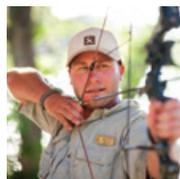


PUBLISHED WHENEVER A LITTLE CORRAL DUST NEEDS KICKIN' AROUND

Riders Of The Alisal

SUMMER 2018



Your Guide to
SUMMER FUN

SUMMER ACTIVITY GUIDE OFFERS COOL IDEAS FOR ALL AGES

The long lazy days of summer are no match for the long, long list of fun activities available for every member of your family. Whether you are toting some little buckaroos, some antsy teens, or just coming with a special someone, the **Summer Activity Guide**, available online at www.alisal.com, is a must read.

For youngins under six (that are potty trained) the Alisal has the Little Wranglers Club, where during the day our well-trained team of tyke handlers can keep your little ones happy and busy with games, crafts and snacks. For youngsters six to twelve who want some independence from their parental units, the list of activities available day and night are plenty to tucker out even the most active family member.

For Kids with a hankerin' for crafts, we offer in our **Children's Activities**

Center (daily 9:30-5:30), candle making, tie-dying and other fun projects. There are also supervised games like balloon toss and scavenger hunts. When the sun starts to set, we kick up the fun into high gear with evening Pool Parties, Pizza Nite, BBQ at the Lake and our ever popular Nature Night at the Adobe, with campfire, s'mores and a chance to discover the critters that roam wild in the night.

For Teens looking to make friends and enjoy some independence, we have activities just for them. Every night there are new adventures. There is Teen Night at the Lake with a campfire, s'mores and volleyball, Late Night at the Adobe, and a new offering—Night at the River Grill, with music, games, snacks and stargazing. We even offer supervised off-site trips to the local movie theater to catch the latest release. These events are

just a little taste of what teens can enjoy at the Alisal.

Of course the Ranch has plenty for the adults and the whole family to enjoy this summer. How about hitting the trails on two wheels instead of four hooves. Our guided mountain bike trips are a heap of fun and good exercise. For biking with a more laid back feel perhaps a road bike trip to a local vineyard is more your style. Up at the lake you can channel your inner gunslinger with a visit to our air rifle range, or try your hand at archery. Both activities are offered twice a day, all week long. While you're at the lake you can also unwind with some fishing, or set out and explore the waters on our stand-up paddleboards.

For those who like to find their adventures off the beaten path we also offer our new Disc Golf Course

(with an introductory lesson if you have never played) and our ever-popular Ropes Course. If running around on courts is your thing we have our traditional tennis and (new this summer) we have also added pickleball. With all these activities, and many more, you will want to read up in the Activities Guide then sign-up with our Guest Services team before you arrive. They can make sure to save your spot. If you don't sign-up before you arrive, we highly recommend you hightail it to the front office as soon as you get here. Adding a few special adventures to your Alisal stay is sure to get a big "yee-haw" from the whole family.



[View Summer Activity Guide](#) ➔

SUMMERTIME - AND THE EATIN' IS EASY



More about Chef Anthony →

Ask Alisal Executive Chef **Anthony Endy** to sum up his summer menus and he says, "It's all about keeping it easy, fresh and flavorful and adding live flame whenever possible."

"Shopping local, growing our own and finding the freshest ingredients is the starting point for great summer dishes," says Chef Endy. "There will be plenty of leafy greens, sweet corn, and Ranch-grown heirloom tomatoes." Some of the mouthwatering main dishes guests will enjoy are BBQ Brisket, lobster tails, thick-cut chops and tasty plank salmon.

Culinary Events...

In addition to the delicious everyday fare, the Chef also has some special events planned. In early September, he along with noted chef Budi Kazali, are hosting a "Gathering Table" event, with the theme being East meets Old West. Asian inspired

the festive, friendly atmosphere will be enhanced by selections from top local vintners. Also on tap for early fall is a special BBQ Bootcamp with guest chef Steven Raichlen. Chef Raichlen (host of the TV show Project Smoke)

is an innovative world-class pit master who will share unique methods for getting the most out of your grilling experiences. Be sure to **sign up early** for this event, as it is sure to be as popular as a fan in a heatwave.

