

Produced by the Saratoga Sun

Subscribe Today! 307-326-8311 or www.saratogasun.com







Merry Christmas! What is the meaning behind putting candles in the windo putting candles in the window at Christmas?

by Virginia Parker Candles can make a room feel cozy, offering a warm glow from both sides of the window.

The tradition of the Christmas window candle can be found as far back as colonial times. The reason candles are placed in windows has been interpreted in many ways. Some believe a candle in the window signifies a hospitable place, where one can stop for shelter and food. Some narratives tell a different story, tracing this practice back to the Penal Laws when Irish Catholics were prosecuted. Families would put a candle in the window to let priests know

their home was a safe haven. Another interpretation is remembrance of loved ones, perhaps a prayer for the return of an absent family member or to acknowledge missing an absent loved one. It could also be in honor of a family member who had passed.

The sight of a distant candle in a window is a welcoming sight, no matter the reason. Perhaps it is a beacon of hope for any passerby.

Nowadays the Christmas candle in the window is often simply about creating a warm feeling, a festive glow in the window for everyone to enjoy.



Thank you Carbon County for 4 years of geaking out!



Don't forget to come see us for **Black Friday** gifting needs!



specials for all your

(307) 370-0190 **Open 7 days a weekl** Follow us on Facebook

208 W Cedar St. Rawlins, WY

Happy Holidays from our White Stone Realty Family

Old fashioned Christmas Traditions

by Virginia Parker

Turns out, the reason the story about Scrooge is packed with ghosts is because Christmas wasn't always about cheer and eating good food, spooky stories and tales of hauntings were also once a part of the holiday. Telling ghost stories during winter was a hallowed tradition according to Smithsonian magazine. the custom stretches back centuries, when families would wile away the winter nights with spooks and monsters dancing in their heads. Sounds like a refreshing alternative to the commercialization of Christmas.

Oranges used to be

standard for stocking stuffers, believed to date back to the legend of St. Nicholas, or at least to the Great Depression, when citrus was as extravagant a gift most families could afford.

Early Christmas celebrations used to involve what was known as "social inversion." The poor could demand figgy pudding from the rich and workers got to put their bosses in their places. This was practiced in Europe, including assigning a "Lord of Misrule." Up until the 1600s, a "lord" was put in charge of making sure that fun reigned during the Christmas season, including planning events.







orial Hospital

a very merry and blessed holiday season! THANK YOU FOR YOUR CONTINUED

BUSINESS AND SUPPORT FOR RURAL HEALTHCARE EXCELLENCE!



TIS THE SEASON

THE HEARTY SANDWICHES AND PERFECT COFFEES TO WARM THE HOLIDAY SEASON!





04 W Bridge

307) 326-5555

Christmas Magic is coming to town

Staff Report

Plans are underway to bring some "Christmas Magic" to Saratoga. The Valley Service Organization (VSO) is again sponsoring the lighted Christmas parade on Saturday, Dec. 10 followed by Winter Wonderland at the community center.

Judy Hamel, chairwoman of the parade committee, said any business, organization or individual may sign up to put their magical entry in the parade. There is no entry fee.

While the Christmas parade had been sponsored by the Saratoga/Platte Valley Chamber of Commerce, VSO took over the winter procession two years ago. Winter Wonderland has now been a 41 year tradition, an enchanting place created by VSO



members where families may visit with Santa and Mrs. Clause before enjoying free chili, hot dogs, hot chocolate and cookies.

Parade entry forms are available at the Saratoga?Platte Valley Chamber of Commerce. Committee members are also contacting area businesses and organizations.

Forms may be returned

to the chamber office by Dec. 7 Parade line-up on is on Saturday, Dec. 10 and will begin at 4:30 south of Kathy Glode Park near Pine and River streets, with the parade starting at 5 p.m.

The route will again loop around Kathy Glode Park past the Saratoga Care Center so residents there may enjoy the parade, then head north on River Street to Bridge

Street and through the downtown area, ending at the Community Center parking lot.

Hamel said the parade continues to grow each year and she thinks there will be a great turnout again this year. Longtime Saratoga resident and VSO member, Tina Francis, has been named Parade Grand Marshall and Teense Willford will be the parade announcer.



Carbon County fairgrounds hosting huge Christmas party for children

by Mike Armstrong

Children of all ages will once again have a themed winter wonderland awaiting them at the Carbon County Fairgrounds this year. This year, Rudolph the Red-Nose Reindeer will entertain the kids in a big way as he will stand fifteen feet tall.

Not only will a tall Rudolph be featured but as children enter the Christmas event, they will be given reindeer horns and a red nose, according to Ryta Sondergard, the coordinator of the event.

Sondergard has been doing this event for a few years.

"This is a Carbon County Christmas party for children of Carbon County and it started in 2014 when I was Community Relations Coordinator for Sinclair Refining Company," Sondergard said. "My husband, who was refinery manager at the time, and I felt very strongly the refinery needed to be more actively involved in the community. One way to do that during one of the busiest and most stressful times of the year was to do something for the children, so the Christmas party was born."

