

2021 Christmas Candle



Your Holiday guide filled with sales, events & recipes!

Produced by the Saratoga Sun

2021 Christmas Candle

Pear-Pancetta Ravioli

Ingredients:

2 1/3 cups all-purpose flour
 1/4 tsp. fine sea salt
 4 eggs
 1 cup whole-milk ricotta
 1/2 cup grated fresh pear, patted dry
 1/2 cup slivered fresh spinach
 1/4 tsp. freshly grated nutmeg
 1/4 tsp. kosher salt
 1/4 tsp. freshly ground black pepper
 Olive oil
 4 oz. chopped pancetta
 1/4 cup butter
 1/2 cup finely chopped shallots
 1 pear, cored and thinly sliced
 1 Tbsp. finely chopped fresh sage or very small sage leaves
 Parmesan cheese shavings (optional)

Directions:

1. Mix together flour and sea salt on a clean work surface. Form mixture into a mound and create a well in the center. Crack eggs into the well. Using a fork, gently begin to beat the eggs, mixing in a small amount of flour with each stroke. (Preserve the well by using

your nonbeating hand to build up the flour around the edge as you beat.) As the dough begins to thicken and most of the flour has been added, start to stir the dough. When the dough can no longer be stirred, use your hands to mix in remaining flour. Transfer dough to a generously floured surface and knead about 10 minutes or until firm and elastic. Generously dust dough with flour, wrap in plastic wrap, and let rest 30 minutes.

2. Meanwhile, for filling, in a bowl stir together the next six ingredients (through pepper).

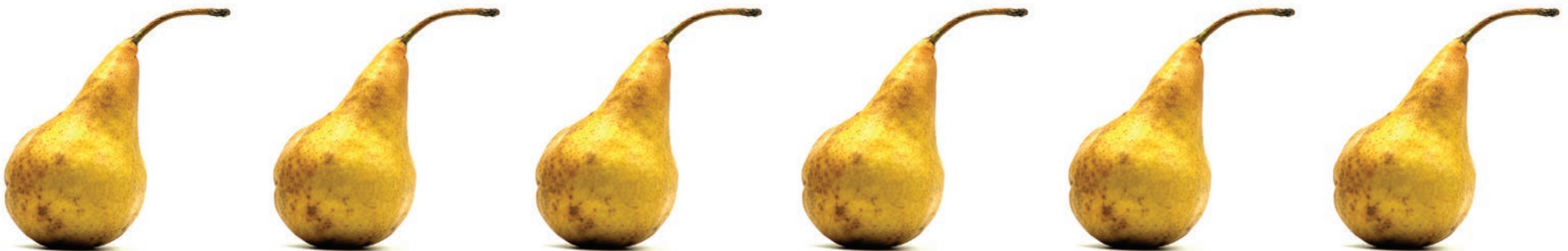
3. Work with one-fourth of the dough at a time, leaving remaining dough covered to keep from drying out. Flatten dough portion and generously dust with flour. Using a rolling pin, roll dough out on a generously floured surface into a rectangle about 1/16 inch thick or until you can see your hand underneath the sheet of dough. (If using a pasta machine, pass each portion through the machine according to manufacturer's directions until dough is 1/16 inch thick, dusting dough with flour as needed.)

4. To shape ravioli, cut rolled dough into 4-inch-wide strips. Brush strips lightly with water. Drop a generous 1/2 tsp. filling at 1-inch intervals lengthwise down

one half of the dough strip. Fold the other half of the dough over the filling mounds to cover. Using your fingers, press the dough around each mound of filling so dough pieces stick together. Cut dough between mounds to make individual ravioli. Repeat with remaining dough and filling. Transfer formed ravioli to a generously floured surface and let rest 10 minutes before cooking. Cook ravioli in a large amount of boiling lightly salted water about 7 minutes or until tender. Reserve 1 cup pasta cooking water and drain ravioli well. Return ravioli to pan and drizzle with a little olive oil to keep from sticking together.

5. Meanwhile, cook pancetta in a large skillet over medium until crisp, stirring occasionally. Using a slotted spoon, transfer to paper towels to drain. Reduce heat to medium-low. Add butter and shallots to drippings in skillet. Cook about 15 minutes or until butter turns golden brown, stirring occasionally. Add pear slices and cook 1 minute. Using a slotted spoon, remove pear slices.

