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# OKLAHOMA FARM & RANCH

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# Happy One Year Anniversary

ello OKFR readers, and welcome to the January issue of the Oklahoma Farm & Ranch magazine. The OKFR team would like to wish you a Happy New Year! It is hard to believe 2016 is over, and with the new year comes a new volume of OKFR.

To kick off this anniversary issue, read about a disease affecting the swine industry. Seneca Valley Virus mimics other diseases. Seneca Valley Virus was identified in 1998, but the number of cases increased in 2015. Read about the clinical signs of this virus in the Farm & Ranch section.



Next, read about corneal ulcers in horses in "Equine Vision: Part 2." The cornea of a horse is approximately 1.5 millimeters in thickness, and damage to this structure will result in significant risk of infection. Learn more about corneal ulcers and treatment options in the Equine section.

This month, I had the joy of interviewing a spectacular cook for the January profile. Kent Rollins was featured on Food Network's Chopped: Grill Masters, Chopped: Redemption, Throwdown! with Bobby Flay and more. The Hollis, Okla., native was raised in a home filled with love and delicious home cooking. He learned how to cook from the women in his life, but he learned how to improvise on the open plains. Read about his life experiences, favorite recipes and latest accomplishments in "Blood, Sweat and Smoke."

Joanne Jones visited a unique eatery this month in Shawnee, Okla. The Phoenix Asian Diner on Union Street is a Chinese food restaurant known for its low prices and abundant food. In "Phoenix Asian Diner" in the Attractions section, Jones gives suggestions on money saving options and discusses her last trip.

As the weather gets colder, we suggest warming up with this "Tomato Basil Soup" from Lacey's Pantry in the Country Lifestyle section.

In the Outdoors section, the two-part series on Lake Murray State Park concludes. Part two covers more of the long-standing history of the Oklahoma State Park as well as the facilities and recent additions made to improve the state park. Learn more in "Oklahoma State Park: Lake Murray State Park."

If you have an event, photo or topic idea that you would like to see in Oklahoma Farm & Ranch, email editor@okfronline.com. Keep up with new OKFR updates on our Facebook and Twitter pages. For more information or subscription information, visit our website www.OKFRonline.com.

Until next month.

# ON THE COVER

Kent Rollins is a cowboy cook who knows his favorite recipes by heart. The Hollis, Okla., native began cooking at a young age, and learned how to cook from the women in his life. After he started cooking for hunters and cowboys, he purchased an 1876 Studebaker wagon with the original undercarriage and hubs. He was later featured on Food Network's Chopped: Grill Masters, Chopped: Redemption and Throwdown! with Bobby Flay. Pictured on the cover is Rollins with his wagon. (Photo by Laci Jones)

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Cowboy cook, Kent Rollins is from Hollis, Okla.

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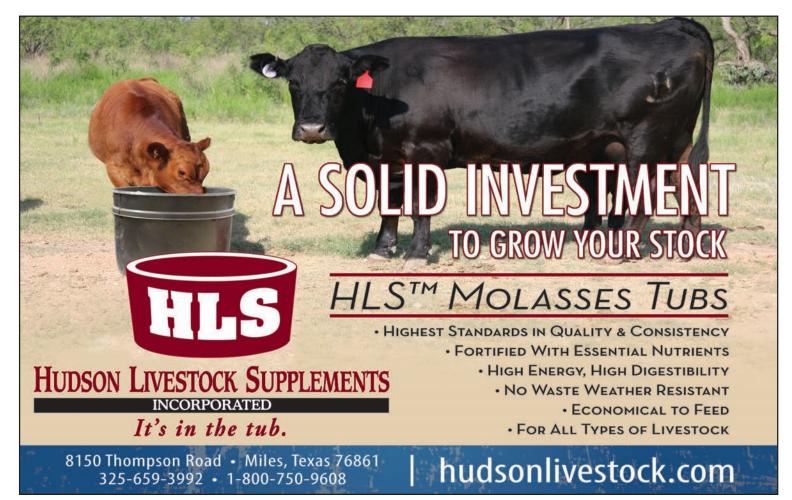
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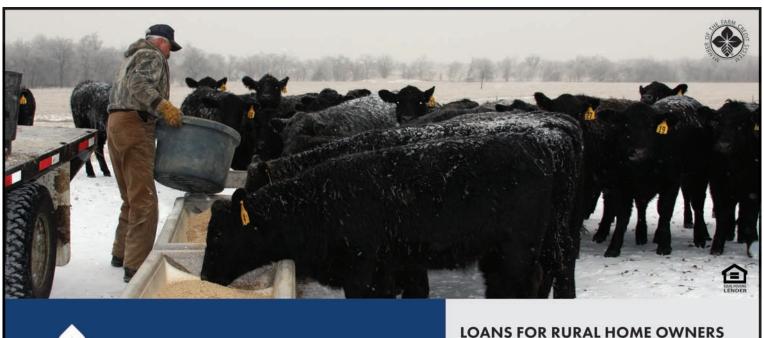
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Posted by Laci Jones
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### Did you know?



Robert M. Kerr Food & Agricultural Products Center

Yesterday at 8:55 AM · @

Did you know animal crackers were originally a Christmas treat? Introduced in 1902, the string on the box was designed to hang the boxes on Christmas trees.



### TWITTER FEED



### **CORRECTIONS**

The Parting Shot in the December 2016 issue was taken by Kathie Freeman.

# 150th Anniversary of the Chisholm Trail

number of events marking the 150th anniversary of the Chisholm Trail will celebrate the trail drives which were one of the iconic events in American history. From 1867 to 1889 over 5,000,000 head of cattle and over 1,000,000 horses went north over the famous trail.

Abilene, Kansas kicked off the celebrations in June of 2016 with their on-going "Trails, Rails and Tales," the first of a number of events to continue throughout 2017.

Chisholm Trail Heritage Center in Duncan, Oklahoma, will have on-going attractions throughout the year including a 4D theater showing movies of trail drives and a chuck wagon on display plus artwork depicting the era.

The King Ranch Museum in Kingsville, Texas, will exhibit "Echoes in the Dust" through May 14.

"History on the Hoof" begins April 1 with 400 head of longhorns beginning an 800 mile drive from San Antonio, Texas, to Abilene, Kansas, following the original Chisholm Trail as closely as possible.

Yukon, Oklahoma, is home to the Chisholm Trail Preservation Society.

Their celebration will take place June 2 to 3 with Wild West shows, living history reenactments and a crawfish feed.

Grady County Museum in Chickasha, Oklahoma, will present "Up



the Chisholm Trail" Sept. 30 to Oct. 1.

Delano, Kansas, will host "A Chisholm Trail Celebration" during their fall fair Oct. 6 to 8.

These are just a few of the events set to honor the 150th anniversary of an event that changed the face of the West. Watch for other happenings in your area.  $\mathbb{Q}$ 

# SENECA VALLEY VIRUS

By Barry Whitworth, DVM

eneca Valley Virus or Senecavirus A was first identified in the United States in 1988. The virus appears sporadically with a few cases appearing every year.

However, in 2015, the number of cases has increased and the severity of the disease has been worse.

The main concern with the virus is that it mimics other Foreign Animal Diseases (FAD) such as Foot and Mouth Disease (FMD), Swine Vesicular Disease (SVD), and Vesicular Stomatitis (VS). For this reason any pig that displays the clinical signs associated with this virus must be investigated for a FAD.

The clinical signs of the disease are

- Vesicles (blisters) and erosions (ruptured blisters) on the snout and coronary bands
- Acute lameness in groups of pigs
- Ulcerative lesions on or around the hoof wall
- Anorexia, lethargy, and fever

Typically, the clinical signs resolve quickly and no treatment is required. However, in 2015, lameness in pigs in finishing houses and farrowing houses lasted longer than was expected, and neonatal mortality was associated with the virus.

A similar but more severe problem occurred in Brazil in 2014. At this time, the more severe signs have not been replicated in an experiment which may mean other cofounders may be involved.

The main reason for this article is to make those people associated with pigs aware of this problem. Some of the more severe cases have occurred in show pigs, so exhibitors need to pay close at-



A clinical sign of Seneca Valley Virus is ulcerative lesions on or around the hoof wall. (Courtesy of Iowa State University)

tention to any lameness problems in their pigs.

If a pig shows signs of lameness, an exhibitor should look closely at the pig's feet and snout. If any lesions are found, he or she should contact their local veterinarian and/or the state veterinarian for further instructions.

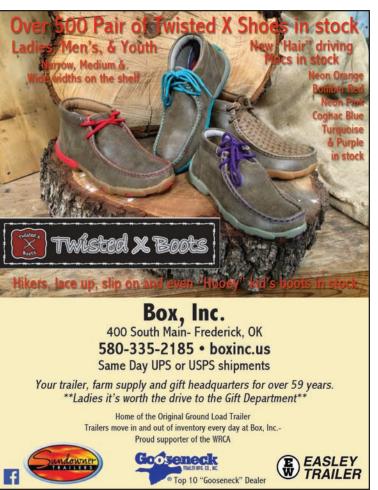
An exhibitor should not transport any pig with the above lesions to a livestock show or anywhere else until a veterinarian examines the animal.

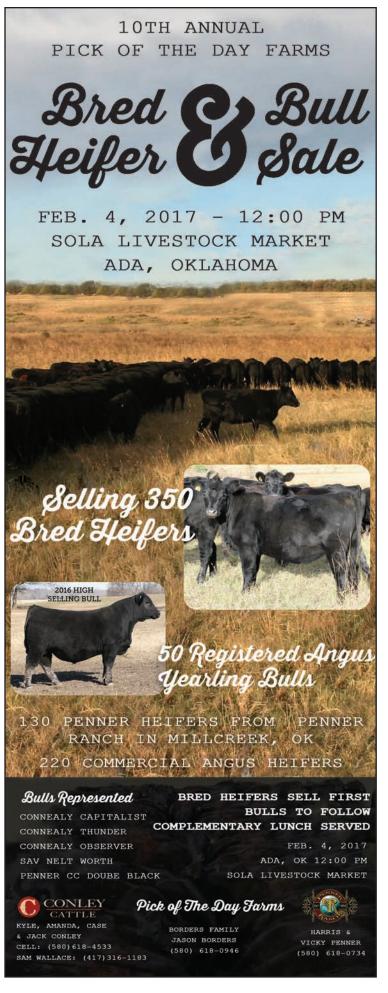
If any producer or exhibitor would like more information about Seneca Valley Virus or any of these other diseases, contact their local veterinarian or county extension educator. (X)



Producers should look closely at the pig's feet and snout for signs of the disease. (Courtesy of Iowa State University)







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# The Joys of the Cattle Business By Ralph Chain



ou cannot believe what goes on at the Red Angus Sale at the Ranch. It takes us several months to get ready for our annual sale. This year it was held on October 29th.

It takes everybody who works for the Chain Ranch to get ready for our sale. The employees from Kansas come down and work together with the employees here in Oklahoma. A tent company from Oklahoma City set up a big tent at the ranch. The family gets ready to feed everyone. On sale day, we fed

270 people. If they do not come to buy, they come to eat.

