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Thermopolis
Hot Springs

Independent Record

SPECIAL INTERNET PREVIEW

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Christmas decorations going up



Town of Thermopolis employee Ray Peterson slides the first of the Christmas decorations onto a light post this week in preparation for the holiday season.

— Cindy Glasson photo

Cowboy Christmas Parade set downtown on Saturday

*Deadline to enter
5 p.m. Wednesday*

The Christmas season in Thermopolis will kick off this weekend with the 2012 Thermopolis Lighted Christmas Parade.

The Thermopolis-Hot Springs Chamber of Commerce and the Christmas Committee are in the process of organizing the parade and chose “Cowboy Christmas” as the theme.

The parade starts at 6 p.m. Saturday, utilizing a route through downtown starting near the Hot Springs County Senior Center. Float lineup will be at



5:30 p.m. at the Senior Center.

The route will lead up Arapahoe Street to Fifth Street, down Fifth Street to Broadway Street, up Broadway to the turnaround at Sixth Street and then back down the opposite side of Broadway to end at Bicentennial Park.

Highlighting the parade will be the renewal of a parade tradition with the choosing of a Hot Springs County High School Snow King and Snow Queen as well as two other special guests from the North Pole.

Float entries for the parade are due no later than 5 p.m. Wednesday (Nov. 21) at the chamber office.

The chamber has hired an office assistant, Cindy Harvey, who will be at the chamber office to collect entries and perform other chamber business.

For more information about the parade, contact the chamber at 864-3192.

What’s closed on Friday after Thanksgiving Day

Most government or nonprofit agencies will be closed Thursday for Thanksgiving. Many of the offices will remain closed for the Friday after Thanksgiving with the following exceptions:

- Thermopolis Post Office
- Hot Springs State Park Bathhouse
- Hot Springs County Museum and Cultural Center
- Department of Family Services
- The Hot Springs County Recreation Center office will be closed, but it will have open gym from 6 to 9 p.m.
- The H.O.P.E. Agency office will be closed, but its 24-hour hotline at 864-4673 will be

available.

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The following offices and agencies will be closed Friday: Hot Springs County, Town of Thermopolis, Town of East Thermopolis, Town of Kirby, Hot Springs State Park Headquarters, Thermopolis-Hot Springs Chamber of Commerce, Hot Springs County Counseling Center, Hot Springs Conservation District, USDA NRCS offices, Gottsche Rehabilitation and Wellness Center, Hot Springs County Economic Development Co. and the Hot Springs County Senior Center. The Hot Springs County Library will be closed Friday and Saturday.

CRC and RWE students: Tips to cook your turkey

Students in three kindergarten classes at Ralph Witters Elementary School and Children’s Resource Center pre-kindergarten students recently completed the assignment of the proper way to cook a turkey for Thanksgiving.

Here are the students’ responses:

Mrs. Dawn Peterson’s kindergarten class

I would “shot it.” Cut feathers off and put it in the oven for 1 minute. I will serve it to my family. — Ben Weaver

I would go out to the woods and take a net with me. Catch the turkey. Kill it first, then bake it for 16 hours. — Brailee DeVries

Put it in the oven for 8 min. Cut it up. Eat it. — Javier Gonzalez

I would cook it for 4 min. in the oven. — Allyssa Simmons

I would cook it in the microwave for the rest of my life. I would eat it in heaven with God. — Kaylee Bazzle

I would put it on the stove in a pan for 10 hours. — Brooke Richter

I would cook it in the microwave for two min. & then eat it. — Brooklyn Dieu

I would buy a turkey. I would cook it in the oven for 15 min. — Brianna Cogdill

I would get my turkey from the store & put it in the oven for 11 min. Cut it up and eat it. — McKayla Ely

I would hunt it. I would cook it in the oven for 15 years. — Janelle Davis

I would get my turkey at the store. We would not cook it. — Lauren Thomas

I would get my turkey from a farm. Put it in the oven for 15 hours. — Lance Axtell

