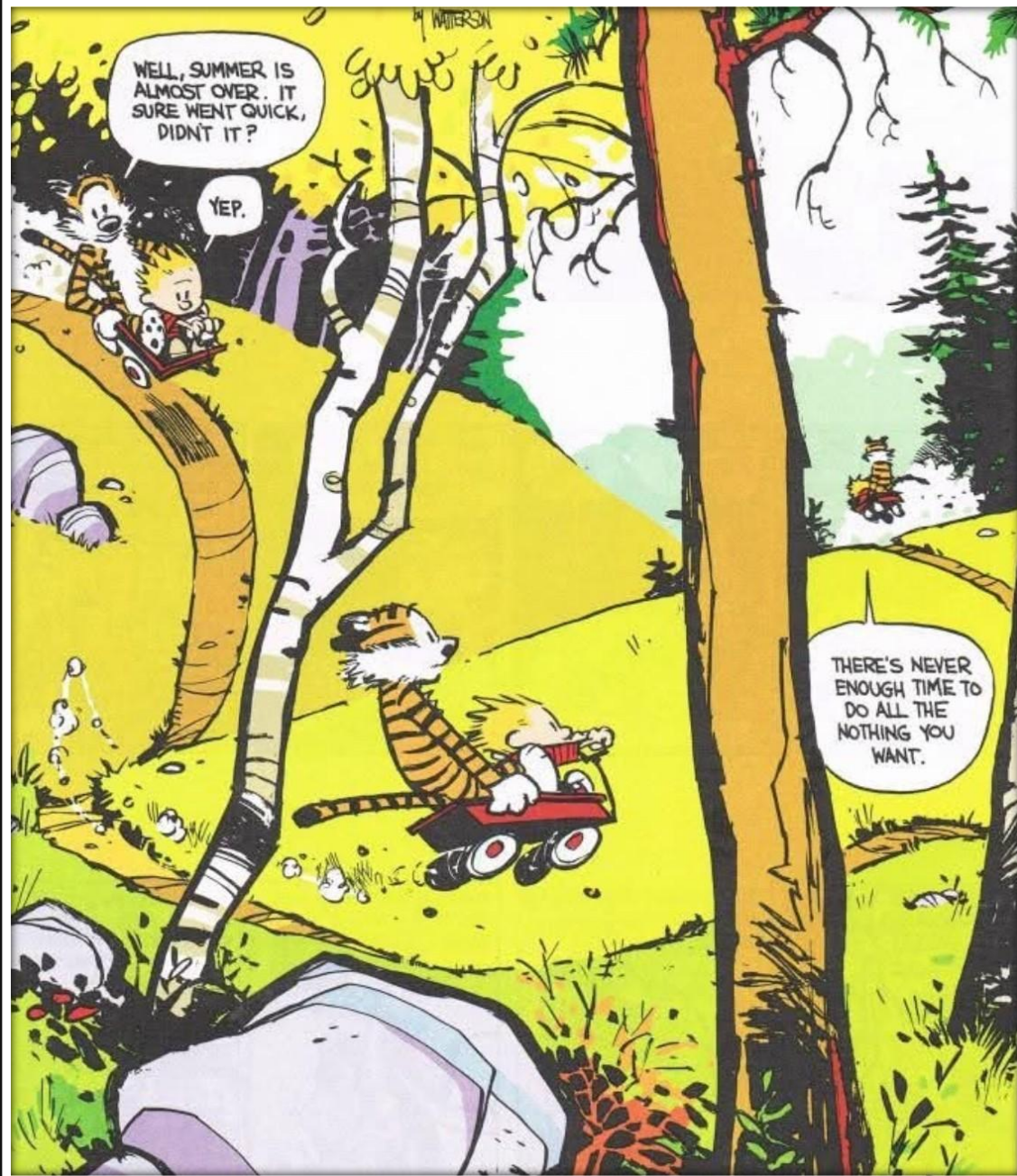


August Newsletter, 2025

Our quarterly community
newsletter, highlighting all the
wonderful things about
Crowley Ranch
Reserve!





Just like Calvin's red wagon, summer FLEW by!! Hope you've had as much fun as we did!!!

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Colorado is home to several native milkweed species, such as Showy Milkweed (*Asclepias speciosa*), Narrowleaf Milkweed (*A. stenophylla*), and Western Whorled Milkweed (*A. subverticillata*), which provide essential food for Monarch butterfly caterpillars and nectar for pollinators.

Why Plant Native Milkweed?

- Support Monarchs:

Native milkweeds are the exclusive host plants for Monarch butterfly caterpillars, providing them with food as they grow and develop.

- Attract Pollinators:

The flowers provide nectar for a variety of pollinators, including butterflies, bees, and moths.

- Easy to Grow:

Many native Colorado species are well-adapted to the local climate, thriving in full sun and various soil types.

Monarch Butterflies in Colorado

- Migration:**

Monarch butterflies use Colorado's Rocky Mountains as a dividing point, with some populations originating from the East and others from the West.

- Seasonal Presence:**

Monarchs are in Colorado from early summer through early fall.

- Conservation Efforts:**

There are ongoing efforts to conserve monarch populations, including restoring milkweed habitats and planting nectar-providing plants.