6. Add butter mixture, sage, and 1/3 cup of the reserved pasta cooking water to ravioli in pan; toss gently to combine. Add more cooking water if needed to moisten. Top ravioli with pear slices, pancetta, and, if desired, Parmesan.



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2021 Christmas Candle

Christmas Punches from the Past

by Mike Armstrong

The Bishop Punch is from the times of Charles Dickens' "Christmas Carol". It is a bit labor intensive but its unique taste worth it. Port wine is not as common in present times as it was in the past in drinking culture, but it is still easy to find. Ingredients- One unpeeled orange, 12-18 whole cloves, brown sugar, 1 teaspoon cinnamon, pinch of powder cloves, pinch of mace, ½ teaspoon allspice, ½ teaspoon powdered ginger (3 or 4 pieces of dried ginger will work), strip of lemon peel, 1 cup of water, 1 quart of port wine, ¼ cup of brandy heated. Stud the orange with whole cloves and pack it thickly with brown sugar. Put in oven and cook at 350 degrees until the sugar caramelizes and forms a crust on the orange. Cut the orange in quarters and place it in a punch bowl. Simmer the remaining spices and lemon peel until the cup of water is reduced to half. Heat wine in saucepan until hot, but do not let it boil. Combine spice syrup, wine and heated brandy in the punch bowl. Serve hot. In cups sprinkle a little nutmeg. It makes 8-10 servings.

Another old time warming holiday drink is mulled wine.

Ingredients- 1 1/4 cup of sugar, 1 cup of water, 2 dozen whole cloves, 2 sticks of cinnamon, 2 crushed nutmegs, peels of 2 lemons and 2 oranges, 4 cups of hot lemon or lime juice, 2 bottles Madeira, port or sherry (a gallon of apple cider can be substituted in a non-alcoholic version)

Boil sugar, water, spices, and peels together for 5 minutes to make syrup. Add hot lemon juice. Heat well, but be careful not to let it boil, then add the spirit of cider. Serve very hot with slices of lemon and pineapple floating on top. Serves about 16.

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2021 Christmas Candle

Hasselback Pears

by Micky Jones

Hasselbacking is a cooking method in which potatoes or other items are sliced not-quite-all-the-way through in thin, even layers, which can be stuffed or topped with additional flavorings. It's a way of creating more surface area for flavors and creating additional texture. This creates a beautiful and festive dish that's sure to impress at your next holiday gathering. If you are looking for something a little adventurous this season why not try a hasselback recipe. Don't think that means you will be stuck with yet another potato side dish. Though hasselbacking is traditionally thought of for potatoes, why not try something new this year. Gruyere-stuffed hasselback pears is a must try recipe

using bosc pears. Bosc pears are soft yet grainy, these aromatic pears are crisp when raw and golf their shape well when cooked or in baked dishes.

You will need:

3 Bosc Pears
3 Tbsp. Butter, melted
1 Tbsp. olive oil
3/4 cup finely chopped shallots
1 tsp. Fresh thyme or 1/4 tsp dried thyme
2 Oz. Gruyere cheese very thinly sliced
Salt and Pepper to taste

Preheat oven to 400 degrees, line baking pan with foil
Half and core pears, place pears cut sides down on a cutting board

Cut pear halves crosswise into 1/4 -inch slices, stopping before slicing all the way through.

Arrange pear halves cut side down on prepared pan, drizzle with melted butter, cover with foil

Bake 12 minutes, remove foil and bake uncovered 3 minutes or until tender

Meanwhile heat olive oil in skillet over medium heat, add shallots and tyme cook until tender with salt and pepper to taste

Gently pry open pear slices and fill with shallots and gruyere cheese pieces.

Spoon remaining shallots over pears bake uncovered until cheese starts to melt

WYOMING CHRISTMAS TREE PERMITS

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., Mon.-Fri. from any BLM Wyoming field office. 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 <https://forestproducts.blm.gov> from most BLM Wyoming field offices. Buffalo, Casper, Cody, Lander and Worland field office permits can be purchased now. Kemmerer, Pinedale, Rawlins and Rock Springs field office permits can be purchased beginning Nov. 24.

