

Beartooth Back Country Horsemen Trail Tales

President's Pen

Hello Fellow Horsemen and Women! I was so excited for snow. Snow is calming and light and a time to hibernate, but then MEETINGS landed on my schedule. Meetings about the YOUTH TRAIL CLINIC. A few board members and other volunteers have been working on this youth trail clinic. The flier is further down in the reading and it's gearing up to be a great community project geared towards the next generation!

I traveled on down to Red Lodge and visited with the host of our Defensive Horsemanship course. That TENTATIVE date is April 6th and if the weather permits, a ride on some beautiful public land after we get the business done.

The next meeting was at the Ranger Station with Allie Wood. I am working on getting some funds and considering a few major projects in coordination with the Forest Service. We brainstormed and had a good conversation. The Forest Service is looking for a good lead horse as well, if anyone has one they want to sell. We are putting the final touches on the work schedule and that will be released soon.

The next meeting is our February general meeting. It feels like we haven't met in 3 months with the January weather. It should be a good jam-packed meeting with good food that everyone always brings. Mark your calendars for Monday, February 19th for the potluck starting at 6:30 and the meeting starting right at 7 pm. More information in this edition.

See you soon!

Melissa

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...

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406-855-0238

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John Chepulis
406-322-4823

NEXT MEETING:



PC: <https://pethelpful.com/horses/Horse-Owner-Ideas-For-February>

Monday, February 19 at 6:30 pm
Columbus Fire Hall
Education: Walkie Talkie Etiquette

2024 Membership dues:

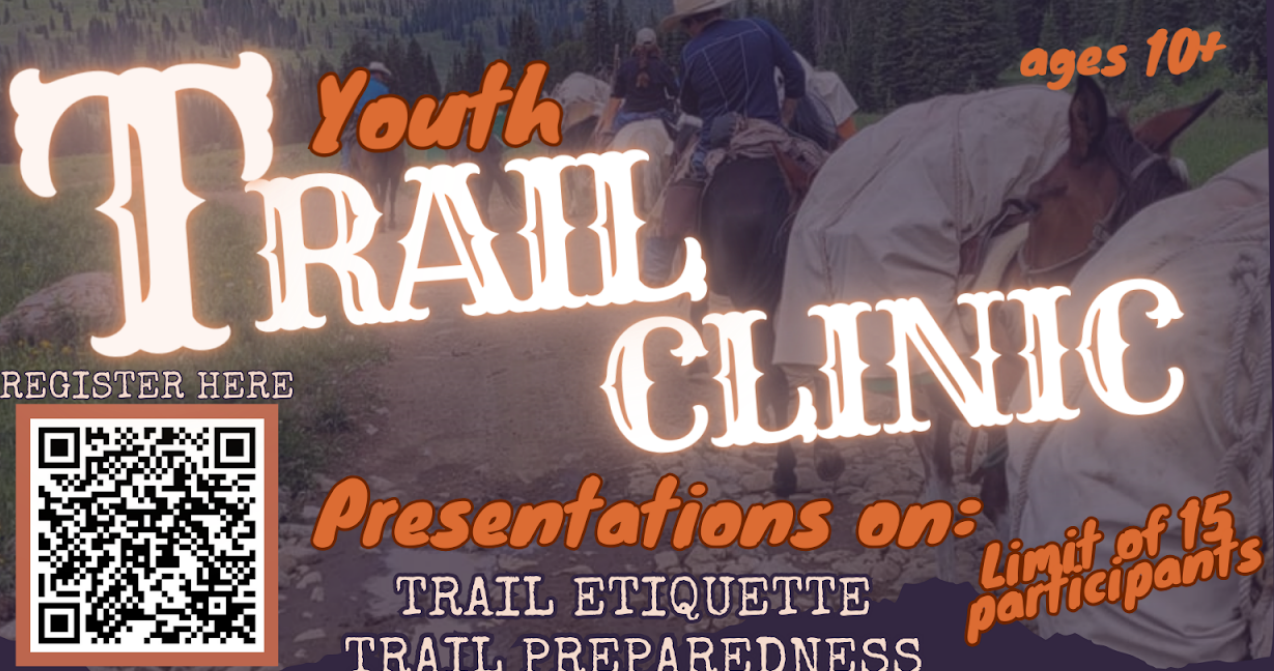
- Business Membership \$40
- Family Membership \$35
- Individual Membership \$25

Please pay your 2024 dues! You can deliver them to Jon S. at our next meeting or mail them to PO Box 614, Absarokee, MT 59001. We are not raising our dues as we want to encourage new and existing members to stay active.

