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Week of October 12, 2025

Craft Supply Swap to Be Held October 25th

By Melissa Johansen

Livingston’s third annual Craft Supply Swap will be held October 25th, from noon to 4 pm at Old Lumberyard (122 North F Street). This is a fun, free community event that centers creativity, reducing waste, and connecting our communities.

There is a lot of community excitement and collaborations emerging to make the Craft Supply Swap possible. From drop-off sites to experts in certain crafting areas and people lending tables and other equipment, many individuals have been contributing what they are able to, enhancing our community through access to craft supplies and building community.

This event gives the community an opportunity to gather and donate unused art and craft supplies from their homes. Crafters are encouraged to de-stash rather than hold onto supplies they don’t intend to use.



Donations must be in good, usable condition and can include things in these categories: fabric, sewing, patterns, fiber, needlework, drawing, paint, canvas, paper, beads, jewel-ry, art and craft tools, frames, craft and art

books, general craft supplies, and clay.

Donations can be dropped off at one of seven early drop-off sites in Bozeman (Studio Wheelhouse), Gardiner, Emigrant (Wild-flour Bakery), Livingston (Old Lumberyard),

Big Timber (Carnegie Public Library), or Clyde Park (Glenn’s Shopping Center and Crazy’s). Volunteers will collect donations from drop-off sites, transport them to the Swap location (Old Lumberyard), and then sort and display the items on tables. An hour before the Swap begins, people have one final chance to submit donations. The first early donations begin October 15th at Crazy’s in Clyde Park. Dates and times for all drop-off locations can be found on the website.

Swappers (those who donate supplies) get early access to browse and take free-of-charge whatever supplies they will use. After early access for swappers, anyone can “shop.” Swappers are encouraged to take their time browsing and also enjoy coffee, tea, and treats, the Museum of Unfin-ished Projects, and opportunities to connect with other crafters, classes, supplies, and more.

[See Supply Swap, Page 2](#)

Park County Council for the Arts Announces Inaugural Artist Laureate and Legacy Laureate



The Park County Council for the Arts (PCCArts) proudly awarded Parks Reece the distinction of Inaugural Artist Laureate for 2025. PCCArts also recognized the late Russell Chatham as the 2025 Legacy Laureate. Parks, as well as Russell’s daughter Lea, received a beautiful leather award ribbon designed by Chase DeForest. Parks also received a \$5,000 monetary award.

The selection committee, made up of PCCArts and community members, reviewed many strong nominations and chose Parks Reece for his extraordinary



contributions spanning four decades of artistic excellence, his service to the arts community, and his work’s deep connec-tion to place. As Artist Laureate, Parks will serve as an artistic ambassador on behalf of Park County for the next year.

[See PC Council, Page 3](#)

Oktoberfest 2025

Raise a glass and your spirits at the Livingston 2nd Street Okto-berfest on Saturday, October 18th from 4 to 7 pm. Admission is free and there’s fun for all! Enjoy inter-active adult and kids’ activities, seasonal drink and food specials, and live accordion music. There will be a long community table with seating near the Elk’s Lodge, a kid zone near the First Interstate Bank with games and activities, and an adult fun zone near the Owl. Costumes are encouraged and there will be group photos of everyone in Oktoberfest costumes on the steps of the Post Office at 5 and 6:15 pm.

Festivities on 2nd Street include: a Stein Holding/ Masskrugstemmen contest at the Owl (Men at 5:30 pm, Women at 5:45 pm); Paradise Western Company calf dummy roping activity in the parking lot of First Interstate Bank; Halloween nature crafts for kids from Guided Wild; Chalk on the walk provided



by Livingston Kite Company; Free Souvenir photos at Sagebrush Photo Bus; Raised by Wolves Spooktacular Pop-up Sale at Elk River

[See Oktoberfest, Page 3](#)

36th Annual Tree of Life Celebration

Livingston HealthCare Home Health and Hospice and the Livingston HealthCare Foundation invite you to participate in a very special tradition. This celebration is an op-portunity to recognize the lives of our loved ones by dedicating a light to shine in their honor or memory.

- Wednesday, December 3rd
- From 5:30 to 6:30 pm

• Livingston Depot Center, 200 W. Park St. This beautiful ritual brings hope and healing to many in our community during what can be a difficult time of the year. The Tree of Life will shine outside the Livingston HealthCare main campus this holiday season in honor of our loved ones and the memorial scroll which is displayed at Livingston HealthCare through-out the year.

Donations to the Tree of Life benefit the community by supporting Livingston Health-Care Hospice services, bereavement support, and Hospice patients’ greatest needs.

Questions or interested in sponsoring or volunteering?

Contact the Livingston HealthCare Foundation at 406.823.6710 or anita.maxwell@livhc.org.



TREE of LIFE

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Park County Community Journal

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LETTERS TO THE EDITOR



Opinion Editorials state the views solely of the author and do not reflect the views of the Community Journal.

Why We Must Take to the Streets

Dear Community,

On Saturday, October 18th, I, along with hundreds of other residents of Park County, will again take to the streets. We will be part of a nationwide day of defiance called, *No Kings Day 2*. From cities to small towns, all across our nation, people are taking action to reject authoritarianism and show the world what democracy really looks like.

A number of people have asked me why so many others and I are protesting. Since the first *No Kings Day* in June, when almost 800 people protested in Livingston and Gardiner combined, the Trump administration has doubled down on its use of authoritarian tools. It has deployed troops to cities, abducted immigrants, blown up boats, impounded funds, sued media organiza-

tions, bullied television networks, extorted law firms, silenced universities, and weaponized the government against Trump's political enemies.

Many institutions have caved, and that has emboldened the Trump administration to become even more aggressive with threats in the false belief that people will submit to authoritarian rule.

As the Trump administration has worked to silence opposition through fear, the nationwide pro-democracy movement has grown stronger and must continue to exert pressure.

Our movement aims to show up peacefully, make our voices heard, and encourage lawmakers, business leaders, academics, and judges who are frightened to stand up and speak out for democracy.

We are not just protesting against the Trump administration; we are protesting for the protection of our First Amendment rights, the restoration of constitutional checks and balances, a non-partisan judicial system, an effective working congress, and support for working families, our communities, and democracy.

On October 18th, I'll help organize and join many other residents in Livingston and Gardiner to protest and remind the Trump administration that this is America. And in America, we don't do kings. We will show up because we refuse to sit by while our democracy is damaged. We will show up to say we believe in people over power.

And we will not be alone. More than 2,200 nonviolent *No Kings Day 2* protests have already been registered nationally—and in every state. That exceeds the rate of total event registrations for the first *No Kings Day*. Since that earlier event was the largest domestic protest in years, *No Kings Day 2* is shaping up to be the largest peaceful protest in modern American history.

The organizers of the local protests, Indivisible Park County and the Women's Action Project, are committed to peaceful, nonviolent, lawful, and respectful action. We ask all participants to seek to de-escalate any potential confrontation with those who disagree with our beliefs and values.

Rick Lamplugh
Co-founder of Indivisible Park County

The American Association of University Women

The American Association of University Women, Park Branch, will hold a candidates forum on Monday, October 20th for City Judge and City Commissioner in the Community Room of the City-County Building, located at 414 E. Callender St. in Livingston.

The forum for City Judge Candidates, Carol Merideth and Belinda Schweigert, will be from 6 to 6:30 pm, followed by City Commission Candidates

Rebecca Bird, Joshua Congleton, Cindy Daniels, Patricia Grabow, Kemp O'Neill, Quentin Schwarz and Jessica Wilcox from 6:35 to 8 pm. The audience will have the opportunity to submit written questions.

To stream the forum: <https://us02web.zoom.us/j/85673424903?pwd=J99r407gmo5md6MkRMh1vJI0Z1Q2V.1> meeting ID: 856 7342 4903 and passcode: 206524

Supply Swap

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In addition to getting craft supplies into the hands of individual, organizations and groups that need art and craft supplies have an opportunity to retrieve supplies as well. Staff or volunteers from groups and organizations can come "shop" during the final hour of the Swap (from 3 to 4 pm).

After the Swap, volunteers will pack up all leftover supplies and bring them to storage before continuing to find a new home for every last supply.

With the holiday season approaching, many crafters in our community will use the Craft Supply Swap to get supplies and materials to create unique and personalized gifts for friends and family. Crafting gifts makes for a more meaningful experience for both the giver and the receiver. This is also cost effective and environmentally responsible, as well as fun. The available supplies at the Swap inspire what crafters will create, or, ask a fellow swapper or volunteer at the swap for ideas or tips on Do It Yourself (DIY) gifts.

A growing group of volunteers helps with a whole variety of tasks that make this community event happen. Many of the volunteers became connected through first attending the Swap. They loved finding free supplies that they wanted to help make it possible for others to do the same. In addition to donating craft supplies, people can help support the Swap by promoting it to friends,

coworkers, and family, volunteering to help with set up and clean up, transporting supplies, or providing extras like snacks to help make the Swap run more smoothly and bring delight to swappers. Volunteers are also needed to assist with volunteer coordination, email maintenance and setup, graphic design, writing thank you notes, and tracking Swap metrics.

Someone who donated to the Craft Supply Swap in May said, "I've been waiting to bring these items somewhere that they would get to people who would use them."

A community member who came to the Swap said, "One of the things I was impressed with at the last swap was the quality of what people brought. People didn't really bring in junk. It's all nice quality."

The creators of the Craft Supply Swap are opening a creative reuse center in downtown Livingston this fall. Co-located with Studio49 at 129 S. Main St., the new Creative Reuse Montana shop and shared



workshop space will make more creative supplies and activities available to our community throughout the winter months and between swaps.

Similar free craft supply swaps are popping up across Montana. The Billings Public Library will hold a craft supply swap on Saturday, October 18th and the Harlowton Public Library will hold one from October 20th through the 24th.

More information about the Livingston Craft Supply Swap can be found at www.craftsupplieswap.org or contact them by email at craftsupplieswap@gmail.com.

PLEASE JOIN REBECCA BIRD "BECKY"

The public is invited to join Rebecca Bird, Candidate for the Livingston City Commission to a Community Conversation



Sunday, October 12th
4-5:30pm at the Livingston Golf Course
44 View Vista Drive



venmo

Use this to donate!
BIRDtheWORD
@rebeccabird2025

LET'S TALK ABOUT LIVINGSTON. I WANT TO HEAR FROM YOU!

Lights snacks and no host bar.

This event is sponsored by the candidate and does not reflect an endorsement by the Livingston Golf Course or its members. PAID for by Rebecca Bird, 402 S. 8th St, Livingston, MT 59047.

PC Council

from page 1

Parks' work is characterized by whimsical, irreverent, and decidedly rural subject matter, executed with masterful use of color and draftsmanship. A self-described surrealist, his lithographs, paintings, and public murals demonstrate technical mastery paired with playful yet grounded vision that captures the essence of Montana life.

His leadership as former Executive Director of the Danforth Gallery transformed Livingston into an arts destination, creating the beloved Main Street Show and establishing the vibrant creative community that defines Park County today. Parks was at the forefront of our vibrant arts community that forms a critical segment of Park County's economic and cultural life. For 35 years, Parks has provided free art classes to students of all ages while partnering with countless nonprofit organizations to raise funds through art auctions.

Since arriving in the late 1970s, Parks has become synonymous with Park County's artistic identity and his nationally recognized artwork make him an ideal representative of Park County's creative spirit worldwide. He has collaborated with the Yellowstone Gateway Business Coalition, the Absaroka Beartooth Wilderness Foundation (he created a top-selling specialty license plate, helping preserve our natural heritage through art), the Livingston/Park County Public Library, the Livingston Songwriter Festival, and other local organizations.

Parks painted public murals—from Lodge Grass (where he taught high school art to Indigenous students) to Pine Creek School and Livingston's very own Civic Center. This 48'W x 17'H project, designed by Parks and painted by artists and com-



munity members, was created in conjunction with a Chinese group that caught Parks' attention. He traveled to China several times with former Ambassador Max Baucus, and became a registered cultural liaison with the Chinese Government.

PCCArts also recognized the late Russell Chatham as the 2025 Legacy Laureate for his transformative impact on American landscape painting and Montana's artistic heritage. With over 400 one-man exhibitions spanning five decades, Chatham earned acclaim from notable collectors, including art critic Robert Hughes, Paul Allen, and Jack Nicholson. As one of the world's foremost lithographers, his luminous landscape paintings captured the fleeting light and atmosphere of the natural world, particularly Paradise Valley. His evocative depictions of landscapes in transition—during weather changes, sunsets, and storms—without focusing on grandiose mountain peaks, defined a generation's visual understanding of the American West.

As one critic noted, "As painter Albert Bierstadt gave a nation its vision of Yellowstone, Russell gave us the rest of Montana." Chatham's legacy endures through his profound influence on contemporary landscape painting and his role in establishing Montana as a major center for Western art.

Oktoberfest

from page 1

Books; K.Murie Custom Design Custom Cap Hat Bar, and live accordion players. Meet the teams from HRDC and the new Mobile Crisis Response Team at their tables on 2nd Street. On Main Street, enjoy pumpkin painting at Fireflies Pottery & Art Studio from 11 am to 3 pm (\$5 for all supplies), shopping and libations at High Trash Boutique, and an afterparty with live music from the Fossils at the Attic at 7 pm. Shops, bars and restaurants throughout Downtown will have Oktoberfest and autumnal specials.

Food and beverages on 2nd Street will include burgers, brats and adult beverages at the Elk's Lodge; pretzels and apple strudel at Engine Room; hot and cold drinks and snacks at Coffee Crossing; burgers and fries from Bad Burger; BBQ from Follow Yer' Nose; frozen treats from United in Light Ice Cream Truck; brats and German roasted nuts from Rocky Mountain Nut Company; freeze-dried candy from Simply Elegant; adult beverages and Oktoberfest fun at the Owl; Neptune's Oktoberfest Beer and cocktails at The Hiatt House (cash only); and Mocktails from the Phoenix.

2nd Street will be closed to traffic just

past the alley near the Owl Lounge through Callendar to Lewis for the Street Party. Businesses along 2nd Street and throughout Downtown will be open late for shopping, dining, and celebrating.

Kick off the holiday shopping season at small, locally-owned businesses and connect with friends and neighbors at Oktoberfest while enjoying the festivities. This event is brought to you by local tourism dollars and Explore Livingston, building a vibrant year-round economy while investing in quality of life for residents and quality of experience for visitors. More at <https://www.explorelivingstonmt.com/oktoberfest>

Cheers to Oktoberfest.



BELINDA SCHWEIGERT FOR CITY JUDGE



- ★ Over 16 years experience in a large Justice Court
- ★ Extensive knowledge of court proceedings
- ★ 8 year Member of the State's Automation Committee monitoring the court's software, Full Court Enterprise
- ★ Expertise with Case Management and electronic filing system
- ★ Full transparency of court proceedings
- ★ Immense experience and Common Sense
- ★ Firm, fair, and most importantly, impartial
- ★ Livingston resident for 55 years

I love our community!

Please VOTE Belinda SCHWEIGERT, CITY JUDGE

Ad paid for by Belinda for City Judge, Mary Ziegler, Treasurer, P.O. Box 223 Livingston, Montana 59047.



