Big Sky housing crisis addressed?

Big Sky PBR’s three-peat

LPHS volleyball, football storm into playoffs

Gallatin River Task Force receives Patagonia grant

Back 40: A dog’s last hunt
LAS VEGAS – The entertainers behind the Big Sky Pro Bull Riders event again finished their season under the bright lights of the “Entertainment Capital of the World.”

On Oct. 26, the Big Sky PBR was honored as Event of the Year for the third consecutive year at Las Vegas’ Thomas and Mack Center during the PBR Built Ford Tough World Finals. And this year it was no easy feat.

Big Sky’s event was competing against the J.W. Hart Invitational in Decatur, Texas, that hosted a competition called “Unfinished Business.” Eight former riders from the past three decades came out of retirement to compete for a $160,000 purse on pay-per-view. But it wasn’t enough to unseat Big Sky’s main summer attraction.

“It’s really something special to beat out this event, it was really tough competition,” said Freestone Productions’ Jacey Watson, who produces the Big Sky PBR with her husband Andy, The Outlaw Partners, and Continental Construction. “It’s a hard thing to pull off every year and the community of Big Sky becomes a big part of that.”

In addition to the J.W. Hart Invitational, Big Sky’s signature summer party was up against approximately 150 other PBR-sanctioned events that include the Touring Pro Division and BlueDEF Velocity Tour stops – the Big Sky PBR was elevated to the BlueDEF series in this year’s inaugural season.

“[Event of the Year] is to acknowledge all the independent promoters that put in a lot of hard work into events that we can be proud of,” said Gleason, who attended the Big Sky PBR in 2014.

“I thought it was a phenomenal event – well run and well produced,” Gleason said. “And in that setting, it’s absolutely gorgeous. I think the riders see a lot of people in the stands and enjoy the community.”

The 2015 Big Sky PBR was Outlaw’s Media and Events Director Ersin Ozer second, but his first opportunity to accept the award in Vegas with Outlaw CEO Eric Ladd.

“It’s such a huge honor, and it’s not one that I take lightly,” said Ozer, adding that he often strolls through Big Sky Town Center arena to exercise his dog Sadie. “When you walk through that empty venue right now, you’d have no idea that three months ago an epic party went down, and one that’s proved to be a memorable experience for cowboys all around the world.”

Ozer was impressed with the BFTS Las Vegas event and took some notes for next year’s Big Sky PBR.

“It was really cool to observe how they put on such a huge production on the Built Ford Tough level,” he said. “There’s a lot of things that they do well, that we also do… [like] raising money for charities, and how they incorporate sponsors into the event – it’s very interactive.”

Lone Mountain Ranch was one of the many sponsors involved in the 2015 Big Sky PBR, as the stock sponsor and host of the Golden Buckle VIP tent on July 30.

“It matched all of our expectations and then some,” said LMR General Manager Paul Roberston. “The highlight for us was hosting the community in the Golden Buckle tent, sharing our menu, pouring our drinks, and socializing with the whole town. It’s very rewarding, and the PBR makes it all possible.”

While the producers of the Big Sky PBR are happy about its success on the national stage, they won’t be resting on their laurels in 2016.

“This year we have big plans in store for the cowboys who come out to compete,” Ozer said. “Our goal is to take care of them and their families and develop it into an event that is talked about among the athletes throughout the season.”

Gleason said he hopes to come to Big Sky next year after taking 2015 off, and he sees growth in the event’s future.

“I think that PBR recognizes how special that event is,” Gleason said. “We’re looking at some options to work with the promoters to grow the event and increase it’s prominence in the PBR schedule.”

Tickets go on sale for the 2016 Big Sky PBR in June 2016, and will be available at bigskypbr.com.
Schieffer named director of tourism nonprofit

VOICES OF MONTANA TOURISM

HELENA, MT – Voices of Montana Tourism on Oct. 26 announced Dax Schieffer as the new director to lead the organization as the united voice for Montana’s tourism stakeholders. Schieffer joins Voices following an 18-year career at Big Sky Resort.

“My work at Big Sky has shown me first hand … how powerful this industry can be for thousands of Montanans and their families who benefit from a strong tourism industry,” Schieffer said.

Schieffer will take over the organization following Mike Garcia, who successfully brought the nonprofit forward in critical policy discussions and in establishing a wide financial base.

“Voices will continue to evolve and adjust to the changing needs and opportunities as travel in Montana enjoys unprecedented growth,” said Racene Friede, Voices of Montana Tourism chair.

Tourism is one of Montana’s leading industries with more than 11 million visitors in 2014, and supports over 38,000 jobs. Total non-resident spending is expected to surpass $4 billion in 2015.

Schieffer had an early start in the hospitality industry growing up in Sidney, Mont., and working for a family run restaurant throughout high school. After graduating from Montana State University, he was offered a job at Big Sky Resort in lodging operations.

After being promoted to supervisor in accounting, Scheiffer worked for 10 years in marketing as the resort’s spokesperson and special events manager. For the past five years he has served on the executive leadership team as the director of human resources.

Big Sky recycling site gone Nov. 2

BIG SKY COMMUNITY CORP.

Big Sky’s recycling site will temporarily close on Monday Nov. 2 until a permanent solution is found.

A group of public and private community partners has worked to find a longterm solution for the growing Big Sky community to secure a safe and centralized location to house a permanent recycling center, but has so far been unable to find a suitable location.

Town Center has hosted the current site for the past six years, donating the location and clean-up services during this time. However, its location on a road right of way with increasing traffic, along with upcoming construction projects, it’s no longer a safe, viable solution for Big Sky, according to BSCC Executive Director Ciara Wolfe.

“All the pieces are here [in Big Sky] … to make a sustainable solution, however these type of partnerships and plans take time to implement,” Wolfe said. The Big Sky community has looked at several temporary sites to host the recycling center until the longterm location is secured, however none of them have worked to date.

Understanding that it takes several different services to fully serve a growing community, Big Sky residents are encouraged to either sign up for curbside recycling through Republic Waste Service by calling (406) 586-0606, or drop their recycling at one of the other Gallatin Solid Waste Management District sites throughout Gallatin County.

All locations are listed at recyclemt.com/sites. Big Sky businesses are encouraged to contact Four Corners Recycling at (406) 570-5561 for commercial recycling pickup services.

Opening day in December will be here before you know it.

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Bozeman Health Big Sky Medical Center. The next big thing is almost now.
At the October 22 housing meeting, it was confirmed that Big Sky has a major affordable housing crisis. What do you see as a solution?

Mina Turturica, Big Sky, Mont.
Private housekeeper

“They should build more employee housing, not like the condos just built in Town Center – those are too expensive. More like the Mountain Lodge up at the resort but with better facilities, something clean and affordable. I heard Mountain Lodge had bed bugs. If employers offer you housing, it should be clean and safe to live in, but of course there aren’t many employers in Big Sky that offer housing anyway.”

Follow up: Who are “they”?

“The resort. The ones that actually own Big Sky Resort, it’s their job to secure employees with everything.”

Nancy Johnsen, Big Sky, Mont.
Owner, Choppers Grub & Pub

“We as business owners recognize and are affected by the housing situation firsthand. It’s harder to find employees because of it. I think the big players in the community, such as Big Sky Resort, Spanish Peaks and Yellowstone Club, need to step up and build employee-housing units. Developers in the area also need to consider more affordable real estate for working-class, year round residents. The current [housing] options, affordable or not, are so restricted with HOA rules.”

Daniel and Jacqueline Cook, Foresthill, Calif.
Both self-employed

Daniel: “Give some incentives for developers to build affordable housing and infrastructure, whether it be tax breaks or some other form of incentive. For every one dollar of profit a developer makes on a higher-end development, a certain percentage of that dollar should go back into affordable housing projects that yield lower profit margins. That should be a requirement to come and build here.”

Jacqueline: “If a developer wants to make significant profit from this community, it is not an obligation to return a portion of that profit back into the community that is being burdened by their development? This could include affordable housing that is environmentally sustainable – [using techniques] similar to LEED certification [and] solar.”

At the October 22 housing meeting, it was confirmed that Big Sky has a major affordable housing crisis. What do you see as a solution?

Letters:
Equal coverage for volleyball

I wish to congratulate our Lone Peak High School volleyball team for going into the District 8C tournament in fourth place out of 11 teams! For those unable to attend the Oct. 24 game against White Sulphur Springs, you missed a phenomenal display of skill, precision, and passion. Our team has made giant strides this season thanks to the dedication of the girls, their families and their coaches.

I look forward to following their successes as they begin Districts this coming week, but unless I go to a game myself, I will have to rely on word of mouth on how they are doing. And I ask why is that?

Why does our local newspaper, Explore Big Sky, report on and offer three full pages of coverage (Sept. 18) of our talented football teams’ successes, yet that same issue offers only a schedule of our volleyball teams? Do they not deserve the same respect, consideration, and time? Have they worked any less hard than our football players? I would like to see more coverage of our local volleyball teams.

To Luisa, Kuka, Bryn, Bianca, Bella, KP, Solae, Julia, Maria, Carter, as well as our junior varsity girls: Job well done! You are amazing athletes and young women. Good luck as you go into the District, Divisional, and yes, State tournaments!

Angie DeWispelaere
Big Sky, MT

Explore Big Sky Oct. 30 - Nov. 12, 2015
**Did you Know?**

Elk are one of the largest species within the Cervidae or deer family in the world, and one of the largest land mammals in North America and eastern Asia. Montana has an elk population of 150,000, the second largest in the U.S.

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**Rocky Mountain Elk:** Cervus canadensis nelsoni

‘Housing team’ presents Big Sky affordable housing plan
Suggests building 18 units

BY JOSEPH T. O’CONNOR
EBS MANAGING EDITOR

BIG SKY – A group of state, regional and local entities hosted more than 100 community members at a town hall-style meeting on Oct. 22 to address what many feel is the preeminent issue in Big Sky: affordable housing.

Held at the Warren Miller Performing Arts Center, the group consisted of the Montana Department of Commerce, Big Sky Chamber of Commerce, Human Resources Development Council, and representatives from two Bozeman-based engineering firms.

The group exhibited a Preliminary Architectural Report – a planning effort rather than a design effort, according to presenters – funded in part by a Community Development Block Grant from the Montana Department of Commerce.

Using information from a 2014 study performed by the consulting firm Economics and Planning Systems based in Colorado, presenters indicated that 83 percent of Big Sky’s workforce commutes from areas including Bozeman, Belgrade, Gallatin Gateway and West Yellowstone.

Talent recruitment is the No. 1 issue facing Big Sky employers, according to Big Sky Chamber of Commerce Executive Director Kitty Clemens.

“When 83 percent of our payroll [and] brainpower leaves town every night, that’s not a good economic development model,” Clemens said.