"It's all about keeping it easy, fresh and flavorful and"

dishes will share the spotlight with classic Western flavors. The offerings will be served in small bites "dim sum" style. It will be held in the Ranch's Sycamore Room and



RECIPE: *Smoked Beef Ribs*

A Summer Recipe You Can Sink Your Teeth Into

Ingredients

- 1 Each 3-Bone Rack Full Block Cut Beef Ribs, Center Cut (Approx 5-8Lbs)

MUSTARD MARINADE

- 1 Cup Yellow Mustard
- ½ Cup Whole Grain Mustard
- ½ Cup Worcestershire Sauce
- ½ Cup Water
- ½ Cup Apple Cider Vinegar

SEASONING BLEND

- 1 Cup Salt
- ¼ Cup Black Pepper
- ¼ Cup Granulated Garlic
- 2 Tbsp Lemon Pepper
- 2 Tbsp Dried Ancho Chile Powder
- 1 tsp Cayenne

GLAZE

- 1 Cup Brown Sugar
- 1 Cup Honey
- 1 Cup Beer, Brown Ale
- ½ Cup Bouillon Paste



If you're a fan of hearty grilling favorites you will love Chef Endy's recipe for Smoked Beef Ribs. These slow smoked "bad boys" will have your mouth watering all day in anticipation. When they are ready for serving, the chef suggests you add some nice Yukon gold potatoes or Santa Maria style beans on the side, and wash it down with a frosty local brew with perhaps a hint of citrus. Put it all together with a passel of good friends and you'll have yourself the perfect summer dinner.

Preparation

1. Prepare a hickory burning smoker to 250 degrees.
2. Brush the beef ribs on all sides with the marinade and liberally season both sides of beef.
3. Place meat in smoker and smoke for 5 hours.
4. Remove Meat from smoker.
5. Slather the meat with the glaze, and wrap with foil.
6. Place ribs back in smoker and finish cooking for 1 hour at 250 degrees and then remove and enjoy with your favorite sauce (*I'm partial to horseradish cream*).

Add More *Yee-Haw* to Your Horse Riding Experience



[Explore Horseback Riding](#) ➔

For some, a casual ride on one of Alisal's great trails is all the horseback riding they need. However, if you are a horse lover and want more, Head Wrangler, Jill Rivoli, has unveiled some exciting new additions to the Ranch's horse program. One sure-to-be-popular addition, is the Horsemanship Class (Intro to Horses Part 1 and 2). This is a unique hands-on experience for those who are interested in learning more about grooming and prepping horses before a ride. Jill invites you to saunter on down to the barn and learn from the wranglers about catching, leading, brushing, saddling, and feeding the horses as well as learning the "ins and outs" of the equipment

the wranglers use. This is an opportunity for the entire family to learn a heap more about horses (children under the age of 12 must be accompanied by an adult). The Monday classes will have different content than the Friday class so feel free to sign up for both!

Other big changes that are coming to the riding program involve more chances for guests to participate in the ever-popular Wednesday night Rodeo. If you want to get out in the arena and show your stuff, one new opportunity is Drill Team Riding. To be part of this fun event you start by joining the Drill Team Riding Class held on Tuesdays. Riders will learn the choreographed riding

pattern for the opening ceremonies of the Wednesday rodeo. It's a great chance to try something new with the horses and in the process, become a stronger rider. You'll also get to know the other riders and form your own team for the week. (Riders must join the Tuesday class to learn the pattern of the week to be eligible for participation in the rodeo).

Barrels of Fun...