We always pray for good weather. This makes the 20th sale we have had—12 in Kansas and the rest in Oklahoma. The Lord has blessed us with good weather at every sale in two decades.

Our registered females averaged a little over \$2,400. Our bulls averaged approximately \$3,000 and our two-year-old bred commercial heifers averaged around \$1,700. With today's cattle market, we thought our sale went

extremely well. We are glad it is over, but we will be getting ready for our annual bull sale in March.

Also, we just finished weaning over 2,000 calves. The Lord has blessed us with good wheat pasture for these calves. We depend on our wheat pasture to run our calves on.

If the wheat pasture and the weather are good, the calves can put on 150 to 200 pounds in December, January and February. But if we get a bad snow storm in

March, they could lose everything they put on in a short period.

I remember one year we had a big snow storm in Kansas and the cattle drifted five miles because we used electric fences there, and the fences were covered in snow. We do not have much shelter in Barber and Harper Counties in Kansas, but in Oklahoma we do have trees where the cattle can get shelter from the storms.

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# EQUINE VISION

Part 2

By Lauren Lamb, DVM

he cornea is a thin, transparent but extremely strong tissue. It supplies most of the light refraction of the eye. Light refraction helps focus the light onto the optic nerve, which in turn helps generate an image in our brain.

The cornea of a horse is approximately 1.5 millimeters in thickness and is made up of five layers. The outer layer is the epithelium. The epithelium is the cornea's best defense mechanism against infection from bacteria and fungus. Damage to the cornea will result in a significant increased risk of an infection in the cornea or deeper structures of the eye. The tear film, which is a layer of tears that covers the epithelium, along with the eyelids also help removed most of the bacteria that a horse's eye is exposed to throughout the

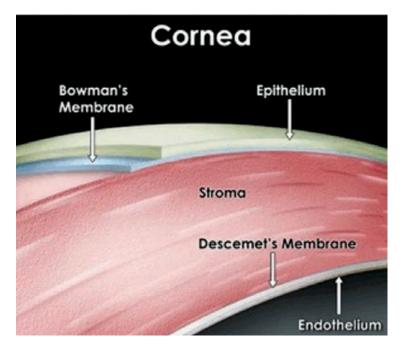
A corneal ulcer may occur if a portion of the corneal epithelium along with some of the deep layers of the cornea are removed due to trauma or infection. A corneal ulcer can seem insignificant at first. However, if a corneal ulcer is not treated appropriately, it can quickly escalate to a severe, sightthreatening disease in a matter of hours. It is vital that you call your veterinarian immediately if you notice any clinical signs of a corneal ulcer. Your veterinarian will need to examine your horse's eye to assess the size and depth of the corneal ulcer.

Clinical signs of a corneal ulcer include squinting, excessive tearing or watering, mucus on the eyelid, swelling of the conjunctival (pink tissue around the eye) and/or light sensitivity. For a horse that has subtle clinical signs and minimal pain, the best way to see if there is any pain or inflammation in the eye is to stand directly in front of the horse and look at their upper eyelashes. If a horse has a painful eye, then the eyelashes over that eye will be lower or tilted toward the ground compared to the opposite eye.

When your veterinarian examines the horse's eve, he will usually block the nerve that controls the horse's ability to blink. This is a temporary block (one hour) that will allow for a more thorough examine of the eye. If there is any mucus or puss around the eye, the veterinarian will flush the eye and then stain it with florescence stain. The florescence stain is a green stain that will stick to the cornea only in a location were the epithelium is not present (corneal ulcer). The green florescence stain will be brighter if the ulcer is superficial and darker if the ulcer is deep. In cases where the ulcer is nearly through the corneal, no stain will stick to the cornea.

Treatment of corneal ulcers depends on the size and depth of an ulcer, as well as the compliance of your horse. For small (1/4 inch in diameter), superficial ulcers, topical antibiotic and antifungal ointments for seven to 14 days is all that is needed to get the ulcer to heal.

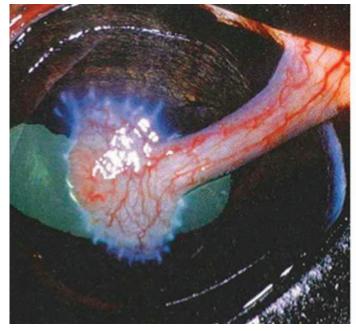
Ophthalmic triple antibiotic ointment is the most commonly used ointment to treat corneal ulcers. Never use an ophthalmic ointment that contains steroids in an eye with an ulcer. Due to the **See VISION page 16** 

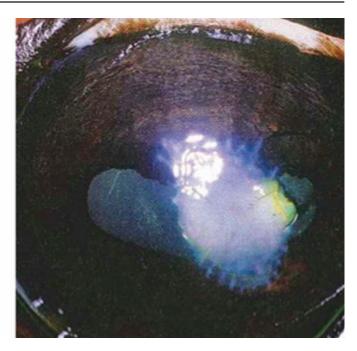




(Top to bottom) Cross section of the cornea showing the different layers that make up the cornea. This horse's right eyelashes are titled downward secondary to a small corneal ulcer and mild eye pain in the right eye. (Courtesy of Lauren Lamb)

# Vision





The picture on the left is a conjunctival flap that has been sutured to the cornea and covers the ulcer. The picture on the right is the scar that remains after the conjunctival flap has been removed. This scar will become slightly smaller with time, but it will always be present. (Courtesy of Lauren Lamb)

high prevalence of fungal corneal infection, an antifungal ointment along with an antibiotic is used to treat corneal ulcers in horses living in the southeastern region of the United States.

If an ulcer is not infected, it will heal at a rate of one millimeter per day. This means that a 1/4 inch diameter ulcer will heal in six to eight days. If the ulcer is infected, then the healing process will be slower because the infection needs to be resolved prior to the ulcer healing.

Some horses have ulcers that look like the cornea is melting. The cornea will have a grayish, liquefied appearance because of the bacteria in the ulcer along with the horse's immune system producing an enzyme that breaks down collagen. Collagen is the substance that gives the cornea its strength and rigidity.

These types of ulcers are referred to as melting ulcers and are considered an emergency. If not treated aggressively, a melting ulcer can rupture the horse's cornea in a matter of hours, leaving the

horse blind in that particular eye.

Ulcers that are deeper (greater than half the thickness of the cornea) or not responding to topical medication, may require a surgery to get the ulcer to heal. A couple of different surgeries can be performed on the cornea to help speed and improve the healing process.

Surgical options involve taking a cadaver cornea and placing it over your horse's cornea, placing a piece of collagen made up of swine urinary bladder submucosa over the ulcer and finally placing a piece of conjunctival (the pink tissue that is surrounding the cornea) on the ulcer. Surgical success is generally good if the eye has not ruptured prior to surgery. A ruptured eye carries a poor prognosis for normal vision.

Small ulcers that heal with topical medical therapy have minimal scaring of the cornea. Larger ulcers or ulcers that require surgery will have some scaring of the cornea. Usually this scar on the cornea will have minimal effect on the horse's vision. Most horses will be very functional despite having



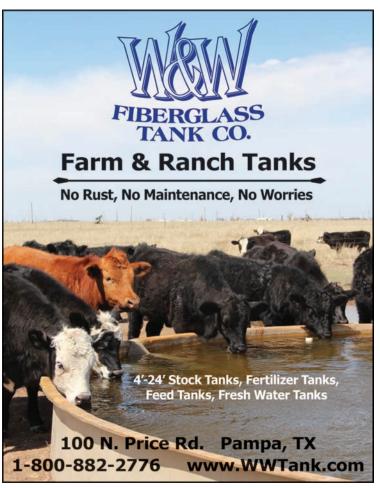
Florescent stain adhering to the corneal ulcer. The stain of an ulcer is deep within the center of the ulcer. (Courtesy of Lauren Lamb)

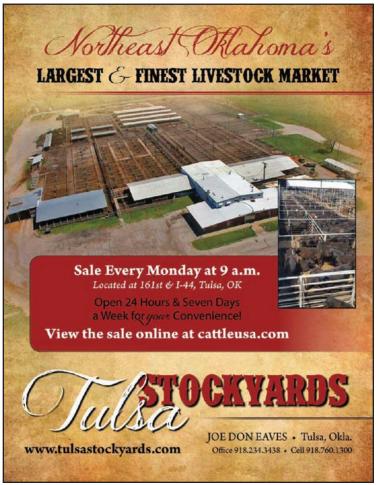
a scar on their cornea. Remember that we are not asking horses to read words on a piece of paper. They need to be able to see object in their surrounding environment. Also keep in mind that a horse's vision is not nearly has detailed and sharp as ours.

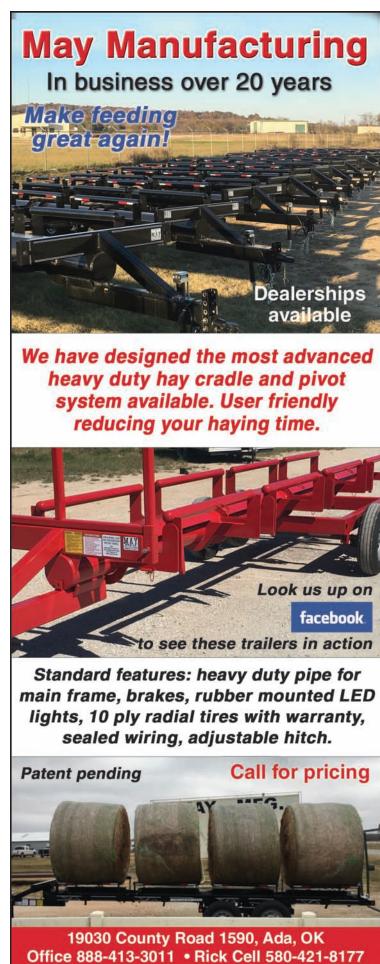
In conclusion, horses' eyes are highly susceptible to injury and

ulceration due to their position on the side of the horse's head.

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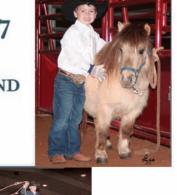
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# BEHIND THE MIC

s the Oklahoma High School Rodeo Queen sits quietly in the arena holding the American flag, all heads are bowed as the announcer, Monty Stueve, prays. He prays for the safety of the contestants and livestock, the decisions of our world leaders and he gives thanks to our military men and women.

Prior to the singing of the National Anthem. Stueve speaks of how we all should be honored and proud to be an American. He speaks from his heart; he himself gave eight years of service to our country while serving in the U.S. Armv.

Although I have heard Stueve's prayers and openings more times than I can count, his message never fails to raise goosebumps on my arms and tears in my eyes.

A few short minutes later the rodeo is in full swing and you can hear Stueve's strong clear voice once again as he begins announcing each contestant and their times and/or scores.

So what is the big deal you may be asking? Lots of rodeo announcers are good at their job. The difference is simple. Monty Stueve truly cares.

The announcer has taken the time to know each contestant, and as they enter the arena he does not just announce their names, he literally tells how talented each one is.