Workers who do live in Big Sky face a massive shortage of housing inventory, and Tracy Menuez, community development director with the HRDC, indicated that young professionals won’t stick around unless the housing crisis is sorted.

“If [Big Sky] can’t provide housing options, [you’re] at risk of losing them as community members,” Menuez said at the meeting.

The presentation included statistics showing Big Sky is approximately 1,300 units short of the demand for affordable housing. The report suggested that building 18 condos behind the Big Sky Community Park’s tennis courts will help.

A nearly $6.5 million price tag hangs on the project (see sidebar for breakdown of potential funding sources).

Tract 2 of the Sweetgrass Hills subdivision scored the highest of the eight properties the presenters deemed feasible, based on criteria including zoning, price per acre, property size and access to public water and sewer services, among others factors.

Bozeman-based architectural firm Comma Q subcontracted consultants from the engineering firms Stahly Engineering and Associates, as well as Morrison-Maierle to perform the PAR. The consultants suggested the preferred option would be to build 18 condos on the 4.14-acre parcel.

Each unit would be 1,300 square feet, and target cost to the buyer would be approximately $190,000, according to Greg Benjamin, a professional engineer and vice president of Stahly who helped deliver the PAR.

According to the presentation, 82 percent of workers in Big Sky earn less than $40,000 annually. The area’s median income is approximately $60,000, according to the final report presented by EPS in July 2014.

For housing to be considered affordable, the U.S. Department of Housing and Urban Development states that a family should not pay more than 30 percent of its annual income on housing.

“Families who pay more than 30 percent of their income for housing are considered cost burdened, and may have difficulty affording necessities such as food, clothing transportation and medical care,” according to HUD’s website.

At HUD’s suggested affordability of 30 percent of AMI, the average Big Sky resident could afford to pay $18,000 per year on housing. In the last year, the median selling price for a single-family home in the greater Big Sky area, according to the Gallatin Association of Realtors, was $1.06 million.

The “housing team,” as the Big Sky Chamber of Commerce dubbed this collaboration, will present the same report to Gallatin County Commissioners on Nov. 10.

POTENTIAL FUNDING SOURCES FOR PROPOSED 18 UNIT CONDOS

<table>
<thead>
<tr>
<th>POTENTIAL REVENUE SOURCES</th>
<th>AMOUNT</th>
<th>ASSUMPTIONS</th>
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<tbody>
<tr>
<td>Community Development Block Grant</td>
<td>$420,000</td>
<td>Maximum grant with reduced affordable units</td>
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<tr>
<td>Federal Home Loan Bank AHP</td>
<td>$280,000</td>
<td>$20,000 per unit</td>
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<tr>
<td>HOME competitive grants</td>
<td>$750,000</td>
<td>Maximum grant amount</td>
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<tr>
<td>3 bedroom / 2.5 bathroom</td>
<td>$2,600,000</td>
<td>Max affordable sales price: $274,000 target: $300,000</td>
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<tr>
<td>3 bedroom / 2.5 bathroom</td>
<td>$1,200,000</td>
<td>Based on current market comparable listings</td>
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<tr>
<td>Shared infrastructure costs</td>
<td>$77,197</td>
<td>10% infrastructure costs</td>
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<tr>
<td>Land donation</td>
<td>$307,500</td>
<td>50% of assumed land costs</td>
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<tr>
<td>Private and community funding</td>
<td>$786,136</td>
<td></td>
</tr>
</tbody>
</table>

TOTAL REVENUES: $6,480,833
**YELLOWSTONE CLUB**

- **NEW LISTING**
  - Treehouse WML #206 / $11.5M / 2,191 SQ FT

- **UNDER CONTRACT**
  - River Runs Through It / $13M / 13,349 SQ FT
  - 16 Pumice / $10.5M / 9,103 SQ FT
  - 21 Soapstone / $9.85M / 7,587 SQ FT + guest house

**SPANISH PEAKS MOUNTAIN CLUB**

- **NEW LISTING**
  - 2535 Ousel Falls / $2.95M / 4,071 SQ FT

- **UNDER CONTRACT**
  - Ski Tip Lot 8 / $825K / 1.11 ACRES
  - Lot 156 Seclusion Point / $549K / 3.56 ACRES
  - Lot 148 Wildridge Dr. / $545K / 3.05 ACRES

**BIG SKY**

- **NEW LISTING**
  - Chief Two Moons / $649K / 2,315 SQ FT
  - Spanish Peaks Club Condo #11 / $585K / 2,314 SQ FT
  - Spanish Peaks Club Condo #44 / $549.9K / 2,140 SQ FT
  - 21 Antler Drop Ct. / $365K / 1.860 SQ FT

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- 14 Choke Cherry Lane
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Lot 36A Copper Court
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Yellowtail Development / $2.4M / 3.5 ACRES

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**GRTF receives Patagonia grant**

**BY AMANDA EGGLEST** EBS CONTRIBUTOR

BIG SKY – Local nonprofit Gallatin River Task Force received a $5,000 grant Oct. 12 from Patagonia’s World Trout Grant Council for a project slated to address erosion and river-access issues on the Upper Gallatin River.

The Moose Creek Habitat and River Access Improvement Project, as it’s known, was recognized by the World Trout Initiative for the positive impact it will have on the Gallatin’s fish population. GRTF joins 170-plus nonprofit conservation groups that have been awarded a total of more than $1 million dollars from the council in the past decade.

Kristen Gardner, executive director of GRTF, said she hopes the grant will help increase public support — and funding — for the project, which has an estimated price tag of $300,000.

“We’re … excited to have Patagonia’s support because it will really enhance our ability to fundraise, and this is a project where we’re going to have to fundraise a lot,” Gardner said.

In partnership with the Custer Gallatin National Forest, GRTF will address problems of riverbank erosion and compromised water quality at the Moose Creek River Access, a site commonly used by fishermen, rafters, kayakers, and campers. According to Gardner, fine sediment loads and stream-bank loss have negatively impacted the aquatic invertebrate population at the site.

The project is still in the planning phase, but overall goals include enhancing streamside vegetation, stabilizing the bank, creating a boat ramp, and installing fences and signs to direct users to focused access trails.

**Big Sky Resort voted Best Family-Friendly Resort**

**BY DAVID HEILING** EBS CONTRIBUTOR

BIG SKY – Big Sky Resort has done it again.

Big Sky’s illustrious resort was voted 2015 Best Family-Friendly Resort by onthesnow.com’s Visitor’s Choice Awards on Oct. 15. The recognition adds to Big Sky Resort’s collection of awards including VCAs for 2014 Best Terrain and the Best Overall Resort in 2013 and 2009.

Home to the “Biggest Skiing in America,” Big Sky has been in the national spotlight plenty in 2015. USA Today named Big Sky Resort in its top-10 secluded ski resorts, and SKI magazine ranked Big Sky second in Terrain Variety, sixth in Terrain Challenge and ninth in Scenery.

The Best Family-Friendly Resort designation falls in line with Big Sky’s family-friendly community. Sheila D’Amico, public relations manager at Big Sky Resort, said the award should bring new visitors to the area, boosting the local economy in the process.

“A lot of times [vacationers] want to go to what they know,” D’Amico said. “We want to show that we’re something new for them. Families who have always gone to Colorado or Utah and haven’t thought of Montana, I think this award will go a long way to bring some of those families … to Big Sky.”

Big Sky Resort is also family-friendly in its low pricing for children. Young ones under the age of 10 ski free when staying in lodging booked through Big Sky Central Reservations. The Kids Club is open daily from 4-6 p.m., and gives children an opportunity to participate in organized activities and make friends while their parents have some free time.

“The whole community of Big Sky, including the resort, is very family oriented,” D’Amico said. “We all cater to kids. I think how Big Sky Resort separates itself from other places is that we are still a great resort that caters to children, yet we aren’t Disneyland.”

The publicity the award brings to Big Sky Resort should drive more traffic to the area, and D’Amico says once families arrive they won’t soon forget their experience.

“Families build memories,” she said. “Once they build memories, they want to relive those memories.”
I am asking for your vote in the upcoming election for the Big Sky Resort Tax Board. As an active member of the Big Sky Community, I am well-versed in the local issues and uniquely qualified to serve as your representative:

- Board Member of the Big Sky Chamber; Big Sky Mountain Trails, Recreation and Parks Special District; Moonlight Community Foundation; Big Sky Natural Resource Council; Jack Creek Preserve Foundation; and member of the Custer-Gallatin National Forest Working Group
- Avid outdoorsman who loves skiing, fly fishing, trail running, mountain biking, and most of all, spending time with my wife and our 3 school-aged children
- Master’s Degree in Civil Engineering & Undergraduate Degree in Geohydrology from MSU

I am committed to supporting initiatives that will improve our growing community, such as affordable housing, improvement and expansion of recreational areas and trails, protection of our natural resources, and the environmental and economic sustainability of our community.

Kevin Germain
Candidate for Big Sky Resort Tax Board

Contact me at 406-600-8081 with questions
Paid for by Kevin Germain for BSRAD, PO Box 161901, Big Sky, MT 59716
Schools across the U.S are faced with many challenges while working to ensure the leaders of tomorrow are prepared for the rest of their lives. One of the most important and widely discussed facets of education in the 21st century is curriculum.

Loosely defined as the courses an educational system offers, this definition falls short of the operational aspects, because curriculum is an all-encompassing concept. Curriculum also refers to the skills a student must demonstrate; the assessments an educator uses to judge those skills; the resources used to reach the institution’s standards; and the teaching strategies used to impart the skills and knowledge needed for students to be successful.

As schools examine curriculum, many questions are raised. First and foremost, it’s important the school system creates programming that’s reflective of community desires regarding student development, and how to ensure the wellbeing of its graduates. A school district also must analyze curriculum to ensure its approaches to learning are contemporary – the content should be organized on a k-12 spectrum with respect to child development, with content and skills that flow seamlessly from year to year.

An additional key to successful programming is to ensure emerging world issues are addressed, incorporating those issues in the curriculum, and presenting them in a way that positively impacts student growth.

One of the greatest challenges facing schools is keeping the curriculum flexible enough to address the ever-changing needs of the 21st century learner. BSSD is committed to providing our students the best education in Montana, and will consider each of these curriculum facets to reach that goal.

Switching gears, Lone Mountain Land Company has graciously offered the use of the private Jack Creek Road for Lone Peak High School sports fans attending events in Ennis. We will announce details of the road access and provide authorization specifics before any competition with Ennis. Requirements will include a waiver of liability, proof of insurance and a copy of a valid driver's license.
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Ace Hardware in Big Sky looking for temporary laborer. Duties include, but are not limited to: Moving inventory, fixtures, business equipment and other retail and business collateral, setting up and tearing down of retail fixture and décor, and setting up inventory and retail displays from old location (47835 Gallatin Road, Big Sky, Montana) to new store location (3565 Lone Mountain Trail, Big Sky, Montana). There is a requirement and expectation that employee is physically fit and capable of heavy lifting. There is a further presumption by and between employee and employer that employee has no pre-existing health condition(s) which would limit ability to perform and complete all job duties. Work week is based upon a 40 hour work week. You are expected to be in your work area, ready to start work at your scheduled starting time. Hours are recorded on a time-clock system. Base rate of pay is $12.00 per hour. Contact Ace Hardware at (406) 995-4500 ask for Dan.