(The most common butterfly mistaken for a Monarch is the Viceroy butterfly, which shares a similar orange-and-black coloration.)



The Usage and History of Milkweed Seedpods

During World War II, children across the U.S. were asked to collect milkweed fluff — which was called coma, to fill life jackets and flight suits. The silk from the seeds is buoyant and lightweight and replaced kapok fiber from overseas. It took 2 bags of pods to make one life vest!

Indigenous communities, traditionally used various parts of the milkweed plant for food, medicine, and fiber — though it required careful preparation due to its natural toxicity. Today, the plant's silky fibers are also being studied for modern uses like insulation, stuffing, and oil spill cleanup!



Volunteering!

Discover what
some of our
community is up
to...

Volunteering

At Crowley Ranch Reserve, our neighbors, Sue & Clay have been using a GPS system to record the water supply lines and thistle patches.



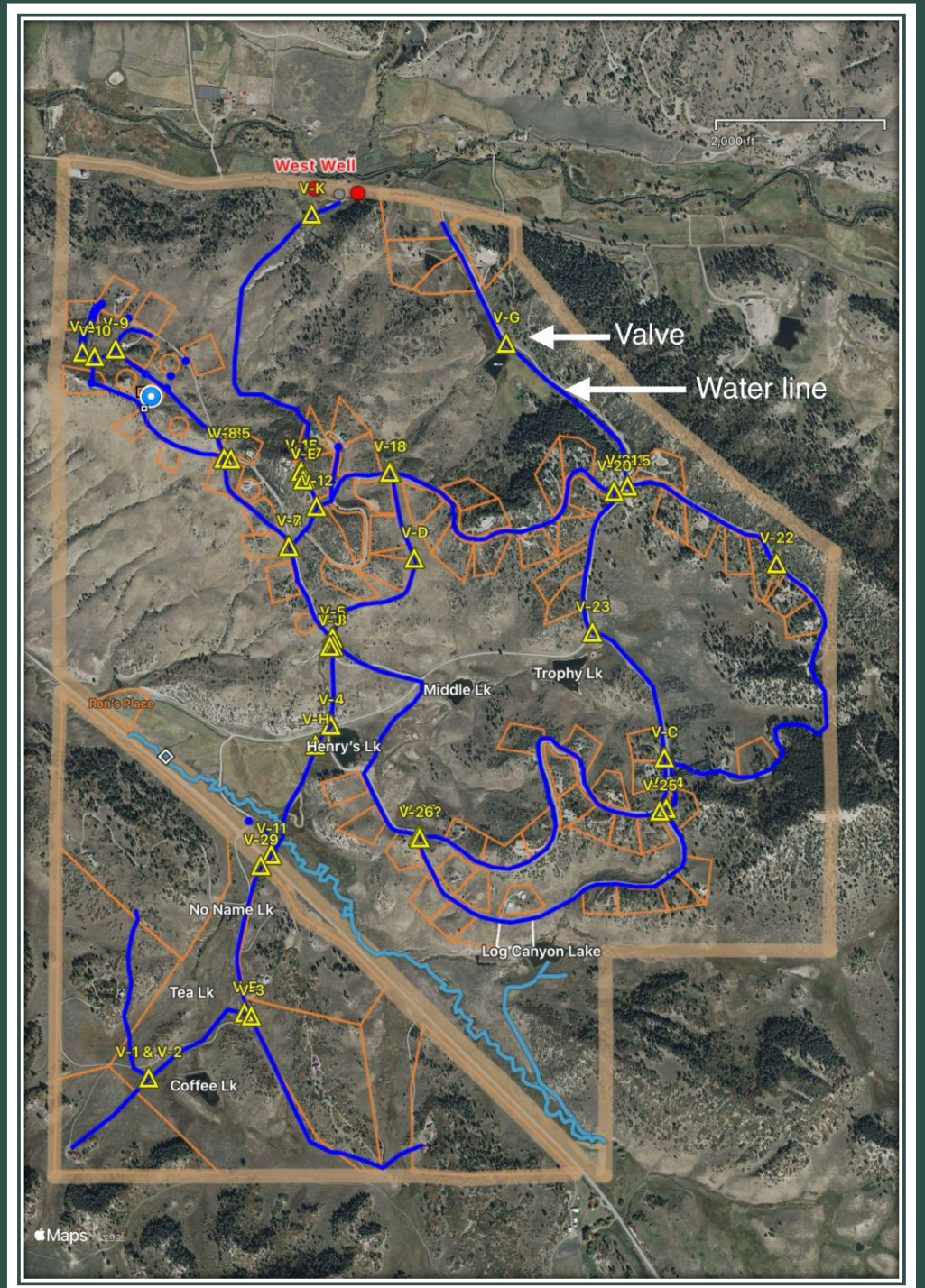
Accuracy. The GPS technology provides exact locations of the areas Sue and Clay map while walking, similar to how GPS pinpoints your position in a vehicle navigation system.

Measurements. As they traverse the terrain, the GPS tracks not only their route but also the distance covered, enabling precise measurement between points. When mapping around a thistle patch, it captures the perimeter coordinates, calculates the perimeter length, identifies the patch's longest dimensions, and determines its area. For instance, their current mapping efforts have uncovered over 19 acres of Canada thistle on Crowley – achieved without the use of tape measures or traditional surveying tools. They utilize the **Map Plus** app for conducting all mapping activities on Crowley.

