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Patterson pens
his first book

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post-season
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Thermopolis
Hot Springs

Independent Record

SPECIAL INTERNET PREVIEW

VOLUME 112, No. 47, November 24, 2011

THERMOPOLIS, WY 82443

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Community/rec, Discovery centers topic of meeting

by Joe Sovo

Discussion of a proposed community/recreation center and a new Big Horn Basin Nature and Discovery Center in Thermopolis filled the first hour of the Hot Springs County Recreation District Board meeting Monday evening at the armory building.

Hot Springs County School District No. 1 Superintendent Dustin Hunt and Business Manager Lisa Pearce attended the meeting. Hunt said the district held a building committee meeting recently.

"We looked at the feasibility study (for the community/recreation center) in great detail," Hunt said, "and we wanted to voice our concerns."

Mary Keating-Scott of George K. Baum and Company completed the feasibility study on the proposed facility. The study was discussed at an earlier school board meeting. At that time, trustees agreed with the continuation of Baum's process of an upcoming community survey to determine support for a new community/recreation center.

Pearce shared the feasibility study and presentation from Baum at Monday's meeting.

"I don't think there's a dispute there is a need," she said of the proposed facility. "We want everyone to be aware of the financials. There seemed to be some pieces that are concerning to me."

Board chairman Mark Hamilton and recreation district director Donnie Bjorhus expressed their confidence in Baum's feasibility study and questioned why the school district is bringing up the financial aspect of the project at this time.

Pearce asked if the recreation board had considered "paring down" the project from the \$11.5 million on which the feasibility study is based to a smaller facility.

"We have already pared this down from 25, 30 million (dollars)," Bjorhus said.

"Our best interest is to improve this county," Hamilton said. "This (new facility) is our biggest need. We've had (community) input ... We've been asked, 'Can we spend less?' We're taking one step forward, two steps back. We feel we've hit a brick wall."

The recreation district has no bonding capacity, so the school board would have to support a bond issue for the new facility on an upcoming election ballot, in addition to a special use tax levy that would finance maintenance of the new building.

Clay VanAntwerp and Tom Sullivan, Jr. are the school board's representatives on the recreation board.

"It's not the school board that decides if the project goes forward. It's the community on whether to bond for the project," VanAntwerp said.

"I'm all for this. This town needs a recreation center," Sullivan said. "Let's put it in front of the community."

Toddi Darlington and Sue Blakey of the Greater Learning Foundation (GLF) attended the meeting to give the recreation board an update on the proposed Big Horn Basin Nature and Discovery Center. Work on the project has been ongoing for years.

Darlington said a meeting with Gov. Matt Mead was being arranged to ask for \$10 million in state funds to build the center. A local match would likely be required and that could come from the levy of a special use tax. Darlington indicated the GLF could work with the recreation board as a joint effort on an upcoming ballot.

Further details of Monday's meeting will be published in next week's Independent Record.

Chasing bubbles



Michael Jacobsen reaches for a bubble during a presentation to second graders at Ralph Witters Elementary from Hot Springs County Tobacco Prevention spokeswoman Becky Mortimore during the Great American Smokeout last Thursday.

— J.D. Stetson photo

Town tackles speeding in alleys

by J.D. Stetson

The Thermopolis Town Council is still unsure of what to do to appease residents using an alley between Amoretti and Clark streets.

Last month, Dan and Cheryl Rowe approached the council to see what could be done to stop speeders from going too fast in the alley connecting Sixth and Fifth streets.

The council directed the Streets Department to install speed bumps in the alley, which is the town's right-of-way, in order to slow people down.

After the speed bumps were installed, a local business owner still saw people speeding through the alley and using a parking lot belonging to him in order to avoid a speed bump.

The business owner contacted town officials to express his concerns after the speed bump was installed, said mayor's assistant

Fred Crosby.

The town was working with him to find a solution when the business owner decided to remove one of the speed bumps.

On Nov. 14, Thermopolis Police officers were contacted by the Streets Department to assist them when they confronted the business owner as he removed the speed bump, said officer Steve Hamann.

Hamann said the incident almost led to an assault and an arrest, but he did not go into any specifics.

Hamann brought the incident up during Tuesday's Thermopolis Town Council meeting, expressing his concern that law enforcement doesn't have the necessary tools to stop speeders in the alleys.