Not a member yet? Application available for download [here](#).

BBCH PO Box 614, Absarokee, MT 59001

YOUTH TRAIL CLINIC



REGISTER HERE



Presentations on:

Limit of 15 participants

- TRAIL ETIQUETTE
- TRAIL PREPAREDNESS
- HORSE AND HUMAN FIRST AID
- HANDS-ON PACKING DEMONSTRATION

Bring your horse!

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APRIL 27

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featuring

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|-----------------|-----------------------|----------------|
| OBSTACLE COURSE | PACKING DEMONSTRATION | GUEST SPEAKERS |
|-----------------|-----------------------|----------------|

BREAKFAST & LUNCH PROVIDED FOR PARTICIPANTS, FOOD BARN WILL HAVE FOOD AVAILALBE FOR PURCHASE.

CALL OR TEXT SARAH LEWIS WITH ANY QUESTIONS 406-780-9500

HOSTED BY BEARTOOTH BACK COUNTRY HORSEMEN

2024 NATIONAL BOARD MEETING



REGISTRATION NOW OPEN!!!

March 24th - 27th, 2024

Ramkota Hotel & Conference Center

800 N Poplar - Casper, WY. 82601

[CONFERENCE REGISTRATION HERE](#)

[BOOK HOTEL ROOM ONLINE HERE](#)

BCHMT 2024 STATE CONVENTION

March 8, 2024 @ 8:00 am - March 10, 2024 @ 5:00 pm - \$85



This event will be held on March 8th through the 10th 2024 at the **Fairmont Hot Springs Resort** sponsored by Mile High & Upper Clark Fork Back Country Horsemen Chapters. We have a fun filled weekend planned for you. In addition to our meetings there will be a photo contest, chapter displays, breakout sessions and vendors for shopping. On Friday evening we'll hold the crosscut saw competition and afterwards enjoy live music & socializing. Saturday evening we'll have our traditional banquet meal and live auction. If you're staying at Fairmont Hot Springs Resort, which has fabulous indoor and outdoor pools, be sure to take some time to relax and enjoy the hot springs.

RAFFLE TICKETS were mailed out to chapters early so everyone will have plenty of time to distribute them during the holidays. The tickets make great gifts or stocking stuffers! If you need more-please don't hesitate to contact our chapter presidents or send us an email (upperclarkforkbch@hotmail.com).

MEALS - The Saturday evening banquet meal is included in the Full Registration cost. If you have a guest with you who is not a delegate or convention attendee, you can purchase the banquet meal(s) separately. All other meals are optional and offered for purchase separately on your registration form. Please note there is a 40-person minimum needed to host these meals, so please sign up for them early. In the event that we do not make the 40-person minimum, we'll refund your money & notify you in advance of any changes so you can make other plans. When you check-in we'll provide you with a list of restaurants in the local area. Butte and Anaconda have some great places to eat as well as the usual fast-food varieties. Fairmont Hot Springs Resort rooms have refrigerators and microwaves. Fairmont Resort has a café and dining room for individual dining needs. They ask that you make reservations in advance for their dining room so they can be properly staffed to serve you.

PRESIDENT'S BREAKFAST - There will be a Chapter president's breakfast meeting on the schedule for Sunday morning. The Fairmont "Mt. Haggin" breakfast buffet will be set up and ready so they can fill their plates at the buffet and move to a separate room for their meeting. Please purchase the meal ticket for that if you do plan to partake in that breakfast buffet when you register.