Volunteering



Additionally, the app's GIS capabilities offer a centralized platform to store information about the water system, including well records and the history of component installations, repairs, or replacements. Good stuff!!





Volunteering

When it comes to someone with a true passion for trees, plants, and landscaping, Mike stands out!

His early morning routine of watering the cottonwood trees near Crowley's ponds has significantly contributed to their healthy growth this year. Additionally, Mike has managed landscaping efforts at the front gate area, including weeding, watering, and planting 12 shrubs with soil amendments – such as Russian Sage, Barberry, Catmint, and Potentilla – as well as introducing a new Aspen tree. Thanks to the collaboration with the Dillow's and Mike's dedication, we are seeing notable improvements.

Look forward to potential enhancements next spring, including updates to the Hot Tub and Back Gate landscaping.



BEFORE... Stay tuned for the 2026, AFTER!!

Volunteering

The Covenant Rewrite Group

Clockwise from top left:

- Debbie Wilson
- Matthias Montes = lead
- Dan Dillow
- Sherry Williams
- Paul Fedorko



The Covenant Rewrite Group Vision Statement:

“Committed to thoughtfully reviewing, clarifying, and modernizing our community’s covenants to ensure they reflect the shared values, priorities, and long-term interests of all members.

Our mission is to balance the preservation of community character with the flexibility needed to adapt to changing times, while promoting fairness, transparency, and sustainability for current and future residents.”



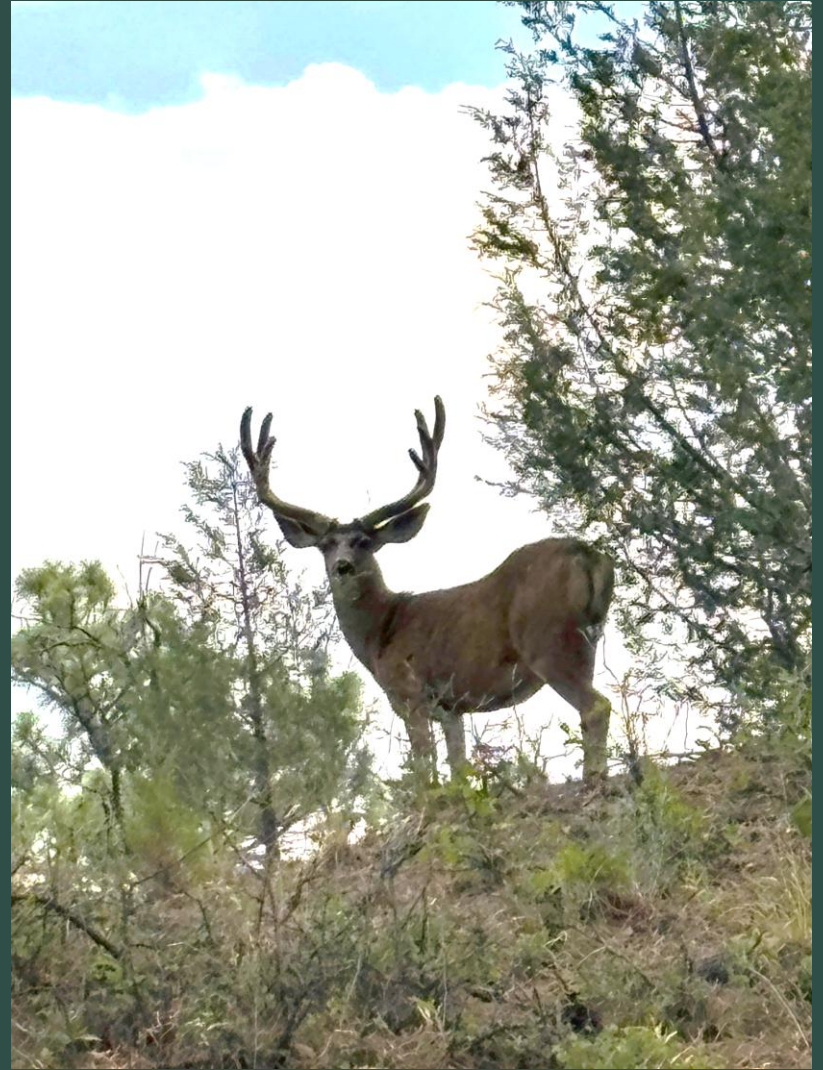
What's This??

Crowley has so many amazing plants, animals and insects. New to tech? Use the below built-in phone features to identify insects, animals, plants and even art.

- ❑ For **Google Lens**, take a picture of the organism or select an existing photo in Google Photos and tap the Lens icon for identification.
- ❑ For **iPhone** users, open the photo and look for the Visual Look Up icon (an "i" in a circle with stars) or swipe up for the "Look Up" option to identify it.
- ❑ For **apps**, download a suitable app like iNaturalist or PictureThis, take a photo within the app, and follow its instructions to get an identification.

