

Saratoga Sun's 2019



Christmas Candle



Merry Christmas

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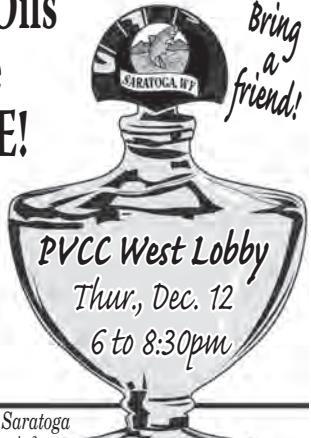
Spend an evening shopping with your friends!

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Presented by the Town of Saratoga

Call Lisa at 326-8338 for more info.



Tom and Jerry for Christmas

Try this classic 19th century drink to warm up

By Mike Armstrong

The cold weather is bearing down on us and so are the holidays. This is the time of year when people break out their recipes of hot toddies or egg nog to get in the spirit of Christmas and keep warm.

There is an old time 19th century hot drink that was famous in its day, but has sadly fallen off most drink menus and many modern recipe books; The Tom and Jerry.

No, the drink was not named after the famous cartoon duo, because the bartender who created this drink first published it in 1862.

Jerry Thomas, also known as Professor Jerry Thomas, was the first barman to publish his recipes. He was as famous in Europe as he was in the United States. During this time, bartenders were equal to chefs for their skills. This is starting to happen again in present day, but Thomas was truly the first person of beverage skills to put recipes down for all to read.

His first edition, from Dick and Fitzgerald, was published in 1862, and is a collectors item. There were 8000 published and the earliest was titled "Bar-Tenders Guide or How to Mix all Kinds of Plain and Fancy Drinks". There are later editions published in the 1880s and then in the mid 1930s. Those run in the hundreds of dollars. First editions can go from \$3,000 to \$10,000 depending on their condition.

How the Tom and Jerry got its name is anybody's guess. But it would not be far-fetched to think Thomas named it after himself. Flip the name Jerry and Tom and you have a good portion of Jerry Thomas' name. We do know that it was first introduced at the Planters House Hotel in St. Louis in 1850.

Because it is made with egg, it is confused for a type of egg nog. It is not.

The first recipe comes from the original 1862 edition and, be warned, it is not the easiest to understand when figuring out proportions. In truth you are making a batter that will be incorporated into hot water.

Tom & Jerry

Take 12 fresh eggs and separate the yolks from the whites.

½ small bar-glass of Jamaica Rum
1 ½ teaspoon of ground cinnamon

½ teaspoon of ground cloves
Sufficient fine white sugar

Beat the whites of the eggs to a stiff froth and the yolks until they are thin as water, then mix together the spice and rum, stir thoroughly, and thicken with sugar until the mixture attains the consistency of light batter. A teaspoon of cream of tartar will prevent the sugar from settling to the bottom of the bowl.

Once done with the batter, get a wine glass of boiling water, add brandy with a tablespoon of mixture. Stir and grate nutmeg. The batter is enough for two dozen drinks.

This drink has morphed to now using hot milk instead of water, although it tastes fine as half water and half milk. The key is for it to be hot.

Besides milk taking the place of water, bartenders have learned to adjust proportions to make it in much smaller quantities. The below recipe makes two drinks.

Recipe for 2

One egg, separated
2 ounces of dark rum
2 ounces of brandy (bourbon is a popular substitute)

1 tablespoon of sugar
Pinch of cinnamon
Pinch of ground cloves
Pinch of allspice
Heat 12 ounces of milk (water/milk)

Whisk the egg yolk with the spirits in a small bowl. Beat the egg white with sugar and spices until it gets stiff and fold this into egg yolk bowl. Divide it into two mugs and hot beverage stirring until foamy. Sprinkle a little fresh ground nutmeg.

This drink is a bit labor intensive, but you're getting a taste of a holiday treat that goes back generations. In truth, after you have a Tom and Jerry, you may never want to drink egg nog again.