If the contestant has a great time and/or score, Stueve is as excited as they are giving the results. However, if a contestant gets bucked off, hits a barrel, or misses a calf, the rodeo announcer tries to end that run on a positive

note. Even out of the arena Stueve is the first to congratulate the kid or parent on a great run or give encouragement for the next one, even though that same child may have just competed against his favorite cowgirl, Kendalyn, his 13-year-old daughter.

Stueve never aspired to be a rodeo announcer. In fact, at his first gig he was literally thrown into the box. It was 1999, and he was headed to rope in Mulvane, Kan., at a Carpenter rodeo when his phone rang.

On the other end was Norman Carpenter asking Stueve if he would be coming to the rodeo. When Stueve said yes, Norman said, "Okay, I need you to announce." When Stueve told him he knew nothing about announcing, Norman's reply was, "You know enough." From that weekend on Stueve was hooked.

Soon Stueve began announcing open rodeos and junior rodeos. His friend, Willie Mendell helped Stueve get a start in the International Professional Rodeo Association (IPRA) and the King Rodeos. Jerry King, the owner of the King Rodeos, was then instrumental in helping him get his hat in the door for the American Cowboys Rodeo Association (ACRA). Since then, Stueve awarded the Announcer of the Year Award seven times by the ACRA.

Stueve's announcing career continues to bloom. He currently announces for the Oklahoma Junior High School Rodeo Association (OKJHSRA) and occasionally the Oklahoma High School Rodeo Association (OKHSRA).

Other announcing jobs include



Monty Stueve began announcing in 1999 in Mulvane, Kan. (Courtesy of Monty Stueve)

or have included International Youth Finals Rodeo (IFYR) held each year in Shawnee, Okla., collegiate rodeos, open rodeos, Professional Rodeo Cowboys Association (PRCA) and many more. Another great honor for him was his recent vote to announce at the International Finals Rodeo (IFR), which will be held Jan. 13-14, at the Oklahoma State Fair Arena in Oklahoma City.

When not announcing, Stueve and his wife, Sheila and daughter, Kendalyn make their home in Perry, Okla. Sheila is his biggest fan, and she is a nurse at the hospital in Stillwater, Okla.

His son, Cooper lives in Edmond, Okla., and attends college at the University of Central Oklahoma. Kendalyn is an eighth grader at Perry Public Schools, and his older daughters, Jeanie and Bailey make their homes in Kentucky and Texas, respectively.

When not announcing, Stueve works for J&J Oil Field Company. Owners, Jim and Jeanne Votaw, are great supporters of Stueve's announcing career, allowing him time off when needed for his announcing jobs.

If you have never had the honor of hearing Stueve announce a rodeo, I hope one day you will have that privilege. His words are from his heart, not rehearsed. The world needs more people like the man behind the mic. (X

# THE PAINTED PONIES

By Krista Lucas

Very horse is unique in its own special way. There are almost 400 breeds to choose from, and depending on the breed, colors and personalities can greatly vary, too.

Horses with distinct spots, blue and brown eyes and thick manes and tails are found in two Western breeds.

The Paint Horse and Appaloosa are two colorful breeds where no two coats are exactly alike. Paint horses date back several centuries ago, to when they were brought over from Spain. Native people in Mexico watched as "pintos," meaning "painted" in Spanish, were unloaded.

These horses began to be used by Native Americans, as well as on working cattle ranches and American farms. Paint horses have been crossed with Quarter Horses over the years, producing small, hardy and quick animals.

Paint horses come in many colors, with the two main patterns called Tobiano and Overo. Tobiano is the most common. The horse will look like a predominantly white horse underneath large splashes of color across its body. The white will be across the top of the horse and also on its legs, with a two-toned mane and tail.

The Overo Paint looks like a colored horse with white markings, the opposite of a Tobiano. They usually sport white faces, with white markings on their neck, tail, legs, and back. A Tovero pattern combines both Tobiano and Overo together.

Outcroppings of Paint horses were used to form the American Paint Horse Association, a registry that works to preserve and promote these painted horses. The APHA does allow Quarter Horses and Thoroughbreds into the registry if the horses meet



Jessica McRae running parreis on lima Mystic Gin. (Photo by Jo Haigwood Photography, courtesy of Jessica McRae)

certain criteria. All horses must be at least 14 hands high at two years old, and an APHA representative must inspect all stallions. Regulations on spots are included in the APHA rulebook.

"Natural paint markings" must be more than two inches in diameter, with white leg markings extending above the knees and hocks. These horses may also have a blue eye, a bald or white face markings and two-toned mane and tails.

Renowned for its cow sense, Paints are excellent choices for events like team roping. Some also excel in barrel racing, like Jessica McRae's 17-year-old Tobiano mare, Ima Mystic Girl.

The pair has only run barrels for four years together and have racked up many accomplishments. "Sweetie Bob," as McRae calls the sweet Paint, was the 2015 APHA World Champion barrel horse and is also a 2015 APHA Honor Roll barrel horse and 2015 Hopper Ranch Fall Series buckle winner.

"I had a horrible accident in 2014 running barrels and had struggled riding hard since," McRae said. "Sweetie has been a blessing from God because she helped me get back to riding without fear."

"Not only is she a blast to run, but knowing you can haul butt from the back 40 of an arena and have an awesome first barrel every time has to be my favorite thing about her." McRae recently retired Sweetie Bob and plans to breed her in 2017. Hopefully, McRae will one day have another horse with Sweetie Bob's wonderful traits.

Similar to the Paint horses are

the Appaloosas. These are the true native horses, used by Native Americans for their strength and stamina. The Appaloosas grew in numbers until the United States government captured many.

It wasn't until the Appaloosa Horse Club was founded in 1938 that the breed began recovering and being restored to its original roots. Now, the Appaloosa is one of the favorite stock breeds. Color and conformation varies in Appaloosas. These horses range from 14.2 to 16 hands, sporting tough feet, pointed ears and expressive eyes.

There are several color patterns, with horses ranging from being loudly spotted to just a dusting of white. Roan Appaloosas are speckled throughout, while leopard Appaloosas have large dark spots covering a white body.



Jessica McRae and Ima Mystic Girl, also known as "Sweetie Bob," at the APHA World Show, Fort Worth, Texas. (Photo courtesy of Jessica McRae)

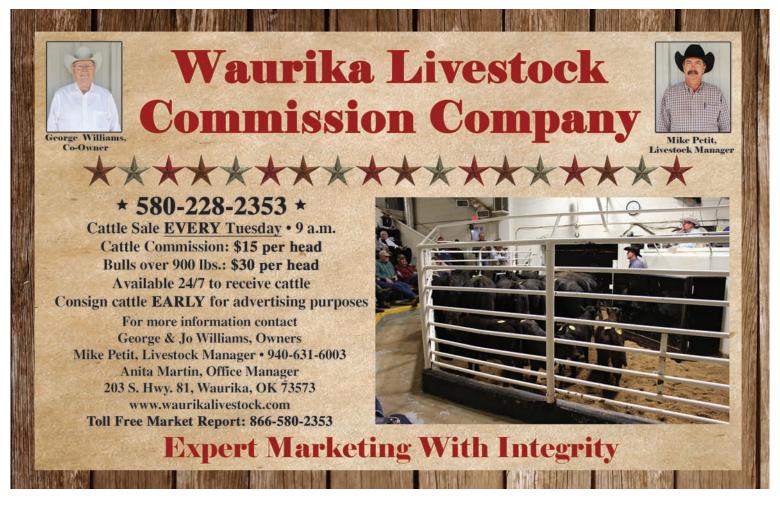
The classic blanket-patterned Appaloosa features oblong spots over a large splash of white, mainly on its hindquarters.

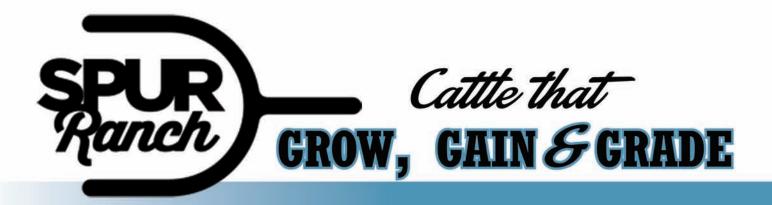
Along with the ApHC, the Appaloosa Sport Horse Association developed to help support the breed in Olympic disciplines. In November, the ApHC holds the annual Appaloosa World Show in Fort Worth, Texas. There is every class imaginable and even heritage classes featuring horses and riders

dressed in costumes that show off the breed's history.

Like the Paint horse, Appaloosas are at home in both Western and English events and can also make great trail riding and kids' horses. Whether you choose a Paint horse or an Appaloosa, you're sure to stand out among the crowd. With their long line of native heritage, these horses should stick around for many more centuries to come. (A







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# Heartland Mini Bareback Championships

By Judy Wade



he first annual Heartland Mini Bareback Championships was held in Minco, Okla., on Nov. 19-20.

"We have tried to match kids' ages with appropriate sized horses, said Cody Ward, event coordinator. "It makes it fair for both the riders and the horses. Ages seven and under will ride small Shetlands; eight, nine and 10 -year-olds will be matched against true Shetlands; ages 11, 12, and 13 will

ride Welch and small Choctaw ponies; and the older group, 14, 15, and 16, will be aboard small horses."

The purpose of the event is to promote bronc riding in all age groups.

"Several similar contests have been held across the country, but they only have two age groups," Ward continued. "One such event was in Las Vegas during the Wrangler National Finals, but the cost of a trip like that is prohibitive for most families."

Mini bronc riding in some form has been around for about 19 years. Many well-known bull riders and bronc riders got their start at events like this.

Justin McBride, Professional Bull Riders (PBR) Champion Bull Rider in 2005 and 2007; Justin McDaniel, six time WNFR qualifier and 2008 World Champion Bareback Rider; Winn Ratliff, four time WNFR qualifier; Cord McCoy, five time PBR finals qualifier and winner of five IPRA titles are some of those who began their careers as mini bareback riders.

Jayco Roper, who also got his start on the minis, won Oklahoma's first National Junior High Championship in 2015 when he captured the Bareback Championship. He is the grandson of the **See MINI page 24** 



International Professional Rodeo Association (IPRA) champions J. W. and Betty Roper. Fifty contestants competed at this year's rodeo, coming from Florida, Oregon, Oklahoma and Kansas.

In addition to prize money in each go-round and the average and buckles to each go-round winner, the top five winners in each division received Larry Sandvick Wild Man bareback riggings along with gear bags. All members received a jacket and packet of goodies.

Each day's performance began with an introduction of contestants carrying flags from their respective states followed by stock producers.

An impressive tribute to the American flag, prayer and the National Anthem concluded the opening ceremonies.

Twenty mutton busters each day got the riding events started. Mattie Houston claimed first place, winning the buckle and top prize money.

Kash Loyd captured first place in the seven and under group; C.R. Kelly won the eight-10 category; Keenan Hayes came out on top in the 11 to 13 age group; and Kolt Dement emerged winner of the older 14 to 16 boys.

