





A hot brand causes smoke while applied to a calf. Photo below shows the results.





Some of the helpers at the Kozlinski Ranch are pictured from left: Marty West, Bryon Mailer, Leon Laye with a knife, branding the calf is Darrel Dzurko; Billy West and Jack Rennie. A supper was prepared by Kim Kozlinski for after the work was done. Lonnie told *The News* later on that the prairie oysters from the day's castrations got left in the fridge, but could still be frozen for later. They can be prepared by being fried up with garlic, flour, eggs and seasonings.



A horse starts to close its eyes during some of the branding action nearby.



During a break from the afternoon's work, people stop for a drink and socializing. From left: Billy West, Rob Thompson and Kevin West.

Lonnie Kozlinski says that he brands 1,000-1,200 head of cattle a year which includes helping his neighbours, friends and family where enjoys "good food" and fellowship. The Kozlinskis had branded about 50 head the week before and have one more bunch to do when the rest calve. Lonnie has been ranching for about 33 years.