



Building a family

Irene family bonds while caretaking the Anderson Ranch

by Mike Armstrong

"I want to make clear. I am not a rancher, although I take it seriously." Morgan Irene said. "My family got out of ranching some years ago."

He said the Irenes' once ranched in the Leo part of Carbon County but, when his grandfather went into the military, ranching was no longer the way Irene's family made a living.

Irene got into ranching about two years ago to help out Nancy Anderson.

"It was important to Nancy these places that Victor (Nancy's husband) worked on for so long continue on as a small family operation," Irene said. "And we are family, shirt tail family, but I am related to Victor. It was nothing I sought out, just everything sort of fell into place."

Irene admits he did work as a hired hand for a short time, but said he does not compare himself to an experienced rancher.

"I am learning as I go," Irene said. "All the people around us (he is working with his son Garrett) have been really good, recognizing that I may not know what I am doing, but I am willing to learn."

Irene said there has been a challenge in bring the ranch back to viable operation. Victor Anderson passed away in 2018.

The Anderson ranch includes the area known as Coyote Canyon near Walcott Junction.

"The Walcott place doesn't have very good grazing, but it is a good place for wintering the cattle because my son and I have day jobs and it allows us, on the way home, to take care of the cows in a convenient place and have the facilities of the ranch there," Irene said. "In the summertime, Nancy has two other places out north plus grazing on BLM, so the cows see a lot of country." Irene said the herd is up to about 65 cows and they usually leave the Walcott area. "Nancy once told me there strong suits and running with it." isn't enough grass there to feed a goat," Irene laughed. "That is the aspect I am grasping is the concept of rotating pasture so you don't overgraze. We have to give the land a break. We jobs, so everything we end have to take care of it."



Top: Garrett Irene gives a calf a ride at the Anderson Ranch.

Bottom Right: Neighbors and friends have been essential to the Irene family's ranching at the Anderson Ranch.

"Nancy's two properties up north are surrounded by corporately owned property and there is nothing more than they would like than to come in and buy it," Irene said. "Thankfully it is not for sale and won't be. That is why it is important to Nancy that the operation stays viable so it won't fall prey to that situation."

Irene said he admires that the Andersons ran the operation for 50 years. Nancy is still very involved.

"It is hard rugged work but I understand why they did it because, once it is in your blood, you can't give it up. That is why we know to come to Nancy for knowledge often," Irene said. "We want to succeed and there is a lot of fulfillment in raising animals and having them be healthy and well cared for and making improvements to the land."

Irene said the neighbors and friends have been extremely helpful.

He also said running the ranch has helped him bond with his sons and daughter more.

His daughter, Kelsie, and her husband, Garrett, moved into the Walcott ranch and have helped.

"It is one more component of the family working together," Irene said. "My other son, Colton, who lives in Laramie will come out and help fence and with branding."

Irene said his son Garrett Dumire have become closer throughout the past two years because they rely on each other so much to run the ranch.

"The family ranch builds more than just the land to raise cattle," Irene said. "It builds a family."

family ranch alive.

"My son and I do this together. He has a lot of experience in the livestock side of it," Irene said. "Then all the nuts and bolts of that people who are family equipment and how to run the operation, such as finances, I have been taking care of. We have sort of been taking our day and age, that there is very

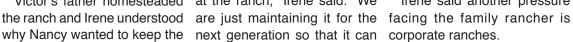
Irene said because it is a family operation, he is just the caretaker for the next generation.

"My son and I have our day up doing for the ranch stays Victor's father homesteaded at the ranch," Irene said. "We why Nancy wanted to keep the next generation so that it can

continue to be a family operation because they are getting fewer and fewer all the time."

Irene agrees with the words ranchers are not in it for the monev.