Hamann suggested the town create a mandatory speed limit for the alley in order to give law enforcement a better handle on the situation.

Town Attorney Mike Messenger said officers can give speeders a ticket for careless driving while in town alleys, but Hamann stressed officers may need more tools in order to stop the speeders.

The council had previously discussed the possibility of a speed limit, but are not enthused with the prospect of paying the costs to post speed limits on all of the alleys in town.

Mayor Bill Malloy stated the council will discuss the issue further and investigate what can be done to find a solution to satisfy everyone involved.

Hamann added he did take time to sit and watch the alley for speeders since the issue was last discussed, but he did not see anyone use the alley during that time.

Malloy said he also has looked into the problem himself and he did not see any speeders in the alley either.

Drama ... can be lots of fun, too



Megan Kraushaar and Holly Dennis clown around under the lights while doing their makeup for Drama Night, presented by the Hot Springs County High School Drama Department. The drama team will be traveling to Riverton Dec. 1-3 for the State Drama competition.

— Cindy Glasson photo

Alcohol compliance checks performed

Seven businesses passed and five failed alcohol compliance checks performed last week by the Thermopolis Police Department and the Hot Springs County Sheriff's Office.

The seven businesses include Flying Dutchman, Mac's Bar and Lounge, the Eagles Club, Maverik, Don's IGA, Shorty's Saloon and Pizza Hut, said Police Chief Mark Nelson and sheriff's office spokeswoman Kim Black.

The clerks who passed the compliance check were rewarded with a \$10 gift card, Nelson said.

Businesses that failed the check include

Butch's Place, Stones Throw, Thermopolis Liquors, Days Inn and Las Fuentes.

Tickets were issued to establishment employees Kyle Happ, Martin Orbick, Rachelle Roberts and James Raymond for selling alcohol to a minor. A ticket is still pending for one employee, whose name was not released.

Deputies also issued a ticket for selling alcohol to a minor to Mark O'Loughlen, owner of Butch's Place, because it was the second consecutive time the business failed a compliance check, Black said.

RWE students provide unique turkey recipes

Students in four classes at Ralph Witters Elementary School recently completed the assignment of the proper way to cook a turkey for Thanksgiving. The students are in three second-grade classes and one kindergarten class. Here are the responses:

Miss Samantha Kokesh's kindergarten class

First, kill the turkey and then cook it in the oven for 5 minutes. It says beep when it is done. — Kiyah Oliver

First, buy the turkey at the store. You take it out of the bag because it comes in a bag. Then put it in the stove for 16 minutes. — Neil Douglas

First, get the turkey from a farm and bring it home. Put it in the microwave for 10 minutes. Then put it in a pan and get feathers off and eat it with cheese and salsa. — Adriana Rivera

First, you kill it and put it in the oven for like 10 minutes. — Brooklynn Williams

First, kill turkey with a gun during turkey season and gut it. Then cook it on

the grill for 10 minutes and have a great day. — William Coale

First, take off feathers and cook in oven for 20 minutes. Take it out of oven and let cool and eat. — Sean Slagle

First, buy turkey at store and cook in oven for like 5 minutes. Put hot spice stuff on it. — Aiden Sanders

First, you get turkey from market with money. Then, you cook it in the oven for 6 to 15 minutes. Poke with knife to see if done and if it is cold it is not done. You put stuffing in it and eat then dessert. — Christopher Bapst

First, cut the head off. Then cook on stove for 60 minutes and put pepper on it. — John Baker

First, get the turkey from store and cook in oven for 10 minutes. Then take out and put pepperoni and cheese on it. — Jeffrey Lewis

First, you get the turkey at the store. Then get it out of plastic and cook it. Cook for 10 minutes. — Audrey Hensley

First, you kill it and clean it and suck

juice out. Then put in the boiler and take the bones out for 30 minutes. — Mason Reese

First, you put in a pan and in oven. Then cook for 8 minutes. It is done, you eat it. Put plate in sink. — Avery Moon

First, get a turkey at the store. Then you cook it at your home in the oven for 10 minutes and eat it. My mom puts frosting on it. — Hannah Lippincott

Mrs. Jamie Snyder's second-grade class

First you kill the turkey, then bring it back to your house. Then you skin the turkey. Next, you put spice on the turkey. Then you put salt and pepper on it. Then you cook the turkey in the oven for 12 minutes. Last you take the turkey out of the oven and eat it all up. That's how you cook a turkey. — Bronwyn Dobbins

