

SPRING 2011

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LASSOING A LOOK

Cowboy style

PUTTING THE BLING IN SPRING FASHION

Anything goes

FOLLOWING THE BEAT OF A DIFFERENT DRUM

Overcoming a stereotype





To fish or not to fish...

FINDING SOLACE ON AND OFF WATER AT THE LODGE AT EAGLE ROCK

A thirty-five foot River rock fireplace welcomes guests to 'The Lodge at Eagle Rock'.



ABOVE: Ambient lighting such as this 'fly-themed' lamp add warmth to a guest suite at 'The Lodge'.
BELOW: This rustic rocking chair and ottoman facilitates 'relaxation' after a full day on the river.



Story by Laura Crotty
Photography by Jim Wells

The Lodge at Eagle Rock' is located at number 4 Cooper Drive near Cascade, Montana just forty miles south of Great Falls off of highway I-15 and exit 240. 'The Lodge at Eagle Rock', formerly known as 'The Dearborn Inn', is run by proprietors Jason and Jennifer Newmack who together have over twenty years of combined experience in the industry. Jason acts as the Endorsing Outfitter for the 'Lodge' while Jennifer heads up General Management and Hospitality services.

The 'Lodge' is predominately a fly-fishing destination complete with a soon to be open, on-site pro-shop. This historic location nestled in a canyon on the 'Lewis and Clark' trail boasts one of the best fishing runs on the Missouri River, and provides a cozy retreat as the day's activities recede into the evening hours. However, "if fly fishing is not your thing, you may want to consider stopping by for an evening or two while travelling through Montana" Jen suggests. The 'Eagle Rock' also offers excellent hiking opportunities along the 'Lewis and Clark' trail as well as fine dining on site.

The Lodge at Eagle Rock is a newly renovated eight room facility. Each room is complete with two double beds and welcomes guests with high-end finishes including granite countertops, travertine tile, oil-rubbed fixtures, and flat screen televisions. "We offer quality accommodations that tend to be associated with higher-end facilities, yet our prices are reasonable" Jennifer adds.

Guests staying at the Lodge are immediately welcomed by the warmth of the establishments' finishes including distressed pine and tumbled slate flooring. The ceilings' original rough-hewn timbers extend from the main sitting/ dining area into the guest suites. After a full day of activities on the river or trail, guests are encouraged to relax by an enormous thirty-five foot rock and mortar fireplace which stands proudly between the sitting area and dining room. "The rocks used for the fireplace are from the Missouri River, and each has its' own unique features" Jen explains.

Jennifer takes her guest's needs very seriously. "I like to have their favorite drink waiting at the bar for



Jennifer Newmack indulges patron's preferences: "I like to have their favorite drink waiting for them at the bar".

them before dinner, or place their choice of candy on the bed at night” she says. “Once guests step in, they don’t take out their wallet; I want to treat people like I’ve known them for awhile” she adds. Turn-down service is also offered in the evenings, while guests enjoy an experience in fine dining prepared by Chef Geoffrey Langell.

“Chef Geoffrey Langell is a classically trained culinary professional who joined our team here at the Lodge” Jen states. Geoffrey’s evening menu includes a four course dinner. A sample menu includes starters such as Shrimp Cocktail with a Lemon Horseradish Dipping Sauce followed by Spinach Salad with Pine Nuts, Shaved Parmesan and Currants tossed in a Balsamic Vinaigrette, or an Assorted Cheese Platter followed by a Four Mushroom Bisque. Guests may also enjoy entrees such as the Oven-roasted Chicken Breast stuffed with Fontina Cheese, Prosciutto and Spinach in a Marsala Cream Sauce or the Grilled Fillet Topped with Bleu Cheese and Roasted Garlic Compound Butter. The perfect ending may be Geoffrey’s Cheesecake ac-



Guests will enjoy the welcome retreat of a guest suite pictured here at ‘The Lodge’.

companied with Fresh Berries or The Berry Sorbet with Shaved Chocolate and Mint. The Lodge also offers a morning buffet that includes among other selections, Homemade Waffles and Breads, and your choice of freshly prepared Eggs.

Whether it’s the fine dining at ‘The Lodge at Eagle Rock’ or the outstanding service, guests are sure to take note of the couples enthusiasm and high

level of professionalism, a warranted combination sure to make ‘The Lodge at Eagle Rock’ a well-travelled destination. **AM**

The Lodge at Eagle Rock: Contact Jennifer Newmack for information regarding your stay at: (406) 925-2277.



~Laura Crotty is from New York City where she worked as a freelance writer and culinary professional. She now resides in Montana with her husband and three children and contributes regularly to several publications.



Antler and Wagon-wheel chandeliers provide the feel of ‘The Great Outdoors’, while guests enjoy accommodations at ‘The Lodge.’



Suzanne Waring — REDUCING THE IMPACT

LAST OF A THREE PART SERIES:
Exploring North Central Montana’s Farming Industry

Producers GO HIGH TECH

Using GPS to combine at night. Note the white GPS receivers on top of both units

By 2050, the world population is estimated to grow 62 percent from today’s 6.5 billion to a possible 10.5 billion. This means that farmers around the world will be attempting to provide food for an expanding population on the same—or even less—arable land available today.

However, the demand for the expansion of food products coincides with new technology tools being used by farmers. That technology is GPS (Global Positioning System). “GPS maximizes efficiency while improving production,” said Will Roehm, who farms east of Great Falls.

Composed of 30 or so satellites that circle the earth in six orbital paths, GPS was installed by the Department of Defense

a little over fifteen years ago. In addition to use by the military, a portion of the GPS system was ultimately dedicated for use by civilians, including farmers. Farmers use GPS to return to an exact location by triangulating with several satellites at a time. This determines longitude, latitude, and altitude, giving farmers precision in location they have never had.

Through ionospheric error and quality of electronic hardware, the precision of GPS can vary from fifteen to forty-five feet, which is close enough for finding an address, but in farming, more precision is needed. To fulfill that need, both the DGPS (Differential GPS) and the Real-Time Kinematic (RTK) systems are being employed.

DGPS, which is currently the most common type used, has several systems of precision: cost-free WAAS (Wide Area Augmentation System) determines precision to 6-8 inches; subscription-based OmniSTAR XP, 3-5 inches; and subscription-based OmniSTAR HP, 2-4 inches.