Construction: Seeking Journeyman Carpenters
Blue Ribbon Builders is now hiring experienced/skilled journeyman carpenters for full time, year round work in Big Sky. We offer exemplary compensation packages and work environment! Apply online at: http://blueribbonbuilders.com/employment/. Or Send resumes to: hr@blueribbonbuilders.com. For more information call 406-995-4574.

Big Sky School District
Big Sky School District is seeking substitute bus drivers and a FT year-round Facilities Assistant/Custodian. For more information call Jenny Zier 406-995-4281 or go to www.hsisd72.org
Coal mine expansion stalls in lawsuit citing climate change

BY MATTHEW BROWN  
ASSOCIATED PRESS

BILLINGS (AP) – The U.S. Interior Department should not have approved the expansion of a southeastern Montana coal mine without taking a closer look at its effect on the environment, a federal judge said Oct. 26 about a lawsuit arguing the government ignored coal’s contributions to climate change.

Environmental groups sued the Interior Department after it approved an expansion of the Spring Creek Coal mine in 2012. The case marks the second time conservationists have used worries over climate change to successfully challenge approval of a coal mine after it had been granted.

But unlike in the previous case involving Colorado mines, U.S. Magistrate Judge Carolyn Ostby did not explicitly name climate change as a factor in her decision. She referred more broadly to air quality and environmental concerns, saying the government had failed to explain its thinking on the issue before granting approval and failed to seek public input.

Ostby said work at the mine near Decker, Mont. will not be shut down immediately. Rather, the judge recommended that federal officials reconsider the environmental effects of the expansion by Wyoming-based Cloud Peak Energy. The mine, which employs about 260 people, is allowed to continue operating in the meantime.

The judge gave the government 180 days to complete its analysis and get public comment before the mine’s approval would be vacated. U.S. District Judge Susan Watters will have the final decision.

The 2,042-acre expansion of the Spring Creek Coal mine added 117 million tons of coal that could be mined, which would allow it to operate through at least 2022, according to court documents. Mining on those parcels already has begun.

Spokesman Rick Curtisinger said the company was disappointed in the judge’s decision and planned to work with federal officials to defend the expansion.

“Spring Creek Mine is an important part of America’s energy supply and Montana’s economy,” Curtisinger said.

The Interior Department’s Office of Surface Mining and Reclamation is the lead defendant in the case. The agency was reviewing the judge’s recommendations, spokesman Christopher Holmes said.

A similar case in which federal officials reconsidered mining plans that were already approved involved the Colowyo and the Trapper mines, both in Colorado. After a re-examination of the Colowyo mine, Interior officials determined that burning coal to produce electricity there had “insignificant impacts” on national greenhouse gas emissions and moderate effects on emissions in Colorado.

A plaintiff in both cases, New Mexico-based WildEarth Guardians, has mounted an aggressive legal campaign against the coal industry in recent years, challenging decisions affecting 11 mines in five states through a spate of lawsuits.

A decision is pending in a case involving the San Juan coal mine in New Mexico. In September, lawyers for the group contested federal approval of mine plans and coal leases in four states: the Antelope and Black Thunder mines in Wyoming’s Powder River Basin, the El Segundo Mine in New Mexico, the Bowie No. 2 Mine in Colorado and the Skyline Mine in Utah.

WildEarth Guardians’ Jeremy Nichols said Ostby’s recommendation offers “another solid sign that Interior’s coal program is completely off the rails.

“The greenhouse gas emissions do matter, and they need to come up with solutions to limit those emissions,” Nichols said. “In the long term, that’s going to mean keeping coal in the ground.”

Cloud Peak mined more than 17 million tons of coal from Spring Creek last year, including about 4 million tons exported to Asian markets though ports in British Columbia, according to the company’s regulatory filings.

To the Big Sky & Southern Gallatin County Community:

As we embark upon the upcoming grand opening of Bozeman Health Big Sky Medical Center, we would like to reflect on the efforts that made this important milestone possible and engage the entire Big Sky, West Yellowstone, and southern Gallatin County region in the celebration that is just a few weeks away.

This vision began in 2003 as part of our long range strategic planning process. The Bozeman Health non-profit organization has served southwest Montana for more than 100 years, and has invested in facilities and services to meet the needs of the communities throughout its service area for decades.

In response to stated community need, the Bozeman Health Board of Trustees approved development of the Big Sky Pharmacy in 2004 to fill a much needed gap in service. As growth continued, the Board approved the initial Big Sky land purchase in 2005 as a site for a future medical facility. Throughout the past decade, we continually monitored and evaluated the feasibility and sustainability of launching the planned medical center project. When the resident and visitor population subsided, the Bozeman Health Board approved activation of the plan and the $25 million investment expenditure, and the Big Sky Medical Center became a reality.

The Board and senior management of Bozeman Health are fully committed to the success of Big Sky Medical Center as we work to advance health and provide more care for more people in more places. In addition to new facilities currently under construction, our integrated health system will also launch a new electronic health record in December that will provide connectivity and enhanced collaboration among all of our medical providers to better facilitate patient experience and personal engagement in improving health. Quality, safety, and sustainability are key elements in everything we do. Providing high quality essential community services is a long term endeavor.

The mission and vision of the Bozeman Health system remains steadfast under the leadership of the community Board of Trustees and senior leadership team who have served this organization throughout its past and recent history. Community leaders have encouraged and supported our efforts as we’ve worked tirelessly to bring this new facility to fruition. Philanthropic minded individuals, grateful patients, and progressive businesses have stepped forward to lend their spirit, leadership, and generous financial support to enhance the original vision and expand the capabilities for the new era of healthcare in our region. We look forward to a long tenure of leading healthcare advancement and being your trusted health partner as we continue to serve this growing community.

We will come together in December for the public grand opening celebration. Please plan to join us, as this is a milestone to be shared by all.

Sincerely,

Julie Jackson, Bozeman Health Board Chair, Bozeman Health Board of Trustees and Senior Management

BOZEMAN HEALTH
As we move into November many of you have or will be putting your fishing gear away until spring. Some of you never do! Either way I urge all of you to find ways to advance your skills and knowledge over the winter season. Find a good book or two, learn to tie flies (Join us for Thursday Night Fly Tying), practice your knots and watch some YouTube videos on casting and techniques. We stay open all winter, so stop by if you need some direction.

There’s no reason for fishing season to ever end around Big Sky, but there are a couple of important dates to keep in mind. November 1st will be the last day to fish in Yellowstone National Park for the 2015 season followed by Montana’s general season closure on November 30th. The Montana closure doesn’t affect most of the major rivers like the Gallatin, Madison and Yellowstone, but most of their tributaries will close for the season. Make sure to refer to the fishing regulations for more specific information.

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For the next month or more many anglers will be focused on areas where they have an increased chance of targeting fish that are preparing or in the process of spawning. And for good reason, it is one of the easiest ways to target big trout. That being said, it is always good to step back and consider some of the consequences of interfering with the trout spawn.

Most importantly these fish are busy ensuring the future of our fishery and the more pressure we put on them the less successful they will be. Secondly many anglers will be wading back and forth over spawning redds that are covered in trout eggs. Fish are very efficient at getting away from predators when they are mature, but just like we have a very vulnerable period as fetuses, trout and other fish are arguably even more vulnerable as eggs and fry. Please take the time to consider what you are walking through and if you suspect that there is a spawning redd in front of you please take an extra few minutes to find a better spot to cross the river or avoid wading as much as possible if you are unsure.

Have a great fall, see you at Thursday Night Fly Tying and stop in with fishing reports as often as possible!

Locals Fishing Report from Gallatin River Guides

Brought to you by Jimmy Armijo-Grover, General Manager

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Big Horn volleyball notches historic season

BY TYLER ALLEN
EBS SENIOR EDITOR

BIG SKY – The Lone Peak High School volleyball team nearly won its 11th straight match on Oct. 24 to secure a third seed in the District 8C tournament.

The Big Horns fell to White Sulphur Spring in Big Sky two matches to three, but still finished with the fifth-year program’s best regular season to date. The 12-4 Big Horns entered the District 8C tournament as the fourth seed on Oct. 29, a day after EBS went to press, to face off with No. 5 Gardiner at Manhattan Christian.

The Big Horns improved from an eighth seed last year, and early in the season it was obvious to LPHS Head Coach Sarah Griffiths that this team was destined to make their mark.

“We had a group of juniors playing together for their third [season] and the chemistry this year clicked,” Griffiths said on the eve of the tournament. “I am truly awestruck about this season so far.”

LPHS recorded a big win early on when they traveled to Shields Valley on Sept. 17 and defeated the Rebels, a team they hadn’t previously beaten in school history, 3-2.

“That really opened [their] eyes as to what was possible, and that they could compete with these teams,” Griffiths said. They also beat three-time defending state champions Gardiner on Sept. 26, another boost to the Big Horn confidence.

The team’s 2015 statistics compared to last year demonstrate their improvement.

LPHS increased their kills from 297 to 410; blocks improved from 36 to 44.5; they had 715 digs this season compared to 362 last year; and assists improved from 195 to 403. They also earned significant individual accolades in 2015.

Luisa Locker led the league with 289 digs, Bianca Godoy was fifth with 148, and Bella Butler was fourth with 123. Solae Swanson was second with 103 kills and Bella Butler was fourth with 87.

Among league leaders in aces were Kuka Holder, Luisa Locker and Bianca Godoy, placing seventh (32), eighth (31) and 10th (30), respectively. Kuka Holder was fourth in assists with 174 and Bryn Iskenderian had 159 for sixth best league-wide.

No matter the Big Horns’ result in the divisional tournament, without any seniors on this team Griffiths says next year looks bright for LPHS volleyball.

“I think we’re going to have a great season [and] continue to impress people,” she said.
Big Horns lock up second place in conference
Host Halloween playoff game

BY ACRA SAMUELS
EBS CONTRIBUTOR

ALBERTON/BIG SKY - The Lone Peak High School Big Horns finished second in the Western C Conference and will host a playoff game in Big Sky against Bridger High School on Saturday, Oct. 31.

Big Horns Head Coach Matt Bakken guided LPHS’s six-man football team to a 6-1 conference record this year and second place finishes in back-to-back seasons. The Big Horns also went undefeated at home.

LPHS had two offensive explosions in their final regular season games to vault them into the playoffs.