I would go to a farm, get a turkey & take it home with me. I would cook it for 10 minutes. — Austin Slagle

Get it from the store. Cook it for 1 hour. — Karlie Anderson

Miss Shauna Cannon’s kindergarten class

You could put salt on it. We would put butter on it. Cook it in the stove for 15 min. at just right. We would pick the wings off of him. Cut the head off and the feet and the legs and the wings. We put it on a plate on the table, then we eat it. — Nevaeh Brill

Shoot it, cut the head off and get the guts out. Cut off the legs. Throw away the feathers. Put it in a pan, cook it at home. When it’s done you can eat it. — Makayla Moore

Cut off the eyeballs and then you cut off the legs. Then you cut off the head. Cook it in the oven (really hot) for one minute. Then you can eat it. — Del Duke

I cut off his head. I take off their wings. Then I pull out his bones. I cut off the wattle. I take out the meat and you cook it. I don’t know how, I just play while my mom cooks. — Sydney Peterson

Cut off its head. Then cut off its leg. Cut off its arms. Put it in the stove. It has to be 3 hot. Cook for 3 minutes. Take off the feathers. Then you can eat it. — Alyssa Eells-English

The first step of making a turkey is picking the feathers off. The second step is to bake it in the oven. How hot it is needs to be 100! The last step is eating it. — Rosalie Willson



Ken Swick reloads during the rifle portion of the Thermopolis Gun Club Turkey Shoot on Sunday. Swick won a certificate for a 15-pound turkey. See page 9 for results. — J.D. Stetson photo

First you take out its bones. Then you cut off its head. Then you cut out its heart. Then you take off its skin. And then you put it in the oven. It needs to be like 10 hot. Cook it for like 30 minutes. Then you take it out and eat it for dinner! I love turkey, it’s the best! — Hanna O’Keefe

First you got to cut off the head. Then you got to cut off the legs. And

then you cook it up with a pot. Then you put it on the stove. And then you have a turkey! — Zoey Larson

Shoot it first, then you can cook it. If it was alive, then you have to eat the heart and you don’t want to eat that. You cut off the wings and cut off the head because you don’t want to eat the eyeballs. Put it in the oven. It has to be really

See Turkey on page 10

Children’s Resource Center celebrating its 40th anniversary

by Cindy Glasson

The Thermopolis Children’s Resource Center (CRC) is celebrating its 40th anniversary of helping children and families in Hot Springs County.

Starting in 1972, parents of children with disabilities organized the Northwest Child Development Center, currently known as CRC. In 1978, the Wyoming State Legislature allocated money for the special program through the Department of Health.

The Thermopolis CRC has seen many homes over the years, from their current location on U.S. 20 South to the former Ballyhoo Restaurant, the National Guard Armory, BOCES classrooms, the basement of the Episcopal Church and even the Empire Oil Company building 24 years ago.

Featuring a “special touch” preschool, CRC staff travel throughout Worland and Thermopolis working with developmentally delayed children from birth to age 3 within their homes and offer preschool for the 3-through 5-year-olds in home or at their facility.

On an average, CRC helps about 40 students each year, all depending on geographics at the time.

In addition to the “special touch” preschool, CRC offers regular preschool for other children.

All of the staff is accredited, carrying bachelor’s or master’s degrees in areas like speech pathology, occupational therapy, physical therapy, social work and early childhood special education. Even the assisting staff, or aides, spend countless hours studying and taking classes. Everyone at CRC takes continuing education classes on a yearly basis.

Having some fun

It’s not all so serious at CRC, though.

One of the educators, Marcia Nelson, laughs — recalling the dress-up days at the school when the children pick out costumes to play with.

“It’s always funny when they get things mixed up,” she said. “They’re just learning, so sometimes the pants go on their head instead.”

Candace Briggs, the early childhood special education specialist at the center, smiles — recalling one little girl who was working on her counting while jumping on a small trampoline.

“One, two, four, nine, never!” she laughed. “I have no idea what the never was.”

