

2012
Family Camp
Registration

Returning
Families

Jan. 15—Feb. 15, 2012
(online via our
website)

New Families

Feb. 16, 2012 onwards

July 10-14

Mid-Summer Getaway

July 15-July 21

Week 1

July 22-28

Week 2

July 29-August 4

Week 3

August 5-11

Week 4

August 12-18

Week 5

August 19-22

Tons of Tomatoes

August 30-Sept. 3

Labor Day

Sept. 14-16

Hot September Nights

Sept. 21-23

Equinox Excitement

Sept 28-30

Not Just Cowboy Poetry

Good Tidings from Emandal

Volume 2, Issue 1

January 1, 2012

Autumn Highlights.... Thanksgiving

Trying to encapsulate an entire year is challenging for me.... I guess that's why Facebook has become the communiqué of choice for ever so many folks. Although Emandal has a page, I have yet to view it! Perhaps 2012 will be the year for such endeavors.... and/or why I've signed up for a blogging workshop. Email me, I'll put you on my list. tamara@emandal.com

Butchering our heritage turkeys came none too soon, as they were becoming harder



Grandson, James Clive, and his namesake's good ol' D4 Cat.

and harder to keep off my front porch, poop and all. We sold a few, traded a few, gave a couple away, put three in the freezer for later, and consumed the largest for Thanksgiving. Delicious!

Malanyon put in hundreds of onion starts, and bags of garlic, at the peak of color of the Autumn Fantasy Maple by the pizza oven. He's determined to produce ALL the onions we use each summer, 100s of pounds! He's got bags stored in the barn presently. And the oodles of potatoes he raised are piled in the basement.

A raft of raptors were spotted on a birding field trip to Round Valley. Knowledgeable folks! Still love to see the Bald Eagles above the river here in the fall. There were plenty of salmon to feast upon this year!



Winter Time... Christmas, New Years



asm! Some of us even hit the local Sing-Along Messiah, Christmas Eve. And a

As you can see in the photo, members of our community choir are not too disciplined, but for all the grey hair, we sure are full of vim and vinegar! Can you believe.... 9 bases! Unheard of! Two public performances, met with much enthusi-



handful of us, including the director of THIS choir, are singing in yet another vocal ensemble, *Terpsichore*, in honor of a friend who recently passed away.

Christmas Eve and Christmas Day, I served 2 kinds of ravioli. The green is from parsley and chard, the "red" or pink... is from beets. White wine, butter and fresh thyme.... mmmm....



Not Just Cowboy Poetry "Talkin' Harvest Time Blues"



What an adventure! Nearly a week of filming for a music video, starring Stephanie Davis... culminating with a most incredible show, netting \$6000 for our local public library. These photos came from Jeri Dobrowski, an impressive North Dakota photographer, enticed by the line-up, as well as the venue!

Our VIPs, those wonderful folks who agree to sponsor our event each year, so that we are able to host well-known names of the "Cowboy" or "Western" genre, were treated to a shady bower, adjacent to the performance, plied with cold drinks, nibbles, and an extraordinary flower-filled, carefully hung, canning jar chandelier.



Saturday, September 29, 2012

"Not Just Cowboy Poetry
at Emandal"

Presents

Dave Stamey!



1st Annual Apple Pie Throwdown

Beautiful, right? The challenge went out, and numerous people met it head on! Unbelievable, really. We made more money on pie and ice cream (home-made,

of course) than we did on beer and wine!

Although I made the challenge, I didn't even place! The people who did the ballot counting said that if I had just entered one pie, instead of two, the combination of both would have put me at the top.... I was worried about having enough, and I needn't have! Just wait until THIS September, when we have our 2nd Annual Apple Pie Throwdown!



You, too, may have the opportunity to come for the show, stay the weekend, AND enter an apple pie! Perhaps someone knows how to find Bobby Flay?

The weekend of September 28, 29, 30, 2012!

"A good cook is like a sorceress who dispenses happiness."

-Elsa Schiaparelli

"Approaching Hibernation"

Patricia Frolander
Wyoming's Poet Laureate,



Overnight the world is etched.
Frost-edged stems of grass marry ice flowers.
Trees reach into glacial sky.

Geese break the trail
as fall rides winter's winds
scattering leaves
of buckskin, umber, scarlet

Apparitions graze
in fog-kissed meadows,
and marrow burrows
deep into cooling earth.