Another new riding opportunity that is available at the Rodeo is Barrel Racing. If you would like to learn the fundamentals of Barrel Racing (one of the most popular rodeo events) this is your chance! Barrel Racing requires balance, timing, and

refined control of a horse. This class will teach you the basics including: how to independently control a horse in the arena, and work towards completing a full pattern at a trot. Both men and women enjoy this fun, fast paced show of skill. If you have a hankerin' to learn Barrel Racing the class is open to intermediate or advanced riders age 12+ with a maximum capacity of six riders per class. It is offered June-September on Mondays from 12:30-1:30.

For these high-spirited horsemanship classes, to participate in team sorting, or other events, **be sure to sign up early through guest services.**

HORSE TALES

This month's featured horse

Name: Danny Boy

Color: Dark Brown

Breed: Quarter Horse

Age: 29 years old

His Horse Tale: "Danny Boy" is a 15-hand, quarter horse that is a familiar face to many families, and these days a favorite of most children. Danny came to the Alisal as a green-broke youngster with a lot of spirit. He spent a good amount of his early career with only wranglers and advanced guests, but with a little maturity and time Danny Boy has become one of the most reliable horses around. Now at almost 30 years old he has been a go-to horse for many corral lessons, beginner breakfast rides, and even spent a few months as a lead around horse.





Gatherings at the RANCH

Rustic Ranch Weddings ↻



FROM "YAHOOOS" TO "I DOS"

When it comes to the Ranch, if you want to put together a special event, or tie the knot, the person that can make it all happen is our Conference Service Director, **Christina Oliver**. For over five years she has been helping corporate and group guests create magical moments at the Alisal. Whether it's finding the perfect indoor or outdoor venue for the event, helping set the menu, or bringing in media equipment and special decorations, she does it all.

"I love showing guests all the possibilities that are available at the Ranch and watching them get really excited," says Christina. "I have helped couples find the perfect spot to exchange vows overlooking the golf course and have helped corporate groups put on empowering team-building events out on the lake." If you want live music and mouthwatering BBQ for a family reunion - no problem. If you're planning a corporate retreat

for 100 of your top performers and need a comfortable indoor meeting space - piece of cake. Want to have full run of 10,500 acres of opportunities for fun and memories, you can even take over the whole ranch. "This Spring, a family is hosting a wedding at the Ranch and has reserved all the rooms. They are doing the whole thing from shower, to ceremony, to after "I do" events right on property. It's great, because the entire staff will just be focused on them. The wedding is going to be

spectacular," says Christina.

Christina and her team can also arrange off-site group excursions to concerts, local wine and beer tastings, and much more.

If you've got a group with a hankerin' to whoop it up at the Alisal and you would like to plan a site tour, be sure to give Christina a holler through the front desk and she'll help you plan an event to remember.

Gather at the Alisal ↻





New Director Puts Some Extra Giddy-up In Ranch's Fare

Yee-haw! The Ranch has recently lassoed **Kyle Erickson** as the new Food and Beverage Director. Kyle, a native of Santa Barbara, has been involved with the high-end food and wine business for almost two decades. Previously he had a wine import company for 11 years and since October of 2017 he has been a wine consultant to the Ranch. However, his ties to the

Ranch's culinary team go back 13 years when Kyle worked alongside Alisal's Executive Chef Anthony Endy at the prestigious Wine Cask Restaurant.

Kyle's expertise and enthusiasm for great food and wine is already making an impact all over the Alisal. At the Oak Room Lounge he is revamping the cocktail

menu and bringing in some very unique offerings. For fans of adult beverages there are new barrel aged cocktails and other spirited treats. At the poolside Chuckwagon Grill he is unveiling some very tasty smoothies. Try the kale smoothie or lemon sorbet smoothie and you will agree healthy has never tasted so good. Kyle is also beefing up the to-go menu at the Chuckwagon

with new sandwiches, sure to be a big lunchtime hit.

