



by Mark Dykes  
The number of deer seen in town will start to decrease as the Thermopolis Police Department begins its regular culling of the animals. Sergeant Pat Cornwell said the Wyoming Game and Fish provides the department with 30 permits, in order to cull 30 deer within the town limits. He added they are only allowed to cull does, and will perform the service on two separate occasions. While culling, Cornwell said, the officers will not be in uniform and will likely be in their personal vehicles. They will also carry rifles, but will have badges for identification. The officers aren't going to be shooting just

anywhere around town and will use common sense, Cornwell said. They will be shooting during the night and away from residences. Officers have utilized open areas such as the old airport and the ball fields, or areas with bare hills so any missed shots will go into the dirt. Following the culling, Cornwell explained, the animals will be tested for chronic wasting disease and those with the disease will be discarded. The others will be processed and the meat given to those who have called in to get their names on the list. Cornwell emphasized the list is full at this time and no further names were being accepted.

The number of deer culled — 30 — is down significantly from when the process first started, Cornwell said, as the first year saw 80 culled. At that time, he added, there was an accident at least once a day, sometimes even once a shift, between a vehicle and a deer on Broadway. The culling process, he said, helps ensure there are fewer deer in town and those left are healthier. It also leads to fewer accidents and helps drive the bucks out as they have to go searching for mates. He pointed out it's not a fun job, but it does have the benefit of also providing meat to those who need it or who want it but are unable to get out and hunt.



photo by Mark Dykes

## Dancing with the dinos

More than 50 people had the chance to “Walk the Dinosaur” last Saturday during the Wyoming Dinosaur Center’s annual Dancing with the Dinosaurs. The auction raised \$2,120, which will go into the general operations fund for the center. The event featured plenty to eat and drink — including a cash bar and hot chocolate — to help beat back the chill of the evening, a silent auction with items such as baskets of wine and spirits and a week in Cabo, and live music from Drones Over Yellowstone.

## Kindergartners give cooking advice

Ralph Witters Elementary kindergarten students have provided some creative ideas for preparing your Thanksgiving turkey.

You stuff them.  
Teagan

You have to find a turkey and then you cook it on a stove and then you eat it.  
Brailynn

Cut off its head and then cook it in the stove.  
Ellal

I would put it in the oven and put some salt on it. I would put some pepper on it when its done cooking.  
Grant

Put it in a pan. Add some ingredients. And done.  
Bridger

In the pan. Then eat it.  
Dallis

Put it in the oven. Cook it. Put real food on it to make it tasty and sweet. Add candy.  
Kimber

Cut it off and put it in the pan.  
Ivory

Cook it in the oven. Put frosting on it. I would even put some sprinkles on it.  
Audrey

Put it in the oven. Cut it up.  
Winston

Cook it.  
Cheston

I would have some salt and pepper. Put it in the oven and I would get it out.  
Kai

Shove it in the oven. Cut it up and eat it.  
Makenna

Put some sugar on it and then put it in the oven.  
Parker

I will cook it in the oven.  
Jessi

We just hunt it down and then put it in a pan and heat it up. Then we put salt, lettuce, pepper and potatoes,  
Emilie

Shove it in the oven. When it's done, I will put it in a pan and let it cold cause it will be hot.  
Tucker

Kill at Turkey. Put it in the oven. Take it out. Put seasoning on it.  
Eli

Put it on a grill.  
Riyah

Put it in the oven maybe.  
Luke

I would cook it on a stick.  
Hunter

Pluck the feathers out. Stuff him with breadcrumbs and then bake him in the oven for like 5 minutes or so.  
Mya

Find a turkey and kill it. Put it in a pot

and fry it up. Then that's all!  
Andy

Get a turkey from a farmer. Cook it in the oven for like 2 seconds. I will eat it all up!  
Laney

Catch the turkey. Put it in the oven for 60 hours, Eat it.  
Maggie

First, go out and kill one. Take it home. Fill it with vegetables and lettuce and tomatoes. Put it in the oven for 15 hours. So, before you cook it, poke holes in it and put little stuff in it. I think that's all.  
Jenny

Shoot him. Get him cut up. Cook him and eat him at the table.  
Avery

Catch one. Put it in the oven for 3 minutes. Then eat it!  
Piper

I think you get one from the store. Click the numbers on the oven to do how much you have to do. Wash your hands. Put it in the oven for 30 minutes.  
Make something else to go with the turkey, like some salad, some fruit, even some mac-n-cheese. Even, you know those black things that I put on my fingers then eat them off my fingers. They look like grapes and they are good. They are black and ovals. Or you can get a drink. Make a drink or buy a drink. Set the table and put the turkey on the dinner table. You could get a mat to go on the tables.  
Tristan

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## Christmas activities begin this weekend

by Mark Dykes  
With the Thanksgiving season coming to a close, thoughts begin to turn — if they haven't already — to the holiday celebrations in late November and through December. There's plenty happening around town to keep you in a festive mood, beginning this week. Businesses are encouraged to help make Thermopolis look festive for the holiday season with a decorating contest. Participating businesses should have their windows or storefronts decorated by Saturday, Nov. 24, and the community will vote on them by Dec. 17. Contact Meri Ann Rush, 921-8464, or Lara Shook, 307-630-9058, to participate. November 24 also marks Shop Small Saturday. The event emphasizes the importance of shopping local, and stores will open at 8 a.m. for early birds. Later in the day, Santa and Mrs. Claus will be downtown at Hazel-n-Pearls at 4 p.m., and there will be the crowning of the Snow King and Queen. Saturday, Dec. 1 and Sunday, Dec. 2 will have the second annual Celebration of the Creches at the Community

Hall, 9 a.m.-5 p.m. Saturday and 11:30 a.m.-6 p.m. Sunday. Tuesday, Dec. 4 will see the annual festival of the trees at the Wyoming Dinosaur Center. The event is a fundraiser for the Thermopolis Community Fund. Friday, Dec. 7 is the date for the winter performance by Hot Springs Dance, LLC, 6 p.m. at the high school auditorium. Santa and Mrs. Claus will return to town on Saturday, Dec. 8 from 10 a.m.-2 p.m. at Thermopolis Hardware. Monday, Dec. 10 is for the annual Tour of Homes. This event invites people to travel around town and view the homes and businesses that keep the holiday spirit alive. Tickets are required for the tour, which is 5-8 p.m. with a reception to follow at Thermopolis Middle School. The event is also a fundraiser for the People for People program. Tuesday, Dec. 11 will feature the Merry Christmas Market game. Shoppers can play a type of Bingo game for a chance to win a basket of gifts from participating businesses. It's also a chance to shop late, as many businesses will be open until 8 p.m.