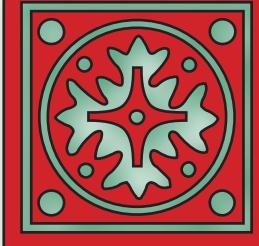
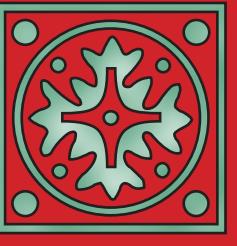
Season for giving

Giving tree set up at Town & Country, awaiting Good Samaritans



Photo by Joshua Wood
The VSO Giving Tree has been set up and decorated with tags that list items for families in need this holiday season. The Giving Tree is set up at Town & Country Realty.

Christmas Candle



East County Holiday Season

Schedule of Events

Monday, Dec. 2

6 p.m. HEM Christmas Concert
HEM High School

Wednesday, Dec. 4

4 p.m. Elk Mountain Elementary School Christmas Concert
Elk Mountain Elementary School
6:30 p.m. Encampment Community Choir Concert
Grand Encampment Opera House

Friday, Dec. 6

4 p.m. Hanna Winter Bazaar
Hanna Recreation Center
7:30 p.m. Winter Parade
Starts at town hall, ends at Rec. Center
After the parade is Lighting of Christmas Tree and Candlelight Vigil
Hanna Rec. Center

Saturday, Dec. 7

2 p.m. Cookie Decoration
Medicine Bow Senior Center

5:30 p.m. Saratoga Christmas Parade
Downtown Saratoga
After the parade is Winter Wonderland
Platte Valley Community Center

Tuesday, Dec. 10

6 p.m. SM/HS Christmas Concert
Platte Valley Community Center
6 p.m. Encampment K-12 Christmas Concert
Encampment School
6 p.m. Hanna Elem. Christmas Concert
Hanna Elementary School

Thursday, Dec. 12

6 p.m. Medicine Bow Elem. Christmas Concert
Medicine Bow Elementary School

Friday, Dec. 13

11 a.m. Santa Visits
Saratoga Library
5 p.m. Senior Center Christmas Party
Medicine Bow Senior Center
6 p.m. Festival of the Trees
Platte Valley Community Center

Saturday, Dec. 14

6 p.m. Annual Chili Cook-off
Elk Mountain Fire Department

Sunday, Dec. 15

6 p.m. Saratoga Community Choir Concert
Platte Valley Community Center

Tuesday, Dec. 17

6 p.m. SES Christmas Concert
Platte Valley Community Center

Sunday, Dec. 22

2 p.m. Old Fashioned Tree Decorating
Hanna Basin Museum

Behold, a virgin shall be with child, and shall bring forth his name Immanuel, which being interpreted, God is with us

Matthew 1:23
May God be with you
this holiday season
and all throughout
the year!



Bridge Street Storage

Merry Christmas!

From the staff at the Saratoga Sun

Stop by to see
In-Store Sales

Fine Silver & Turquoise Jewelry

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Antiques & Collectibles

Vintage Clothing

STRONG TOWER DESIGNS

104 E. Bridge Ave., Saratoga

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Monday-Saturday 10-5

Closed Sunday



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from
TOWN & COUNTRY REALTY
COLORING CONTEST

From
Laurie,
Marcy,
Reg,
Amanda,
Mary,
Finnley
& Indy



Name: _____

Address: _____

Phone: _____ Age: _____

Grand Prize: \$50. All entrants receive a candy cane.

Return entry by Dec. 19th to 403 S. First, Saratoga.

Drawing to be held at noon on Dec. 20th. Stop by our

OPEN HOUSE all week Dec. 16-20 for Christmas Goodies.

Save for the Holidays!

Happy
Holidays
from Valley Foods!

Christmas
trees are here!
Pick up yours today!