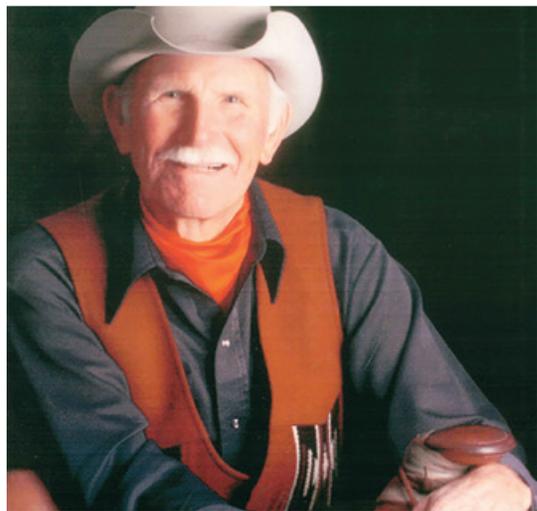
Kyle, his wife and two young children are Sante Ynez Valley residences and are looking forward to being members of the Alisal family for a long time to come. If you see Kyle around the property give him a tip of the hat and let him know how he's doing.

— SPIRIT SPOTLIGHT —

Whether you've been riding the dusty trail, or playing a round on the links, a tall cool adult beverage may just be the thing to rejuvenate your spirits. One of the new signature drinks that Kyle Erickson has introduced to the Oak Room Lounge is called "Campfire Smoke". This cool concoction has a little heat and a bit of kick and is mighty satisfying. It features smoky top-shelf Del Maguery VIDA Mezcal, lime, agave, and locally made jalapeño syrup, all shaken over ice, then garnished with a slice of tajin mango. It's a tasty treat that's sure to put some giddy-up in your get along.



Fond Memories of a Cowboy Poet



Cowboy lore, songs and poetry have always been a way of sharing the heart of the Western experience. At the Alisal, for more than 60 years, the king of cowboy wisdom and colorful poetry was beloved wrangler **Jake Copass**. Anyone who visited the Ranch from 1946 to the early

2000's is sure to have a Jake story of their own. Maybe it's the memory of his warm howdy as he rode up on his faithful horse Doc. Maybe it's the look of wonder on youngins' faces as they listened to Jake's tales and poetry on the Adobe Breakfast Ride

or around the campfire.

To the wranglers who worked with Jake during his time at the Alisal, he was more than a cowboy icon, he was a dear friend. A couple of his long time trail-buddies, **Skip Cole** and **Dick Silva**, were eager to share

a few of their favorite memories of Jake.

Skip shared how when Jake was serving in the cavalry in WWII he would write his letters home in the form of poems and that's how his passion for poetry all began. When the war was over, he was sent to Santa Barbara to help retrain the returning horses. As part of the rehab process he especially liked leading vets on rides. That start, as an informal wrangler, led him to hire on as the Alisal's first wrangler in 1946. For years he worked as both a wrangler and on the cattle side of the Ranch.

Herding cattle is where Dick Silva first met up with Jake. The two became fast friends and even looked a bit alike. For years Jake compiled his poetry and eventually released a book called *(It Don't Hurt to Laugh)*. He would travel the West reading his

book at cowboy gatherings and of course share it with his friends at the Alisal. One day Dick and Jake were driving out to look over some new horses and Dick threw out the idea that maybe Jake could record his readings on cassette. Not long after, Jake released a cassette and poetry fans could hear his warmth and the Texas twang that brought his poems to life.

The world discovered Jake and he appeared in the movie *Of Mice and Men*, was in a Shania Twain music video and was even the Honorary Vaquero at the Santa Barbara 75th Fiesta Rodeo.

Jake's passion for the Western lifestyle is still an inspiration to today's Alisal wranglers and his spirit is woven into the fabric that makes the Ranch a little corner of the "Wild West".

Ants in Your Pants – Poem by Jake Copass

*Did you ever lay down in your ole bed
roll?*

to get some much needed rest

Just to be woke up in a little while

In the middle of a red ants' nest?