On Oct. 16, the Big Horns traveled to take on the Alberton Panthers under the Friday night lights, and wasted no time getting their offense started.

Just 48 seconds into the game, junior quarterback Eddie Starz raced 19 yards for a touchdown and freshman Milosz Shipman kicked the points after touchdown for an 8-0 Big Horns lead. After a defensive stop by LPHS, junior fullback Bridger Babcock bolted 42 yards for the first of his five touchdown runs on the day. The Big Horns led 52-12 after the first quarter.

The second quarter was all Big Horns. Starz threw an 11-yard touchdown to senior Chase Samuels and then connected twice with junior Devin Quinn for touchdowns of 28 and 18 yards. Shipman converted on seven of 10 kicks to add 14 points in the first half.

The halftime score was 74-12 and that was how it ended, as LPHS used its entire roster in the second half. The Big Horns had a strong defensive effort led by Starz with an interception and a fumble recovery, and Chase Samuels had a strip and fumble recovery in addition to three sacks.

Sophomores Evan Redmon, Holden Samuels, Jackson Wade and Zach Estes helped hold the Panthers down with sure-handed tackling, repeatedly stopping the Panthers at the line of scrimmage.

On Oct. 24, the Big Horns hosted the Sheridan Panthers on a Senior Day in Big Sky and it was all Big Horns from the opening whistle. The home team pummeled the Panthers 94-0, as all 12 active Big Horn players got into the action.

Quinn led the offense, scoring the first three touchdowns of the game on a 64-yard kickoff return and two punt returns. Starz threw two touchdowns passes, the first was a 27 yarder to Holden Samuels and the second was a 15-yard strike to Babcock, who also scored on touchdown runs of 1 and 7 yards.

Chase Samuels scampered 24 yards for a touchdown and his brother Holden threw a touchdown pass to Shipman from 12 yards out. Shipman led all scorers, converting 11 of 12 two-point kicks and adding a touchdown for a total of 28 points. Sophomore Zach Cone also scored, with two touchdown runs from 12 and 22 yards.

The Big Horns’ shutout was their second of the season thanks to stifling defense.

The freshmen and sophomore Big Horns also notched a 54-31 junior varsity win in Shields Valley against Tri-Cities back on Oct. 13. LPHS was led by Zach Estes with two touchdown runs, Holden Samuels’ three scores; Evan Redmon’s fumble recovery for a score; and Zach Cone’s touchdown run. The future looks bright for the Big Horns.

LPHS takes the field Saturday, Oct. 31 at 12:50 p.m. as they host the Bridger Scouts for the Big Horns’ second home playoff game in team history.

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The Big Horn defense shut out the Sheridan Panthers during a 94-0 victory on Oct. 24.
PHOTO BY THERESA DA SILVA
**BIG SKY SPORTS SCHEDULE**

**Volleyball**

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Opponent</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sept. 4</td>
<td>Home</td>
<td>Manhattan Christian**</td>
<td>L: 0-3</td>
</tr>
<tr>
<td>Sept. 5</td>
<td>Away</td>
<td>@ Harrison / Willow Creek**</td>
<td>W: 3-1</td>
</tr>
<tr>
<td>Sept. 17</td>
<td>Away</td>
<td>@ Shields Valley**</td>
<td>W: 3-2</td>
</tr>
<tr>
<td>Sept. 19</td>
<td>Home</td>
<td>Belgrade</td>
<td>L: 1-3</td>
</tr>
<tr>
<td>Sept. 25</td>
<td>Away</td>
<td>@ Ennis**</td>
<td>L: 0-3</td>
</tr>
<tr>
<td>Sept. 26</td>
<td>Home</td>
<td>Gardiner**</td>
<td>W: 3-1</td>
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<tr>
<td>Oct. 1</td>
<td>Home</td>
<td>West Yellowstone** / Homecoming</td>
<td>W: 3-0</td>
</tr>
<tr>
<td>Oct. 10</td>
<td>Home</td>
<td>Twin Bridges**</td>
<td>W: 3-2</td>
</tr>
<tr>
<td>Oct. 14</td>
<td>Away</td>
<td>@ West Yellowstone**</td>
<td>W: 3-0</td>
</tr>
<tr>
<td>Oct. 15</td>
<td>Away</td>
<td>@ Sheridan</td>
<td>W: 3-0</td>
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<tr>
<td>Oct. 17</td>
<td>Home</td>
<td>Park High / Senior Night</td>
<td>W: 3-0</td>
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<tr>
<td>Oct. 19</td>
<td>Away</td>
<td>Belgrade</td>
<td>W: 3-1</td>
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<tr>
<td>Oct. 20</td>
<td>Home</td>
<td>Lima</td>
<td>W: 3-0</td>
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<tr>
<td>Oct. 24</td>
<td>Home</td>
<td>White Sulphur Springs** / Spike for the Cure Benefit</td>
<td>L: 2-3</td>
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<tr>
<td>Oct. 28-31</td>
<td>Away</td>
<td>@ Manhattan Christian District 8C Tournament</td>
<td>TBA</td>
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**Conference games**

**District 8c volleyball games**

Past results are varsity only

**Ophir MS / LPHS Football**

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Opponent</th>
<th>Result</th>
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</thead>
<tbody>
<tr>
<td>Aug. 28</td>
<td>Away</td>
<td>@ Westby / Grenora (Mon-Dak)</td>
<td>LPHS L: 24-54</td>
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<tr>
<td>Sept. 5</td>
<td>Home</td>
<td>West Yellowstone**</td>
<td>LPHS W: 38-16</td>
</tr>
<tr>
<td>Sept. 10</td>
<td>Away</td>
<td>@ Lincoln**</td>
<td>LPHS W: 50-0</td>
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<tr>
<td>Sept. 25</td>
<td>Away</td>
<td>@ Hot Springs**</td>
<td>LPHS L: 14-11</td>
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<tr>
<td>Oct. 3</td>
<td>Home</td>
<td>St. Regis** / LPHS Homecoming</td>
<td>LPHS W: 86-14</td>
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<td>Oct. 5</td>
<td>Away</td>
<td>@ Sheridan</td>
<td>OMS 4:00</td>
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<tr>
<td>Oct. 9 or 10</td>
<td>Away</td>
<td>@ Valley Christian / Island (Mis-soula)</td>
<td>LPHS W: forfeit</td>
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<td>Oct. 12</td>
<td>Away</td>
<td>@ West Yellowstone</td>
<td>OMS L: 0-50</td>
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<tr>
<td>Oct. 16</td>
<td>Away</td>
<td>@ Alberton**</td>
<td>LPHS W: 74-12</td>
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<tr>
<td>Oct. 19</td>
<td>Home</td>
<td>Gardiner</td>
<td>OMS L: 38-39</td>
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<tr>
<td>Oct. 24</td>
<td>Home</td>
<td>Sheridan** / LPHS Senior Parent Day</td>
<td>OMS W: 65-32</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>LPHS W: 94-0</td>
</tr>
<tr>
<td>Oct. 31</td>
<td>TBO</td>
<td>1st round state playoffs</td>
<td>LPHS TBA</td>
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<tr>
<td>Nov. 7</td>
<td>TBO</td>
<td>2nd round state playoffs</td>
<td>LPHS TBA</td>
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<td>Nov. 14</td>
<td>TBO</td>
<td>Semi-finals state playoffs</td>
<td>LPHS TBA</td>
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<td>Nov. 21</td>
<td>TBO</td>
<td>State Championship Game</td>
<td>LPHS TBA</td>
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</tbody>
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**Conference games**
BIG SKY – On Oct. 19, the Miners hosted the Gardiner Bruins in Big Sky, a rematch of Ophir’s second game of the season. The Miners lost to Gardiner 56-37 in September, but the latest contest was a heartbreaker as the Miners fell 39-38.

The Miners quickly dug themselves a 13-0 hole before eighth-grade quarterback Frankie Starz bolted to the end zone to get the home team on the board, 13-6. The teams traded possessions and the Miners threatened when eighth-grader Austin Samuels recovered a fumble in the second quarter, but the Gardiner defense stiffened and the score stood 13-6 at halftime.

Early in the second half, Starz hit eighth-grader Nick Brester from 30 yards out to tie the score at 13. The Bruins quickly answered to take a 19-13 lead but the home team responded with a Brester touchdown run to tie it at 19-19.

The seesaw battle continued as the Bruins scored to take a 25-19 lead. The Miners were stopped on the next offensive drive, but Samuels stripped the ball at the 20-yard line. Brester ran in a touchdown with 6:32 remaining in the fourth quarter to knot the game at 25.

The Bruins again retaliated to take a 32-25 lead, but on the ensuing kickoff seventh-grader Jack Lovely took it the distance to tie the score at 25. The Miners offense wasn’t done as Iskenderian picked off a Panther pass and took it to the end zone with 49 seconds left. Starz found Brester for the extra point conversion, bringing the score to 34-25.

The Miners, led by head coach Adam Farr and assistant coaches Chris Samuels and Dan Wade, posted a 3-4 record on the season.
Despite Portland State loss, Bobcats hope ETSU blowout sparks hot streak

BY COLTER NUANEZ
EBS CONTRIBUTOR

PORTLAND/BOZEMAN – The No. 19 Bobcats hit the road to Portland, Ore. on Oct. 17, for their first matchup at Portland State since 2011 at Providence Park. Montana State’s road woes and defensive struggles continued as the No. 12 Vikings rushed for a school-record 465 yards in a 59-42 victory, MSU’s third loss of the season.

Mid-October typically brings a bye week for teams in the midst of brutal Big Sky Conference schedules. But Montana State elected to take a September bye in the season’s second week. Four games into the Big Sky slate and with four left in conference play, the Bobcats instead played a non-conference game on Oct. 24 against a completely overmatched East Tennessee State squad.

ETSU is a fledgling Football Championship Subdivision program – the Buccaneers had football until 2003 before cutting the sport for 12 years – and the visitors were at a disadvantage from the opening kickoff. ETSU has more than 80 freshmen on its roster and entered the contest with six straight losses. The Bobcats on the other hand have 17 seniors along with a star-studded junior class that includes captains quarterback Dakota Prukop and running back Chad Newell.

Montana State scored at will, notching touchdowns on its first five possessions and totaled 49 points before the end of the third quarter. MSU pulled its starters, giving way to the second and third strings as MSU cruised to a 63-7 victory.

After the ETSU game, MSU coach Rob Ash said the opponents on this autumn afternoon didn’t concern him. He’s only worried about his Bobcats as MSU prepares for the second half of league play.

“Right now it’s all about us,” Ash said. “I told the team all week that all I really wanted was for us to get better every day this week, and to be better at the end of the game than we were when we started, no matter who we’re playing. I think I can safely say we did that.”

