

*The Saratoga Sun's*

*2020*

*Christmas*



*Holiday Guide*

# 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**

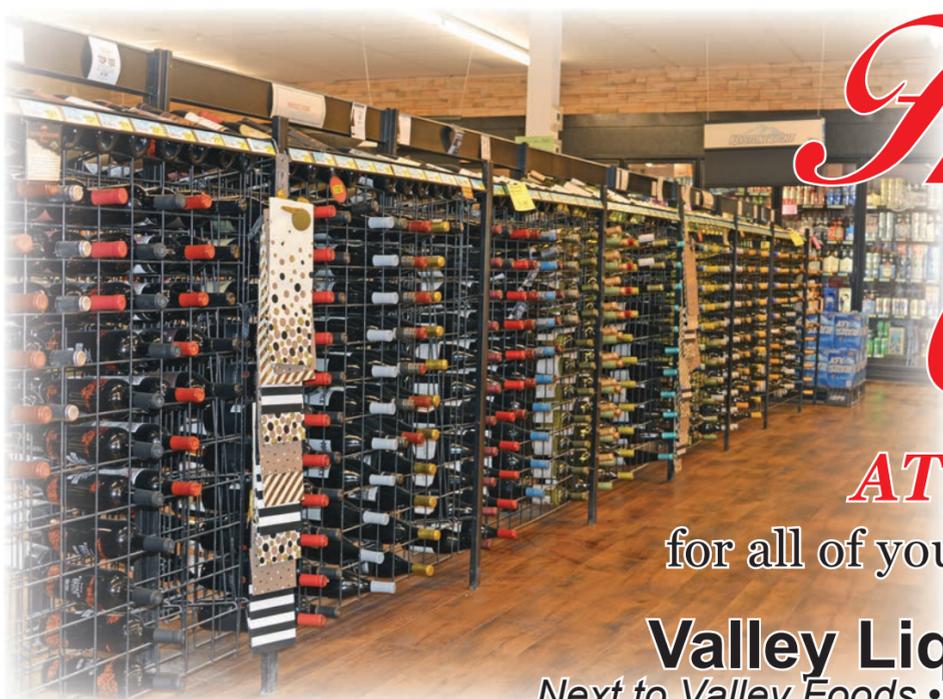


# Valley foods

1702 S. Highway 130 • Saratoga • 326-5336

Open Mon-Sat 7am-8pm • Sun 8am-8pm

**Locally-owned • Supporting our community**



## *Holiday Cheer*

**AT GREAT SAVINGS**

for all of your Holiday Party Needs!

**Valley Liquor • 326-8064**

Next to Valley Foods • Open Mon-Sat 7am-8pm • Sun 8am-8pm

# 2020 Christmas



# Holiday Guide

## Santa Claus IS coming to town



Saratoga Sun file photo

A young lady tells Santa what she wants for Christmas at a past Winter Wonderland.

## VSO's Winter Wonderland still on the schedule for December 12

### Staff Report

In a year that has seen so many changes, especially for young children, the Valley Service Organization (VSO) is ensuring that Santa Claus and Mrs. Claus will still make it to Saratoga.

That's right! The VSO's Annual Winter Wonderland is still scheduled to take place. While, like many things this year, it will look a little different, the important part to remember is Santa Claus is coming to town.

After riding in the Lighted Christmas Parade, which itself will see some changes

this year, Mr. and Mrs. Claus will arrive at the Platte Valley Community Center to greet children of all ages.

In previous years, attendees would stand in line as they made their way through the Great Hall of the Platte Valley Community Center before finally arriving at Santa's house. This year, Santa's house will not be set up and Santa and Mrs. Claus will not be in the Great Hall. Instead, they will sit in the West Lobby of the community center while parents and children can sit in benches that will be properly spaced to allow for social distancing.

Additionally, while it was often a treat at the end of the parade to be served chili at VSO's Winter Wonderland, that too will be taking a hiatus this year. Not to worry, though, as the ladies of VSO will still have pre-bagged cookies and hot chocolate on hand for everyone's sweet tooth. Tables will still be set up, six feet apart of course, in the Great Hall if families want to continue warming up after seeing Santa. Otherwise, families will be able to head out the doors of the West Lobby following their yuletide visit with Saint Nicholas.

## Giving Tree is back

### Tags ready for pickup at Town & Country Realty

### Staff Report

The 2020 Giving Tree is finally up and ready for good samaritans to grab some tags.

