



Shell, Wyoming
info@thehideout.com
www.thehideout.com

Hideout News

Winter 2012

Hello to you all wherever you are in the world,

Well, here in Shell the winter has certainly been a strange one. Rather warm weather for this time of the year - it seems that the winter never came. But, as I was writing this little note, we suddenly got buckets of rain in the valley and tons of snow in the mountains. This morning we woke up to a dusting of snow here in the valley!

The Grand Tetons certainly got their share with six feet of snow coming down in one day. Jessica, our office weather expert, told me that we will be seeing snow next week for five days in a row.

This time of the year, we are finalizing the interviews with the seasonal wranglers and staff for the 2012 season. In the usual trend, we have plenty of interested horsewomen, but the male wranglers with cowboy experience are dragging their feet a bit. Working cowboys are typically introverts and don't necessarily enjoy hanging around a lot of people, which is normal given many work in solitude for months in a row in the mountains. We're on the hunt for some sociable fellows who are the real deal and would love to guide and keep our guests company for the summer!

We will have some nice and personable staff lined up for you, as usual. Some will start working with us as early as mid-March to ensure they learn a lot and know the place by the time most of our guests arrive.

The 2012 season is booking up fast and in the same manner as the last few years. Most of our 4-night packages for the 2012 season are sold out and some weeks are booked out altogether. As you know, we can host almost 40 people per week but we limit the amount of riding guests to approximately 25 weekly to keep the experience personal and genuine.

We are looking forward to the start of the 2012 season and hosting you once more at The Hideout in lovely Shell, Wyoming!

~ THE HIDEOUT CREW & MANAGEMENT



Hideout in the News

As always, The Hideout is popping up in some great places and earning some fantastic feedback and press. Take a peek at...

MSNBC Business on Main "Cool Runnings"

In the Fall of 2011, a crew from MSNBC "Cool Runnings" came to The Hideout to profile the success and challenges of running a small business and the ethics behind the company. A great time was had by all, and we are incredibly proud of the end result – a small spot on the team culture on our management that can be viewed by visiting the following link:

http://businessonmain.msn.com/videos/coolrunnings.aspx?cp-documentid=31956123&WT.mc_id=URLCOPY



The Hideout featured in "American Cowboy"

Mark Bedor, a well-known equine journalist and guest of The Hideout, penned a fantastic feature in the April/May 2012 issue of "American Cowboy" about The Hideout's Authentic Horsemanship Clinic.

The article also features great tidbits and stories about the overall Hideout experience – you'll be sure to nod your head in agreement and see some familiar faces in this fantastic spread...pick up your issue and check it out!

Upgrades, changes and more...

Here at The Hideout, we are constantly upgrading our facilities and equipment to keep your guest ranch experience unsurpassed in quality. This winter has been no different, with our hard-working housekeeping crew hanging some brand new velvet curtains in the dining room to complement the new high-backed hardwood chairs that now flank the tables. Also, framed pictures from past Van Os photo shoots are being hung in the basement alongside some new foosball table equipment (Friday night foosball tournaments became quite competitive last season and a few of our little men needed replacing!)

Down in the barn, the new AH saddles are continuing to be broken in by our wranglers to make them are soft and supple as possible for those guests who choose to rent the luxurious saddles for the week. Tack is being replaced, repaired and individually oiled to keep them in tip-top shape for 2012!

An Update on The Hideout Herd

As always, The Hideout Herd is changing as old equine friends move on to new homes and hopeful newbies train to pass The Hideout's incredibly high standards. Ramon has been hard at work to keep our horses fit and fine-tuned all winter and, in partnership with Peter and Marijn, has been searching for some new horses to pair with our lower-level riders. Stay tuned as we continue to add to the herd – there are sure to be some new faces in the corral this season!

2012 will also see quite a few “wrangler” horses heading into the guest string after passing through training with flying colors! Horses heading from the wrangler string to guest string are:

- Trigger
- Butch
- Sundance
- Sundown
- Delilah
- Shakira
- Cassidy
- Shoshone
- Dulce

As always, more will be added as the season progresses!

Who is afraid of the big bad cat...or wolf?