First you get a gun. Second you shoot the turkey. Third you put seasoning on it. Fourth you put in the oven. And after it's done, you put it on a plate and eat it! — Elijah Wojcik

First, you have to go to the store and

See Recipes on page 11

Recipes

from page 1

buy a dead turkey. Make sure it's fresh. Next, go back home, heat the oven and put it in. Wait for a minute or two. Third, take it out after a couple of minutes and set the table. Last, be careful not to drop the plate or you'll have to do this all over again. So when you get it on the table, eat up! – Lee Grimm

First you get a turkey. Then you put it in the oven. Then you take it out of the oven and skin it. Then you put it on a plate. Finally you eat it. – Michael Slagle

First, buy the turkey then you unwrap it from the peeling on it. Third, you put it in the oven for 10 minutes. Fourth, you take it out of the oven. Fifth, you get a plate. Sixth, you get a top to keep it warm. Then you give it to people like your mom, dad, sisters and brothers. Seventh, you have a nice good delicious dinner with your family and others. – Ayden Cox

First you catch a turkey. Then you kill it. Now you take the feathers and skin off. Four is cook it. Five, set the table and enjoy your turkey. – Brinlee Evensen

First put some shrimp in. And put chicken in the pan. And then put some skin in the pan and that's all. – Evita Rivera

First you go to the store and buy a nice, fat, juicy turkey. Next you put your big, fat, juicy turkey in a pan and put it in the oven and let it get a big, fat taste. Last you take the big, fat, juicy turkey out and put it on your nice, clean, shiny plate and gobble it up! – Mikayla Chrisien

You shoot a turkey. Then you go home with it. Then you get the guts in the turkey. Then you bake it. Then you eat it. That's Thanksgiving. The End. – Adley Coyne

First you put the turkey in the crock pot. Next you put in some spices. After that you can put in some very tasty veggies. Then you put in some stuffing and rice. It tastes great, carrots, potatoes, broccoli, tuna fish, and last you put in some hot sauce if you want, but you don't have to if you don't want hot sauce even if you want it. – June Wedor

First you go hunting if you want wild turkey. Then you skin it. Then you use a knife to cut the fat off. Then you can soak it and then you can hang it. Then if you hang it in your shed, clean it. Then you cut it and have to check for fleas. The next step is if you find fleas, then you rinse the turkey out so the fleas don't spread. The next step is you put spice on it if you don't want a plain turkey. Cheese on it and one more thing, put ranch on it, then you are done. The next step is you bake it. – Austin Barral

First you cook it with water. Next you add spices. Next you add the butter. Next you take out the bones. Next you take out the feathers. – Bella Helm

Mrs. Kim Carswell's second-grade class
First buy your turkey from the store. Then set your oven at 340 degrees F. Then put your turkey in the oven and let it cook for about one and a half hours. Then take it out of the oven and prepare it for your dinner. Then set the table. Finally when your turkey is prepared take it to the table, say your prayers and have a wonderful feast. – Hallie Martinez

First you get your turkey somewhere. Second you unwrap your turkey. Then you put it on a tray. Then you get a spice. Then put it in a microwave or put it in an oven. Then stick a thing in it that shows how hot it is. Then time it for 50 minutes. Then open the oven. Then put it on the table. Last but not least, cut it up and have a Happy Thanksgiving!!! – Eli McCumber

First buy the turkey. Next put it in the oven. Then set the temperature. Finally cook it for one hour. After that you eat it. – Cole Christiansen

You buy a turkey from the store and then you turn on your oven and put your turkey on a tray and put your turkey in the oven and cook it for 5 minutes and then you take it out and eat your turkey up. – Julie Johnson

Add the hot water 2 1/2 cups. Place the hot water on the turkey. Release the skin and cook it for 1 hour. Now, let it set in the oven for 1 hour and 10 minutes. Release cook temperature for 60 minutes. Pull the gauge to 4,000 degrees F. Carefully release the turkey out of the oven. – Hayden Mayne

1st you buy a turkey. 2nd your family chops it up. 3rd you bake it in the oven. 4th you pull your turkey out of the oven. 5th you enjoy your lovely Thanksgiving dinner. – Garrett Titmus

First you get a bowl then get a turkey then you get some water. Then you put the turkey in the oven and take the bowl and put it on the stove. – Kaden Snooks

