse is recovering from a bout of sand colic. Monica's horse also is recovering from a bout of colic.

Bob Baker: Bob reported that his contact from the Forest Service says

the Draper Canyon road should be repaired in time for our service project on the Hemangogs.

Rinda Black: Rinda gave a talk on how to get started in Dutch oven cooking and how to take care of your equipment when not using it. She shared a favorite recipe that she made in the Dutch oven and brought for us to taste.

Thank you, Rinda!
 Meeting adjourned @ 2010.

DUTCH OVEN RASPBERRY DELIGHT
RINDA BLACK

2 cans raspberry pie filling
 1 (12 oz.) can 7-Up or Sprite
 1 white cake mix

Using a 12 inch Dutch oven, spray oven with Pam and pour raspberry pie filling evening on the bottom of the Dutch oven. Sprinkle white cake mix in an even coat on top of the pie filling (do not mix with filling). Pour 7-Up or Sprite over the cake mix and stir lightly (not into the filling). Place cover and add 15 hot coals on top and 9 hot coals on bottom and cook approximately 45 minutes until light brown. Serve warm with vanilla ice cream.



DUTCH OVEN LASAGNE
RINDA BLACK – All the boys love this one!!

1 pound of mild Italian sausage
 1 tablespoon of minced garlic
 2 t. Italian seasoning
 1 teaspoon salt
 2 – 15 oz. cans of Italian seasoned tomatoes
 1 - 28 oz. can of diced tomatoes

10 oz. of lasagne noodles (approx.)
 3 eggs
 3 cups cottage cheese
 ¾ cup parmesan cheese
 3 T. parsley flakes
 1 teaspoon salt
 pepper to taste
 grated mozzarella cheese

Brown meat slowly. Spoon off excess fat. Add next 5 ingredients. Stir together and set aside. Beat eggs and add remaining ingredients saving some mozzarella cheese for later. Use a 14 inch dutch oven or an extra large skillet as you will cook this on the stove top. Spray your pan with pam and spread 2 or 3 T. of the meat mixture on the bottom of the pan. Then put in your first layer of UNCOOKED lasagne noodles (you will want to break them to fit the pan when needed) and then a layer of meat mixture and then a layer of the cheese mixture. Repeat 3 or 4 times and top with shredded mozzarella cheese. Put the lid on and set your heat on medium low. Let it cook for about 2 and a half hours. Be sure to check it a few times to make sure the cooking temperature is not too high. You want it to cook slow and low. I'm sure this would work well in a slow cooker if you have one big enough.

DUTCH OVEN COOKING BY RINDA BLACK



Seasoning your new dutch oven:

After purchasing a new dutch oven you need to remove the protective coating. Wash the entire dutch oven and lid with warm, soapy water (this is the only time you will ever use soap on your dutch oven). Place a sheet of aluminum foil in the bottom of your regular oven to catch any oil splatters. Using shortening, evenly coat the entire dutch oven and lid. Place the lid on the bottom rack of your big oven right side up and set the dutch oven on top of the lid. Turn your oven to 350 degrees and let it season for 1 hour. It is now ready to use.

Cleaning your dutch oven:

Use a plastic scrubby and water (no soap) to clean your dutch oven. Pat dry with paper towel and spray the inside of the oven and lid with pam before you store it. Stay away from abrasive tools and detergent. These items tend to remove the seasoning you have worked so hard to create.

Cooking Temperature:

The number on top of the dutch oven lid is the key to this formula. If you want to cook at 350-375 degrees and you have a 12 inch oven simply add 3 to 12 = 15 and that is how many hot coals you use on the top. Subtract 3 from 12 = 9 and that is how many hot coals you use on the bottom. Each additional coal you add increases the temp approximately 25 degrees. (Use this same equation for 14", 16" ovens, etc.)

Tools:

If you can get your hands on a dutch oven table, you will absolutely love it. You can use a pair of tongs to move the coals around one by one. You will need a hand whisk broom to sweep the ashes off the table. Also handy is a small hand shovel. I prefer to use a strong pair of pliers to remove the lid. If you are cooking on the ground you will need a lid lifter and long-handled serving spoons and ladles.

