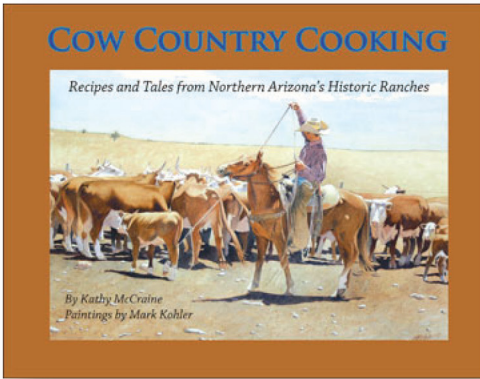


# Enjoy the Flavor of the West



**Just in time for Christmas!** I have collaborated with noted western artist Mark Kohler to publish a unique one-of-a-kind cookbook. This beautiful hard-cover book combines delicious recipes, stunning photography, tales from the roundup wagons, and a selection of Mark's magnificent watercolor paintings. Mark and I made numerous trips to the historic ranches of northern Arizona to gather images, unique recipes, and hilarious stories from the cowboys themselves. This is the food of real ranch cooks and reflects the diversity of cultures in northern Arizona. Order and enjoy! – *Kathy McCraine*

*"This, quite honestly, is the best cookbook I've ever seen. Mark my word, Cow Country Cooking is destined to become a cowboy classic."* – **Lee Pitts**, syndicated columnist and western author.

*"Cow Country Cooking is splendid literature of Western Americana under the cover of a cookbook...a masterpiece generously seasoned with the salt of the earth."* – **J.P.S. Brown**, author of *Jim Kane* and *The Outfit*.

*"A rich and beautifully crafted fusion of narrative, art and cuisine...Savor. Take joy. Imagine. Eat well."* – **Terry Greene Sterling**, award-winning journalist and author.

**Book Sells for \$29.99!**

This 192-page, 4-color, hardcover book comes with a dustjacket to protect what will become a treasured part of your library. Plus it makes a great Christmas gift for all those hard-to-buy for friends and relatives. Part cookbook, part art book, part story book, *everyone* will enjoy receiving this beautiful book.

Books will be ready for shipping by November 1, so get your orders in early to receive in time for Christmas! Mail in the order form at right with your check or money order, or call me at 928/771-0673 if you would like books to be personalized or signed. This is a gift that will last for years!

**Bacon Potato Salad**  
 8 medium potatoes, preferably White  
 1 onion, peeled & diced  
 2 tablespoons chopped onion  
 1 tablespoon white vinegar  
 1 teaspoon sugar  
 2 eggs, beaten, well-scrambled and cooled  
 1 small green bell pepper, chopped fine  
 1 stalk celery, chopped fine  
 2 teaspoons dried parsley  
 Salt and pepper to taste  
 1/2 cup mayonnaise  
 1/2 cup cheddar cheese  
 1/2 cup ranch dressing  
 1/2 cup sour cream  
 1/2 cup milk

Put the potatoes in a Dutch oven and boil until tender. Cook the onion briefly in the vinegar and sugar in a large bowl, add all ingredients, adding more mayonnaise and Milk as you like above proportions and the salad reaches the consistency you like. – *from the album, former Rehoboth Ranches, Arizona, Cook.*

**A Calming Effect**  
*Drew Timmons is a bit of a conundrum. At first glance you wouldn't think he'd make a hand at all. Quiet to a fault, Drew doesn't have a commanding presence. He doesn't look as if he could ride his horse string or drag Pinhook cattle from the brush but you could imagine. He doesn't look like he could circle the rough country on the OJO Ranch, high or low. But if you thought all this, you would be quite wrong. I've met more (if it's his tone or the way you glance, or his size, but Drew) but quiet calming effect on cowboys, horses and artists. I finally met his father, Clay, and I know where it comes from. Drew is a good man and a solid worker, just like his father. – Mark Kohler*

**Recollections**  
 New Chaps for Aaron  
 Rick Ferguson, OJO Wagon Cook

We had a kid at the OJO wagon named Aaron Berry that started out as a "hood" before Pat Cain (now Steve) let him manage horses. He couldn't ride or handle a horse at first, but he stayed with it, handled and managed horses, worked like a dog too. I made him his first pair of chaps, but I made them out of tiger hides, so still you couldn't herd it. I should have made him some, had I made chaps on a job, and he couldn't herd his leg at all. The first cold morning when we were camped at Number Two, he went to get on his horse and he had to lead him up to the water trough to get on. It was a first because we called him and those chaps scared him. I guess. When Aaron got on him, he broke and ran, and Aaron had never been on a horse that did anything like that. He started backing with him and threw him off in the fence corner, rolled him right up, and then old chaps just sticking right straight up on the air. My god, it was funny.

**Wagon Goulash**  
 3 pounds beef, cubed  
 2 tablespoons cooking oil  
 1 tablespoon salt  
 1 1/4 ounces can mushroom soup

Brown beef in cooking oil in the open Dutch oven. Add salt and the can of soup. Place lid on oven and cook over low fire for one hour, adding water as needed. – *Rick Ferguson, OJO Wagon Cook, 2002*

**Order Form:**  
 Please send me \_\_\_\_\_ copies of *Cow Country Cooking* at \$29.99 each. (Arizona residents add .0735 or \$2.20/book sales tax.)  
 Shipping: Add \$5/book media mail (Call for price on first class or overnight shipping, or email [mccraine@cableone.net](mailto:mccraine@cableone.net).) My check or money order is enclosed. Please ship to:  
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