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Music starts at 9pm until 1am, unless otherwise noted

October 17th - 18th (Fri-Sat) **EL WENCHO** Rock, Blues, Country, Americana

October 24th - 25th (Fri-Sat) **THE CELLAR DOOR** Reinvented Covers

October 31st - Nov 1st (Fri-Sat) **JUSTIN CASE BAND** and Halloween Party

Nov 7th - Nov 8th (Fri-Sat) **BLACK WATER** Good ole Rock & Roll

Nov 14th - Nov 15th (Fri-Sat) **TEN YEARS GONE** Classic Rock

Nov 21st - Nov 22nd (Fri-Sat) **GARY SMALL & COYOTE BROTHERS** Surf Rock & Blues

Nov 28th - Nov 29th (Fri-Sat) **THE DIRTY SHAME** Outlaw Country

Dec 5th - Dec 6th (Fri-Sat) **OLD MAN BEN** Banjo Fueled Pub Rock

Dec 12th - Dec 13th (Fri-Sat) **SHAKEDOWN COUNTRY** Country Western

Dec 19th - Dec 20th (Fri-Sat) **BRICKHOUSE BAND** Rock & Roll

DOWNTOWN STREET PARTY

Free Entry **Costumes Encouraged**

Oktober Fest
LIVINGSTON, MT

SATURDAY, OCTOBER 18, 4-7 PM

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BEER & FOOD | SHOPPING | FAMILY FUN

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Brought to you by local tourism dollars

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- ✓ Integrity/Transparency...Listen, Listen, Listen to the people
- ✓ Knowledge of commission over decades & former city commissioner... hits the ground running & does not have to learn zoning, budgets, etc.
- ✓ Vision for Livingston: Authentic/ Thriving/ Economically Healthy/ Independent of Bozeman/ Growth complements downtown survival
- ✓ Overpass NOW – Stop Studying... half the cost & it's a safety issue
- ✓ Proven dedication to Livingston (Saved The Shane Center, East Side School, Grabow Hotel, Bus Tours...)

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Paid for by Committee to Elect Patricia Grabow, 204 E. Callender St., Livingston, MT 59047

A Conversation with Gabriel Donohue about Shane Center Presents

Somewhere on the road from Granada to Valencia last week, Gabriel Donohue made the most of a long bus ride by conducting a full-scale interview with himself, no question left unasked.

Donohue will bring his extraordinary vocal, piano and guitar talents to the Dulcie Theater stage on November 15th at 7:30 pm accompanied by fiddler and vocalist Vonnice Quinn, the final Shane Center Presents offering of 2025.

GD : **How long have you been playing music professionally?**

GD: Since I tried being a glass blower in Galway Crystal upon leaving school after turning 17. The apprenticeship didn't last long, when I was told I'd make less for a week's work than I could make playing music on a Tuesday night at the Ocean Wave club in Galway City, Ireland.



I did learn how to blow glass, but I knew working in front of a hot furnace wasn't going to be as much fun as playing guitar and piano with my musical friends.

GD : **How did you find yourself in America?**

GD: I had an opportunity to join the house band of Rosie O'Grady's bar in Times Square, New York.

It helped me find my footing in North America, and I sought out the legends of Irish music: Andy McGann and Johnny Cronin, two great fiddlers. I'd leave work on Times Square and often spend from midnight until sunrise playing tunes on Second Avenue. It was a great apprenticeship in the music of my homeland as distilled in New York City by the Ceili Kings.

GD: **How did you wind up playing with the Chieftains?**

GD: I used to get invited to play on Caribbean cruises with the Clancy Brothers and the Chieftains tour manager was along and knew I played Spanish guitar. He asked if I could learn a

Flamenco piece that was key to their live shows supporting the Santiago Album—an album tracing the music of Celtic Spain in the new world. They had never used a guitar before, as their main source of accompaniment was from the Irish harp. They liked the way my guitar filled out the sound. I wound up doing tours in Spain, Norway, Denmark, the UK, and bi-yearly tours of the USA. I even got to play in Antarctica on a ship with them on the millennium. The guests were America's top CEOs from multinational corporations. The guest singers were Art Garfunkel, Diana Krall and Dan Akroyd. Guest speakers were F.W. DeClerk of South Africa, Bobby Kennedy Jr., journalist/author Simon Winchester and Ernest Shackleton's grandson.

GD: **How long have you played with Vonnice Quinn?**

GD: I did my first show with Vonnice about eight years ago and found her to be a very talented fiddler and singer. She also plays harp and dances, though I've never seen her do either. She started out playing medieval banquets in County Clare and has played music nonstop for years despite a very busy journalism career.

We've played festivals together from Monter-

rey, Mexico to Dunedin, Florida and have logged many hours playing around New York, including gala performances for the America Ireland Fund and New York University's Ireland House.

GD: **What is your connection to Montana?**

GD: I've always been intrigued with Montana, growing up in Ireland. A town called Allihies in County Cork immigrated en masse to Butte, when their copper mine was emptied of all its deposits. Butte is now home to lots of Harringtons, Sullivans and Dwyers. We read about Butte in the Irish language in a book called Rotha Mór an Tsaoil (The Big Wheel of Life). I was delighted to be asked to guest with my friend Joanie Madden and Cherish the Ladies at the An Rí Rá festival in Butte. The Irish connection to Montana is strong.

The Shane Center Presents Series is generously sponsored by: Walter and Regina Wunsch/SPECTEC TIC, Colin & Seabring Davis, and Home2Suites. The programs are produced in association with John and Joanne Lowell of Mighty Fine Time Live Events. Tickets are available at The Shane Center box office, by calling (406) 222-1420, or at www.theshanecenter.org. The Shane is located at 415 E. Lewis St. in Livingston.

SHIELDS VALLEY Upcoming EVENTS



October 14th

- Junior High Volleyball versus Big Timber at 4 pm
- Junior Varsity Volleyball versus Lone Peak at 6:30 pm

October 15th

- End of 1st Quarter
- Junior Varsity/Varsity Volleyball at Whitehall – 5 pm
- Shields Valley Adult Education Fitness Challenge at Wilsall School – 6 pm

October 16th

- No School (PIR Day)
- Cross Country at Joliet

October 17th

- No School (PIR Day)
- Varsity Football at Absarokee – 7 pm

October 20th

- Elementary/Junior High Boys Basketball Practice Begins
- JV Football versus Absarokee at 4:30 pm

GO REBELS

If anyone has any news, events, etc. please let me know at Shieldsvalleynews@gmail.com

"Between the Grotesque and the Sublime: Beauty and Monstrosity in *Notre-Dame de Paris*"

The Shane Center will host a free lecture celebrating the history of *The Hunchback of Notre Dame* and *Notre Dame de Paris* on Wednesday, October 15th at 6:30 pm in the Shane Center Ballroom.

Join them for a captivating event exploring Victor Hugo's *The Hunchback of Notre Dame*—the timeless story that continues to inspire generations. Visiting Assistant Professor of French & Francophone Studies from Montana State University **Anne-Sophie Dubosson** will offer a fascinating look at the historical and literary context of Hugo's 1831 masterpiece, unpacking its central themes of justice, beauty, and belonging, and reflecting on the novel's enduring relevance in our modern world.

Anne-Sophie Dubosson is originally from the Swiss Alps, near the border of France. Her journey has taken her through Switzerland, France, and eventually the United States, where she has spent many years. While living in Tennessee, she earned a PhD in French and Francophone Studies from Vanderbilt University. Since last year, she has been serving as an Assistant Professor of French at MSU. Professor Dubosson notes "this presen-

tation looks at how Victor Hugo presents a vivid and multifaceted vision of medieval Paris—one that reflects both the richness of the past and the concerns of his own time. Hugo offers a portrait of the city that includes characters whose stories explore themes of community, exclusion, love, and compassion."

The Shane is located at 415 E Lewis St., in Livingston. They can be reached by phone at 406-222-1420 and you can visit their website at TheShaneCenter.org.

In addition to the lecture, enjoy a sneak peek performance featuring a song from The Shane Center's upcoming production of *The Hunchback of Notre Dame*— opening October 17th and running through November 9th.

Attendees 21+ will also be given a free raffle ticket to enter into a *French Wine Package Raffle*, making this a truly special evening celebrating art, literature, and community.

This **free event** is open to the public—no prior knowledge of the text required, just curiosity and a love of story. The event will last approximately one hour.

Anne-Sophie Dubosson

Join us for Livingston Meals on Wheels 3rd annual pie sale!!!

PIE SALE FUNDRAISER

Preorder October 1st, 2025 through November 7th 2025
Pie pick up November 23rd, 2025
3pm- 7pm at Church of Christ
Anex 917 W Park St

Whole pies \$22 a pie pre order
\$4 a slice at pick up

Please call 406-333-2490 or email your pie orders to livingstonmow22@gmail.com

Pie flavors: Lemon, Pumpkin, Dutch Apple, Swedish Apple, or Pecan

Check or cash only!! Checks to Livingston Meals on Wheels or MOW

Elect Jessica Wilcox to Livingston City Commission

As City Commissioner, Jessica will:

- ★ Pursue economic growth that preserves the character of our community
- ★ Support safe and active neighborhoods
- ★ Maintain open and proactive communication with our citizens

Jessica Wilcox brings over 20 years of civic leadership:

- ★ Chairing Livingston's Land Use Board
- ★ Leading local nonprofits
- ★ Supporting community health, wellness, and safety

Vote for Jessica Wilcox

A proven leader committed to Livingston's future

Stay Connected: Questions? Comments?
Email: jewilliams2010@gmail.com

Paid for by Committee to Elect Jessica Wilcox, PO Box 205, Livingston MT 59047



WISCONSIN BUTTER BURGER

Why It Works

- Grinding your own beef blend ensures a more flavorful patty and can be done in a food processor or with a stand mixer if you don't have a meat grinder.
- Mixing butter with the lean, tender sirloin steak boosts the burger blend's richness.
- Flavoring the butter with soy sauce adds umami depth.
- Mixing lemon juice into the sautéed onions adds a bright dimension to the butter-soaked burger.

Now and then, you find yourself looking down at a burger cooking in a pan, sizzling in a pool of rendered fat, and thinking, "You know what this needs? A big pat of butter." Right? Or maybe you're not from Wisconsin.

I'm not from Wisconsin myself, so before I set out to make butter burgers, I called my friend Josh Modell in Milwaukee for advice. "Butter burgers are really good, but, I'll admit, they're also kind of gross," says Modell, a writer and editor who ran The Onion's editorial operations in Chicago before moving back to his home state of Wisconsin in 2021. "Like, a burger is already fatty and delicious and wonderful. You look at the pool of butter at the bottom of the plate and think, 'Should I really be doing this to myself?'"

Then again, Modell pointed out, many of us are okay with butter-soaked beef in a different context—when we go out for steaks. (Daniel Gritzer had the same realization.) "I'll go to the Five O'Clock," a Milwaukee institution since 1946, "and I know that the 'juices' at the bottom of my plate are mostly butter," Modell says. "I'll sop them up without thinking about it... But there's something different about that. It feels like more of an event."

Why Your Burger Really Does Need Butter

Wisconsin butter burgers range from event-worthy to everyday. Culver's, a Sauk City, Wisconsin-based fast food chain that's taking Upper Midwestern culture nationwide, serves a signature "ButterBurger" distinguished by a "lightly" buttered bun. Pfft. The butter burger that gets food writers excited and keeps cardiologists up at night is the house specialty at Solly's in Milwaukee, where a four-ounce sirloin patty comes topped with stewed onions and a generous layer (a tablespoon or two) of soft, spreadable Badger State gold. "The butter is a whole extra ingredient," Modell says. That's the burger I wanted to make.

When I learned that the butter burger at Solly's is made with all sirloin beef rather than chuck or a combo, the concept started to make more sense to me. There is a logic to it. Sirloin is ultra tender and ultra lean. By itself, it makes bland, dry burgers, but in blends, it's a gentle complement to fattier, more flavorful, and tougher cuts of beef. Instead of combining sirloin with the likes of oxtail and brisket, as in Kenji's Blue Label Burger Blend, the cooks at Solly's are dousing the lean cut with a supplementary fat that's abundant in Wisconsin, for a burger that's remarkably tender and remarkably juicy. And because sirloin doesn't have a strong flavor of its own, the sweet taste of butter comes through.

Make Your Own Butter Burger Blend

While many butter burgers are simply topped with butter, I had a hunch that the burger could be even better if I incorporated butter into the burger, infusing fat and flavor into every bite. Just as the most delicious food is seasoned in layers, not just at the end, I thought the best butter burger might be one that starts with butter, lubricating that lean sirloin from the moment it hits the pan. So, I decided to grind my own beef. I used a stand mixer with a grinding attachment. You can use a standalone meat grinder or a food processor. What matters most is keeping everything refrigerator-cold until you're ready to cook, so the fat disperses evenly throughout the ground beef and you don't end up with a melty, slippery mess. Grind the meat with butter in batches, so it doesn't overheat, and handle it as little as possible. The direct fat infusion takes extra work,

but the result is a rich, tender burger patty. Some people describe wagyu fat as "buttery." Using actual butter in the grind gave me something approximating that experience for a fraction of the cost.

Still, I missed the partially melted butter topping that's a hallmark of the Solly's experience, so I ended up splitting the stick, grinding half into the patties and reserving half for topping the burgers and cooking the "stewed" onions, another Solly's tradition.

Add the Savory Compound Butter to Well, Everything

Even with butter throughout, the burger was still missing something, I felt. There's nothing wrong with a simple burger, but, remember, I wanted this one to feel extra-special. After a few more buttery bites, it came to me.

See, there's another butter burger I love—more accurately, a margarine burger. And it isn't from Wisconsin. It comes from Lindey's Landing West Bayburgers, a trailer outside Lindey's Prime Steak House in Seeley Lake, Montana, where I used to stop for lunch on my days off from a guest ranch about 20 minutes away. It's topped with the restaurant's locally famous "finger-lickin' sauce." The recipe for the sauce is a house secret, safe even from small-town gossip (believe me, I've tried), but the owners admit that the base is Blue Bonnet margarine, and it's rumored that another key ingredient is soy sauce. There's more to it, I know, but those two flavors conjure up the Bayburger pretty well from here in Kansas City.

This isn't a margarine burger, but I paid tribute to Lindey's with a simple soy butter used throughout this recipe—in the grind, to cook the onions, and on top of each burger. A spritz of lemon juice on the onions completes the soy, butter, and lemon flavor trifecta (salt, fat, acid, umami...) for a predictably delicious result. This is not the butter burger you'd get at Solly's or Culver's. With the extra effort and flavor, it's a butter burger that feels like an event.

Ingredients

- 8 tablespoons (114g) unsalted butter, softened
- 2 teaspoons reduced sodium soy sauce
- 1 pound (454g) beef sirloin, trimmed of gristle and cut into 1/2-inch cubes (see notes)
- 1 medium yellow onion (8 ounces; 227g), diced
- 1 tablespoon (15ml) water
- Kosher salt and freshly ground black pepper, to taste
- 1 tablespoon lemon juice, from about 1/2 lemon
- 1 teaspoon neutral oil, such as canola or vegetable oil
- 4 roll potato roll

Directions

- In a small bowl, use a fork to thoroughly blend the softened butter and soy sauce until thoroughly mixed with a uniform color and texture. On a sheet of plastic wrap, form the compound butter into a roughly 5-inch long log. Wrap tightly and freeze until firm, about 15 minutes or refrigerate until ready to use.
- When ready to proceed to the next step, halve the log, then refrigerate one half and cut the remaining half into 1/4-inch dice.
- On a parchment paper lined rimmed baking sheet, distribute sirloin cubes and 1/4-inch butter cubes in a single layer and freeze until the butter and beef cubes are firm, at least 30 minutes.
- While beef and butter are chilling, slice off 1 tablespoon (14g) of the remaining compound butter. (If you don't have a kitchen scale, just eyeball it.) Refrigerate the remaining unused butter. In a medium saucepan, melt the portioned 1 tablespoon compound butter over medium heat. Once melted, add onion, 1 tablespoon water, and a generous pinch

of salt. Stir to combine and cover and cook until onion is soft and translucent, 4 to 6 minutes. Uncover and continue to cook, stirring frequently, until onion is beginning to brown, 2 to 6 minutes. Remove from heat, stir in lemon juice; set aside.

