

# Riders Of The Alisal

SPRING 2018

## NEW HEAD WRANGLER *Spurs Guest Interest*



Horseback Riding on Alisal.com ➔

The Alisal wants to warmly welcome Jill Rivoli as the new Head Wrangler. Finding someone to take over the reins from Tony Thompson was a big task, but renown Equine Assisted Learning Expert and veteran horse woman Jill, is already getting rave reviews from guests.

Formerly the Director of Activities and Corporate Leadership Development Specialist at the distinguished Carmel Valley Ranch and the Equine Manager and Lead Facilitator at the famous Miraval Resort, she was responsible for creating unforgettable experiences for guests and members. On the equestrian side, her background includes board positions for the

Equine Experiential Education Association and for Belos Cavalos – a facility dedicated to helping children recover from trauma.

When asked to describe her wrangling philosophy, she said “I love to create meaningful experiences. I want people who come to the Alisal to ride and spend time at the barn, to walk away thinking, ‘Wow’ that was amazing!”

While Jill may be relatively new at the Alisal, her roots at the Ranch are deep and very meaningful. She explains that her father and mother came to the Alisal in the 70’s and it was her father that got Jill involved with horses. Now that her beloved father has passed, being at the

ranch where he rode horses, is like still being in his presence.

Jill’s love of the Ranch and its traditions are clear the moment you speak with her. Nurturing and building on those traditions is a top priority. In addition to maintaining all the old favorite activities, she is considering some new offerings as well. Some possibilities include roping classes for adults and kids, allowing guests to be more involved with the very popular Alisal summer rodeos, and getting youngins comfortable with horses even before they are old enough to ride. She would like to offer “Horseplay Classes” where children can groom a horse, practice their leadership

skills, and make some loving equine friends. For groups, Jill has spent the last ten years offering organizational and professional development through interactions with horses. It is her goal to start offering the same experience to our group guests soon!



Head Wrangler, Jill Rivoli





Horse Manager, Mark Bohannon

## WRANGLER SPOTLIGHT

Colorful cowboys have always been part of the Alisal experience and this edition we are tipping our hat to long-time wrangler Mark Bohannon. If you have a picture of a cowboy in your mind, there's a pretty good chance it looks a bit like Mark. His square jaw, tall hat, firm handshake and a quiet ease around horses is the quick description of him. The full story on Mark is much more interesting. Turns out Mark's father Travis Bohannon and his buddy Jake Copass (legendary Alisal Cowboy Poet) were the very first wranglers hired by the Alisal when it opened the Ranch

to guests in 1946. Little surprise that Mark was hired on by Jake Copass in the early 90's and worked as wrangler at the Ranch until 2005. At that time Mark set out to see the world, riding the range in New Mexico and Arizona, until the call of the Ranch lured Mark back to the Alisal in March of 2017. Mark is thrilled to be back. Since his return, he helped restore a trail that was a guest favorite for many years called "Skip's Yahoo Trail." Mark likes treating long time guests to a ride down memory lane and showing new guests all the wonders the Ranch has to offer.

## HORSE TALES



### *This month's featured horse*

**Name:** Wrangler  
**Breed:** Quarter Horse  
**Color:** Palomino  
**Age:** 18 years old

**His Horse Tale:** Wrangler was adopted along with two other horses; Percy and Captain Call, from Life Savers Wild Horse Rescue. The Ranch raised money to bring him from out of state and put a lot of work into him. When he first arrived, the wranglers could barely walk up to his right side with out setting him off in panic. Now, after 3 years and lots of love and care, he is a solid, happy member of the barn family, and one of our best, advanced horses. Next time you're out at the barn get to know our Wrangler "the four legged one".



[View More Photos](#) ➔

# CHEF'S SELECTION



In early spring the evenings are still cool with an occasional chance for a late season shower. It's the perfect time to fill your home with the aroma of braised meats, hearty vegetables and flavorful wine, all highlighted in this issue's featured recipe from Alisal's Executive Chef Anthony Endy.

