Awake in the World anthology: A reading at Elk River Books

Livingston-based Riverfeet Press will present a reading from its anthology of nature and adventure writers, Awake in the World, on Thursday, Sept. 21, at Elk River Books.

The anthology includes stories, essays, and poems by more than 40 authors that examine the wild outdoors and its creatures—furred, feathered and finned as well as human.

Four contributors will read during the event: Author Daniel J. Rice and Bozeman writer Carl Beideman will read from their short stories. Rice is the founder of Riverfeet Press, and owner of The Jumping Off Point in Livingston. Beideman has published fiction in Yellow Medicine Review and Literary Orphans Journal.

Tyler Dunning and Chris La Tray will read from their essays. Dunning, author of A Field Guide to Losing Your Friends and producer of a short film of the same title, contributed "Incandescent Earth," about Hawaii Volcanoes.

The free event begins at 7 p.m. upstairs at Elk River Books, 120 N. Main St. in Livingston, and will be followed by a book signing and reception. For more information, call 333-2330.

Thank You

I have been honored to be welcomed into your homes for the past 28 years for your flooring and window covering needs.

As of October 1st, I will be retiring.

Please come in and welcome Chris and Lori Tokash as they start Livingston Flooring and Carpet Center with the assistance of Kevin Tokash.

Chris has been your installer for the past 16 years and is proud to continue assisting you with your household needs.

David Rust Carpet Center

109 North N Street, Livingston • 222-7260

Monday-Friday 8:30-5 • Saturday by appointment • www.davidrustcarpetcenter.com

Strength Training Class for Adults Begins at Livingston HealthCare

LIVINGSTON, MONT. --- Livingston HealthCare's Jessica Wilcox, MS, RD, LN; Berit Hansen, Exercise Physiologist, BS; and Kieran McClenahan, Physical Therapist will be joining Mary Anne Keyes of MSU Park County Extension Office to offer a Strong People, Strong Bones strength training program at Livingston HealthCare. The program is appropriate for both sedentary and very active adults.

There are still spots available for the class. An information session will be held on September 27 from 2:30–3:30 PM at Livingston HealthCare in the main conference rooms. The total cost for the class will be $20.00. Weights will be provided. Following the first session, the class will be held every Wednesday and Friday from 2:30–3:30 PM for eight weeks, starting October 4 and ending November 17.

The Strong People Program was developed by Miriam Nelson, PhD, an associate professor of nutrition science at Tufts University. The Strong People program is based upon years of research on how strength training and proper nutrition improve the health of people of all ages. Research has shown strength training benefits to include arthritis relief, restoration of balance and reduction of falls, strengthening of bone, proper weight maintenance, improved glucose control, healthy state of mind, sleep improvement, and healthier heart tissue.

For more information about the class, please contact Mary Anne Keyes at the MSU Park County Extension Office (222-4156) or Jessie Wilcox at Livingston HealthCare (823-6604).

About Livingston HealthCare: Livingston HealthCare—In Livingston, Montana—is a not-for-profit, 25-bed critical access hospital with a Level 4 Community Trauma Facility, a multispecialty provider clinic, as well as rehabilitation, and home-based services. Livingston HealthCare is an affiliate of Billings Clinic. www.LivingstonHealthCare.org

“YPN: Through the Lens of Time” hosted by YGM

FREE
Elks will be celebrating its 150th Anniversary February 2018

The 150th Anniversary will attract more than two million Members, families and community partners nationwide. The Benevolent and Protective Order of Elks is one of the premier Charitable and Patriotic organizations in the United States. The Benevolent and Protective Order of Elks has made more than $5 billion in donations since we first started 149 years ago. Last year alone, the Elks donated approximately $333 million in cash, gifts and time to make our communities better places to live. There are 267 local Elks Members from the city of Livingston, Montana, 4,600 clubs from the state of Montana. The Livingston Lodge has contributed more than 6.3 million dollars in charitable contributions to this community.

There are more than 1,900 Elks Lodges across the country with a total membership nearing 800,000. Elks’ members must be American citizens who are at least 21 years of age and must believe in God. For more information on joining the Elks, please go to Elks.org and click on Who are the Elks? You may also want to watch “Why We Join” to learn more. Please fill out the questionnaire and the nearest Lodge will be in touch with you.

To learn more visit www.elks.org or contact the lodge at 406-222-2511, you can also email them at bpe246@gmail.com.

Russian Folk Dance Classes

Authentic Russian Folk Dance classes begin Wednesday, September 20th. These fun classes for the whole family are taught by Nikita Kasurgashev from Russia. No dance experience is necessary to join. Classes are held at Yellowstone Ballet School, 109 S B Street Livingston for more information email yellowstoneballet@gmail.com or visit www.yellowstoneballet.org.

Living Outside the Box:
A Midwife Care Provider

Are you curious about your options for women’s health and pregnancy care? Have you heard of Midwives and Birth Centers, but not sure why both of them are becoming so popular not only locally but nationally? There are answers to these questions at The Bozeman Birth Center. An Open House is offered the first Tuesday of each month from 5:30 – 6:30pm to meet their Midwives and discover why midwives are becoming the “New” option for women’s wellness, pregnancy care, labor, & delivery. www.bozemanbirthcenter.com

Share your life skills with RSVP

Get involved in our community by being a volunteer for RSVP (Retired Senior Volunteer Program). The only requirement is making a small investment of your time making new friends and being there for others when they need it. To volunteer call Deb Downs at 222-2281.

Non-Profit Organization Looking for Community Area Representatives to Join our International Team

ASSE International Student Exchange Programs is seeking individuals to serve as Area Representatives in your local community. ASSE provides academic year and semester exchange programs in the United States for high school students from around the world. Students are 15 to 18 years of age, have passed a series of academic and character requirements and are awaiting an opportunity to embark on their American Adventure.

Area Representatives recruit and screen prospective host families, interview students to study abroad and supervise the exchange students in their community. Area representatives are compensated based on the number of students they are supervising. There is also a great bonus opportunity.

ASSE’S primary goal is to contribute to International understanding by enabling students to learn about other languages and cultures through active participation in family, school and community life. ASSE’s Area Representatives are the cornerstone of the organization, making all of this possible!

For more information about ASSE or becoming an Area Representative, please call our Western Regional Office at 1-800-733-2773 or email us at asseeasawest@asse.com. Please check out our website at host.asse.com. We look forward to welcoming you to the ranks of Area Representatives nationwide – striving towards a world of understanding, one child at a time!
Sister Cities’ Japanese Students Enjoy a True American West Experience

The Sister Cities program has been operating in Livingston for over 20 years, and this summer’s 15 Japanese visitors were treated to a plethora of our area’s best attractions, including rafting on The Yellowstone River, The Livingston Hoot, Chico Hot Springs, a trip to Yellowstone National Park, a Professional Bull Riders event and an overnight camping trip to Hyalite Reservoir at Hood Creek Campground. On one of the last full days with their host families, the Sister City exchange guests from Naganohara, Japan, were treated to a true American West experience donated by Heidi Saile, owner and operator of Rockin’ HK stables located at Chico Hot Springs.