"I really feel, in this modern few people in this business that don't have a day job to help support your existence up and beyond the ranch," Irene said. "You are not in it for the money, but it is very important to take care of the land and pass it on to the future generation." Irene said another pressure









'You better enjoy the way of life'

For Berger family, ranching continues from fourth to fifth generation

by Joshua Wood

It is often said that it takes a special type of person to live in Wyoming. While the summers are easy enough to deal with, the winters are often the deciding factor on whether or not a newly arrived resident will continue calling the Cowboy State home.

The same could be said for being a rancher.

"Well, there's easier ways to make a living and more ways to have more cash in your hand. That old saying about 'You're asset rich and cash poor' on a ranch is kind of the way it is," said Jack Berger. "There's other places you can make sure you have your weekends off and higher paying deals."

Jack would know. The Valley resident is the fourth-generation to run what is known now as Berger Ranch. It all started, however, with the Aden family.

According to "An Album of Family Histories: Saratoga and Encampment, Wyoming", Jack's great-grandparents John and Jessie Aden came to Saratoga from Fort Collins, Colorado in 1909. While John had been in the real estate business, he had always wanted to own a ranch and so he bought what was then known as the Gower ranch on South Spring Creek. That ranch is still where Berger ranch is headquartered.

John's son and Jack's grandfather, Lloyd, eventually took his father's place in owning the ranch. For a brief amount of time, from 1943 to 1957, the ranch at South Spring Creek

Photo by Joshua Wood

Hadley Berger heads into a barn on the Berger ranch at South Spring Creek in early March.

than we have deeded land. children. While youngest son, projects I can take care of this lifestyle isn't for everybody. We're kind of long and strung out," Jack said. "Our summer country is all to the west and the north end of the Sierra Madres and then kind of around the foothills of the Sierra Madres."

The property is strung out, in fact, that Jim Berger earned his private pilot's license to Dixie, are currently operating be able to manage the ranch from the above. All told, there's approximately 24 miles that the was out of the family until it Berger family has to work with was bought by Jack's father, from Wyoming Highway 130

Jace, and daughter, Aubrey, are both in college they offer their assistance when they can. Also joining Jack are sons Kyle, Kirby and Hadley Berger and two full-time employees, Ben Fraytag and Matias Guillot.

While Kirby and his wife, Pure Dixie, they were involved with helping operate the ranch for 14 years while Kyle and Hadley lived in Laramie.

Both believe that their time

myself without having to go somewhere else to look for someone to do that kind of work," said Hadley.

Kyle, meanwhile, is finding a way to provide locally grown beef to local consumers with Berger Beef. A big reason for starting the direct beef business, according to Kyle, was to reconnect people with the agriculture that provided them with their food. A major benefit is that it doesn't change

"The next generation coming up has to have the desire to do it," said Kyle. "There's a lot of ranches around here that were family ranches, they were all family ranches at one point but now a lot of them aren't."

For the time being, the Berger ranch appears to be doing well as Jack's children help when and where they can. That help is vitally important

Jim Berger, who had married to their allotment near High Lloyd Aden's daughter, Marian.

With the exception of that 14 year gap, the ranch at South Spring Creek has been in the Diana, with whom he was family since 1909. In that time, inducted into the Wyoming it has grown in size just as the Agriculture Hall of Fame on Berger family has grown.

Savery. Fortunately, Jack isn't alone in managing the ranch.

Jack is joined by his wife, July 27, 2020. Also working "We have more public land on the family ranch are Jack's

the skills learned while on the ranch. While Hadley did spend time working for Kyle in Laramie, he also spent five years working in a welding shop which has provided a much needed skill on the ranch.

off the ranch contributes to the operation of the ranch at all, as the beef sold comes from heifers who no longer breed and would be sold at market. Now, they're put on feed and sold directly to the consumer.

A member of the fifth generation to work the family "Most all of our welding ranch, Kyle understands that

now as calving season is in full swing and, soon, they will begin irrigating which means plenty of long days and nights.

"You better enjoy the way of life if you want to continue it on," said Jack. "Hopefully the next generation does."