Sondergard said the theme of the first party in 2014 was "How the Grinch Stole Christmas."

"It was a pretty big deal and we pulled out all the stops," Sondergard said. "It was two days. The first day we celebrated with the kids with parents who worked at Sinclair and the second day was open to the kids from the public."

Sondergard said the event has always taken place at the



put on an icecapade for the children.

In 2018 the theme was the Polar Express.

"We had a train go through some mountains and come to the village of Santa," Sondergaaard "This year it will be Rudolph the Red-Nosed Reindeer," Sondergard said. "Besides the 15 foot Rudolph, there will be an 18 foot gnome."

Because it's Rudolph, Sondergard said, there will of course be reindeer games at 11 a.m. and finish at 3 p.m. on Saturday, December 3. It is free. There will be baby goats to see and pet.

"They are so cute," Sondergaad said. "Katie Friend is going to make an extraordinary cake that will







Carbon County Fairgrounds.

"We took the multiplex of the fairgrounds and turned it into Whoville," Sondergard explained. "It really was amazing. I look back at it and it seemed like a set from Broadway."

Sondergard said for budgetary reasons, it was agreed to hold a children's party every other year.

In 2016 the theme was Frozen and an ice skating rink was imported from New Jersey. A group of ice skaters from Fort Collins came and remembered. "It was beyond my expectations and it was spectacular."

She said around then, corporate did not want to fund any more parties for this event. Sondergard and her husband, Steve, had been contributing to the party during this time to make it into an event one might see in Denver or Salt Lake City.

For 2020 the Sondergards decided to fund the event entirely out of their own pocket. The theme that year was Hogwarts Christmas. for the children to play.

"We have brought in a carnival-like atmosphere with games," Sondergard said. "So the kids will get to play games, have their box lunch and get a parting gift."

She said there were some non-profits working with her to make this event better.

"The Old Pen is going to have its bazaar from 9 a.m. until 2 p.m.," Sondergard said. "Then the Festival of Trees will be from 3 p.m. until 7 p.m."

The Rudolph party will start

be five feet."

Unfortunately, Sondergard's husband passed away very recently this year, but his wife knows he would enjoy what is going to happen this year with Rudolph.

"He always enjoyed these parties and his spirit will be at this one," Sondergard said. "We did it for the kids because not all families can go to big cities and see these sorts of things we have put on in the past. It may take every two years, but we do it big."

Christmas is why we have cats

by Mike Armstrong

My grandmother once told me of a Christmas legend which would be appreciated by cat lovers if they knew of it. It has been forgotten over the years, however, and is now seldom heard.

Cats used to be wild creatures, just like foxes, deer, eagles and bears. That is, until the first Christmas Eve.

The legend goes that when the baby Jesus was born, all the wild animals near Bethlehem followed the same star the wise men and shepherds were following. This included a cat who was as wild as a panther or any of her big brothers.

Coming to the manger and hearth where the baby Jesus lay, the cat watched all the activity in quiet wonder. It lay down nearby and saw all the homage to the tiny baby.

She lay there silent and gazed at the baby's bed.

She did not bow her head like all the other animals, but a deep rumbling in her throat started. It was the first time a cat had purred.

As morning came, the world returned to normal as the bright star disappeared. Humans and animals alike left to go about their lives as before.

Not the cat. She was unable to leave the nearby crib.

Mary spoke to the cat.

"Dear Cat," Mary said. "You are a proud and stubborn animal but you are the last of the wild beasts to depart. By no force you have stayed. From this point on, you shall be where man is. The humming you made when you saw my son will alway come when you are happy. This purring sound will bring happiness to many families, not only marking this day, but for all days to come."

So it came to be, after that first Christmas, cats came to live with man and enjoy curling up on beds which remind them of the hearth at the manger. The purr that cats always have when content and happy, my grandmother told me gets



louder on Christmas day.

I heard this story many years ago and maybe it is my imagination, but I do think I have heard my cats, over the years, purr louder on Christmas day.

Of course they usually have just finished eating turkey.



Laura M





Hours: Mon-Sat 9-5:30 • Sun 10-3



Open until December 25th • 113 E Bridge Ave • Saratoga



Christmas tree permits available for BLM Wyoming public lands

Staff Report

Christmas tree permits are available at BLM Wyoming field offices and online.

Permits may be purchased between 7:45 a.m. and 4:30 p.m., Monday-Friday from BLM Wyoming field offices. The Wyoming State Office doesn't sell permits. The cost for a permit is \$5 to \$10 per tree, depending on location. Up to a maximum of five Christmas trees can be purchased by an individual for personal use.

This year, the permits are also available online at <u>https://forestproducts.blm.</u> <u>gov</u>. Currently, the Casper, Buffalo, Cody, Lander and Worland field offices are selling permits online. The Rawlins, Rock Springs, Pinedale and Kemmerer field offices will begin selling permits on November 23.

A BLM permit is valid for trees located on BLMadministered lands only. Permits for trees on U.S. Forest Service-administered land can be obtained at your local Forest Service office and at some BLM offices.