Rockin’ HK recently purchased a beautiful antique horse-drawn wagon to offer one hour scenic rides up to Old Chico for larger groups. With breathtaking views of the area surrounding Emigrant Peak, Saile thought a ride with her beautiful team would provide Sister Cities’ visitors with a truly unique western exploit. “We take for granted what a tremendous experience it is to be around horses,” said Saile. “And what a tremendous experience it is to western exploit. “We take for granted what a tremendous experience it is to be around horses,” said Saile. “And what a tremendous experience it is to

The town of Naganohara, like Livingston, is surrounded by a rural landscape, and river that runs through the town, and high mountains. But unlike Livingston, they do not have an abundance of horses. “Being able to ride, pet, and be led around on a horse was tremendously exciting for these kids,” said Donna Pace, longtime Sister Cities organizer. “This activity is usually too expensive for our program so we lucked out to have Heidi donate this experience. We’re very grateful!” Indeed, in post-homestay surveys, the Japanese students rated their Rockin’ HK experience as one of the best of their trip.

The Sister City Student exchange is an annual event with students at Livingston schools with appropriate-aged children by the end of September. For more information, email livingstonsistercity@gmail.com.

Livingston Elks Most Valuable Student Scholarships are underway

The Livingston Elks announces that the Most Valuable Student Scholarship is now available online.

The link to apply is http://www.elks.org/scholars/scholarships/MVS.cfm Deadline to fill out the application is November 27, 2017.

The Elks Legacy Scholarship is available to the children and the grandchildren of Elks members. The link to apply for the Legacy Scholarship is http://www.elks.org/scholars/scholarships/Legacy.cfm. The deadline for the Legacy Scholarship is February 2, 2018. All entries must be received electronically by 11:59 central time.

Students with questions about these scholarships should call Jay Kiefer at 222-3455.

Park County Commission Applies Stage I Fire Restrictions

The Park County Commission implemented Stage I Fire restrictions for the county starting immediately.

Rationale used to implement the restrictions include past and forecast adverse weather conditions; high temperatures, high winds, low humidity, lightning, and multiple fires in our area leading to limited resources to respond.

Under Stage I Fire Restrictions the following activities are prohibited:

• Building, maintaining, attending or using a fire or campfire;
• Smoking except within enclosed vehicles, buildings or where all flammable material is cleared within 3 feet; and
• Incendiary devices
• The following exemptions apply:
• Persons using a device solely fueled by liquid petroleum or LPG fuels that can be turned on and off; (Such devices can only be used in an area that is barren or cleared of all overhead and surrounding flammable materials within 3 feet of the device)
• Any federal state or local officer or member of an organized rescue or fire fighting force in the performance of an official duty; and
• All land within a city boundary is exempted

Park County fire restrictions only apply to lands within Park County jurisdiction. BLM, USFS, DNRC and FWP implement restrictions independently.

The commissioners will lift fire restrictions when fire conditions improve. You can contact: Greg Coleman, Park County Emergency Manager/ Fire Warden at 406-222-4188, gcoleman@parkcounty.org or Park County Commissioners, 406-222-4106, commissioners@parkcounty.org

You’ll Find it Here! Spirits Liquor & Wine

NEW HUMIDOR Great Selection of CIGARS

Livingston’s Only State Liquor Agency
BEST SELECTION - BEST PRICES

OPEN TO SERVE YOU Monday - Thursday 9-6 • Friday 9-7
Sat 9-6 • Closed Sundays & Holidays
118 North B St. • Livingston, MT 406-222-2820
Community Journal - 4
September 15, 2017

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Late September at Uncorked

Summers are still holding on at Uncorked. Livingston’s only wine bar. The outdoor patio is a popular gathering spot to enjoy the shade in the golden, smoke enhanced sunsets. Fresh salads, grilled cheese sandwiches and crisp rose’ and white wines keep you cool at the end of your day. Uncorked has seen an increase in fishing enthusiasts who are delighted to find such a wide selection of fine wines and craft beers after a day on the river. On nights with live music, the patio gets jammed with locals and visitors. You never know who is going to drop by as a special guest – on one night last month, the Nitty Gritty Dirt Band’s lead singer Jeff Hanna stopped in to join the band for a few songs along with legendary fiddler Darol Anger. The audience was delighted to have such a surprise on a Friday night in Livingston!

This month’s entertainment starts on Friday, September 15th with the Coyote Gypsies. Southwest Montana’s eclectic Klezmer band offers Eastern European folk music with a Western edge. Where the Old World meets the New West, they play handle good music. The Coyote Gypsies duo: Mark Schlenz, violin and Jane Freeburg, accordion with guitar, bass and percussion.

The next week marks the return of a local favorite: AND a touring favorite. On Thursday, September 21st is the Katabatic Landour Duo. Quenby will be playing songs both from her latest release, “Pretty Little Thing,” recorded with friends and collaborators in Austin, TX and from her debut album, “Long Time Comin’” in ’09. Her style borrows from influences like Wanda Jackson, the Mavericks, Dwight Yoakam and Patty Plain and spans genres from old rock, n’ roll to roadhouse country, from the gentle stylings of classic country to the hard-driving stomps of outlaw country, plus add a little Tex Mex and a little Cajun for a true American roots experience.

On Friday, September 22nd, Uncorked welcomes back Brian Ernst. His lyrics tell this story as he builds his songs live with a looping pedal and an assortment of instruments collected from all over the globe. Best described as acoustic soul roots, Brian’s message is one of hope and inspiration.

The last week of the month kicks off on Thursday, September 28th with Katherine Taylor and friends. A native of Mississippi, Katherine is a folk music devotee with country, blues and gospel running deep. Katherine co-founded the female folk trio, Free the Honey, and enjoyed several years making records and touring. Katherine will be performing original songs and vintage country and bluegrass on banjo and guitar with friends Rob Butts on bass and Mark Schlenz on fiddle and bluegrass banjo.

On Friday, September 29th, Uncorked presents the return of Christy Hays. Part-time resident of Butte, MT, Christy has been compared to Brandi Carlile, Lucinda Williams, Rhett Miller, Kathleen Edwards and Patty Griffin but has a sound uniquely her own. Christy is a songwriter of Americana with folk and country tinges, thoughtfully penned stories and a full band sound that is both driving alt country and moody folk rock. Her live shows are filled with an undeniable presence, she belongs in the space she’s made for her craft.

Uncorked is located at 212 W. Park Street in historic downtown Livingston, Montana and can be reached at 406-222-5418. Music begins at 6 PM. Stop in for too for one specials, cheese and charcuterie speads and champagne tastings. For more information on Gourmet Cellars or Uncorked, please visit www.thegourmetcellar.com.

Enjoy the Local Bands!!!

As always, double check with the club that the event hasn’t been changed!
If you would like to add your clubs music schedule to this page, email info to: community@pccjournal.com
Heroes, Heart Warriors, and just plain folks

by Joyce Johnson

Raelyn Wood, my former
(big forever)
BigBrotherBigSister
little sister, and our family are presently living in hurricane
Harvey’s aftermath, in Rockport, Texas, but she was ‘present’ enough to look up and
beyond the scene, and share the post many of us loved of an image of Montana
on fire, and Texas under water with the caption something like, “Through hell or
high water, we stand by each other.”