As in years past, the Giving Tree, a project of the Valley Service Organization, is hosted by Town & Country Realty at 403 S. 1st Street in Saratoga. The tags which adorn the tree have gift requests for children from throughout the Valley. Entry forms were disbursed to Saratoga Elementary School, Saratoga Middle High School, Encampment K-12 School, Excel Preschool, Head Start and Carbon County Public Health.

Those wishing to give a child in need a Merry Christmas can pick up a tag from Town & Country Realty during business hours, Monday through Friday. Gifts must be returned to the Giving Tree, unwrapped, by noon on December 14. The generous gifts will then be distributed to those families in need.

All tags are anonymous and the names of the recipients are kept in the strictest confidence. Both the master list and the tags will be destroyed after the gifts have been distributed.



Photo by Joshua Wood

The VSO Giving Tree is now set up at Town & Country with tags ready for the taking.

## Carbon Power & Light Will Be Closed

Thursday, November 26th  
And Friday, November 27th

To Observe The Thanksgiving Holiday.

For Outages Call: 307-326-5206 or 800-359-0249



This institution is an equal opportunity provider and employer.

## MHCC Health Center Platte Valley

### Holiday Hours

Closed Thursday November 26 for Thanksgiving  
Friday, November 27 8am-noon for acute appts.



Temporary Location:  
112 1/2 W. Bridge  
307-315-0158

To Add That Special Touch for Christmas this year

## Stop in at Perue Printing

Holiday Stationery & 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

## The offices of the Town of Saratoga will be CLOSED Thursday and Friday

November 26<sup>th</sup> and 27<sup>th</sup>  
to observe Thanksgiving.



Valley Pharmacy will be closed November 26 and will be open November 27 from 9am-1pm.

We will be open regular hours on November 30.



Normal hours:  
9am-12:30pm  
1-5:30pm

101 Constitution Ave.  
326-5129

# Happy Holidays!

# 2020 Christmas



# Holiday Guide

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



## Still festive, just different



Saratoga Sun file photo

Santa keeps an eye on the gala during last year's Festival of the Trees.



**Holiday Hours**  
 Platte Valley Clinic  
 Saratoga, WY

**Closed Thursday November 26**  
**November 27 - 8am-noon**  
 Normal hours resume Monday 8am-5pm

**Happy Holidays From**  
**Laura M Gallery**  
 Your destination for  
 Fashion • Fur • Fine Art



**Black Friday, Shop Small Saturday and Cyber Monday is November 27-30**

ALL CLOTHING 20% OFF  
 SHOES AND BOOTS 20% OFF  
 GIFTS 20% OFF  
 (CONSIGNMENTS NOT INCLUDED)  
 50% OFF WRANGLER JEANS  
 50% OFF SELECT SHOES AND BOOTS  
 50% OFF ELIZABETH WOODS 2018 PHOTOGRAPHY  
 WATCH FOR FACEBOOK SALES THROUGH THE MONTH OF DECEMBER!

**Laura M Year End Sale**  
**December 26 - January 4**

100 North First Street  
 Laura M Backroom • 100 West Bridge Ave.  
 307-326-8187 • LauraM.com  
 Hours: Mon-Sat 9-5:30 • Sun 10-3

## Chamber of Commerce adjusts 18th Annual Festival of the Trees for current health orders

**Staff Report**

Like many other events scheduled to take place this holiday season, the Saratoga/Platte Valley Chamber of Commerce's Annual Festival of the Trees Gala will see some changes in 2020.

While the annual event is often one that sees well nearly 200 people in attendance, newly issued health orders from Governor Mark Gordon have forced the Chamber of Commerce to be creative in how the annual festival can still spread joy while not spreading the coronavirus. In a press release from Chamber CEO Leanna Jones, it was announced that the, traditionally, one day event would be transformed into a week-long festivity "to enjoy wine, sweets and holiday cheer".

The 18th Annual Festival of the Trees will begin on December 7, where the public is invited to view and take part in a silent auction on the donated items either in person or online. The online auction information will be released the week before the event and will apply to the donations selected for live auction on the donation form.

Refreshments will be served each day until 5 p.m. for those wishing to view the items in person

at the Platte Valley Community Center. During the viewing of the trees, the Saratoga/Platte Valley Chamber of Commerce will also hold the annual Reverse Drawing, so get your tickets soon.

The final night of the Festival of the Trees will begin at 6 p.m. on December 11 as attendees can enjoy wine, hot cocoa and an assortment of decadent holiday treats while viewing the trees and socializing with friends. Total attendance at the Friday gala is limited to 25 and masks will be required.

"We understand this is different, but everything this year is different." said Jones. "Sometimes you have to get creative and shift plans versus cancel the event all together. And cancelling is the last thing we wanted to do. I hope you all are able to join us that week - thank you for your continued support. It was with a heavy heart that we had to alter the event to a reception instead of gala, but I trust that the community welcomes the change with understanding".

