

TUSCO TIMES

OFFICIAL NEWSLETTER OF THE TUSCO LONG RIDERS

"The Shooting Makes It Fun, the People Make It Special"

September 2020

Writer/Editor: Baby Doll Blue

September 5th

What else do we do on a beautiful Labor Day Weekend if not shooting? Thank you to all who came out this month and to all those that helped in setting up the stages. This Club would not be what it is without you all. This month's Top Overall Shooter is Gray Hare and our Top Ladies shooter is I.V. Woody. Congrats to you both! Thank you Life-R for the donations to our prize table. Next month is our Annual 3-day shoot, High Noon, and we hope to see you all there!

Top 20

1. Gray Hare
2. Stone Creek Drifter
3. Swiss
4. Buckaroo Bubba
5. Buckshot Charlie Bill
6. Kid Glove
7. Cheyenne Culpepper
8. Life-R
9. One More Woody
10. Smokin Joe Buck
11. Cheatin Charlie
12. N.A. Custer
13. La Porte Lefty
14. Swiftwater Jack
15. Rye Miles
16. Thunder Creek Kid
17. Loquacious Loner
18. Prairie Cole
19. Jesse Duke
20. Thaddeus Jones

Clean Shooters

Flint N. Steel
Gray Hare
Prairie Dawg
Shenango Joe
Short Gun Shorty
Smokin Joe Buck
Swiftwater Jack
Thunder Creek Kid

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Next Shoot:
High Noon
Oct 2nd-4th, 2020