Today, Sept. 8, we have severe earth, air, fire and water storm disasters all over
North America—but heroes and hope promoters are all over the place too. It
feels like the American hero element is, I dare say, impressingly contradicting
the ‘destroyer’ elements everywhere right now. Our officials at Montana
wildfire areas are even overwhelmed at the donations like 375 truckloads of hay
and miles of fencing materials. Hold the sunshine please, said one reporter.

Bob and Kelli Wood stayed for the
family are presently
little sister, and her
BigBrotherBigSister
(but forever)

My team at the law firm, Herrman &
Marriner, has busted his ass at the store, and my son,
Taylor has
Bob’s son Robby is a junior engineering
management, and has 2 little girls.

With Kelli’s permission, I share here
the gushing flow of gratitude posted some
days later on Sunday Sept. 3: “Update: salvaged a few personal things from rubble
even some special things. Adjuster not
out yet. Bob’s ACE Hardware store crew
in from corporate and working diligently.
Port Lavaca store farewelled. Found
house to rent 20 miles away, but closer
to my office. Too many people to thank!
My team at the law firms, Herrman &
Herrman, entirely filled my house with
EVERYTHING we need and more!!! My
oldest son managed to contact one of his
clients to not only rent this house which
was actually for sale, but will also be the
one who will find our “forever” home
which we were planning on doing in the
next 6 months anyway. Same guy is gonna
buy our property with remains on it and
all!!! My oldest Greg has worked miracles
with his beautiful family. My son Robby
busted his ass at the store, and my son,
Taylor, busted his for me with salvaging as
much as possible. Surreal Overwhelming
Humbling. To witness the out pouring
of love and efforts in the community is
beyond words! Free food, free hot meals,
free anything you can imagine, military,
crew from all over. One day at a time, and
look for positive continually, and you will
find PLENTY! If this helps restore loving,
helping and supporting one another as one
without care of race, creed or religion, and
demonstrates that to unity anything can be
accomplished, then it is worth it! Really
puts the saying, “Don’t sweat the small
stuff” into perspective! Sorry in advance
for any auto correct goofs, as this is being
typed on my phone. All is good. Thank you
for everything and allowing me to vent!
Phew! We are blessed — now on to help
others, as well as get
back to my awesome
team at work (which
I don’t think will
stress me out half as
much as it used to)”

We the People.
As of today Sept.
9, Ace Hardware,
Rockport, has a
Job Fair going on
hoping to inform locals of work needed
in the community for those jobs that were
blown away, and to restart businesses
temporarily and/or permanently.

Nelson Tree Care, LLC
Serving Livingston & Park County for over
25 years. NelsonTreeCareMT.com
Pruning - Removal - Bracing
Stump Grinding - Fire Fuels Reduction
Tree & Lawn Fertilizing
406-222-8733

Free Pattern with
Kit Purchase

Comes with our selection of
PFAFF MACHINES

Classically Trained Music
by Debbie Mum for Wilmington Prints

Product Feature of the Week

Sleepers!
It’s that time of year again! Get your
guest room ready with one of our
comfortable sleeper sofas! You can
upgrade your mattress these days so
it doesn’t break your back! Come in
and lay on one!
If you live in the country on a working ranch or if you’re a newcomer playing at ranching on a “hobby” stretch of ground, you are obliged to cope with gates, particularly the wire kind. To cope with wire gates there are three tips to keep in mind. Tip One: Expertise (acquired through practice). Tip Two: Patience (acquired by keeping silent despite others stupidity), and Tip Three: Be impervious to pain. (That’s a hard-won plus).

Two: Patience (acquired by keeping silent despite others stupidity), and Tip Three: Be impervious to pain. (That’s a hard-won plus).

supporting the ongoing portion of the fence. To open gate, one is obliged to slip the loop off the fence sticker. This is achieved by hugging gate stick and fence stick so tightly you bruise your shoulder. Once loop is off, walk forward while keeping a taut stretch on the horizontal wires of the actual gate. Or you can draw the gate held in your hands (gloves are useful here) forward. But that direction puts you in the position of bumping up against the pickup, which you’ve halted a little close to the fence. Whichever direction you choose, you must always close the gate behind you. Leaving it open while you check something will automatically make every critter in the county want to pour through the opening. If that happens you’re obliged to herd the exempt back which you best to discover that every animal has gone blind and cannot find that same open gate.

A newcomer to rural life happens to ride with you on a journey to check the heifers in the south forty pastures, too often said newcomer fails to realize that his or her responsibility as shotgun rider is to open the gates to allow the pickup to pass through. Remember Tip Two: Patience. As you approach a gate accompanied by a guest sadly deficient in country protocol, you can hint “Let us open a gate like a gate.” Or “This one is an easy-opening gate.”

If your visitor continues to remain unimpressed, bear up. Set the handbrake, debark, wrestle the gate open and stand looking back at pickup. If he or she does not slide over to pilot the pickup through, fling the gate to the ground, return to pickup, climb in, release brake, drive through, set brake, get out, drag gate up, re-close it, sometimes tearing a muscle and always tearing new rip in your sleeve.

Climbing back into your vehicle, do your best to refrain from curt comments. Once again, remember Tip Two: Patience is a virtue. Continue to whatever chore brought you to the south forty in the first place. By the time you’ve gone through three successive gates, ripped your sleeve in so many places your shirt looks like a lace tablecloth, and you’ve acquired several puncture wounds from barbs, there’s a chance treating your guest to a slight bit of homicide is twisting the corner of your mind. Recall Tip Three: Be impervious to pain. Also repeat Tip Two: Patience.

As for Tip One: Expertise—which is what you’ve acquired by dint of many, many practices. Your guest has provided you with yet another chance to improve your gate-opening technique. You are now trained to enter the Olympic Games in the sport of Fencing.

Break the Silence against Domestic Violence

ASPEN provides support services to victims and survivors of domestic and sexual violence and empowers them to create safe and healthy lives for themselves and their families. ASPEN is also committed to breaking the cycle of violence by providing educational and awareness activities in the community. October is Domestic Violence Awareness month. ASPEN would like the community to be knowledgeable about domestic violence when it occurs and discouraging it in the future.

More than one third of women and one in 12 men have experienced intimate partner violence in their lifetime, according to the National Intimate Partner and Sexual Violence Survey. Anywhere would agree that’s too many. If you’re asking yourself what you can do to help, read on. Below 10 steps you can take to help stop domestic violence in your community.