First take the feathers off then kill it then put it in the oven. Then turn it on then take it out. That is how to cook a turkey. – Xander Wunder

This how to cook a turkey you first kill the turkey or buy it. Then you cook it for 133 minutes. Then you check the temperature you make sure it's the way you like it. If it ain't the way you want it. Then you put it in a bowl for 60 seconds. Then you check it to make sure it is just right. You cool it down. Then you serve it. – Taylor Kannapel

Well after the weird stuff is done you stick a wooden or metal stick through the turkey. Turn the stick slowly. Turn it for as much as you want. You have to build a fire first. When it is cooked as long as you want it to be take it off. Let it cool. When it is cool enough cut it up and put on a plate. Then if you want put sauce on it. Next eat it. Put leftovers in the fridge. Then eat it until it is gone. – Duke Gibbel

First you buy the turkey then you cover the turkey in tin foil. After that you let the stove warm up. Put the turkey in the stove. Let the turkey sit in there and then you take some of the juice out of the turkey, then you put it back in the stove. After a little bit you let it cool down then you can eat the turkey. Yum! Yum! Yum! – Bryanna Neese

First I would buy the turkey then I would kill the turkey. Then I would cook the turkey when I hear the ding I will go and get it. And then I will slice it and see if it is done but if it's not I'm going to have to put it back in the oven. And then wait a little bit and finally I will hear it ding I will get the turkey. – Brendon Thomas

First you buy the turkey. Then you thaw it. Next you cook the turkey. After that take it out of the oven. And then you stuff the turkey with stuffing and cut it up. Then you have a feast with family and friends, Grandpas and Grandmas. Happy Thanksgiving but don't tell the turkeys that because they will get mad at me for saying that. – Mariah Brooks

How I cook a turkey is I buy it, I pay for it, I season it, I cook it, then I call my Grandma and Aunt Kay then we slice it then we enjoy it. – Matt Music

First you need to shoot the turkey. Then pluck out feathers and wash it. Put potatoes and corn on it. Then you put it in the oven on 300-400 degrees. Then cook it for 200 minutes. Last you let it cool off. Cut it up and eat it. – Jaeden Jackson

First you buy a turkey. Then cover it with apples and pineapples for a sweet taste. Bake it on 1,000 degrees for four hours. Then take the turkey out of the oven and let it cool. Last you eat it. – Noah Hill

Miss Holli Klaussen's second-grade class
First you stuff the turkey. Next you put the turkey on a pan. Then you put vegetables with it if you want some. Don't forget to cook the turkey. Finally you eat the turkey. And this is how to get a turkey ready. – Rylen Davis

First you cook the turkey at 150 degrees. Then you take it out and let it cool down. Next you serve the turkey with po-

tatoes and gravy. Enjoy your Thanksgiving. – Logan Petty

First get a huge pan. Then put the turkey in the pan. Next turn on the heater. After that put seasoning on the turkey. Then last of all wait for the beep. Have a nice meal. – Danielle Krueger

First you put the turkey in the pan. Next you leave it in the pan for two hours. Then you take it out of the pan and you stick a thermometer in the turkey. You want the turkey to be hot. Finally, you put the turkey on the table then you get out corn and potatoes and then you eat the turkey with your family. – William Clark

First you put it in oven. Second you

Public notices

NOTICE OF FINAL PAYMENT	
Pursuant to Section 16-6-116 of the Wyoming Statutes, latest revision, Notice is hereby given that the Town of Thermopolis had been advised that the work on the 14TH STREET SIDEWALK IMPROVEMENT PROJECT – PHASE II has been completed according to the plans and specifications and rules set forth in the Contract between the Town of Thermopolis and Schneider Construction, Inc., the Contractor, and said Contractor is entitled to final settlement therefore. All persons, firms or corporations who have any claims for work done or equipment/materials furnished on said work are hereby notified that final payment will be made to said Contractor in accordance with the terms of the Contract after the 41st day (December 21, 2011) following the first publication of this Notice. This Notice does not relieve the Contractor and the sureties on their bond from any claims for work or labor done or materials or supplies furnished in the execution of the Contract.	
/s/ Town of Thermopolis	

Pub. November 10, 17 and 24, 2011 No. 6400

Public Notice

There will be a public hearing on Monday, December 5th, 2011 at 8:30 a.m. at Town Hall to review the Home Occupation of Gemdelin Jackson to operate a Photography Business at 814 Warren Street, in the LDR. For further information please contact Codes Admin. 864-5373.