Stock contractors from Oklahoma, Texas and Kansas provided horses for the event. They also have a chance at prizes, with the Rank Pony Awards going to the top horses in each age category.

Those winners were G. W. Outlaw Buckers in both seven and under and 11 to 13 ages; Rank Little Buckers in the eight-10 group; and Ward Rodeo Company in the 14 to 16 age group.





(Top to bottom) Keenan Hayes on his winning ride in the older boys' division. Kolt Dement demonstrates a winning style. (Photo by Hirschman Photos)



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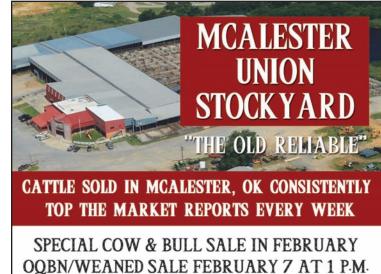
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# First Impressions by Sara Honegger

# Mixing Patterns

ne of my favorite statements for any season, is to mix patterns. It was not until I worked in retail that I realized how intimidating combining patterns can be. The first and most important aspect is to feel confident in what you wear. However, I find it necessary to mention it in "First Impressions." Since combining patterns can be so daunting, it is crucial to be confident so that you wear the pattern instead of vice versa.

I paired a couple of different looks with one shirt to give an idea of how easily you can mix patterns. A basic striped shirt can be the base for any pattern that you wish to wear. Whether you put a cheetah print vest, or a camo jacket over the top of it, there will be contrast without looking overwhelming or like you tried too hard. The same shirt would also look cute with a pair of camo jeans. These Kancan jeans happen to be extremely stretchy and comfortable, without losing their shape throughout the day. If any of these options seem too extreme to start, try mixing the pattern of your shoes and top to create more distance between the two. Eventually you will be able to start mixing patterns without even trying.  $\square$ 





# BLIII, 5WEAT







# BLOOD, SWEAT AND SMOKE

our favorite childhood dishes—the smell wafting through the house, watching family members bustle around the kitchen and finally getting a taste of the food made with love. When the family recipes are finally passed down, we find these delicious, traditional recipes call for a handful of flour, a smidge of sugar or a hint of spices.

Cowboy cook, Kent Rollins is the kind of cook who knows recipes by heart, who can tell if a biscuit is made properly without tasting and is teaching countless people how to cook. Unlike the many women in his family who cooked over a kitchen stove, Rollins is most comfortable in Mother Nature over a fire.

"It has been a lot of hours and blood, sweat and smoke," Rollins added. "But when you look out across here, it's the best view anybody has in the world."

Rollins, who was raised in Hollis, Okla., grew up in a house full of love. His father was a cowboy and taught him the values associated with being a cowboy. The youngest of four watched the women in his community cook his favorite dishes as a child.

"I was always amazed at the women like my mother in the rural community," Rollins explained. "You might not have had much, but they could make it seem like it was a whole lot when it got set on the table."

The cowboy cook said he is often asked, "What chefs inspired you to cook?" but he was not inspired by chefs. Instead, Rollins was inspired by members of his community—mother, aunt and neighbor. His mother always said,

"Cook what you love and love what you cook," which Rollins uses as his motto. When asked what his favorite dish his mom cooked, the cook paused and said she had so many recipes, but she made the best meatballs with gravy and mashed potatoes.

"She said, 'Your hand is an extension of your heart and it's there for a reason," Rollins recalled. "She said, 'They don't just measure food, they measure everything else."

As a young boy, Rollins thought making chocolate cake was the greatest thing in the world. He laughed and said he enjoyed licking the bowl, but he did not know washing dishes was a part of the process. He said he cooked periodically at home.

After he graduated high school, he attended Altus Junior College before transferring to Oklahoma State University a year later. He wanted to start a career in veterinary medicine until he quit school to work for the veterinary clinic at OSU two years later. He still had the desire to be horseback, and he moved back home.

It was not until 1981, when Rollins' uncle called from southwestern Mexico to ask for his help with cooking. The experience launched his cooking career.

"I've seen some of the best country God laid out there," Rollins said. "I've met some of the most hard-working, honest, salt-of-the earth cowboys and hunters in in the world. Also, there's the people I've met in between from festivals to weddings, from Connecticut to Los Angeles and from Tampa Bay to British Columbia."

Several years later, Rollins

expanded his cooking abilities to ranches. He then found a wagon on a ranch in Spur, Texas. Cooking on these ranches taught the cowboy cook that cattle run the clock, Mother Nature is always in control and how to improvise while being many miles from the nearest town.

Out on the ranch, they do not always have access to fresh produce. The cowboy cook uses canned goods, and they get some perishable groceries for the week.

"I was raised on canned goods," Rollins explained. "It's all in how can you blend them with something else and what flavors you put with them."

However, he reached a point where he lost the drive to cook. Rollins went through a divorce and wanted to take care of some cows and cook if somebody needed him to. Seven years ago, he met and fell in love with wife, Shannon from Elko, Nev.

"When we got married, it was like the gauge wasn't sitting on empty any more," Rollins explained. "It was always overfull."

The cowboy cook told Shannon his career choice has no sick days and no vacation days. Lifestyle may be rough, remote at times and has long hours, but it is very rewarding.

She believed in Rollins and she understands the lifestyle now. However, he did not expect his career to reach this point.

In 1996, Rollins got his start in television. He said several people change when they are on camera, but he did not change. The experience in television led to being featured on Food Network. He went "toe to toe" with Bobby Flay

on his program "Throwdown! with Bobby Flay" in 2010, where Rollins won with his chicken fried steak.

Then, a casting director for "Chopped" called Rollins two years later. She said, "Kent, you didn't apply for this outdoor grilling contest deal?" He never heard of it, but he was willing to watch the show before deciding to compete.

"We watched a little bit, and I said, 'You are crazy. I am not cooking any of this stuff," Rollins recalled.

After careful consideration, Rollins decided to give the show a try since it was grilling, which is his passion. Rollins drove to Tucson, Ariz., for shooting. His goal was to make it through one round on the show. The baskets in the appetizer round contained short ribs, watermelon, fennel and speculoos. Speculoos is a short-bread cookie paste, and Rollins never heard of it.

"It was just very intimidating to have these people with all this culinary training," he said.

"Then here is some old cowboy who has been on a wagon for 20 years."

Rollins made it through the first round, and he thought, "It's just food. Let's cook."

"Shannon said, 'The reason you do so good on that stuff is you know how to improvise,'" Rollins added.

His improvisation paid off and he won the preliminaries. The day started at 5 a.m., and he did not get back to the hotel until 11 p.m. Shannon cried when he told her he won the preliminaries on "Chopped: Grill Masters," but he **Continued on page 32** 



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# BLOOD, SWEATAND SMOKE

### Continued from page 30

had another day of competition.

"The physical aspect of it didn't hurt," he explained. "I've cooked in every condition known to mankind, but the mental aspect of it is what really worked on my head."

The basket for the final round of the competition contained quail eggs, pound cake, mango, coconut and strawberry-flavored tequila. With the limited time to make a dessert, Rollins said he had to make a quick decision. He wanted to make his dessert for his mom.

"She used to, on a special occasion, make pound cake with strawberries and ice cream," he recalled.

Rollins grilled the pound cake and topped it with the melting ice cream and mango salsa.

Unfortunately, his use of sardines in the first-round cost him the competition. It took the cook a long time to get over losing "Chopped: Grill Masters." Rollins would lie in bed at night and ask, "What if?"

He then recalled his father telling him to be a gracious person and hold his head up when he did not win a rodeo. That valuable lesson stuck with him through "Chopped." The best part of the experience was being able to reach so many people across the United States and Canada. They received thousands of emails and phone calls, and Rollins made it a point to answer every email and call everybody back.

Among the callers was a book agent who offered to help publish a hard-cover, full-color cookbook. When they met with four or five different publishing companies, the cowboy cook said he never expected to be in that position.

Then Rollins signed a deal with Rux Martin and Houghton Mifflin Harcourt Publishing, and he and Shannon started preparing recipes and photos for the cookbook.

"Shannon told me, '[The recipes] got to have precise measurements versus the pinch and dab type of measurements you are used to," Rollins recalled. "I said I cooked that way all my life."

When Rollins cooked, she asked if he wrote down the measurements. He replied that it was all in his memory. It took a long time to get the precise measurements on paper, he added.

"The community of Hollis was so proud that we were working on a cookbook because we took food to the bank, the post-office, the hospital, the doctor's offices and everywhere we went," he added.

The recipes came from family recipes as well as what he has learned on the ranches. Shannon took all the pictures for the cookbook. When they finally sent in the final edited version, the Rollins were relieved. Martin called to tell the cook thank you for helping her realize why she enjoys her job.

"She said, 'Very seldom does a cookbook come along that I just keep picking up, reading and thinking this is good,'" she explained. "She said, 'Your stories touch our hearts, make us laugh and make us cry."

A segment aired on "CBS News Sunday Morning" depicting the western lifestyle of the Rollinses, which was a dream come true for Shannon. When the cookbook was released in April 2015, "A Taste of Cowboy: Ranch Recipes and Tales from the Trail" quickly became the bestselling book on Amazon. The author said

the cookbook has knowledge and humor along with stories from old men on the ranches. The Rollins duo are currently in the process of a second proposal for a cookbook.

"It's a long, drawn out thing," he added. "It's worse than trying to get a two-year-old colt broke, but I wouldn't change none of it for nothing in the world."

In addition to writing cookbooks and being featured on Food Network, the Rollinses also host Red River Ranch Chuck Wagon Cooking School. He started the cooking school 12 years ago to give participants a taste of what it is like to cook outside in the elements over a wood fire.

"My daddy told me, 'If you hang a sign out that says you're a cook, you cook every day," he recalled.

The students stay in teepees, or "cowboy condominiums" as Rollins likes to call them. Each class hosts eight to 10 students. They teach the students everything from how to care for cast iron to making biscuits to cooking with hardwood coals in a Dutch oven.

Many of the participants are intimidated by cooking with a Dutch oven when they arrive, the cowboy cook added. Some participants are afraid of burning the food, including Shannon's sister who participated in the cooking school.

"She would be out there for 25 minutes longer than everybody else," the cook added. "I finally figured it out. She would take the lid off her chicken about every 30 seconds, so we gave her the frequent checker award."

Some participants are so nervous that they will pile enough

coals when they are making biscuits to last until the next morning, he added. Their biscuits are burnt within three minutes, but they learn a valuable lesson.

"They all overcome their fear," the cowboy cook explained. "When you can do that, you've accomplished a lot."

Some participants are inquisitive, and they will study and write down everything.

"We had a retired Army Ranger from Georgia," he explained. "He was an art teacher, and he would sit there and take notes. He drew a picture of the wagon, the stove and the coffee pot. I told him, 'I wish I could take notes as good as you do."

To graduate from the cooking school, the participants must cook about three assigned dishes. Approximately 25 to 50 people from surrounding areas come to try the food.