1. Know the signs. Domestic violence can happen to anyone—white, black, young, old, rich, poor, educated, not educated. Sometimes violence begins early on in a relationship and other times it takes months or even years to appear. But there generally are some warning signs. Be wary of the following red flags an abuser may exhibit at any point in a relationship:

   • Being jealous of your friends or time spent away from you
   • Discouraging you from spending time away from your partner
   • Embarrassing or shaming you
   • Controlling all financial decisions
   • Making you feel guilty for all the problems in the relationship
   • Preventing you from working
   • Intentionally damaging your property

   • Threatening violence against you, your pets or someone you love to gain compliance
   • Pressuring you to have sex when you don’t want to
   • Intimidating you physically, especially with weapons
   • 2. Don’t ignore it. Police officers hear the same thing from witnesses again and again—I heard/saw/heard perceived domestic violence but didn’t want to get involved. If you hear your neighbors engaged in a violent situation, call the police. It could save a life.
   • 3. Land a ear. If someone ever confides in you they are experiencing domestic violence, listen without judgment. Believe what they are telling you and ask how you can help.
   • 4. Be available. If someone you know is thinking about leaving or is in fear the violence will escalate, be ready to help. Keep your phone with you and the ringer on, make sure you have gas in your car and discuss an escape plan or meeting place ahead of time.
   • 5. Know the number to a nearby shelter (ASPENS 24-hour support line: 406-222-8134). You never know who might need refuge in a hurry. Keep numbers to shelters and the National Domestic Hotline in your phone (800-799-7233).
   • 6. Check in regularly. If a loved one or friend is in danger, reach out regularly to ensure his or her safety.
   • 7. Be a resource. Someone experiencing violence may not be able to research shelters, escape plans or set up necessities like bank accounts and cell phones while living with his or her abuser. Offer to do the legwork to help ease stress and keep things confidential.
   • 8. Write it down. Document every incident you witness and include the date, time, location, injuries and circumstances. This information can be very useful in later police reports and court cases, both criminal and civil.
   • 9. Get the word out. Assist a local shelter or domestic violence organization in their efforts to raise awareness in your community. Or use your personal connections to start a grassroots campaign. Organize talks at your workplace wellness fair, HOA meetings and church groups.
   • 10. Put your money where your mouth is. Use your power as a consumer and refuse to support the culture perpetuated in music, movies, television, games and the media that glorifies violence, particularly against women.

October is Domestic Violence Awareness Month. In addition to providing information to the public about domestic violence (see article) the Livingston Golf Buihilon and Oktoberfest on October 7th will raise funds for ASPEN’s work to combat domestic violence and to provide services to those suffering from domestic abuse. This is a fun community event! For more information or to sign up call: Paul 224-2806 or Erin 224-5740.

ASPEN has resources available if you would like to learn more about how you can become an advocate for others and help combat domestic violence in your community. Call ASPEN at 222-5902 or email ASPEN at info@aspenmt.org.
It’s been a long summer. And you can scoff all you like but it’s truer than you might think. Chances are you were here in June, dear reader, when the snow flowed out of the mountains swelling the Yellowstone yet again, turning our beloved river into an imminent threat.

But that was months ago, and you’re here now – one eye on this page, the other glancing out the window at seemingly eternal brick buildings and the occasional passing truck, noticing how the sun burns orange edges onto everything through all this dust and smoke.

A life in Montana is one of extremes – the Republic of Water and Fire. We don’t feel the need to brag about it but we’re aware. It’s no wonder why Minnesotans and Texans yearn for Big Sky Country. Damn did I miss it so.

Leaving for the boat in the spring always begets a notion of backwardness. The sun finally draws near enough to melt the snow, to thaw the dirt and turn the world green again. Everything is fragrant and humming. But it’s time to leave. One last whiff of lilac and a fleeting kiss, warm human friction at the fingertips and a hopeful glance over the shoulder as you settle in the truck. As if some better notion might be running you down – open hand waving, pistol in her purse, her summer dress pasted to her belly, whirling behind her as she dashes through traffic, eyes electric as July stars.

Then you’re gone. Chugging north through the Inside Passage with four other men. And before you know it three months have passed without this Montana sun. Amid for this Montana son, that’s always a heartbreaker.

Once again I made the conscious decision to leave this weird wonderland for the wet, gray rainforest of southeast Alaska hoping to acquire new skills, have new adventures, make new money. And yet again, having done all that, the Montana shaped space in my heart remained.

For instance, the working-man in me greatly appreciates the view of a harbor filled with active seiners instead of weekend yachts, by day or by night. Regardless, it always reminds me of these trains, these ambling steel beasts that feast on the resources pouring out from beneath our local sea of grass – these mech-animals whose four-blast calls I’ve come cherish as the sound of Home.

The only horns that bellow in the night up there come from cruise ships as they charge through shipping lanes, their human freight bellowing too, no doubt, though inaudibly in all that dark distance. Having navigated around these floating Babylons, having worked between the trough and crest of 12-foot seas, having kept my body between the rails and my mind between my ears, I wouldn’t trade it for anything.

But there’s nothing like the sensation of coming Home. My body and mind are good on the sea, but my heart is at home near a Montana river.

I brought the ocean home in the tips of my hair but after drinking Toby’s Strawberry wine with my father in the shadow of the Absaroka mountains along the banks of the Yellowstone I cut them off. It was a harvest of sorts. Memories and experiences jarred and racked in my mental root cellar. But just today I tasted a tomato from a plant I started from seed in April. Which means I’m now eating the heirloom sandwiches I’ve craved all summer: Wheat Montana seed bread slathered with Miracle Whip (It will fut-fight over this) and sliced Cherokee Purples under a liberal sprinkling of salt and pepper. A sandwich eaten over the sink.

I left at river’s threat and returned to forest’s burn. And everyone says I didn’t miss much. Perhaps not. But it’s good to be home. Even if it has finally seemed to change.
Phytonutrients than standard yellow
and prepare the most nutritious
varieties to “reclaim the nutrients and
finding produce closest to heirloom
states."

My friend Lorinda has a small
garden, but it produces enough to
keep her busy during harvest. I won’t
tell you how exhausted she is during
the actual gardening season; if you
have a garden, you can imagine this
yourself.

She used to spend hours canning
beans, tomatoes, corn, and so forth,
but now she mostly freezes the
bounty. She also processes her
always-abundant tomatoes into a
delicious tomato sauce (she is a
talented cook) and cans that.

That’s only part of her harvest
schedule, but you get the idea.

You can learn how to can and
freeze your own produce, whether you grow it yourself or buy it from a farmer,
by going to https://store.
msuextension.org (click on “Family
& Community Topics,” then “Nutrition & Health,” then “Food Preservation”). As
you click through to find the Food
Preservation information, you’ll run
across the colorful Harvest of
the Month posters, which you
might want to purchase to brighten
your kitchen.

But maybe you aren’t interested
in putting energy, time, and money
into stocking up for the winter. Or
perhaps you are simply wondering
how to keep the last-of-the-season
farmers market produce fresh as long
as possible, or how to efficiently use
what you’ll be buying at the store
during the cold months.

Early in August I participated in
the fifth annual Edible Garden Tour,
Sponsored by Woods Rose Market. It
was interesting to talk to the farmers
residents are using their garden
spaces, but I especially enjoyed the
see how Livingston
bounty you’re buying at the last of the
season; if you
get the last of the melons from Dixon,
Mont.,” be sure to cover with plastic
wrap and refrigerate after you slice
one open, then eat it within two
days. These melons are delivered to
markets gloriously ripe, so don’t wait
too long to dig in. If you happen to
find a Dixon melon that looks a bit
mature,

The following are a few suggestions
in “Eating on the Wild Side,” by Jo
Robinson.

short-term storage of the beautiful
bounty you’re buying at the last of the
farmers markets this season.