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The Walliser ranch keeps it in the family

Ray and Jo Walliser find ranching strengthens bonds

by Mike Armstrong

Ray Walliser's great grandfather bought the first of the property that was to become the Walliser ranch in 1888, making Ray fourth generation. The ranch is located in the Valley along Spring Creek Road.

"He came into the area as a foreman of the section of railroad around here," Ray said. "He was living at Fort Steele and invested in the land, buying four places for each one of his kids."

The ranch that Ray and his wife, Jo, live on was bought from an uncle by his parents in 1960. The ranch is 1,500 acres although it is used for grazing of other ranches' cattle. The Wallisers retired from raising cattle about 20 years ago.

Ray said ranching is almost impossible to buy into except for the very wealthy.

"The investment is just too much for young people just starting out," Ray said. "I wouldn't say it is impossible, but land is expensive, machinery is expensive and then there is the livestock. It costs a lot of money."

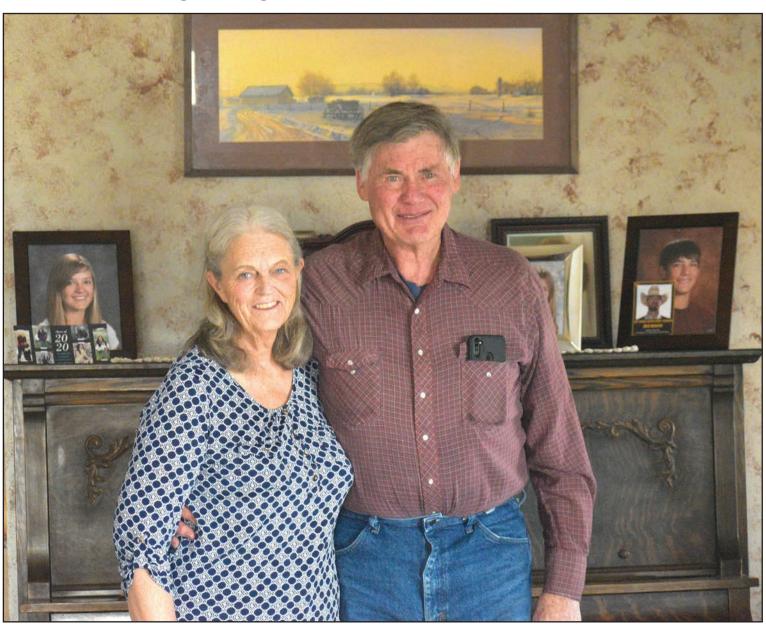
Walliser said ranching is a good life, even if it is an industry where there is not a lot of cash to be made.

"If you are looking to get rich quick, you probably don't go buy a ranch," Ray said. "In a family ranch you learn to be self sufficient over the generations and that might be one of the charms of ranching, you sort of become a jack-of-all-trades."

He said the family ranch is a great place to raise a children.

"Running the ranch requires the entire family working together," Ray said. "But it is rewarding to work with the land." Jo agrees.

Her background was being the daughter of a welder at the



Photos by Mike Armstrong

Jo and Ray Walliser have been partners in ranching over the years and recently celebrated their 50th wedding anniversary.

unique way of life.

"You get one paycheck a year," Jo said. "You get paid in the fall when you sell your calves. You have to make it last all year. It can get tough around summer."

before would sell milk and dairy his was how much everything products to make extra money during that year. "It didn't cost them a lot to horses and whatnot, and they would go with him," Jo said. "My ranch, but they didn't make a lot, squeaked out a living," Ray so if you didn't have a garden, milk cows or have chickens, there was a chance you weren't Jo said that ranching is a going to do very well," Ray

said. "My folks did this. In fact how their life turned out by Ray said. "Family is the key word my parents sold sour cream to Denver weekly by taking it to the train station in Saratoga and I believe they got a weekly cream check to help them get by."

Ray said the biggest difference Ray said the generations from his parents generation and

ranching.