"I want them to feel a little of the pressure of what it might be like, not just to cook one dish, but to cook three," he explained. "Then you have got somebody visiting with you or trying to talk to you."

The cooking school is so popular they are booked until 2019. However, he hopes to plan a cooking school reunion in the future. Rollins said teaching cooking school participants how to cook has taught him to laugh at life and not take anything for granted.

"I think the thing that they teach me is this is a great place," he explained. "This is a great family. And I've never taken it for granted a day in my life that they instill that faith in me every day that they come. I'm truly blessed."



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# Creamy Tomato Basil Soup

**Servings:** 8 **Cook time:** 20 minutes

### **Ingredients**

28-ounce can crushed tomatoes

28-ounce can diced tomatoes 14-ounce can chicken broth (2 cups)

1 tablespoon crushed garlic 3 tablespoons sugar 1/3 cup butter 1 cup heavy cream 15-20 basil leaves, chopped Parmesan cheese (optional)

### **Directions**

Combine the tomatoes, broth and garlic; bring to a boil and let boil for 10 minutes. Reduce the heat to low and stir in the sugar and butter and mix until they are dissolved, melted and well combined. Very slowly pour in heavy cream while simultaneously stirring until all cream is combined and the soup is creamy. Stir in basil. Serve with freshly grated parmesan cheese. 

[X]



# Life of a Ranch Wife

By Lanna Mills

klahoma is ranked one of the top five leading beef producers in the country based on the inventory of all cattle and calves conducted by the United States Department of Agriculture's National Agricultural Statistics Service (USDA-NASS). As of Jan. 1, 2016, 4.85 million head of cattle and calves were inventoried on Oklahoma ranches and farms alone, according to the Annual Cattle Review conducted by NASS.

Many cattle produced in Oklahoma, especially yearlings, are fed on wheat pasture. The great plains state is also one of the leading wheat producing states. With that being said, I think it's safe to say that cattle and wheat go hand in hand.

Wheat is utilized for putting weight on cattle, and it is high in protein and moisture. Yearlings turned out on wheat will gain more weight faster than on grass pasture. Yearlings on wheat gain an average of two to three pounds per day.

Cattle are typically placed on wheat in the fall and are removed around March, unless the wheat is going to be grazed out and not harvested. The yearlings are weighed before they are turned out.

When turned out they will usually average 400 to 500 pounds and average 700 to 800 pounds or more when shipped off, depending on the conditions. These conditions include length of time on wheat, the weather conditions, the condition of the cattle when they are turned out and how they are cared for.

When caring for wheat pasture cattle, the cattle must be carefully monitored, even checked daily.



Oklahoma is one of the top five leading beef producers in the United States. (Photo by Lanna Mills)

The earlier you can catch a sick calf and doctor it, the better. Sick cattle will not gain weight, which means a loss in the producer's bottom dollar. However, it is easy to identify sick cattle on wheat pasture if you know what to look for.

Sick cattle will have a droopy head and ears. They often lag behind the herd and move slowly. They are lethargic and do not care to eat or drink. The sick cattle are doctored with antibiotics, and are identified so they can be more easily watched to make sure they are recovering. If the yearling does not seem to be recovering, he is doctored again.

When the cattle are removed from the wheat pasture, they are gathered, put on a truck and weighed again. The owner of the cattle pays the owner of the wheat based on the number of pounds gained during the grazing.

This rate is agreed upon before any cattle are ever placed on wheat pasture. The rate this year is averaging between 30 and 40 cents for each pound gained. Sometimes the rate will be a "per head" or "per acre" rate. However, usually with yearlings, the rate will be based on the gain.





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# Legends of Oklahoma Leon Russell

By Dillon Steen

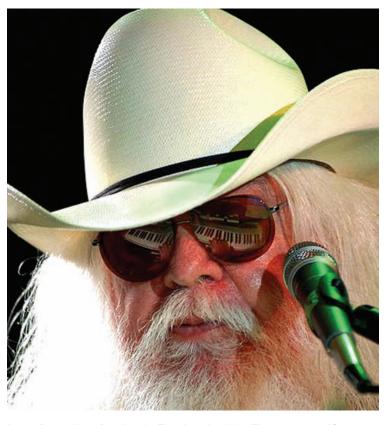
awton, Okla., is known for its history and birthplace of notable people from political leaders to musicians. In my opinion, one of the coolest notable people is Rock n' Roll Hall of Fame inductee, Leon Russell.

Russell was born on April 2, 1942, in Lawton, Okla., as Claude Russell Bridges. The name, Leon Russell, came from a fake ID he used when underage. He attended Will Rogers High School, was playing in Tulsa night clubs by the age of 14 and left his impact on Oklahoma in more ways than one.

Many people remember Russell with his long white hair, long white beard, the cowboy hat and the sunglasses. Just like his music, his style was always his own. Russell was Russell, period.

To try and put Russell's music into one genre is impossible. He was eclectic and diverse and talented on so many levels that there is just no way to put a label on his sound. A few of the genres you can find his music listed under are Country, R&B, Rock, Folk, Blues Rock and Folk Rock. When you look at the long list of people he recorded and/or worked with, you really grasp why there is no sense in trying to seclude his music into just one group.

"Leon has played on pop, rock, blues, country, bluegrass, standards, gospel, and surf records," according to the Leon Russell Records website. "As a session musician, arranger, producer, singer, songwriter, pianist, guitarist, record company owner, bandleader, and touring musician, he



Leon Russell performing in Fort Lauderdale, Fla., in 2009. (Courtesy of Carl Lender)

has collaborated with hundreds of artists, including Glen Campbell, Joe Cocker, Willie Nelson, Edgar Winter, George Harrison, Eric Clapton, Bob Dylan, Ringo Starr, John Lennon, J.J. Cale, David Gates and on."

Label that if you wish; I prefer just to say the man was fantastically talented. Along with the vocal style of a pure genius, Russell also mastered multiple instruments. Piano, guitar, bass, organ and mandolin are among the popular listings, but those who saw Russell perform live can attest to the fact that there was not an

instrument he touched that he did not make sing. Russell did things his own way.

With a long list of albums and singles, Russell impacted history in a way very few do. From 1968's "Look Inside The Asylum Choir" to 2016's "Live and Pickling Fast" he was always making music. Russell released 43 albums and nine compilation albums in that 48 year span, sometimes multiple albums in a year.

Releasing 20 singles, some under the name Hank Wilson, Russell was impacting us all in ways we could not even imagine at the time. The year 1970 brought us "Roll Away The Stone" and it continued all the way until 2010's duet with Elton John "If It Wasn't For The Bad." If you remember "Rollin' In My Sweet Baby's Arms," that was also Russell as Hank Wilson. His music is a legacy and a guideline to artists I am sure he never realized he reached.

In a 2010 interview with Lone Star Music Magazine, the statement was made to Russell, "I think you were also an influence on a lot of younger Red Dirt and Texas artists by having started your own label. You were going the do-it-yourself route really early."

Russell replied:

"I couldn't get my album on anybody else's label, so I decided to try and do that. I met Denny Cordell, who is an Englishman, and he had a label over in London. He'd made Joe Cocker records over there, and 'Whiter Shade of Pale' and he'd managed Chet Baker.

He'd had quite a lot of hits — I can't remember all of them - and he'd come over to A&M to get them to distribute in the United States. I was over there playing on a Joe Cocker record and I thought, 'Well, I'll try to submit him some songs,' so after the session I played him these three songs. He said he was struck down because I was so quiet when I played on the sessions, and then when I played him my songs, I turned into a shape-shifter of some kind. But that's kind of my style ...I was playing on a George Jones duet record that Brian Ahern was

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producing.

The thing about it is, when people call me to play, I go in and play and keep my mouth shut. If I'm meant to run the session, then I'll run the session. We'd been cutting the record with high-profile young stars that George was singing with. I found out later that George thought my feelings were hurt because they hadn't invited me to sing a duet with him.

When he'd come to my Hank Wilson session, I was cutting 'Window Up Above.' I was running it — you know, 'You play this and you play this and you play this.'

He was fascinated by it and then he saw me at the Bradley Barn session and I didn't do anything but sit there and play so he thought my feelings were hurt. He insisted that I sing "The Window Up Above" with him, which didn't make it on that album. I think it came out on another album [2008's Burn Your Playhouse Down]. George is a true treasure."

Russell passed away on Nov. 13, 2016, at his home in Nashville, Tenn. According to the press releases, his wife stated he passed peacefully in his sleep. "Good Time Charlie's Got



Russell had recording facilities in his home in the 1970s. (Courtesy Photo)

the Blues" was a feeling shared among many a music fan that day, but we all have no doubt that Russell's legacy will live on.



## Toanné's Day Trips Phoenix Asian Diner

By Joanne Jones



am blessed to live in a town with several unique and wonderful eateries. One of my favorites in Shawnee, Okla., is the Phoenix Asian Diner on Union Street.

So many Chinese restaurants are buffet style where you can get an all-you-can-eat experience. The Phoenix is not a buffet style restaurant but rather a sit down, family-style restaurant, but that does not mean you will not get all the food you can eat.

The Phoenix Asian Diner is known around this area as having low prices, abundant overflowing plates and tasty food.

When you enter the Phoenix

building you will step into a small restaurant that offers five sectioned off areas that allow groups to have a small semi-private dining experience.

Once you are seated you will be offered a menu with nothing on it over \$12.65. In fact, their most popular section of the menu is an everyday special called the "Chef All-Day Special." This section is just \$10.50. Fifteen entrée choices are listed in this section.

All the selections are served with one egg roll, one crab Rangoon, one shrimp tempura, a side of sweet and sour chicken, a choice of steamed or fried rice, and a cup of one of three soups.

The soup selections include egg drop, Miso, and hot and sour soup. They also offer a lunch special that is served between 11 a.m. and 3 p.m. The lunch special is very similar but does not include the sweet and sour chicken.

The Phoenix also serves a sushi section which is one of my granddaughter's favorites. The sushi section has some reasonable prices and the highest prices on the menu. When you consider the average price of a buffet is around \$15, the Phoenix's prices are very reasonable. Many people go there not only for the prices, but for the size of the portions served.

The Phoenix's plates are so

loaded with food that two people can easily share them and still feel satisfied with what you have eaten. Many people go for the lunch or chef special and then split it.

The wait staff at the Phoenix is so accustomed to people sharing the specials they nearly always ask if you want an extra plate so you can share.

I chose to dine in with a friend on this trip to Phoenix. She ordered the cashew chicken on the chef menu, and I ordered the beef broccoli.

We were served our egg drop soup to enjoy while our orders were being prepared. The egg drop soup at the Phoenix is one of my

#### Continued from page 40

#### **Phoenix**

favorites. It is a rich yellow broth with egg whites mixed in. This soup also has cubes of fresh carrots, bits of onion and peas in it. It was the vegetables that put it over the top for me.

My entrée had a section of tempura chicken and a bowl of sweet and sour plum sauce, a section of broccoli and beef, fried rice, egg roll, a tempura jumbo shrimp and a crab Rangoon. I have a fondness for the sweetened cream cheese and crab center of Rangoons.