Bare foot you hobble through the thorns

Pull your bed out to the side

Soon you find out, that don't help

You just gave those ants a ride.

Then you hear some ole cowboy say,

'Kid, why don't you be quiet?

Them damn ants they won't eat much

You just got them on the fight.'

You think you might as well get up.

It seems your only chance

It don't take long to figure out

There's more roosting in your pants.

No>w all of you young Waddies

Just remember what I said...

You better do some scouting

Before rolling out your bed.

No>w if you think I'm fooling

Go on and take the chance

But don't be howlin' out for help

When those red ants are in your pants!





Kids LOVE the Barn ➔

DRAGONS, BUNNIES AND BIRDS...OH MY



If you are an animal lover of any age, you're bound to be in hog heaven at the Alisal barnyard. The barnyard, run for the last 14 years by Manager Dawn Koncsol, is a place to learn about grooming, feeding, egg gathering and most importantly respecting animals of all shapes and sizes. Dawn or "D" as most long-time guests know her, has assembled quite a menagerie. There's a full-size horse, ponies, miniature horses, goats, a pot belly pig, Zebu miniature cattle, a large African tortoise, chickens and ducks, and that's just to name a few. For

those who like their critters small, fluffy and cuddly Dawn has set up a bunny shed where guests are



invited to feed and get up close and personal with a small herd of bunnies and guinea pigs.

"One thing that really sets us apart from most animal programs is that our animals are off-rope and are friendly with guests because they want to interact with them not because they are looking to be fed," says Dawn. She points out that feeding the larger animals is not allowed. "Our animals have made the Alisal their home, with many of them living here all their lives. So when families return, chances are they can reconnect with their favorite barnyard family members."

If wildlife is too wild for some, the barnyard is for the first time, offering a program called "Alisal Rocks". Here you can hunt for the perfect rock, paint it up and leave it behind as your marker of a great time that you can revisit every year.

Of course no story about the barnyard would be complete with out a mention of two of its biggest stars; Cora the Chihuahua, our unofficial Ranch pup, who enjoys playing soccer and giving kisses, and Chula our big, bold cockatoo who loves singing and dancing.

The barnyard is a place for family members of all ages, but all children need to be accompanied by an adult. Be prepared for a little dust, a symphony of wild sounds and plenty of fun and laughter. It's wild, pardners!



A GRAND ADVENTURE WITH THE GRANDKIDS



In 2006 Dan and Sandy Everett first discovered the Alisal. At the time both were golfers looking to test out the Alisal's two scenic courses. Time and life detoured them from a return visit to the Ranch until last year when they decided the Alisal was just the place to give their grandchildren an authentic western adventure.

tow, they hit the trail from northern California to share some quality family time. According to Dan, "We had done Disneyland and



With young Luke (age 10) and Ashley (age 8) in

Legoland with the grandchildren and we thought the Alisal would be a different kind of experience we could share with them. The kids did it all. Ashley couldn't get enough of the horses and both children loved archery, the air rifles, biking and crafts". Dan and Sandy and the youngin's all enjoyed the breakfast at the adobe, quiet times by the pool and the relaxed meals. "It's nice to see the kids dress up a bit for meals and no TVs in the rooms means more bonding time", Dan added.

The group had so much fun they came back again this year. Dan and Sandy happily explain to their friends that a trip to the Alisal with the grandkids is more than just a vacation, it's a chance to create memories for a lifetime. "It's a safe place where kids can enjoy life the way it used to be", says Dan.

We tip our hats to the Everetts and say, "We're mighty proud to consider you part of the Alisal family".



SHARE YOUR MEMORIES



Everyone has their own unique story tell about their experience at the Ranch. If you want to share your favorite story or photos please send 'em our way, we can't get enough of them! Who knows, maybe you'll be in the next issue of *The Riders of the Alisal*.

Send stories and photos to: Howdy@Alisal.com

Or just ping us on Social.