The evening contained a slew of firsts, from the first career rushing touchdowns for redshirt freshmen running backs Tavon Dodd and Noah James to third-year sophomore Jayshawn Gates’ first kick return touchdown. Redshirt freshman safety DeMonte King notched his first interception and junior defensive end Jessie Clark recorded his first career sack.

“The list of firsts today was long,” Ash said. “First tackle, first fumble recovered, first touchdown, and a lot of those were by guys that don’t play a lot or maybe are scouts, but they have great passion for the game and love to compete.”

Montana State was 4-3 at EBS press time on Oct. 28, but the Bobcats have just three wins over Division I opponents with four games to play. The baseline for playoff eligibility is seven Division I victories, meaning MSU must win its remaining games to earn a fifth playoff berth in the last six seasons.

Montana State’s remaining schedule begins with a Halloween date at the University of North Dakota in Grand Forks. The Montana Grizzlies handed North Dakota a 42-16 loss on Oct. 24 in Missoula.

The remainder of MSU’s schedule includes home dates against Southern Utah on Nov. 7 and Montana on Nov. 21, and a road trip to Pocatello, Idaho, on Nov. 14 to take on Idaho State.

“Our backs are against the wall,” said Newell, MSU’s junior captain from Billings. “Straight up, that’s how it is. We have to win football games.”

Colter Nuanez is the creative director and senior writer for “Skyline Sports” (skylinesportsmt.com), an online newsgathering organization providing cutting edge coverage of Montana State University and Big Sky Conference sports. The award-winning sportswriter has worked for newspapers and magazines across the West and has covered the Big Sky since 2006.
Dalton’s astonishing development

BY BRANDON NILES
EBS SPORTS COLUMNIST

Few starting quarterbacks in the NFL have been more maligned than Cincinnati’s Andy Dalton during the past two off seasons.

The fifth year veteran has started every game for the Bengals since he was selected in the second round in the 2011 draft, but has taken the blame for the Bengals’ dismal playoff record during his tenure.

In his first four seasons, Dalton compiled an impressive 40-23-1 record in the regular season. However, his playoff career is far less impressive. Each year as a starter, Dalton has finished with a first game playoff exit, and pundits and fans alike have wondered if he’s the kind of quarterback that can ever lead the Bengals to a playoff victory.

Just how bad Dalton has looked during these playoff losses has snowballed matters. In four playoff games, Dalton has completed less than 56 percent of his passes, averaged only 218 yards per game, and thrown one touchdown pass compared to six interceptions.

In his first six games of the season, he has completed more than 67 percent of his passes for 1,761 yards. He leads the NFL in passer rating.

Fans are still coming to terms with whether or not Dalton really has turned a corner. After all, he’s had regular season success in the past, and that hasn’t yet translated into playoff wins for the Bengals.

The Bengals may not win the Super Bowl this season, but Dalton has improved dramatically in key areas of his game to keep the Bengals undefeated through seven weeks. He’s stopped locking onto his primary receivers and he’s spreading the ball around, making full use of the plentiful weapons at his disposal in the Cincinnati offense.

Dalton looks comfortable in Bengals’ Offensive Coordinator Hue Jackson’s system, processing his reads quickly and getting the ball off in time. He’s been one of the least sacked quarterbacks in the NFL thus far, due to his quicker release and decision-making.

Finally, he’s been a monster in the fourth quarter. While his big-moment and crunch-time prowess has been under attack in previous seasons, he’s already put together late game heroics this year in victories over the Baltimore Ravens and the Seattle Seahawks.

As the season continues, we’ll find out just how good Dalton is, but credit the fifth-year veteran for taking a drastic step forward in 2015, and credit Jackson for the development of his 27-year-old passer out of Texas Christian University.

Dalton looks calm, poised, and efficient thus far, and has the Bengals looking like one of the most complete teams in the league.

Come January, there’s no reason to suspect that Dalton won’t have a chance to prove he can take this team deep into the playoffs. So far, he looks ready to do just that.

Brandon Niles is a longtime fan of football and scotch, and has been writing about sports for the past decade. He is a fantasy football scout for 4for4 Fantasy Football and is co-host of the 2 Guys Podcast.

Dalton’s astonishing development
Humility in leadership

BY JOHANNE BOUCHARD
EBBS BUSINESS COLUMNIST

When people ask me what a strong leader’s greatest quality is, I tell them, “humility.” Humility frees us from the illusion of perfection, empowers individuals, and strengthens leaders. When one is humble, he or she admits mistakes, doesn’t take things personally, and doesn’t get defensive. When you think about the great leaders who truly inspire you, I bet they all are humble at their core.

I was raised to admit when I was wrong. While I was often embarrassed to apologize, I realized it freed me, and not because the situation had passed. Rather it reminded me that I wasn’t perfect. It also helped me consciously not repeat the same mistakes.

Here’s my approach to apologizing gracefully in both personal and business situations:

Accept if you’re in the wrong. You can’t apologize if you’re unable to admit to yourself that you made a mistake – avoid being in denial. The apology begins with you, which is humbling especially when you are your own harshest critic, a perfectionist or a high achiever.

Consider the ramifications of being prideful. When you make a mistake with a business partner, prospect or customer, think about the ripple effects of being prideful and not apologizing. Owning up to a mistake can minimize the damage you might have caused. Think beyond the immediate situation to reestablish your credibility and respect.

Apologize quickly. Don’t brush over the situation, and don’t delay apologizing. Being silent and pretending that everything will eventually be forgotten doesn’t benefit you or the recipient of the mistake. It can create the risk of gossip or escalation, either of which can irreparably taint your reputation.

Apologize with sincerity. Find the courage to reach out to the individuals you’ve offended and personally offer the words, “I apologize.” Don’t let anyone else be the messenger.

Offer a token of your appreciation. Apologizing is the first step, the next course of action is to make up for any inconvenience your mistake might have caused.

Examples of appropriate apologies:
- If you’re a restaurant server or owner, and you’ve unintentionally poured wine onto someone’s garment, apologize immediately. Offer to pay for dry cleaning and assure them there will be no charge for their meal.
- If you’re in the hospitality industry and have overbooked accommodations, seating or provisions, immediately notify those affected once you identify the problem. Send a written apology with a gift certificate for more than the value of the original booking.
- As an employer who has humiliates an employee or customer, apologize promptly, and offer a thoughtfully selected gift. Allow them to air their grievances if appropriate, and make sure everyone involved can close the loop to move ahead without resentment.

When you’re in the wrong, do everything common sense allows to show respect for the wronged parties and to minimize the negative ripple effects – it is possible to regain trust. You shouldn’t be embarrassed by humility, but you should be embarrassed if you don’t apologize.
BY TAYLOR-ANN SMITH
EBS GRAPHIC DESIGNER

Since Sweden recently decided to nationally implement a 6-hour workday, the topic of “less is more” in the workplace has become one of health, economics, and productivity.

Researchers from the University College London recently found that those working 55 hours or more per week had a 33 percent greater risk of stroke than those working a more balanced 35–40 hours per week. And working these longer hours also showed a 13 percent increased risk of developing coronary heart disease.

Working fewer hours presents several advantages for both employer and employee. One is the opportunity to lessen the effects of overwork and to enhance the quality of work by reducing drudgery that eventually extends creativity.

A 2013 Gallup Poll found that only 30 percent of American employees felt occupied or enthused by their jobs, while the other 70 percent were not utilizing their full potential at work.

Linus Feldt, CEO of Stockholm, Sweden-based app developer Filimundus, adopted the 6-hour workday in his company last year. His reports show that productivity has stayed the same, he sees fewer staff conflicts, and profits have increased by 25 percent.

Myriad businesses are embracing this concept as leaders for workforce change. Employees for Jason Fried, CEO of Basecamp, work four-day, 32-hour weeks for half the year; Jay Love of Slingshot SEO reports his employee retention rate increased when he phased in three-day weekends; and technology startup SchooLinks implemented the four-day workweek to relieve workplace stress.

CEO Ryan Carson explained why his online-education company Treehouse implemented a four-day, 32-hour week, in a short Atlantic video in June.

“You get all day Friday off, instead of pretending like you’re working when you’re not,” Carson said. “… It may be a little crazy, but just remember, you only have 2,000 weekends, and then you die.”

SOURCES:

“Whenever there’s less time to work, there’s less time to waste.”
—software CEO Jason Fried
By Scott Mechura

There is a saying that everything you need to know as an adult, you learned in kindergarten. Do field trips fall into that category?

A few weeks ago, a handful of the Buck’s T-4 team took what we’re calling a field trip. I’m talking about an all-riding-in-a-van, midday break with a packed picnic lunch; a trip where everyone sticks together and has fun but learns something along the way.

We value our relationships at Buck’s, and that includes the men and women who provide us with such essential items as beef, fish and libations.

We started off our day with a 6 a.m. departure, an impressive feat in and of itself. After all, we aren’t part of the golf world, say, which routinely starts its day during what I call rooster hours, but rather food and beverage professionals who end our days polishing glassware or scrubbing stoves when most others are well into R.E.M. sleep.

We arrived at Nelson’s Spring Creek Ranch on a crisp Paradise Valley morning around 8 a.m. Trent Mack, our trout supplier from Trout Culture, had just begun his harvest. Upon seeing us, he took a break from his duties of feeding and harvesting the fish to tell us about the history of the farm and what his day consists of.

Herding trout to net can prove frustrating as we witnessed, particularly when the fish organize themselves and collectively knock the holding screen out and escape back into the main pool. But it’s a labor of love for Mack. One of us commented that harvesting fish in early morning cold water is a formidable task, but Mack reminded us that it’s no less challenging than when it’s 18 below.

Roger Nelson, the ranch’s fourth generation landowner, also greeted us that morning. He thanked us for taking the time to visit the farm, and off he went for his morning pond-inspection rounds.

We then headed to Columbus, Mont., to a federally inspected processing plant. Another family operated business, Stillwater Packing Co. processes a multitude of animals and products. We were allowed to witness the skilled and efficient processing of an entire cow, a glimpse behind the curtain few people, even in the hospitality industry, see.

As we navigated the cold hallways and meat lockers, and whispered a few horror movie references to each other, we made our way to the butchering area where entire sides of beef are broken down – a term for butchering a carcass – by one man with the ease of you or I buttering our morning toast.

We found new respect for the men and women that work in a refrigerated room, lifting heavy carcasses, breaking them down, and packaging them into weighty boxes for shipment, only to scrub down their workspace like a hospital, and begin the entire process again the next day.

After a picnic lunch along the Yellowstone River, it was off to our final stop: Katabatic Brewing Co. in Livingston.

Named for the cold winds that usher Livingstionians into doorways most of the winter. Katabatic welcomed our group warmly with a 30-minute tour followed by a tasting. Having just opened in September 2014, the brewery is finding the success it hoped for. LaNette Jones, one of the owners, went through the brewing process in thorough detail, and we ended the field trip with a thorough sampling.