- For grinding the meat with a meat grinder or stand mixer with meat grinder attachment: Once beef and butter are chilled, grind them together in small batches to ensure that the mixture remains cold, and taking care to ensure a consistent balance of beef to butter in every batch. If not shaping burgers immediately, you can hold ground beef and butter in a covered bowl in the refrigerator for several hours.
- For grinding the meat with a food processor: Working in 2 batches, in a food processor, pulse beef and butter, taking care to ensure a consistent balance of beef to butter in each batch, until finely ground into roughly 1/16-inch pieces, about 20 pulses, stopping to redistribute mixture needed; return to sheet. Discard any long strands of gristle. If not shaping burgers immediately, you can hold ground beef and butter in a covered bowl in the refrigerator for up to 24 hours.
- When ready to cook, divide the ground beef mixture into four (about 4-ounces each) balls and shape into 4 1/2-inch-wide by 1/2-inch-thick patties. Transfer to a large plate, cover, and refrigerate for at least 15 minutes. Slice the remaining butter into 4 equal slices. If necessary, warm the sautéed onions in the microwave, about 30 seconds on high.
- In a 12-inch cast-iron or stainless-steel skillet, heat 1 teaspoon oil over medium-high heat until just smoking. Season

both sides of the patties generously with salt and pepper. Carefully transfer the burgers to the skillet and cook until well browned on both sides and cooked through (for medium rare, cook to 135°), 2 to 3 minutes per side. Transfer cooked burgers to a plate, lower the heat to medium-low, and toast the buns in the skillet, face-down, in two batches if necessary.

- To assemble the burgers, place one patty on the bottom half of a bun. Top with 1 slice of reserved compound butter and a generous spoonful of onion, followed by the top bun. Compress to encourage melting. Repeat. Serve immediately.

Special Equipment:

Medium saucepan, Food processor or stand mixer with meat grinding attachment, 12-inch cast iron or stainless-steel skillet

Notes:

When buying sirloin, which is unlikely to come in perfect 1-pound portions, err on the side of buying a little too much, because you will likely lose some to trimming and grinding.

If you really, really have to, you could probably make this burger with store-bought ground sirloin (or the leanest ground beef you can find) and frozen grated butter, taking care to integrate the butter well and to keep the mixture ice-cold until the patties hit the skillet.

Recipe Courtesy of Jed Portman

Jed Portman is a Kansas City-based writer and the creator of *Midwesterner*, a newsletter about heartland food and drink. He has been writing for *Serious Eats* since 2012 and has also been published in *Field & Stream*, *Men's Journal*, and *Garden & Gun*, where he was an editor from 2012 to 2017.

Learn about Serious Eats' Editorial Process
Updated October 25, 2024
<https://www.serious-eats.com/wisconsin-butter-burger-recipe-8690924>

Recipe by
Carla Williams

RECIPE CORNER

Chicken Mushroom Stroganoff

Ingredients

- 1 lb chicken breast, thinly sliced
- 2 cups fresh mushrooms, sliced (white button, cremini, or baby bella)
- 1 medium yellow onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 teaspoon paprika
- 1 cup chicken broth (low sodium preferred)
- 1 cup sour cream (full-fat or low-fat)
- 2 tablespoons all-purpose flour
- Salt and freshly ground black pepper, to taste
- Fresh parsley, chopped, for garnish
- Cooked egg noodles or rice, for serving

Instructions:

Step 1: Prepare Ingredients

- Slice the chicken breast into thin strips.
- Clean and slice the mushrooms.
- Finely chop the onion and mince the garlic.

Step 2: Brown the Chicken

- In a large skillet, heat 1 tbsp olive oil and 1 tbsp butter over medium-high heat.
- Add the chicken and cook for 4 – 5 minutes until browned on both sides.
- Remove from skillet and set aside.

Step 3: Sauté Onions & Garlic

- In the same skillet, reduce heat to medium.
- Add the chopped onion and garlic, cooking for 3 – 4 minutes until softened and fragrant.

Step 4: Cook the Mushrooms

- Add the sliced mushrooms to the skillet.
- Sauté for 5 – 7 minutes until browned and softened.

Step 5: Make the Sauce Base

- Sprinkle 2 tablespoons flour over the mushroom mixture and stir to coat.



Photo Credit: lilluna.com

- Slowly pour in 1 cup chicken broth, stirring constantly to avoid lumps.
- Bring to a light simmer.

Step 6: Combine & Simmer

- Return the chicken to the pan.
- Add 1 teaspoon paprika, season with salt and pepper.
- Reduce heat to low and simmer for 10 minutes.

Step 7: Finish with Sour Cream

- Stir in 1 cup sour cream until the sauce is smooth and creamy.
- Cook for 3–5 more minutes, making sure the chicken is fully cooked through.

Step 8: Serve

- Serve hot over egg noodles, rice, or mashed potatoes.
- Garnish with chopped fresh parsley.

Notes

- Mushrooms:** Baby bella mushrooms offer deeper flavor, but white button mushrooms work fine.
- Chicken:** For more tenderness, use boneless chicken thighs instead of breast.
- Thickening the sauce:** If you prefer a thicker sauce, let it simmer uncovered for a few extra minutes.
- Gluten-Free:** Substitute cornstarch for flour and serve with gluten-free noodles.
- Dairy-Free:** Use plant-based sour cream and olive oil only (no butter).



FINANCIAL FOCUS®



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Navigating the Government Shutdown: Financial Impact and Smart Moves

Now that the federal government has shuttered many doors, millions of Americans are wondering how this disruption will affect their finances. The answer lies in your personal situation. Here's what to know and what steps to consider.

People relying on safety net programs: There's good news if you depend on Social Security, Medicare or Medicaid: payments from

these programs will continue. The post office remains open during the shutdown, but note that (unrelated to the shutdown) as of Sept. 30th, Social Security payments are no longer mailed. If you haven't already, set up direct deposit or a prepaid debit card to avoid or minimize payment delays. Contact the Social Security Administration for help though expect longer wait times due to the shutdown. And if you're waiting on an IRS

refund to help pay for day-to-day expenses, it could be delayed.

Federal employees: For furloughed workers and those working without pay, you are guaranteed backpay once the government reopens, but the delay can strain household budgets. You may be eligible for support through the Federal Employee Education and Assistance Fund (FEEA). And unlike in prior shutdowns, there is the threat of additional workforce reductions.

Government contractors: Unlike federal employees, contractors typically don't receive retroactive pay. Missed workdays may result in permanent income loss, and delays in contracts and permits are likely.

Small business owners: Businesses that rely on federal contracts or serve government facilities such as cafés, maintenance crews and transportation providers may see a sudden drop in revenue. Additionally, the Small Business Administration is affected and won't issue new loans during the shutdown.

Veterans: You can largely expect business as usual. The VA will continue processing compensation, pensions, and education and housing benefits. And for healthcare, medical centers and outpatient clinics remain open.

Investors: If you are invested in Treasury securities, you will still receive interest payments. The stock market may see some volatility triggered by the government shutdown, which for those with available cash may be a compelling buying opportunity.

How long will it last? Shutdowns are

unpredictable but typically short-lived according to Bloomberg. Since 1976, there have been 20 shutdowns lasting at least a day. The longest, in December 2018, lasted 35 days, according to the Congressional Research Service.

What you can do now: In uncertain times, focus on what you can control. If you're directly impacted, review your finances and build a lean budget that prioritizes essentials like housing, food and transportation. If you have emergency savings, this may be the time to use it. For a longer shutdown, you can ask about financial assistance for many of your bills (e.g., mortgage, utilities, credit cards, car loans, student loans). Just be sure to understand the terms and conditions.

While a government shutdown can be unsettling, taking proactive steps and acting early can help you stay financially grounded. Shutdowns are disruptive, but they are also temporary—and having a clear plan can help you weather the storm and protect your financial well-being.

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The Winner's Circle and more Heroes

by Joyce Johnson



It is near the end of the race and excitement is building as the beautiful white horse named "Dudley" is coming up fast at the rail, now head-to-head with the powerful dark horse that might win, "Darth." The crowd is jumping up and down and yelling, "Go! Dudley! Go!" I praise the Dudley's and all who keep running the race despite odds, because one cannot underestimate the heart of a good horse. Secretariat, the famous racehorse that ran beyond his physical speed and blew us

away with his Spirit and dramatic wins.
If I had buckets of money, I'd donate it all to the animal rescuers... and then I'd con, nag and bribe the Nobel Prize committee to give prizes to Charlie K., and Jane Goodall, several political leaders, and the Ocean Cleanup people. All

of them for cutting to the chase and doing the huge, impossible-seeming, hands-on work of supporting (in the order mentioned) teaching of God; animal empathy, saving the country, and collecting the planet's trash in our seas and waterways. But there is always the presence of negators that badmouth the positive in people and activities, so common now that many of us watch and suspect—if it's loudly criticized or hated, it must be beneficial or true, which borders on funny, almost. So, I propose that we laugh at the Darths, and the snarks (a Victorian term for sarcastic and irreverent), saboteurs, blame projectors and now and then... our own whining fears. We should not



stay in fear of anything longer than to notice it's there, and like our senior citizen center's leader and PCCJ columnist wrote last week, "then self regulate!" Nip that fear in the bud with deep breaths. Here's another fix:

Snark-Proof Appreciation Rants. We earthlings have many good guys and heroes among us, and we all deserve more unpoluted praise (and prayers). So, I pivot now to praise them. I Namaste with respect and

gratitude to those leaders who responsibly collect all data, brainstorm and act with brave, constructive plans to counter our challenges. It is a creative, sometimes miraculous consequential result. Just plain feels good.

I mentioned the Ocean Cleanup first

because it's so huge on all levels. More science truths are being revealed daily, and with that knowing we can no longer be ignorant. We lost two beautiful people who bravely sponsored primo missions. I Namaste [which also means I see God in you] Charlie Kirk, a martyred *Spiritual Torch* that re-lit Christianity, inspired our troubled youth and hearts of all ages around the world. Dear Jane Goodall, *the Grand Dame of Wildlife Protection, and teacher of the love and integral rights of all animals.* She loved the chimps, but said her favorite animal was dogs, by the way.

Animals inspire us! Like a racehorse named Secretariat did, and the Eagle, and

cognitive-talking parrots, and the great whales, and war dogs and horses, all with amazing gifts of intelligence and bravery and love, that mirrors human's somewhat hidden inner power of spirit, community, joy of life, and loyalty to family. I love the adorable people who hit the ground running and *selflessly* jump into turbulent flood waters, muddy ditches, hang off cliff edges, or slip-and-slide on thin ice to save a stranger's life, or a dog, deer, kitty or baby elephant.

I am grateful for our civil servants for jumping into the turbulent three-ring circus of our conflicts, and persist in ways of maintain-

ing order for a diverse people. The graphic "holy" heroes who risk their lives to fight wildfire, or pull people and pets out of fires, race into the scenes of crime, and accidents on the road. Ambulance drivers and emergency responders are beyond defining, because they come from Heart and Soul. There are also great caregivers, spiritual and mental counselors, therapists and healers among us who devote their lives to guide and support those in the snares of drug or alcohol abuse. Life's travail and stress cannot be navigated alone. We need each other. It was designed that way. [Yes, Dudley won].

Upcoming Events Around Town:



Montana's Chamber music NOON NOTES is back and still free at The Shane Center. Noon Notes are stirring performances of our most talented classical and contemporary orchestral

musicians, with fun question and answer interactions with the audience—seniors and grade schoolers. The kids study the artists and music ahead of time and have fun answers for questions the musicians toss out at them. But seriously, higher music forms have been proven to raise our mental and physical state and in many cases heal them. On **Nov. 4th**, violin, saxophone, and piano play together. What a lesson is the harmonious creations of musical medicine!

Us seniors best show up at The Shane Center about 11:45 am to beat the stampede of excited kids off the bus (only a slight exaggeration).

Local Barzaars and Craftshow Marketeers are getting ready for Christmas, and are the one-stop gift shopping choice for many of us because supporting your neighborhood crafters and artists builds strong community, and it's just fun. And, not a small contribution to community. St. Johns Episcopal Church Annual Fall Fest is on **Oct. 25th** at the Emigrant Hall which uses proceeds from vendor bookings and bake and chili sales to help fill the hat for the Friendship Fund, which is financial support for those in need, locally and beyond. For questions or vendor space, call Susan at 406-223-4806.

Doc Ava, the Valley's beloved Veterinarian; owner of the Paradise Valley Equestrian Center, hosts a Fall Market with a variety of vendors and a farm animal petting zoo at the arena off East River Rd. on Rosemary Lane, just a mile or so north of Arrowhead School. That's on **Nov 8th**. For questions, text Ava at 406-823-9836.

The Stories We Tell: How Narratives Shape Culture, Confidence, and Connection

The Yellowstone River never tells just one story. Stand at Sacajawea Park and you'll see a calm stretch reflecting the sky. Walk a few hundred yards upstream, and it churns around boulders, restless and loud. Same river—different story, depending on where you stand.



We do the same thing with our lives and workplaces. The facts may be the same, but the story we tell about them shapes everything that follows.

A supplier misses a delivery. A business owner might think: "They don't value our account." Another option to out thinking could be: *This is a chance to strengthen communication.* Depending on the choice one makes, it will shape whether the team learns or fractures.

A woman gets offered a leadership role. The story in her head might be: "I'm not ready. I'll be found out." Another version: "They see something in me I haven't owned yet." Which story she chooses will shape her next chapter.

Stories That Trap Us...

Some stories act like undertows. They pull us beneath the surface before we even realize what's happening.

Business leaders often get caught in:

- "If I slow down, everything will fall apart."
- "No one cares as much as I do."
- "I have to carry it all myself."

Individuals navigating transitions often hear:

- "I don't have a real purpose."
- "Joy is for other people, not me."
- "If I succeed, I'll lose what makes me relatable."

These stories are powerful not because they're true, but because we repeat them until they feel true. And they quietly shape the choices we make, narrowing what's possible.

Stories That Set Us Free...

Here's the thing: stories aren't fixed. We can rewrite them.

A leader can move from, "I have to do it all" to "My role is to develop people so they can do more."

A woman can shift from, "It's selfish to want more" to "My growth creates space for others to grow, too."

The facts don't change. But the culture—at work, at home, and in our own minds—changes dramatically when the story does.

Three Tools for Rewriting Your Story

You don't need a blank page. Just a willingness to edit.

1. Spot the Narrator - When tension rises, ask: "Who's telling the story right now?" Is it your inner critic, your exhausted boss-self, your fearful side? Just naming the narrator creates distance.
2. Write the Alternate Ending - Play with possibilities. A missed deadline could mean:

- They don't care.
- They're overwhelmed and need support.
- Our systems aren't clear enough.

By exploring more than one version, you create options instead of inevitabilities.

3. Ask the Story Question - Before you act, pause and ask: "Does this story move me closer to the culture, confidence, or connection I want?" If the answer is no, rewrite it.