The two met at the Saratoga Inn. Jo had gone with a friend to meet the friend's love interest. Jo and Ray started talking and their love of horses gave them something to talk about. family ranches. They just celebrated their 50th wedding anniversary this past June

when you say family ranch. Over the years the love of the land is handed down from generation to generation."

Ray and Jo feel it is important to keep history alive concerning

"Something we have found is the history," Ray said. "I heard stories from my parents and relatives, but didn't hang onto them. Now that it is my sister and I as the older generation of the Walliser family, I find myself wishing I had paid closer attention to give to the younger generation so, when they turn 50, they can tell their kids." The Wallisers' fear is that many parts of the family ranch will be forgotten because so many of these ranches are disappearing. "I believe our family over the generations stayed strong because we were family ranchers," Ray said. "It is a love for a lifestyle that would be tragic if it really did disappear."

Sinclair refinery.

"My dad helped a rancher while I was growing up and I dad worked on ranches starting at 16, so ag was a part of our life growing up."

had to be done with one's back.

"They did everything with said. "Machinery changed things making some work easier such as putting up hay."

The Wallisers are happy with



The Walliser Ranch off of Spring Creek Road has beautiful views all around.

Both feel they lived during a good time to be a family rancher. "I think the family ranch is starting to become a thing of the past, which I think is sad," Ray said. "I understand why people are selling. If I was selling, I would go to the man with the biggest check, but it doesn't make it any less sad."

Ray said the unfortunate effect of family ranches becoming less common is how the nurturing bonds developed by a family ranching together is getting forgotten.

"I think ranching keeps families together. Our grandkids are into ag and we have that in common,"

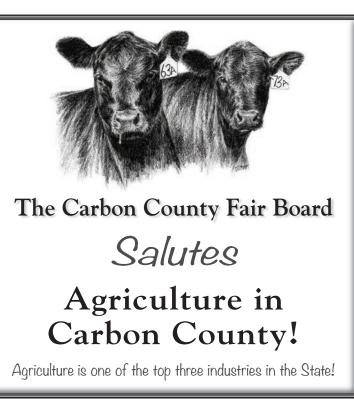
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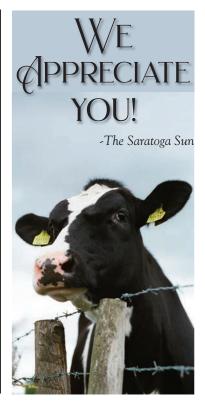




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Doing it for the kids

Condict & Sons work to keep ranching in the family

by Joshua Wood

If there was a single phrase that could sum up all of family ranching for brothers Gary and David Condict, it would probably be "do more with less". The other phrase would probably be "jack of all trades and master of none, but better than a master of one".

sons in Condict & Sons Cattle as they've been handed down Company, managing their family ranch after years of helping their father, Mark. The Condict family is just one of a handful of homesteading families that are still operating their family ranch today and Gary and David are the sixth generation of their family to manage the ranch.

While the brothers have a long lineage in the Valley through the Condict family, which can trace their arrival back to Winthrop Condict in the 1880s, they also have a long lineage through the Baldwin family. The Baldwin family homesteaded what is now known as Treasure Island and the Plattoga Ranch, which is owned by Silver Spur Ranches.

For the two brothers, there's a strong sense of pride to still be ranching in the Valley more than first settled in the area.

where a lot of other people had a hard time and couldn't guite make it and had to do what they had to do," said Gary. "Something dad always told me is 'You can have anything given to you, but can you hang onto it?"

"We've watched a lot of The two brothers are the places, family owned, as soon they don't make it," said David. "If you don't grow up working and managing your place, you can have it given to you but, in the end, if you can't make it work for you you're going to lose it all."

> Lots of labor is involved in running a family ranch, often working alongside other family members and employees.

According to Gary, running the family ranch often means working harder than those that work for you. On Friday evening, when interviewing the two brothers, Gary is bringing an end to the day while David is preparing for a long night of calving. David's children are outside doing their part to help on the ranch.