Cantaloupe — If you’re lucky to
get the last of the melons from Dixon,
Mont., be sure to cover with plastic
wrap and refrigerate after you slice
one open, then eat it within two
days. These melons are delivered to
markets gloriously ripe, so don’t wait
too long to dig in. If you happen to
find a Dixon melon that looks a bit
overripe, don’t hesitate to grab it; it’s
still juicy and edible for immediate
consumption.

Lettuce — Robinson’s suggestions
for storing lettuce cover two pages of
her book, so I’ll just mention a couple
of ideas. Prepare lettuce as soon as
you get it home: remove leaves, soak
in cold water for 10 minutes, and dry
them, using a towel or salad spinner.

According to Robinson, if you tear up
the leaves of lettuce, “you can double
its antioxidant value.” But tearing also
means rotting sets in faster, so eat
the lettuce in a day or two. Place the
leaves in a sealed plastic bag, with the
air removed as much as possible, in
your refrigerator.

Robinson suggests using homemade
“microporated” bags for lettuce and other produce
that needs some airflow for longevity:
with a pin, prick 10 holes in a quart-
size bag and 20 holes in a larger bag.

Tomatoes — Ideally, you don’t
want to eat tomatoes as soon as
possible. Don’t ever store them
in the refrigerator or below 50
degrees because the flavor will
quickly fade. But you can slow the
continuous ripening (and rotting)
process by placing them stem-side
up and covered with something like
cloth to keep away fruit flies.

Put green tomatoes in a paper (not
plastic) bag. Check every day to see
how things are going, and eat within
three days when ripe.

You’ll find many more healthy
effects
ideas in “Eating on the Wild Side,”
which is available at the Livingston
Public Library in an electronic
format.

The Livingston farmers market
ends September 20 — be sure to
stock up!

PPI Fall Workshops
Paradise Permaculture Institute is
now registering for fall workshops.
You can see their full list of classes
and sign up at www.paradisepermaculture.
org or call 406-222-9999. Below are
two upcoming classes that you might
be interested in:

- **Drinking the Plants.**
  Thursday, September 7, 2017,
  6-9pm. $25. Instructor: Bev Atelsen, Herb & Plant Medicine Specialist.

Learn
the
easiest,
most
economical
to
make
and
have
tea
(inusions and decoctions) available every day.
Replace unhealthy sodas and expen-
sive “health drinks” for a fraction of
the cost. Bev is an expert in knowing
the plants to combine for delicious
results.

- **Putting Your Gardens to Bed and No Fail Beds for Spring!**
  Thursday, September 21, 2017,
  6-7:30pm. $15. Instructor: Mona Lewis, Permaculture Design Special-
ist. We will prepare one garden bed
for winter and prep for spring plant-
ing by creating a “no dig” garden bed.
This will increase production, produce
healthier plants, require less weed-
ing and watering and save time in the
spring.

The book overflows with
suggestions in “Eating on the Wild Side” for

**Recipe Corner**
Sheet-Pan Shrimp Boil

Ingredients

4 tablespoons butter, melted
1 1/2 teaspoons Cajun seasoning
1lb small new potatoes, quartered
1 package (14 oz) kielbasa sausage, cut in 1/2-inch slices
1lb uncooked deveined peeled extra-
large shrimp, with tails left on
1 cup frozen organic corn kernels
1 lemon, thinly sliced

Steps

- Heat oven to 425°F. Spray 18x13-
inchesheet pan with cooking
spray.
- In large bowl, mix 2 tablespoons of the butter and 1/2 teaspoon of the Cajun seasoning. Add potatoes; toss to coat. Place potatoes skin
down in single layer on pan. Roast 18 to 22 minutes or until very
tender when pierced with knife. Re-
move from oven; stir. Add sausage
to potatoes, and move to one side
of pan, making room for shrimp and
corn.

In same large bowl, mix re-
maining 2 tablespoons butter and
remaining 1 teaspoon Cajun sea-
soning. Add shrimp, and toss to
cook; stir in frozen corn. Arrange in
single layer in pan next to potatoes
and sausage. Roast 8 to 10 minutes
longer or until shrimp are pink and
cooked through and potatoes are
browned and fork-tender. Stir to
combine.

Top with lemon slices.
Each ballot must be at least 50% completed to be counted. No photo copies will be allowed. One ballot per person please.

| 1. Best Thing About Livingston: | 25. Best Seafood: | 49. Best Car Dealer: |
| 5. Best Thing About Wilsall: | 29. Best Steak: | 53. Best Convenience Store: |
| 6. Best Thing About Cooke City: | 30. Best Pizza: | 54. Best Thrift Store: |
| 8. Best Overall Retail Store: | 32. Best Coffee: | 56. Best Auto Repair: |
| 10. Best Community Project: | 34. Best Chef: | 58. Best Salon: |
| 11. Best Place to Have a Picnic: | 35. Best Coffee Barista: | 59. Best Doctor: |
| 12. Best Swimming Hole: | 36. Best Server: | 60. Best Nurse: |
| 15. Best Place to Watch the Sunset: | 39. Best Happy Hour: | 63. Best Veterinarian/Pet Care: |
| 16. Best Place to Walk the Dog: | 40. Best Bartender/Bartendress: | 64. Best Artist: |
| 20. Best Place to Take/Send Tourists: | 44. Best Fly Fishing Shop: | 68. Best Live Music Venue: |
| 22. Best Breakfast: | 46. Best Retail Wine Selection: | 70. Best Museum/Exhibit: |
| 23. Best Lunch: | 47. Best Retail Beer Selection: | 71. Best Local Festival/Event: |
| 24. Best Dinner: | 48. Best Hardware Store: | 72. Best Place to People-Watch: |

The owners and staff are not responsible for choosing winners, nor do they participate in voting.

*Drop ballots off at one of the following locations by 10/15/2017 or mail to P.O. Box 1851, Livingston, MT, 59047:

**Livingston:**
- Neptunes, 119 N. L Street
- Insty Prints, 108 N. Main Street
- Windy Way Rock Shop, 5237 Hwy 89 South, #18

**Clyde Park & Wilsall:**
- Clyde Park Tavern, 311 Miles Street

**Emigrant:**
- Mail to PCCJ, P.O. Box 1851, Livingston, MT, 59047

**Gardiner:**
- Cowboy’s Lodge and Grille, 303 2nd Street South

**Cooke City:**
- Mail to PCCJ, P.O. Box 1851, Livingston, MT, 59047

*The Best of Park County*

Each ballot must be at least 50% completed to be counted. No photo copies will be allowed. One ballot per person please.