As usual, our horses are enjoying their winter retreat in the Trapper pastures. They are put out to graze the big pasture before we move them to the tall grass around the pink house near the mouth of Trapper Canyon. Despite the fact that they have all the grass they could want beside a deep, fresh watering hole, the herd does not like it over there. Even after Ramon spread plenty of nice fresh hay close to the water, the horses kept running away from that area (our Mustangs, who remember all too well what it's like to protect themselves in the wild, were leading the herd away from the perceived danger.)

Ultimately refusing to stay by the canyon, the horses are now grazing in pastures in front of the Trapper lodge far away from the “scary” place. At night, the De Cabooter's trusty dog, Charlie, has been making anxious sounds and barking at something in the dark distance.

So, that leaves us with the question “What the heck is going on out there?!” Well, our local experts and outdoorsmen like hunter Al Martin, owner of The Antler Inn, and Morris Smith, the most seasoned outfitter and trapper in the area, believe that wolves or (more likely) mountain lions are in the area. The Trapper property sits like a cork on the Trapper Canyon, making a miles-long wildlife corridor from the high country to the valley. The area is also very restricted to human entry, so it provides a comfortable habitat for all sorts of wild animals. We have seen bears, moose, mountain lions, wolves, etc. coming out of that canyon. This is all pretty exciting if you love wildlife, but if you are a prey animal, like our horses, it is a very scary situation!

We will keep you posted on this mystery, but in the mean time, De Cabooters are enjoying 60 horses grazing around the Trapper Lodge.



2012 Joseph Van Os Winter Photo Safari

At the end of January and beginning of February, we were happy to host our familiar friends from the Joseph Van Os Photo Safaris. A group of 10 photographers spent the week shooting our wranglers, staffers and Hideout Herd running through unseasonably snow-less terrain here in the valley, then braving the Big Horn Mountains to get those snowy shots they had come in search of! Plenty of memories were made, tens of thousands of photos were taken and that famous request of "...one more time?" was a mantra throughout the week. As usual, it was a fantastic photo shoot and we enjoyed having the company of these great folks in the middle of a quiet Wyoming winter.



Nibbles from The Kitchen... – By Executive Chef Sheena Ernst

It is now properly chilly here: grey skies, flecks of powdery snow and shorter days, all of which have given me a constant hankering for nothing more than a slow-simmered, bubbling stew to warm me to the core and provide comforting relief from the weather. A beef stew, in and of itself, is tempting enough, but what about one simmering with

dumplings, topped with buttery puff pastry or sealed with a cobbler-like crust? The doughy casings provide a protective cover for the meaty juices inside and aid in sopping up every last bit of flavor (although in my greediness, I also tend to use my fingers to slurp up any gravy that the pastry may have missed.) It's this alluring combination of pastry and filling that the British go gaga over during this cold season, and I've come to agree: nothing says "warming" or "comforting" like a savoury pie.

From my time living in Britain I learned that savoury pies - ones filled with steak and kidney, chicken and leek, venison and red onion - rather than sweet varieties such as apple or cherry, that take center stage. Pies, like many dishes in Britain, were born out of necessity for the working man in a cold and unforgiving climate. The need for nutritious, easy-to-store and carry, long-lasting foods for arduous journeys or even a long working day was solved by encasing the gooey filling with a durable outer layer of bread or pastry. This way an entire meal could be transported in one hand and wouldn't spoil throughout the day.

During the sixteenth century, pies were popular even amongst royalty. These pies, however, contained more than mere meat stew. Instead, they were stuffed with precious, rare or exotic birds - peacocks or song birds for example. At the coronation of eight-year old King Henry VI in 1429, a pie was served that consisted of cooked peacock mounted in its skin on a peacock filled pie. It gets more extravagant still: in the middle ages, live birds were placed in baked pies so that when the pie was served and the pastry broken the birds would fly out and create a grand spectacle for everyone seated at the table. Hence the nursery rhyme, "Sing a song of sixpence, a pocket full of rye. Four and twenty blackbirds, baked in a pie. When the pie was opened, the birds began to sing; wasn't that a dainty dish to set

Continued on next Page...