Why It Matters in Park County

Our county is brimming with stories right now. Tourist season is winding down, and depending on who you ask, you'll hear: "Finally, we can breathe," or "How will we make it through winter?" Both stories are being told, and both will shape how businesses prepare for the slower months.

Park County Art Week filled our galleries and storefronts with creativity, capped by an auction featuring artists whose names are known far beyond Montana. For some, it was proof of our community's vibrancy. For others, a reminder of how easy it is to feel left out.

The Fringe Festival brought new voices and perspectives to Livingston's stages. Some saw it as fresh energy. Others dismissed it as a distraction.

Same events—different stories. The question is, which ones will we choose to carry forward?



The Bigger Picture

Rewriting your story doesn't mean erasing hard facts. Deliveries will still be late. Opportunities will still feel daunting. Loneliness, stress, and fear don't vanish.

But your story decides whether those facts become weights that drag you down or currents that carry you somewhere new.

And when you shift your story, you shift more than just yourself. Employees feel it. Families feel it. Communities feel it.

Your Turn

This week, when something catches you—a staff conflict, a tough decision, an unexpected opportunity—pause. Write down the first story that comes to mind. Then write one alternate version.

Ask yourself: "Which story will help me build what I actually want here?"

The facts won't change. But your future might.

Because leadership, whether in business, in life, or in Park County, isn't about controlling every outcome. It's about choosing the story that allows you, and those around you, to thrive.

Kinerette "Rainy" Martin, SHRM-CP, is a leadership and life coach based in Livingston. She works with business owners, nonprofit leaders, and women navigating change to help them build resilience, clarity, and confidence. Learn more at coachrainy.com.

Breakthrough for Hereditary Disease

by Nurse Jill

Formerly known as “hereditary chorea,” Huntington’s disease was brought into focus in 1872 by Dr. George Huntington when he authored a concise but precise account of the disease’s progression in one of his patients to be published in the *Medical and Surgical Reporter of Philadelphia*. At that time the most prominent symptom was involuntary muscle movements in various muscles, usually beginning in the face but eventually involving all extremities until the person suffering from the ailment was described as “dancing.” Huntington correctly described the disease as progressive and while he made many speculations of its cause, he admitted that the current treatments (typical misguided tonics, purges, and emetics common in those days) were ineffective for the hereditary form of the observed disease.

In Huntington’s original report on what he termed a “medical curiosity,” he asserted to his reading audience that “we... must trust that the science, which has accomplished such wonders, through the never-tiring devotion of its votaries, may yet ‘overturn and overturn, and overturn it,’ until it is laid open to the light of day.” And while he himself didn’t make much progress into the treatment or understanding of Huntington’s disease, the committed scientists who have come after him have.

Huntington’s disease is a neurodegenerative disease that progressively makes muscle movement difficult and unpredictable. The gene responsible for the disease is the Huntington gene, which is present in everyone’s DNA; but in those with Huntington’s disease this gene is faulty, causing deterioration not only in muscle activity, but also in mental and

emotional abilities. Huntington’s disease is genetic. This means that if one parent carries the faulty gene, then their children have a 50/50 chance of developing the disease themselves. If both parents carry the gene, then the children have a 75 percent chance of developing the disease. Huntington’s usually begins to rear its head between the ages of 30 and 50 years of age, though there is a rare juvenile form of the disease when symptoms begin before the age of 20. Symptoms usually start mildly



with muscle movements that are involuntary (chorea). Other symptoms include: difficulty making intentional muscle movements, difficulty with memory, planning, or organization, mood changes such as more irritability or frustration, or tasks begin to take longer to finish. Everyone is different and may experience different symptoms. Most people live 10 to 25 years with the disease before succumbing to complications of decreased muscle strength.

Most treatment options include different therapies and medications aimed at managing symptoms, but no treatment has yet been found to slow the progress of the disease. While scientists have made strides into understanding the faulty gene process (though the cause still eludes them), slowing down the process has been somewhat tricky. This is why when uniQure made their promising clinical trial results

an 8-hour brain surgery where small catheters are inserted into specific areas deeply within the brain, used to inject a benign shell of a virus containing microRNA that actively and continuously decreases the activity of the faulty gene, and lowering the amount of Huntington protein produced—in turn, resulting in a slowing of disease progression. While this is just one early stage of a lengthy process to get the new treatment approved (and to prove its efficacy), the result has the Huntington’s disease community buzzing with hope for longer and higher quality lives. The company uniQure has already indicated that they plan to attempt fast-tracking the FDA approval process. If they are successful, the treatment could be available in late 2026. As promising as all of this is, the price tag and the required 8 to 10 hour invasive surgery may prove to be a hurdle for some. No one has speculated on cost or availability as of yet, but it is likely to be expensive both in cost of treatment as well as cost of the surgery and subsequent hospital stay. Huntington’s disease has been described as having Parkinson’s, Alzheimer’s, and ALS all at once,—thus, any progress, from uniQure or any of the other small handful of companies working on treatments is welcome news for those suffering from the disease and for their loved ones who have likely watched more than one person suffer due to the genetic property of the illness.



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park@montana.edu or 406-222-4156



Enjoy an afternoon with friends at this hands-on charcuterie class! We will learn several techniques and create a fall inspired board for you to enjoy!

\$20 per person includes class materials and instruction, non-alcoholic drinks and snacks.

charcuterie: *char·cu·te·rie:* /,SHär'kōödärē/: cold cooked meats

UPCOMING EVENTS SCHEDULE

OCTOBER 2025

THEME: FALL FUN!

FRI 10/10

PARENTS NIGHT OUT
Livingston Rec Center
Friday, October 10
5:30 - 8:30 PM
Drop the kids off for games, fun, & activities while you enjoy a night out!

FRI 10/24

SPOOKY SKATE NIGHT
Livingston Rec Center
Friday, Oct 24
5:30 - 8:00 PM
A spooky night of Skating with the family.

SAT 10/25

HALLOWEEN TRUNK OR TREAT
Livingston Rec Center
Saturday, Oct 25
1:00 - 4:00 PM
Wear your costume, visit community trunks, play games, and enjoy a safe afternoon of treats.

MON 10/27

LITTLE DRIBBLERS BASKETBALL
Oct 27- Dec 13 - Saturdays Only!
Little Dribblers Basketball introduces kids in grades PreK-2 to the basics of basketball through fun, age-appropriate games and activities.

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MORE INFORMATION





The Best of Park County *Winners!*

These feature articles were all written by
Park County Community Journals Managing Editor Tony Crowder.

9TH ANNUAL BEST OF PARK COUNTY Voted Best New Business, *Style Society*

It was nearly a year to the date of launching our 9th annual Best of Park County readers' poll in late August and no coincidence that Clyde Park-native Tori Johnson shared her dream of opening a salon in Park County—her 10-year plan unfolding in 12 short months after renovating a new space located at 120 E. Park Street, now Style Society, a laid-back luxury salon in historic downtown Livingston.

Tori doesn't go to work most days—she owns and manages a salon open six days a week, Monday through Saturday, doing not only what she loves, but something she does well and with pride. The 100th Annual Roundup Rodeo Queen spent her youth at Shear Image Styling Salon, the source of her inspiration to become a hair stylist, a path she followed to the Bozeman Academy of Cosmetology shortly after graduating from Shields Valley High, receiving her degree in 2021.

Tori's vision defies your typical salon experience. What distinguishes Style Society Salon, she says, is communication, explaining that "It's really all about the client and understanding what they need based on their lifestyle. Where we are soaring high is client experience."

Her person-first process begins at the door with refreshments—coffee, bubbly and light bites offered to each client—followed by an individualized consultation on current management routines—washing and styling; all things before, during and after showering—stylistic preferences, personalized considerations for clients and their specific goals.



Tori Johnson, Jawea McClain and Trinity Troung of
Style Society, New Business of the Year Winner.

All clients are then treated to shampooing and conditioning, neck and scalp massage, and complimentary hot towel treatment prior to hair sculpting—comprehensive, therapeutic

and tailored to each individual. Johnson also trains clients to recreate the "salon look" at home. Seeking feedback, she says, is essential, a continuous exchange between consumer and provider from one appointment to the next, creating an open, welcoming space for all clients to feel confident and satisfied—the reason she believes Style Society is growing so quickly.

Johnson claims to personify an upcoming generation of stylist—a self-proclaimed wellness professional pioneering new techniques and offering guidance for open-minded clients receptive to trying new things, prioritizing self-care and paying slightly more for superior service.

"This isn't just a haircut," says Johnson, "it's an elevated experience. Livingston is missing luxury."

Tori had worked at Meraki Beauty Bar, located in the Delmar Point on US Highway 10, for three years when on March 8th she began renovating her new location. In only 56 days, she and her partner Reed Hartman with support from friends and family transformed the dilapidated space into a modern salon by restoring original hardwood floors, lime washing walls, and installing ceramic fixtures before opening shop on June 20th—preserving the buildings historical features in an organic, clean and minimal fashion with posh post-modern flare plastered in chrome and leather.

"I put a lot of love into the place," she says. "With it being a historic building, you can imagine the plumbing and electrical issues we were dealing with—from old cast-iron pipes to

See Style Society, Page 2

And the *Winners* are...

New Business

1. Style Society Salon
2. Engine Room Deep Dish Pizza
3. The Gem Neighborhood Café & Grocery

Dinner Restaurant

1. Campione
2. Neptunes Taphouse & Eatery
3. Fainting Goat Pub

Lunch Restaurant

1. Jackalope Provisions
2. The Office Liquor Store & Lounge
3. Gil's Goods

Breakfast Restaurant

1. Pinky's
2. Northern Pacific Beanery
3. Faye's Café

Restaurant Service

1. Campione
2. Fiesta En Jalisco
3. Fainting Goat Pub; Gil's Goods; Los Pinos Mexican Restaurant; The Office Liquor Store & Lounge



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Style Society from page 1

flickering warehouse lighting. Every detail was thought out to ensure both the client and service provider are in the best, uplifting environment."

She recruited two other stylists—Trinity Troung and Jawea McClain—and may soon be expanding to include a fourth member in November. Her criteria for joining Style Society is simple—explore your options; ensure the salon is a good fit for everyone involved; embrace your niche; collaborate; learn something from the girl in the chair next to you.

"I want this to be an equally great place for everyone involved, including staff"

she says, "offering anything I would have needed when I was a chair renter myself." Her business uses a booth rental model yet Johnson emphasizes community



and team.

Johnson also carries hair treatment products and extensions, prioritizes quality control and offers specialized recommendations for each client to leave with a fresh, new style easy to maintain.

"I am just so grateful that my vision was reciprocated. What I am looking for, there are clients seeking that same experience. It doesn't feel like work. I don't have a job. People pay me to make them look beautiful and confident."

For more information about services and business hours or to schedule an appointment, visit <https://stylesociety.glossgenius.com>.

And the Winners are...

Salads

1. Engine Room Deep Dish Pizza
2. Gil's Goods
Montana's Rib & Chop House
3. Jackalope Provisions

Sandwiches

1. Matt's Old-Fashioned Butcher Shop and Deli
2. Pickle Barrel
3. Campione B-Sides

BBQ

1. Follow Yer' Nose BBQ
2. Up In Smoke BBQ
3. Montana's Rib & Chop House

Burger

1. The Office Liquor Store & Lounge
2. Gil's Goods
3. Bad Burger

Pizza

1. Gil's Goods
2. Engine Room Deep Dish Pizza
3. Rosa's Pizza

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The story here is not that Murray Bar is arguably the best dive in all of Montana—prove me wrong or call it prejudice—but that the bar was raised with a relatively recent change of hands in February 2024. Chris Brunckhorst and Sarah Lester inherited and preserve, via purchase, a legacy championed by the likes of Anthony Bourdain, Sam Peckinpah, Robert Redford and other celebrity guest appearances over many years. And to this day, nothing embodies a Livingston Saturday Night more than the sanctified watering hole where on weekends local live music reverberates throughout the streets of downtown.

to conjuring up allure and combating banality—a seven-day battle won with equal parts brains and brawn, a tall task tackled by the fabled Hungry Giants. With enormous variety the menu is supplemented weekly with entrée and appetizer specials for unrelenting novelty and appeal to complement quality food staples spanning pizza, burgers and more.

The Murray Bar & Gil's Goods combined to place 1st in Pizza, tied for 1st in Draft Beer, 2nd in Burgers, 2nd in Dessert, tied for 2nd in Salads, 3rd in Lunch Restaurants, 3rd in Bar/Tavern/Pub and tied for 3rd in Restaurant Service.

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Coffee Shop

1. Coffee Crossing
2. The Perk on Park
3. Coffee Creek Espresso

Bakery

1. Wild Flour Bakery & Café
2. Engine Room Deep Dish Pizza
3. The French Hen Bakery

Dessert

1. Engine Room Deep Dish Pizza
2. Gil's Goods
3. Montana's Rib & Chop House

Caterer

1. Crazy Mountain Catering
2. Follow Yer' Nose BBQ
3. Zac's Montana Kitchen

Vegetarian/Vegan/ Gluten-Free

1. Foodworks
2. Jackalope Provisions
3. Neptunes Taphouse & Eatery

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Editor's Choice Feature: Gardiner's Greatest The Good Food Place

Chef Daniel Koser joined Big Sky Baked and Loaded, a food truck initially based in Billings before successfully relocating the concept to Gardiner in partnership with owner Kate Mysse. Koser, the youngest of 10 siblings, was raised in a German-Austrian family in the west coast mecca of Asian fusion style cuisine—Seattle, the birthplace of his appetite for cooking and inspiration for the philosophy he expresses in an eclectic menu at his new test kitchen on US Highway 89 just a few miles north of Yellowstone National Park—ideal grounds for dishing out elevated Asian-fusion street food



to international tourists from a location he built by hand and opened on July 4th of this year.

Koser's culinary approach was forged slowly over many years under the tutelage of nameless but gracious gurus—a studious, persistent disciple of experience and observation, self-taught with relatively little formal training yet abundant in desire and gratitude. Using quality ingredients sourced locally, he integrates a homegrown skillset and distinct style to produce poké, stir-fry, and flaky potato recipes with an idiosyncratic twist boasting complex flavor profiles prepared in a French-style kitchen. Take for instance; steamed white rice fried lightly in olive oil, pan-roasted edamame marinated in ginger and soy, basil, garden-fresh scallions, serrano pepper sauce, bacon and sirloin steak, topped with sour cream and cranberry BBQ sauce.

Editor's Choice Feature: The Gem

Neighborhood Cafe & Grocery

The one-stop-shop downtown premiered this summer serving Bozeman-based Roly Poly Coffee Co., growing to include gourmet grocery items, pastries (credit Karen Henderson of Engine Room), breakfast sandwiches, craft beer, a nifty little boutique wine selection and a variety of other niche items, in modernized digs on Lewis Street in Livingston. This jivey little collective centers on top-notch artisanal coffee roasted by Texas-native Taylor Wallace, whose empire arose from modest beginnings—slinging drip from the back of a pick-up in the dead of a Montana winter. Partnering with Livingston resident Colin Frazer, the two men have erected a space for socializing with friends and shopping the basics—ritzy chips and crackers, European tinned fish, hearty pastas, local eggs and milk, and more.

The Gem won 3rd place in Best New Business.



And the **Winners** are...