Meat, vegetable, & fruit party trays available **326-5336**

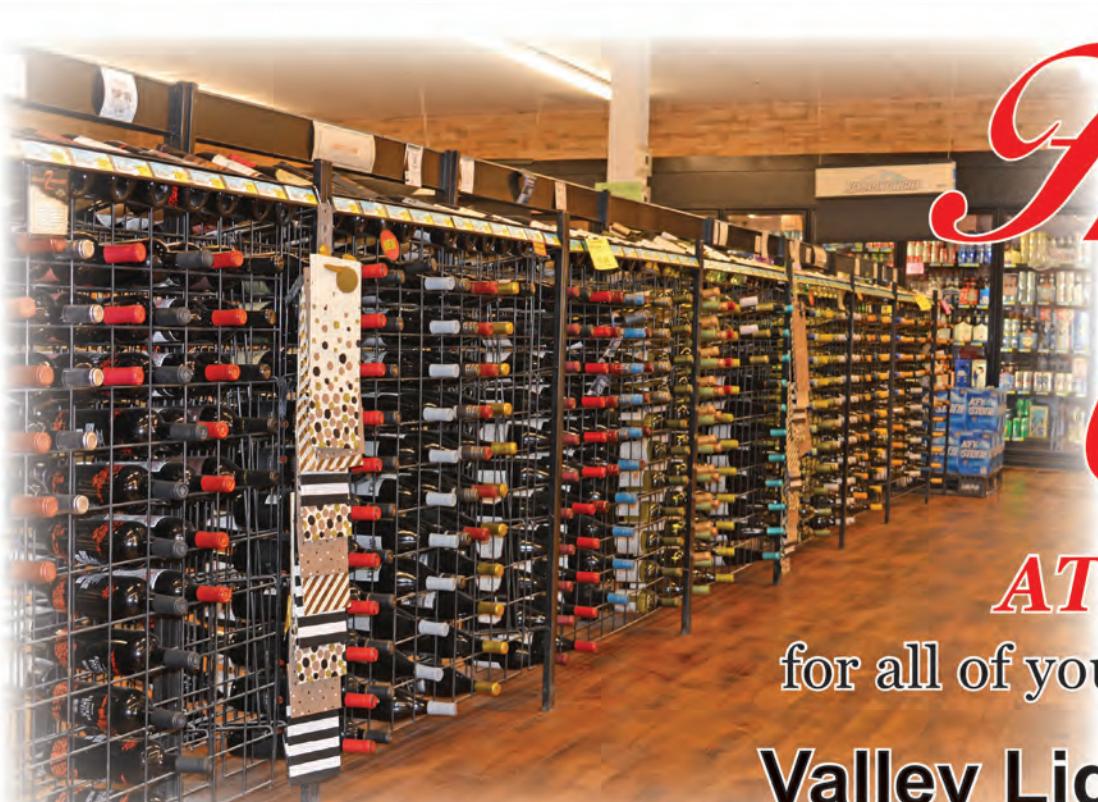


valley foods

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Lit up for Christmas

Annual Christmas parade to be held Dec. 7

Staff Report

The annual Lighted Christmas Parade will be held at 5:30 p.m. on Saturday, Dec. 7 and will begin at Bridge Ave. and River Street as it goes through historic downtown Saratoga. While waiting for the parade to begin, residents and visitors are encouraged to take advantage of local retailers and "shop small" this season. The parade will end at the Platte Valley Community Center, just in time to welcome Santa and Mrs. Claus at "Winter Wonderland."

Right after the parade, parents can take their kids to Winter Wonderland, sponsored by the Valley Service Organization. The jolly fellow and his wife will be available in Santa's House. Children of all ages can spend a few moments on Santa's lap and share their wish list. While waiting, everyone is invited to partake in the free chili and hotdogs, coffee, hot cocoa and cookies will also be served in the splendidly decorate Great Hall at the Platte Valley Community Center.

The parade announcer and entertainer each year is Teense Willford, who created the event during his time as executive director of the Saratoga/Platte Valley Chamber of Commerce.