A BLM permit is valid for trees located on BLM-administered 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-christmas-trees or call your local BLM office:

Rawlins Field Office (307) 328-4200

Wyoming State Office (307) 775-6314

This year, we invite everyone to reimagine your public lands as we celebrate 75 years of the BLM's stewardship and service to the American people. The BLM manages approximately 245 million acres of public land located primarily in 12 Western states, including Alaska. The BLM also administers 700 million acres of sub-surface mineral estate throughout the nation. The agency's mission is to sustain the health, diversity, and productivity of America's public lands for the use and enjoyment of present and future generations.



WE ARE KICKING OFF THE 2021 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 DECEMBER 1ST for the program to start, but as always, we have our special guests "The Sierra Madre Strings" who will start playing the prelude music at 6:30 pm.

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.

Merry Christmas!



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2021 Christmas Candle

Chocolate Orange Stuff

For a deliciously nostalgic cake, combine a classic flavour combination of orange and chocolate in this retro two-tone bake.

- 1 cup very soft butter, plus extra for greasing
- 1 cup caster sugar
- 1 cup self-raising flour
- 4 large eggs, beaten
- 2 tbsp milk
- 3 tbsp cocoa powder, sifted
- 1 large orange, zest and 1 tbsp orange juice a few drops orange food colouring (optional)
- ¼ cup orange chocolate (we used Green & Black's Maya Gold), broken into pieces

STEP 1

Heat oven to 350 degrees
Grease and line the base of a loaf tin with baking parchment.
Beat the butter, sugar, eggs and flour together in a large bowl with an electric whisk or in a food processor until lump free.

STEP 2

Split the mixture into two bowls, beat the milk, followed by the cocoa powder into one. Beat the orange juice, zest and orange food colouring, if using, into the other.

STEP 3

Spoon alternate dollops of the mixture into the cake tin, then use a skewer to create a marble pattern by dragging it through the mixture in swirls. Make sure you don't overmix or you won't see the pattern. Smooth the surface if necessary.

STEP 4

Bake the cake for 45 - 55 mins until golden and risen, and a skewer poked in comes out clean.

STEP 5

Leave the cake in the tin to cool, then turn out. Melt the chocolate in a bowl over barely simmering water or gently in the microwave. Use a spoon to drizzle the chocolate over the cake.

Impress your Christmas party guests with this festive cocktail - with vodka, orange syrup, crème de cacao and chocolate

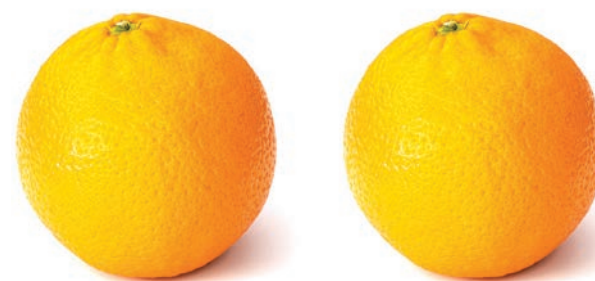
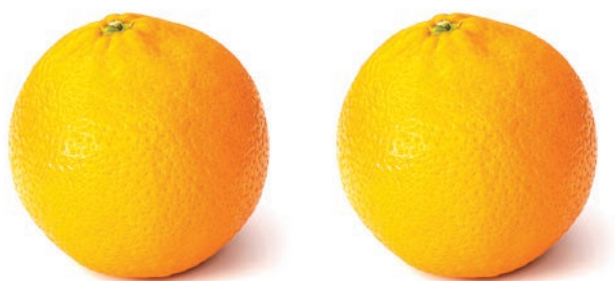
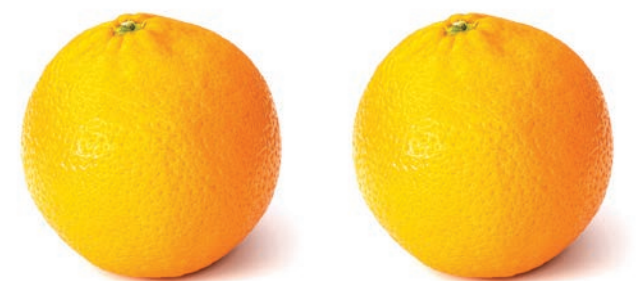
- ½ cup golden caster sugar
- zest of 1 orange or clementine
- grated dark chocolate to decorate
- 100ml vodka
- 100ml crème de cacao
- 60ml orange syrup
- 40ml orange juice
- Ice

STEP 1

First make an orange syrup. Combine 100ml water with the golden caster sugar and the orange or clementine zest in a pan and bring to the boil. Cool and strain the syrup.