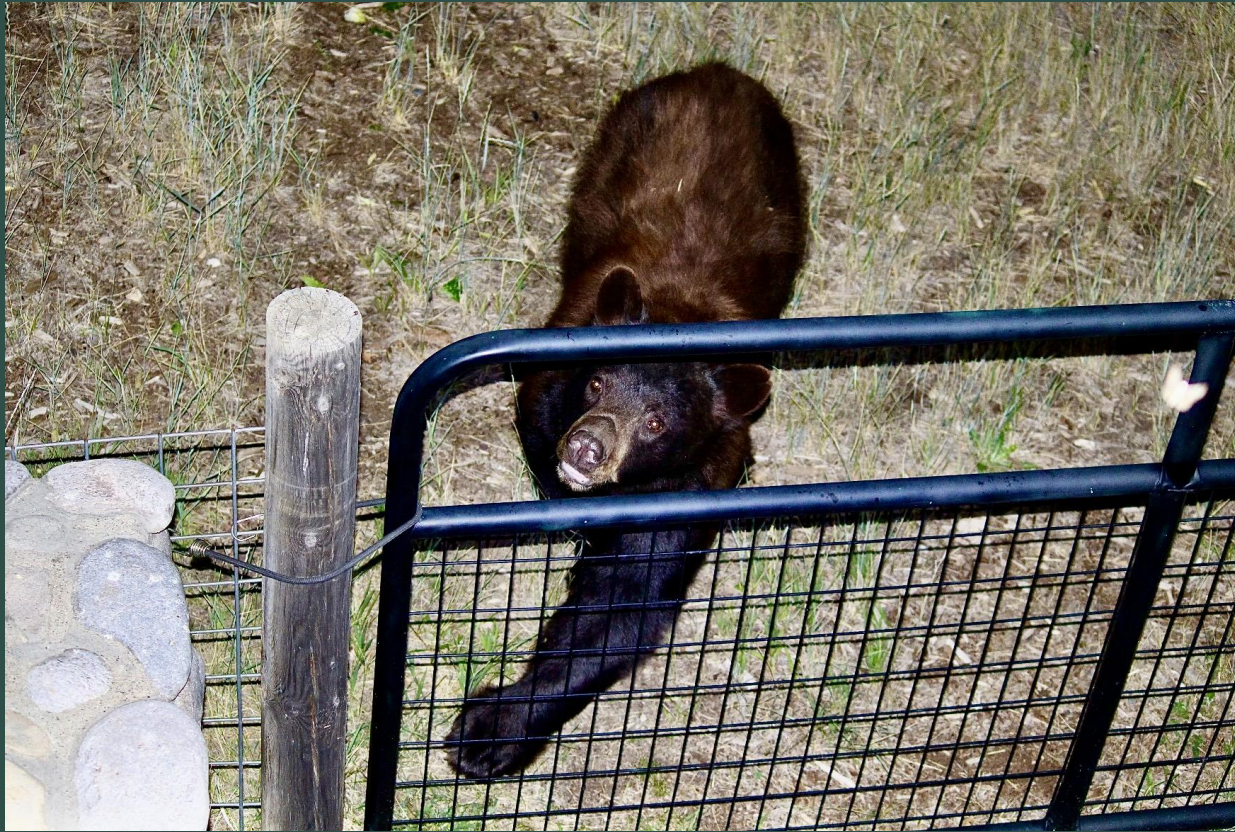
What's This??





What's This??

What's
This??



What's This??



What's This??



What's This??

What's
This??



