



Ron Torell, Kent McAdoo, Maggie and Rick Orr, and myself (Gary McCuin) pulled off another successful DOG at the old Lamoille, NV School October 23. We were expecting 50 and 80 showed up. There was plenty of food with 45#'s Tri Tip cooked in the 22" Chapter Maca oven. Everyone loved the food. Gregg Beasley, who should become a member because he shows up wherever food is being prepared, said it was the best Tri Tip he has ever had.

We used the Monster Oven which has taken some trial and error to learn how to handle all that iron. We cooked above ground this time and preheated the Oven. It was much easier than filling it up and trying to get it in and out of a hot pit (besides working over hot coals a 22" oven filled with 45#'s meat and marinade is a hernia waiting to happen). Once the oven was pre-heated, the tri tip cooked in about 30-45 minutes to rare. We put it in a cooler until everybody showed up and then Ron put the finishing touch on the BBQ coals. It was some of the best meat I have ever flipped a lip over. We had a 16" drunken apple crisp (1 cup early times per pound of apples) and a 14" blueberry crisp. Mrs. Zaga brought us some homemade dinner rolls that were awesome. Rick slathered blueberry crisp on a dinner roll and I thought he was going to float away.

Ron and I got a chance to tell 80 people, about DO cooking, agriculture and public lands grazing. They all seemed very pleased. Beas told me that when Ron announced we were going to talk about grazing, one of the attendants said if he had known he would not have come. Beas said the fellow listened to the presentation with surprising attentiveness and seemed to enjoy it. I take that as a very high compliment and evidence that possibly we are doing some good and making progress relating the value of agriculture and multiple use on rangelands. We showed a video produced by Holly George, Livestock & Natural Resources Advisor University of California Cooperative Extension titled "Keeping People on the Land" (http://www.youtube.com/user/PassionForTheLand#p/u/8/C_8VbZI6FLQ). It turned out extremely well, our mission was accomplished. Wish you could have all been there you missed a good time.



INTERNATIONAL DUTCH OVEN SOCIETY

Nevada Curlew Chapter

The vision of the Nevada Curlew Chapter of the IDOS is the three GF's "Good Friends, Good Food, and Good Fun."

Mission: is to create an atmosphere that allows people with the common interest of "supporting scientifically based rangeland management and the multiple use concepts" a time, place and avenue for team building. The Nevada Curlew Chapter of the IDOS wants to create an atmosphere that makes our current members and those involved in rangeland management "Good Friends" so we can share "Good Food" and "Good Fun".

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