Whatever your interests, hobbies, or occupations are as adults, the field trip process, in my opinion, should never end. I’m just lucky and proud to work with a team that’s all about packing a picnic and piling in the van as much as I am.

Scott Mechura has spent a life in the hospitality industry. He is a former certified beer judge and currently the Executive Chef at Buck’s T-4 Lodge in Big Sky.
Feast Raw Bar and Bistro is Bozeman’s newest restaurant, with an intriguing menu and unusual atmosphere. Owners Steve Kuntz and Caroline Doern opened the doors on Oct. 13, and have been hosting epicureans five nights a week ever since.

Prioritizing sustainably farmed or harvested meats and fish, as well as locally-sourced ingredients, Feast’s menu is divided into sections: “Raw,” “Vegetable,” “Our Favorites” – both meat and veggie small plates – “Seafood,” and “Meat.” The beer and wine menus offer wide variety and local microbrews, and dessert includes chocolate mousse and ice cream treats.

For those who appreciate a different type of happy hour, Feast offers “$10 Tuesday”: three fresh oysters and a glass of sparkling wine; “$1.50 Oyster Happy Hour” on weekdays from 3-5 p.m., or until they’re gone; and “$8 Sunday”: six fried oysters and garlic-herb salt French fries.

I recently had the opportunity to sample a dish from each category on the menu. The “Shellfish Feast,” of raw oysters, clams, shrimp, and marinated crab claws was a light start to a long culinary journey – the oysters especially make one consider relocating to the seaside.

The same can be said for the “Mezze Platter” of falafel, grilled eggplant, marinated olive and feta that evoke the Mediterranean.

Next I sampled the kale, pear, Camembert-walnut Pâté, followed by delicious crispy pork belly carnitas with sweet corn cakes and tomato jam, and then the subtle spice-glazed Salmon over soba noodles. A bottle of the Kermit Lynch Cuvee, a French Côtes du Rhônes, accompanied our meal, which concluded with a splendid almond cake complemented by orange almond paste and sage crème Anglaise.

The space Feast inhabits is noticeably different from its previous occupant, the popular Seven Sushi. Gone are the open kitchen and typical restaurant floorplan – Feast’s owners worked with Bozeman’s Hetherington Design to create a timeless atmosphere, which entails bookcases and curtains woven between tables, as well as nooks and semi-private corners.

One of Feast’s most eclectic features is the green backed bar, which illuminates the dining experience when it’s lit after sundown. The restaurant has an international feel, with the hushed lighting and din of happy patrons.

Kuntz and Doern are both previous owners of catering companies, with extensive culinary experience between them. Kuntz studied at the Western Culinary Institute in Portland, Ore., before working in San Francisco and then Bozeman, where he started his own catering company, Montana Epicurean.

Doern worked in the food service industry for many years before starting her catering company and personal chef business, Caroline’s Catering, and the two met when they shared a catering space.

“We both understand flavors, and have a passion for getting food just right,” Kuntz said. Feast was born out of their shared desire to provide “local, sustainable food that is also extremely high-quality, in a comfortable neighborhood atmosphere,” he added.

Feast feels different from any other restaurant in Bozeman, with its upbeat vibe, excellent service, and spectacular food. Eat up!

Located at 270 West Kagy, Suite C, Feast is open Tuesday through Saturday, from 3-10 p.m. Reservations are recommended.
BY JACKIE RAINFORD CORCORAN  EBS HEALTH COLUMNIST

Hippocrates, known as “the father of Western medicine,” said more than 2,000 years ago, “All disease begins in the gut.” This is as true today as it was then. So it’s important to get in tune with your digestive system and consider if a plant-based diet can improve your health.

A few signs of unhealthy digestion include gas and bloating, loose stools, constipation, acid reflux, inflammation (anywhere in the body), throat and nose irritations, food sensitivities, and skin disorders.

Problems in the digestive system can eventually cause our overall health to break down. Here are some potential consequences of this breakdown: autoimmune disorders, food and general allergies, autism, arthritis, diabetes, eczema, and even mental illness.

A major part of improving gut health is eating healing foods on a regular basis. A diet consisting of mainly plants can be excellent for digestive health.

Eating a plant-based diet doesn’t eliminate other foods like meat, cheese or bread, but these are eaten sparingly and plants make up the majority of your nutrition. I recommend organically grown food when possible, to avoid carcinogenic chemicals.

Consider “eating the rainbow” at every meal by adding color to your plate using whole vegetables and fruits. For example, if you’re making a sandwich, add lettuce, tomato, onion and avocado. Enjoy a side salad instead of chips. During breakfast, add colorful fruit to your oatmeal or make a smoothie with greens. At dinner, load your plate with fresh veggies and treat meat like a side dish.

It’s easier than you might think, but if eating this way is a big shift for you, take baby steps so that you enjoy the process and ensure the changes are sustainable. Avoid telling yourself you can never eat certain foods again – unless you have a disease that is triggered by them – because the mind will often crave what it can’t have.

Plants are typically lower in calories than meat and processed foods so make sure that you are eating enough to feel satiated.

The fiber in a plant-based diet will keep food and waste moving smoothly through your system, and help eliminate constipation and diarrhea. But because eating plants is cleansing, the body may take some time to adjust. You might also find that some plants work better for you than others.

If you experience bloating or gas due to the increased amount of fiber, consider these tips: Try nut butters over whole nuts; eat more root vegetables instead of grains; eat more greens like kale and spinach over cruciferous veggies like cauliflower and broccoli; and try hemp hearts or pumpkin seeds over legumes such as black or pinto beans. Experiment and listen to your body.

Other benefits of a plant-based diet include: improved beneficial bacteria in the gut; reduced inflammation, risk of cancer and diabetes; lowered blood pressure; and potential weight loss.

Enjoy the rainbow on your plate.

Jackie Rainford Corcoran is an IIN Certified Holistic Health Coach, a public speaker and health activist. Contact her at rainfordcorcoran@gmail.com
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Understanding food allergies, sensitivities

BY DR. JEFF DANIELS 
CDS MEDICAL COLUMNIST

Reactions to food, ranging from insignificant to life threatening, are more common in the U.S. than ever. From indigestion to anaphylactic shock, these health effects are changing the way we consider, eat and handle food.

As a former allergist, I’ll admit that food allergies and sensitivities are some of the most puzzling, difficult to diagnose, and difficult-to-treat problems I’ve dealt with. Some people have life-threatening reactions, while myriad food faddists, food sensationalists, and others label themselves “allergic.”

Many health professionals, for one reason or another, misdiagnose people as being allergic to certain foods. Testing isn’t exact and misconceptions about the complexities of real conditions are often difficult to understand. Also, many people who feel poorly latch on to a diagnosis of a food allergy or sensitivity because it makes them feel psychologically better.

Take for example gluten sensitivity and intolerance. Gluten is a composite protein – made up of gliaden and glutenin – found in wheat, rye and barley. A small but significant percentage of the U.S. population – between 0.5-1 percent, or up to 3 million Americans – can develop severe gastrointestinal problems by eating foods containing gluten. There are also dermatologic and neurologic conditions blamed on an immune reaction to this common protein. These are people with real gluten sensitivity.

A common diagnosis made in the U.S. is gluten intolerance, a condition with a diverse set of symptoms. A lab test is often used to confirm that antibodies are being produced against gluten. As many as 30 million people in the U.S. call themselves gluten intolerant, yet there are no scientific data to confirm that gluten is hurting them at all. Since a gluten-free diet is the only treatment for all of these conditions, the gluten-free food industry is thriving.

People can be desensitized to pollen, animal dander, and even insect sting allergies, but there are no successful treatments for food sensitivity. Luckily, for food allergies other than peanuts – which is more complex than other food allergies – most people will lose their sensitivity over time, stop having bad reactions, and start enjoying the food that at one time might have killed them.

Aside from avoiding any offending food – a daunting task when it comes to certain things, such as peanuts – the only treatment available are medications to reverse an allergic reaction. The most efficacious of these is epinephrine – also known as adrenalin – which most people have in a device called an EpiPen. Since epinephrine has to be administered via needle, EpiPens make it easy, and have saved many lives. Other medications we use include Benadryl and prednisone.

Most people and businesses are now “sensitive” to those with food allergies. In many restaurants, if a person claims he or she is allergic or sensitive to a food, a clean set of utensils, pots, and plates are used to prepare and serve the meal. It puts pressure on the kitchen staff, wait staff and management, but it can avoid disaster.

Dr. Jeff Daniels has been practicing medicine in Big Sky since 1994, when he and his family moved here from New York City. A unique program he implements has attracted more than 700 medical students and young doctors to train with the Medical Clinic of Big Sky.
Pollinating an economic boom
For beekeepers, there’s money in almonds despite colony losses

BY MARIA WYLLIE
EBS CONTRIBUTOR

Beginning in November each year, Montana beekeepers load thousands of honeybee hives on flatbed trucks and migrate to California’s Central Valley for the coming almond pollination, a major event in commercial beekeeping.

The Golden State has a virtual monopoly on the crop, producing approximately 80 percent of the world’s almonds, which require pollination by 1.6 million – more than half – of America’s bee colonies. This means big business for beekeeping states like Montana, which ranked fourth in honey production in 2014 and is home to about 160,000 colonies.

Without the help of honeybees, we wouldn’t have almonds – a primary reason the insect’s declining health is raising eyebrows. It’s been a topic of debate since 2006, when beekeepers started seeing significant colony attrition in the U.S., suffering an average annual loss of 32 percent.

Some beekeepers attribute these fatalities to Colony Collapse Disorder, a phenomenon occurring when a hive’s worker bees mysteriously disappear, but the queen remains. However, CCD itself is quite rare, according to Cam Lay, Natural Resource Program Manager for Montana’s Department of Agriculture.

“Usually when a hive dies, you can tell why,” says Lay, who inspects apiaries – or collections of beehives – and issues health certificates allowing companies to bring their bees into California for pollination services, and then back to Montana where they’re based.

Instead, high annual bee losses usually result from a complex variety of factors ranging from poor bee management and nutrition, to pathogens and agrochemical exposure. But a definitive cause is up in the air.

“‘The real answer is we still don’t know,’” said Michelle Flenniken, an assistant professor at Montana State University’s Department of Plant Sciences and Plant Pathology. For one study, Flenniken and her team are examining the role of pathogens – including viruses, bacteria, parasites and fungi – on honeybee health before, during, and after almond pollination.

“You really need to know what pathogens are present before you can correlate any of them with colony loss,” Flenniken said.

Despite these losses and recent reports claiming bees are in dire straits, honeybees are not facing extinction and our nation’s food supply is not running out. Beekeepers are actually doing well because, right now, there’s money in bees.

