



CLOSING MEET OF THE ARAPAHOE HUNT was held at the Cherokee Ranch, where 3100 acres is in conservation easement.

A NIBBLE OF HISTORY

This Colorado castle has a culinary history.

BY MARK PATOILE

BOW TIE CANAPÉS were served every time I have been to Tweet Kimball's Cherokee Ranch in Sedalia, Colorado. Mildred Montigue Genevieve Kimball, who would have chastised you if you called her anything other than "Tweet," lived at Cherokee Ranch from 1954 to 1999. An avid equestrian and long-time member of the Arapahoe Hunt, she purchased the Flower Homestead and the adjacent Blunt Ranch around 1954. She renamed both pieces of land Cherokee Ranch and their combined total acreage remains over 3,100 acres. She left the

Cherokee Ranch Castle and the land in a conservation easement for many generations to enjoy.

Tweet brought Santa Gertrudis cattle from Texas to Colorado, a breed known to thrive on the native grasses of the hot South Texas brush country. Tweet wanted to breed them in the colder high-altitude climate of the Rockies, but many cattlemen told her it couldn't be done. Tweet loved to be told things couldn't be done, as she proved them wrong again and again.

In 1996, Tweet Kimball arranged for Cherokee Ranch to be "sold" to a land trust, to be held in a perpetual conservation ease-

ment. The Cherokee Ranch and Castle Foundation now holds the land as open space, an event center, a breeding ground for Santa Gertrudis cattle, and an occasional fixture for the Arapahoe Hunt.

The famous recipe for the Cherokee Ranch Bow Tie Canapés is recounted by her butler John Lake and Chef Meg Anderson, now owners of a catering business called Castle Entertaining. They recently published a book, "Castle Entertaining: From Ranch Hands to Royalty," which contains recipes and reminiscences of the horse people, the cattle woman herself, and the charmed life Tweet lived at this Colorado landmark.

Upon making the faux pas at one of our closing hunts of calling one of her traditional Bow Tie servings an "hors d'oeuvre," John Lake pleasantly went on to tell me, "Actually, this would be called a canapé. Most of us use the words hors d'oeuvre and canapé interchangeably. Tweet was very clear on the different meanings of these items. For sit-down dinners and buffet style, Tweet served canapés. These were bite-sized items passed before dinner on silver trays, usually on crackers or toast points. Hors d'oeuvres are dips or items that require a toothpick. Appetizers would be served as a first course at a sit-down dinner." 🍷

BOW TIE CANAPÉS



Elegant and easy to make, the tasty treats can be served as an appetizer for hunt breakfast. Note the quantities below are approximate.

INGREDIENTS:

- 1 box of club crackers
- 1 cup of grated Parmesan cheese
- 1 lb package of bacon

PREPARATION:

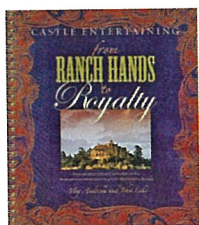
Pre-heat oven to 250 degrees F. Lay crackers out on a jelly roll pan or other pan with sides. Sprinkle generously with Parmesan cheese.



Wrap each cracker with a 1/3 slice of bacon. They should look like the photo above.

Bake for 1 hour or until light brown. Can be frozen and reheated before serving. Serve warm.

Images courtesy peoniesandmushrooms.blogspot.com



From Ranch Hands to Royalty

For 20 years, Meg Anderson and John Lake catered events at Cherokee Ranch and were friends of Tweet Kimball. In 2010, the two produced "Castle Entertaining: From Ranch Hands to Royalty," a book of stories and recipes from the ranch. The castle hosts the Arapahoe Hunt on occasion, as well as tours and classes on birding and elk bugling. Find the book and more information at www.cherokeeranch.org