"I do the cowboying side of a century after their ancestors it and Gary takes care of the irrigating and having side of it "A lot of pride, to keep it going and mechanicing," David said.

"The other part about that is we're able to fill in and help each other out," Gary said. "He's better at the stuff he takes care of but I can go over and know how to do that and the same with Dave where he can do quite a bit of mechanicing, just not to the

degree I can."

Ask Gary and David and they'll tell you that plenty has changed with family ranching, even since they were young. While their father had a larger labor pool to choose from, that pool is greatly reduced these days. Even more, David remembers high school classes going out to different ranches to help with branding.

A group of horses lazily graze on property across from David and Karen Condict's

house.

"You don't see it anymore, you can't go round up a bunch of kids and say 'Hey, we're going to have a branding' and feed them all," said David. "I guess, back in the day, they'd give you 20 bucks or something. Most of the time it was just a meal for us and we were happy just to go."

that means relying more on - is so much more than it used machinery which, in turn, means to be," said Gary. "You have less

and make it more efficient.

Photos by Amanda Sheperd

Gary and David have changed the way their uncle ran the cattle in the past and convinced their father to invest in one new swather that could do the work of the three older machines. It's not just streamlining and efficiency, though.

It also means diversifying. Along with the ranch, Gary and David help operate Grand Slam Outfitters with their father.

That, too, comes with its challenges.

"It helps but, these days, it's really difficult to do what my dad did where he took a lot more hunters out and was able to go further out because the cost of With a reduced labor pool, labor - people that work for you





Condict & Sons Cattle Company is now mainly ran by brothers Gary and David Condict. The Condict family has ranched in the Valley since the 1880s.

knowing how to repair that help and, with that being said, machinery.

For Gary, this was the impetus for leaving the ranch for diesel mechanics and to work for Lathrop Equipment in Casper. With more reliance on machinery, the elder brother believes that maintaining one's own equipment is more important than a degree in agriculture.

family ranch when there are fewer people to help is to find ways to streamline the process they grow up."

we have to be here. We can't leave."

Despite the difficulties, however, both Gary and David appear to enjoy the lifestyle. David's children also enjoy the lifestyle, according to David's wife, Karen.

"We want them to grow up here, have the values, know how Another part of operating a to do it, have a good work ethic," said Karen. "We're doing it for them so they can have it when



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The heart and soul of agriculture

After five generations, Johnson family is still positive about family ranching

by Mike Armstrong

In Carbon County, many residents know John Johnson as the chairman of the Board of Carbon County commissioners. They may not know how connected he is to the land. Five generations of Johnsons have been ranching around the Elk Mountain and Medicine Bow area.

The Johnson family traces its roots to ranching out at Pass Creek basin. The home and ranch they live on now, was owned by another unrelated Johnson. They bought it from him in 1998 and expanded the Johnson ranch.

They have two children who live on other properties that are part of the ranch. Shae and Shannon decided to continue the tradition of family ranching. The other two children do live away, but come back every summer to help.

"In summertime we run a family commune," Reece said. "The family members help us during the busy, busy summer season. It is a family effort."

The Johnsons have four children and 10 grandchildren and all come home during the summer.

"The family shows up in June, although we wish they could be here in May," John said. "We irrigate, fix fence, brand, get cows turned out and we turn the bulls out. We need them to get together so we can make babies so we can stay in business."

John lets Mother Nature take over instead of using artificial insemination.

and it was so hard for us to do my home." it. Now the information on the genetics they have on bulls,



Photo by Mike Artmstrong

John and Reese Johnson have been involved in ranching in Carbon County for almost 40 years together.

starting back in 1981," John change the HEM," John said. town clerk for nine years and said. "But it is so labor intensive "Elk Mountain has always been eventually came to work for

in addition to running the family Hotel. She stills work for Theriot ranch. John worked for the Medicine Bow Conservation District for 15 years. He was a brand inspector and worked for the town of Elk Mountain as the waste water superintendent. "I also worked on busses," John said. "My dad was a mechanic and I learned from him. We hauled hay and did a little oil rig work. You did whatever you could to make it work. Reese started working after our first was six weeks

"I tried artificial insemination school, but they didn't have to five years, was Elk Mountain's conservation easement on the somewhat pessimistic view on place."