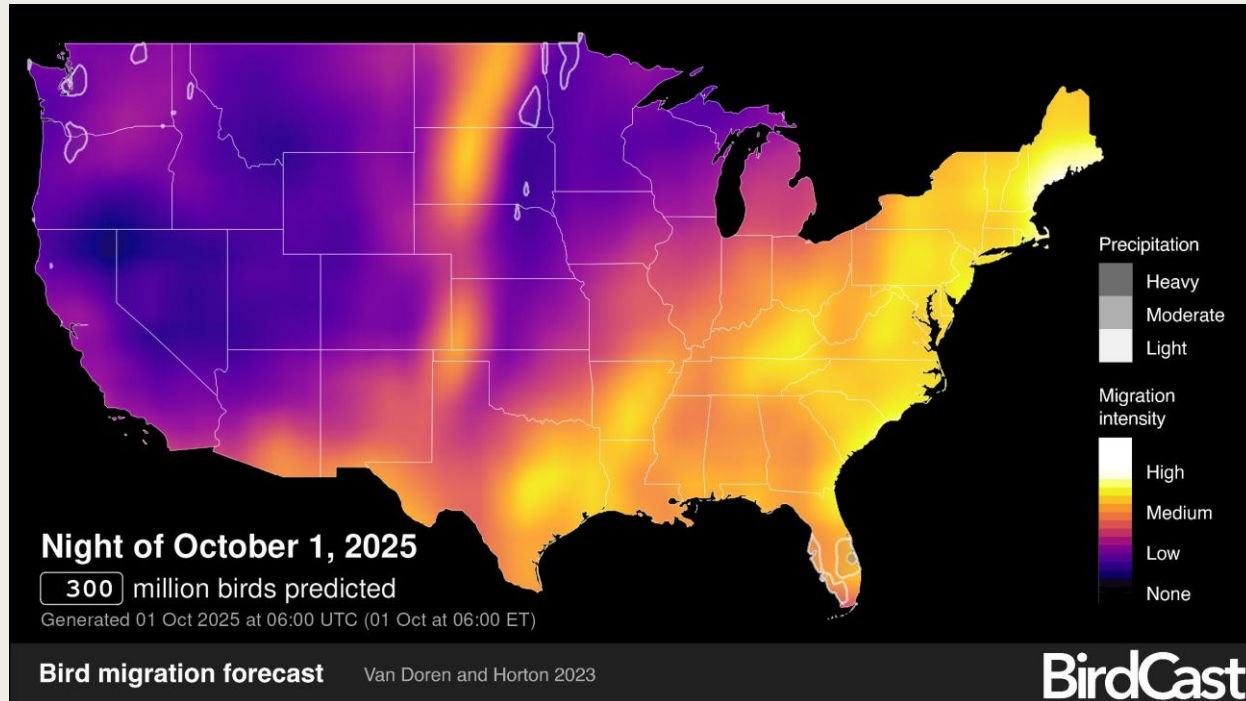
Forecast Map

More than a billion birds were cruising through the atmosphere above the U.S. week one of September, and last night's forecast showed birds are still on the move in big numbers. With autumn migration in full swing, now is the perfect time to get [migration predictions](#), and to check in on what happened last night with BirdCast's [migration dashboard](#).

98,200 Birds crossed Archuleta County last night (est.)

Starting: Tue, Sep 30, 2025, 6:50 PM MDT

Ending: Wed, Oct 1, 2025, 7:00 AM MDT





Scenic Vistas

So many
great
pictures,
thank you
everyone!!















Winter Checklist

- ✓ Clean wood-burning chimneys based upon annual usage. Service furnace. Check fire extinguishers.
- ✓ Purchase or cut firewood/fuel.
- ✓ Stock pantry and freezers.
- ✓ Check snow tires. Prepare car trunks: chains, shovel, crampons, blanket, gloves, flashlight, water.
- ✓ Arrange for driveway snowplowing.
- ✓ Review roof & gutter conditions. Inspect windows & screens.
- ✓ Fertilize, mulch trees & gardens. Place seeds and straw mats for overwinter planting. Drain hoses & store.
- ✓ Ensure backup generator and space heaters are in good condition. Backstock extra water & batteries
- ✓ Sign up on-line for Wolf Creek Ski season-pass discounts. Wax & tune up skis. Check & clean woolen clothing.

✓ Seasonal Lot Owners:

- Review agreements w/holders of house keys.
- Convey to neighbors any seasonal guests that may use your home in the interim.
- Assess house Fire/Security systems & monitor agreements.
- Turn off house water supply at road valve.
- Turn off cable services.
- Dispose of spoilable foods in fridge.

✓ ***Have a FABULOUS season; enjoy friends & family!!***



Fall Recipes -

<https://honest-food.net/wild-game/pheasant-quail-partridge-chukar-recipes/>

In Colorado, the upland bird hunting seasons for 2025 generally start in mid-September and run through late fall/early winter, with specific dates varying by species, such as: Dusky Grouse (Sept 1–Nov 24), Greater Sage Grouse (mid-Sept), Chukar (Sept 1–Nov 30), White-tailed Ptarmigan (mid-Sept–late Nov), and Pheasant & Quail (typically starting in November). For the most accurate information, you must consult the official [Colorado Parks and Wildlife \(CPW\) Small Game Regulations](#) and [habitat stamps](#) are required.

Chicken or Pheasant Piccata

INGREDIENTS:

4 to 8 pheasant, chicken, partridge or grouse breasts, skinless and boneless

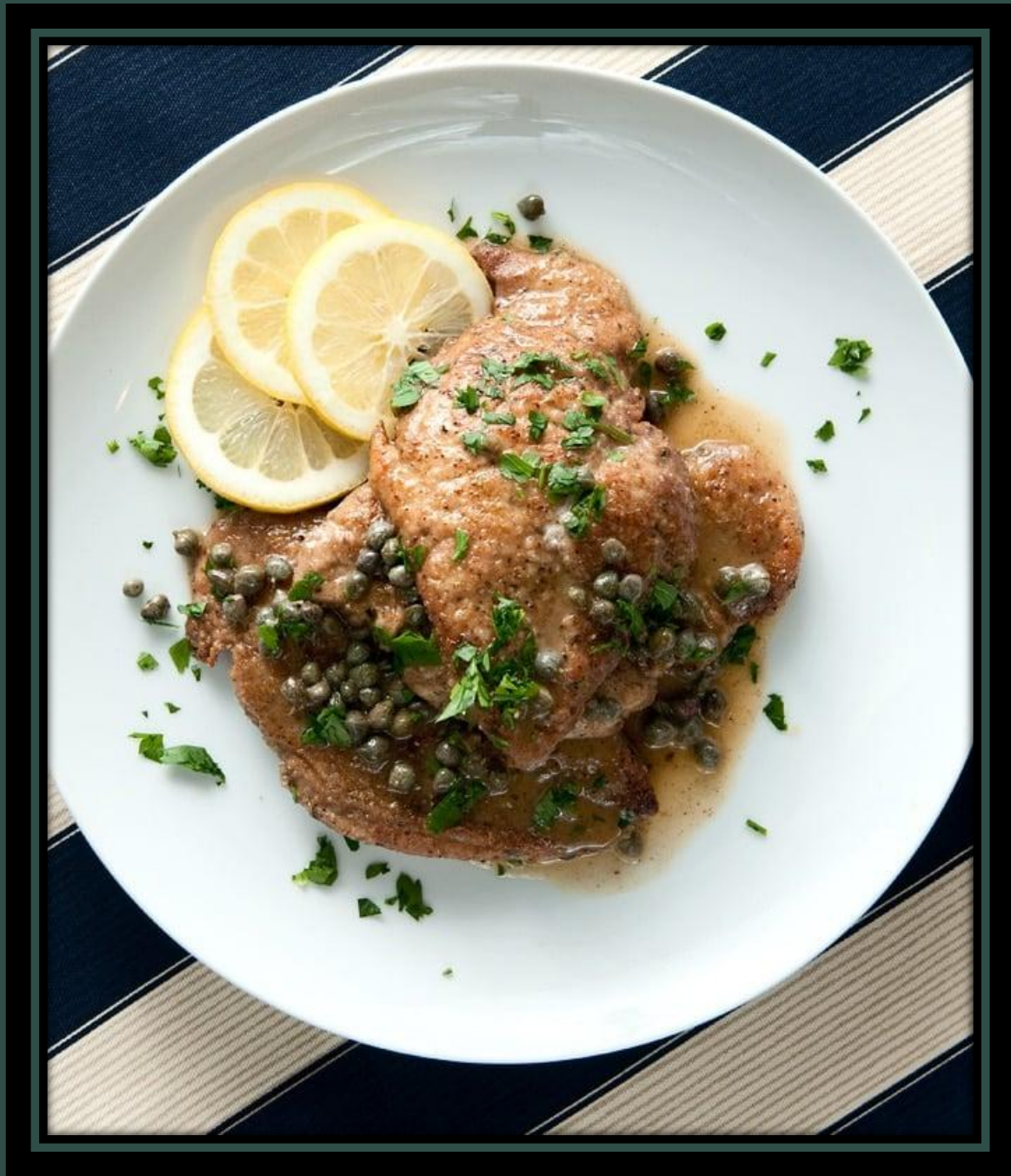
- ☐ Salt and black pepper
- ☐ 1/2 cup flour
- ☐ 2 tablespoons olive oil
- ☐ 1/4 cup unsalted butter, divided
- ☐ 1/2 cup white wine
- ☐ 2 tablespoons lemon juice
- ☐ 2 tablespoons small capers
- ☐ 2 tablespoons chopped parsley

INSTRUCTIONS:

Put each breast between two sheets of plastic wrap and pound them flat with a rubber mallet, empty wine bottle or meat mallet. You want them about 1/4 inch thin if you can. Better to err on being too thick than thin. Salt and pepper the cutlets well and dust with the flour. White flour is traditional here, but I like to pair darker flours with game, so I use whole wheat, rye or spelt flour.

Get the oil and half of the butter hot over medium high heat, and saute to the floured breasts for 3 minutes on one side, 2 minutes on the other. You may need to do this in batches. Move to a plate and tent with foil.

Pour in the lemon juice and white wine and scrape any brown bits off the bottom of the pan with a wooden spoon. Add the capers and boil this down by half over high heat, maybe 2 minutes. Turn off the heat and put the pheasant breasts on serving plates. Put the remaining butter in the saute pan and swirl it around until it melts. The sauce should be emulsified and smooth. Pour over the pheasant and garnish with the parsley.



Smoked Pheasant

INGREDIENTS:

2 whole pheasants

□ 1/4 cup kosher salt, about 2 1/4 ounces

□ 1/4 cup brown sugar

□ 4 cups water

□ 2 cups maple syrup, boiled down to 1 cup

INSTRUCTIONS:

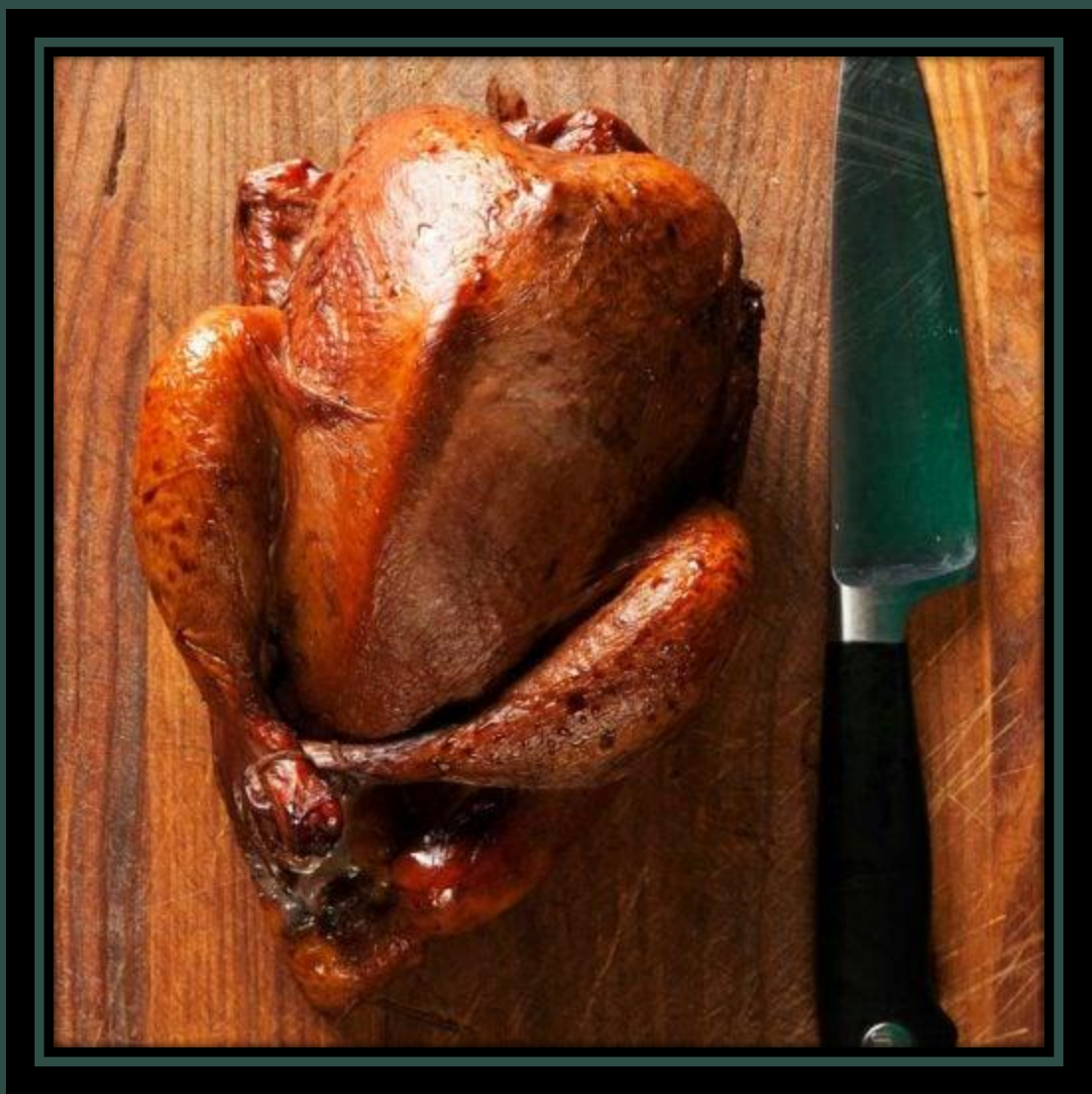
Dissolve the salt and sugar in the water. Find a lidded container just about large enough to hold both pheasants. Cover them with the brine and let this sit in the fridge for at least 12 hours and up to 18 hours.

OPTIONAL: *Weigh the pheasant and the water you intend to brine it in; you'll have to guess, so err on more water. Now dissolve 2 percent of that total weight -- pheasant + water -- in kosher salt in the water, then brine. This method allows you to brine the bird for days without it getting too salty.*

Take the pheasants out of the brine. Set on a cooling rack under a ceiling fan or in a breezy place and let them dry for an hour or so. You can also put the birds in a container uncovered in the fridge overnight. This drying process is an important step. You want the bird damp and tacky on the outside, not soaking wet.

Smoke the pheasants over the wood of your choice – I prefer apple, hickory or pecan – for at least 3 hours, and up to 5 hours. You want a relatively warm smoke, between 200°F and 250°F. Let the pheasants smoke for 1 hour before painting on the maple syrup, then baste with the syrup every 30 minutes afterward.

When the pheasants reach an internal temperature of 160°F in the thigh meat, take them out of the smoker. Put them on a cooling rack and baste them with maple syrup one more time. Wait at least 20 minutes before eating. They are excellent cold, too.



Nordic Grouse Soup

BROTH

2 whole grouse or pheasants, or 6 chicken thighs

- ☐ 3 quarts water
- ☐ Salt
- ☐ 12 juniper berries, crushed (optional)
- ☐ 12 allspice berries, cracked (optional)
- ☐ A 1 inch piece of ginger, chopped
- ☐ 1 tablespoon dried lovage or parsley
- ☐ 1 medium yellow onion, chopped
- ☐ 2 carrots, peeled and chopped
- ☐ 1/2 ounce dried porcini mushrooms (optional)
- ☐ 1/2 ounce other dried mushrooms