STEP 2

Chill 4 coupé glasses, then dampen the rims with a little water and dip in the grated dark chocolate. In a cocktail shaker, shake the vodka, crème de cacao, orange syrup and orange juice with ice (you may need to make in 2 batches). Pour into the glasses.



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Winter Wonderland History

Photos courtesy VSO

Annual event started at Veterans Island

Staff Report

When Santa and Mrs. Claus arrive at Winter Wonderland this year, it will mark the 40th year they have been able to visit the children of the Platte Valley prior to Christmas.

The organization now known as the Valley Service Organization but known as Soroptimists in 1981 held the first Winter Wonderland on Veteran's Island. The members served cocoa and cookies around a bonfire while children visited with Santa and Mrs. Claus in the CCC shelter house which was decorated and heated.

Longtime member Merlynn Hoopes said "We had no budget, so everyone just brought Christmas decorations and lights from home and the group made it work."

At the time, there were no digital cameras so Polaroids of the children with Santa were taken by Santa's elves and handed out to parents.

In 1983 the group added chili to the event. A bonfire was always a staple due to

the extremely cold outside temperatures. One year was an epic year and when the chili started running low, but the line of people still stretched across the footbridge, Hoopes said she went to the store and gathered up as many hot dogs as

she could find. That year the group served chili dogs, hot chocolate, and cookies to 600 people. Chili dogs have been served at the event every year since then except in 2020 when covid restrictions allowed only for handing out bagged



Santa Claus poses outside the CCC Building on Veterans Island during the early days of the Winter Wonderland event.



Mrs. Claus is seen next to the North Platte River when the Winter Wonderland event took place on Veterans Island before moving to the Platte Valley Community Center.

cookies and serving hot chocolate.

For the last 10 years, Winter Wonderland has been held in the Community Center. Decorations have been made and purchased so the venue is truly a wonder. For many years, the group set Santa and Mrs. Claus up in a house like his North Pole living room so that each child can visit with Santa and Mrs. Claus while parents watch on, taking notes as to the child's Christmas

wishes and snap photos.

In 2020, the house usually set up by the VSO members was deemed to be inappropriate due to covid restrictions, so the members arranged a place in the hallway outside the great hall where Santa and Mrs. Claus visited with each child individually. It was still cozy and similar to the Claus' North Pole residence.

This year, the group will resume serving chili dogs as well as bagged cookies

and hot chocolate.

The organization last year began organizing the Christmas parade and excitement is building as many businesses and organizations are planning their parade entries. Following the parade, children will line up to visit with Santa and then go into the great hall where the food will be served to the children, their families, and the public. The event is free and open to the public.

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Calendar of Events

- December 1** Encampment Community Choir Festive Christmas Gathering at 7 p.m.
- December 7** Saratoga Elementary School Kindergarten through 3rd Grade Christmas Concert at 6:30 p.m.
Medicine Bow Elementary School Christmas Concert at 6 p.m.
- December 8** Elk Mountain Elementary School Christmas Concert at 6 p.m.
- December 9** Hanna, Elk Mountain, Medicine Bow High School Christmas Concert at 6 p.m.
Encampment K-12 School Christmas Concert at 6 p.m.
- December 11** VSO Christmas Lighted Parade at 5 p.m.
VSO Winter Wonderland immediately after parade
- December 12** Saratoga Community Choir Sounds of the Season at 4 p.m. at the Platte Valley Community Center
- December 13** Presents due to VSO Giving Tree at Town & Country Realty
- December 14** Saratoga Middle High School Christmas Concert and Saratoga Elementary School 5th & 6th Grade Band at 6:30 p.m.
Hanna Elementary School Christmas Concert at 6 p.m.
- December 16** Saratoga Elementary School 4th through 6th Grade Christmas Concert at 6:30 p.m.
- December 21** Early Out for Carbon County School District No. 2
- December 22** Winter Break begins for Carbon County School District No. 2



Christmas Open House

The Saratoga Museum's Christmas Open House will take place on Sunday, December 5th from 12:00-4:00. Items in the gift shop will be 20% off, there will be Christmas cookies and beverages to enjoy while getting a start on your Holiday shopping!