John explained a conservation Peter Theriot, the man who district can be put on a place not be bought by billionaires," John and Reese both worked renovated the Elk Mountain when a group like The Nature Conservatory (TNC) holds it.

family ranching, it is hard to think it continues on like this and John said. "But if you are a 5th generation ag producer, then you are an optimist. I still think with some studying and paying attention to market trends and developing outside markets, there is opportunity. It might be through a recreation component, hunting and fishing, whatever, but I think the opportunities are going to present themselves."

you can really study the bull catalogue and do quite well."

The Johnson ranch has 600 red Angus cattle roaming out by the Medicine Bow River. The ranch is 36,000 acres, with 18 linear miles going along the Medicine Bow River. The ranch also has five miles along the Wagonhound River and land along Mill Creek that parallels Interstate 80 near Elk Mountain. 3,000 acres are irrigated hay land.

John says he knows the land old." that his ranch is on fairly well.

"I was born in Rawlins, I was raised in Elk Mountain and graduated HEM when the HEM stood for Hanna, Elk Mountain. Medicine Bow joined after I left

Reese is from the Snake River Valley and understands family ranching often means taking on another job. Reese initially worked for Carbon County School District No 2 for

going on 26 years.

"It is challenging for the ranch to provide enough, especially when it is supporting multiple families," Reese said.

"We are having more frequent ranch meetings mainly to get our calendars meshed," John said. "I am very busy doing the commission work. The only reason I can do it is because I have Shae and Shannon here." John said raising a family that lives off the land brings about emotional ties.

"You might go away for a while but, when you come back, you are home," John said. "You get strong ties. One of the most profound things that happened was when we did a

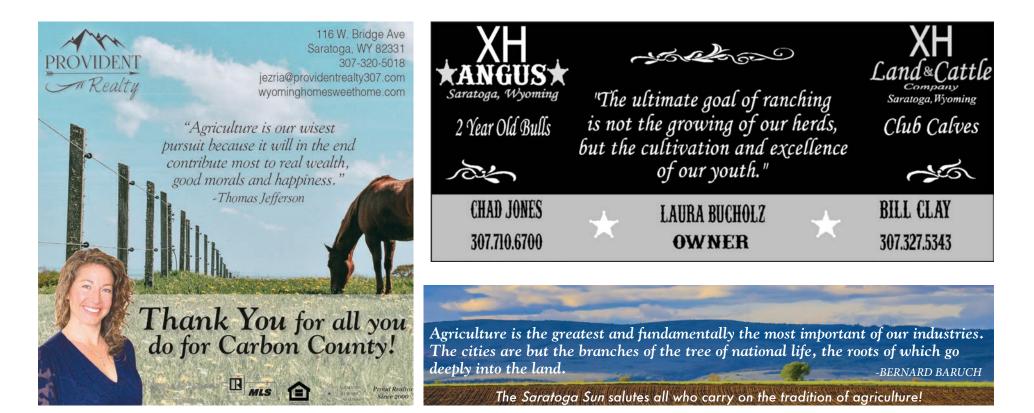
"I knew a guy from the TNC and you mold the district to fit your operation and ours is focused on keeping it intact with no splits, the water stays on the land," John said. "And there is no commercial wind development. To get back to why it was profound for me when we did this, Paula Hunter who was with the TNC, said, 'You do this for three reasons; you love the land, you love the land, you love the land.' That ties into a being a family ranch. You love the land because it is home."

John and Reese know the future for family ranches looks challenging.

"If you take a realistic, soul of agriculture."