Bar/Tavern/Pub

1. The Office Liquor Store & Lounge
2. Fainting Goat Pub
3. Murray Bar

Retail Wine Selection

1. The Gourmet Cellar
2. Town & Country Foods
3. Albertsons

Restaurant Cocktail List

1. Neptunes Taphouse & Eatery;
- The Owl Lounge
2. Fainting Goat Pub
3. 2nd Street Bistro

Restaurant Wine List

1. UnWined
2. 2nd Street Bistro
3. Campione

Draft Beer

1. Murray Bar;
- Neptunes
2. Katabatic Brewing Co.
3. Fainting Goat Pub;
- The Office Liquor Store & Lounge

Editor's Choice Feature: Moshi Foods

Worlds collide in a highly compact but diverse menu filled with savory Asian, American, and Mediterranean-inspired cuisine plus decadent dessert offerings—off the main drag and into the grid sits Moshi Food,



Left to right: Sari Mustain, Marcos Mustain, and Leanne Mitchell



Sous-vide Muddy creek ranch New York Strip steak served with miso-butter mushrooms, fried garlic and fresh herbs

a seasonal food truck planted at the Neptunes Brewery beer garden on L Street in Livingston. Husband and wife duo Marcos and Sari Mustain scour the planet in search of traditional, yet vibrant flavors and aromas brought to life in Montana using locally-sourced ingredients and outstanding culinary prowess procured through years of collective experience—adding just a touch of ingenuity for flare.

Fueled by passion and creativity, frequent menu changes maintain key ingredients with slight variations including; Singapore-style duck sausage bao buns; pan-seared Alaskan salmon floated in Thai curry (add optional chili peppers to bring the heat); Lebanese inspired Shawarma made with local beef or chicken; and coconut-infused Wilcoxson's vanilla ice cream as affogato—topped with German caramel, if it suits your fancy.

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New Category: Bakeries The French Hen

Julia Child-protégé Michele Lisback opened her doors at the wrought-iron fortressed café shrouded in blue on Callender Street this summer following a stint in Paris baking artisan-style French bread at the prestigious Le Cordon Bleu academy, refining her technique before returning to command a newly renovated space on the fringe of downtown Livingston. The French Hen and her crew of two rise each morning thrice weekly, bestowing European culinary lore upon the Park County community—replicating an intricate method to cooking coupled with supreme quality fashioned in rural southwestern Montana.



Lisback also offers catering and custom cake baking and design for weddings and other celebratory occasions. Stay tuned for seasonal soups, chili and bread coming soon.

The French Hen placed 3rd in Bakeries.

And the Winners are...

Retail Beer Selection

1. Town & Country Foods
2. Albertsons
3. The Office Liquor Store & Lounge

Retail Liquor Selection

1. Spirits State Liquor Agency
2. The Office Liquor Store & Lounge
3. The Buckhorn Saloon

Hardware Store

1. Livingston's Ace Hardware
2. Riverside Hardware
3. Kenyon Noble Lumber & Hardware

Bank

1. Sky Federal Credit Union
2. First Interstate Bank
3. Bank of the Rockies (Livingston)

Massage Therapist

1. Montana Massage –
Jessica Haerr;
Williams Therapeutic Massage –
Mary Williams
2. Montana Body Therapy –
Riley Madigan
3. Crazy Woman Massage –
Elli Becker

Expect a new selection each week with an assortment both sweet and savory, including croissant-dough cinnamon rolls, pillowy pumpkin chocolate chip cookies, berry Danishes, bagels, and timeless treats like pain au chocolate.



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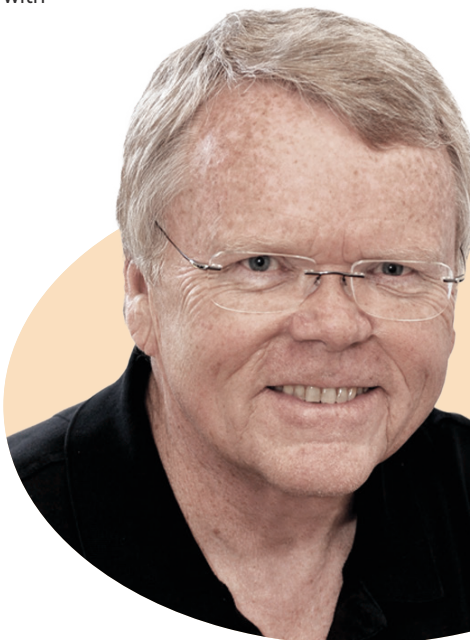
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New Category: Cocktail List (Editor's Choice Feature)

2nd Street Bistro

The prolific Murray-based Bistro is any food connoisseur's ultimate scratch kitchen—elegantly composed Old-World cuisine with Spartan-like devotion to culinary discipline and aesthetics leaves little room for anything short of perfection in the mixology realm, a standard co-owner Jessi Perdan and her team excel above and beyond by producing spirited cocktail lists worthy of editorial honors. Quirky combinations of unconventional liqueurs, handcrafted syrup infusions, freshly squeezed juices and more compounded to surface an eccentric collection of both traditional concoctions and original creations with seasonal undertones.

The current lineup features floral, earthy, smoky and citrusy boozy beverages capturing the essence of summer. Ain't No Flower Child merges Aquavit (an herbal spirit distilled from grain or potatoes with Scandinavian origins), Amaro Nonino (a grappa-based Italian digestif imbued with alpine herbs and botanicals), lemon, St-Germain (a French elderflower liqueur), Galliano (a slightly sweetened vanilla-anise liqueur) and lavender—delightfully bitter, balanced and subtly sweet. Try the Small-Town Gossip or classic White Negroni before hitting the distinguished



wine list. And to whom it may concern: Bring back the Bitter Truth!

2nd Street Bistro placed 2nd in Wine List and 3rd in Cocktail List.

New Category: Restaurant Service

Campione

Campione has clearly enjoyed recognition far exceeding the minuscule prestige of our measly readers' poll—included in the *New York Times* 2023 Restaurant List, nominated for a James Beard Award, and featured in the auspicious *Food & Wine* magazine—but it's worth noting the culinary Goliath received honors from our readership for best restaurant service,—and rightfully so, in all respects. It's no secret that the food at Campione is excellent but often overlooked is their devout hospitality renewed daily with composure, courtesy and consistency.

Led by Jeff Galli, the Campione team endures immense volume six days a week throughout the warm season and rarely, if ever, falter under pressure—at least not in my personal, albeit anecdotal experiences, nor alleged in local opinion. A small tight



knit staff with little turnover conveys sturdy front-of-house leadership on which the battle-tested crew follows suit into seasonal warfare.

Campione won 1st place in Dinner Restaurant, 1st place in Restaurant Service, and 3rd place in Wine List.

And The Winners are...

Automotive Repair

1. American Automotive
2. A-1 Muffler & Auto Repair
3. Cold Smoke Automotive

Veterinarian Clinic

1. Sleeping Giant Animal Clinic
2. Colmery Veterinary Hospital
3. Livingston Veterinary Hospital

Salon/Barber

1. Style Society Salon
2. Lyons Mane Salon
3. Quinn's Barbershop

Dentist

1. Livingston Dental
(Tony Frederickson, Kevin Scott, Paul Gilroy)
2. Yellowstone Dental
(Trevor Strupp)
3. Community Health Partners
(Rob Andersen, Nick Van Ess, Mikayla McLaughlin)

Chiropractor

1. Raney Chiropractic
(Dr. Brady Raney)
2. Mountainside Family & Sport
(Dr. Kari Collver)
3. Peak Performance
(Dr. Ryan Herold)

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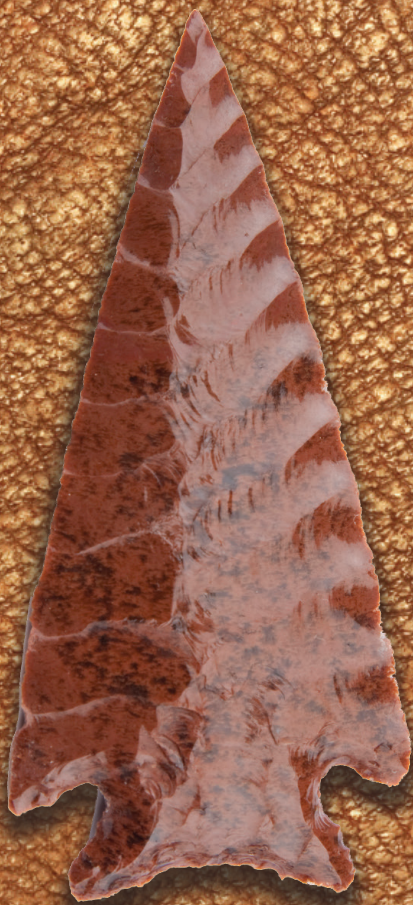
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And the **Winners** *are...*

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1. Parks Reece Gallery
2. Livingston Center for Art & Culture
3. Medicine Bird Gallery

Fly Fishing Shop

1. Dan Bailey's Outdoor Co
2. George Anderson's Yellowstone Angler
3. Yellowstone Sporting Goods

Music Venue

1. Pine Creek Lodge
2. The Old Saloon
3. The Attic

Local Festival/Event

1. Livingston Farmers Market
2. Livingston Roundup
3. Livingston Depot Center's Festival of the Arts

New Category: Salads
**Engine Room
Deep Dish Pizza**



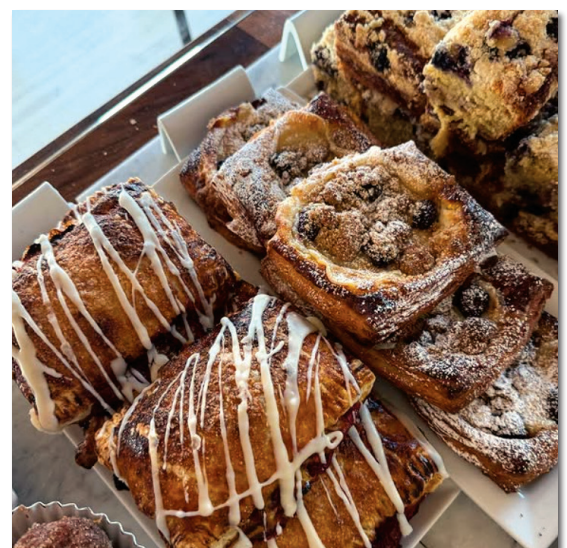
What began alongside the Dreamboat Market just two years ago has since evolved into a full-scale Chicago-style pizzeria and absolute powerhouse establishment in downtown Livingston, spearheaded by veteran chef Karen Henderson, who revamped the space at Second and Callender into an ultra-chic, rustic eatery with unmatched ambience. Henderson, winner of Cupcake Wars on The Food Network in July 2012, has over 25 years of experience in catering, baking and cooking with origins in California—where she started her first business, Lila & Sage, in Murphys.

Engine Room's core concept, deep dish and Neapolitan-style pizza, was expanded to retain pastries and sandwiches offered at the original location and includes homemade soups, Montana microbrew draft beer, old and new world wine, and superb salads reaping high praise from locals for fresh ingredients combined to create a concise yet eloquent menu.

Elect for delectable simplicity with arugula tossed in citrus vinaigrette

topped with pecorino and pickled red onions. The Chefs Chop unites chicken with soppressata (dry salami made from pork), olives, tomato, pickled onion, mozzarella, Parmesan and house balsamic for an avantgarde Italian-style salad; and for my personal favorite: the Orchard, combining seasonal fresh fruit, toasted nuts, dried fruit and Gorgonzola drenched in tangy house balsamic dressing for a dynamic finish.

Engine Room took 1st in Salads, 1st in Desserts, 2nd in Best New Business, 2nd in Bakery and 2nd in Pizza.



New Category: Vegetarian/Vegan/Gluten-Free

Jackalope Provisions

The almighty Lewis and B Street corner airstream vanishes each September but for a loyalist following lingers fondly in our hearts until late Spring—when the wintery apparition suddenly reappears without notice for those few who abstain from social media at the expense of being in the know.

Feel implored to take full advantage of this fleeting time when Livingston northsiders Jacqui and Bryce Colt-Hulet station themselves at the Old Lincoln School in solidarity with Montana’s celebrated agricultural community—showcasing the local economy’s best in class (Black Dog Farms, Todd Family Meats, Fairhaven Colony and more) with fabulous farm-to-trailer foods featuring exceptional ethnic and stylistic diversity rotated weekly, reflecting both culinary range and product availability, incorporating microgreens, legumes, and other crop staples from the Shields to Flathead Valleys to create a condensed yet robust menu.

Jackalope’s selection accommodates vegetarian, vegan and gluten-free



dietary restrictions with chilled salads (for example, roasted squash and kale panzanella with roasted onion balsamic vinaigrette) and power bowls (fruits, vegetables, grains and other fresh ingredients combined for optimal nutritional value and caloric density—add optional shredded local chicken for a protein boost). Weekly entrées like bison tamales in spicy cherry mole and Argentinian-style brisket served with fresh chimichurri integrate local animal products and Latin cuisine. But the Mediterranean-inspired curry lamb and beef meatballs with pickled onions, yogurt, and farro, for myself personally, took the proverbial cake this summer.

Jackalope placed 2nd in Vegetarian/Vegan/Gluten-Free, 1st in Lunch Restaurant, and 3rd in Salads.

Editor’s Choice Feature:

Campione B-Sides

This self-proclaimed experimental pop-up kitchen burst onto the scene need not riding the coattails of its renowned predecessor, justifiably earning in short

order no less a third-place finish in the sandwich category, superseded in part by mere popularity and reputation. Behind the display case from week-to-week this summer emerged wistfully curated sandwich and salad recipes featuring full-spectrum culinary representation—braised oxtail and angus brisket, marinated flanken, Wagyu beef short ribs, grilled eggplant and heirloom tomatoes... tempered in herbs, earth, vinegar, citrus, spice and a wide array of sauces... slathered on freshly baked focaccia, grilled flatbread, stecca, miso buns and more.

Just a few to name, the A-lister Campione team led by Chef Adam Boehler featured; Japanese-inspired Pork Katsu Panko cutlet smothered in smoked trout tonnato (a creamy Italian sauce traditionally made from tuna, anchovies and mayo served complimentary to veal in the Piedmont region) topped with pickled Meyer lemon and purple cabbage slaw on miso shokupan (a buoyant milk bread bun infused with miso paste); and my personal favorite Berbere chicken—coated in a spicy, aromatic concoction commonly found in Ethiopian and Eritrean cuisine, with pickled red onion, herbed yogurt and arugula served on focaccia.

B-Sides placed 3rd in the Sandwich category.





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Your Ageless Wellness Column

Garrick Fulmer-Faust, Executive Director, Park County Senior Center

Community on Pause: Rediscovering Our Place and Purpose

I'm writing this from just outside Annapolis, Maryland, where my partner Heather and I attended a celebration of life for her father, **James Fay**, a professor of music at **Northern Virginia Community College** for forty-nine years—and, by every account, a truly stellar human being.

The stories shared about him were beautiful—not only about his talent, but about his compassion, curiosity, and the quiet ways he lifted others. Among the guests were several gentlemen from a men's support group James had been part of for many years.

It wasn't a new group—it had been meeting, in one form or another, since the end of the Vietnam War. Back then, men returning home from combat were trying to re-enter a world that had shifted

under their feet. They had been through trauma, loss, and confusion—and they were stepping back into a society that was changing fast.

The women's liberation movement was gaining ground. The old rules for what it meant to be a man or a woman were being rewritten in real time. Those men's groups were born out of necessity—a safe place for veterans to talk, express what they'd been taught to bury, and learn a new kind of strength: emotional honesty.

Watching those men at the service—gray-haired now, but still connected by something deep and unspoken—reminded me how powerful it is to belong to a circle. How rare it's become.