An almond has two primary needs: water and honeybee pollen. Approximately one gallon of water is needed to grow a single almond, a problem for California’s drought-ravaged agricultural landscape. Because honeybees are the only pollinators, almond growers pay the highest rental fees for their services, consequently dictating much of what happens in commercial beekeeping.

“All the commercial guys migrate [to California],” Lay said. “They can’t afford not to.”

Greg Fullerton, president of the Montana State Beekeepers Association and owner of Glacier County Honey in Babb, Montana, says the almond industry is a central reason why people are running so many hives right now. He points to poor management practices as a reason for colony losses, and says some beekeepers are losing colonies because they’re raising more bees than they can handle.

“‘It’s like overgrazing cattle,’” Fullerton said. “‘It’s profitable enough now that everyone’s running way more than what I consider their economic threshold.’”

According to the United States Department of Agriculture, honeybees, which are designated as specialty crops at the state and federal level, provide $15 billion annually in agricultural products including honey and pollination services.

Glacier County Honey is a small-scale operation, cultivating approximately 1,600 colonies and working on a hive-to-hive basis rather than running up the numbers. By
comparison, many of the bigger commercial companies are running multiple thousands of hives but don’t have the resources to adequately manage them, according to Fullerton.

“I don’t think the bees are completely dying across the country, and [that] we’re going to be without,” he said.

A second-generation beekeeper, Fullerton says his family saw a mere 2-3 percent loss of bees in the 1980s and ‘90s. Now he sees 25 percent losses annually – a decline he believes is a consequence of increased stresses, such as new mites, pesticides and frequent migration.

Still, Fullerton doesn’t believe the bees are disappearing anytime soon. He and other apiarists cut their losses by splitting one colony into two and adding an extra queen. This is typically done right before almond pollination so the required 1.6 million colonies are ready to go.

Splitting hives enables beekeepers to meet the soaring demand for almonds, as well as more than 130 other crops pollinated by honeybees such as citrus fruits, alfalfa, and canola oil. The technique has also kept the average number of bee colonies in the U.S. at 2.5 million – a figure that hasn’t changed much since 2006, even when considering the 32 percent average annual loss.

“The business has continued to thrive,” Fullerton said. “Beekeepers are doing quite well.”

But Flenniken says splitting hives to meet demand is a poor method of balancing bee attrition. “If you think of honeybees like any other agricultural crop, we would not tolerate a 32 percent annual loss,” she said.

Increasing losses are also requiring beekeepers to work harder to maintain their hives. This compromises many of the foods we rely on for a solid, nutritious supply – a major reason why the Almond Board of California supports ongoing honeybee research, according to the group’s website.

The 2014 Almond Almanac states that the 2013-14 almond-crop year achieved the highest overall shipments and the second highest production level by almond growers worldwide. The U.S. market set a record for the eighth consecutive year, with shipments up 9 percent over 2013, at 641.8 million pounds.

The $6.4 billion industry couldn’t exist without honeybees, and if demand for almonds – one of the world’s favorite snacks – increases as expected, it remains to be seen if the honeybee supply can keep up, even when splitting hives.

Consequently, while the bees aren’t likely to disappear, the cost of pollination services will rise. This means food prices will go up, and you’ll either find a new go-to snack, or pony up for almonds.

This article was adapted from one originally published in the summer 2015 edition of Mountain Outlaw magazine.
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For the love of beer
Fifth annual Beer Fest in West

WEST YELLOWSTONE – Breweries and beer lovers gathered on Oct. 17 at the West Yellowstone Holiday Inn to celebrate craft beer. During the fifth annual Beer Fest in West, participants tasted unlimited samples from 14 breweries and two distilleries, while enjoying classic German cuisine and local music.

While most of the vendors hailed from Montana and Wyoming, Upslope Brewery from Boulder, Colo., and Cincinnati’s Angry Orchard Cider brought new faces and flavors to the mix.

Montana breweries in attendance included Big Sky Brewing Co., Red Lodge Ales, Lewis & Clark Brewing Company, Outlaw Brewing, and Madison River Brewing Co. Everything from smooth golden ales to bock lagers to seasonal specialties were available to sip out of a special tasting stein that came with event entry.

New to this year’s event was the addition of the “HomeBrew Fest in West” competition. Home brewers poured their best beer in various categories including pale ale, Scottish ale, stout/porter, IPA, and spiced, vying for a $250 beer kit gift card. Nicholas Matulich took home first place with his pale bitter European beer named Rheinhart; Chris King came in second for his spiced Mayan Porter; and Derek Wolf placed third with his aptly named Scottish ale, Great Scott.

For those hoping to try some award-winning brews, there was no shortage at Beer Fest. Madison River took home a gold medal in early October for its Cold Smoke Scotch Ale at the prestigious Great American Beer Festival in Denver.

In 2014, Draught Works won very small brewery and very small brewing company brewer of the year at GABF. The Missoula-based brewery also took home the gold last year for their American-style strong pale ale called Scepter Head IPA.

Across the venue from Draught Works was another notable award winner: Jackson, Wyo.’s Snake River Brewing Co. At the 2010 GABF, Snake River received a silver medal for their small-batch brew Rolling Thunder Dortmunder. Derek Beardsley, the brewery’s director of sales, said this traditional lager emulates those found in Dortmund, Germany, and explained why Beer Fest in West is a must-attend event for his company.

For the love of beer
Fifth annual Beer Fest in West

“While we may be in Jackson, Yellowstone is our backyard and we love the opportunity to share our beer with everyone,” Beardsley said.

Accompanying libations were pretzels and mustard cheese dip, bison brats topped with sauerkraut, and beer cheese soup. Big Sky bluegrass band Gallatin Grass Project kept the crowd moving before Ennis-based band Fool’s Gold closed down the event with classic rock covers.

For the love of beer
Fifth annual Beer Fest in West

STORY AND PHOTOS BY TAYLOR-ANN SMITH
EBS GRAPHIC DESIGNER
GREENSKY BLUEGRASS TO PERFORM BOZEMAN SHOW

VOOTIE PRODUCTIONS

BOZEMAN – The five members of Greensky Bluegrass have forged a defiant, powerful sound that, while rooted in classic string band Americana, has a fearless, exploratory zeal. On Wednesday, Nov. 11 they’ll bring their energetic, genre-bending sound to Bozeman’s Faultline North.

“There’s this great duality to our band,” says Paul Hoffman, Greensky’s mandolinist, vocalist and songwriter. “We’re existing in a few different places at once: we’re a bluegrass band and a rock band, we’re song-driven and interested in extended improvisation.”

The tension and release between these components – tradition and innovation, prearranged songs and improvisation, acoustic tones and electric volume – is what makes the band so dynamic, in concert and on record.

“We play acoustic instruments, but we put on a rock ‘n’ roll show,” says Greensky’s dobro player Anders Beck. “We play in bigger clubs and theaters, there’s a killer light show, and we’re as loud as your favorite rock band. It’s not easy to make five acoustic instruments sound like this – it’s something we’ve spent years working on.”

Greensky also includes banjoist Michael Arlen Bont and bassist Michael Devol. From their roots in Kalamazoo, Mich., Greensky arrived at their unique take on the bluegrass tradition by working from the outside in.

“I found bluegrass through the back door, through the Jerry Garcia route,” Beck says, alluding to the late Grateful Dead guitarist and bluegrass musician. “That’s how I got to listening to Bill Monroe and Earl Scruggs. It’s really interesting how many people in our generation got into acoustic music through that channel.”

By playing up to 175 shows a year, mostly in rock clubs and festivals like Austin City Limits, Bonnaroo, Telluride Bluegrass Festival and the New Orleans Jazz and Heritage Festival, Greensky became a word-of-mouth underground sensation. They have cultivated a devoted legion of fans entranced both by the band’s improvisational acumen and the quality of their songwriting.

“Taking chances – and pushing the boundaries of a proud tradition – are what mark Greensky Bluegrass’ sound, which tips its cap to backwoods-jazz virtuosity while holding on to a rock ‘n’ roll edge,” according to the San Francisco Chronicle.

Greensky will be joined at Faultline North by Philadelphia-based musician Tom Hamilton and his band American Babies, who blend electronics-based improv rock with a passion for songwriting.

Faultline North is located on Gallatin Park Drive in Bozeman. Tickets are available for the 8 p.m. show at Cactus Records and vootie.com.

GREENSKY BLUEGRASS TO PERFORM BOZEMAN SHOW
Bozeman Film Society joins the Associated Students of Montana State University, MSU’s Foreign Language Department and the MSU Office of International Programs to bring a critically acclaimed foreign film to the MSU campus.

“The Second Mother” will be shown Tuesday, Nov. 17 at the university’s Procrastinator Theater as part of the “Can the Griz” food drive, a fundraiser for the Gallatin Valley Food Bank.

An excitingly fresh take on some classic themes and ideas, “The Second Mother” centers around Val, a hard-working live-in housekeeper in modern day Sao Paulo, Brazil. Val is perfectly content to take care of every one of her wealthy employers’ needs, from cooking and cleaning to being a surrogate mother to their teenage son, who she has raised since he was a toddler.

But when Val’s estranged daughter Jessica suddenly shows up the unspoken but intrinsic class barriers that exist within the home are thrown into disarray. Jessica is smart, confident, and ambitious, and refuses to accept the class dynamic, testing relationships and loyalties and forcing everyone to reconsider what family really means.

Rated R, “The Second Mother” will be shown in Portuguese with subtitles, and runs 114 minutes.

Admission is reduced with a food donation to the “Can the Griz” food drive and parking is available south of the Student Union Building, in the lot on the corner of Seventh Avenue and Grant Street.

Visit bozemanfilmsociety.org for more information and a preview of the film.
EVENTS CALENDAR

FRIDAY, OCT. 30 – THURSDAY, NOV. 12

*If your event falls between Nov. 12 and 27, please submit it by Friday, Nov. 20.

Big Sky
FRIDAY, OCT. 30
Trivia
Lone Peak Cinema, 8 p.m.

SATURDAY, OCT. 31
Haunted House
Whitewater Inn, 5-10 p.m.

Big Sky Fire Department
Halloween Festivities
Big Sky Fire Department, 6-8 p.m.

SUNDAY, NOV. 1
Lone Peak Football Sunday
Lone Peak Cinema, 11 a.m.-3 p.m.

SATURDAY, NOV. 7
MSP’s ‘Fade to Winter’
showing
Lone Peak Cinema, 6-8:30 p.m.

SUNDAY, NOV. 8
Lone Peak Football Sunday
Lone Peak Cinema, 11 a.m.-3 p.m.

Bozeman
FRIDAY, OCT. 30
Cure For The Common + Kitchen Dwellers
Faultline North, 7 p.m.
Redbrain Halloween
Redbrain Media, 6 p.m.