Those with questions regarding the changes to the 18th Annual Festival of the Trees are asked to email Jones at [director@saratogchamber.info](mailto:director@saratogchamber.info) or call 307-326-8855.

## Fabulously fast fudge

Try this quick and easy recipe for the holidays

**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) Cansweetened 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 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!



Behold, a virgin shall be with child, and shall bring forth his name Immanuel, which

**May God be with you this holiday season and all throughout the year!**



**Matthew 1:123**

*being interpreted, God is with us*

**Bridge Street Storage**



**"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**

# 2020 Christmas



# Holiday Guide

## History of hunting wild turkey in Wyoming

### Harvesting of wild turkey not allowed until 1955



Photo by Dana Dalvis

#### 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 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 area.

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 safety.

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 winter.

"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.

## HAPPY HOLIDAYS from TOWN & COUNTRY REALTY COLORING CONTEST



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

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Age: \_\_\_\_\_

**Grand Prize: \$50.**

All entrants receive a candy cane.

Return entry by Dec. 22nd to 403 S. First, Saratoga.

Drawing to be held at noon on Dec. 23rd.

## The Wolf Wednesday Winter Dinner Specials are BACK!

THE "OLD FAVORITE": Mini-Wolf Steak

THE "HUNGER BUSTER": Chicken Fried Steak, Mashers & Gravy

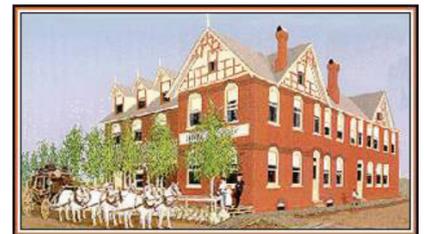
THE "WILL-BILLY": Grilled Chicken Breast & Broccoli over Wild Rice

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.

Stop by to see In-Store Sales

## Fine Silver & Turquoise Jewelry

Western Clothing

Used Vintage Books

Antiques & Collectibles

Vintage Clothing



104 E. Bridge Ave., Saratoga  
307-710-0751

Tuesday-Saturday 10-5  
Sunday, Monday Closed



# 2020 Christmas



# Holiday Guide

## Lighten up for 2020



Saratoga Sun file photo

A lighted Frosty the Snowman greets parade goers during last year's Lighted Christmas Parade through downtown Saratoga.

### Annual Lighted Christmas Parade will take longer route this year to spread more joy for the holiday season

#### Staff Report

While the year so far has felt like it's been a little dark, Valley residents still have the annual Lighted Christmas Parade to look forward to. The parade, however, has gone through some changes that will, hopefully, be for the better.

In the past, it has been the Saratoga/Platte Valley Chamber of Commerce that has organized the parade since its inception by former Chamber CEO Teense Willford. While Willford will still be serving as the colorful announcer for the parade, it is the Valley Service Organization (VSO) that has taken on the task of organizing this year's wintertime procession.

Organizer Judy Hammel has gone to great strides to ensure that the Lighted Christmas Parade will lift people's spirits this year. In past years, the parade started at the parking lot of American Legion Post 54 before crossing the North Platte River along Bridge Avenue and arriving at the Platte Valley Community Center (PVCC). The route this year is a little longer with the intention of allowing people to keep warm in their cars and maintain social distancing.

The parade will begin at the intersection of River Street and Constitution Avenue before venturing south to loop around Kathy Glode Park and give some much needed holiday joy to the residents of the Saratoga

Care Center. The parade will then head north down River Street to downtown Saratoga. The parade will head west on Bridge Avenue before turning south onto 2nd Street to arrive at the Platte Valley Community Center.

Due to the events of 2020, the theme for this year's Lighted Christmas Parade is "It's Time to Lighten Up". According to Hammel, there is still space left for floats and those wanting to be involved are encouraged to call her at 307-710-2440. The deadline for entry is 5 p.m. on December 11.

The annual Lighted Christmas Parade will begin at 5:30 p.m. on December 12.



# 2020 Christmas



# Holiday Guide

## Punching up Christmas

### An old fashioned drink can bring new Christmas traditions

by Mike Armstrong

The Christmas holidays are not far away, but this Christmas might not be like others of the past. Gatherings of family and friends might be more limited, but that doesn't mean Christmas can't still be special.

Food and drink are a large part of festivities and that doesn't have to change and, with more people working from home, there is even an opportunity to spend more time on preparing holiday fare.

A traditional Christmas beverage that comes from the early 1600s is a Wassail Bowl.

