



LAVA LAKE LAMB
RANCH NEWS
August 2006

WELCOME...

Welcome to our new newsletter! We have so much news to report that we decided to try a new format with more space for stories and photos. We hope you enjoy reading it - please forward to it friends who are interested in sustainable agriculture, conservation and delicious lamb!

Streamside Restoration Continuing at Lava Lake Ranch

We were busy in early June installing fifteen small dams made out of biologs and planting willows in Bradsfield Creek, an area of the Ranch that has been heavily impacted in the past by overgrazing. The purpose of the biolog dams is to back up the water upstream and create a larger area for riparian plants to grow. In addition, they will slow the velocity of the water during high flows and catch sediment. The result should be stabilized, revegetated creek banks, better water quality downstream and more habitat for wildlife.

See Restoration, Page 2



Lava Lake Lamb at Farmer's Markets

We're all very excited to be participating in two weekly farmer's markets here in the Wood River Valley this summer. Cheryl Bennett will be on hand in Ketchum on Tuesdays and in Hailey on Thursdays with Lava Lake's gourmet organic lamb, recipes from local chefs and information on sustainable agriculture. If you're in the Sun Valley area this summer, please stop by and see us!



Operations Manager Cheryl Bennett, owner Kathleen Bean and daughter Phoebe at the Hailey Farmer's Market

Recipe of the Month: Orange Honey Dijon Marinade

This recipe is a favorite in Sun Valley this summer.

- 2 cups Dijon mustard
- Juice of three oranges
- ¼ bunch rosemary, coarsely chopped
- 2 tsp chopped ginger
- 2 tsp chopped garlic
- ½ cup honey
- ½ cup soy sauce
- ½ cup olive oil

Blend ingredients and use to marinate a butterflied leg, lamb chops or kabobs. Grill to desired doneness and enjoy!

Restoration, continued from Page 1

We had twenty-three people out during the first week of June to help with the installation of the dams and planting of willows, wild rose, aspen and dogwood - the work crew included Lava Lake Ranch staff and friends and volunteers from the Wood River Land Trust, The Nature Conservancy and the Idaho Department of Fish and Game. During the hot summer months Kathleen Bean and daughters Phoebe and Fiona will water the new plantings to help get them established. Many thanks to everyone for their help!

Lava Lake Receives Conservation Awards from the US Forest Service

This spring Lava Lake was presented with two prestigious awards: the Intermountain Regional Forester's Natural Resources Stewardship Award and the Sawtooth National Forest's Award for Conservation Excellence. When presenting the awards, Regional Forester Jack Troyer described Lava Lake as "creative, innovative, heavily involved in research; they value and seek out the human dimension as it relates to their operations and are willing cooperators with state and federal agencies." All of us at Lava Lake are honored to receive these awards and accept them with gratitude for the work of our staff and many partners: The Nature Conservancy, Defenders of Wildlife and other conservation groups, the federal and state agencies who work in resource conservation and land management and our dedicated Board of conservation and science advisors.



Lava Lake staffers Pedro Loyola, Tess O'Sullivan, Claudio Orihuela, Mike Stevens and Leon Carhuaz proudly display conservation awards

These are just some of the many exciting things happening at the Ranch. If you have questions, comments or recipes to share please email us at cheryl@lavalake.net or call us at (208) 788-9778. Thank you for your interest in Lava Lake Ranch! Kathleen Bean, owner & news editor.

Pomona College Botany Bash on Lava Lake

Lava Lake owner Brian Bean and his brother Kirk were botany students at Pomona College in the 1970s and they invited retired professor Dr. Edwin Phillips, a seminal figure in the development of the field of ecology, and botany students from the '50s through the '80s to spend a June weekend botanizing at Craters of the Moon National Monument and neighboring Lava Lake Ranch. The 24 participants ranged in age from 14 to 91 and included some of the foremost botanists and ethnobotanists in the West. The group saw several of the region's rare plants and plant communities and sighted dozens of bird species. They were guided by biologists and geologists from Craters of the Moon National Monument and the Lava Lake Foundation for Science and Conservation, as well as James McGill of the California-Oregon Trails Association, who gave a tour and an excellent history of the Jeffrey-Goodale Cutoff, the portion of the Oregon Trail that runs through the Ranch. In addition, Carol Blackburn of Shoshone shared her botanical expertise and Tom Blanchard of Craters of the Moon Natural History Association provided perspectives on local history. Naturally, Lava Lake Lamb was grilled and pronounced delicious! It was a privilege and great fun to share our corner of Idaho with this distinguished group of scientists and natural historians; we hope to host more gatherings of this sort to call attention to the critical need to protect our region's unique ecosystems.



Pomona College Botanists at Lava Lake Ranch

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