SOUP

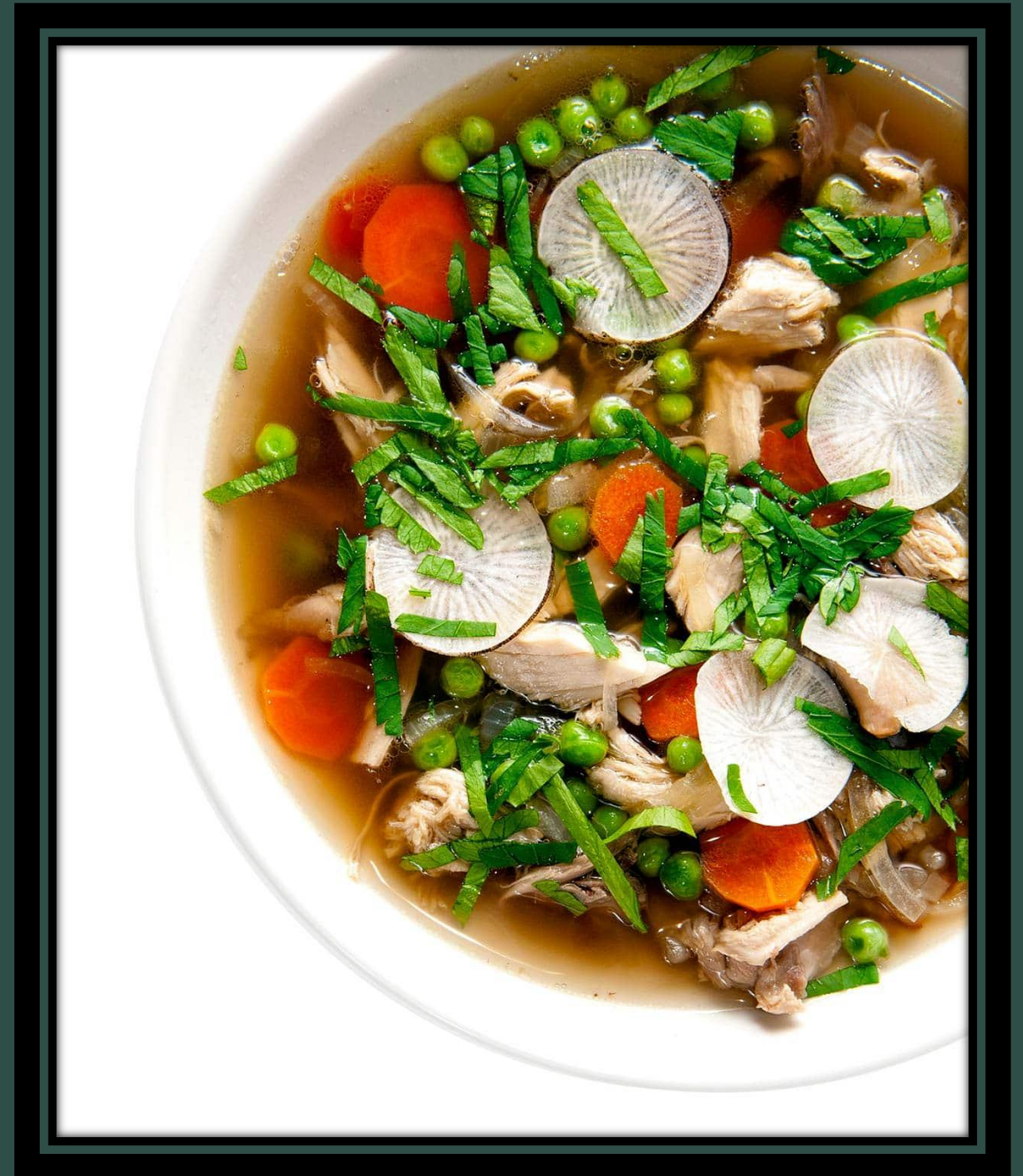
1 cup rye berries or pearly barley

- ☐ 1 medium yellow onion, halved and sliced thin
- ☐ 2 tablespoons butter
- ☐ 1 large carrot, peeled and sliced into thin discs
- ☐ 1 cup fresh or frozen peas
- ☐ Salt (smoked salt if you have it)

GARNISH

2 radishes, sliced paper thin

- ☐ 3 tablespoons chopped parsley



Nordic Grouse Soup

INSTRUCTIONS:

To make the broth, pour the water into a stockpot and add about a tablespoon of salt and both grouse. Bring to a simmer over medium heat. Once the water simmers, turn the heat down below a simmer. You want it steaming, but not bubbling.

Let the grouse cook for 30 minutes, then pull them out. Strip off all the breast meat and set aside. Return the rest of the grouse to the pot and continue to cook for another 30 minutes to 1 hour. Pull the birds out again and strip off all the remaining meat. Set aside all the grouse meat into a container and return the bones to the pot. Cook for another hour or two.

Add the remaining broth ingredients and bring everything to a simmer again. Simmer this gently – the water should just barely be bubbling – for another hour. Turn off the heat. Set up a fine-meshed sieve over another large pot or bowl and put a piece of paper towel into it. Pour the broth through the paper towel-lined sieve into the other container. You might need to stop and switch paper towels if it gets too gunked up. This broth can be stored for up to a week in the fridge.

To make the soup, cover the rye berries with enough water to submerge them by 2 inches. Add a healthy pinch of salt and boil until tender. (This can also be done in advance.) Meanwhile, set a large pot over medium-high heat and add the butter. Once the butter is good and hot, add the sliced onion and saute until it is translucent but not browned, about 3 to 5 minutes.

Pour the broth over the onions and add the sliced carrots. Heat the broth to the steaming point. By the time the rye or barley is cooked, the carrots in the broth should be, too. Add the peas and the reserved grouse meat to the broth and cook for another three or four minutes. Add the smoked salt to taste.

To serve the soup, drain the rye berries and divide them among individual bowls. Ladle the soup over the grain. Garnish with paper thin slices of radish and chopped parsley.



In fond
memory of
Gene Dahl
and Steve
Kohlhagen

Show Us What You Got!

Send in your best 3 pictures, per quarter, for any category, so at least one may be included.

Pictures are due by the middle of each month listed:

- February
- May
- August
- November

Email: Dawn Olson,
dgodawn@gmail.com