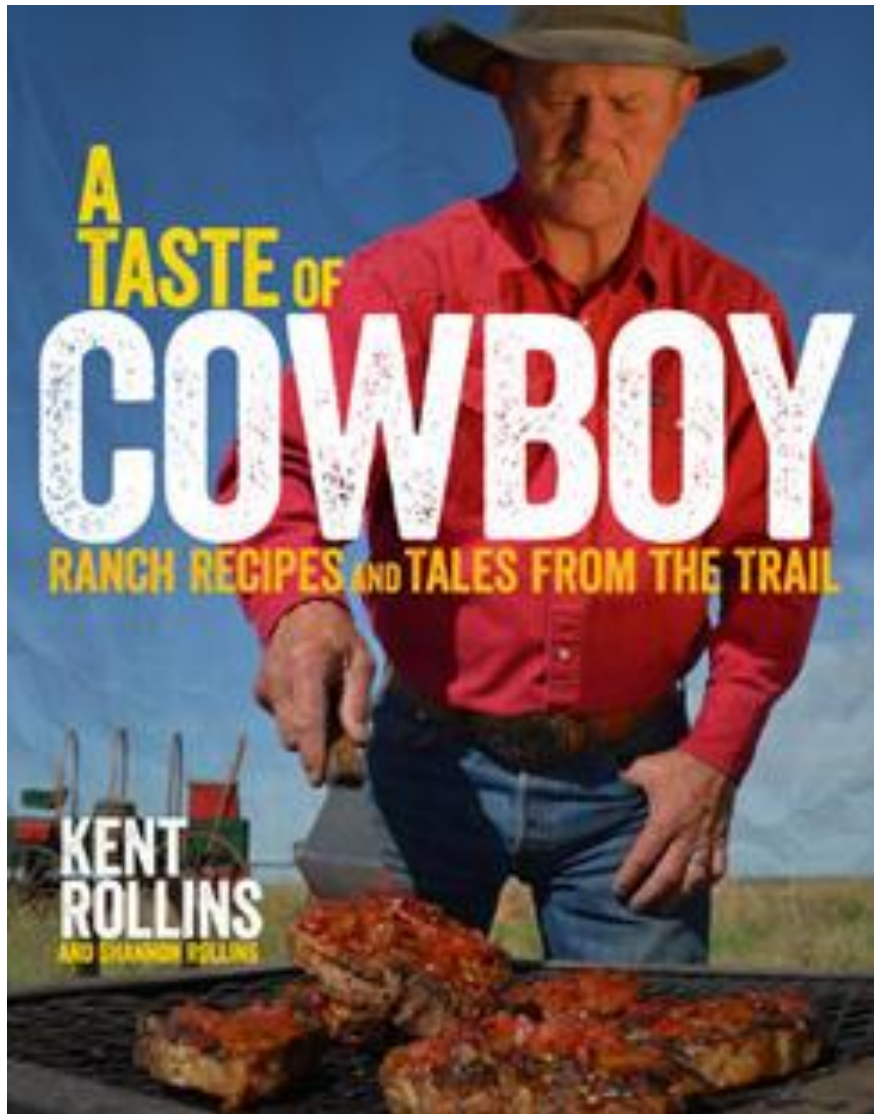


Prairie Dawg's Old West Chronicles

A Compendium of Useful Information

September, 2020

Cowboy Chuck – Part 2



Back in the days of cowboys and cattle drives, the ranch cook and cattle team cook played an important role and wielded enormous power.

Because the cook determined whether a cowboy received a decent meal after a hard day of wrangling cattle, cowboys were always on their best behavior with the cook.

Not even the lawmen of the day could get such good behavior from cowboys.

In honor of the old Western ranch cook, we present authentic cowboy recipes that you can fix next time you want to harness your inner John Wayne.

Enjoy.

The following recipes are from Rollins' recently published cookbook, "A Taste of Cowboy: Ranch Recipes and Tales from the Trail" by Kent Rollins and Shannon Rollins (Houghton Mifflin Harcourt).

Sparklin' Taters by Kent Rollins

"So what makes 'em sparkle?" That's the question I'm always asked. I tell folks it's because they put a sparkle in the eye of anyone who eats them. But you'll see by the ingredients that's not the only reason.

I was on the 5R Ranch in the Texas Panhandle, about to prepare the last meal before we had to break camp and go home when this recipe accidentally came about. I wanted to fry up some taters, but I realized that I didn't have any oil left over. I prowled around to see what I had, and lo and behold, found some Sprite. The soda has a delicious caramelizing effect on the potatoes. Serves about 6 hungry cowboys.

Ingredients:

5 russet potatoes, sliced 1/4-inch thick
7 slices thick-cut bacon, cut into 1-inch pieces
2 jalapeños, diced
1 large yellow onion, sliced
2 tablespoons minced garlic
Seasoned salt and black pepper
3 to 4 cups lemon-lime soda (Sprite, 7-Up)



Instructions:

1. Preheat the oven to 400°F. Lightly butter an 11-x-13-inch casserole dish.
2. Place the potatoes in cold water and set aside.
3. Place the bacon in a large skillet and cook over medium heat for about 4 minutes, or until it begins to brown. Add the jalapeños, onion, and garlic. Reduce the heat to medium-low and continue cooking, stirring, until the bacon is three quarters done (not crisp) and the vegetables soften, about 8 minutes. Remove from the heat.
4. Drain the potatoes. Place a layer of potatoes in the casserole dish. Cover with half of the bacon mixture and sprinkle with the seasoned salt and pepper to taste. Repeat with the remaining ingredients. Pour the soda over the entire dish until about three-quarters full.
5. Cover the dish with tin foil and bake for 20 minutes. Remove the foil and stir. Replace the foil and continue baking for about 20 more minutes, or until the potatoes are tender. Serve hot.

Tip: Covering the dish will help the liquid from boiling out, but feel free to add more soda while cooking if the potatoes don't have enough moisture to soften.

All-Night Sourdough Pancakes by Kent Rollins

Get yourself a strong cup of coffee, 'cause you'll be up all night making these. Well, that's not true, but you could tell folks that if you want them to think you slaved over their breakfast. Usually all-nighters make your head hurt, but this recipe does all the hard work for you. Make your sourdough starter the night before, and while you're sleeping, it will be making your breakfast.