Trailing of the Sheep



An annual October event in Hailey and Ketchum, Idaho. Rode up with a friend from Elko, stayed with a friend from California and friends from Idaho... a writing workshop 'women writing the west,' platters of elegant lamb dishes, bird-watching and moose "hoping" up canyons, stunning views of the Bitterroot Mountains, aspens-yellows, oranges and maroon, wool garments, hand-spun wool, sheep dogs, Basque and Peruvian dancers, bag-pipers.... and I'm sure the spotted ass is the very same one of which Stephanie spoke.....



Horseless Carriages Reappear at Emandal!



Close to two dozen "horseless carriages" drove out from Willits last May for lunch and a tour. Most were from the bay area, but some came from as far away as Santa Cruz and Modesto.

Bees and Blossoms Galore



Just as my row of Red Charm peonies came blossoming forth, hail and heavy rain doused us severely, knocking every one over. We scooped them up, and took them to town, gladdening every person who got a bouquet. Bees are happening here.... more to come this spring, with honey! Last Easter, we had plenty of eggs, including ostrich, as we did this summer. Right now? We're lucky to get a dozen each day! Our newest 125 chicks should start producing in April.



New chamber pots are not for sale, anywhere.... at least that I can find via Google. Therefore, I plunged right in to ebay, and have started accumulating reasonably priced ones, so that when the ones in our cabins can't be found (not saying anyone takes them), we have some for replacement. Should you happen upon any decent ones, for under \$25, grab them up and bring them when you come.... I'll happily reimburse you!

Just before Thanksgiving, after spending weeks refinishing the floors in the Vineyard House, so they could move in for the winter, Claudine was approached by her old boss, and offered a deal she couldn't refuse. As of December 17th, she's been chief of operations at a resort on the island of Exuma, in the Bahamas. Buff and the dogs will join her in a few days. Each will be back at different times, to help with opening camp and training new staff. If you're looking for tropical, I know where you just might have an in (inn?).

Never fear, PIZZA is on the agenda for the summer! Kashaya hasn't decided which day will be best, but whatever is chosen, I don't think there will be many objections!

Malayon is installing a pot-bellied wood stove in the office, so that when our new office managers arrive, there will be heat! And as soon as that is in, he's planning on getting a leg up on the tomato season, and planting seeds, pronto! This season, Linden might try to assist!

Have been working with NRCS, implementing a grazing plan for our pastures. If all goes well, they'll help us get a water line to the big building, and beyond, as well as some cross fencing, for trying out some intensive grazing methods.

Almost got some scrap metal out of here this fall, but I just wasn't ready! I think I need to be the one operating the excavator with retractable thumb, instead of just standing around and pointing. Perhaps I can find one to rent.....

Planning a few workshops and extra weekends this season... I'll get emails out about them soon.

Sure have enjoyed the Christmas greetings! How delightful it is hearing about what other folks have been doing, or are planning. Such clever, innovative, intelligent, creative, impressive people, in some way connected to Emandal. On the front of one card:

*JOY comes not to him who seeks it for himself,
but to him who seeks it for other people. ---
H.W. Sylvester*

Thank YOU! Tam



Cayenne Chocolate Coffee Cookies

- 1/3 cup dried cranberries
- 1/3 cup dried cherries
- 1/3 cup raisins or currants
- 4 T. coffee liquor (Kahlua)
- 8 ounces semisweet chocolate, roughly chopped
- 4 T. Butter
- 1 cup flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp cinnamon
- 1/2 tsp black pepper
- 1/8-1/4 tsp. cayenne pepper (I like 1/4 tsp.)
- 2 large eggs
- 3/4 cup packed light brown sugar
- 1 T. vanilla extract

Preheat oven to 350 degrees. Line two baking sheets with parchment paper.

In a small saucepan, combine dried fruit and coffee liquor. Bring to a simmer over medium heat and remove from heat immediately.

Heat chopped chocolate and butter in the top of a double boiler (metal mixing bowl over saucepan with simmering water).

In a large bowl, sift together flour, baking

powder, salt, cinnamon, black pepper and cayenne. In a separate mixing bowl, beat eggs, brown sugar, and vanilla on high speed until light and fluffy, about 3 minutes. Reduce speed to low; beat in melted chocolate.

Mix in flour mixture until just combined. Stir in fruit and coffee liquor mixture. At this point the batter will seem thin.... More like a brownie batter than a cookie dough. Don't worry, it will hold up.

Drop heaping tablespoons of dough 2-3 inches apart onto baking sheets. Bake until cookies are shiny and crackly yet soft in the center, about 12-15 minutes. Cool on baking sheets. Recipe yields about 24 cookies.



Grandma's Favorite Guys Linden and James