The Johnsons have been married 38 years and have only taken one vacation. They went to Hawaii. John enjoyed himself but said he was happy to be back home when it was over.

"If the family ranch would go out of existence," John said, "You would lose the heart and





Strong ladies running ranches

Herman family has long ties to Elk Mountain and surrounding area

by Mike Armstrong

The Herman family owns three ranches in Elk Mountain, Medicine Bow and in northern Carbon County near the fishing area called "Miracle Mile".

Bobbie Herman, along with her mother, sister, son and daughter, run the operations.

"The Hermans have a strong reputation of working hard,' said Elk Mountain mayor Morgan Irene.

Herman agrees that a good work ethic is absolutely essential in running a family ranch.

Because beef prices fluctuate, ranching is not a sure industry that money can be made. She says that family ranches survive because they are handed down and mostly paid for.

"Family ranches are asset rich, but cash poor," Herman said. "Quite a lot of ranching families also did other work besides ranching. We got into the construction business and did a lot of reclamation work at the mines in Hanna."

The Elk Mountain ranch comes from Herman's father's side. The first of the Hermans came from Germany in the mid 1800s. They settled in Pennsylvania and later Kansas and her great grandfather came out to Elk Mountain to homestead.

1875," Herman said. "Obviously they were here a little before corrals and they show it was that homesteading. The actual homestead is in the meadow where you first come in and there is a bit of hole with wild

raised cattle and horses.



Photos by Mike Armstrong

Bobbie Herman not only runs three ranches with her family but also finds time to make custom spurs for others.

the cavalry in the forts that were nearby," Herman said. "I discovered this through a not economical (sic)." "The water rights go back to picture someone showed me."

a large operation back in the day. That was when Herman when her father was eight. Brothers was formed.

"We used to raise a lot of and had seizures and sent rose bushes growing around it." horses, but we don't have a Herman's grandfather and his She said the early generation stud anymore," Herman said. "It brother to Los Angeles. The just got to the point we couldn't one brother did well there, but "The meadows on this really sell the horses anymore. Herman's grandfather found ranch had huge pole corrals I got rid of my brood mares,himself back in Wyoming at

where they raised horses for although my sister still has the age of 12 and lived with Herman said. "My son, Tom, some. It is sad, not to raise them any longer, but it just became

Herman said that the ranch Herman has pictures of the could have changed hands when her father was a boy. Herman's grandfather died Her grandmother was sickly

relatives.

"To my grandmother's credit, she did not sell the place, she leased it out to neighbors," Herman said. "I think it is remarkable, although she knew she couldn't run the ranch, she had the gumption to keep it for her sons. I am so glad she did."

When her father went into the army, he learned welding. Learning that trade allowed him in her opinion. to go into construction work. He met Herman's mother, who is a Herman said. "I was raised a (Darlene) Kortes. It is a name familiar to those who know of 'Miracle Mile" since the Kortes Dam creates the fishing haven. The Herman family run about 500 head of cattle between the three ranches. Herman's father died when she was 15, and her mother was able keep the ranch and construction company going. "She is a capable person and somewhat remarkable when it all comes down to it," Herman said. "We were lucky to be kept busy with the construction company during that time." Herman has been operating heavy construction equipment since she was 10.

is also incredibly mechanically minded and is handy around the equipment."

Her daughter, Freddie, is studying veterinary medicine. Herman said she hopes both children will continue the family ranch.

When asked if it is difficult that essentially all women run the ranches, Herman said not

"I don't know any other way," rancher and my mother certainly set the example a woman could handle the business of ranching and construction,"Herman said. "We are all capable individuals and we just happen to be women. I raised my kids the same way and I never gave thought about a job going to one or the other because one was a boy and one was a girl."



The Herman Ranch around Elk Mountain has cattle grazing in its many meadows.

"My father taught me,"

She said family ranching is a great lifestyle.

"You can't be afraid of blood sweat and tears and you have to love it to do it," Herman said. "I feel like I haven't worked a hard day of my life because I love what I do so much. That is the legacy of being a family rancher."