The Shifting Ground Between Us

After World War II, a similar upheaval

happened. With so many men overseas, women stepped into factories, shipyards, and munitions plants to keep the country going. They became welders, riveters, engineers—the backbone of the home front.

But when the war ended, they were told to go home and trade in their uniforms and independence for aprons and domestic quiet. For many, it was a forced shrinking of identity. They had discovered their own capability—their independence, intelligence, and strength—and now they were being asked to forget it.

Meanwhile, men returning from the front were carrying invisible wounds—trauma that had no outlet, no language. Society told them to "be strong," get back to work, keep it all inside. So they did.

And slowly, both men and women began to lose something essential: a shared understanding of each other's struggle.



Then & Now

Fast-forward to today, and the confusion around identity and purpose hasn't gone away—it's only become louder. The roles that once gave us direction have dissolved, but we haven't quite learned how to replace them.

We've become a society that values independence above all else. But somewhere along the way, independence turned into isolation.

- We built bigger houses but smaller tables.
- We communicate more, but connect less.
- We scroll through lives instead of sharing them.

And as those old communal rhythms faded,



something deeper went missing—the daily rituals of caring for and being cared for. The village. The porch conversations. The shared purpose that came from simply showing up for one another.

Community didn't die—it just fell asleep. It's been paused, waiting for us to press "play" again.

What We've Lost

When we lost community, we lost practice—the practice of listening, showing up, and knowing each other's stories.

We lost our elders as teachers, not because they stopped being wise, but because we stopped asking. There was a time when experience was our greatest currency—when those who had lived through the most were our natural guides. Now, too many seniors are left feeling invisible, sidelined, or worse, unnecessary.

But they are not unnecessary. They are untapped.

Every senior in our valley carries skills, stories, and insight that no book or YouTube video can replace—the ability to fix, mend, cook, create, nurture, and lead. The patience that only comes from years of doing, failing, and trying again. These are the very qualities that build community—and they're exactly what we need to bring back.

Rediscovering Our Place

To be consulted, you have to be *available*. That's the part many forget. Wisdom can't reach others if it stays isolated.

The first step to rediscovering our place in the community is simply showing up. Be seen. Be part of the conversation again, share your stories, your knowledge and your time.

That's what we're rebuilding at *The Hub* and the *Park County Senior Center*. We're creating more than a fitness space—we're restoring the old village heartbeat. Every class, every cup of coffee, every chat in the hallway is a small act of reconnection.

When people gather—when they look each other in the eye and listen—something ancient

awakens. The same thing those men's groups found after Vietnam. The same thing that kept families strong through every long Montana winter.

A Call to Arms the Hub's Challenge

Community hasn't been lost—it's just been *paused*. And this winter, *The Hub* is pressing "play." We're calling on our community—especially our seniors—to step forward and share your gifts. Whatever they are.

- We need teachers and storytellers.
- Cooks and quilters.
- Musicians, mechanics, carpenters, dancers, and gardeners.
- We need those who can fix things—and those who can fix a bad day with a kind word.

Come lead a class, host a workshop, share your craft, or simply visit and listen. *The Hub* is your space—a living, breathing community organism that grows stronger every time someone steps inside and says, "I still have something to give."

This winter, let's warm our valley with connection. Let's remind one another that belonging was never gone—it was only waiting for us to remember.

Garrick Fulmer-Faust is a certified personal trainer, nutritionist, and life coach specializing in senior wellness. He serves as Executive Director of the Park County Senior Center and founder of The Hub, a new fitness and wellness center designed for seniors and mobility-challenged individuals. Garrick's mission is to help people discover strength, confidence, and purpose at every stage of life.

The Hub is located at the Park County Senior Center, 206 S. Main St., in Livingston. Questions? Comments? Would you like a tour of the center? Contact Garrick by email or phone, garrick@parkcountyseniorcenter.org, 406-333-2276 or 406-333-2107.

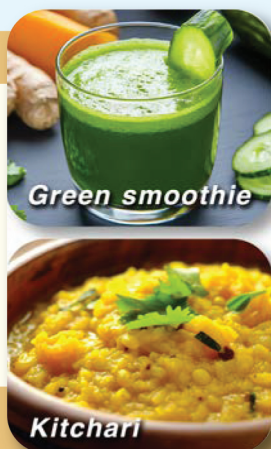
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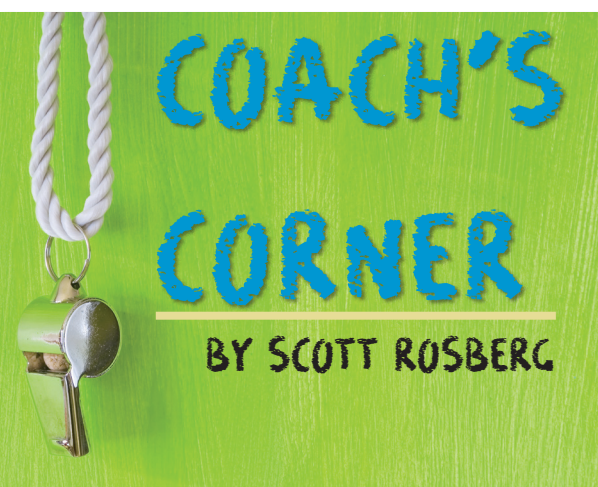
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WRAPPING UP THE FALL SPORTS SEASONS



Over the next few weeks, fall sports seasons across the U.S. and here in Montana will be wrapping up. This can be a time of great excitement and anticipation, as teams prepare for post-season tournaments with dreams and goals of an eventual state championship.

However, it can also be a time of sadness for coaches and athletes alike, especially if the season didn't go the way we had hoped it would back

in August. So much of how we feel about it is based on the results we have attained. Late

in a season we sometimes play the "coulda", "shoulda", "woulda" game and wonder what might have been if we had done things

differently. Or we look back and think

how glad we are that we chose to

do things the way we did, for they

produced many of the results

we desired when we started our

seasons a couple of months ago.

When reflecting on a season,

one key area for coaches to focus

on is **impact**. What kind of an

impact did you have on your kids

and teams?



- As you come to the end of your season and you look back on all that happened, can you say that you helped create an experience for your kids that was worthwhile and significant?
- What will your seniors look back on and say about their final experience playing in your program was like?
- What can you do with your teams in the future to ensure that they will always remember their time with you in the best way possible?

What Can You Do Now?

While there is not too much you can do at this point in your season to create an entire season's worth of significant moments of impact, you can still do some things to help your kids make the last days and weeks special.

First, focus on doing just that. Help them to have

the end of their season be a special time—right now. Of course, scoreboard success will help with this, but scoreboard success is something you have very little control over. What you do have control over are your practice and game preparation, your focus on character and sportsmanship, and how you treat your kids.

Prepare for your final practices and games in a manner that keeps things fresh for your players, while maximizing your time and all that you have put in this year. For practice, try running new drills that work the skills you most want to have them prepared for. Mix things up compared to what you have been doing all season. For games, this is the time to "let them play." You have taught and worked with them all season to be able to perform and compete at a high level.

While you want to keep things fresh, don't overload them with too many new things. At the same time, though, this is also a great time to throw in a new wrinkle or two in order to have some extra "arrows in the quiver" and to help them feel like they have an advantage over their opponents.

Also, make sure you continue to emphasize **good character** and **sportsmanship**. Just because the stakes are higher doesn't mean you can slack off on being accountable to your standards at this time. In fact, it is precisely in more pressure-packed, emotional moments that you need to be your best selves.

Coaches often talk about wanting to "**play** our best at the end of the year"; we should also **be** our best when it comes to character and sportsmanship.

Finally, make sure you continue to work to provide your kids with a great experience.

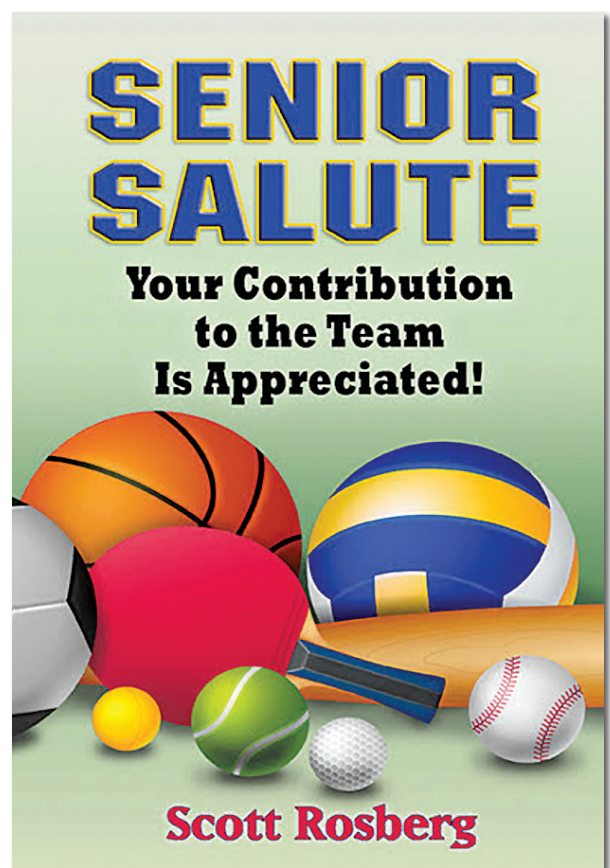
By changing up a couple routines and focusing on keeping things fresh, you will help create an environment that has them wanting to come back for more. If you don't have games until the weekend, consider giving them Monday off, or make it a day for watching game film and having a pizza party. Then get back to practice on Tuesday-Thursday.

Stay Positive and Understanding

You should also keep treating kids in the most positive way possible. Check

in with them and make sure they are feeling good about the final push to the end. Keep them motivated and excited to be part of the program. Inspirational messages and quotes can continue to provide great insight and meaning. Help them see the light at the end of the tunnel is near, and it is time to make the absolute most of their time together.

Remember that your seniors are going through some emotions that the other players are not dealing with, so help them to navigate through the end of their high school career in your sport. Every year that I have coached high school teams, I have told my seniors the following, "Pack every moment with everything you have because you won't believe how quickly it is going to go. Make sure you finish it the way you started it—by giving everything you have to your team and to the experience.



You want to make sure you can look back on the season and say, "I'm so glad I did ...," instead of "I wish I would have..."

Before you know it, your season will be over. What are you doing to make the most of your last few weeks together with your team?

Have a great end to your seasons and good luck to all of you who make the playoffs in your sport!

I wrote my book, **Senior Salute, for coaches and parents to give to their senior athletes at their Senior Nights or End-of-Season Banquets. It has seven team themes that have been prevalent in their athletic lives and will be part of their future lives:

Character/Integrity, Trust, Passion, Toughness, Accountability, Teamwork, and Success. There are numerous quotes supporting each theme, and the inside front cover is set up for you to write a personal

note to your senior athlete. If you are interested in finding out more about **Senior Salute** or getting it for your senior(s), check out the shop page on my website, **slamdunksuccess.com**. You can order them from there or email me at scott@slamdunksuccess.com, and I will get them to you ASAP.

If you would be interested in having me speak to and work with your team and help you learn the steps to becoming the best team you can be – no matter what kind of team it is – email me at scott@slamdunksuccess.com, and we can connect to see how I might be able to help you, too.



**SlamDunk
Success**

To check out more materials from Scott, go to his website SlamDunkSuccess.com. You can email Scott at scott@slamdunksuccess.com.

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Fall 2025 Checklist

- ☐ Make appointment to review next years' plan
- ☐ Compare Rx Plans & Medicare Advantage Plans
- ☐ Make changes to my current drug plan

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"Enjoying the Journey"

by Lois Olmstead



It's hard for me to tell if there's more talk about the changing seasons in the spring or in the fall. Seems to be more bus tours to see New England in the fall than there are to see springtime in the Rockies. My personal time in seasons is not about apple blossoms and falling leaves. It's more personal than that. I wrote earlier about coming to a decision in April right after my birthday that I needed to downsize. I could live on less in less space. By selling my property on two lots, a four bedroom, two and a half bath house with a garage and rental cottage in the backyard, I could have a simpler lifestyle at my age. So, I contacted a realtor and listed

my Clyde Park property. I rented a storage unit and started putting my disbursement plan into action... Christmas decorations and things to sort when the snow gets deep (winter season) got boxed up. I told my grandkids, "Grammi was going to downsize" and asked them to upsize! I love living in Clyde Park, but a simpler lifestyle means not driving the 20-mile trip back and forth to work every day, dodging deer, moose, elk and now turkeys, too! Last Sunday, a black bear ran across the highway in front of me! The next step in my plan was to look for a small house in Livingston to purchase. However, there was a learning curve to this plan. Little houses in Livingston don't cost little amounts. And my awesome, lovely house property with a good monthly income from the rental did not sell the first week like

I thought it would. After the first month, all of that turned from a financial quest (a house to sell, a house to buy) into a test of faith. You all know my life theme is *Enjoying the Journey*. Trusting God. Trust God to lead me along the way. I have evidence to stand on those beliefs. Like finding our 10-acre property outside of Colstrip. Larry, who came daily into the office where I worked, always complained about our town. One day I said, "Larry, why don't you sell us your place? Then you can move away?" The next day he came in holding a piece of paper with a price on it. I called He-Who. He said, "We better take it. But we better look at it first, then buy it." So, we did. A wonderful place we named "On Golden Pond." Nine years later, we needed to move to Livingston and put that property up for sale. Loans were pricey, and interest was high at the time. Finally, after a year, in desperation, I put a 4' x 8' plywood sign on our fence by the highway. I painted a canoe and the words "Canoe for sale. Comes with 10-acre property,

a house, shop and pond." Two weeks later, a car pulled in the driveway, and a couple wanted to see the house. They came back the next day and said they'd pay cash for it and wanted to move in two weeks later. Unsurprisingly, the way God sometimes works, they were from west of Livingston. The move began. They would bring their large trailer full of stuff, put it in our garage, and then we'd load their trailer with our stuff, and they would bring it back to my dad's shop at the ranch. The final day of our move west was with pickups, trailers, and a U-Haul. We looked like the Beverly Hillbillies. In a few months, we got our modular house and shop built in the hayfield. We felt like God had prepared the way. We lived in our hayfield house for nine years. Now what is the season of my faith? We have three houses to go. Stay tuned. Enjoy the journey along the way. Read about a big move, Genesis 12:1-8 in your Bible, God Bless You All.