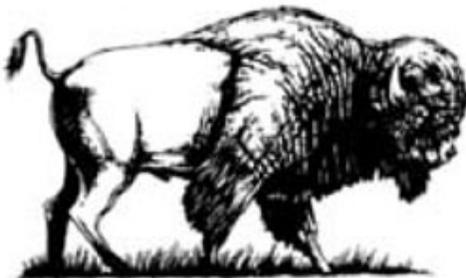
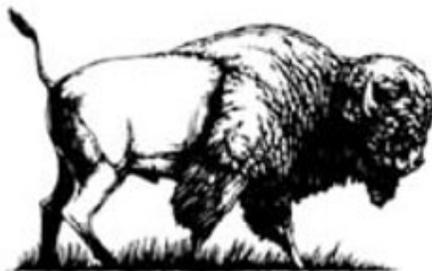
Make sure you purchase the best quality dutch oven available like the Lodge brand. And just enjoy. It is so great to be out of doors cooking and taking your time with it.

Call me if you have any questions. I have tons of fun recipes.

Rinda Black 801- 278-2112



B I S O N O N A N T E L O P E I S L A N D

**Defecation Posture****Mild Excitement****Great Excitement****Combative Posture**

Perhaps the most alluring feature of Antelope Island is its unique array of wildlife. The island is most famous for its large bison population. The herd fluctuates between 550 and 700, making it one of the largest publicly owned bison herds in the nation. The Antelope Island bison herd is also recognized as one of the oldest in the country and possesses unique genetic characteristics making it of interest to breeders.

Twelve bison, 4 bulls (males), 4 cows (females) and 4 calves were taken by boat to the island on February 15, 1893 by William Glassman and John Dooly. These twelve animals provided the foundation for what has grown into one of the largest and oldest publicly owned bison herds in the nation.

Interesting facts about these bison:

- Birth weight: 25-40 pounds
- Average cow (female) weight: 700 to 900 pounds
- Average bull (male) weight: 1400 to 1600 pounds
- The largest bison we've weighed was 2,100 pounds
- Bison can run up to 40 miles per hour!

Prior to European settlement, biologists estimate between 50 to 60 million bison roamed the continent. By the 1890s, the population had been decimated, and it is believed only 800 remained. Conservationists, faced with the eminent extinction of bison, began to take steps to save the species. Two Utahns, William Glassman and John Dooly, were instrumental in this effort. They brought bison to Antelope Island in 1893. It wasn't an attempt to save the species. It was business. When William Glasmann couldn't draw people to his Buffalo Park on the Great Salt Lake's south shore, he put his dozen bison on the auction block -- and Antelope Island owner John Dooly answered.

Glasmann, an Ogden publisher, thought the once-common species was finally novel enough to make a nice tourist attraction. Apparently, it wasn't. Dooly decided to see if shooting a bison was rare and attractive enough to supplement income from his cattle ranch. He also apparently brought over eight elk, another potential hunting trophy, according to the Aug. 17, 1893, Davis County Clipper. But they didn't last.

Hunts started at least by 1896, when the Standard-Examiner reported a group of Salt Lake City hunters shot a 2,317-pound bison after ranch managers noticed the animal "becoming savage." Occasional hunts continued and the herd grew. To 28 in 1905. To about 100 in 1910. Between 1910 and 1926, the herd fluctuated between 100 and 400, growing then being thinned by hunts when the animals ate too much of the cattle's grass. In 1920, the Parowan Times called it the largest herd in the United States.

The howls from preservationists started around then, when a bison tag cost \$200. In 1921, for instance, the Eureka Reporter delivered

B I S O N R O U N D U P (C O N T I N U E D)

a scathing attack on the hunting of Antelope Island's "noble herd." The Reporter and the Times both noted efforts to buy the island and turn it into a wildlife preserve.