Tree cutters must have a valid permit with them while cutting a tree. Trees may not be cut within wilderness areas, wilderness study areas, timber sale areas or administrative sites such as developed campgrounds.

Although the Christmas tree permits are for any tree species, the BLM recommends Engelmann spruce, sub-alpine fir, Douglas fir, ponderosa pine and lodgepole pine as the best species to cut for your Christmas tree. Christmas trees harvested from aspen stands and dense young stands will contribute to forest health and improve wildlife habitat.

It is the purchaser's responsibility to not trespass on private land and to make sure you're cutting the tree in the correct area. Be prepared for winter weather and high country conditions.

For more information, please visit www.blm. gov/wyoming-christmastrees or call your local BLM office:

> Buffalo Field Office (307) 684-1100

Casper Field Office

(307) 261-7600

Cody Field Office (307) 578-5900

Kemmerer Field Office (307) 828-4500

Lander Field Office (307) 332-8400

Newcastle Field Office (307) 746-6600

Pinedale Field Office (307) 367-5300

Rawlins Field Office (307) 328-4200

Rock Springs Field Office (307) 352-0256

Worland Field Office (307) 347-5100



A Hallmark-esque Christmas Tale

Note: This column originally ran in the December 12, 2018 Saratoga Sun by Joshua Wood

It's almost December and we all know what that means!

Hallmark and Lifetime are subjecting us to their onslaught of holidaythemed movies until the day after Christmas. Last year, Hallmark released 33 movies and another 28 in 2016. All together, they have approximately 136 movies in their library. Lifetime has 44 similar movies. Netflix is starting to create their own line of Christmas movies as well, though I did enjoy "The Christmas Chronicles" with Kurt Russell as Santa Claus. With that in mind, I would like to propose the plot for mv own Christmas movie in the vein of Hallmark and

Lifetime. If I'm lucky, maybe they'll see it and want to option it.

Our movie begins with a young, blonde woman by the name of Jenny McWorker, played by an up-and-coming actress nobody has heard of, who is currently living in the Big City where she is the assistant to the assistant executive of the vice-president of sales for Scrooge-Grinch Corporation. Her fiance, Jared Glassjaw, who looks kind of like the guy from "White Collar," works for the same company and they are set to be married on Christmas day. Through a strange twist of fate,

discover, is a quaint hamlet pulled from a Currier and lves painting with a population of a few thousand that get along quite well with each other. Upon her return home, Jenny is informed by her mother that her ex-boyfriend, Ronnie O'Studdmuffin, who looks similar to one of the Jonas brothers, is still in town and is totally a far better guy than he was when he first broke Jenny's heart.

Ronnie spends most of his time volunteering at the local animal shelter, but when he's not doing that he is up in the surrounding forests harvesting the endless supply of evergreens for Christmas trees. This seasonal business, surprisingly, provides a decent income that helped him buy a two-story, four bedroom Victorian house that he had purchased the day before his fiance had been run over by a team of reindeer. The house, which had been a dream of his now-deceased fiance, now sits mostly empty — much like his heart.

Despite her best efforts, Jenny continues to run into Ronnie around Yuleberg often as he is taking a half dozen Golden Retriever puppies for a walk. One day, he invites her out to coffee so they can finally catch up on their life. Against her better judgement, Jenny accepts the invite and begins to find her small flame rekindled. Over the next few days, she helps Ronnie out at the to rethink her feelings for Jared. Not wanting to confront her feelings, Jenny takes the first flight out of Yuleberg and returns to the Big City. She buries herself in her work and planning her wedding, convinced that once she marries Jared she will stop thinking about Ronnie.

The day before the wedding, Jenny realizes that she doesn't really love Jared and leaves him a note saying so before heading back to Yuleburg. She arrives in her hometown on Christmas Day and rushes to find Ronnie. Jenny finds him at his house, playing in front of the fireplace with eight adorable Basset Hound puppies. She runs into the house and kisses Ronnie, telling him that she loves him and that she is moving back to Yuleburg for good.

With a happy ending for everyone, except for Jared, the movie ends. Slightly off key, but pop style, renditions of classic Christmas songs play as the credits role. Taking a page out of Marvel's handbook, a post-credit scene where Jared goes to Yuleberg to try and win Jenny back. On his way, however, he pulls over to help a woman who is stranded on the side of the road due to a flat tire. While helping her out, Jared discovers that she is a corporate finance clerk, who looks kind of like one

however, Jenny McWorker needs to return to her hometown, Yuleburg, to take care of some personal business.

Her hometown, we

closer and closer.

One night, after accepting an invite to dinner at Ronnie's house, they share a kiss which causes her of the actors from "Pitch Perfect," and her name is Trinity Kringle.

Hallmark, I expect my check in the mail shortly.

A Different Kind of Christmas poem

Author unknown

'Twas the month after Christmas and all through the house Nothing would fit me, not even a blouse.

The cookies I'd nibbled, the eggnog I'd taste All the holiday parties had gone to my waist. When I got on the scales there arose such a number! When I walked to the store (less a walk than a lumber).