Coq au Vin has its roots in northern France, but with the Ranch's home in the famous Santa Ynez Valley Wine Country, it fits right in with the Alisal's hearty, tasty ranch fare. Slow cooked, this one-pot meal combines braised chicken and seasonal root vegetables like sweet carrots, with mushrooms and garlic and simmers them all in

a nice red wine flavored with locally grown herbs. Chef Endy likes serving the main dish with a creamy mashed potato or polenta and of course, a crusty bread for soaking up all the delicious sauce. This meal is sure to get an enthusiastic "yee-haw" from family and friends lucky enough to try it.



Alisal's Executive Chef Anthony Endy

[More about Chef Anthony](#) ➔

## — RECIPE: *Coq au Vin* —

*Also known as Rooster with Wine, here I braise chicken with red wine for a cold weathered one pot meal.*

### Ingredients

- **10 each all natural chicken dark meat quarters, leg and thigh attached**
- **Kosher Salt and Freshly Ground Black Pepper**
- **3 cups hearty red wine**
- **1 bay leaf**
- **5 sprigs fresh thyme**
- **4 ounces bacon, diced into 1/4-inch pieces (about 1 cup)**
- **3 tablespoons blended oil, more as needed**
- **12- 15 each fresh peeled pearl onions**
- **4 each Carrots, sliced 1"**
- **4 cups white mushrooms, cleaned and trimmed, halved if large**
- **2 tablespoons minced garlic**
- **1 tablespoon tomato paste**
- **2 tablespoon all-purpose flour \*rice flour for gluten free**
- **3 tablespoons brandy**
- **3 cups good quality chicken stock, preferably homemade**
- **3 tablespoons butter**

### Preparation

Season chicken with 2 1/4 teaspoons salt and 1/2 teaspoon pepper. In a large bowl, combine chicken, wine, bay leaf and thyme. Cover and refrigerate for at least 2 hours or, even better, overnight.

In a large Dutch oven or a heavy-bottomed pot with a tight fitting lid, cook bacon over medium-low heat until fat has rendered, and bacon is golden and crispy, 10 to 15 minutes. Using a slotted spoon, transfer bacon to a paper-towel-lined plate, leaving rendered fat in pot.

Remove chicken from wine, reserving the marinade. Pat chicken pieces with paper towels until very dry. Heat bacon fat over medium heat until it's just about to smoke. Working in batches if necessary, add chicken in a single layer and cook until well browned, 3 to 5 minutes per side. (Add oil if the pot looks a little dry.) Transfer chicken to a plate as it browns.

Add pearl onions, carrots, and mushrooms to pot. Cook until vegetables are lightly browned, about 8 minutes, stirring up any brown bits from the pot, and adjusting heat if necessary to prevent burning.

Stir in garlic and tomato paste and cook for 1 minute, then stir in flour and cook for another minute. Remove from heat, push vegetables to one side of pot, add brandy and reduce for 1 minute. Add reserved wine marinade and chicken stock, bring to a boil. Skim off any large pockets of foam that form on the surface.

Add chicken, any accumulated juices. Cover and simmer for 30- 40 minutes, turning halfway through. Uncover pot and simmer for 15 minutes to thicken. Taste and add salt and pepper, if necessary. Mount (melt) the butter into the braising liquid until emulsified and creamy.

Serve over creamy polenta or mashed potatoes with braising jus and bacon.





# REPORT FROM THE GREENS

[Learn More About Alisal Golf](#) ➔

If you've had a hankerin' for a great round of golf, the Ranch's new Golf Course Superintendent Mark Weitz has good news – both the Alisal Ranch Course and the River Course are ready to please. The greens of both courses, which are planted in hearty bed grass are manicured and offer a great putting surface. The fairways are also healthy and ready for action. However, you might notice that a few spots are dormant, so the Ranch Course is just slightly

less picturesque in early spring than in the late spring and summer. Of course the surroundings for both courses are spectacular in any season. The hills are green, the trees are towering with history and pride and the river and creeks are flowing. Speaking of water, Mark and his team are in the processes of streamlining the irrigation system. By calibrating the computer system that runs the sprinklers, the courses can be water efficient and make

sure the playing surfaces are not too wet or dry.