The owners and staff are not responsible for choosing winners, nor do they participate in voting.
Mountain Houses by Bozeman’s JLF Architects Shine in New “Rustic Modern”

Montana photographer Audrey Hall’s latest book includes three projects by local firm

Bozeman, Montana — Sept. 5, 2017 — A new book documenting a Western design trend through stunning photos of 15 luxury homes across four states includes three residential projects by leading regional architecture firm JLF Architects, headquartered in Bozeman, Montana. In another Montana connection for the recently released title, “Rustic Modern” written by Chase Reynolds Ewald (Gibbs Smith, August 2017), photography throughout is by Audrey Hall, whose studio is in Livingston, Montana.

The book’s selection of featured homes resound with customized details – as well as an inherent connection to nature. “The architecture of the rustic modern movement collaborates with the landscape; they are partners,” writes Reynolds Ewald. “It boldly employs materials that combine the organic with the cutting edge; it celebrates interiors that are clean, uncluttered, and unadorned; and it revels in the transitions between indoors and out that seamlessly blend the two.”

No stranger to this movement, the award-winning design-build team of JLF Architects and Big D Signature has three private residences anchoring the book. The structures – which include the project that won the team Mountain Living magazine’s 2016 Home of the Year award – redefine homestead roots, reinvigorate regional vernacular and use reclaimed building materials with integrity.

A Jackson, Wyoming, project featured in the chapter “Glass & Stone” is their latest work of art shining a light on the beauty of the Teton Mountains, while expressing the personalities of their inhabitants through architectural features that brush on architectural roots, as in a minimalist staircase that echoes the form of a grain silo, or in the interconnected embrace of a mountain top house that adjoins a series of structures to scale potentially voluminous square footage into livable spaces. Noting that many of the best examples of the rustic modern design trend have been conceived by architects and builders in the Rocky Mountain West, author and photographer. “Rustic Modern” says JLF principal Paul Bertelli of the book’s approach of JLF Architects, which has offices in Bozeman and Jackson, Wyoming, for leading the architectural movement from the simplicity and historical context of the iconic log cabin to the contemporary vision of structures that respond to their natural environment.

“The architecture does contribute so much to sense of place,” JLF principal Paul Bertelli is quoted in the book as saying. “It can’t just be nostalgic, though. It has to have some honesty in the twenty-first century. But it can still have that truth within a romantic context.”

As one of only nine featured architectural firms, JLF Architects’ projects, constructed with design-build partners Big D Signature, represent what the new book establishes as an American architectural tradition.

“A new coup for Chase and Audrey,” says JLF principal Paul Bertelli of the book’s author and photographer. “Rustic Modern” is their latest work of art shining a light on the region’s built environment. It is a joy to be included in the charm and grace these two bring to the printed page.”

“Rustic Modern” is a follow up to the author/photographer duo’s previous title, “Mountain Modern” (Gibbs Smith, 2015) and a milestone that solidifies the evolving language of architecture and design in the American West. The new book lists for $50 and is available at bookstores including Bozeman’s Country Bookshelf and online.

1st Annual Art Raffle to benefit Windhorse Equine Learning

Bozeman, MT. Windhorse Equine Learning is pleased to announce their 1st Annual Art Raffle to support youth programs. Four fine equine paintings have been donated to the cause by talented regional artists; Edd Enders, Ann Justin, Mary Roberson, and Steven Roeschbuck.

Windhorse Equine Learning serves youth ages 8-17 in Montana’s Gallatin and Park Counties as the only nonprofit organization in our community to offer equine-assisted learning (EAL) programs to at-risk youth. EAL is a relatively new modality which facilitates learning and personal growth through experiential interactions with horses. By teaching horsemanship, leadership, partnership, responsibility, communication, empathy and other skills, we strive to build confidence and self-esteem, reduce anxiety and stress, and give our students tools to navigate the challenges they face at school, among their peers, and in their family relationships. Funds are needed to provide scholarships so that every child with financial need can benefit from Windhorse programs.

The paintings in Windhorse’s 1st Annual Art Raffle will be exhibited locally; raffle tickets are available at eight regional businesses and can be purchased online. Buyers need not be present to win, and the painting can be mailed to the winner. Tickets are $40 and the odds of winning are greater than 1:50. The winner chooses their favorite painting and the remaining three pieces will be auctioned off on November 9 at the Equine & Wine Lady’s Night at Four Corners Saddlery & Boutique. The drawing is at 7:00 pm, followed by live auction for remaining art at 7:30 pm.

See the artwork at: The Great Rocky Mountain Toy Company, 111 East Main Street in Bozeman through October 6 and at Four Corners Saddlery & Boutique, 81770 Gallatin Rd, through November 9. Raffle tickets also available (cash and checks only) at Montana Cup, Spur Line, and the Livingston Art & Culture Center in Livingston and in Bozeman at Head West, Bridger Animal Nutrition (7th location), The Great Rocky Mountain Toy Company, Rosauer’s, and Four Corners Saddlery & Boutique. More information available at bookstores including Bozeman’s Country Bookshelf and online.

Perfect gift for any motorcyclist! “Motorcycling Montana” & “Motorcycling Idaho”

The weather is getting warmer and once again the sound of motorcycles can be heard wherever road conditions allow! In the spirit of spring we are offering a combination pack of our two tour guides - “Motorcycling Idaho” and “Motorcycling Montana”. You can buy both books for $36.95 plus $7.50 shipping and handling for a total of $44.45. You will receive Idaho and Montana highway maps, a free copy of our annual “Top Tours” magazine and a free copy of our “Motorcycling Wyoming” map. These publications are filled with useful information! To order please go to: northernrockiesrider.com or feel free to email us at: rrider2@gmail.com.
Come join Teaching More at Chadz!

Come join Teaching More at Chadz! 104 North Main Street, Livingston Friday Sept 29th from 6-8pm. Free admission, wine and appetizers! There will be Kenyan art for purchase and a brief presentation and slideshow around 7pm to discuss Teaching More’s two projects in Kenya. The 501c3 non profit was started in 2009 by Danielle Kellem, a local resident from Gardiner, MT. With the financial help of her family and the local community, Teaching More has been incrementally achieving its mission of connecting people in Kenya with the essential resources they need to make a genuine and lasting impact on the health and wellness of their own communities in both of its project target areas. This evening’s benefit will present past successes and discuss the organization’s plans for the future.

The first project, the Kaswanga Community Farm, is located on Rusinga Island on Lake Victoria. The project was begun when Ms. Kellem volunteered at a school there and noticed that most of the children and their families did not have a year-round source of food. An initial plot of land was purchased, and now the farm consists of 2 parcels of approximately 14 acres, about half of which is developed and growing crops year-round. These farms now produce an excellent array of nutritious vegetables, and last year a fish pond was constructed on one of the parcels. The harvest and sale of fish is sustaining the current operations of the farm and the 14 acres are currently worked by and sustaining 80 families. When all of the farm has been developed, it will support well over 120 families who previously had no access to food year-round. The harvest and sale of fish is sustainably produced in Kaswanga. The growth of these projects will impact the lives and well-being of so many who crave access to maternal healthcare and the ability to grow food for their families year round. Come one come all! Look forward to seeing you there! For more information about Teaching More visit www.teachingmore.org and for any question email at danielle@teachingmore.org

infection and number of maternal and infant deaths.