I'd remember the marvelous meals I'd prepared; The gravies and sauces and beef nicely rared, The wine and rum balls, the bread and the cheese and the way I'd never said, "No, thank you, please."

As I dressed myself in my husband's old shirt And prepared once again to do battle with dirt--- I said to myself, as only I can "You can't spend a winter disquised as a

So---away with the last of the sour cream dip, Get rid of the fruit cake, every cracker and chip.

Every last bit of food

man!"

that I like must be banished Till all the additional ounces have vanished.

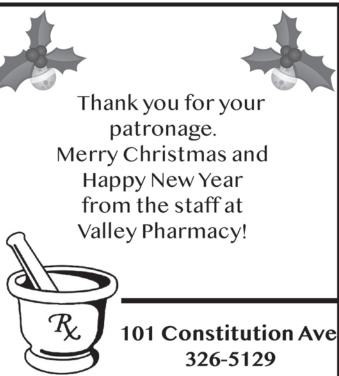
I won't have a cookie, not even a lick, I'll want only to chew on a long celery stick.

I won't have hot biscuits, or corn bread, or pie. I'll munch on a carrot and quietly cry.

I'm hungry, I'm Ionesome, and life is a bore, But isn't that what January is for?

Unable to giggle, no longer a riot, Happy New Year to all and to all a good diet!









History of hunting wild turkey in Wyoming

Harvesting of wild turkey not allowed until 1955

Staff Report

It wasn't until 1955 when hunters could harvest the historic wild turkey in Wyoming. Hunters' interest has continued to gain momentum since. With both fall and spring seasons to chase gobblers, hunters' stealthy pursuits provide excellent food for their families and mementos of feathers, beards and spurs to commemorate the hunt long after.

It all started in 1935, when the Wyoming Game and Fish Department swapped sage grouse with New Mexico for 15 Merriam's turkeys - nine hens and six toms. The imports were released on the George Waln Ranch on Cottonwood Creek in Platte County that spring and were reported to lure some of the ranch's domestic turkeys with them into the Laramie Mountains. The turkeys thrived in these hills west of Wheatland under the auspices of ranchers and the Game and Fish and were estimated to number over 1,000 by 1947.

The Wyomingites involved in the turkey restoration had

winter.

nearly as much reverence for

the bird as famous statesman

and inventor Benjamin

Franklin did by touting the turkey as our national bird.

Those Laramie Peak birds

served as seed stock for

several futile reintroduction

attempts across the state

until birds were sowed into

the fertile habitat of the Black

Hills in 1951-52. Thirty-three

Platte County turkeys, along

with 15 more New Mexico

transplants, found new roosts

near Redwater Creek in the

northwest Black Hills. They

probably combined forces

with some transplants that

strayed over from South

Dakota releases, and the

introduction served as the

foundation for Wyoming's

most recognized turkey hunt

Fall turkey hunting is a

different ballgame than the

camouflaged calling of the

spring. Although turkeys can

spot hunter orange, and with

corresponding big game

seasons still underway, fall

turkey hunters may consider

wearing orange or pink for

Joe Sandrini, Newcastle

area wildlife biologist and wild

turkey researcher suggests

hunters work on a stealthy

pursuit at middle to lower

elevations as the season

moves from fall to early

area.

safety.

"When flocks are startled and busted up, the birds can often be called back as they seek to reunite. Doing this from a concealed location is an effective fall hunting technique that is used in many parts of the country," Sandrini said.

Compared to domestic turkeys, wild turkeys have less fat and consequently tend to be a little drier. A "cooking bag" can help the fowl retain its natural moisture. Or place bacon strips across the breast, covering with foil and then removing the foil a few minutes before serving to brown the bird. Another technique is brining and then smoking the bird; this will help retain moisture and compliment the wild flavor. When cooking, understand wild turkeys won't stay on their backs like domestic birds, and may need to be propped up.

Thanksgiving guests will detect the longer legs and a proportionally smaller, more angular breast and the fuller flavor most people enjoy hands down over the commercial variety. The taste is primarily the result of the birds forest buffet. Traditionally "mast" or hardwood nut eaters, Wyoming turkeys seek



hawthorne and scrub oak nuts plus chokecherry, plums, currants and buffalo berry. Seasonally the birds will also pluck tender grass shoots and buds.

Juvenile turkeys garner the favor of farmers and ranchers by feeding almost exclusively on grasshoppers their first summer. Adults snare hoppers, too, when the insects are abundant. Ranchers often return the favor by letting the birds use their yards as winter refuge from deep snow.

As spring approaches, birds start inching up elevation and flocks of gobblers or adult males start disbanding. Come March, gobblers start establishing areas or "strutting grounds" along the edge of creek bottoms or forests. With loud gobbles and strutting posture, males amass a several-hen harem and drive smaller rivals off.

Hens nest in the strutting ground vicinity and close to reliable water. The females lay about two eggs every three days until a clutch of 10 to 13 is produced. After about 28 days of incubation, with no help from the gobblers, the chicks meet the world. Within a week the chicks start flying and roost in trees thereafter. Hens and their brood, often joined by like combos, stay together until the next breeding season.