Pub. November 24, 2011 No. 6408

Public Notice

The Thermopolis Planning and Zoning Commission will hold a public hearing on Wednesday, November 30th, 2011 at 6:00 p.m. in Town Hall, to consider zoning and usage questions for property located at 539 Arapahoe Street. For further information please contact Codes Admin. 864-5373.

Pub. November 24, 2011 No. 6409

COUNCIL PROCEEDINGS
The Thermopolis Town Council met in regular session November 15, 2011 at 7 p.m. at Town Hall. Present were Mayor Bill Malloy; Council members Tony Larson and Al Braaten. Also, present were Assistant to the Mayor/Codes Administrative Assistant Fred Crosby, Clerk/Treasurer Tracey Van Heule, Public Works Director Ernie Slagle, Police Sergeant Pat Cornwell, Town Engineer Heath Overfield and Town Attorney Mike Messenger. Council members Dick Hall and Tom Linnan were absent.

AGENDA: Following a prayer led by Mayor Malloy and the Pledge of Allegiance, a motion was made by Braaten, seconded by Larson and carried to approve the agenda as written.

RESOLUTION 481: MID-YEAR BUDGET ADJUSTMENT: A motion was made by Larson seconded by Braaten and carried to approve and adopt Resolution 481 that adjusts the Town budget to reflect current revenues and expenditures for fiscal year 2011-12.

FINANCIAL STATEMENT: Larson made a motion, seconded by Braaten and carried to approve the financial statement for October 2011.

TOWN ENGINEER: HEATH OVERFIELD: PAY ESTIMATE #4 & CHANGE ORDER #2 – 14TH STREET WATER LINE: A motion was made by Braaten, seconded by Larson and carried to approve change order #2 and final pay estimate #4 to Lamax for work on the 14th Street water line. The change order reconciles actual work with bid quantities. Overfield noted the bid was lower than expected, so the project expanded to use available grant funding.

TANK PROJECT: WINTER SHUT DOWN: Overfield gave the Mayor and Council a list of several unforeseen circumstances that have made it difficult to plan for the completion of the water tank project. A motion was made by Larson, seconded by Braaten and carried to move the completion date to spring 2012.

OTHER: Overfield also noted a problem with the asphalt at the corner of Broadway and 4th Street during the one-year warranty inspection on the Broadway water line; the contractor acknowledged the problem and will repair the area in the spring.

ADMINISTRATION: FRED CROSBY: SLAKER BID: Crosby publicly opened one bid November 3, 2011 at 3 p.m. A motion was made by Larson, seconded by Braaten and carried to accept the bid from Chemco Systems for \$59,944.00.

Warrants List	
The following list of warrants approved November 15, 2011, by HOT SPRINGS COUNTY SCHOOL DISTRICT is hereby published as required by the Wyoming Education Code of 2005, as amended, Chapter 3, Section 21-3-110 (a)(ii).	
BEST WESTERN PLAZA	\$503.58
HAMPTON INN - CHEYENNE	\$516.00
CRAIG REDLAND	\$521.56
EDUCATIONAL ADVANTAGES	\$540.00
SUNSHINE OFFICE PRODUCTS	\$543.83
HIGH PLAINS PIZZA, INC.	\$544.92
POSTAGE BY PHONE/PURCHASE POWER	\$585.09
BUSH-WELLS SPORTING GOODS	\$587.39
DAYS INN - CASPER	\$590.00
CLOSE UP FOUNDATION	\$600.00
OWL CREEK GRAPHICS	\$648.96
NATIONAL FFA	\$662.00
CLIMATEC REFRIGERATION INC	\$668.72
THERMOPOLIS HARDWARE	\$680.93
ADVANCED WYOMING	\$690.00
THERMOPOLIS HARDWARE	\$692.78
XESI DOCUMENT SOLUTIONS	\$713.58
THE STORYTELLER	\$731.33
MY SCHOOL THINGS	\$777.00
WCS TELECOM	\$823.11
ANACONDA SPORTS	\$824.87
JENNIFER AXTELL	\$826.20
DELL MARKETING LP	\$850.00
BLAIRS MARKET - THERMOPOLIS	\$948.35
HOT SPRINGS CO CPR CHAPTER	\$980.00
BLICK ART MATERIALS	\$1,024.56
SHERWIN-WILLIAMS	\$1,025.00
SIGNS OF SUTHERLAND	\$1,066.00
MARK'S REFRIGERATION	\$1,174.17
PINNACLE BANK OF THERMOPOLIS	\$1,234.23
ARTS ATTACK	\$1,328.78
AMAZON.COM INC	\$1,337.50
BEST WESTERN - TOWER WEST LODGE	\$1,369.43
ALL PRO SOUND	\$1,393.00
PREMIER AGENDAS INC	\$1,451.50