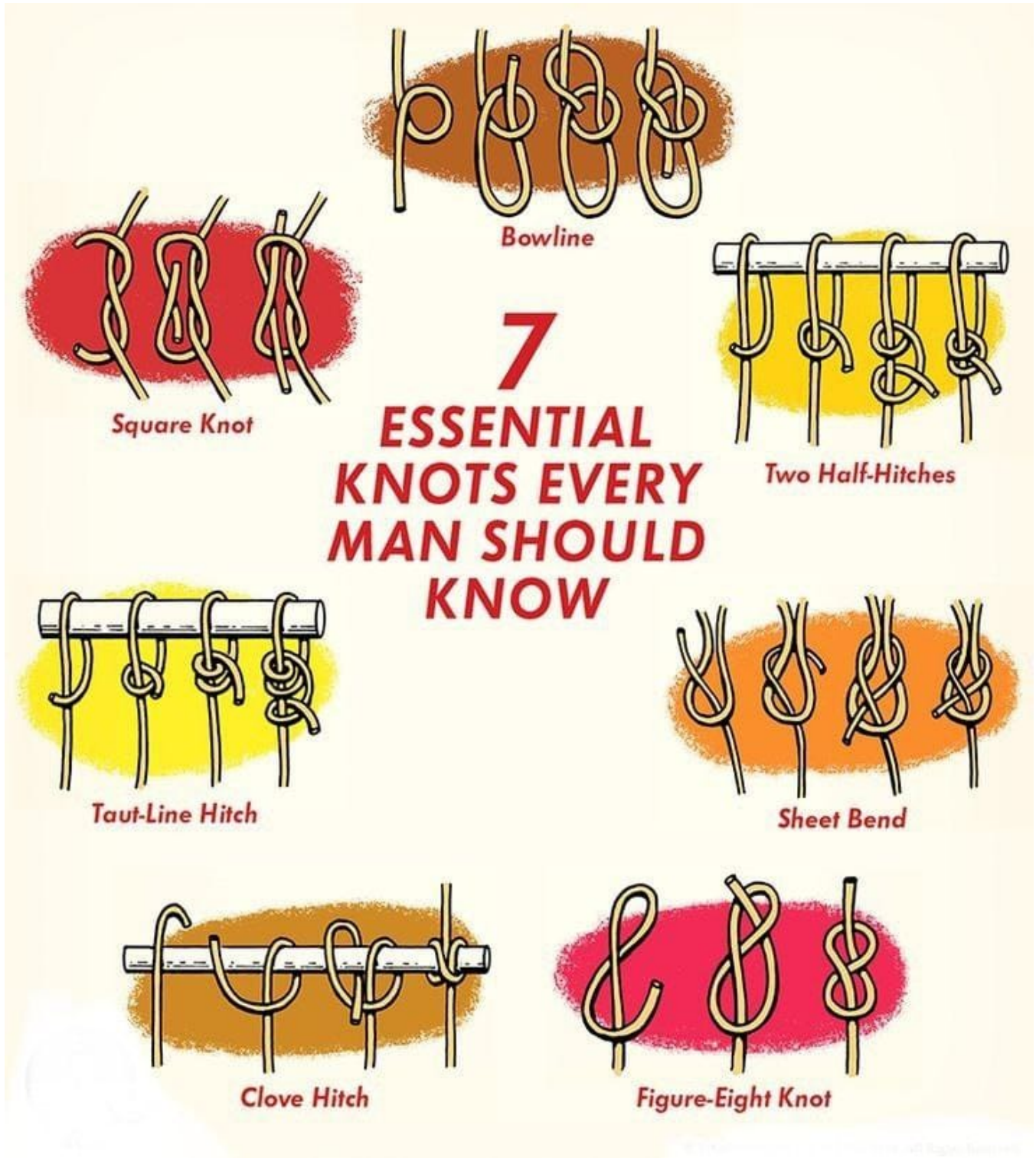
[Welcome Letter](#)
[2024 Photo Contest](#)

[2024 Raffle Flyer](#)
[Registration Form](#)

[Area Accommodations](#)