The Ranch is pleased to have Mark aboard as he brings many years experience as a course superintendent to the Alisal's courses. Before teaming up with the Ranch, Mark worked with the Santa Maria Country Club, before that he managed courses in Idaho, Fiji and Hawaii. He invites all you duffers to kick-up your heels and play a round.



Golf Course Superintendent Mark Weitz

## FEATURED HOLE



**Course:** The Ranch Course

**Hole:** #9

**Yardage:** 208 Yards

One of the real gems of the Ranch Course is hole #9. 208 yards from the blue tees, it is a short but challenging par three. Some of the tricky features include a "forced carry" over the creek, and a small green protected by large bunkers. Along with your golfing buddies you may find yourself playing in front of a gallery of deer, and wild turkeys. Enjoy this peaceful corner of the Alisal Ranch Course.







If you grew up flinging a Frisbee you already have the basic skills to enjoy the Alisal's brand spankin' new 9-Hole Frisbee golf course. Nestled among the rolling hills and majestic oaks, located just across from where you catch the lake shuttle, you will find everything you need for your whole family to play. Designed by the Ranch's head Frisbee pro Doug Browand, the course is an easy-to-play par 27 suited to disc golfers of all ages. Playing the course is complimentary for Alisal guests. Just mosey down to the start area, open up the large cabinet and you will find all the equipment necessary. Just grab a shoulder bag and in it will be three new Innova discs (a driver, mid-range

and a putter). Also in the cabinet are scorecards and course maps. Fire away from the tee and eventually try and land your disk in the metal baskets that represent the different holes. If you have never tossed a Frisbee, or are new to Frisbee golf, the Ranch is mighty happy to offer free lessons from March 1 – May 28. Come out any Wednesday from 1:00-2:30pm or Saturdays 11:00am – 12:30pm and you can get tips on disc release and shot selection. The course is open daily 8:00am – 5:00pm. It's a great way to spend time with the whole family, get some exercise and probably see a few deer along the way. Head on out and toss your cares away.

## CUSTOMIZE YOUR ALISAL ADVENTURE

Want to wow your special someone with a room full of flowers, or lock in a private golf lesson with one of the pros? The Ranch's guest services team can make it happen. Guest services are the folks that can sign you up for

a whole host of activities to help make your stay extra special.

Your contact with guest services will usually start about 30 days from your arrival. They will reach out, say howdy and send you some reading on all

the activities available at the ranch and the spa. They will also ask about your dining time preferences and if you have any food restrictions. These fine folks will also check back about a week out from your show-up time to see what activities you have a hankerin' for and make sure you get signed up. (Most activities at the Ranch require pre-booking.) With so much going on at the Ranch, making sure you secure your spot takes the stress out of wondering if there will be room for you in your favorite activities. Some of the items guest services

can help you with are group trail rides, guided road bike trips, the famous breakfast ride, private fishing lessons, archery, and air rifles. They can also book tee-times, reserve tennis courts and get the youngins set up in activities like Kiddie Korral or Kid's Night Out.



Alisal Guest Services' Team



# *Alisal After Dark* **IS A HOOT**



Many guests after a full day on the trails, the lake or the links, look forward to a quiet evening with a delicious dinner, a peaceful stroll around the grounds followed by a little shut-eye. However, for those looking to stay active after the sun goes down, the Ranch has plenty for you to do. How about

experiencing our Owl Prowl? This popular evening hike happens Tuesday and Friday 7:30pm-9:00pm and is led by the Ranch naturalist. Groups of up to 12 go on a stealthy search for elusive owls. Fun for the whole family (kids over 7 allowed, children under 12 must be accompanied by an adult)

the group will learn interesting tidbits about our feathered friends and hopefully spot one in the wild. Be sure to contact Guest Services if you would like to sign up for this unique adventure.

In addition to owl hunts, there are plenty of other fun evening festivities available at the Ranch. Every night you can build your own smores and watch a family-friendly movie on a big screen. Wednesday nights you can kick up your heels with some country dancing. Friday nights, sample the area's best wines at our Taste of the Valley event, with complimentary tastings and delectable appetizers, or perhaps try your luck at family bingo for fun prizes.

