December 2021 Newsletter

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President's Message......

Holiday Greetings everyone,

Now it is looking like Christmas outside right? Snow on the beautiful surrounding mountains and a definite chill in the air this week! To get more in the spirit Don some holiday clothing, decorate your horse and come have some fun at the Vail Lake Resort with us this Saturday! See details below.

Spreading Joy is my theme for the new year and RCHA will be looking at many different ways to do that! We are looking to incorporate more disciplines and horse loving community members into the very important role we have in protecting the history and our beautiful equestrian valley in Temecula.

Congratulations to Pat Ommert on her Tad Lucas Award Celebration. (Details following)

Congratulations to TVRL for their successful and exciting trail updates! (More Details following)

Congratulations to Temecula Eq-Wine Riders for their acceptance into the Rose Parade again this year. Be sure to watch for the parade entry.

Congratulations to all of you for making your way through the challenges surrounding us this past year. May the Holiday Celebrations bring you Peace, Love and Happiness.......



Merry Christmas, Sherry Turner

Looking for Some Holiday Cheer with Horses? Join us Sat Dec 18th for an impromptu ride at Vail Lake Resort. Meet at the Pickle Ball Court Parking area at 9:30 A.M. Riders will do a 1 hour ride out at 10:00am.

After that, we will either ride or walk your horses through the campground for a meet and greet with campers to spread some horsey holiday cheer! We invite anyone to walk with us even without a horse. The more the merrier!

There is a \$10 fee paid at the front gate for a rider with a horse, and if you do not already have a liability waiver on file this year you will need to complete one. Non riders can tell the guard you're parking for the restaurant and may get in for no charge.

Vail campground is decorated for Christmas and it is fun to see the campsites decorated for the holiday. We can also have a hay bag for the horses and get food and drink around noon for some social time. Call or text Glenn at 626-628-6807 or email to RCHA if you are interested in joining us or with any questions you may have.



RODEO HISTORICAL SOCIETY HALL OF FAME INDUCTION CEREMONY







Pat Ommert

You may recall an article we published in the December 2020 newsletter about our founding member, Pat Ommert receiving the Tad Lucas Award. Well the awards ceremony was finally held this year, November 2021, at the National Cowboy and Western Heritage Museum in Oklahoma City. Click on the link below to read the whole article about Pat and all of the other inductees.

Congratulations Pat for this very special honor!

https://rodeonews.com/rodeo-historical-society-hallof-fame-induction/

TVRL Corner



Happy Holiday season to everyone!

Two Pieces of Great News!

One: Due to the dogged commitment of TVRL Board member Dan Stephenson, and to the generosity of Dan and Beverly Stephenson (of Europa Village), Bob and Erin Brown (of California Ranch Company, CRC), and Ken and Tina Smith (of Galway Downs), \$75,000 in donations have been recently pledged to make real headway on 2 priority trail segments:

- 1) the vital connector trail between the Valle de Los Caballos (VDC) and Oak Mountain Road that will enable riders from the VDC to get to the road to Vail Dam (and beyond), and for riders from Glen Oak Hills area to get down to the horse crossing at Shiraz Way (and therefore to the wineries) **without going onto busy De Portola Road.** This connector is an historic easement running along Rancho Water property. Their Board and Attorneys have determined that the easement is legal (yes! as all ours are) and their engineers have already scoped out the fencing required to open the trail. Gil Pankonin and Ken Leach are driving this work which is already underway.
- 2) the 2+ mile segment on the south side of De Portola Road, from Anza Rd to the beacon horse crossing at Shiraz Way (in front of Fazeli winery). Riverside County had already agreed to make this segment a priority collaboration with us, right before COVID hit. The intention is to grade any necessary spots and install some sort of fence as a buffer between the trail and the busy road. Bob Brown of CRC has graciously agreed to drive this effort home. And, Bob wants to extend the work to also go along the east side of Anza Rd toward 79S to the underpass, to enable riders to get to the trails on the south side of 79.

Many, many thanks to these outstanding donors. TVRL has pledged to try to raise \$25,000 ourselves from the community to match these generous personal donations. We will be launching a GoFundMe initiative shortly (thanks

to tech guru Phyllis Sickles), as well as several fun and exciting fundraisers throughout the next few months. Please watch for these and **CONSIDER MAKING ONE OF YOUR YEAR END DONATIONS BE TO OUR TRAILS NETWORK!** Just send your donation – big or small – to our Treasurer, Margaret Rich at margaret@greenacresranch.com or look for the GoFundMe page on Facebook. We appreciate you!