BBCH PO Box 614, Absarokee, MT 59001

THINGS YOU MIGHT "KNOT" KNOW



Knots to Know

Sheet bend

Best for tying together two ropes of unequal diameter



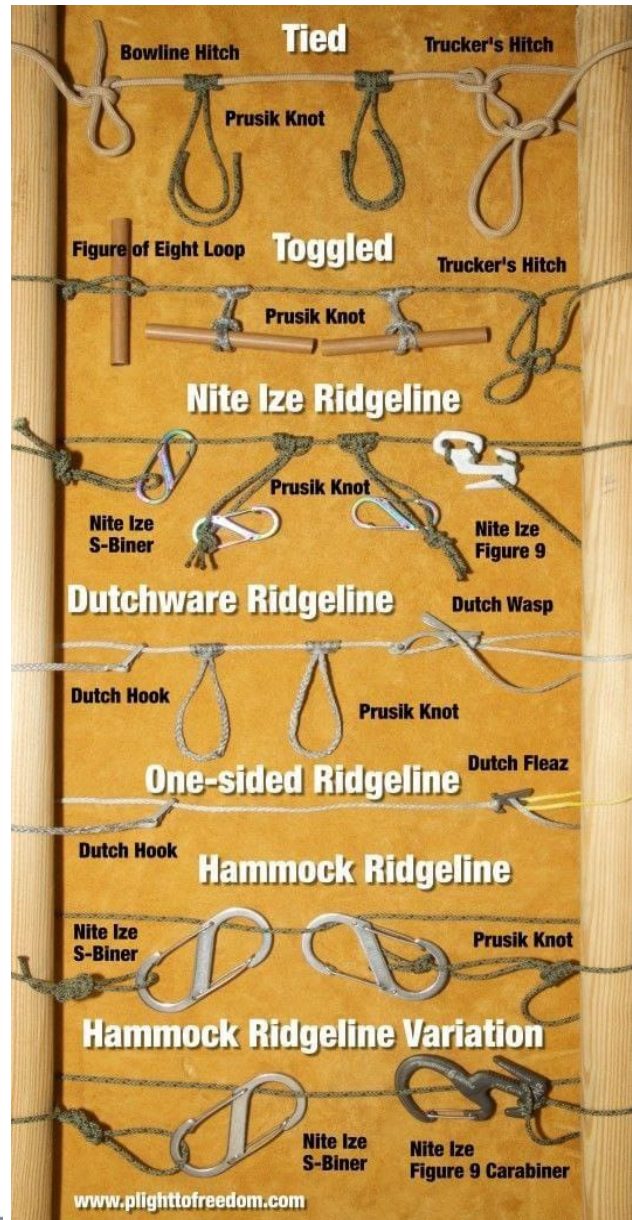
Taut-line hitch

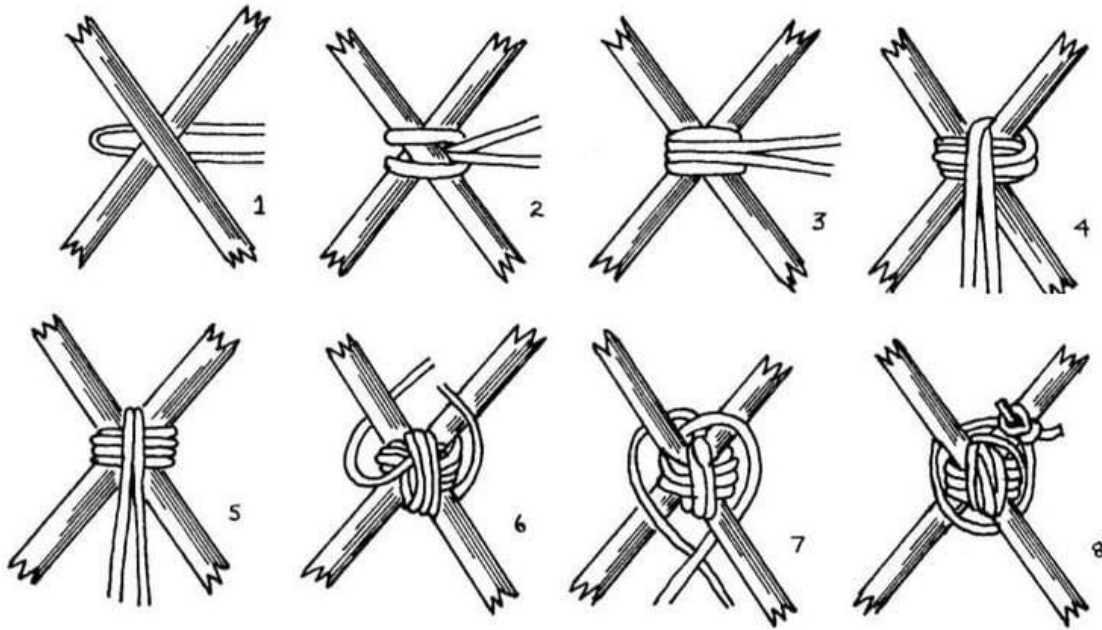
Sliding knot for adding tension to tent or tarp lines