Saratoga Sun file photo
Despite the cold weather, parade attendees line the streets during last year's Christmas parade.

Happy Holidays!

Santa's coming

Saint Nick returns to Saratoga



Santa Claus poses for a photo with David-Anthony Deorio at last year's Winter Wonderland.

Staff Report

Following the Christmas parade Saturday, Dec. 7, Valley residents are invited to attend what has become "a long-time holiday tradition" according to a press release from the Valley Service Organization (VSO). Winter Wonderland, which will be located in the Great Hall of the Platte Valley Community Center, will return this year.

According to the press

release, the VSO's "annual Christmas gift" will feature a free chilli and hot dog feed for everyone, cookies and hot chocolate. The perennial star of the show, however, will be Santa Claus as he waits to hear the requests of the Valley kids.

"Bring the kids, young and old," said VSO President Merlynn Hoopes, "and enjoy a true family celebration of the season."



34-34
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We are celebrating our
34TH ANNIVERSARY!
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The Wolf Wednesday Winter Dinner Specials are BACK!

THE "OLD FAVORITE": Mini-Wolf Steak

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

Wolf Wednesday dinner specials only
\$14.95

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.



Please be safe this holiday season!

Christmas Candle

*Remember to keep
'Christ' in Christmas*

Dr. Robert G. Wimpenny
Platte Valley Dental

1212 S. River St.
Saratoga, WY 82331-0840
307-326-5474



*Merry Christmas
from all of your
friends at
Shively
Hardware!*



**The staff of the
Saratoga Sun
wishes you and
yours happy
holidays!**

**Festival of Trees
Gala & Auction**

**Friday, December 13
6:00 pm at PVCC**

Auction proceeds to benefit the local food bank and the Chamber of Commerce

Tickets are \$35 per person and must be purchased by December 1st. If the event has not sold out by Dec 1, any remaining tickets will be sold for \$45/person.

www.saratogachamber.info 307-326-8855

Try this at Home
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

Holiday food tips

Department of Health offers advice to reduce forborne illness

Staff Report

The Wyoming Department of Health (WDH) is sharing five tips to help prevent food-borne 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 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 hand-washing. 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:

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 part of the wing, and the innermost from beginning to end twice.

Rinse hands well under clean, running water.

Dry hands using a clean towel.

Tip 2: Prevent cross-contamination

Turkeys can be large and hard to handle, which makes the risk of cross-contamination higher during 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.

Tip 3: Cook the turkey to 165°F

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

the internal temperature of turkey, test in three areas—the thickest part of the breast, the innermost part to noon.

Visit FoodSafety.gov to learn more about safely selecting, thawing and preparing a turkey.

Tip 4: Follow the two-hour rule

It's tempting to go back for more, but perishable foods are only safe out on the table or buffet for two hours. After two hours, food will be in the "danger zone" of temperatures between 40-140°F, where bacteria can rapidly multiply and cause the food to become unsafe. Make sure all leftovers are placed in the refrigerator within two hours to safely enjoy them later. Put them in small, shallow containers. Food left out for more than two hours should be discarded.

Tip 5: Ask questions!

Anyone with questions can call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) to talk to a food safety expert or chat live at ask.usda.gov from 8 a.m. to 4 p.m., Monday through Friday. For help on Thanksgiving Day, the hotline is available from 6 a.m. to noon.

Visit FoodSafety.gov to learn more about safely selecting, thawing and preparing a turkey.



**"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

Fabulously fast fudge

Try this quick and easy recipe for the holidays



Try this at Home
by Dana Davis

I 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 Vanilla extract

Directions:

1. Line an 8-9" pan with wax paper.

2. Melt the chocolate chips, sweetened condensed milk

and dash of salt over low heat.

3. Remove from heat. Add nuts and vanilla extract.

4. Pour into pan and let cool for 2 hours.

You can try adding differ-

ent 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!