These are a nice change from your regular ole buttermilk pancakes. You'll get a tangy sourdough flavor with a little sweet too. By the time you cover them with a slab of butter and syrup, your tongue will slap your teeth wanting more. Makes about ten 4-inch pancakes.

Ingredients:

2 cups Sourdough Starter (see below), briefly whisked before measuring
1 large egg
2 tablespoons vegetable oil
2 tablespoons sugar
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon vanilla extract
½ to ¾ cup all-purpose flour
Butter and maple syrup for serving



Directions:

1. In a large bowl, whisk together the starter, egg, oil, sugar, baking soda, and salt. Let sit for 1 minute.
2. Whisk in the vanilla. Slowly begin stirring in the flour until it reaches a pancake batter consistency.
3. Heat a large skillet over medium heat. When the skillet is warm, coat it with butter or cooking spray.
4. Pour the batter onto the skillet in batches, making about 4-inch pancakes, or use a ¼-cup dry measuring cup. Cook until bubbles begin to form and the undersides are golden brown. Flip and cook the opposite sides to golden brown. Serve warm with syrup and butter.

Sourdough Starter

Sourdough is like my old hat; it has many uses and fits in a lot of different situations, from biscuits to pie crusts to battering meat. You can even substitute it in any recipe that calls for milk or buttermilk. This sourdough is a tad sweeter and a whole lot easier to keep than most. Traditional sourdoughs are like needy horses. You have to feed them, read them a bedtime story every night, and feed them again. But you won't have to feed this one constantly, and it's ready to go in twelve hours. It was a staple for old Cookie on the trail, and it's still used on my wagon today.

Ingredients:

4 cups warm water
1 (¼-ounce) package rapid-rise yeast
5 tablespoons sugar
4 cups all-purpose flour
1 russet potato, peeled and quartered

Instructions:

1. Add the warm water to a crock jar that holds at least 1 gallon. This will prevent the starter from frothing over while it's setting up.
2. Whisk in the yeast and sugar and let sit 1 minute.
3. Slowly whisk in the flour. Drop the potato pieces into the bottom of the crock jar. Cover with a tea towel and let sit on the counter for at least 12 hours, stirring halfway through.
4. Before using the starter in a recipe, whisk it briskly. You may need to add a little warm water or flour to achieve a pancake-batter consistency before using.

Tip: The starter will be sourest with its first use, so you may want to add a little more sugar to the first recipe you use it in. I typically keep this starter for a week at a time, stirring at least once a day. However, you can keep it as long as the potato stays intact. I prefer to use a russet potato because it holds up the best, but you can use any potato you have on hand. Always cover the starter with a towel and never refrigerate it.

Recharging the Starter:

1½ cups warm water
1½ cups all-purpose flour
2 tablespoons sugar

When you have used 3 cups of the starter, whisk all the ingredients into the jar. The starter is ready to use again, or you can let it sit for 6 to 12 hours to create a more tart taste. If you're only using the starter once or twice, you don't need to recharge it.

Green Pepper Frito Pie by Kent Rollins

Boy, this brings back childhood memories. At every rodeo or school game, the bestseller at the concession stand was Frito pie. Chili meat poured into a snack-sized sack of Frito chips was simple greatness. I thought I'd help this standby with a little more spice and give you more room to work with than just those little ole chip sacks. Dive in and feed the family, 'cause this is a classic. Serves about 6 hungry cowboys.

Ingredients:

- 2 pounds ground beef
- 1 yellow onion, chopped
- 1 large green bell pepper, chopped
- 1 cup diced tomatoes
- 3 tablespoons Worcestershire sauce
- 1 (15-ounce) can red enchilada sauce
- Salt and black pepper
- 2 cups shredded cheddar cheese
- 2 to 3 cups Frito corn chips



Directions:

1. Preheat the oven to 350°F.
2. In a 12-inch cast iron skillet (or other oven-safe skillet), begin browning the meat over medium heat.
3. When the meat starts to brown, stir in the onion and green pepper. Continue cooking, stirring occasionally, until the meat has browned completely, about 10 minutes. Drain the grease.
4. Reduce the heat to medium-low and stir in the tomatoes, Worcestershire and enchilada sauces, and salt and pepper to taste. Simmer for 5 minutes, stirring occasionally.
5. Remove from the heat and sprinkle the cheese evenly over the meat mixture.
6. Place the skillet in the oven and bake for 5 to 10 minutes, or until the cheese melts.
7. Sprinkle the Fritos evenly over the top. Lightly press the Fritos into the pie and serve.