Last fall, 1,791 hunters put 1,193 Wyoming turkeys on tables.

Finding the right gift

*Note: This article originally ran in the December 8, 2021 edition of the Saratoga Sun.

by Mikey Jones

Why do we give gifts? Every Christmas, birthday, sense of purpose and feeling of satisfaction. This feeling is one that enlightens the soul and brings out the best in us. There is an old saying "it is better to give than receive" and it has a special meaning is to shop local. If you haven't already heard, shopping locally is the act of everyday consumers, like you, making the decision to buy your produce, clothing and day to day items from a local

goods made with recipes that have been passed down from generation to generation. Visiting local shops and restaurants and choosing to spend locally gives you the opportunity to network and I've been taught about gifts is "The Rule of Five" which is very simple. Instead of spending a lot of money on gifts or trying to buy a bunch of presents to fill up space under the tree, we limit it to five things. Each item belongs to a category, to help make shopping easier. Something wanted, something needed, something to wear, something to read and somewhere to be. Of course, you could change this list for what works best for your family, but these are the five gift categories we chose to do. There are many benefits to doing the Rule of Five Gift over just buying as many gifts as you want. Christmas isn't just about presents, and sometimes that is hard to remember. By eliminating excess presents, this holiday stops being about gifts and more about everything else! Spending all December in the stores means you have little time to spend with your loved ones. This year,

by implementing a Rule of Five Gift, you can get your shopping done quickly so you can spend more time with the ones you love. By eliminating all of the excesses that Christmas can bring, you go back to the roots. Christmas stops being stressful or complicated and starts to be more enjoyable. You begin to enjoy the little parts of Christmas like decorating the tree or watching movies, instead of trying to sneak presents behind your kid's back, so they don't notice. I know my kids, for instance, start the search and guessing games just after Halloween. No matter how you celebrate the season or any gift giving occasion it really is the thought that counts. Always remember being present can be a lot more meaningful than giving presents. Though there are many options to share the joy and your love!

anniversary and special occasion we carefully choose and offer gifts to our loved ones. It's something we do naturally and most of us don't think about its deeper implications. The giving of gifts may be one of the oldest of human activities that predates civilization and may go back to the origin of our species.

Even in primitive cavemen culture, the giving of gifts was fairly common as it was used to show love and affection towards one another. Whether it was an unusually shaped rock, a tooth from an animal, the bark from a tree or some other item that was natural in origin, the giving of gifts was certainly common behavior long before we became an advanced civilization.

We often give gifts to reaffirm or establish our connection with others, which means they're a reflection of both the giver and the receiver, as well as their unique relationship. Giving a gift to someone we care about allows us to communicate our feelings and appreciation for them. Today, gift giving is spread across all cultures around the world, from celebrating birthdays, anniversaries, offering good luck, best wishes for getting well, showing love and affection, or just saying thanks.

Making connections with people around us gives us a

especially when one realizes of the benefits it provides to those who give.

A personalized gift is always a good idea, no matter what kind of present it is. A handmade gift is a fail proof gift you can give on any occasion. It's a unique way of telling your recipient they are special. After all, the gift itself took time to be created and nothing spells love better than T-I-M-E. They will be stunned to know you've exerted effort and time to make them feel special.

We all know someone who's very picky. It's hard to think of what gift to give, and that's when a handmade gift comes handy. Handmade gifts provide a feeling of being personal. It's like you really spent the time to think of the person's interests, such as their favorite color or design. You've really considered the thing that would make them happy. A handmade gift lets someone feel extra special because rather than giving a store-bought present, you chose to put your time into creating something. Without a doubt, the person who will receive it will feel nothing but good vibes.

Not everyone is crafty or has the time to make something personally for everyone on their list. Finding one-ofa-kind gifts and spreading holiday cheer can be easier said than done. One way to still spread joy while shopping business instead of going to a large retailer. Buying gifts all while building relationships within the community and helping support the local economy.

Really, who doesn't feel a bit more warm and fuzzy knowing they're supporting their neighbors? When buying from business owners you trust, shopping experiences become more enjoyable because you know where the products are coming from and the people behind the products.

When you shop locally, many of the goods and services are locally sourced or crafted. This means many of your pieces are one of a kind and carry a unique story. Handcrafted jewelry, artwork from local artisans, baked befriend your neighbors.

Shopping local does not only help add revenue to our communities but job opportunities as well and doesn't even begin to mention the amazing customer service our local businesses offer. Is there a shop in the Valley you frequent and they welcome you by name and ask about your day? I certainly can name a few places that give memorable, hands on service every time you walk in.

The holiday season can bring so much joy and stress from busy schedules. It's easy to get wrapped up in the hustle and bustle of the season. Keeping things simple and fun is important to keep in mind. The idea of gifts can easily become a stressful part of the season. One trick

Add that special touch for Christmas this year, stop in at Perue Printing!

Holiday stationary & envelopes, custom color calendars, custom holiday greeting cards or we can custom imprint your Christmas cards. Assorted stocking stuffers.