take the turkey out of the oven. Third you put pepper on it. That is how you cook a turkey. – Kaidy Randall

You take it in the oven and you cook it. So you thaw it out and wait until it is done. And when it is done you eat it. And when you want more follow these directions. – Ashlynn Harvey

First you need to go to outer space to find a turkey and bring it to earth. Put him in a pan and start the oven. Get some butter and butter the turkey. Then get some cheese and sprinkle it on the turkey. Put ketchup on it. Then you can have it for Thanksgiving. – Jean Luc Willson

First you kill a turkey. Next you cook

the turkey. Then you get the turkey out of the oven. Then you serve the turkey for Thanksgiving. – Ryan Mosser

Get a turkey and get the guts out of it. Put it on a pan. Put seasoning and put it in the oven. – Jamie Fisher

First put paper on it. Next, you take the turkey out of the oven and put some more salt and pepper on the turkey. Finally, it is ready for Thanksgiving. – Michael Jacobsen

Editor's note: We helped the students a little with spelling and punctuation. Please do not confide in all of the above recipes. Your turkey may be a bit undercooked or overdone. Bon appetit!

ADMINISTRATION: FRED CROSBY: PICKUP BIDS: Crosby publicly opened seven bids November 2, 2011 at 3 p.m. for a 1-Ton pickup. The bids included a Ford from Fremont Lander \$22,453.82; a Ford from Greiner-Casper \$23,393.00; a GMC from Greiner-Casper \$23,422.00; a Chevrolet from Big West \$24,321.00; a Chevrolet 4wd from Webster-Cody \$24,424.00; a Chevrolet from Webster-Cody \$24,707.00; a Chevrolet or GMC from Fremont-Lander \$24,910.60; A motion was made by Braaten, seconded by Larson and carried to accept the low bid from Fremont-Lander for \$22,453.82 for the 1-Ton Ford.

Crosby publicly opened seven bids November 2, 2011 at 3 p.m. for a ¾-Ton pickup. The bids included a GMC from Greiner-Casper \$20,125.00; a Chevrolet from Big West-Worland \$20,938.00; a GMC or Chevrolet from Fremont-Lander \$21,059.75; a Chevrolet from Webster-Cody \$21,357.00; a Ford from Greiner \$21,441.00; a Dodge from Greiner-Douglas \$21,594.00; and a Ford from Fremont-Lander \$21,626.82 A motion was made by Braaten, seconded by Larson and carried to accept the low bid from Greiner-Casper for \$20,125.00 for the ¾ Ton GMC.

ADMINISTRATION: MRG 09419 LETTER: Crosby noted the Town would be sending a letter to the Office of State Lands advising that the Town had completed the street resurfacing project as proposed under grant MRG-09419 (\$794.60 in grant funds were unexpended).

ADMINISTRATION: OTHER: Crosby noted Wyoming State Statute 16-6-1001 requires the Town to submit a plan promoting the employment of responsible Wyoming resident design firms to the Governor and Joint Appropriations Committee (JAC). The plan was given to the Mayor and Council and will be sent to the Governor and JAC, as well as the Office of State Lands.

MAYOR AND COUNCIL: Malloy asked Braaten for a report on the Interpretive Center. Braaten noted the Center is planning on requesting \$10 million from the state legislature and considering a sales tax on the 2012 ballot. A motion to adjourn was made by Larson and seconded by Braaten. Citizen discussion ensued on speeding near the Senior Center and complaints about the Dispatch system. Malloy noted he would look into the situation. Additional discussion ensued on the alley near Maverik. Issues included, residents driving on others property to avoid the speed bumps, speed bump removal by a resident, establishing an ordinance setting speed limits for alleys, signage and the number of vehicles using the alley. No action was taken. The Golf Course was also mentioned; Malloy noted no decisions would be made until there is a full Council. He also noted the Golf Board is working on several different fundraisers. Question was called and the motion carried. The meeting adjourned at 7:35 p.m. The next Council meeting is December 6, 2011 at 7 p.m.