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PUNCHING UP CHRISTMAS

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 is 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.

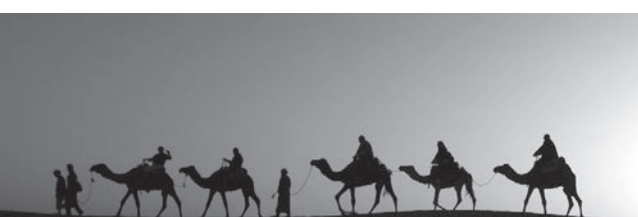
Because this concoction isn't really strong in alcohol percentage, Baker suggested adding about 8 ounces of cognac to make the punch more potent. He swears it tastes better.

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 eggnogs 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.



"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

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

-Matthew 1:123



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

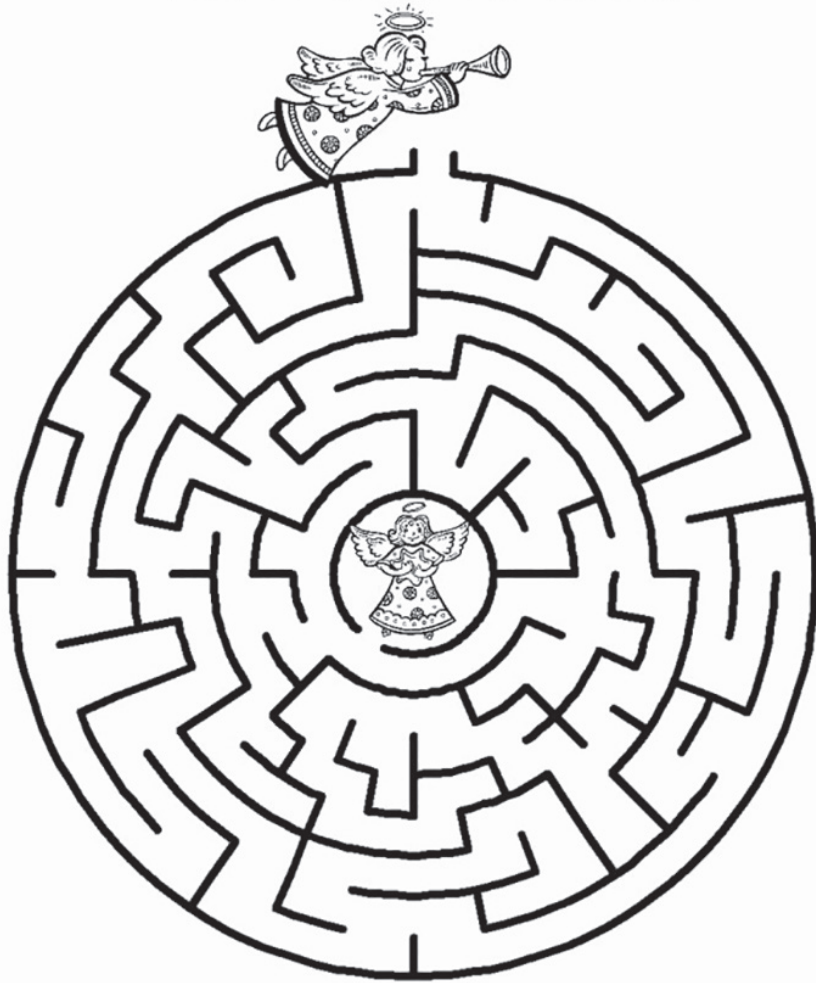
-Bridge Street Storage

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Kid's Activity Page

Christmas Angel Maze

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



Dear Santa,

My Name Is _____

I am ____ Years Old.

I have been very _____
this year.

Some of the nice Things

I did were _____

and _____.

