



# the Daily Cutter

Friday October 21, 2011

Sponsored by the PCCHA STAKES STALLIONS

An Official Publication of the PACIFIC COAST CUTTING HORSE ASSOCIATION

Welcome to the 32nd Annual Golden Hills Auto Center

Pacific Coast Cutting Horse Association  
Cutting Stakes & 5/6 Year-Old Event



There is a difference!

## Highlights of the 1st and 2nd Go- Rounds Open Futurity, Gelding Stakes, Intermediate and 50K Limited

In the 1st go-round of the Golden Hills Auto Center PCCHA Futurity, 112 horses competed at the Paso Robles Event Center. Leading the pack with twin scores of 219.5 were Cats Little Pepto, ridden by Matt Gaines of Weatherford, Texas; and Faye Reys Sis, ridden by Morgan Cromer, who now lives in Templeton, CA. Faye Reys Sis, owned by Holy Cow Performance Horses of Santa Ynez, is a sorrel mare by Dual Rey and out of Little Lenas Sis, whose dam is a full sister to Smart Little Lena. Cats Little Pepto, owned by Bluestem Ranch from Weatherford, Texas is a red roan mare by High Brow Cat and out of Cats Little Pepto, a

daughter of Pepto-boonsmal. Matt clinched the 8th set out of 10 sets of cattle to tie the 1st go score with Morgan.

60% of the 1st go-round horses, a total of 79 horses advanced to the 2nd go-round held on Thursday. The first set of cattle was scary when the first two riders lost cows setting a serious tone for the morning. The early composite leader was Clint Allen riding My Blue Dreams, a blue roan gelding (Mecom Blue X Dreams of Oak) owned by Mecom/Bruckeridge Partners, with a total score of 436.5. He retained that se-



Faye Reys Sis ridden by Open Futurity leader Morgan Cromer

cond position all the way from the 2nd set through the 7th set of cattle. The 3rd set brought matching 220 scores to Phil Hanson on What Smooth Mascara (Smooth as a Cat X Nurse What) owned by John Lindsey (total 429), and Grant Sednicka on Juana Good Time (One Time Pepto X Juana Twinkle) owned by Susan Hearst (total 434). In set #5, however, Morgan Cromer on Faye Reys Sis came back with a 218.5 for a total leading score of 438 for a total combined score of 438.

See Open Futurity, Page 2



Tim Smith rides Check for Sure, leading the Gelding Stakes

# Golden Hills Auto Center 2011 FUTURITY

TODAY	SATURDAY	SUNDAY
<p><b>8:00 am</b> Open 5/6 - 1st Go Open Cutting Stakes - 1st Go</p> <p><b>*Tonight*</b> Exhibitors Party (after last set) Sponsored by the Paso Robles Event Center</p>	<p><b>7:00 am</b> Cowboy Church</p> <p><b>8:00 am</b> Open Cutting Stakes - 1st Go (cont'd) Open 5/6 - 2nd Go</p>	<p><b>8:00 am</b> NCHA Purina \$35K Non-Pro NCHA Purina \$15K Amateur Intermediate Open Finals</p> <p>Sponsors Cutting</p>

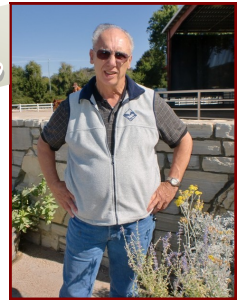
**We thank our Corporate Sponsors**



# Making it happen...

## Welcome!

### Duane Picanco, Mayor City of Paso Robles



Paso Robles Mayor Duane Picanco says, "I do welcome the Pacific Coast Cutting Horse Association Futurity. We really appreciate the presence in the City. It's one of the few events we have in our City that is at least 10 – 11 days. We appreciate the economic benefit as well. Certainly it is an economic benefit. From my perspective, I truly enjoy the event itself. I've come down not because I am the Mayor, but because I've become interested and gotten to know some of the contestants/riders, however you want to define them. I've watched them perform. In fact, I welcome the community to come and visit and it is free. They can come see what is going on. One of the things I also appreciate is for the Event Center, that it is being utilized, and not just for the fair, but for events throughout the year."

Mayor Picanco notes that the City of Paso Robles has been a committed sponsor of the Golden Hills Auto Center

PCCHA Futurity since first coming to the Event Center in 2007. The added monies from the City has gone toward participant awards. There has also been a triple nexus of support between the City, the Paso Robles Event Center, and the PCCHA. Supporting horse events such as this is "part of our economic strategy." He enthusiastically noted that "Who knows, maybe the horse industry may rank up close to our wine industry here."

You will often see Mayor Picanco hanging out at the Futurity wearing his PCCHA fleece vest, and he says this is one of his favorite events. Although Duane rode horses about 40 years ago, not until he rode a cutting horse in a previous PCCHA Sponsor Cutting did he realize what an incredible experience it could be. He says, "It is a totally different experience. I can't explain it."