Jenny Manning is one of the staff who travels to Worland to

See CRC on page 10



CRC

from page 1

work with children there, too. She tells a story of being locked in a closet at the Worland school and a tiny little girl assuring her it would be alright, "I'll get you out."

One of her heartwarming stories, though, is going to a family's home just before Christmas one year and being met at the door by the mother and the child.

"She's holding both hands full of magnetic letters," she said. "I asked if she wanted to work with the magnetic letters today and she told me no, those

were her letters to Santa."

All of the teachers agree that it's gratifying to watch the students grow, especially in the first three years, when you can see that "light bulb go off."

CRC is gearing up for its annual fundraiser in Cody in December. It's the largest fundraising event they do during the year, and there will be paintings and other art folks may bid on during the silent auction.

Along with state and federal funds, Thermopolis' CRC depends on grants, fundraising and local donations.



Staff from the Thermopolis Children's Resource Center are celebrating the 40th Anniversary of helping local children get a successful start. Shown here are front row, left to right,

Candace Briggs, Beth Lewis, Dawn Harvey and Sandy Dittmer. Second row, Jenny Manning, Marcia Nelson, Janet Zamora and Susan Blair-Smith. Not pictured is Karen Leyba.

Tie-dyeing



Lizzy Wagstaff works on a tie-dye shirt with several other students Friday evening at the Hot Springs County Library.

— J.D. Stetson photo

DAR 2013 officers elected

National Society Daughters of the American Revolution (NSDAR), Washakie Chapter elected officers for 2013.

Officers elected are: Marilyn Strausborger, regent; Mary Berry, vice regent; Esther Bolton, chaplain and historian; Ruth Clare Johnson, secretary; Carolyn Jo Marshall, treasurer; and Karen Musgrave, registrar.

NSDAR members are descendants of a veteran from the American Revolution. Call the president or registrar if you would like to join and they will be pleased to help trace your lineage.

Held in Thermopolis, monthly meetings are 1 p.m. on the second Thursday.

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Turkey

super hot. Then you can eat it. — Eric Anderson

You cut off his head outside. Then you take off his wings. And then you take off his legs. And then you take off his beak. And then you take off his feet. Then you take off his feathers. Then you take out his eyeballs. Last you take off his skin. — Isabella Domhoff

Pull out the feathers. Put him in the oven. The oven has to be VERY hot! Cook the turkey for one hour. Then you eat him! — Liberty Potts-Tanner

Put salt on it and put sugar on it (that's what my daddy does). Put the black and white things (pepper). Put it in the oven and turn it on. It has to be 20 degrees. Cook it for 22 minutes. Take out the bones. Take off the head. Take off the legs. Then eat it! — Christian Arends

I shoot it. When you put it in the freezer, when you cook it in the oven for dinner you cut the feathers off because yuck! The oven needs to be warm that you don't even touch it because you'll burn your hand. Cook it for 20 minutes probably. — Gage Bowman

My dad has to shoot it and then my mom has to cook it. On the counter she cuts it on the spinner and she closes it. Then she cuts off the eyeballs and the nose and then its mouth. If it's too cold she puts it in the oven for one more minute. Then we eat it. — Kiesha Kraushaar

First you put it in a pan. We cut it. Then we cook it for 10 min. Then we eat it with our family. — Randy Crumrine

You need salt first and then second you need pepper. Then take out the heart and then take off the feathers. Put the turkey in a pan and put it in the oven. It has to be 2 degrees. Cook it for 3 hours. Then it's done! — Waikeli Balstad-Robinson

Mrs. Nichole Ciz's kindergarten class

First you put the juice stuff on the turkey. Put it in the oven for 3 minutes. Then you take it out of the oven and eat it. When you're done you throw the bones away, 'cause there are bones in turkey. — Teresa Steadman

We first kill it and then we take their guts out. Then we take the stuffing out of it. Then we cut its head off. Then we put it in the oven for 15 minutes. Then we take it out and then we pray. Then we eat! — Tera Kraushaar