In England it was the accepted custom at Christmas Eve choirs and village singers that went around singing Christmas carols to homes that had lights in the window would be rewarded with a cup of Wassail Punch.

This is not a particularly strong libation, so carolers could enjoy several cups on their journey to spread goodwill through song.

When large manors had large Christmas parties, the Wassail Bowl was crowned with garlands of holly or evergreen.

This is a fairly labor intensive punch to make and it easy to see it is not as well known to present day Christmas revelers versus in the days of our forefathers. In the days of our founding fathers, this punch was common at Christmas to families that could afford it.

The recipe to make this old time beverage comes from the "Gentleman's Companion Volume 2 an Exotic Drinks Book" by Charles H. Barker Jr., published by Derrydale Press in 1939. There were

only 1200 books printed of this edition. There are later editions, published in the 1940's, but this recipe comes from the first book, numbered 576.

Baker said the recipe comes from 1602 and the ingredients would have not been found in the average home, although they are not hard to find in this day and age.

#### Ingredients:

- ½ Grated nutmeg (2 teaspoons of powdered)
- ¼ Grated ginger (1 teaspoon of powdered)
- 6 whole cloves
- 1 inch of cinnamon stick
- 1 cup of sugar
- 6 egg yolk and 3 three egg whites
- ¼ teaspoon of Mace (this is the outer shell of nutmeg that has a strong aromatic smell and can be found in the McCormick's range of spices)
- 6 apples cored but not peeled
- 1 cup of water
- 2 quarts of Sherry or Madeira (these spirits were common in 17th and 18th centuries)

#### Directions:

Take the spices and water and bring to a boil, then add wine and sugar. Let it heat up. Baker said to warm up the Wassail Bowl (punchbowl). This can be done by putting boiling water in it. In a separate bowl, beat 6 yolk and mix in the 3 whites and beat. When the wine is warm, not boiling, mix a teacupful with egg. When the mixture is a little warmer, add another cupful of egg and repeat until 5 cups have been used. Let

the wine boil and then pour into the punchbowl (after draining the water that was used to warm it) until it froths up.

The cored apples in the meantime will be filled with sugar and baked (the book said roast) until nearly done. Time it so both beverage and apples are in the bowl hot by the same time.

Wrapping the apples in foil individually keeps the sugar in the apples better but, back in the day, they didn't have this product.

Because this concoction isn't really strong in alcohol percentage, Baker suggested adding about 8 ounces of cognac to make the punch more potent. He swears it tastes better.

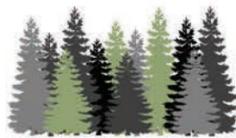
If Sherry or Madeira seem like they might be too difficult to find, Dry Vermouth can be a substitute, but not Sweet Vermouth. Another substitute a bit easier to find is Port.

The Wassail Bowl is going to be a different taste from holiday egg-nogs and, be prepared, it is not overly sweet. It is spicy.

The Wassail Bowl is a traditional Christmas drink that shows the inventiveness of ancestors from a time long, long past. This Christmas, when families may have more time on their hands with less food to cook, the Wassail Bowl can start a tradition of spending more time to make a holiday beverage that has almost been forgotten.

One last important thing about drinking this holiday cheer; don't forget to sing Christmas carols.

## Christmas Tree Permits



### Christmas Tree Permit Regulations

When taking a Christmas tree from the National Forest, please observe the following permit requirements. Failure to do so is a violation.

- \* Each permit is for one tree.
- \* Sales are final and non-refundable.
- \* A permit expires on the last day of the calendar year it was purchased.
- \* **On Forest purchase (Green tag):** Attach the permit securely to the tree so it will be visible during transport. Attach the permit as soon as the tree is cut down and before leaving the cutting area.
- \* **On-line purchase:** To validate your Christmas Tree permit you must print it and have it with you when cutting or transporting the tree. Display your permit on the drivers side dashboard so it is visible from outside your vehicle.
- \* Transport the tree so the permit is clearly visible from outside your vehicle.
- \* Don't top trees by leaving the lower part of the tree standing. Leave a stump less than 6 inches and cut below the lowest live limb.
- \* Use boughs from the lower section of the tree you cut, NOT from other live trees.
- \* Do NOT cut trees greater than 20 feet in height.
- \* Do NOT cut trees that are more than 6 inches in diameter at the stump.
- \* Scatter any unwanted branches to lie 24" or lower from the ground.
- \* Up to 5 Christmas Tree permits may be purchased by any one household in a calendar year.