Corner of First & Main, Saratoga 326-5037 or 800-371-5037

Reach for the Sun and the rest of Wyoming with the WPA's Ad Network! By advertising in the Saratoga Sun and 40 other newspapers, you will reach more than 200,000 readers with just ONE ad. Call (307) 326-8311 for more details.

All the

WE ARE KICKING OFF THE

2022 CHRISTMAS SEASON

COME JOIN THE ENCAMPMENT COMMUNITY

CHOIR FOR A FESTIVE GATHERING SINGING

JOYFUL SONGS TO CELEBRATE THE

CHRISTMAS SEASON.

We will gather at the ENCAMPMENT OPERA HOUSE, at 7pm, on

Things are different this year, as they were last year, come see

what we have done to change things up. This program is free to

the public and there will be refreshments for all.

00000

our special guests "The Sierra Madre Strings" who will start



Christmas Reflections from the Saratoga Sun

FOR THESE WE ARE THANKFUL



11/22/1951

The Saxatoga Abstrateal and Cultural Association Presents

A Toast to History Saturday, October 14-1pm Platte Valley Community Center Produced in 210 W Elm St, Saratoga, WY 3235 the Carbon Count Whe Testing - Hors d'oeuvres - Silent Auction Visitor's Counci \$30 per person + Members recieve 10% Discount CARBON 🚟 Get Tickets: saratogamuseumwy.com





One of the most famous newspaper editorials of all time has to do with Christmas. It first appeared September 21, 1897, in the pages of a leading newspaper of the day, the New York Sun.

Virginia O'Hanlon, eight years old, was torn between the doubts placed in her mind by playmates and her own sincere belief that each Christmas a jolly old man came to help spread joy through the world. To settle the matter, she posed the question to the editor of the Sun. Francis Pharcellus Church replied as follows:

"Is there a Santa Claus?

"We take pleasure in answering at once and thus prominently the communication below, expressing at the same time our great gratification that its faithful author is numbered among the friends of the Sun:

"Dear editor:

"I am 8 years old. Some of my little friends say there is no Santa Claus. Papa says 'If you see it in the Sun it's so.' Please tell me the truth, is there a Santa Claus? Virginia O'Hanlon 115 West 95th Street

New York Sun 🖂

1111

"Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age. They do not believe except what they see. They think that nothing can be which is not comprehensible by their little minds. All minds, Virginia, whether they be men's or children's, are little. In this great universe of ours man is a mere insect, an ant, in his " intellect, as compared with the boundless world about him, as measured by the intelligence capable of grasping the whole of truth and knowledge.

"Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! how dreary would be the world if there were no Santa Claus! It would be as dreary as if there were no Virginias. There would be no childlike faith then, no poetry, no romance to make tolerable their existence. We should have no enjoyment, except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

Not believe in Santa Claus! You might as well not believe in fairies! You might get your Papa to hire men to watch in all the chimneys on Christmas Eve to catch Santa Claus, but even if they did not see Santa Claus coming down, what would that prove? Nobody sees Santa Claus, but that is no sign that there is no Santa Claus. The most real things in the world are those that neither children nor men can see. Did you ever see fairies dancing on the lawn? Of course not, but that's no proof that they are not there. Nobody can conceive or imagine all the wonders there are unseen and unseeable in the world.



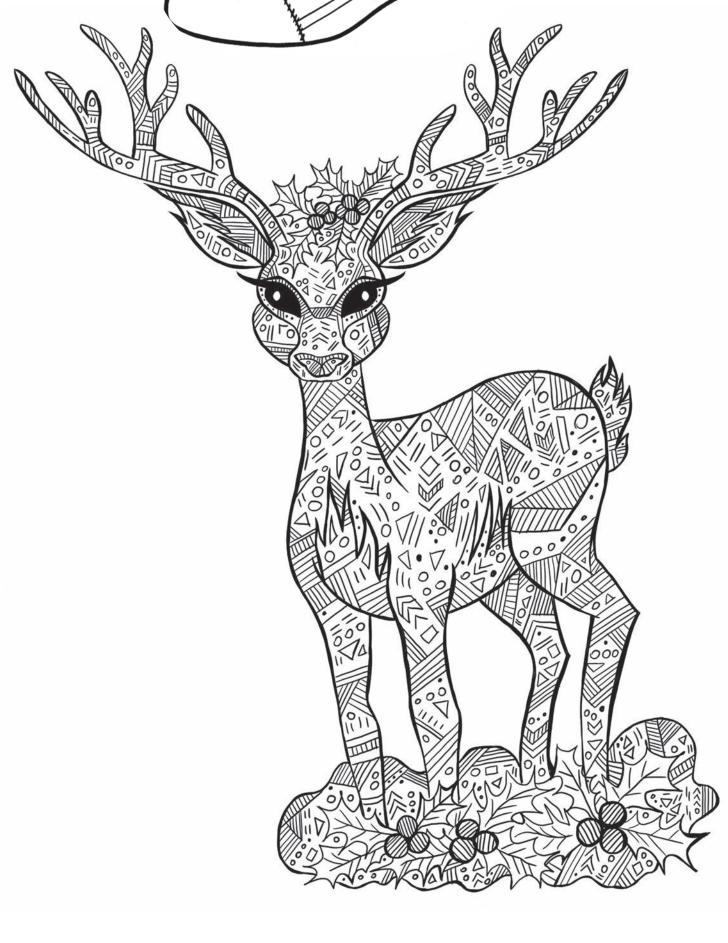


Kid's Activity Page





Christmas Angel Maze Help the Angel find her Angel friend by following through the snowball path.