Local Church Services

American Lutheran Church
129 South F Street, Livingston
Pastor Melissa Johansen
Sunday worship 9 am, elevator avail.
406-222-0512 • alclivingston.org

Church of Christ
919 W Park St, Livingston
Sunday worship 10:30 am
406-222-2017 • church-of-christ.org

Church of Jesus Christ of Latter-Day Saints
12 White Lane, Gardiner
David Gilbert branch President
Sunday worship 10:00 am
406-848-7509 • lds.org

Church of Jesus Christ of Latter-Day Saints
110 West Summit St., Livingston
Bishop Trevor Strupp
Sunday worship 10:00 am
406-222-3570 • lds.org

Emmaus Lutheran Church
801 East Park Street, Livingston
Reverend Daniel Merz
emmauslutheranmt@gmail.com
emmauslutheranmt.org

Expedition Church
(at Holbrook Fellowship Hall)
424 W. Lewis St., Livingston
Pastor Darryl Brunson
Sunday worship 10:30 am
406-224-1774 • expeditionmt.org

First Baptist Church
Crossing Community Church
202 East Lewis St., Livingston
Pastor Bryce Maurer
Sunday worship 10:45 am
406-222-1603 • fbclivingston.org

Gardiner Community Church
318 Main Street, Gardiner
Reverend Jeff Ballard
Sunday worship 10:15 am
406-848-4060

Gardiner Baptist Fellowship
802 Scott Street, Gardiner
Pastor Britton Gray
Sunday worship 11:00 am
406-223-4478

Grace United Methodist Church
302 South 9th St., Livingston
Pastor Mari-Emilie Anderson
Sunday Worship 5:30 pm
406-222-1041
www.methodistsontheyellowstone.org

Holbrook United Methodist Church
424 Lewis Street, Livingston
Sunday worship 11 am
406-222-1041
www.methodistsontheyellowstone.org

Kingdom Hall of Jehovah's Witnesses
1505 E Gallatin St., Livingston
Sunday Public talk and Watchtower 10:00 am
406-222-2012 • jw.org

Living Hope Church
226 South 3rd St., Livingston
Senior Pastor Shad Durgan
Sunday worship 8, 9:30 and 11 am
406-222-1577 • livinghope.church

Livingston Bible Church
329 North 5th St., Livingston
Pastor Monte Casebolt
Sunday worship 10:30 am
406-222-2714 • livingstonbible.org

Livingston Christian Center
(Assemblies of God)
1400 Mount Baldy Dr., Livingston
Pastor Dave Brakke
Sunday worship 10:00 am
406-222-3144
livingstonchristiancenter.com

Livingston Church Of God
101 South O Street, Livingston
Pastor Ed Parrent
Sunday worship 10:30 am
406-220-0620

Mountain Bible Church
18 Pine Meadow Rd., Livingston
(off Pine Creek Rd and Hwy 89)
Pastor Brandon Reagor
Sunday Worship 10:00 am
406-219-7628 • mtbible.org

Mount Republic Chapel
240 US Hwy 212, Cooke City/Silver Gate
Reverend Don Taylor
Sunday worship 9:30 am
Check the website for seasonal worship times
406-838-2397
mtrepublicchapel.org

Mountain Springs Baptist Church
626 North 13th St., Livingston
Pastor Justin Sutherland
Sunday worship 11:00 am
406-222-1240
mountainspringsbaptist.com

Paradise Valley Community Church
1772 East River Rd., Livingston
Pastor Andrew Alberda
Sunday worship 10:30 am
406-333-4905
paradisevalleychurch.org

Pine Creek United Methodist Church
2470 East River Rd., Livingston
Sunday worship 9:30 am
Pastor Mari-Emilie Anderson
406-222-1041
methodistsontheyellowstone.org

Redeemer Lutheran Church
425 West Lewis St., Livingston
Sunday worship 11:00 am
406-222-1175
www.rclclivingston.wordpress.com

The Summit Lighthouse
Contact us for worship service and conference times
63 Summit Way, Gardiner
406-848-9200
SummitLighthouse.org

Seventh-Day Adventist Church
1 Guthrie Lane, Livingston
Pastor Rene Marquez
406-222-7598
livingstonmt.adventistchurch.org

Shields River Lutheran Church
105 Ordway St. South, Wilsall
Sunday worship 9:00 am
406-578-2212
srclwilsall.wordpress.com

Shields Valley Bible Church
405 Fifth St. West • Clyde Park
Pastor Glen Helig
Sunday worship 11:00 am
406-686-4708

St. Andrew's Episcopal Church
310 West Lewis St., Livingston
Reverend Kristin Orr
Sunday worship 10:30 am
406-222-0222
saintandrewsepiscopalchurch.org

St. John's Episcopal Church
8 Story Road, Emigrant
Reverend Kristin Orr
Sunday worship 8:00 am
stjohnspv.org



St. Joseph's Catholic Church
910 McLeod St., Big Timber
Fr. Tony Abiamiri, Administrator
Sunday worship 11:00 am
406-932-4728

St. Margaret's Catholic Church
206 1st Avenue North, Clyde Park
Fr. Tony Abiamiri, Administrator
Service Saturdays 4:00pm
406-222-1393
stmaryscommunity.org

St Mark's Church Universal And Triumphant
130 South D St., Livingston
Sunday worship 10:15 am
406-222-2675

St. Mary's Catholic Church
511 South F St., Livingston
Fr. Tony Abiamiri, Administrator
Saturday 6:00 pm year-round
Holding Services since 1891.
Sunday at 10:30 am April thru Sept.
Sunday 8:00 am October to March
406-222-1393 • stmaryscommunity.org

St Paul's Evangelical Lutheran Church
1116 W Geyser St., Livingston
Pastor Paul Stern
Sunday worship 10:15 am
406-222-3372 • stpaulslivingston.org

St. William's Catholic Church
705 West Scott St., Gardiner
Fr. Tony Abiamiri, Administrator
Sunday worship 8:00 am April-Sept
Sunday 11:00am October to March
406-222-1393 • stmaryscommunity.org

Valley Shepard Church of the Nazarene
Services are presently online.
Please call for instructions to view a service.
Reverend Christie American Horse
Livingston • 406-223-1072

Wilsall Community Church
112 Liquin Hill Rd., Wilsall
(west of Hwy 89 North; take Clark St to Liquin)
Pastor Stephen Fanning
Sunday worship 10:45 am
406-578-2004 • wilsallchurch.com

Daniel 7:13-14
13 "In my vision at night I looked, and there before me was one like a son of man, coming with the clouds of heaven. He approached the Ancient of Days and was led into his presence.
14 He was given authority, glory and sovereign power; all nations and peoples of every language worshiped him. His dominion is an everlasting dominion that will not pass away, and his kingdom is one that will never be destroyed.



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Cost is \$8/week for up to 50 words, 51-100 words is \$10/week, maximum word count is 100 words please. Deadline is Monday's at 5:30 pm for the following issue that will hit the streets on the following Friday.

October 25th - FLEA MARKET Shields Valley Senior Citizen Center at 202 Elliot Street in Wilsall will host a Chili, Soup and Pie Flea Market from 10 am to 1 pm.

Alyssa Dykstra
406.451.5750

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BREAK time

CROSSWORD

Puzzle #420

Montana Fun Facts!

Interestingly, Montana has given its three electoral votes to Republicans ever since the early 1950s with the exception of Lyndon Johnson's in 1964 and **Bill Clinton** in 1992.

Montana is the first state in the United States to elect a woman to Congress. Montana native, **Jeanette Rankin** was elected to Congress in 1916 and re-elected in 1940. Jeanette Rankin was against the World Wars and also **opposed the U.S. attack on Pearl Harbour**. Hers was the only vote against the war and she faced furious opposition for her views.

Part of the **Yellowstone National Park** is located in Montana. The park experiences **1000-3000 earthquakes annually** and is also home to **super volcanoes**. It is the **first national park** in the U.S.

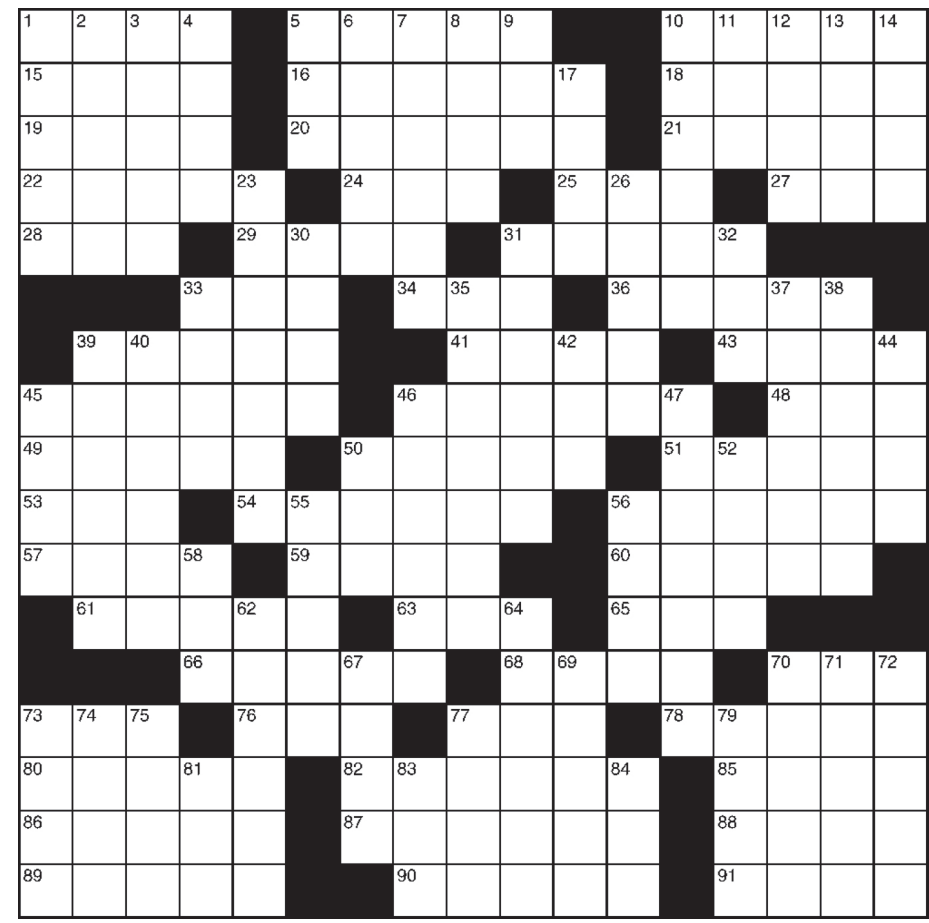
ACROSS

- 1. Entrance
- 5. "300" spoiler
- 10. Earth pigment
- 15. Erato or Clio
- 16. Gulch
- 18. Cotton cloth
- 19. Basilica recess
- 20. Maiden
- 21. Rectory
- 22. Threw
- 24. "The _____ We Were"
- 25. Identity
- 27. Become firm
- 28. Notice
- 29. Touch down
- 31. Juicy
- 33. Interdict
- 34. Finished a meal
- 36. Postage sticker
- 39. Encourage
- 41. Appetizer cheese
- 43. Monetary unit of Iran
- 45. Read
- 46. Hawk's cousin
- 48. "Mexican Hayride" Mrs.: abbr.
- 49. Overjoy
- 50. Choral work
- 51. Alternate
- 53. High, in music
- 54. Sparkling
- 56. Filament
- 57. Noose
- 59. Suggest strongly
- 60. Explode
- 61. Take by force
- 63. Poetic contraction
- 65. Sorrow
- 66. Swayze film
- 68. Part of a list
- 70. Film company: abbr.
- 73. Sink beneath a weight
- 76. Annoy
- 77. Swing
- 78. Ring up
- 80. Arc
- 82. Glacial cover
- 85. _____ Office

- 86. Cantilevered window
- 87. Old copper coating
- 88. Former Italian currency
- 89. Withered
- 90. Drab
- 91. Strike from print

DOWN

- 1. Stockpile
- 2. Consisting of two
- 3. Single printing
- 4. Youngster
- 5. Poignant
- 6. Shrimp's kin
- 7. Navy
- 8. Pinkish
- 9. Potato bud
- 10. Greatest
- 11. Kiwi's kin
- 12. Cherry variety
- 13. Extra
- 14. Rod and _____
- 17. Roll topping
- 23. Spectacles



- 26. Thingamajig
- 30. Poker wager
- 31. Musical potpourri
- 32. _____ Heel
- 33. Boxing contest
- 35. Chinese plant
- 37. Blunder
- 38. Mom or pop
- 39. Blare
- 40. Lecturer
- 42. "Sister _____"
- 44. Type of cooking fat
- 45. Toll
- 46. Slip one's mind
- 47. Bridge bid
- 50. Deface
- 52. False's opposite
- 55. Coach
- 56. Scorched
- 58. Cribbage pin
- 62. Knight's protection
- 64. Vitamin B component
- 67. Bypass
- 69. Nasal sound
- 70. Motion picture
- 71. Knot
- 72. Confused fight
- 73. Flat-bottomed boat
- 74. Mystique
- 75. Beam
- 77. Sasquatch's kin
- 79. Clasp
- 81. Low neckline
- 83. Rogue
- 84. Settle a bill

Sudoku

Puzzle #155

		8		5				1
	6		8	1	9	4		7
7		5	3		6	8		9
	8		2	9		1		6
					1			
					4			3
4	9		1		8		7	5
8	7			2		6		4
	5			3	7	9	1	

Sudoku - #154

SOLUTIONS

Crossword - #419

4	5	1	8	2	6	7	3	9
3	9	2	5	1	7	6	4	8
7	6	8	9	4	3	5	1	2
6	1	5	2	7	4	9	8	3
2	3	9	6	8	5	1	7	4
8	7	4	1	3	9	2	5	6
5	2	3	7	9	8	4	6	1
1	8	6	4	5	2	3	9	7
9	4	7	3	6	1	8	2	5

SHE	JEST	GALL	ASP
TEA	ONTO	OLIO	GOO
RAG	ANEW	ALTO	ARE
IVE	BOREAL	SPRAT	
PERM	BELL	ALEE	
	ILL	ADVANTAGE	
DONEE	BREAD	IBIS	
WICKS	EMAIL	TOGS	
RAT	TACT	CLEF	AGS
OPAL	LOTTO	EARLY	
NENE	OLEIN	GLIDE	
GREENHORN	OLD		
	REAR	GIRD	EURO
VINYL	CERISE	TIN	
ERA	SAVE	AGED	TAT
TOM	OPEN	TING	ETA
ONE	NEXT	EDDY	RAP



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1997 40' Travel Supreme Travel Trailer with triple slides, washing machine, heat/air, oven, microwave, couch, swivel chairs, 2 televisions, new wheel bearings and seals, too many amenities to list! Driven maybe 5,000 miles and only lived in for about 3 months a year. Call to make an offer, 410-804-0494.

HELP WANTED
Have two (2) temporary physical **laborer positions** for **63 Ranch** helping with infrastructure work, weeding as well as some construction work. Smoke-free environment due to being next to wilderness public land. Contact Rudy Greger at rgreger@63ranch.com, or call during work hours at 406-222-6506 or 406-220-1703.

Shields Valley School District is now accepting applications for **two High-Needs Paraeducator** positions, beginning August 18th, 2025.
Position Overview:
Are you passionate about making a meaningful difference in the lives of students? Shields Valley School District is looking for dedicated, compassionate individuals who are excited to support students with diverse academic and behavioral needs. In this rewarding role, you'll go beyond traditional paraeducator duties by providing focused, one-on-one support that truly impacts a student's daily success. Comprehensive training will be provided to ensure you feel confident and equipped to meet the unique needs of each student you work with. This is a wonderful opportunity to grow professionally while making a lasting difference!

ANNOUNCEMENT
Emigrant People's Market, located at 8 Story Road in Emigrant on the lawn of St. John's Church. Every Saturday from 9 am to 1 pm June through October, weather permitting. Locally created goods, local honey, jams and eggs, eclectic curated items. New vendor inquiry please email emigrantpeoplesmarket@gmail.com for information.

Schedule: (as outlined in the board-adopted academic calendar)
• Up to 9 hours per day, Monday through Thursday
• Occasional Fridays
Starting Wage: (Includes single health insurance)
• Applicant with a HS Diploma or equivalent: \$15.36
• Applicant with an Associate's Degree or equivalent: \$16.41
• Applicant with a Bachelor's Degree or higher: \$17.47
Effective: August 18, 2025
Closing Date: until filled
For applications, please contact Danny Johnston at djohnston@shieldsvalleyschools.org or 406-578-2535. Access the Classified Application Packet at www.shieldsvalleyschools.com. Shields Valley School District is an equal opportunity employer. Job-specific training will be required as a condition of continued employment.