Another popular evening gathering place is the Ranch's Oak Lounge which is open everyday from



4:00pm-10:00pm (adults only after 9:00pm). Mosey on in, have a sit, enjoy an adult beverage, non-alcoholic beverage, or gourmet coffee and soak in the spirit of the Old West. Complimentary hors d'oeuvres are served from 5:00pm-7:30pm, with live music in the evenings.

For a full list of day and evening activities, check out the Spring Activities Guide available on our website under the Play tab. It's mighty good readin'.



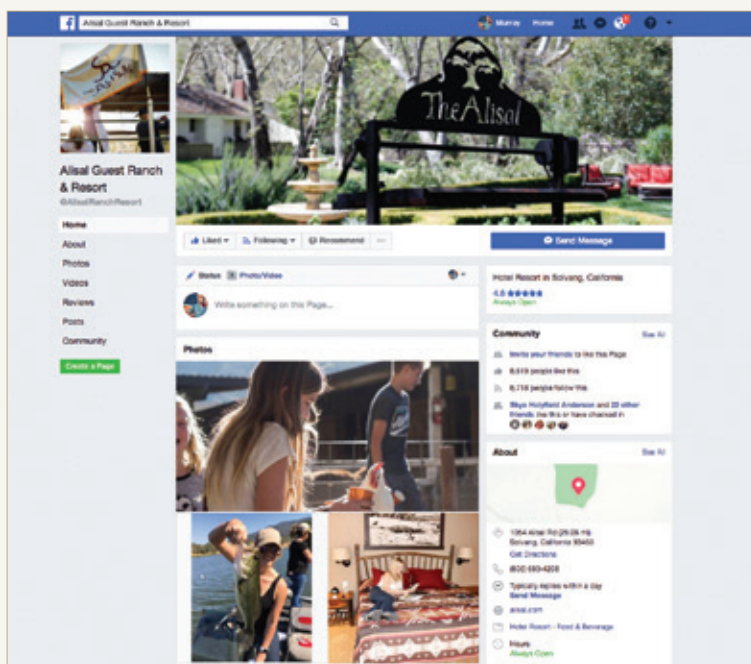
**View our Activity Guides** ➔

# THE LAKE IS FULL OF GOOD NEWS

Not that long ago the ever-popular Alisal Lake was low and getting lower, but today thanks to last season's hearty rains, the lake is 90% of capacity. A full lake means happy fish and March is spawning time so the Large Mouth Bass and Blue Gills are really biting. So far this season the record catch was a husky 5½ pound bass. Fish and guests aren't the only ones happy about the water levels, the wildlife is also flocking to the cool waters making for some exciting viewing. Don't be surprised if you see deer, coyote, wild turkeys and an occasional bald eagle.

This spring our lake guides are offering up Intro to Paddle-boarding, where you get the board, the paddle and the basics to get you out on the water. The lessons can handle up to six people. The big news (so we saved it for last), is the Ranch is bringing back a guest favorite - The Angler Package. The

package includes a two night stay (double occupancy) breakfast and dinner, golf privileges, and guided fishing for two for a 3-hour trip, complete with 21 foot bass boat and top of the line pole and tackle. That kind of fancy fishin' is bound to provide you with a couple good fish tales.



## FOLLOW ALL THE FUN

Looking to keep the Ranch spirit alive all year? Want to prepare for an upcoming visit? Seeking a way to share your great Alisal memories with friends, family and fellow buckaroos? Then click, scroll and saunter over to the **Alisal's Facebook page**. Here you will find the latest Ranch news, great guest videos, photos and comments, along with all sorts of interesting tidbits from our Alisal family. Sometimes you can find a tasty recipe from Executive Chef Endy. Other times you might discover an inspirational country-style wedding tip, or a great sightseeing idea.

We encourage you to follow us, like us and share your stories and photos on our Facebook page along with checking in with us on Twitter (new handle **@alisalwranger**) and Instagram. You will find our handles and links on our website homepage.

It's fun to be social online, but be sure to recharge those great memories with another real-life trip to the Alisal. See ya soon!



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