Bread Pudding with Whiskey Cream Sauce by Kent Rollins

If you have to choose just one thing to make in this cookbook, this is it. I can't believe I'm even giving y'all this recipe! I have kept it a secret in my back pocket for many years, not even sharing it with my own family. I was cooking for a rodeo in Biloxi, Mississippi, when we went to a restaurant that had the best bread pudding I'd ever eaten. I called the chef out to try to get the recipe. Turned out he was a sourdough biscuit fan, so I tried to swap recipes with him, but he must have been a horse trader from way back, because he didn't give in. It took me years to re-create it, and I think I like it even better than his. My version has a cinnamon French-toast flavor with a dense consistency. Typically bread pudding is used with old bread, but I use hamburger buns, which give it a fresher, lighter taste. Serves 12 hungry cowboys.

Ingredients:

2 cups milk
1½ cups sugar
3 large eggs
1 stick butter, melted
1 teaspoon vanilla extract
1 teaspoon cinnamon, or more to taste
1 teaspoon nutmeg, or more to taste
10 regular-sized hamburger buns
Whiskey Cream Sauce (recipe follows)



Instructions:

1. Preheat the oven to 350°F. Lightly butter an 8-x-11-inch baking pan.
2. In a large bowl, whisk together the milk, sugar, and eggs until smooth. Slowly whisk in the butter, vanilla, cinnamon, and nutmeg. If you like the flavor of nutmeg, you can add a few more shakes.
3. Tear a bun into approximately 1-inch pieces and add to the wet mixture. Repeat, using half of the buns.
4. Mash the buns with a spoon into the wet mixture until moistened. Tear the remaining buns and add to the mixture. Mash until combined, but don't mash them so much that the mixture turns to mush. The bread should be completely moistened with some bun pieces still retaining most of their shape. Taste the mixture and add more cinnamon or nutmeg, if desired. Scrape the mixture into the baking pan.
5. Bake for about 45 minutes, or until the pudding is sponge-like and springs back when touched in the middle. Feel free to make a judgment call on the baking time. You don't want it to bake completely through like a cake; remember it's bread pudding. You can err on the side of not cooking the pudding quite as long, because it will set up a little more after it cools.
6. Drizzle or drench with Whiskey Cream Sauce. Serve warm or at room temperature.

Throwdown-Winning Chicken-Fried Steak by Kent Rollins

It's safe to say I have fixed more chicken-fried steaks than any other person. It's probably the most requested dish from the wagon. First of all, it ain't chicken! It's beef: a cut from the sirloin. There are three secrets to this dish: our seasoning, the Golden Fry Batter, and a good cut of meat. I know this is good, because it's been cowboy-approved for years, but it sure doesn't hurt that it also beat Bobby Flay's recipe in a "Throwdown." Chef Flay did give it a great effort, but you can't show up at a cowboy's wagon in the blistering heat, challenge him to a Southern fried specialty, and expect to win. Serves 4 hungry cowboys

Ingredients:

2¾ cups all-purpose flour
¼ cup seasoned salt
3 tablespoons lemon pepper
1 tablespoon garlic salt
Canola or peanut oil for frying
4 (5-ounce) pieces tenderized top or bottom round steaks (see Tip)
Golden Fry Batter (see below)
Creamy White Gravy (see below)



Directions:

1. In a medium bowl, combine the flour, seasoned salt, lemon pepper, and garlic salt. Set aside.
2. In a large saucepan, pot, or Dutch oven, pour in enough oil to deep-fry the steaks (2½ to 3 inches). Heat the oil over medium-high heat until it reaches about 350°F.
3. Pick up one piece of meat with tongs and dip it into the batter and then into the flour mixture. Be sure both sides are well coated. Repeat, or as I call it, "double baptize." Repeat with remaining steaks.
4. Fry the pieces for 3 to 4 minutes on each side, or until golden brown. Cool on wire rack. Serve warm with the gravy.

