

May 2009

Newsletter 3, 2009

Watson Cattle Company

"If you think you can ride, Saddle Up!"

www.watsoncattlecompany.com

"Spring is here"



New plans for WCC

Well here's the update on the 2500 acre ranch we were in the works on, it doesn't look like it's going to happen. Due to the economy and real estate markets it just wasn't feasible. No worries though, we are on the hunt for other prospects. Until then we are just doing the cowboy thing one day at a time.

Until we do get that big ranch, we still love to hang out on the little one on the weekends. We are still gonna have some bar-b-ques and branding parties as we always have. Just this past weekend we had a little hot dog roast to start up the spring season. Not yet spring yet the weather has been amazing. Despite the wind that is.

There isn't nothing better then hanging with family and friends on a Saturday night in front of a fire, whether it's 2500 acres or 10. The days should start warming up a bit. The nights are still a bit chili but nothing standing close to a fire won't fix. I'm not sure where this year is going, especially with politics being what they are and the economy mimicking this. But we will do our best to try and keep things going. Money may not be flowing like milk and honey but we hope the good times will.

If you ever have any questions about what we are doing please email us. Just drop a line to info@watsoncattlecompany.com



Special points of interest:

- Hunting
- Riding
- P.A.R.F.A.
- Classical War Leo

Inside this issue:

Hunting '09'	2
May ride in Alpine	2
Food Deals	2
Gardening	3
P.A.R.F.A.	3
Recipe of the Month	4
Classical War Leo	5

National Day of the Cowboy.....

Alright, now if you don't already know, "The National Day of the Cowboy" organization has relocated to Texas. They are located in the Fort Worth Stockyards on West Exchange Ave. And if any of you know Bethany, she loves visitors.

This year, so far, the Texas Senate as well as Oklahoma House and the Kansas Legislature has passed the "National Day of the Cowboy" Resolution. We are definitely looking for another year for the National Day of the Cowboy". We will keep you posted of any upcoming events.

Here is another task for you Cowboys and Cowgirls. We need you folks to contact your local Congressman and Senators and make them aware that we want and need money allocated to the Butterfield Stage Line, route 66, as well as the Chisolm trail. By making these National Historic Trails, we will be able to preserve yet another piece of history for our historic Cowboys that made this country what we are today. For more information on the "National Day of the Cowboy", check out there website.....

<http://nationaldayofthecowboy.com>



Hunting in '09'

Well for the last month we have been Spring Bear hunting in area 24 and 27. Nothing in 27, but we have been tracking a huge bear in 24. Paw prints as big as my hand. Unfortunately we never ran close enough to get that good shot. Our cousin did get a chance, but at 580 yards uphill, it was a tough shot.

Season ended April 30, so the hunt is over.....well....until fall. Which brings us to Junior Turkey. This is still open so we are hoping some of our younger ones will get the chance for that Spring Turkey for Thanksgiving dinner. So we will be out for the next month tracking turkey!

No one got drawn for Elk. The depredation hunt is going on still in some area's, so I will be checking into that. An Elk is an Elk, no matter when or where you get it. Depending on the dates, we will be more then likely hitting that hunt as much as possible.

Other then that, deer is coming up, will be putting into the draw for that. Mountain Lion and coyote are always open. Dove season is always a treat, fall bear is a definite and just getting out and doing some tracking is a great way to pass some time!!!



Ride in Alpine, AZ

This summer I am wanting to saddle up and head towards Alpine, actually to the Blue. Beautiful country down in there and one of the best places to saddle up and ride. And if your don't have any horses, throw the quads in and run around a bit. And if you don't have any of those, bring a hammock and find some trees and be as lazy as you can. The weather is cool and the shade is abundant.

I don't have any definite dates, but I wanna get down to that area a couple times this summer. I am sure I will call you and say "Lets Go" about 5 minutes before we are to leave so be ready.

Another place we will be spending a lot of time will be around Greenspeak. A little closer to home and a sentimental spot to stay. So dust of the tents, wash off the camp gear and be ready this summer to spend some time outdoors!

It's not the quantity of ammo you carry, it's the quality of shooting you possess.

C.W.

10 for 10

Here is a great way to become a little more prepared and do it at a low cost. Most stores are in the 10 for 10 battle these days. Basha's is a good one to hit. So grab your Sunday paper and read through the store adds to find the best deal. And as most may know already, Wal-Mart will match any price.

Some of the best items to get are the stews, soups or ravioli's and spaghetti-o's. Why? Well, they do not take any water to cook, and you could eat them cold if you had to. Peanut Butter is a great item to have as well, throw them on some saltines and it'll keep your belly from growling.

Another item we like to stock up on as well is your sardines, oysters, smoked baby clams. All good stuff to give you that protein you need when times get tough. Every week just spend about ten or twenty bucks on getting this stuff, and when you say you can't afford it, remember all the fast foods you ate or soda's you drank that week, then ask yourself if you can afford it or not?