Trucker's hitch

Tie-down knot used to secure heavy loads

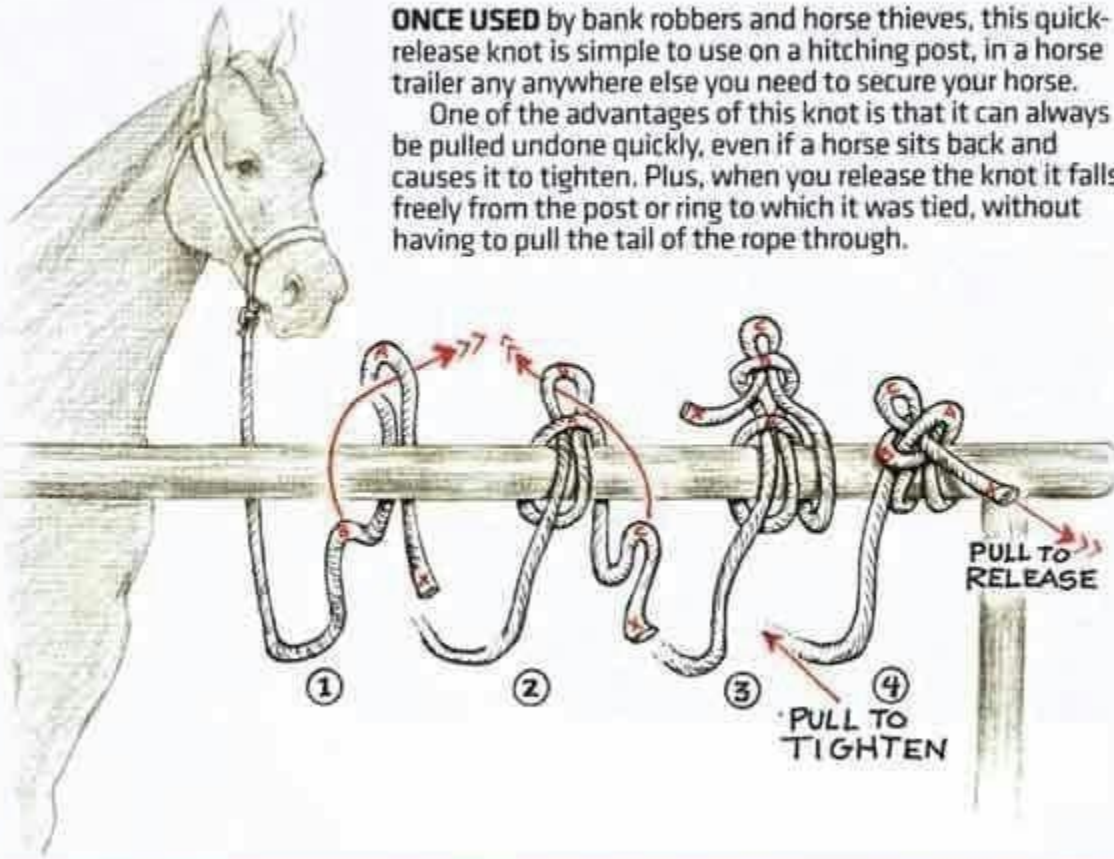


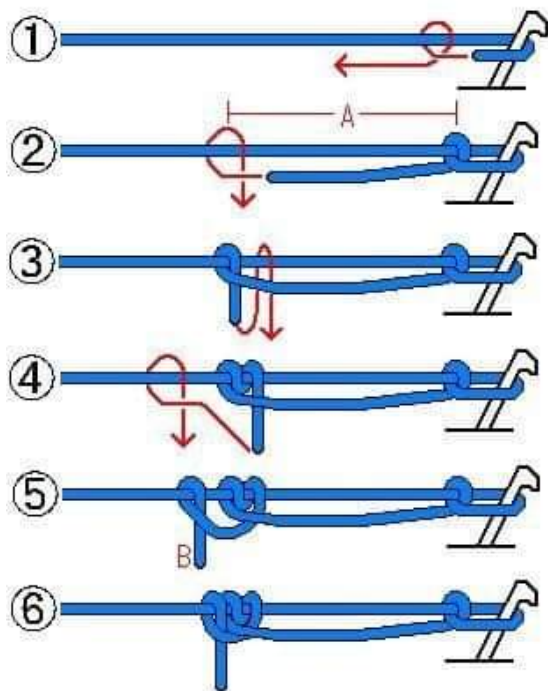
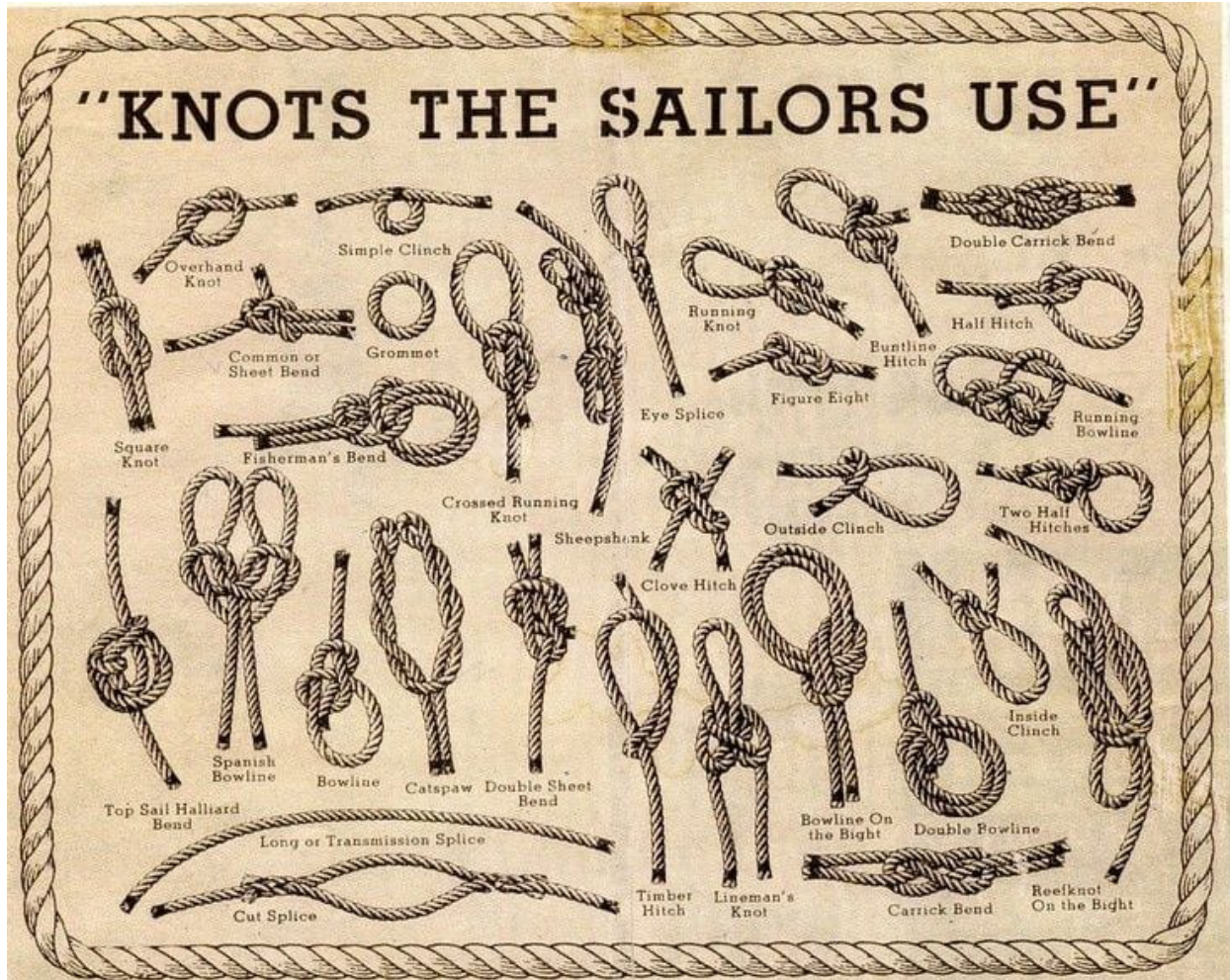


Farriers' or Bank Robber's Knot

ONCE USED by bank robbers and horse thieves, this quick-release knot is simple to use on a hitching post, in a horse trailer anywhere else you need to secure your horse.

One of the advantages of this knot is that it can always be pulled undone quickly, even if a horse sits back and causes it to tighten. Plus, when you release the knot it falls freely from the post or ring to which it was tied, without having to pull the tail of the rope through.





FOOD FOR THOUGHT

THOU SHALT...

THE 10 COMMANDMENTS OF CAST IRON CARE

Forget all the myths. Follow these tips and your skillet will last forever. Yes, forever.