We can all look forward to safer, expanded riding in the new year! Wahoo!

Second piece of Great News: Several Board members met with Supervisor Chuck Washington shortly before Thanksgiving and got his solid commitment to protect the Wine Country Community Plan and not change the zoning or land use allowances in the Equestrian District. Thank you, Supervisor Washington, for helping us **protect our ranch lands and rural lifestyle!**

With these bits of super-positive news, we wish you all healthy and joyous holidays!

TVRL Officers and Directors

Gil Pankonin (President), Lance Gregory (Vice-President), Margaret Rich (Treasurer), Kerri Graham (Secretary), Lorraine Harrington, Mark Matson, and Dan Stephenson



Don't miss this chance to see Ricardo Breceda's amazing sculptures at his gallery in Aguanga. Visit his Facebook page for more information. https://www.facebook.com/ricardobrecedametalartsit





~Business Member Spotlight ~



McKillican Chiropractic



Dr. McKillican has been practicing chiropractic for over 28 years.

He has postgraduate certifications in pediatrics, pregnancy and animal adjusting.

(951) 303-6696

mckfamilychiro@qmail.com

32605 Temecula Pkwy #204 Temecula, CA 92592

https://www.mckillicanchiropractic.com/chiropractic-care/animal-adjusting/





Call for an appointment Emergency services provided 24/7

> Temeku Equine, Inc. 43250 Los Corralitos Rd. Temecula, Ca 92592 Office: (951) 302-6646 temekuequine@gmail.com

https://temekuequine.com/

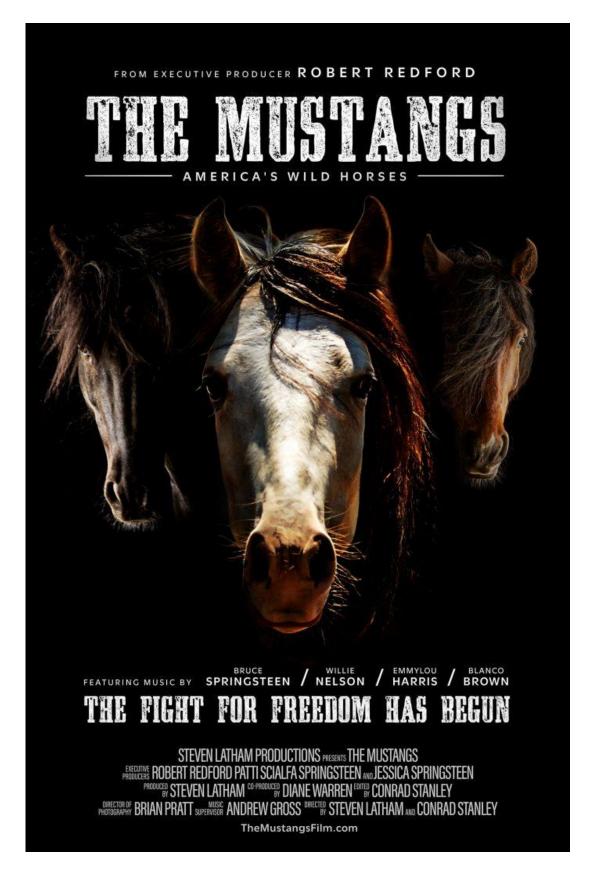


ENCORE RANCH is seeking a full time ranch worker as their long time worker has retired. Job includes feeding, cleaning and watering of horses.

Competitive pay, housing and all utilities plus DirecTV are included.

Contact Howard Wedertz or Susan Wedertz at: Encore Ranch 43540 Avenida Felicita Temecula, CA 951-303-0887

Another good movie to consider......



A Little Bit of History.....

Beef, Beans, Avocados and Sausage By Rebecca Marshall Farnbach

It is no surprise that The Vail Cattle Company served beef to their cowboys. Every cookhouse meal featured bountiful platters of steak, beans, and tortillas with full-bodied coffee and pie on the side. People used to say if you had business with the Vails, plan to arrive just before lunch so you would be invited to join them. Good food was a perk for working for the Vails. Cowhands had a comfortable place to sleep and enough food to fuel their exertions.

Vail cooks prepared *carne seca*, beef jerky, for men to carry in their saddlebags. A hunk of uncooked beef roast was pounded thin, seasoned with salt, pepper, and ground chilies. The raw beef was hung over ropes or fences to dry. To keep flies and bees away, muslin was sometimes put over it. After the beef dried hard, it was cut in long pieces and bound with string. Carne seca was a portable snack that could also be made into a stew over a campfire, cooking it with lard, chiles, onions, and tomatoes.