ATTEST:	
Tracey Van Heule, Clerk/Treasurer	William H. Malloy, Mayor
Pub. November 24, 2011	No. 6410

ADVERTISEMENT FOR BIDS

Notice is hereby given that the Town of Thermopolis, Wyoming will receive sealed bids until 2:00 P.M., local time, December 15, 2011 at the Thermopolis Town Hall, at 420 Broadway, Thermopolis, Wyoming, for MATERIALS, LABOR, SERVICES, TRANSPORTATION & COMPLETE CONSTRUCTION OF THE ARAPAHOE STREET TREATED WATER MAIN REPLACEMENT PROJECT – PHASE I & II. The Engineer's opinion of probable construction costs ranges from \$574,000 to \$861,000. All bids will be publicly opened and read aloud - date and time stated above. Mail or deliver to Town of Thermopolis, P.O. Box 603, 420 Broadway, Thermopolis, WY 82443. The Town of Thermopolis will take no responsibility for delivery of bids through mail. Bidding documents are available at: Engineering Associates, 429 Broadway, Thermopolis, WY 82443 for \$50.00, non-refundable. The Town of Thermopolis reserves the right to reject any and/or all bids and to waive any informalities if deemed in the best interest of the Owner. No bid may be considered unless accompanied by the required bid guarantee of 5% of the total bid amount which amount shall be forfeited if the bidder is awarded the Contract and fails to enter into a Contract with the Owners. A pre-bid meeting will be held at 2:00 P.M. local time, on December 8, 2011 at the Town Hall, 420 Broadway, Thermopolis, Wyoming.

Dated this 18th day of November, 2011.	/s/ Town of Thermopolis
Pub. November 24, December 1 & 8, 2011	No. 6411

SYSCO FOOD SERVICES OF MONTANA	\$1,497.46
PINNACLE BANK OF THERMOPOLIS	\$1,532.61
CARQUEST AUTO PARTS STORES	\$1,576.89
LONG BUILDING TECHNOLOGIES INC	\$1,620.00
CENTRAL WYOMING COLLEGE	\$1,700.00
WYOMING SIGHT & SOUND	\$1,701.00
JADECO, INC.	\$2,011.16
VERIZON WIRELESS	\$2,153.63
ORDER FULFILLMENT FOLLETT SOFTWARE	\$2,395.52
RT COMMUNICATIONS, INC.	\$2,407.51
FREMONT BEVERAGES, INC.	\$2,440.00
CENTRAL WYOMING COLLEGE	\$2,450.00
APPLE COMPUTER	\$2,495.00
HOT SPRINGS GREATER LEARNING	\$2,500.00
FREMONT BEVERAGES, INC.	\$2,575.00
RIVERSIDE PUBLISHING	\$2,640.00
MEADOW GOLD DAIRY	\$2,689.31
BIG HORN BASIN HEARING, INC.	\$2,790.00
TEEPÉE POOLS INC	\$3,500.00
CURRICULUM LEADERSHIP INSTITUTE	\$3,520.00
THE OFFICE SHOP	\$3,695.01
PINNACLE BANK OF THERMOPOLIS	\$3,710.50
GOTTSCHE REHABILITATION CENTER	\$4,186.25
RACHEL'S CHALLENGE	\$4,200.00
GLENCOE/MCGRAW HILL	\$4,379.25
WYOMING GAS COMPANY	\$4,839.16
JAMES GORES & ASSOCIATES PC	\$6,115.00
TOWN OF THERMOPOLIS	\$6,502.55
NIELSEN OIL CO.	\$12,239.18
UNEMPLOYMENT INSURANCE	\$14,017.93
SHAFFER CONSTRUCTION	\$15,340.00
PRENTICE HALL/PEARSON EDUCATION	\$15,654.17
ROCKY MOUNTAIN POWER	\$20,539.39
FOOD SERVICES OF AMERICA	\$21,900.12
NORTHWEST WYOMING BOCES	\$22,153.75
LIBERTY FUNDRAISING	\$27,705.40
MH ENGINEERING	\$39,847.00
INFORMATION SYSTEMS CONSULTING	\$234,809.65
Total	\$537,483.77
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