1
...RESPECT IT.
You are its steward, and it's your duty to pass it on to the next generation.

2
...USE IT OFTEN.
The more you use your cast-iron skillet, the better it will work, and the more you'll care for it.

3
...SAVE THIS PAGE.
Tear it out and tape it to the inside of your pantry door.

4
...CLEAN CAST IRON AFTER EACH USE.
Wash with hot water while pan is still warm.

5
...DON'T USE SOAP. EVER.
And no matter what, don't ever put cast iron in the dishwasher.

6
...SCOUR SMARTLY.
Use coarse salt like Morton's Kosher. Salt for scouring stubborn bits of food without damaging the seasoning. Use a paper towel to rub the salt into the bottom and around the inside edges of the pan. A stiff bristle brush also works well. Still sticking? Loosen residue such as caramel by boiling water in the pan.



7
...DRY IT IMMEDIATELY.
Wipe dry after washing and heat over low flame for 2 minutes to open the pores of the iron. Use a paper towel and tongs to apply an even, light film of vegetable oil or flaxseed oil on the inside of the pan.



8
...STORE IT IN A COOL, DRY PLACE.
For pans with lids, add a paper towel wad, and keep ajar to let air flow.

9
...UNDERSTAND "SEASONING."
For cast-iron cookware, this is the polymerization of fat bonded to the surface of the pan. In layman's terms, seasoning is the glossy sheen that gives cast-iron cookware its nonstick properties and keeps it from rusting. Protect and maintain the seasoning and your skillet will last forever. See below to learn how.

10
...BUST THE RUST.
Rub cast iron with steel wool. For the seriously stubborn rust on old, neglected pans, take the cast iron to a machine shop and ask someone to pressure blast it with air or sand. Then start the seasoning process (see below) to build a protective coat.



11
...RE-SEASON IT.
Here's the best way to rebuild the seasoning and bring your skillet back to life.

WASH VIGOROUSLY
After busting the rust, wash cast iron with warm and—just this once—soapy water. Dry well.



RUB WITH VEGETABLE OIL
Use a paper towel to rub oil inside, outside, and on skillet handle. Wipe away any excess.



BAKE AT 400° FOR AN HOUR
Place upside down on oven rack; line bottom rack with foil. Bake. Repeat oiling and baking until seasoned. ♻️



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COWBOY COOKING

Tammy's Unstuffed Peppers

1 1/2 jars dehydrated spaghetti sauce
2 cups dehydrated rice
1 dehydrated onion
Garlic to taste
2 cups dehydrated vegetables
1 1/2 cups dehydrated peppers
3 cups dehydrated turkey burger or other lean ground meat
1 cup of oil
Spices can include Italian seasoning, black pepper, basil, oregano, parsley

Pre-hydrate your ingredients that have been placed all together in your pot with hot water. Cover the dry ingredients by at least an inch of water to start the rehydration process. Around 20 to 30 minutes after pre-hydrating, begin heating until thoroughly hot. Keep stirring in water, oil and spices during the heating process until desired taste and consistency are achieved. Adding too much water will make consistency soupy and may need to be steamed off. Serves 6.

FOR SALE

If you have a saddle or piece of packing equipment, please feel free to email the information to Rochelle at ebenezerquine@gmail.com. The listing will be removed after 3 months unless you request otherwise.

RESOURCES

Life Flight Network

Let's talk about the not so fun part of the backcountry. There are definite risks involved about being away from civilization and being self reliant if anything goes awry. If something bad happens and you are unable to exit on foot or horseback, the only option is via helicopter. It is incredibly expensive but there is some insurance for the just in case instance. Following is the link for informative purposes only.



PLEASE NOTE: This is NOT a sales pitch. This is a non-commissioned link.

<https://member.lifeflight.org/#lp-pom-block-370>

Membership is under \$100 and, according to the website, will cover the flight. There is also additional ground insurance.

Online Defensive Horsemen Information

Website - <https://bchmt.org/wp/education/>

Scroll down towards the middle and you will see Horse Safety

This is good information and a great resource for new members that still need some defensive horsemen prior to doing any work activities this year.




JUST FOR FUN



NORMAL PERSON: It's too cold out!
HORSE PERSON:



THANK YOU TO THESE LOCAL BUSINESSES FOR THEIR CONTINUED SUPPORT!




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