Looking forward, Teaching More plans to expand both projects by building a maternity clinic in Malindi and an additional fish farm and greenhouses in Kaswanga. The growth of these projects will impact the lives and well-being of so many who crave access to maternal healthcare and the ability to grow food for their families year round. Come one come all! Look forward to seeing you there! For more information about Teaching More visit www.teachingmore.org and for any question email at danielle@teachingmore.org
## Poetry Spotlight

**Ride the Wild Horse**

Written by: Russ Johnson

I’ve rode the wild horse...since the day I was born...
I’ve rode the wild horse...’til I’m tattered and torn...
Cinch-up and ride fast...get the wind in your face...
Cinch-up and hang-on...or you’ll end in last place...
No time now for grazin’...or a roll in the dust...
Like the Pony Express...livin’ fast now’s “a must”...
The years take a toll...on both …me…and you...
The end’s not too far...and there’s still lots to do...
Fences need mendin’...need to hang some new gates...
Our maker’s a-waitin’...but we don’t know our fates...
I won’t get off early...’fore that eight second ride...
I’m a-holdin’ them reins...’til they say...that I’ve died...
I’ve rode that wild horse...since the day I was born...
And I’ll ride that wild horse...’till some come...to mourn

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**Livingston Film Series presents Young Frankenstein**

He’s young. He’s clean-cut. He’s all-American. You are certain he uses the correct deodorants and aftershave lotions. He has a fiancée who’s so fussy about her makeup that when they say good-bye, they don’t kiss, they gently rub elbows. The young man is a brain surgeon named Dr. Frankenstein, but when a medical student calls him that, he has a fit. “No, no,” he screams, “it’s pronounced Fronken-shiten!” He doesn’t want to be confused with his infamous grandfather.

As played by Gene Wilder in Mel Brook’s funniest, most cohesive comedy to date, this Dr. Frankenstein is a marvelous addled mixture of young Tom Edison, Winnie-the-Pooh, and your average Playboy reader with a keen appreciation of beautiful bosoms.

At this point in time it isn’t easy to make fun of Mary Shelley’s durable old chestnut about the visionary doctor and the monster to whom he gave life. All of the jokes would seem to have been told. Hammer Productions’ Frankenstein movies employ deadpan humor. Andy Warhol’s Frankenstein was an all-out assault that used wild anachronisms and grotesque special effects.

- **Livingston Film Series:** Young Frankenstein
  - **When:** October 8th
  - **Where:** The Shane Lalani Center for the Arts, Dulcie Theater
  - **6:30pm Doors open**
  - **7:00pm Screening**

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**Livingston Center for Art and Culture hosting jewelry making classes**

Interested in learning or improving your jewelry making skills? Want to get a head start creating unique gifts for the holidays? Check out our cool jewelry classes at www.livingstoncenter.org.

We offer precious metal clay, enameling and metal smithing classes in September and October. Sign up now on our website or call 406-222-5222. The Livingston Center for Art and Culture is a nonprofit organization, located at 119 South Main Street in Livingston, MT.

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**Poetry**

Send us your Poetry!

Guidelines: Around 500 words max please. All submissions must be written by you, the reader, do not submit public works and must include your name. You can include a photo if you like, we will run them if space allows. Keep in mind this is a family paper. You can email submissions for approval of publication to community@pccjournal.com in .doc, .pdf or .jpg files or copy and paste the poem in the email. You can also mail them to PO Box 1851, Livingston, MT 59047. Please include your name and phone number in case we have any questions.
Championship eludes Cubs for their 10th title

by Jake Boehler

Another season in the books! The Park County Cubs finished the regular season with an 11-6 record taking third in the season standings. The Cubs started off the league tournament with two wins beating the Mustangs Saturday afternoon and then pulling off and exciting extra inning win against the Warriors Sunday night. The Cubs were back in action Wednesday night against the number one seed Black Sox. The Cubs had a lead going into the bottom of the eighth. Then the Black Sox strung a few hits together and the Cubs made a few big mistakes and the Black Sox ended up tying the game going into the ninth. No runs were scored in the tenth. To the tenth inning. The Cubs failed to push any runners across to get a lead. The Black Sox came up in the tenth and managed to get a few runners aboard and with two outs and runners on first and third a fly ball was hit to center field and a ball that should’ve been caught managed to find its way to the ground. With the winning run on third scoring the Cubs found themselves in the losers bracket and needing to win one more game against the pesky Warriors. Another late inning rally by the Cubs put them ahead in the ninth and they managed to hold the lead in the bottom half for the win. Back to the championship!

Now, I’m really proud to say that the Cubs record in Championship games was a stellar 9-0 coming into this contest. But the Cubs pitching and defense has been beat up and the Black Sox showed they way. The Cubs managed to push only a few runs across while Black Sox pitching was solid enough to make sure the Cubs stayed down. The Black Sox relentless hitting put the Cubs out of reach for winning their tenth title. There’s always a first for everything and the Cubs suffers their first loss in a championship bout.

All in all the Cubs had a good season. A few new faces that helped the ball club, lots of fun in the sun playing a child’s game. Of course there were a few bumps and bruises along the way but as they say, there’s always next season. The Cubs want to thank all the friends and family, umpires and spectators that came down to support us. We also send a huge thanks for the entities that sponsored us, your help is and will always be very important to us! Many thanks to all those folks.

In the next issue I will have the numbers done, for team stats and other information. Now it’s time for the MLB season to heat up and start reaching for winning their tenth title. There’s always a first for everything and the ball club, lots of fun in the sun. A few new faces that helped the ball club, lots of fun in the sun playing a child’s game. Of course there were a few bumps and bruises along the way but as they say, there’s always next season. The Cubs want to thank all the friends and family, umpires and spectators that came down to support us. We also send a huge thanks for the entities that sponsored us, your help is and will always be very important to us! Many thanks to all those folks.

For ALL your Dirt Needs!!

Backhoe Work & Hauling of all Types
Road Building & Graveling

PO Box 1322, Livingston
406.222.1495 or 406.222.0982


by Scott Boehler

MAMMOTH HOT SPRINGS, WY – The National Park Service is seeking volunteers for a work project in the Blacktail Plateau area of Yellowstone on Saturday, September 30, 2017. In observance of National Public Lands Day, the largest single-day volunteer effort on public lands, the park will waive its entrance fee for all visitors.

Volunteers will contribute to a backcountry trail restoration project. The project site is 2-3 miles from the road. In addition to a moderately strenuous hike to and from the site, participants will perform trail work, including the placement of erosion control. This work is strenuous. It involves the use of hand tools (shovels and picks), lifting heavy logs, and working at high altitudes and in variable weather conditions.

Space is limited to 20 volunteers.

Registration will close on September 10, 2017. The park prefers contact by email at e-mail us. Volunteers can also call 307-344-2729 and leave a voicemail with their name(s) and phone number(s).

Volunteers should bring their own food and drink, sunscreen, and sturdy footwear. Weather is unpredictable and can be cold and blustery in late September. Volunteers should bring clothing suitable for working outside in a range of conditions as weather frequently changes throughout the day.