Downtown Trick-or-Treat
Main Street, 3-6 p.m.
The Sweetbacks
Zebra Cocktail Lounge, 9 p.m.

SATURDAY, OCT. 31
Halloween at Red Chair
Red Chair Café, 11 a.m.
Harvest Festival
Park County Fairgrounds, 6-8 p.m.

THURSDAY, NOV. 5
Guest Lecture: Cartoonist Stephen Silver
MOR, 6 p.m.

MONDAY, NOV. 9
Pints with Purpose: One Montana
Bridger Brewing, 5 p.m.

WEDNESDAY, NOV. 11
Greensky Bluegrass w/ Tom Hamilton’s American Babies
Faultline North, 7 p.m.
Music and Mussels
Bridger Brewing, 5:30 p.m.

Livingston & Paradise Valley
FRIDAY, OCT. 30
Halloween Skate Night
Livingston Civic Center, 5:30 p.m.

Woman in Black
Blue Slipper Theatre, 8 p.m.

Milton Menasco & The Big Fiasco
Chico Hot Springs, 9:30 p.m.

SATURDAY, OCT. 31
Moving Sale
Livingston HealthCare, 10 a.m. – 12 p.m.

Woman in Black
Blue Slipper Theatre, 8 p.m.

Milton Menasco & The Big Fiasco
Chico Hot Springs, 9:30 p.m.

Into the Woods
The Shane Center, 8-11 p.m.
**EVENTS & ENTERTAINMENT**

**MONDAY, NOV. 2**
Bluegrass Jam
Katabatic Brewing, 5:30 p.m.
Jon Cheryl
Murray Bar, 5 p.m.

**TUESDAY, NOV. 3**
Beer for a Cause: $1 off first beer if you vote
Katabatic Brewing, 5:30 p.m.

**WEDNESDAY, NOV. 4**
Russell Smith
Katabatic Brewing, 5:30 p.m.

**THURSDAY, NOV. 5**
Annick Smith reading
Elk River Books, 7-9 p.m.
Moongrass
Murray Bar, 8 p.m.

**FRIDAY, NOV. 6**
13th Annual Wine & Beer Festival
Livingston Depot Center, 6-8 p.m.
Smokestack & The Foothill Fury
Murray Bar, 9 p.m.
Tucker Down
Chico Hot Springs, 8 p.m.
Into the Woods
The Shane Center, 8-11 p.m.

**SATURDAY, NOV. 7**
Sadie Locken
Katabatic Brewing, 5:30 p.m.
The Bus Driver Tour
Murray Bar, 9 p.m.
Tucker Down
Chico Hot Springs, 8 p.m.
Danny Freund, Paul Lee Kuper, & Ian Thomas
Murray Bar, 5 p.m.
Moongrass
Murray Bar, 8 p.m.

**FRIDAY, OCT. 30**
Senior Lunch
Povah Community Center, 12-1 p.m.
Halloween Carnival
West Yellowstone School, 6:30-8:30 p.m.

**SATURDAY, OCT. 31**
Fall Family Festival
Community Protestant Church, 6-8:30 p.m.
Wild West Halloween Party
West Yellowstone, 8:30 p.m.

**SUNDAY, NOV. 2**
Senior Lunch
Povah Community Center, 12-1 p.m.
Historic Walking Tour
Historic District, self-guided, daily
West Entrance closed to motorized travel
November 2 – December 15

**WEDNESDAY, NOV. 4**
Senior Lunch
Povah Community Center, 12-1 p.m.

**FRIDAY, NOV. 6**
Senior Lunch
Povah Community Center, 12-1 p.m.

**WEDNESDAY, NOV. 11**
Free Entrance Day

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Whether or not we openly admit it, we all want to catch the biggest and baddest trout out there. Watching a fish eat a dry fly is exhilarating, but bringing a 2-foot-long monster to hand is life changing.

Our corner of the fly-fishing world is home to ample water where finding a trophy is possible any day of the year. And during the next few weeks when the weather turns colder, the truly large trout begin foraging in anticipation of the winter months ahead.

Here are some options for trophy hunting this fall, all within a day’s drive:

‘Land of the Giants.’ The Missouri River below Hauser Dam was a secret for a long time. Fished mostly by residents of Helena and Great Falls, and guided by a few tight-lipped outfitters, this short tailwater section is a place where monsters lurk. As more visiting anglers boasted of the river’s bounty online, the section became cliché. But is cliché a bad thing when you could catch the biggest trout of your life?

The river here is best fished while drifting with a jet boat, but can also be accessed by foot from Hauser Dam or the Beavercreek Fishing Access Site. Nymphing will produce large rainbows, but for massive brown trout, fish fully sinking lines and large, weighted flies. Let your fly sink and begin stripping in slowly. I recommend fishing the “Land of the Giants” with a partner – not for safety, but so someone can take the picture.

Yellowstone River near Livingston. As a kid, it was common to hear reports of dozens of people catching 10-pound browns in the fall. I truly believe those fish are still there – I’ve seen the pictures, albeit much less frequently – they’re just harder to catch. And now is the time to get it done.

The conditions of late fall work in your favor because larger brown trout like to hunt in the lower light and they know winter is coming so they bulk-up on baitfish. Heavy sinking lines and large flies are the key if you want to entice the big ones – if you’re not tagging the bottom often or your fly is shorter than 4 inches, you might as well be fishing a size 10 dry fly.

Madison River upstream of Hebgen Lake. West Yellowstone’s angling forefathers told stories of massive browns emerging from Hebgen Lake. Today, the fish aren’t as large, but they’re still prevalent. The trick here is finding a spot – access is easy but good holding water is limited. Fishing here in nasty weather will limit some of the crowds. Get your flies down deep and expect subtle hits. Flies with color such as fire-beads and flash-a-buggers work well.

Blackfoot River and its tributaries. Home to bull trout, Montana’s largest river-dwelling salmonid, the Blackfoot River and the valley it courses through is beautiful in fall. The larch trees changing to golden yellow serve up a spectacular backdrop to your late-season fishing. Actively targeting bull trout is not allowed, but the fish are in there and often make meals of a hooked 10-inch cutthroat.

Trophy trout don’t come easy. Patience and persistence are necessary, and plane tickets are required for most anglers. However, for lucky folks living in this region, big fish are nearby – if you know how to target them.

Pat Straub is the author of six books, including “The Frugal Fly Fisher,” “Montana On The Fly,” and “Everything You Always Wanted to Know About Fly Fishing.” He and his wife own Gallatin River Guides in Big Sky and Pat operates the Montana Fishing Guide School and the Montana Women’s Fly Fishing School.
American Life in Poetry: Column 553

BY TED KOOSER, U.S. POET LAUREATE

During World War II the government endorsed the publication of inexpensive paperbacks for persons serving overseas. Jehanne Dubrow, who lives and teaches in Maryland and whose husband is a naval officer, here shows us one of those pocket-sized volumes. This poet’s latest book is “The Arranged Marriage.”

**Armed Services Editions**

By Jehanne Dubrow

My copy of The Fireside Book of Verse is as the seller promised—the stapled spine, the paper aged to Army tan—no worse for wear, given the cost of its design, six cents to make and printed on a press once used for magazines and pulp. This book was never meant to last a war much less three quarters of a century.

I look for evidence of all the men who scanned these lines, crouched down in holes or lying in their racks. I read the poems secondhand. Someone has creased the page. Did he begin then stop to sleep? to clean his gun perhaps? to listen to the bugler playing taps?

Some people say it’s a rare animal that can serve as both the perfect hunting dog and a loving family pet. That crossover may be rare, but Shade had it.

The 8-year-old black lab was Jim McEnroe’s constant companion since he raised her from a pup, and she retrieved her first bird for him when she was just 5 months old. Well trained and well behaved, you could take her anywhere without a leash and she would follow and obey – except during mealtimes, when she lustily gobbled her food.

In McEnroe’s work trucks, Shade was his predictable sidekick during their daily rounds in Big Sky, while McEnroe operated his snowplowing and property management business. Running before the horses, dashing ahead on hikes, she lapped around the Spanish Peaks effortlessly.

In August, McEnroe’s close hunting buddy Kris Killorn observed that Shade was in the best physical shape of her life. The next week, as she dashed up an embankment to chase a bird, she pulled up lame and backed down to the road. While her spirits still soared, her rear leg began to swell more noticeably each day, and lumps appeared under her fur. Eating became a chore, so we prodded Shade by hand feeding her.

From the first sign of trouble four weeks prior, the transition was alarming. The vet diagnosed her with malignant histiocytosis, a disease characterized by tumors that spread swiftly and terminal. Shade now lay listlessly in the yard or the living room mostly, in what appeared to be a slow and miserable descent.

For the past year, we had planned an October pheasant hunt on a ranch near Mott, N.D. So we decided, with life still in her and hope still in us, Shade would go on one final adventure.

We stopped in Glendive, Mont., for a warm-up. Since she could no longer run beside us, we loaded Shade’s dog bed into the large plastic toolbox secured to the back of our four-wheeler, and Shade rode with us across the wheat-stubble fields.

When we spotted a grouse gliding into the tall grass, we stopped and McEnroe unloaded Shade. Without him asking, she darted forward and flushed the bird, which fell at one bang of McEnroe’s shotgun. Shade half limped, half pranced back to us with the tawny gray prize in her mouth.

In North Dakota, the pheasants teemed on opening day under sunny skies. The members of our hunting party gazed at Shade with pity, our interest in food; raising her head brought on labored breathing. Her symptoms returned with shocking aggression, and within three days it was over.

With our legal limit bulging in our orange vests, we returned to the hunting lodge to share the news of Shade’s triumph with our shocked companions. By the following morning, Shade’s leg swelling had nearly disappeared, and she ran without an obvious catch in her step. She ate without being coaxed. Maybe it wasn’t her last hunt after all, we thought.

Reality is relentless, however. The next day Shade dashed past the ranch’s hunting-dog graveyard, its crosses serving as reminders of our only real option: to wring joy out of every minute left on this hunt.

Stopping overnight on our way home to Big Sky, we spent the day pursuing pheasants, and Shade embraced her life’s work with unhesitating zeal – she was sharp, alert and enthusiastic.

When we returned home, the sun of our hunting trip was already in eclipse, as McEnroe had to carry Shade in and out of the house. She lost all interest in food; raising her head brought on labored breathing. Her symptoms returned with shocking aggression, and within three days it was over.

A day after Shade died, a longtime hunting friend called and was told the news. He said he was sorry and would miss her. “Shade had a great last hunt,” McEnroe replied. “We all should be so lucky to go out like that.”

We both realized that he wasn’t just talking about a dog. And Shade would never be just a dog to us.

Ashley Oliverio is a Big Sky resident and freelance writer. She took up big game hunting this year in Africa and embarked on her first pheasant hunt this fall with her partner Jim McEnroe.