Pinto beans were prepared for fast cooking during cattle drives. Cooks would pre-boil beans to the point when the skins would break, then they would pour off the liquid and dry the beans on tarps in the sun and put them in cloth bags. Parboiling the beans reduced cooking time to less than half when they set up camp for the night. No one had to wait for hours to yet their evening meals.

The California Avocado Association calls Juan Murrieta "one of the introducers and earliest growers of avocados in California". Murrieta enjoyed gardening and experimented with avocados. Coming from Spain he was intrigued by the many plants that grew in the Americas. He corresponded with a Senor Fuentes, a Wells Fargo station agent in Mexico, who sent him some avocados. From the seeds of the fruit, he produced hybrid varieties including the Murrieta Green, the Two-Pound Green, and the Colorado.

Juan's grandson Thomas recalled the avocado trees at his grandparents' Los Angeles home. "One of the trees was two-stories tall. His avocados were delicious, and buttery in taste and texture. Some of the fruit was so large; it took both hands to hold it." Maybe we should set up an annual Guacamole Day celebration in honor of Juan Murrieta.

Charles Sumner owned the Mexican Rancho La Laguna, now known as Lake Elsinore. They let hundreds of hogs run loose on their property and day corralled them every night. Sumner called them home from foraging with a large cow's horn made into a bugle. The hogs could hear it from a distance and would come racing home.

Each Fall Sumners killed hogs and made bacon. They would salt the meat and hang it in a large adobe brick room without windows. They made a fire of corncobs, closed the door, and left the meat to cure. Lard was saved in five-gallon cans.

Sumner wrote and account about making sausage at his ranch. One fall, female visitors insisted on making sausage. They rolled up their sleeves and cut the meat by hand and minced it fine. They tested and agreed on the seasonings.

They were ready to stuff the skins, but the men had discarded the intestines. After scolding the men, the ladies conferred. They got out the sewing machine and some white muslin and made a huge tube.

All the women helped to stuff the tube. Some shoveled the minced meat into one end, while others pushed it down to the end. Finally, it looked like a cow's tail and as firm, but there was meat left over. Someone decided to squeeze more in, so they pushed it in until, BANG! The bag exploded and sausage meat flew everywhere. It was in the ladies' hair, on their dresses, on their hands and in their ears, all over the dining room table, on the ceiling, floor and windows. Wherever you looked there was sausage meat. Everything was covered by bits of sausage.

Long after the lady visitors left, the Sumners ate sausage meat until they were sick of it. As long as Sumner lived, he found bits of pork sticking on the ceiling of the dining room and on the table legs and he remembered the women who all had opinions that contributed to the disaster.





For more information about this article, you can contact Rebecca Farnbach at RFarnbach@gmail.com.

Rebecca is an author and coauthor of several history books about the Temecula area. The books are available for purchase at the Little Temecula History Center or online from booksellers and at www.temeculahistoricalsociety.org.

Visit Rebecca's Amazon author page: http://www.amazon.com/-/e/B01JQZVO5E.



~ RCHA MEMBERSHIP RENEWAL ~

All business memberships are due annually as well as if you have a 1 year individual or family plan. You should have received an individual email advising of your status. If you have any questions regarding your membership contact Laura Walker at lwalkertem@gmail.com

You can renew online at our website:

http://www.rchatemecula.org/membership.html

Or mail a check to: RCHA, P O Box 1622, Temecula, CA 92593

Please help us to continue the work of protecting our equestrian lifestyle and trails preserved in the Temecula area by renewing your membership.

RCHA Business Memberships









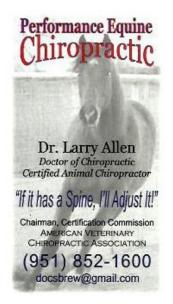


















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NEWSLETTER: Stevie Somes

COUNTY TRAILS LIAISON: Gil Pankonin & Glenn

Leisure

EVENT COORDINATORS: Amber Gentry & Dennis Hibberts, Susan & Howard Wedertz, Valeri Sexton

RIDE COORDINATORS: (Trails Issues Points of

Contact): Kerrie Tuley

CLOTHING: Kerrie Tuley & Anne York

INSURANCE: Cherri Bell

JUNIOR RIDER PROGRAM DIRECTOR: Kerri

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