Volunteers who participate in a National Public Lands Day activity will receive a coupon for free entry to the federal public land of their choice. To learn more about all of the volunteer opportunities on public lands, visit the National Public Lands Day website.
This session lets step away from the full swing world and spend some time on the endless art of pitching. I want to confirm setup positions, share some helpful sensations, and explain the optimal club head path through the hitting area.

In the pitch shot, we ultimately want the club to come into the ball fairly shallow. Unless of course there is an unusually difficult lie that demands a sharp decent angle, the most consistent club head path is a flat arc. This kind of swing plane allows for a nice “flat spot” to be present at the bottom of the arc. This is what ultimately gives you a larger margin of error. Allowing the club head to remain close to the ground longer. This flatness is created because right before the club arrives at the ball there is an upward movement of the club shaft, hands, shoulders and hips. This is what prevents the club head to continue digging into the turf.

A great way to work on this flatness is to spend a bunch of time hitting shots off of a putting green (or maybe the putting green at your practice area). Yes, this is your Greens Keepers nightmare, but it will truly teach you to use this level path and bounce of your wedge to your advantage. With the ideal amount of shaft lean, and the flatter club path trajectory into and after the hitting area, the bounce of the club will come into play. As you know, utilizing the bounce is how you increase the margin of error to its broadest.

Let go over the setup and double-check a few things. First, confirm and or adjust your stance so it is slightly narrower. Check your ball position by placing the ball directly below your left ear (right handed player), or below the logo on your golf shirt. This may feel like it is too far forward. This is because we all unconsciously let the ball fall back into the stance. Compared to full swings (address tilts), you want to the spine angle to be close to vertical. Without disrupting this posture, place 60-70% on the left foot (side), and 30-40% right foot. As you begin to turn and transfer weight in this posture, be sure to feel that the hands maintain their width. Sense a slight amount of wrist set / lag at the top of this short swing. This should be very subtle. As you come into the impact area, feel as if you are allowing for all of the set to be released before contact. This promotes the contact of the club head as well. In the finish position you can look and check that the butt of the club is pointing at the left hip. This position will feel much more abbreviated that what you’re used to. Once you get used to it, I’ll make a bet this it becomes your stock choice for pitch shots. I do believe that the majority of your pitch shots will have this style of finish. When you are faced with a shot where there is minimal green to work with, this is when you allow the arms and club to rise up towards head level. If you want a little more distance, allow the club and arms to continue further, up and around the body. I urge you to experiment and have fun with this. Tryout different pairings by matching up hip high to three-quarter length swings with different follow-through lengths. If the club is pointed towards the hip in the finish and the club head is hip high, the ball will travel lower. Once the arms continue up and around, the club head will inevitably rise above the hips. This produces a much higher ball flight. The pitch swing is one that maintains the connection points throughout the entire swing. If you were to place a golf glove under both armpits, the gloves should stay perfectly secure throughout the entire swing. This will also give you the sensation that the hands are further to the left than the club head in the finish position. It’s always a good idea to hit a few shots with something under your arms. Gloves and towels seem to work the best. I have seen a few swing aids out there that are great too. Another great sensation to pair up with the connection points is to drop the club and gently toss a ball with your right hand using the same swing motion. Notice that you are not rolling over or flipping the wrists. You are merely releasing the ball from your hand and continuing to let your hand face the target. I hope your pitching consistency goes way up after honing in on your pitching. I hope you have a chance to spend some time experimenting and hitting more demanding shots around the greens! Play hard – September has some of the best golf conditions! golfingty@gmail.com
“Yellowstone National Park: Through the Lens of Time” Program Hosted by Yellowstone Gateway Museum

Remembering Yellowstone, the Yellowstone Gateway Museum’s fall speaker series, continues on Wednesday, September 27, 7:00 pm, with award-winning photojournalist Bradley J. Boner and his newly released rephotography book, Yellowstone National Park: Through the Lens of Time. Pioneer photographer William Henry Jackson’s photographs from the 1871 Hayden Survey were instrumental in persuading Congress to designate Yellowstone as a national park—America’s first and greatest experiment in the preservation of an extraordinary landscape. Yellowstone National Park: Through the Lens of Time is an extended visual essay presenting Jackson’s images paired with breathtaking color rephotographs of each view from photojournalist Bradley J. Boner. These contemporary comparisons to Jackson’s originals reveal just how well that experiment has stood the test of time.

Combining more than 100 gorgeous "then and now" sets of photographs—the first complete published collection of Jackson’s images from the 1871 Hayden Survey and a result of Boner’s three years of work rephotographing them—with history, extensive notes, and personal tales, Yellowstone National Park: Through the Lens of Time pays homage to the park’s early history and its present state, and offers a glimpse into the future. The great experiment of Yellowstone—which captivates millions of visitors from all corners of the globe each year—has transcended generations and should be maintained for generations to come.

Boner’s career as a photojournalist spans almost two decades of documenting some of the most culturally-rich corners of the American landscape, including the Navajo people of Arizona, the Music City of Nashville, the Southern culture in Louisiana and Alaska’s vast frontier. He strives to capture the essence and spirit of the subjects in his images and uses photography to illustrate his love for the outdoors.

Brad has been the chief photographer at the Jackson Hole News & Guide in Jackson, Wyo., since 2004. He is also the photo editor of Jackson Hole Magazine, a bi-annual publication of news and features on the Greater Yellowstone region, and Images West magazine, a guide to the arts in Jackson Hole.

Brad lives on the west side of the Tetons in Victor, Idaho, with his wife, Jeannette, and their kids, Adeline and Will, and an old blue heeler, Sadie. On October 11, author Don W. Delarnett gives a program based on his new book, Cowboy Tales on the Eaton Trail in Yellowstone. The author spent time as an Eaton cowboy himself, and through the use of stories, he takes readers and program attendees on an imaginary journey through the park.

On October 25, Lesley Gilmore, Director of Historic Preservation Services for CTA Architects Engineers and author of Canyon Village in Yellowstone: The Model for Mission 66, gives a program about the history of Mission 66, which enabled the National Park Service to upgrade, improve, and infuse funding into the neglected and over-used parks from 1956 through 1966. All programs are part of the museum’s new Wednesday evening programming, Hump Day History, and are held at 7:00 pm at the Yellowstone Gateway Museum, 118 W. Chinook, Livingston.

The speaker series is free and open to the public and refreshments are served. Doors will open at 6:00 pm for people to enjoy the museum’s exhibits before the program. Attendees must climb stairs to the top floor of museum for the program.

Sponsors for this year’s 40th Anniversary events are: All Service Tire, Harriet and Ray Alt, Mary Charron, Dick and Priscilla Dysart, Eye Care Professionals, First Interstate Bank, Glenn’s Food & Spirits, Bliss and Marcia McCrum, Murray Condo. Assoc., Sky Federal Credit Union, Rodney Stanton, Kate and Stan Todd, and Yellowstone Ace Hardware.

Watch for more information about upcoming Hump Day History programs or contact Karen Reinhardt at 222-4184 or karenreinhart@parkcounty.org. Visit our Facebook page, yellowstonegatewaymuseum, or our website, www.yellowstonegatewaymuseum.org.