"For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life." John 3:16

> Merry Christmas to You and Yours from

R.G. Raymer Construction













Christmas Punches

by Mike Armstrong There are several libations to be had during Christmas time.

Egg Nog is certainly a treat during Christmas that is drunk mostly during this time of year. There are a few ways of making it, but the classic is hard to beat.

This is what is required to make it.

4 cups of milk 6 egg yolks ¹/₃ cup of sugar Pinch of salt 1 cup chilled heavy cream ¹/₂ cup of brandy (optional) 1 teaspoon of vanilla extract Dash of ground cinnamon Dash of ground nutmeg

In a small saucepan over medium heat, warm the milk just until it is hot. It would be approximately five minutes. In a large saucepan combine the egg yolks, sugar and salt. Whisk until well blended. Gradually stir in two cups of the hot milk. Place over low heat and cook, stirring constantly, until the mixture is thick enough to coat a metal spoon with a thin film or register 160 degrees. Fold in the other two cups of milk and add the cold cream. Keep mixing. When ready to pour into cups, add the spices on top. This makes about 6 cups.

Hot buttered rums are often drunk at this time, but given many people just use rum, water and butter, the drink can be less than satisfying. A better recipe is to add dark molasses and brown sugar.

What you need is: 1 stick of softened butter 6 tablespoons of brown sugar 1/4 cup of molasses

1 to 2 ounces of rum 8 to 10 ounces of boiling water Dollop of whip cream (optional)

The secret is combining the sugar, butter and molasses into a mixture that can be stored in the refrigerator. When ready to make the drink boil the water, add the rum and mix in the butter/sugar until it has melted and the butter has layered itself on the top. Whip cream is added if desired. The butter mixture can make about 3 to 4 drinks.

Mulled Wine or Negus has been around since the times of Dickens and before. It is not for everyone, but if one wants a drink from yesteryear, this drink will do.

You will need: 1 ¼ cups of sugar 1 cup of water 2 dozen whole cloves 2 sticks of cinnamon 2 crushed nutmegs Peels of 3 lemons and 2 oranges 4 cups of hot lemon or lime juice 2 bottles of red wine or Madeira, port or sherry

Boil water, sugar, spices and peels together for 5



minutes to make a syrup. Add hot lemon or lime juice. Heat well, but do not let it boil, then add wine. Serve very with slices of lemon and pineapple that floats on the top. It serves about 10.

There are many ways to imbibe during the holidays, but here are three good examples of how to do so.

Scottish Shortbread

by Virginia Parker This traditional biscuit or cookie hails from medieval Scotland. Its distant ancestor was probably the "twicebaked" medieval biscuit, also called rusk. Rusk was a sweetened bread roll that was baked and dried in the oven until it hardened. In medieval times, the word "short" meant

crisp, crumbly things. In the 17th century, this term was used in reference to baked goods such as bread, cakes and biscuits rich in fat such as butter or shortening.

Preheat the oven to 325 degrees.

Cream together 2 cups butter, softened not melted and 1 cup packed brown sugar. When it is light and fluffy, this takes about 7 minutes, add 3 3/4 cups of flour and mix well. Turn the dough onto a floured surface; knead for 5 minutes, adding enough remaining flour to form a soft dough.

On a sheet of parchment paper, roll dough to a 16×9 inch rectangle. Move this to a baking sheet and cut into

3 inch by 1 inch strips. Prick each cookie several times with a fork.

Refrigerate at least 30 minutes.

Separate cookies and place 1 inch apart on ungreased baking sheets. Bake until cookies are lightly browned, 20-25 minutes. Transfer to wire racks to cool completely.

Wishing you a very Merry Christmas and a Blessed New Year



Cranberry White Chocolate Cookies

A fabulous addition to your holiday cookie collection.

3/4 cup sugar 3/4 cup packed brown sugar 2 large eggs, room temperature 1/3 cup cranberry juice 1 tsp. vanilla extract 1/2 tsp. salt 2 cups dried cranberries 2 cups vanilla or white chocolate chips

Glaze:

2 cups vanilla or white chocolate chips 2 tbls. plus 1 1/2 tsp shortening

In a large bowl, cream

butter and sugars until light and fluffy. Beat in the eggs, cranberry juice and vanilla. In another bowl, combine the flour, baking powder and salt; gradually add to the creamed mixture and mix well. Fold in cranberries and vanilla chips. Drop by rounded teaspoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees until edges begin to brown, 10-12 minutes. Cool for 2 minutes before removing to wire racks to cool completely. For glaze, microwave vanilla chips and shortening at 70% power until melted; stir until smooth. Drizzle over cookies.