My Christmas Wish List is

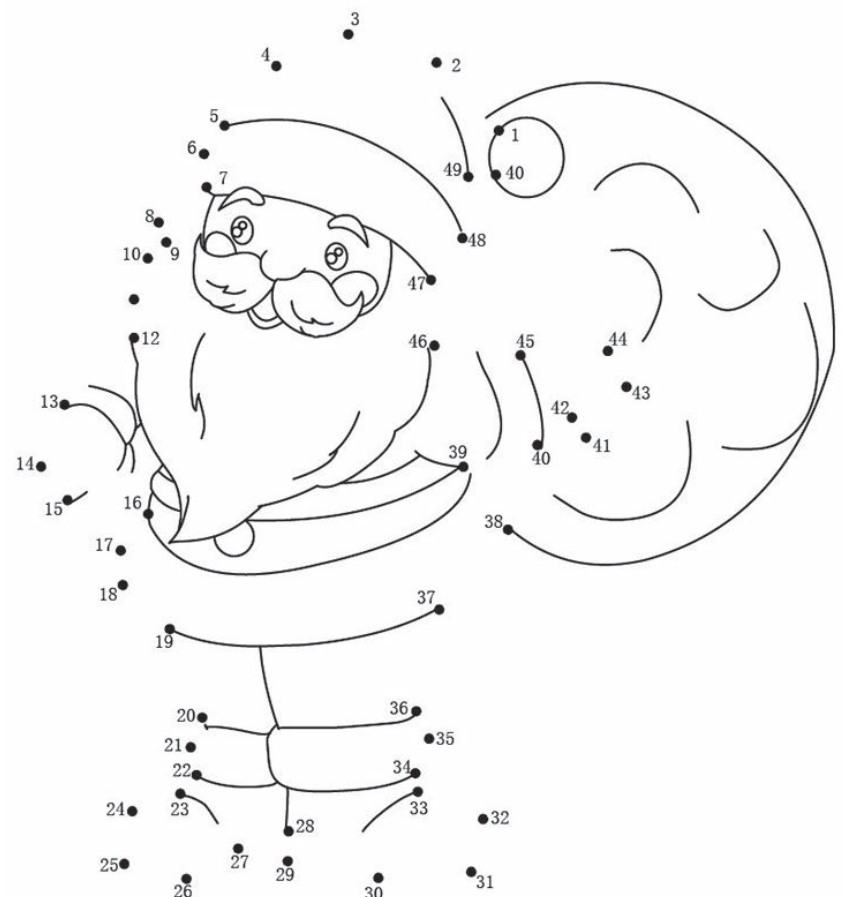
1. _____

2. _____

3. _____

4. _____

Love,



2021 Christmas Candle

GRINCH Fudge

This colorful and fun Grinch fudge recipe will make your own heart grow three sizes! Only four ingredients and minutes to make, it's just the right sweet treat for a family night watching the classic Dr. Seuss Christmas story.

How to make Grinch fudge:

Supplies and ingredients you'll need:

- 8-inch square baking pan
- non-stick foil OR parchment paper or regular foil and cooking spray
- 2 2/3 cups white chocolate chips (16 ounces)*
- 1 14-ounce can sweetened condensed milkgreen food coloring heart sprinkles

Instructions:

- Carefully heat chocolate chips and condensed milk together mixing very well until the mixture is smooth.
- Add a few drops of food coloring until desired shade of green is reached.
- Pour the mixture into the prepared baking pan and spread evenly.
- Press heart sprinkles over the top of the fudge.
- Chill until the fudge is well set, 2 to 4 hours, or overnight for firmer fudge. Cut into squares



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PIGS IN A BLANKET WREATH FOR THE KIDDOS



If you are after a savoury festive dish you can't go past these frankfurts in pastry recipe to jazz up your party table. The kids and grown ups will love these and they're economical and easy to make.

Ingredients:

2 sheets ready rolled frozen puff pastry, defrosted
20 mini frankfurts
1 egg
lightly beaten
3 tbsp milk
1 red bell pepper

Directions:

Line a baking tray with baking paper and set aside. Using a sharp knife, slice each puff pastry sheet into 16 squares.

Wrap a square of pastry around each frankfurt and join pastry together with a drop of water. Arrange on the baking tray in a circle.

Mix together egg and milk and brush pastry all over with egg and milk mixture. Bake for 20 minutes.

Meanwhile, slice the bell pepper at the top and bottom. Remove all seeds and slice to create a bow. Slide your Christmas wreath onto a serving platter and place the bow at the bottom of the wreath.

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