Gardening

Well if you haven't gotten your garden in, do so. It is always a relaxing way to spend your spare time. And if you're a preparedness freak like me, it's always a good way to put some extra food on your shelf.

If your gardening to can, make sure you plant a lot of things that can actually be canned. Green beans are a great source of canning veggies. Beets as well. And for those who detest even the word beets... there are tons of recipes online that may turn you into a beet eater. Carrots, great for canning by themselves or for stews. I have been on the internet a lot checking out what can be canned, and you would be surprised to know what can be. So get on the net before planting and get a good gardening plan.

If you do decide to garden, make it a family event. We all know that there isn't hardly enough time to spend with the family as it is. So get everyone involved. Give them a row to plant and take care of. It teaches them a little responsibility and keeps them occupied. Plus it gives them a little gardening knowledge to teach their own kids!



P.A.R.F.A.

P.A.R.F.A.

Prepared and Ready for Anything

We are putting together an organization group. Most the people we know are somewhat organized. But there are those friends of people that do not have a clue. Our goal is to make everyone we know aware of the advantages of being ready for almost anything. From nuclear preparation to pandemics to natural catastrophes.

I am putting together a sort of booklet that will give tips and hints to be prepared. Now I can't help you mentally, but having the right amount of food and water and other supplies I will do my best with. I am no expert. And all my info is strictly from researching. With what I have found though I will pass it on to you. That is what P.A.R.F.A is about. Simply sharing knowledge.

In this section of our newsletter, I will throw in some knowledge I have found or tips and hints on how to become more prepared. Now I am fully aware of the economy and how important it is to save as much money or to accomplish your goals with inexpensive solutions, so I will be making the most inexpensive solutions the main concern.

This month I wanna talk a little about your food and water supplies you may or may NOT have. I think that every house hold should have a simple water and food supply of thirty days. Now this can be done simple enough. If you have the finances to accomplish this, then head to Wal-mart, buy about thirty gallons of water per person in your household for a thirty day supply. You will more then likely not use this, but to much is better then not enough. And if you are a bargain shopper, catch some of them two for one deals on water.

As for food, here is my theory on food..... Now having your beans and rice and flour are a SUPER idea, besides the fact that it takes water and heat to prepare. My suggestion is to purchase or can yourself, stews, soups, spaghetti-o's or chili's. If you have the fuels or options to heat these you can, if you don't, you can still eat these cold.

Now we all hope that the world never comes to this, but here it is in my book, it is definitely better to be prepared now while you have the means and knowledge then to be unprepared later and have to watch the ones you love suffer.

Blood may be thicker than water, yet water is more abundant!

C.W.





"Spring is here"

518 W. White Mountain Blvd.
Lakeside, AZ 85929

P: 928-367-5493

F: 928-367-5663

Info@watsoncattlecompany

"If you think you can ride, Saddle Up!"

If you have something you want to put in this newsletter then let us know. You can e-mail it to info@watsoncattlecompany.com or mail it to 518 W. White Mountain Blvd., Lakeside, AZ 85929. I am going to try and get these out once a month. Don't know how successful I will be with it ,but with your help it may be possible. So no matter what you have to print get er' to us. Recipes, stories, announcements. Let us know.



WATSONCATTLECOMPANY.COM

"Recipe of the month"

Skinner Texas Rattlesnake Chili

2 tablespoons oil
1/2 cup chopped onions
1/2 cup chopped green bell pepper
1 clove garlic, minced
1 pound lean ground beef
1 cup cubed rattlesnake meat (or chicken for the less adventuresome)
2 tablespoons chili powder
2 teaspoons salt
1 teaspoon cayenne pepper
8 cups fresh tomatoes, chopped, or 2 (14.5 ounce) cans, undrained
2/3 cups (6 ounce can) tomato paste
2 cups water
2 cups macaroni (or other favorite pasta), uncooked

In 5-quart saucepan or Dutch oven, heat oil and sauté onion, green pepper and garlic until tender but not brown. Add ground beef and rattlesnake meat (chicken); sauté until done, about 5 minutes.

Stir in spices, tomatoes and tomato paste. Bring to a boil, cover, then reduce heat and simmer about 2 hours.

Before serving, add water and return chili to a boil. Stir in uncooked pasta; continue boiling, stirring frequently, 10 to 15 minutes or until pasta is tender. Makes about 6 servings.

"SPRING IS HERE"

www.watsoncattlecompany.com

Special

Classical War Leo

Stud Fee: \$250



Sire:

Classical Supreme

*Classical Starfire, Classical Touch, Miss Mid Star,
Brandy Supreme, Little Zipper, McLukes Splash
Bar*

Dam:

Pistols Splash Leo

*Powder Benedict Leo, Go Pistol Annie,
Benny's Bar Leo, Miss Veebee Wibaux,
Snips Vegas Bar, Annie Exit*



928-369-8331

"SPRING IS HERE"

518 W. White Mountain Blvd.
Lakeside, AZ
85929

Phone: 928-367-5493
Fax: 928-367-5663
E-mail: Info@watsoncattlecompany.com