Tips: "Tenderized" steaks, which are cut from the eye of round, top round, or bottom round, have been mechanically tenderized by the butcher. They look like a cross between a hamburger and steak. You can also buy sirloin and tenderize it yourself with a meat tenderizing hammer.

You can replace the Golden Fry Batter with a mixture of 2 cups milk or buttermilk, 2 large eggs, beaten, and 1 teaspoon baking powder.

Golden Fry Batter

I used to be a milk or buttermilk and egg fan when battering meat to fry, but it seemed that the coating didn't wanted to stick to the meat as well as I needed it to. This creates a thicker, crispier crust that is the secret to my chicken-fried steak and will work to create a golden crust on meats, veggies, or anything you dream of frying up.

Ingredients:

3 tablespoons powdered whole egg
3 tablespoons powdered milk
1 teaspoon baking powder
½ teaspoon smoked paprika
3 cups warm water

Instructions:

1. In a small bowl, whisk the egg, milk, baking powder, and paprika together.
2. Dissolve the mixture in the water.

Creamy White Gravy

I remember watching Mama and all those old women whip up batches of gravy with three simple ingredients: grease, flour, and milk. Gravy scares some folks, like my wife . Don't give up on a batch of gravy: You can always bring it back with a little more milk or flour. And be sure to give it enough salt and pepper. Whip this up for breakfast and serve with Sourdough Biscuits, or for an evening meal with mashed taters.

Ingredients:

½ cup bacon, sausage, or other meat grease
5 tablespoons all-purpose flour
1 ½ to 2 cups milk, warmed
Salt and black pepper

Instructions:

1. Heat the grease over medium heat in a large skillet.
2. Sift in the flour and let it come to a boil for 2 minutes, stirring and mashing down constantly with a spatula.
3. Slowly stir in 1½ cups of the milk and bring back to a light boil. Continue stirring until the mixture is smooth and reaches the desired consistency, about 2 minutes. You can add more milk or water to thin the gravy, if necessary.
4. Season with salt and pepper to taste. Serve hot.

Tip: A lot of times on ranches I use canned milk, which gives a very rich flavor, but sometimes I add a little water to thin it. You can also use heavy cream for a richer taste.

And what collection of cowboy recipes would be complete without one for.....

Cowboy Coffee

Out on the trail, coffee was a staple among cowboys. Piping hot coffee helped a cowboy shake off the stiffness from sleeping on the hard desert ground, and it was also a good beverage to wash down the morning sour dough biscuits. But cowboys didn't have the luxury of fancy coffee brewers or french presses. They had to pack light, so all they usually had was a metal coffee pot, sans filter, to brew their coffee in. No matter. A cowboy could still make a decent cup of coffee. Here's how.

1. Bring water to a near boil over your campfire.
2. Throw your coffee grounds right into the water. That's right. Filters are for city slickers.
3. Stir the coffee over the fire for a minute or two.
4. Remove the pot from the fire and let the coffee sit for a minute or two to allow the grounds to settle at the bottom of the pot. Add a bit of cold water to help speed along the settling process.
5. Carefully pour the coffee into your tin cup so that the grounds stay in the pot.
6. Stand around the fire with your left thumb in your belt loop and your coffee cup in your right hand. Take slow sips and meditate on the trek ahead.

Whiskey Cream Sauce

The bread pudding is really just an excuse to taste this. In fact some of you may want to scratch the pudding and head straight for the sauce! My friend Chris Morton calls it "Goes Over Sauce" 'cause it will go over nearly anything and make it good.