### Areas Closed to Christmas Tree Cutting

#### Forest-wide

- ◇ **FOREST ROADS AND TRAILS:** Do not cut trees within 100 feet of any forest road or trail.
- ◇ **DEVELOPED AREAS:** Do not cut trees in or within 200 feet of any developed areas, including Campgrounds, Picnic Areas, Scenic Overlooks, Trailheads, or Administrative Sites.
- ◇ **WILDERNESS AREAS:** Christmas tree cutting is prohibited in Wilderness Areas.
- ◇ **TIMBER SALE AREAS:** Christmas tree cutting is prohibited in Timber Sale areas. Do not cut any tree marked with colored paint or signs.

#### Brush Creek-Hayden Ranger District

- ◇ **BATTLE MOUNTAIN SCENIC BYWAY:** Do not cut trees within 200 feet of Battle Mountain Scenic Byway (WY Highway 70)
- ◇ **SNOWY RANGE SCENIC BYWAY:** Do not cut trees within 500 feet of Snowy Range Scenic Byway (WY Highway 130).

#### Hahns Peak-Bears Ears Ranger District

Christmas tree cutting is Prohibited in the following areas:

- ◇ FISH CREEK FALLS RECREATION AREA
- ◇ STEAMBOAT SKI AREA
- ◇ FREEMAN RECREATION AREA
- ◇ SHERMAN YOUTH CAMP

#### Yampa Ranger District

- ◇ **BEAR RIVER CORRIDOR:** Do not cut trees within 200 feet of Forest Road 900.

#### About The Program

The selection and cutting of a special tree from the forest for the holidays has been a treasured tradition for generations of residents. The Medicine Bow-Routt National Forests offer Christmas Tree Permits for the cutting of a tree on Forest land for personal use.

2020 Christmas Tree Permits:

- \* cost **\$10** for **1** tree (limit 5 per household).
- \* are for personal use only (not for resale)
- \* expire 12/31/2020.
- \* are available at all Medicine Bow-Routt offices & select alternate locations
- \* See the website for all locations: [www.fs.usda.gov/mbr](http://www.fs.usda.gov/mbr) (passes-permits / forest products).
- \* Permits are now available to purchase online at [recreation.gov](http://recreation.gov)



MEDICINE BOW-ROUTT NATIONAL FORESTS  
THUNDER BASIN NATIONAL GRASSLAND

### Closed Areas Continued...

#### Laramie Ranger District

- ◇ **SNOWY RANGE SCENIC BYWAY:** Do not cut trees within 500 feet of Snowy Range Scenic Byway (WY Highway 130).
- ◇ **POLE MOUNTAIN/VEDAUWOO:** Christmas tree cutting is prohibited in the Pole Mountain/Vedauwoo Unit of the Laramie Ranger District.
- ◇ **WY HIGHWAY 230:** Do not cut trees within 200 feet of the highway.
- ◇ **SNOWY RANGE SKI AREA:** Christmas tree cutting is prohibited.

### Safety Suggestions

- ◆ Check with the local Forest Service office for information on current road and site conditions.
- ◆ Park safely on a highway pullout or off of a Forest Road. Do not park where your vehicle can be hit by a falling tree.
- ◆ Check maps to be sure of your location. Cutting on private land is trespassing!
- ◆ Have a full tank of gas and use snow tires. Bring chains and a shovel.
- ◆ Stay out of the forest when there are strong winds.
- ◆ Use caution when felling your tree!
- ◆ There is no cell phone coverage in many areas of the forest.
- ◆ Dress warmly and bring food, extra water, a blanket, and a first aid kit.



### Harvesting Your Christmas Tree

- ◆ Choose a tree that is growing with other trees in a cluster. Leave the "perfect" trees to grow and provide for a healthy genetic source for the future forest.
- ◆ Leave the site looking as undisturbed as possible and take your trash home with you.



# We Encourage you to Shop Local

Friday, November 27<sup>th</sup>  
& Saturday, November 28<sup>th</sup>

*Each Business is Unique like a Snowflake*

Bridge Street Bargains

Cowboy Couture

Elizabeth Wood  
Photography

Good Things New,  
Used and Antiques  
+ Flea Market

Hack's Tackle

Hotel Wolf  
(CJ Box Books & shirts)

Jerry Wood Sculpture

Koyoty Sports

Laura M

Outhouse Gift Shop

Perue Printing  
& Office Supplies

Red Wagon

RHR Creations

Riverside Garage & Cabins

RP Lumber

Saratoga Auto Parts Napa

Saratoga Feed Store

Saratoga Hot Springs

Resort

Shively Hardware

Strong Tower Designs

Studio T Art Gallery

The Country Store

The Grumpy Italian

Trading Post

Union