The main section of broccoli and beef was delicious with a light glaze on it.

The beef was in tender thin slices and the broccoli was cooked. but only to a hot crunchy stage. The shrimp was crunchy with iust a hint of salt to it. I chose to keep the egg roll for my lunch the next day.

The chicken dipped into the plum sauce was a tangy alternative to the saltiness of the broccoli

The cashew chicken had celery. carrots, water chestnuts, onions, bell peppers and mushrooms along with the sliced chicken and cashews in a house seared sauce. The chicken is flavored with a lightly salted sauce that gives smoothness while the roasted cashews give crunchiness to the dish.

When we finished eating, the waitress brought us each a to-go box with fresh hot plum sauce to take with us. I have never been disappointed by the friendly wait staff at the Phoenix: they always take meticulous care of the customers.

Whether you are in the mood for take-out or dine-in Asian food, the Phoenix Asian Diner is worth a try for its low prices and exquisite food.

If you are in Shawnee, Okla., swing by 419 N. Union Street and visit the Phoenix Asian Diner. Happy eating! (X

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# Home of the World's Greatest Athlete

The United States is home to some of the greatest athletes including Bo Jackson, Muhammad Ali, Michael Phelps, Serena Williams, Michael Jordan and many more. However, one American athlete arguably holds the title of the World's Greatest Athlete. Oklahoma native, James "Jim" Francis Thorpe won Olympic gold medals in the Olympic games of 1912.

Thorpe was a Sac and Fox Indian who was born in May 1888 in former Oklahoma Territory. Thorpe was also known as Wa-tho-huck, which means "Bright Path" in the Sac and Fox Indian language. However, he also had Potawatomi, Menomini, and Kickapoo Indian blood, as well.

Thorpe was born a twin to a brother named Charles Thorpe and lived with his family near Prague, Okla. Thorpe was raised with five siblings, but Charles died at nine years old. He attended the Sac and Fox Agency School near Tecumseh, Okla., before transferring to Haskell Indian Junior College in Lawrence, Kans., in 1898. Both of his parents died during this period, making him an orphan.

He flourished as an athlete when he transferred to Carlisle Indian School in Pennsylvania. He was recruited for the school's track team in 1907 by coach Glenn S. "Pop" Warner.

He was one of the top track competitors, which led him to be a halfback for the football team. Because of his success on the field, Thorpe received the third team All-American status in 1908, which is the highest honor for a collegiate athlete.

Thorpe left the school in 1909 and played semiprofessional baseball in North Carolina in the summers. He returned to Carlisle in 1911, where he lead the Carlisle Indian football team to many victories. The athlete scored 25 touchdowns during the 1912 season.

The athlete then went on to compete in the fifth Olympics in Stockholm, Sweden, where he competed in the high jump and long jump. Before the games, his shoes were stolen. The shoeless athlete found two mismatched shoes in the garbage can that did not fit properly. He competed in the mismatched shoes and



Thorpe played baseball for the New York Giants, Cincinnati Reds and the Boston Braves in 1913 to 1919. (Courtesy photo)

socks.

He won gold in the pentathlon and the decathlon. He was declared "The greatest athlete of the world" by the King Gustav V, the King of Sweden. In 1913, when the news broke about his being paid as a semiprofessional baseball career, he was stripped of his gold medals.

After the Olympics, he played baseball for the New York Giants, Cincinnati Reds and the Boston Braves in 1913 to 1919. He also played football for the Canton, Ohio, Bulldogs.

He was named the first president of the American Professional Football Association in 1920, later named the National Football League (NFL). Remembering his heritage,

Thorpe along with Walter Lingo created an All-American Indian professional team, The Oorang Indians.

The world's greatest athlete continued to play professional baseball for 20 years. The baseball player played his final game with the Chicago Cardinals in 1928. The athlete went on to become an extra in a movie and worked in construction, but he reportedly struggled to make a living. However, Thorpe continued to inspire American Indians even after his career in baseball ended, according to the Oklahoma Historical Society.

Thorpe died in Lomita, Calif., in March 1953. He is buried in Pennsylvania, but members of his family have pushed to get the athlete's body returned to his home state ever since.

The former home of the Olympian is listed in the National Register of Historic Places and is preserved by the Jim Thorpe Foundation and the Oklahoma Historical Society. The house located in Yale, Okla., is the only home owned by Thorpe. It was built in 1915 and was a mail-order home from Montgomery Wards. Thorpe and his first wife, Iva Miller purchased the home in 1917. They had four children and lived in the home until 1923.

Thorpe divorced Miller and married Freeda Kirkpatrick in 1925. They had four more children before divorcing. He was married for the third and final time to Patricia Gladys Askew in 1945.

Thorpe's former home was turned into a museum holding personal memorabilia of the former Olympian including track and field awards. A log cabin sits next to the two-bedroom home which is used to educate the public on the American athlete. The home is located at 706 East Boston Street, Yale, Okla., and many of the original home furnishings remain in the home.

The museum is free to the public and open Wednesdays through Saturdays from 9 a.m. to 5 p.m. For more information, call 918-387-2815.

In 1982, the International Olympic Committee finally recognized Jim Thorpe as "cowinner" of the 1912 pentathlon and decathlon and his medals were returned to Thorpe's children. The Olympic gold medalist was also selected by the Associated Press as the greatest athlete of the first half of the twentieth century.

Reference:

Oklahoma Historical Society: Thorpe, James Francis (1888-1953) ℚ





#### **CALENDAR OF EVENTS**

#### **JANUARY**

#### **JANUARY 1**

FIRST DAY HIKE AT FOSS STATE PARK, Foss State Park. Foss, OK 73647. This event is in conjunction with the America's State Parks First Day Hikes initiative that will take place in all 50 states. The First Day Hikes offer individuals and families an opportunity to begin the New Year rejuvenating and connecting with the outdoors by taking a healthy hike on the first day of the new year. For more information, call 580-592-4433.

#### **JANUARY 4**

#### ENLOW RANCH AUCTION,

Enlow Ranch. Tulsa, OK 74131. Come on out to our monthly auction. Enlow auction service has more than 50 years of experience. Call **918-224-7676** for more information.

#### **JANUARY 6**

EAGLE WATCH, Lake Thunderbird State Park. Norman, OK 73026. Meet at the Discovery Cove Nature Center within Lake Thunderbird State Park in Norman for an information session at 1pm, then tour the park to catch a glimpse of magnificent eagles in their winter home. Be sure to bring your binoculars and dress appropriately. For more information, call 405-321-4633.

#### **JANUARY 6**

HIGH PERFORMANCE EXPO, Oklahoma State Fairgrounds. Oklahoma City, OK 73107. Get your motor running at the High Performance Expo at the Oklahoma State Fairgrounds on Jan. 6-7. Created with the engine enthusiast in mind, this expo is packed with all things horsepower. Drop by the Oklahoma Expo Hall and see why the High Performance Expo is an engine lover's paradise. Visit www.raceshow.net for more information.



#### **JANUARY 6**

GREAT PLAINS WINTER NATIONAL PIG, LAMB & GOAT SHOW, Comanche County Fairgrounds Exposition Center. Lawton, OK 73501. Come out to Lawton, Okla., on Jan. 6-7 to witness a great livestock show. Visit www.agyouth.com for more information.

#### **JANUARY 7**

OKC LAND RUN ANTIQUE SHOW, Oklahoma State Fair Park. Oklahoma City, OK 73107. On Jan. 7-8, the OKC Land Run Antique is fun for the entire family. Discover treasures across the Cox Pavilion of Oklahoma State Fair Park.

#### **JANUARY 12**

OKLAHOMA CITY WINTER QUILT SHOW, Oklahoma State Fairgrounds. Oklahoma City, OK 73107. Make your way to the Cox Pavilion on Jan. 12-14. Show to learn, shop and get great ideas about quilting. Call 775-971-9266 for more information.



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M882042 | Sired by FH-DCF Cowboy

Videos on select bulls will be posted on the Dennis Charolais Facebook page two weeks prior to sale.



**Guest Consignors:** 

#### **CALENDAR OF EVENTS**

#### **JANUARY 13**

KNID AGRIFEST, Chisholm Trail Expo Center. Enid, OK 73701. KNID Agrifest, northwest Oklahoma's largest farm show, provides informative seminars and demonstrations as well as vendor booths, activities and more. Though this Enid, Okla., event is geared toward ranchers, farmers and producers, there's something for everyone. Browse craft vendor booths for quaint and unique items and check out the latest in agricultural technology and products at over 250 booths. KNID Agrifest on Jan. 13-14 will also offer raffles. For more information, visit www.knid.com.

#### **JANUARY 21**

PBR OKLAHOMA CITY INVI-TATIONAL, Chesapeake Energy Arena. Oklahoma City, OK 73102. PBR returns to the Chesapeake Energy Arena in Oklahoma City on Jan. 21-22. This top-tier event will feature the top 40 bull riders in the world as they go head-tohead against the toughest bulls the Professional Bull Riders have to offer. For more information, visit www.pbr.com.

#### **JANUARY 21**

METCALF GUN SHOW, Oklahoma State Fair Park. Oklahoma City, OK 73107. The Metcalf Gun Show at Oklahoma State Fair Park on Jan. 21-22 is sure to have the products you are looking for with a wide selection of firearms, ammo, knives and more. For more information, visit www. oklahomagunshows.com.

#### **JANUARY 27**

KIWANIS KARNIVAL, Convention Center. Elk City, OK 73644. Family fun awaits at the Kiwanis Karnival in Elk City on Jan. 27-28. The Elk City Convention Center turns into a comfortable indoor carnival full of games. For more information, visit www. visitelkcity.com.

#### **JANUARY 27**

**GREEN COUNTRY HOME &** GARDEN SHOW, Tulsa Fairgrounds. Tulsa, OK 74112. Head to the largest free home and garden show on Jan. 27-29 in northeast Oklahoma and have fun looking through more than 150 vendors at the Green Country Home & Garden Show at the Expo Square in Tulsa. Find your inspiration for your next project and look at products and services ranging from roofing and cookware to spas all in one place. For more information, visit www.coxradiotulsa.com or call 918-523-2003.

#### **JANUARY 27**

COWTOWN CLASIC LIM-**OUSIN SALE,** Fort Worth Stock Show Fairgrounds. Fort Worth, TX. The Limousin Advantage Cowtown Classic Limousin Sale will be held in the West Arena in the Bass Richardson building at 6 p.m. For more information, call 940-367-4633.

#### **JANUARY 28**

CHOCOLATE FESTIVAL, Marriott Conference Center &

Hotel at NCED. Norman, OK 73071. The Firehouse Art Center's annual Chocolate Festival, ranked third among food festivals in the United States by the Food Network, will tempt chocolate lovers with over 25,000 chocolate samples for visitors to taste. The chocolate festival will take place from 10:30 a.m. to 2 p.m. For additional information, please contact the Firehouse Art Center at 405-329-4523.