So, we shoot it. Then we get it to our home and we start making it. You stick the WHOLE turkey in the oven. Bake it about 15 or 16 minutes...I think. We get it out and we eat it! If there is extra, we put it in the lunches. — Sydni McArthur

You put water in a pot. Then you put tomatoes in. Then you put the turkey in. You'll have it in there for 3 minutes. Have it at least 2 degrees in there. Then you take it out and wait until it cools off a little bit and then put it on a plate. Then it's ready! — Ethan Yarrington

You buy it. You cook it. Cook it for 3 minutes in the oven. And then you cut it. Then you "seasoning" it when it's in the oven. Eat it. — Ryan Dumas

You can kill it. Then you cut it all up. Put it in a pot. Then you put it on a plate. You eat it. Then you go home. — Kendall Bradshaw

My mom kills the turkey. Then she comes home with it. She puts it in the oven for 15 minutes. Then we eat it when it's done. Then we have a friend over. — Sophie Conrad

Find one in the woods. Shoot it. Take it home. Cook it, I don't know, for 20 minutes. Then put it on a plate and cut it up. Eat it and then go play. Mom and dad clean up and I take a nap because I'm tired of playing. — Sofia Gerber

Boom! Shoot it. Then cut it. Take the fur off. Put it in the oven. And then set the table. Then grab

this bowl of stuff and put that stuff on it. I don't know what it's called. Then grab drinks and then, actually, we eat it. — Aspen Brooks

You shoot it. Bring it in the house. You cut it and then you cook it at 4 for 5 minutes. Then you eat it! — Shayne Smith

First you shoot it. Then you get the meat out. Then you cook it. Ask your mom how hot to make the oven. Cook it for 10 hours. Then you eat it! — Hayden Overfield

Bring it home from the store. Next put sauce on it. Cook it 10 minutes and 50 seconds. And then put it on the table and cut it and you put it on people's plates. And then you eat it! — Josie Newby

Grab the turkey with "yours" hands from the store. Put it in the microwave. Cook it for 7 minutes. Then you put it in the oven. Cook it. Eat it. Watch TV! — Lyliahah Gonzalez

Put potatoes in it. Put stuffing in it. And ham. Put bananas in the turkey. I will ask my mom and dad how to make the turkey taste yummy. Bake it for 10 seconds, then take it out of the oven. Then we eat it! — Ryan Arends

Move the furniture so we can trap him. Catch him and throw him in the oven. Then we kill him. Shoot him in the leg so he can't get back up. Cook him for 6 minutes, I think. Wait for him to cool and read some stories. Take him out of the oven and do it all over again. Then we eat him. That's all. — Michael Sun-Rhodes

Shoot it in the wild. Then we take it home. Then we cut it up.

Then we cook it for 15 minutes. Take it out. Then we have our feast! Then we clear the table. — Zane Stam

Get it at a farm. Cut it up. Bake it for 10 days. That's all. — Tiffany Krueger

Children's Resource Center
Cook turkey in oven 5 hours. Put in pan, eat it. — Taylor

Put little salt on it, water, peppers. Put in oven, cook 6 hours. — Khi

Take legs and arms off. Put in pan water. Put in oven, turn oven on, 5 hours. — Dallyn

Put in oven for 3 minutes. When the little thingy pops up it's done. Put in pan with salt and pepper and Jell-O. — Mercede

Cook turkey in hot oven as long as pizza. — James

Little salt, put in oven. Momma puts in strawberries, blueberries, banana, vanilla ice cream. Cook 4 minutes. Whole families eat it. — Lily

Put in pan in oven, cook it and take it out. Eat it. — Tyler

Turkey in cup of water, put in pan. Put in oven, shut door. Take tail off. — Carson

Momma cooks it in oven. Cuts it, eats it. — Cheyenne

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

Closed for Thanksgiving

The Thermopolis Clinic will be closed Thursday, Nov. 22 for Thanksgiving. We will reopen Friday, Nov. 23 from 8 a.m. - 12 p.m. for acute patients only. The Worland Clinic will be closed on both Nov. 22 and Nov. 23.

Please try to anticipate your health needs.



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