Ingredients:

1 cup sugar
1 stick melted butter
2 cups heavy cream
¼ to ½ cup whiskey

Directions:

1. Combine all ingredients in a medium saucepan.
2. Bring to a boil and boil for 1 minute.
3. If you like the whiskey taste, do not bring the sauce to a boil.
4. Instead, simply allow the mixture to warm through and serve.

See y'all at High Noon, Friday, October 2 through Sunday, October 4

News & Notes

Six Stages

We shoot six stages at Tusco. A few people have told us that they drive a good distance to shoot at Tusco and would like to shoot as much as possible. Obviously we only have room for five shooting bays. So what we do is shoot the first stage you start on twice. Consider it a warm up stage. Only five stages will be scored. You can take your best time on your first stage. If you don't want to shoot it twice you do not have to. This would provide more shooting for our shooters.

New SASS Magazine

With the new release of the SASS Quarterly Cowboy Chronicle, I once again would like to start collecting any unwanted issues of the magazine. We will use these for our promotional events, like our Tusco Long Riders' Day at Kames Sports. Please either black out or cut off your name and address or I will do it before they are passed out. Thank you!

Facebook Page

When you make a post about Tusco or share pictures on Facebook, include #TuscoLongRiders. Let everyone see what we are all about.

New Shooters Shoot for Free at Tusco

The Tusco Long Riders will be offering FREE SHOOTS to ALL FIRST TIME SHOOTERS AT TUSCO. This is ONLY for a shooter's first ever shoot at Tusco. (* this is only for monthly matches, excluding High Noon 3-day Shoot in October, and the Charity Shoot in November.)

Cowboy Swap Meet at Monthly Shoots

As a reminder, feel free to bring your old Cowboy Gear, Guns and Equipment to sell at our monthly shoots. It's a good opportunity to sell some of your unwanted stuff to your fellow shooters. Your items are your responsibility.

Pre-Paid Shoots

Looking for that perfect Gift for your Cowboy Friends and Family? How about a Pre-paid Shoot to a Tusco Monthly Match. They cost \$10.00 each at a shoot or they can be mailed for \$10.50. Contact Buckaroo Bubba at pittfandwr@aol.com or 330-348-5637 if you would like to purchase them.

Help Wanted at Tusco

If you are available to help set up target stands/props before our shoots it would be greatly appreciated.

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www.bigirons.com

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www.blackhandraiders.com/home.html

Brown Township Regulators

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www.browntownshipregulators.com

Firelands Peacemakers

Rochester, Ohio
www.firelandspeacemakers.com

Greene County Cowboys

Xenia, Ohio
www.gcfng.com/gccowboys/index.html

Henderson Wild Justice League

Williamstown, WV
<http://hendersonwilds.com/>

Logan's Ferry Regulators

Pittsburgh, Pennsylvania
www.logansferrysportsmens.com

Miami Valley Cowboys

Piqua, Ohio
www.miamivalleycowboys.org/

Ohio Valley Vigilantes

Mount Vernon, Ohio
www.ohiovv.com/

Sandusky County Regulators

Gibsonburg, Ohio
<http://scsclub.org/events/cowboy-action/>

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Chillicothe, Ohio
www.sciotodesperados.com

Shenango River Rats

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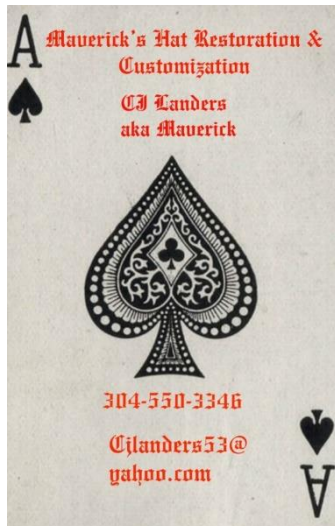


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