Beef and Ale Pie (serves 4)

1 block or sheet of puff pastry
1 lbs. chuck steak, cut into bite-size cubes and trimmed of fat and sinew
2 Tbsp oil
1 Tbsp seasoned flour (salt and pepper)
6 shallots, peeled and left whole
1 tsp ground ginger
2 cloves garlic, sliced
1 tsp molasses
1 can Guinness, or other porter or ale
350 ml beef stock
bouquet garni (fresh parsley, thyme and bay leaf, tied with butchers twine in a small bundle)
2 cups fresh mushrooms
Beaten egg to glaze

1. Heat the oil in a heavy pan. Toss the beef cubes in the seasoned flour and fry the pieces in batches (don't crowd the pan as the beef will just boil) until well colored. Remove the meat and keep on one side.
2. Fry the mushrooms and also keep to one side.
3. Add the shallots and stir until they brown. Add the ginger, garlic, molasses and Guinness (or ale) to the pan and bring to the boil.
4. Replace the beef and season with salt and black pepper. Add the stock, bouquet garni and cook either on the stove top, in the oven (350 F) or in a crock pot for several hours. Keep checking that the juices are not all evaporating (top up with more stock if need be) and wait to stop cooking until the meat is tender.
5. Remove the bouquet garni, taste the meat and adjust the seasoning. Stir in the fried mushrooms and leave to the side to cool. Can leave overnight in the fridge.
6. Preheat the oven to 425 degrees. Roll out the pastry on a floured counter, it should be large enough to cover the meat and the dish without stretching the pastry. Place it on the meat and seal the edges.
7. Cut some leaves for decoration from the pastry trimmings. Make a small hole in the center of the pie. Glaze the top of the pie with the beaten egg and decorate with the leaves.
8. Cook for 25 minutes or until golden brown. Reduce the oven temperature to 375 F and cook for a further 10 minutes to reheat the meat completely.

Alternative fillings could include:

- ham, leeks and cheese
- roasted root vegetable and goats cheese
- sausage, mushroom and onion
- pheasants, chestnuts and cranberries
- four and twenty blackbirds

...Nibbles Continued from previous page

before the king?" (But please don't try this at home unless you want PETA knocking down your door.) In early Victorian times, the live birds were replaced by a porcelain bird-shaped ornament was placed in the center of the pastry to help release steam and identify a good pie. This is still done today.

Several weeks ago, just as the weather turned cold, I made my own pie, but after starting the stew late in the evening, I decided to let it tick away slowly in a low oven as I climbed into bed and set my alarm for 2 a.m.. I shot awake at 3 a.m., realizing my alarm had never gone off and bolted to the kitchen to find the stew just at the point of becoming burnt, but absolutely perfect - an originally cheap and tough cut of beef now meltingly tender, juicy and luxurious from the hours of long cooking. The following day, the pie was completed by transferring the (now cold) filling to another dish and topping with a sheet of puff pastry. The pastry rose like magic, showing off it's lovely airy layers; turning golden and crisp; rich stew juice bubbling like a geyser from the top. The eight of us around the table that night greedily ate our own slices and then, out of a desire for just one more taste, divvied up the one remaining slice into eight tiny portions. It was a slice of heaven.

So roll up your sleeves - cold winter weekends are an ideal time to stay indoors and try this Moorish dish yourself. You'll see just how easy it is to make filling and pastry come together for your own slice of heaven.

Notes and Events on the 2012 season...

Our 2011 season was our best yet, and 2012 is certainly following suit! Weeks have already booked out entirely and guests (both new and repeat) are already calling to secure their spot. Our season officially begins on April 1 and we couldn't possibly be more excited!

April horsemanship clinic

Back by popular demand, the Spring dates are set for our April 2012 horsemanship clinic. The clinic dates are April 22- 28, 2012 and we already have spots that have been confirmed. Remember we only take 8 for the clinic, so don't wait too long or space may be gone.

Branding Week

Our annual "Branding week" is scheduled for April 15-21, 2012. Come out and be ready to get down n' dirty with the cowboys. Guests are encouraged to help with all aspects of the branding (with some exceptions) and this is a week where you have the opportunity to truly be treated as just one-of-the-hands. It is an experience like no other and don't worry - we make sure you are treated to gourmet bbq lunches to keep your energy up!



Until next time...Happy Trails!

~ THE HIDEOUT STAFF



P.O. Box 206, 3170 Road 40 1/2, Shell, WY 82441

Reservations: 800.354.8637

Office: (307) 765.2080

Fax: (307) 765.2681

www.thehideout.com

info@thehideout.com