Fabulously fast fudge

Try this quick and easy recipe for the holidavs

*Note: this article ran in the November 27, 2019 edition of the Saratoga Sun.

by Dana Davis

My recipes so far have been about tweaking foods to help make them a little more healthy, but not this week! It is getting close to the holidays and we all like to cheat a little and have a tasty treat. So, a warning to everyone, this is a full sugar, full fat and all of that recipe.

I use to think fudge was difficult. I previously only had recipes that involved a candy thermometer. I would either end up with goop or a lump of chocolaty looking substance that was too hard to chew. I remember once breaking it up and using it like a chocolaty brittle.

My sister on the other hand would make this delicious

fudge. I always marveled at how perfectly it always turned out. I looked forward to her gifting me some each Christmas.

This was before the internet made finding recipes easy.

After years of begging and pleading, she finally let me in on her secret. I couldn't believe how easy it was to make this fudge. It will make it seem like you slaved over a hot stove all day.

Fabulous Fast Fudge *Ingredients:*

3 C (18 oz) Semi-sweet chocolate chips 1 (14 oz) Can sweetened condensed milk A dash of salt 1/2 - 1C Chopped nuts 1 1/2 tsp V a n i II a extract

Directions:

 Line an 8-9" pan with wax paper.
Melt the chocolate chips, sweetened



condensed milk and dash of salt over low heat.

 Remove from heat. Add nuts and vanilla extract.
Pour into pan and let cool for 2 hours.

You can try adding different

things to your fudge like dried cranberries, a dash of chili pepper or crushed candy canes for different flavors. White chocolate chips work with recipe as well.

That's it folks! Enjoy and have happy holidays!





Department of Health offers advice to reduce food borne illness

The Wyoming Department of Health (WDH) is sharing five tips to help prevent foodborne illness from ruining holiday meals that feature turkey as a star attraction.

Tiffany Greenlee, an epidemiologist with WDH, said mistakes with holiday dinners can sometimes lead to unfortunate illnesses.

"Foodborne illness is something that can be avoided with good practices Wet hands with clean, running water, turn off the tap, and apply soap.

Lather hands by rubbing them together with the soap. Be sure to lather the backs of hands, between fingers, and under nails.

Scrub hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice.

Rinse hands well under clean, running water.

Dry hands using a clean towel.

Tip 2: Prevent crosscontamination

Turkeys can be large and hard to handle, which meal preparation. Turkeys may contain Salmonella and Campylobacter, common pathogens that can cause foodborne illness. Be sure to fully clean and sanitize sink and other surfaces after handling raw turkey and before prepping other dishes.

To clean surfaces, wash with soap and warm water to remove dirt and debris. Then use a solution of chlorine bleach or an alcohol-based solution to sanitize. Sanitizing will reduce the number of bacteria present on a surface and ultimately leave sinks, counters, and other surfaces safe from harmful bacteria. The only way to kill bacteria is to fully cook turkey and any other dishes with raw meat, poultry or egg products. To properly take the internal temperature of turkey, test in three areas—the thickest part of the breast, the innermost part of the wing, and the innermost part of the thigh. Once all three locations reach 165°F, the bird is safe to eat. If one of those locations



The Wolf Wednesday Winter Dinner Specials are BACK!

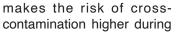
THE "OLD FAVORITE": Mini-Wolf Steak

and habits," she said. "These steps can be especially important when we have large holiday gatherings that are spread over more time than our everyday meals."

Greenlee suggests the following guidelines from the U.S. Department of Agriculture (USDA) for a safe holiday turkey meal:

Tip 1: Wash your hands

The first step to safe food preparation is always handwashing. Handwashing reduces the risk of foodborne illness and is especially important after handling raw meat, poultry, seafood and egg products. Follow these five simple steps:



Tip 3: Cook the turkey to 165°F



307-326-3699 ~ WWW THESUNNYCUPWYO COM

THE "HUNGER BUSTER": Chicken Fried Steak, Mashers & Gravy THE "WILL-BILLY": Grilled Chicken Breast & Broccoli over Wild Rice

All specials include our famous salad bar, soup & roll

Wednesday dinner specials *only* \$16.95

Wolf

Enjoy our Monday Night Customer Appreciation special of BBQ Baby Back Ribs w/soup & salad for \$16.95

THE HOTEL WOLF 101 Bridge Street, Saratoga, WY (307) 326-5525



Thank you for your business from the Campbell Family, owners of the Wolf for over 40 years.

SARATOGA OREST MANAGEMENT We would like to thank all our employees for their hard work and the community for their support. Merry Christmas! From, Gary and Cheryl Ervin 100





1702 S. Highway 130 • Saratoga • 326-5336 Open Mon-Sat 7am-8pm • Sun 8am-8pm

Locally-owned • Supporting our community

for all of your Holiday Party Needs!

Valley Liquor - 326-8064 Next to Valley Foods - Open Mon-Sat 7am-8pm - Sun 8am-8pm