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news networks, the ability to access ways to connect to this vital industry. information has never been closer to our fingers and eyes than it is today.

we consume each day through these sources can be overwhelming at times. While this can be challenging for consuming news or trying to get talk about everything from beef information out, it can also provide opportunities to learn about people and stories you've never had access to before.

Not so long ago, almost everyone had some direct connection to and lives in quick, easy to watch agriculture and the food we eat each day. Be it a family member involved in the agriculture industry, a friend. or someone they knew from the community, people of this country to agriculture.

As society in general moves further and further away from the farm or ranch, it becomes harder to learn about where our food comes from variety of topics that ranchers and rural because that direct connection is no longer a part of the life of many Americans. Thankfully, there are from those working in the industry plenty of opportunities to learn if about the food you eat on a day to day you're willing to look.

have brought more information to on outreach to citizens like Wyoming your fingertips than ever before. Agriculture in the Classroom, the From producers who share their Wyoming Beef Council, University

stories on Facebook, Instagram, of Wyoming Extension, Wyoming In today's world, people are more and TikTok across the country to people understand the production of From social media to 24-hour food, there are many new and exciting

Recently, the Wyoming Department of Agriculture started developing a The sheer volume of information series of short videos that showcase different producers in Wyoming called "Growing Wyoming."

> In these short videos, producers production, to challenges they face in agriculture, to the value of this industry to Wyoming, and more. It's an opportunity to see producers of this state talking about their operations videos for everyone that can be seen on the WDA YouTube Channel (https://www.youtube.com/user/ WyomingAg).

Another great resource to learn were much more closely connected about agriculture in Wyoming is a website focused on connecting people to Wyoming rural communities called Real Ranchers (https://realranchers. com/). On this site, you will see a wide communities in Wyoming are facing. It's a great resource to hear, first hand, basis. Along with this, several other Social media and the internet Wyoming organizations are focused

FFA. Wyoming 4-H. Wyoming Farm Bureau, Wyoming Stock Growers, Wyoming Wool Growers, and more.

Each of these organizations have valuable information on their social media accounts and websites that can help you be more informed about Wyoming agriculture.

While we may not be as connected to the farm as we once were, understanding where your food comes from is not only important for consumers, but for the agriculture industry as well. The more consumers know and support this industry, the better. Aariculture is vital to the state of Wyoming from an economic and cultural standpoint by supporting our rural communities, maintaining our open spaces, providing habitat for wildlife, fostering energy development, and increasing tourism revenues to name a few.

Because of this, we hope you cut through the noise of all the information available to you and take a moment this spring to learn more about this industry and all it does for the state of Wyoming.

Real Ranchers provides one of several avenues in which consumers can use the internet to connect with the agriculture that produces their food.

Screen Shot from realranchers.com



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This is my final week at the Kane's ranch and my final week for the Invasive Species Rangeland Internship. Reflecting on the first couple weeks of this internship, I did not expect to switch ranches, nor did I expect to deal with a lack of communication with the first ranch owner. I also expected to learn other techniques outside of spraying.

I learned control methods such as poisoning prairie dogs (with Weevil-cide pellets) and spraying. The most interesting control method I learned was the use of flea beetles for leafy spurge. The only control method I had used for the last two years in my other internships was strictly spraying for invasive species. The Kane's broadened my methods skills by adding two control variables I had never used.



Overall, this internship was out of my comfort zone. This was not because of my invasive species work, but rather the agricultural component of my internship. I have never had an interest in agriculture (I still do not have a large interest), but this internship has opened my eyes to the pros and cons of the agricultural lifestyle. I will take what I have learned and apply the vast knowledge of fencing, gated pipe, driving manual or standard transmission vehicles, and several other hands on-skills to my everyday life.

I have not talked about this week in specific because this week was full of either more poisoning prairie dog holes or David and I reflecting on what I have learned over the course of the last month and a half.

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