That didn't happen, but in 1926, the bison hunt -- perhaps too much of a burden with public sentiment mounting against it -- effectively ended. It went out with a bang: The final "Big Buffalo Hunt" killed all but a few of the island's bison. Ranchers continued to kill a few bison a year to keep the herd in check, but the numbers rebounded slowly, according to "Visions of Antelope Island" by Marlin Stum. Meanwhile, sheep replaced cattle as the animal of choice on the island, and the last antelope died of starvation in 1933, Stum wrote.

When the state of Utah completed its purchase of the island in 1981 -- realizing the wildlife preserve goal of 1920s preservationists -- the bison herd had grown to about 250 head, all of which were grazing on the island's interior, away from about 1,200 cattle that used the island until 1984.

There were still no antelope or bighorn sheep -- the natives were brought back in 1993 and 1997, respectively. They also gave elk another unsuccessful shot, releasing a dozen in 1993 along with the antelope. But it was no more successful than the first release 100 years earlier.

Under state park management, the bison herd got larger than ever, and managers started to worry that overgrazing would return, this time by wild bison rather than domestic sheep and cattle.

So, in 1987, the annual Bison Roundup began. The island herd is managed to maintain a stock population of 550. The bison calve primarily from March through

May, and new calves balloon the population to more than 700. Studies indicate that this is near the maximum population of bison that the island can support without overgrazing the grasslands. Careful management allows the large herd to thrive while maintaining forage and nesting cover for other wildlife species.

The bison roundup, which occurs the end of October, is one of the great fall spectacles of northern Utah. The bison are driven to corrals on the north end of the island by a combination of volunteer horsemen and helicopters. Here they are allowed to rest for four days before being worked through the corrals, vaccinated and checked for general health the first week in November. The excess animals are sold at auction and a small number designated for the annual bison hunt conducted by the Division of Wildlife Resources in December.

Information Courtesy of [Utah State Parks and Recreation](#) and [Salt Lake Convention & Visitors Bureau](#).

<http://www.nps.gov/wica/naturescience/resource-ramblings-2006-08.htm>

http://www.utah.com/stateparks/antelope_island_wildlife.htm

<http://www.flickr.com/photos/chickadeetrails/sets/72157607093884900/>

<http://stateparks.utah.gov/parks/antelope-island/roundup>

2 0 1 0 O F F I C E R S

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WE'RE ON THE WEB!
BCHU.Com

HOW TO JOIN BCHU

The membership form to join Mountain Ridge BCHU is in the January newsletter. This is on the web at www.BCHU.com. Go to the Mountain Ridge chapter page, click on Newsletter Archives, then January 2010. It is on the last page of the newsletter. OR contact Cindy Furse (cfurse@ece.utah.edu) 801 581 9225,

ASHUA COMPETITIVE OBSTACLE COURSE!

Saturday, October 2, the American Saddlebred Association of Utah is sponsoring their annual competitive trail ride/obstacle course in Dimple Dell Park. If you have competed recently, you will receive an announcement. We will also have entry forms posted at the park, IFA, Horse Crazy, Callisters and other outlets. Contact Doris Richards if you want to be added to the mailing list: 801-694-4273 or ohioaninutah@gmail.com

SANTA AND ELVES NEEDED!

The Mountain Ridge BCHU Christmas Party and Auction are coming December 9. We need helpers for the dinner (decorating and setting up tables, cooking, cleaning up) and donations for the auction. Please contact Tom Smith (801 254 5570) to volunteer or if you have suggestions for companies to request contributions from (just to be sure we don't have 72 people asking the same corporate donor). And please start cleaning out your closets and tack rooms early! Clean used items, new items, donations of services, etc. are always welcome. These can be things that are horsey (we all do have horses, of course), or just fun stuff for around the house, gift items, etc. So make room in your closets before the holidays, and then plan on some creative Christmas shopping at the BCHU holiday auction. All proceeds go to Mountain Ridge BCHU and are used to purchase equipment, materials, etc. for our trail projects and activities.

