



Hello to our readers!

February sure flew by! It is in our hopes that you have managed to steer clear of the havoc wreaked by the torrential rain in the North State. If you were one of the unlucky ones, we wish you and your property a speedy recovery from any damages or negative impacts you were forced to endure. You remain in our thoughts as we continue on through this wet winter and onto spring.

Please enjoy the contents of the newsletter. Read on for a great beef short rib recipe, meet Tavis, a member of the Five Dot butchery team, and get Five Dot's perspective on the California Drought. We hope you find it informative and interesting.

Sincerely,

Kirby Swickard
Five Dot Ranch

Ranch Happenings

California Drought Update

Wet weather has plagued the North State with overwhelming rain, wind and flooding. Local news channels, as well as nationwide coverage, have reported on the thousands of people who were forced to evacuate their homes, suffered insurmountable damage to their homes

and property, and left without power. Utility and emergency crews have been working overtime to help those in need. Let's just say, it has been a very eventful start to 2017!

Along with the disaster, there is however a silver lining. After years of extreme drought, the U.S. Drought Monitor shows this condition no longer remains in the state of California. This may seem obvious, as you look outside and see puddles that could swallow your car, but none the less, it's official!

Click on the image below to watch a video from KQED Science portraying the disappearance of the five year drought in California.



Last month we showed images of the extreme flooding in Willow Creek Valley, the home of our ranch headquarters. Remember the cowboys in the canoe? Although we haven't experience flooding on that level since, it has still been wet! With this there are challenges, such as impassible dirt roads around the ranch that have turned to a soupy mess and are guaranteed to take hold of your vehicle and never let it go. Or the ruined hay stacks that were drenched despite our best efforts to keep them dry. Fortunately, with the bad there is the good and we look forward to a wet summer with lots of feed for the cattle, a stable supply of water and a lot of farming productivity.

Until then, we will batten down the hatches and wait out the winter and spring storms, no pun intended.

Meat of the Month



The Meat of the Month is brought to you by the Five Dot Butcher Shop and Meat Manager, Aaron Bullington, and his team of talented butchers, Tavis and Mitch.

Short Ribs

Short ribs are harvested from the brisket, chuck, plate, or under the rib of the animal. The composition of the short rib plate, or sub primal cut, is a section of the rib bone, which is adorned by rich layered fat and succulent meat which varies in thickness. The term comes from the fact that the long rib bone is cut short.

When you stop by our Butcher Shop you will undoubtedly see at least two types of short rib cuts stacked neatly on display. The first is called the 2"x3" flanken style cut, and the other is the Korean style cut which is a thinner .25" version of a flanken- or cross the bone cut short rib. If you are lucky (or order ahead!) you may encounter the English cut, when the ribs are cut parallel to the bone. Many other countries and regions have different cuts of the short rib, and we are happy to talk and walk you through other more exotic cutting options in our full service butcher shop.

Short ribs for me, evoke a strong sensory trip down memory lane. I recall sloshing home from school in the freezing wind and rain, arriving to find a woodfire burning strong and to be greeted at the door by the rich aroma of slow cooked short ribs. It made my wet socks and boots come off faster and restored the feeling in my frozen fingers and toes. There was always plenty of filling food for our family of five on short rib night, and often times we even had leftovers!

Slow Cooker Short Ribs

serves 5-6 people

Note: Please note this recipe is best when cooked ahead by one day and allowed to cool in the refrigerator overnight. This will enable you to easily skim the congealed excess fat from the top of your pot before reheating to serve.

INGREDIENTS

- 6 pieces 2" cut flanken beef short ribs, trimmed of fat
- Kosher salt to taste
- Freshly ground black pepper to taste
- 1 small fennel bulb, large diced root section, discard the tops
- 1 leek (only the bottom white part) discard the tops
- 1 1/2 cups onion, minced
- 4 cups celery, large diced
- 2 carrots, peeled and large diced
- 3 garlic cloves, minced
- 2 tablespoons tomato paste
- 3/4 bottle Morgan, Napa Rhone blend or other dry red wine
- 2 stems fresh rosemary
- 2 stems fresh thyme
- 3 pts Five Dot Ranch beef stock

DIRECTIONS

1. Preheat the oven to 420 degrees F. Place the short ribs on a sheet pan, sprinkle with salt and pepper, and roast for 15 minutes. Remove from the oven.
2. To your slow cooker add the fennel, leek, onion, celery, carrot, and garlic.
3. Add the tomato paste and wine, tie the rosemary and thyme together with kitchen twine and add to the pot.

4. Place the roasted ribs on top of the vegetables in the slow cooker and add the beef stock. Cook on a lower heat setting for 4-6 hours.
5. Carefully remove the short ribs from the pot and set aside. Discard the herbs. Strain the liquid into a refrigerator safe vessel, and add the short ribs.
6. Allow to chill overnight in the refrigerator.
7. When ready to serve, pry of congealed fat and discard it.
8. Reheat contents to above 140 degrees F, adjust salt to taste.
9. Great served with polenta, Israeli couscous, risotto, or freshly baked bread.

Enjoy!

- Aaron

[Visit the Butcher Shop!](#)

Employee Highlight

Tavis Gagon

With his unique style and friendly demeanor you are sure to have noticed Tavis behind the Five Dot Ranch meat counter. We are so pleased he has joined our team of talented butchers. With his extensive knowledge, skill and exemplary work ethic our product is in good hands, as well as the needs of our customers.

We wanted to take a moment to introduce you Tavis so you know the story behind those mutton chops and butcher's apron.

Tavis grew up tinkering with most anything mechanical, leading to an obsession with old cars and motorcycles. After deciding an undergraduate education was not in his best interest, Tavis enrolled at the Sequoia Institute, an automotive repair trade school after graduating high school. With completion of his training, Tavis worked at a couple of local dealerships and obtained Volvo Master Tech status. Following the recession of 2008, the dealer he worked for at the time closed their doors. Tavis took advantage of the circumstance by enjoying time off and figuring out how to start over. He landed a job at Whole Foods with a counter clerk position. He quickly worked his way up to a meat cutter apprentice program and then into a management role. Although he enjoyed his time at Whole Foods, Tavis was looking for a job outside of the Corporate sphere and with local roots. He applied for a position with Five Dot Ranch and has been with us ever since.



Tavis says he is very happy with his decision because he loves the quality of the product we offer and is something he can stand behind. He always enjoys the concept of giving the consumer an opportunity to hand pick a cut to have grilled there on site.

Outside of work, Tavis loves spending time with his girlfriend Shannon, and their two year old son, Cillian. Some hobbies include old cars, motorbikes, and eating good food. Luckily for Tavis there is no shortage of great food in the Napa Valley.

When we asked Tavis for his favorite cut he recommended a thick cut Top Sirloin. Seasoned with a bit of salt and pepper, seared in a cast iron skillet, and finished in the oven.

Catering

Consider us for your next event!

We are available for your private dinner, wine club events, wine release parties, crush pad lunches, harvest parties, weddings, corporate lunches, and more!

catering@fivedotranch.com

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