#### **JANUARY 28**

BEEFGENE BULL SALE, Sulphur Springs Livestock Commission. Sulphur Springs, TX. Join us at the BeefGene Bull Sale. We are selling more than 60 Charolais bulls and 15 heifers. The sale starts at 1 p.m., and lunch is included. For more information, call 940-841-2792.



#### **JANUARY 30**

TULSA BOAT, SPORT & TRAVEL SHOW, River Spirit Expo at Expo Square. Tulsa, OK 74112. The 61st Annual Tulsa Boat, Sport & Travel Show on Jan. 30-Feb. 5 will feature displays of canoes, runabouts, sail boats, house boats, cruisers, boat docks, vans, tent campers, trailers, pick-up camper units, motor homes and motorcycles. Come see hundreds of boats including fishing boats, cruisers, ski boats, pontoons, personal watercraft and more. For more information, visit www.tulsaboatshow.com.

#### **FEBRUARY**

#### **FEBRUARY 4**

BRED HEIFER & BULL SALE, Sola Livestock Market. Ada, OK 74821. Come on out to the 10th annual Pick of the Day Farms Bred Heifer & Bull Sale on Feb. 4 at 12 p.m. Selling 350 bred heifers and 50 registered Angus yearling bulls. For more information, call 580-618-0946 or 580-618-4533.

#### **FEBRUARY 7**

**OQBN/WEANED SALE, McA**lester Stockyards, McAlester, OK 74502. Come on out to the OQBN/ Weaned Sale at 1 p.m., on Feb. 7 at the McAlester Stockyards. For more information, visit www. okhorsefair.com or call 405-226-0630.

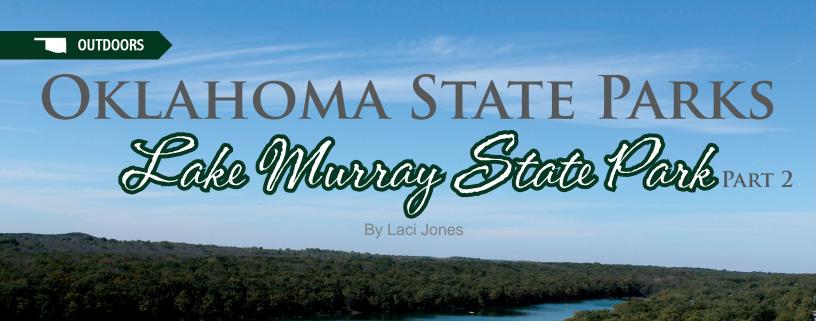
#### **FEBRUARY 10**

OKLAHOMA HORSE FAIR,

Stephens County Fair and Expo Center. Duncan, OK 73533. Join us on Feb. 10-11, 2017 for the 15th Anniversary of the Oklahoma Horse Fair held at the Stephens County Fair and Expo Center. For more information, visit www. okhorsefair.com or call 405-226-0630.

#### **FEBRUARY 13**

OKLAHOMA STOCK DOG SALE, Stephens County Fairgrounds. Duncan, OK 73533. Come on out to the Oklahoma Stock Dog Sale on Feb. 13 at 5 p.m. For more information, call 580-465-8727.



he first part of this two-part series on Lake Murray State Park briefly discussed the historical landmarks of the state's oldest state park. Located in Carter and Love counties, this state park was built by the Civilian Conservation Corps (CCC) along with other state agencies.

Nearly 17,000 men helped build the lake and park named after then Oklahoma Governor, William "Alfalfa Bill" H. Murray. It is said many leaders of the Oklahoma community were skeptical of the construction. The community leaders believed the small creeks could not fill a large lake.

However, geologist C.W. Tomlinson, along with Charles A. Milner and W. Morris Guthrey, believed the Anadarche and Fourche Maline Creeks could fill a lake of its size. However, it did not fill as high as originally intended.

While Tucker Tower was built as a retreat for the governor, it was never used by Murray. The construction of the tower ceased in 1935, but it was completed in the 1950s. While Tucker Tower may be the most iconic landmark of the state park, many facilities from the depression-era still exist today.

Upon entering the state park, visitors will see the Lake Murray State Park Office. It was built originally as a visitor contact station and employee residence, according to the Lake Murray website. The historical structure was deteriorated by the 1970s, but it was renovated 12 years later.

Also still standing at the state park are the water tower and pump house. While the pump house and water tower were necessary in the early years, they were abandoned by the 1950s. New water treatment facilities for the state park were implemented, but the large tower still remains in excellent condition.

One of the oldest campgrounds of Lake Murray State Park displays many "rustic" architectural features. Buzzard Roost Campground contains the water tank and observation platform and the CCC Picnic Shelter. These facilities were constructed with "un-cut, native stone."

Rock Tower Campground was home to the "Rock House" used by the National Park Service park architects. Used during the early days of the state park, the house was their east regional headquarters. Unfortunately, the

structure burned in the 1940s, leaving a water tower and a few stone steps.

Visitors to the state park can partake in recreational activities including golf, tennis and horseback riding. The state park has an area designated for off-road vehicles and offers numerous trails for hiking. Lake Murray also has day-use areas including Sunset Beach, a beach which is approximately one-quarter mile long.

Lake Murray State Park also has several floating cabins for visitors to rent. Each of the cabins are located on floating docks and provide a scenic view of Lake Murray. One of the cabins can accommodate up to 18 people. The floating cabins have central heat and air conditioning and are equipped with bedding, linens, propane grills and other kitchen items.

The marina at Lake Murray is a popular spot at the state park. The marina contains a dive shop, pontoon boat rentals and a store to fulfill the needs of visitors. These visitors also enjoy the clear blue water of Lake Murray. The depth of this lake can reach anywhere from 60 to 90 feet. However, officials building the lake thought the

lake level would be higher than it is today. The water of Lake Murray is so blue for several reasons, according to the Lake Murray informational pamphlet.

"The first is because water absorbs the red portion of the visible light spectrum," according to the pamphlet. This means that our eyes see the complimentary color on the spectrum—blue."

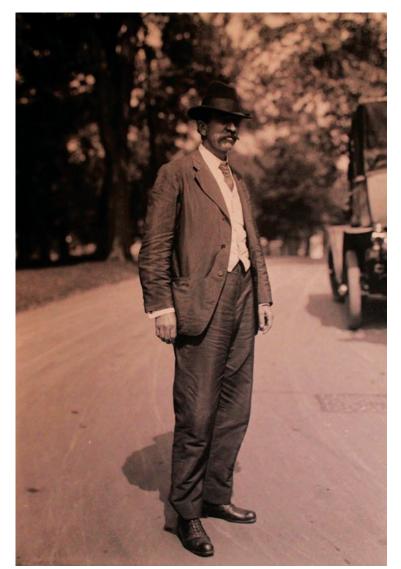
The second reason for the water appearing blue is because the water is clear. A lake can appear murky when a lake has a lot of sediment, the website added.

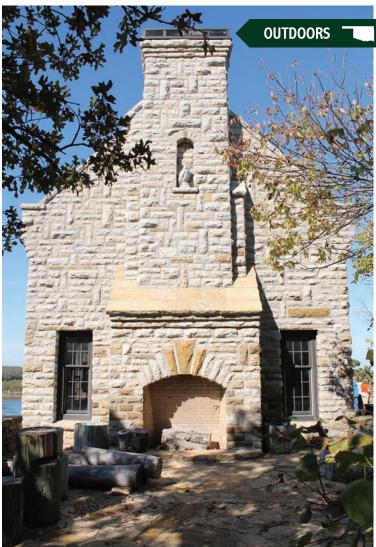
The historical state park also has a 50-room lodge and several campsites including Cedar Cove, Marietta Landing Campground and Martin's Landing Campground. However, a new lodge for the state park is under construction at the state park.

The new lodge is approximately a \$28 million project and should be open to the public later this year.

With the history, clear lake, recreational activities and lodging, Lake Murray State Park is a must-see state park. For more information on Lake Murray State Park, visit www.lake-murray.org or call 581-223-6600.

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(Clockwise) Lake Murray State Park was named after then Oklahoma Governor, William "Alfalfa Bill" H. Murray. (Courtesy photo) Tucker Tower was built as a retreat for the governor, but he never used it. The state park offers floating cabins for visitors to rent. (Photos by Laci Jones)

## Massimo Motor Sports

Ranch Rigs and Farm Fixtures By Russell A. Graves

magine coming to a distant foreign land with about a hundred bucks in your pocket, a suitcase with just a few personal items, and a couple of widgets you think might sell," says Jon Bammann, director of special projects for Massimo Motor Sports, a Garland, Texas, based manufacturer of all-terrain vehicles (ATV) and utility vehicles (UTV).

"You know no one, have no job, no place to live and can't even speak the language. In fact, the only thing you have is a dream."

In a nutshell, that's the story of Massimo's beginnings. Twenty years ago, founder and managing member David Shan moved to the United States from China, became a citizen, and opened a small retail business selling scooters and mini bikes. Always being a fan of motor sports, he figured out a way to source parts and assemble his own product. Early on, the ATV's shared a constant tenant: a feature-rich, Texas-made product that sources the best parts and assembles them into a final product.

When Shan first started assembling Massimo products, his warehouse was small. In 2008, however, he moved into 220,000 square foot facility in Irving. From there, the company grew incrementally as it formed a nationwide dealer network.

In 2011, Tractor Supply, a nationwide retail giant that specializes in rural lifestyle products in the farm, ranch, and outdoor sectors, took on the company as a dealer of their products. That big break put the Massimo brand in nearly all of Tractor Supply's 1,600 retail locations and, in essence, put them on the map. In



2015, Massimo began developing an international market and relocated their corporate headquarters across the metroplex to Garland, Texas. In the move, they also expanded their assembly facilities into an enormous 7.5 acres-underroof warehouse in which every unit is built and subsequently shipped. In the works for their site is an immense test track in which dealers can put each and every model through its paces.

While to date, all the parts are sourced from other vendors and assembled in the Garland plant, soon they will manufacture their own chassis in house and in turn, put dozens of Texans to work in an industry sector that's been histori-

cally dominated by international concerns like Yamaha, Kawasaki, and Polaris. Currently the company produces sixteen UTV models, but plans are in the works to introduce even more products into the marketplace.

Massimo's mission, however, remains the same even after entering the international market against the establish behemoths: they want to provide good products at a good price while at the same time being responsive to their dealers and customers in a way the big companies can't. To that extent, they offer dealer opportunities that represent a much lower investment than some of the long-established brands.

So far, they've met their own expectation as the company has quietly become a large UTV manufacturer in the United States and according to Bammann, perhaps the biggest based in Texas.

Texas is a natural fit for the company, says Shan. He loves the hospitality of the people and Texans' hard work and dedication to building a superior product.

"We don't set out to be the biggest UTV manufacturer on the planet, but we are proud of our accomplishments," says Bammann. "We are fast to get products to market, and we work hard for all of our dealers, partners, and customers to help insure their success and happiness with our brand."