## Open Futurity (from Front Page)

In talking to Morgan yesterday about Faye Reys Sis, she said about the mare, "I haven't shown her since Idaho. I didn't have any super picks on the cattle. She's the kind of horse that as long as I get a cow cut, she just does her job. She's pretty fun!"

In the Gelding Stakes, the leader after two go rounds is Checks for Sure, ridden by Tim Smith of Temecula, California, and owned by Kyle Manion of Aubrey, Texas. Checks for Sure (1m Countin Checks X Charmed for Sure) scored a

total combined score of 434.

In both the Intermediate and the 50K Limited, Cats Date (WR This Cats Smart X Peptos Special Date) ridden by Hayden Upton of Wilton, CA and owned by Forrest Saunders of Glen William Australia, took the leading position with combined scores in the Intermediate and 50K Limit of 432.5.





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**2012 Pacific Coast Cutting Horse Association**

# STALLION AUCTION

2012 PCCHA Stallion Service on line Auction  
On Line Bidding starts: Dec. 14, 2011 (8am PST)  
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Tickets at the PCCHA Booth  
Need not be present to win

**"Homestead"**  
Donated by Art by Alvarez  
Proceeds to benefit the SLO Boys & Girls Club, And to Fund Future PCCHA Purses  
\$10.00/Ticket  
Drawing-Saturday, Oct. 29<sup>th</sup>



**Youth Raffle**  
Hand Made Western Quilt (7'6 X 7'4)  
Designed & Donated by "Cutter Youth Mom" - Nancy Barrett  
Supporting Cutter Kids' Higher Education  
\$5.00/Ticket  
Drawing during the Latigo Canyon Ranch Youth Invitational Sunday, October 30<sup>th</sup>, 2011



**Cowboy Church**

Saturday  
7:00 am  
Indoor Arena  
Grandstand

**Exhibitors Party!**

Tonight in The Barn

Sponsored by the Paso Robles Event Center  
Complimentary Hors d'oeuvres

Everyone is welcome!  
Begins after last set of the day

**We appreciate our Event Sponsors!!**

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## L'Aventure Winery

"I make wine to support the barrel, to carry what the barrel has," says Stephan Asseo, master winemaker,



founder and owner of L'Aventure. "Everything comes into play, the fruit, the winemaking, the making of the barrel. Everything is related, and must be in balance". Starting with the high plantation density of 2,100 vines

per acre, the dense vertical canopy and resulting low yield, highly concentrated fruit, everything Stephan does is motivated by his passion for quality. The ripe, ma-

ture fruit is rich in polyphenols, the soft tannins that give L'Aventure wines their characteristic silky quality on the palate. This unique fruit is the ultimate foil for Stephan's classical treatment of his wines in oak. Following micro-oxygenation, and with very low SO2 levels, the red wines will finish their malolactic fermentation in new French oak, where they will rest for some 15-16 months, until bottling. The barriques themselves come from Centre de France where the finest grain oak is toasted over a long, low fire to reach optimum integration and complexity, and a perfect balance between extracted qualities, and those of torrefaction, produced by the flame. Ironically, such harmony and balance make the flavors of the su-

prely wrought barrel almost undetectable! You may visit their tasting room Thursday – Sunday, 11 am – 4 pm and by appointment Monday – Wednesday. Call 805.227.1588. L'Aventure is located at 2815 Live Oak Road, Paso Robles. They are our featured winery today at the Concierge Desk, 2 pm – 5 pm.



## *Food for Thought*

### Thomas Hill Organics



Thomas Hill Organics owners, Debbie & Joe Thomas, have worked tirelessly over the last three years to establish what has become one of Paso Robles' prime dining

destinations. The spirit of the restaurant is simply to bring the fresh and healthy organic produce from their Thomas Hill Farms to the table, where you can enjoy it along with local cheeses, and top quality local organic grass and well fed meats that capture the same localvore spirit. Their farm

located on the east side of Paso Robles, specializes in heirloom tomatoes, fruits and nuts (over 800 fruit trees grow there!), as well as seasonal vegetables and greens, all of which find themselves in numerous expressions on the menu at Thomas Hill Organics. While the beautiful produce is at the heart of Thomas Hill, it is Chef Julie Simon that provides the culinary creativity. Parisian born, and having lived in the Sud-Ouest of France, Julie was raised in a restaurant family, and brings the invaluable air of authenticity and experience that one can only acquire by growing up in such a cultural tradition. Inspired by her experience around the family kitchen and table, she arrived in California and, here on the Central Coast, honed her craft.

Julie brings an "out of the box" creative talent to the table, There is truly something on the menu for everyone, and each selection is of the highest quality in both ingredients and inspiration. Visit this charming bistro located near the town square Sunday, Monday, Wednesday between 11 am – 8 pm and Thursday – Saturday from 11 am – 9 pm. Call 805.226.5888 for more information.