The Gardiner Food Pantry needs volunteers!
We are looking to add two drivers for our Meals4U program. This program delivers healthy meals to our community seniors. If you can use your lunch hour one day, every two weeks to help us deliver, please contact Kathy at (404) 664-6624. We can't do this program without the help of our wonderful volunteers!

Come Join Our Kenyon Noble Team!
Kenyon Noble Lumber & Hardware's Livingston location is currently accepting applications & hiring for **Warehouse Associates** and **Delivery Drivers**. No experience necessary—we will train! Offering competitive wages and great benefits packages. For more information and to see the complete job listing visit us at kenyonnoble.com/jobs. You can also apply online!



Einstein's Learning Center is accepting applications for **substitute teacher, part-time assistant teacher, full-time lead teacher and part-time support staff**. We are not just coworkers; we are friends and family. We laugh together, cry together, and have fun together! To apply, please fill out application and state paperwork that is provided on our website at: <https://einsteinlearningcenter.com/employment>. We look forward to speaking with you!

Paraprofessional, On-Call Mobile Crisis Responder
The City of Livingston, Montana is seeking several highly motivated individuals to perform the role of on-call Paraprofessional Mobile Crisis Responder and assist on our Community Based Collaborative Mobile Crisis Response team. This is an on-call, as-needed role. This position reports to the Mobile Crisis Response Team Program Manager, under the direction of the Fire Chief.
This position will support a mental health provider in the field assessments of diverse individuals in mental health crisis situations. This position requires in-home and community-based crisis response. Candidates will need to effectively collaborate with law enforcement, fire departments, emergency medical services, schools, hospital emergency departments, and social service agencies.
Full details are located at <https://www.livingstonmontana.org/jobs>
To Apply: Send cover letter and resume to HR@livingstonmontana.org

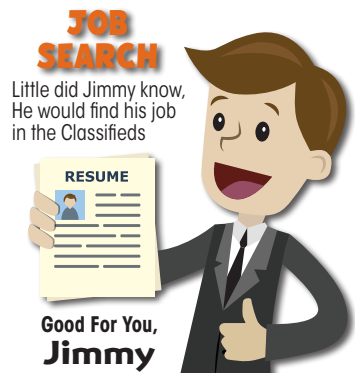
Public Works Manager – Public Works – Full-time Year Round
The City of Livingston, Montana, Public Works division is seeking a highly motivated customer service focused individual to perform the role of Public Works Manager. This fulltime, salary exempt role serves as the manager for all Public Works field operations and works under the direction of the Public Works Director and alongside the Office Manager and Project Manager. Performs a variety of technical, managerial, operational, and administrative work for the safe, proper, efficient, and

effective operation and maintenance of: water, sewer collection, storm water, wastewater treatment facilities, City streets and alleys, solid waste and recycling, parks, cemetery, facilities, equipment and shops. This position supports the Public Works Director and is responsible to provide complex oversight of departmental activities, employees, budgets and ongoing daily and special project management. Full details and forms are located at https://www.livingstonmontana.org/sites/default/files/fileattachments/human_resources/page/9101/08.20.2025_public_works_manager.pdf

Green Box Caretaker CHICO/TRAIL CREEK
Position overview: This position is responsible for maintaining Green Box sites south of Interstate 90. Keeping them litter free and properly maintained using equipment such as a weed whacker, rake, and shovel, utilizing a nail magnet and lawn mower where necessary. Fence repairs/installation and other occasional duties may arise. They also need to operate an excavator in order to pack down the roll off boxes to achieve maximum tonnage for the highest efficiency of the Refuse Truck Drivers.
All duties below are essential functions unless otherwise indicated. Duties of the position are not all inclusive and subject to change.
To keep Green Box areas clean and ensures location perimeters are secure. Work at sites to keep them litter free. Perform maintenance of sites utilizing weed whacker, rake, shovel, nail magnet and lawn mower. This may include maintenance at the Chico, Trail Creek, Deep Creek, Gardiner, and Tom Miner or any other site when assigned.
To provide customer service to citizens. Answer inquiries from the public regarding proper use of green box sites with an educational approach to proper refuse handling. Deal with the public in a fair, courteous and positive manner thus maintaining positive relations with the public.
To assist Truck Drivers with containers. Be aware of mis-sorted refuse and re-sort in proper places to ensure when driver arrives, they can be in and out of the site quickly.
Keep to a flexible schedule between Green Box sites to ensure that illegal dumpers cannot figure out when you are scheduled at a particular site. The County incurs great expense dealing with illegal

dumping such as refrigerators without the Freon removed, local contractors dumping building materials, hazardous waste, etc. It will reduce costs to the County.
To safely operate excavator to tamp down roll off containers which increases weight of each load.
Full details and forms are located at https://www.jobs.parkcounty.org/jobs/161/Part-Time-Green-Box-Caretaker-Chico-Site#job_161

Detention Officer
Are You Trustworthy, Self-Motivated and Punctual? The Park County Sheriff's Office is looking for two new full time team members interested in a career in a law enforcement capacity with our Detention Center.
Take pride in performing excellent public service to your community thru providing inmate care.
Be formally trained in integral aspects of your field such as PPCT-pressure point control tactics, tactical handcuffing and CIT- Crisis Intervention Training.
Shifts are bid by seniority, as follows: 7am-3pm, 3pm -11pm, 11pm-7am
Benefit package includes Sheriff's Retirement System; 3 vacation weeks, 12 sick days, holidays, Health and Life insurance, AFLAC, discounted local merchants/vendors, etc.
Become part of the Park County Detention Staff and serve the community with compassion and caring in the capacity of a Detention Officer. Click on the Job Description for qualifications and additional information.
To apply please download the application package, print it out and submit with your updated resume and cover letter by mail to:
Park County Human Resources
414 E. Callender St.
Livingston, MT 59047
Applications and signatures MUST be originals for consideration. NO ELECTRONIC, FAXED or EMAILED applications will be accepted.



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Bozeman Symphony Storytime Features the Bass

The Bozeman Symphony invites children and families to a special *Symphony Storytime* featuring the upright bass on Wednesday, October 8th, at 10:15 am at the Bozeman Public Library. This free, interactive program, presented in partnership with the Library's Toddler and Preschool Storytime, combines lively storytelling with the wonder of live music, creating a joyful experience for children ages 3 to 5.

The morning's adventure will feature Bozeman Symphony bassist Scott Stebbins alongside Roxy, the playful monster puppet from *Random Acts of Silliness*, as the guest reader. Together, they will bring a story to life through the magical interplay of words and music. After the reading, Stebbins will introduce children to the unique sounds of the bass with a short, hands-on performance, encouraging little ones to explore and engage with music firsthand.

Families can look forward to the next Symphony Storytime of the season on Saturday, Nov. 8th, at 10:15 am at the Bozeman Public Library.

For more information about Symphony



Storytime and the Bozeman Symphony's education and community engagement programs, visit www.bozemansymphony.org or call 406-585-9774.

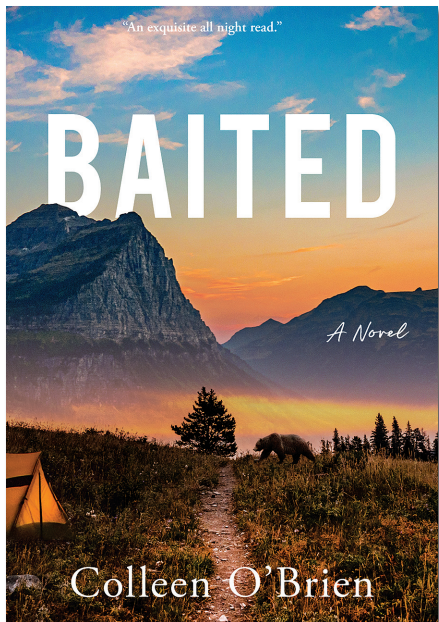
Colleen O'Brien Discussion & Book Signing at Elk River

Montana first-time novelist and winner of a Michael K. Smith Fellowship, Colleen O'Brien, visits Elk River Books, 122 S. 2nd St., to discuss her thrilling mystery, *Baited*, on Thursday, October 16th, at 7 pm. The free event will include a book signing and reception.



Weddings, and on Timothy McSweeney's Internet Tendency. She holds an MFA from the University of Montana and has taught English at Blackfeet Community College in Browning. A former employee of the National Park Service, she is the co-owner of several East Glacier businesses and lives with her family near Glacier National Park.

For those who can't attend in person, the event will live-stream at [YouTube.com/ElkRiverBooks](https://www.youtube.com/ElkRiverBooks). For more information, send an email to info@elkriverbooks.com or call (406) 333-2330.



Meals for
Oct. 13th - Oct. 17th

Mon., Oct. 13th - CLOSED

Tues., Oct. 14th - Chicken noodle soup, crackers, fruit cocktail, milk

Wed., Oct. 15th - Mac and cheese, little smokies, green beans, pears, cake, milk

Thurs., Oct. 16th - Meatloaf, gravy, potatoes, peas and carrots, peaches, milk

Fri., Oct. 17th - Ham, sweet potatoes, green beans, pistachio fluff, pineapple, milk



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OPEN HOUSE

Sunday, Oct 12, 1 - 3 pm

320 N 2nd Street

3 beds 2 baths | 2,267 sq ft
#404684 | \$499,000

Baylor & Carolina Carter | 406-223-7903

OPEN HOUSE

Sunday, Oct 12, 1 - 3 pm

2616 Meriwether Drive S

3 beds 2 baths | 1,614 sq ft
#404513 | \$568,500

Swanson Team | 406-220-2045

JUST LISTED

1986 E River Road

3 beds 2.5 baths | 5,303 sq ft
#406195 | \$3,500,000

Jon Ellen Snyder | 406-223-8700

JUST LISTED

510 Anderson Street

3 beds 2 baths | 2,070 sq ft
#406240 | \$489,000

Tom Gierhan | 406-220-0229

NEW PRICE

98 Miller Drive

5 beds 3 baths | 3,352 sq ft
#406118 | \$749,999

Tom Gierhan | 406-220-0229

OPEN HOUSE

Sunday, Oct 12, 1 - 3 pm

518 W Lewis Street

4 beds 2.5 baths | 4,398 sq ft
#403584 | \$1,275,000

Julie Kennedy | 406-223-7753

OPEN HOUSE

Sunday, Oct 12, 1 - 3 pm

504 S H Street #1

3 beds 2.5 baths | 1,770 sq ft
#405468 | \$699,000

Theresa Coleman | 406-223-1405

416 N 3rd Street

4 beds 2 baths | 2,074 sq ft
#403314 | \$559,000

Deb Kelly | 406-220-0801

329 S B Street

Commercial Sale | 9,652 sq ft
#401553 | \$1,650,000

Theresa Coleman | 406-223-1405

9 Grizzly Meadow Road

4 beds 3 baths | 20+ acres
#405763 | \$2,395,000

Tom Gierhan | 406-220-0229

305 Lathrop Street W

2 beds 2 baths | 996 sq ft
#399947 | \$429,000

Jessie Sarrazin | 406-223-5881

NEW PRICE

425 S 12th Street

4 beds 3 baths | 2,620 sq ft
#404838 | \$879,000

Swanson Team | 406-220-2045

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Park County Community Foundation Presents the 2025 We Will Report; Community Invited to Attend

Over 1,100 community members participated in the Park County Community Foundation's seventh annual *We Will* Community Survey this summer. Findings from the survey will be presented to the public at an

in-person event and two virtual events this month, with details below. Since 2018, PCCF has surveyed residents and community leaders annually on five key community priorities—Landscapes & Natural Amenities,

of the *We Will* community survey inform grant distributions to get things done in Park County. In 2025, based on insights, opinions, and data gathered during *We Will* community conversations, the school applied for and received a Health, Safety, and Education grant to install four solar-powered radar speed signs near the school grounds. This creates a safer environment for students, families, and the broader community.



PARK COUNTY COMMUNITY FOUNDATION

grounds in the Dining Hall of the Main Exhibit Building. Doors open at 5:00 pm for refreshments, followed by a presentation of the report and a facilitated conversation from 5:30 pm to 7:00 pm. Attendees will receive a printed copy of the 2025 *We Will* report.

For those unable to attend in person, two virtual events are scheduled for Thursday, October 23rd from 11:00 am to 12:30 pm, and from 3 to 4:30 pm. The virtual calls are designed to make participation easier for everyone who wants to have a voice in what issues are most important to them.

More information and links to join the Zoom calls may be found on the PCCF website at <https://www.pccf-montana.org/events>. Community members interested in the future of Park County are encouraged to attend one or all these free events.

2ND ANNUAL COMMUNITY HALLOWEEN BASH

FUN FOR ALL AGES

COSTUME CONTEST • LIVE MUSIC
COMPLIMENTARY FOOD & DRINKS
SHOWING UP IN COSTUME ENTERS YOU IN RAFFLE FREE!

WHEN: OCT. 25TH 6PM-10PM
WHERE: THE HUB @ PARK COUNTY SENIOR CENTER

BYOB WELCOME

Housing & Affordability, Economic Performance, Small Town & Rural Lifestyle, and Health, Safety & Education. Equipped with insight and opinions from residents, hard data is combined with public perceptions in an annual *We Will* report to guide collective action, inspire solutions that reflect the community's aspirations, and inform PCCF's grant-making to select non-profits most effectively working on these issues locally. In 2025, PCCF granted nearly \$400,000 across all *We Will* priority areas to local nonprofits. The Shields Valley Elementary School exemplifies how the results

"The *We Will* initiative puts community voices front and center as we consider how to move forward in Park County. Knowing that we all have a say, as well as a shared responsibility in the future, is so empowering," said Keva Ward, PCCF Program Manager. "The *We Will* report informs PCCF's community grant-making and ensures that we're providing support for the issues that most deeply impact our neighbors."

The in-person community conversation will be held on Wednesday, October 22nd at the Park County Fair-

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*Some restrictions may apply. The free hearing exams are for the purpose of gaining information for hearing aid candidacy.

No Kings Day Protest and Food Drive On October 18th

People across the country will again protest in the streets as part of No Kings Day 2, a national day of protest and mobilization against the actions of the Trump administration.

In Park County, residents will have two protests to attend: one in Livingston and one in Gardiner. Indivisible Park County and the Women's Action Project organize both events. The Livingston protest will take place from 12 to 1 pm, beginning at the corner of River Drive and View Vista Drive near Park High School. Those who cannot march can meet the group at the corner of Park and Main with their signs.

The Gardiner protest will take place from 3 to 4 pm. Protesters will gather at the intersection of Jardine Road and Scott Street. Both events begin with a food drive to help feed needy residents in Park County.

In Livingston, the food goes to the Livingston Food Resource Center, and in Gardiner, it goes to the Gardiner Food Pantry. Neither organization is associated with Indivisible Park County or the Women's Action Project.

Organizers kindly request that attendees bring one or two food items. Suggested donations include canned protein (no salt added), peanut butter (without added sugar), cooking oils, hearty soups and chilis, can openers, cereal without high fructose corn syrup, canned fruit in 100% juice, canned vegetables (no salt added), canned beans (no salt added), whole wheat pasta, and mac and cheese.

The organizers of the two events are committed to peaceful, nonviolent, lawful, and respectful action. They ask all participants to seek to de-escalate any potential confrontation with those who disagree with their beliefs and values.