By Josh Gascamp, Noble Foundation Pasture and Range Consultant

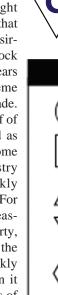
haracteristics: The prickly pear cactus is a perennial, cool-season succulent plant that can be utilized by wildlife, livestock and humans alike. It is native to arid regions of North America and can be found in the western half of the United States and in coastal shrub habitat along the East Coast. The prickly pear is a true cactus that produces flat, rounded green or blue-green pads armed with two kinds of spines: large, fixed spines up to two inches long and small, hairlike prickles that easily penetrate skin and detach from the plant. In Oklahoma, prickly pears flower from May to June. The flowers are showy (two to three inches in diameter), funnel-shaped and yellow to copper in color with yellow to reddish centers. Each plant will produce multiple spineless red to

purple colored egg-shaped fruits called pears or tunas.

**Area of Importance:** In Oklahoma, prickly pears will grow on most soil types but are most abundant on shallow soils of dry rocky prairies and overgrazed pastures.

Attributes: Prickly pear is extremely drought tolerant, increasing during dry periods and decreasing when conditions are more favorable to grass production. It is also cold tolerant, continuing photosynthesis and keeping its green or blue-green appearance through the winter. Many wildlife species benefit from prickly pear. Birds and small mammals feed on its tuna and find protection from predators in spaces between its spiny pads. Larger mammals also utilize these fruits in the late summer heat when many other plants are struggling. Many livestock

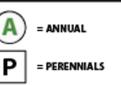
producers dislike prickly pear because it increases in drought conditions and takes up space that could be occupied by more desirable forage plants. Some livestock producers find that prickly pears are like lemons, and in extreme drought, they can make lemonade. When the spines are burned off of the pads, they can be utilized as forage for cattle and horses. Some producers in the dairy industry regularly use scorched prickly pear pads to feed their cattle. For producers interested in decreasing prickly pear on their property, prescribed fire can be used. For the outdoorsman or woman, prickly pears can be a real pain when it comes to picking out hundreds of tiny prickles, or it can be a sweet treat. Prickly pear tunas are widely used to make jellies, drinks, salsas and other dishes.



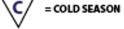


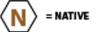
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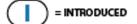




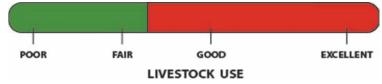












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#### **AUCTION**

#### RED RIVER LIVESTOCK AUCTION-Sale every Wednesday at 10 a.m. I35 exit 24, Overbrook, OK. **580-226-6933**

#### MCALESTER UNION STOCKYARDS-

Regular sale every Tuesday. 10 a.m. Calves & Yearlings. 6 p.m. Cows & Bulls. 918-423-2834. mcalesterstockyards. com

WAURIKA LIVESTOCK COMMISSION COMPANY-Cattle sale every Tuesday, 9 a.m. Waurika, OK. 940-631-6003

#### **EMPLOYMENT**

### OKLAHOMA FARM & RANCH

OKLAHOMA FARM & RANCH-Post Oak Media is looking for an energetic and professionally minded person for the position of Advertising

Executive for Oklahoma Farm & Ranch

magazine. The right candidate for this opportunity should have reliable transportation and be self-motivated. Previous sales experience required. Experience with Photoshop a plus. Compensation based on experience. If this sounds like the job for you, submit your resume to OKFR, P.O. Box 831, Bowie, TX 76230.

#### **FOR SALE**

#### MATERNITY NURSING PENS-

Handle calving with the stronger, durable solution. Versatile & expandable, this pen assembles with no nuts or bolts required. **1-844-284-4208**. GoBobRanch. com.

#### HAY

ALFALFA HAY-Also Grass and Alfalfa/ Grass Mixed. Specializing in Quality Small Bales. Terry Rhodes **575-799-9000**. 03-05p

**FREE-**200-300 Coastal bales. Must take all. Filler hay. Call **940-366-0979**.

#### **HUNTING**

LIFETIME DEER BLINDS-Custom orders welcome. Call Mike Jordan at 806-781-8726 or visit www.lifetimedeerblinds.com. 01p

#### LIVESTOCK

REPUTATION SET OF HOME RAISED BRED HEIFERS - Bred to proven calving ease bulls, start calving January 20, 55 day calving. 300 black Angus, 90 black baldies, 65 red Angus. Video on request. Delivery available. Redgate Ranches, Steve 580-824-3501 or Ryan 580-334-0873.

777 CHAROLAIS RANCH- Registered bulls for sale. Large selection Commander bloodline. Also do custom hay baling with hay for sale. Call Jim Lemmons at 580-276-8052 or Bud Lemmons 580-276-7534.

**EASY CALVING RED ANGUS BULLS**Bulls for sale. Call **940-872-0803.** 01c

#### **POULTRY**

REASONABLE PRICES-High Quality Chicks, Ducklings, Turkeys, Guineas, Geese. Safe Nationwide shipping since 1965. Country Hatchery, Box 747, Wewoka, Oklahoma 74884. 405-257-1236. www.countryhatchery.net.

03-08c

LAKE RAY ROBERTS-Unimproved 13+ acre tract borders Corps of Engineer land and offers an easy walk to the water's edge. Its lakeside setting brings in abundance of wildlife and your just a few steps away from casting into one of North Texas' premier fishing lakes. County Rd 288, Tioga TX. \$266,960. TexasLiving.com. **940-365-4687**.

**POOLVILLE-** Back on market. Buyers insufficient funds. Fantastic view with very nice brick 4 Br. 3 Bath doublewide overlooking 25.5+/- acres. Large oak trees 30'x32' cattle barn, pens & chute. Big well house with work shop. Ideal location to subdivide or establish your horse operation. Must see to appreciate. \$247,500. Pete Rehm-**940-682-8825** 

CROSSROADS, TEXAS-Tough to find 19 acres south of Hwy380 in Cross Roads near Lake Lewisville, about half the land is pasture and the rest is heavily wooded with a creek and some beautiful oaks. Several good building site options around the property and the areas sandy loam soil makes it appealing for horses. Mill Creek Rd., Cross Roads, TX. \$625,650. TexasLiving.com. 940-365-4687.

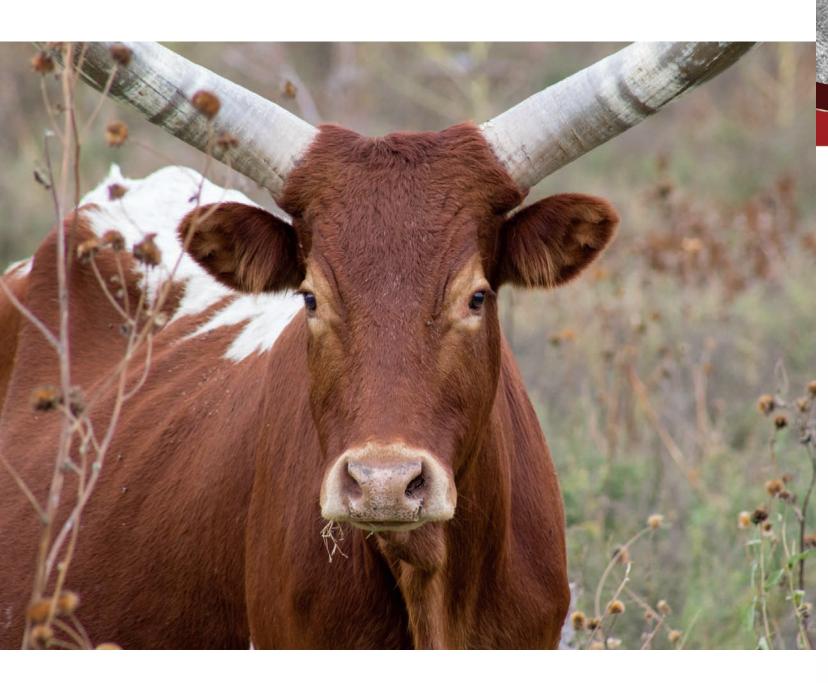
#### **SERVICES**

ROGER'S WELDING & METAL BUILDINGS-Shop buildings, barns, metal homes built complete. Carports, metal roofing. Over 26 years experience. 580-512-9609.

#### WANTED

OKFR CLASSIFIEDS-Ad enhancements now available including boxes, pictures, shading and logos. Call Kathy at 940-872-2076 for more information.

#### **PARTING SHOT**



#### Hook 'Em...

On her drive to Oklahoma City, photographer, Kathie Freeman stopped at Express Ranches in Yukon, Okla., She saw this bull and was amazed at how big his horns were. She said the bull was relaxed while taking the pictures from afar, but found if she tried to get closer he was nervous. She felt it was best to stand back. (Photo by Kathie Freeman)

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## Albrecht/Penz

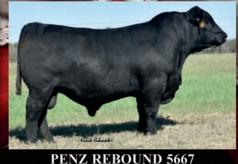
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## ANGUS BULL & FEMALE SALE MONDAY, FEBRUARY 20, 2017

12 noon at the Clay Freeny Runch • Caddo, Oklahoma
Selling 150 Angus Bulls plus over 200 Registered & Commercial Angus Females



PENZ REPUTATION 5702
S: SAV Renown 3439 • MGS: Connealy Contractor



S: SAV Resource 1441 • MGS: SAV Solid Gold 9187 EPDs: Bw 2.9, ww 56, yw 104, MILK 28, MRB .23, RE .86



PENZ PERSISTENCE 5712
S: EXAR Endurance 3949B • MGS: SAV Platinum 0010
EPDs: 8W 1.1, WW 66, YW 114, MILK 25, MRB .47, RE .37



KLA UPROAR 652

S: Bruin Uproar 0070 • MGS: SAV Final Answer 0035 EPDs: Bw 1.0, ww 59, yw 105, MILK 24, MRB .63, RE .37



KLA GOLD BUCKLE 614

S: SAV Solid Gold 9187 • MGS: SAV Final Answer 0035 EPDs: BW 3.1, WW 53, YW 97, MILK 25, MRB .50, RE .41



**KLA ANGUS STEAKHOUSE 659** 

S: SAV Angus Acres 3205 • MGS: SAV Solid Gold 9187 EPDs: BW -1.2, ww 49, yw 91, MILK 29, MRB .55, RE .60

#### ALBRECHT RANCH ANGUS

#### Kelly & Laura Albrecht

(580) 380-2066 albrechtranchangus@gmail.com 1578 West Artesian Road P.O. Box 95, Wapanucka, OK 73461 www.albrechtranchangus.com

#### DENT ANCHE DANCH

#### Jeff & Paula Penz

(580) 924-4925 Home (580) 920-3925 Cell 6776 Wilson Road, Durant, OK 74701 penzangusranch@hotmail.com www.penzangusranch.com



For your free reference sale booklet, contact anyone in the office of the Sale Managers: TOM BURKE, KURT SCHAFF, JEREMY HAAG, AMERICAN ANGUS HALL OF FAME, at the WORLD ANGUS HEADQUARTERS, Box 660, Smithyille, MO 64089, Phone (816) 532-0811 - Fax (816) 532-0851 - angushall@earthlink.net - www.angushall.com