The Nepal earthquake: Montanans making a difference

Big Sky PBR expands to three-day festival

Yellowstone, Teton national parks raise entrance fees

Big Sky Resort named among top bike parks

Beartooth Basin shutters summer ski season
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**ON THE COVER:** Nepalis sit outside their damaged home on May 12 in Nararkot, a village 30 kilometers northeast of Katmandu. A 7.8-magnitude earthquake on April 25, and a 7.3-magnitude aftershock the day this photo was taken, devastated the mountainous country. PHOTO BY PETER SCHMIEDING

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**HELP SUPPORT A FELLOW MOUNTAIN COMMUNITY**

The cost of one advertisement in EBS goes a long way in Nepal. Place an ad in the May 29 issue, or upgrade the size of your current ad, and 100% of revenue is donated to Tsering’s Fund to support earthquake relief

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**CORRECTION:** In the May 1 article, “A season in review: Big Sky Resort 2014-2015”, it was reported that the resort saw more than 4,400 skiers over the course of the winter season. The resort saw more than 440,000 skiers. It was also reported that PGA Head Golf Professional Mark Wehrman will hold free weekly clinics at the Big Sky Resort Golf Course. The cost is $15 per clinic lesson.
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The new explorebigsky.com

BY MEGAN PAULSON
OUTLAW PARTNERS COO

BIG SKY – On April 20, Outlaw Partners launched the newly designed explorebigsky.com, providing enhanced access to news and events, and connecting businesses throughout the heart of the Greater Yellowstone region.

The launch of the new website is part of Outlaw’s ongoing efforts to provide a go-to resource for quality reporting and content – for community members and visitors alike – on an easy-to-use platform.

“We wanted a sharp website that showcased the quality of our reporting, design and photography, and one that was easy for users to navigate,” said EBS Managing Editor Joseph T. O’Connor. “And now we have it. Maintaining pace with the ever-growing technology base keeps us relevant and allows readers to access the redesigned site from multiple platforms.”

The website features a modern design and meets today’s tablet and mobile device requirements, in addition to a seamless connection with Explore Big Sky’s social media resources including Facebook, Instagram and Twitter.

From a user experience, sharing content from the site is also easier than ever with direct links to published stories on social media sites.

Explorebigsky.com’s integrated business directory provides a new platform for businesses to have their own micro-sites, and ordering subscriptions to Explore Big Sky newspaper and Mountain Outlaw magazine is easy through the new subscription and payment portal.

Site users can also browse the entire publication archives with full, online editions of all Outlaw publications dating back to 2010, free of charge.

Since the April 20 launch, explorebigsky.com’s traffic has increased 74 percent, with nearly 8,500 page views and more than 4,000 unique visitors.

Who’s using explorebigsky.com?
Impressions from Montana include Big Sky, Bozeman, Helena, Kalispell, Missoula and Billings. Site users around the country hail from Salt Lake City, Denver, New York City, Los Angeles, Chicago and Seattle, among others.

On an international scale, Canada, the United Kingdom, France, Germany, Brazil, India, Mexico, Italy, Australia, Russia, Japan and the Netherlands round out the top 12 countries where people are accessing the revamped site.

We encourage you to take a look at the new explorebigsky.com and let us know what you think!

Contact Ersin Ozer at ersin@theoutlawpartners.com for online advertising opportunities.
Big Sky, Bozeman continue relief efforts in Nepal

May 12 earthquake shakes shattered country

BY TYLER ALLEN
EBS SENIOR EDITOR

BIG SKY – On May 12, another powerful quake shook Nepal, a country struggling to recover from the devastating earthquake on April 25 that killed more than 8,000 people.

The latest tremor, reported as a 7.3-magnitude by the U.S. Geological Survey, was centered near the town of Namche Bazaar, close to Mount Everest and the Chinese border. Dozens of casualties were reported and massive landslides hampered relief efforts for people affected by the April disaster.

Dr. Peter Schmieding, a dentist practicing in Big Sky, Four Corners and Ennis, has been in Nepal since May 3 helping with the recovery through his nonprofit, Tsering’s Fund. Schmieding created the organization in 2007 with his wife Karen Fellerhoff and their friend Tsering Dolkar Lama, a Tibetan woman living in Katmandu. Tsering’s Fund uses donations to support the education of Nepalese girls, but has now shifted its focus to earthquake relief.

“We are fine,” Schmieding wrote May 12 on his Facebook page. “Earthquake hit while Tsering and I were eating lunch … Things [are] somewhat chaotic here, but this area of Katmandu [was] relatively unscathed, but really scary.”

Villages outside of the capital weren’t so lucky. Pem Dorgee Sherpa in Chyangba, a village 200 kilometers northeast of Katmandu, messaged Schmieding to tell him Chyangba was completely destroyed by the latest quake. Dorgee said they needed 50 tents and rice – the villagers couldn’t get into their demolished homes where food is stored.

Aid from around the world is pouring into Nepal, though Schmieding reports that transporting supplies has been slow from the airport to the more remote villages in need.

Eric Ladd and Wes Overvold from Big Sky’s Outlaw Partners (and publisher of EBS) left Bozeman on May 12 to help with the relief effort and document the country’s recovery. They brought seven canvas wall tents and care packages that were put together by Jeremy Harder’s fourth grade class at Big Sky’s Ophir School. Outlaw and L&R Real Estate purchased the tents, provided by Belgrade’s Montana Canvas at a 50 percent discount.

“Villagers in the town of Melamchi on May 16 trying to rebuild after the 7.8-magnitude earthquake that rocked Nepal on April 25. PHOTO BY PETER SCHMIEDING

A woman surveying the damage to the village of Belawa on May 5

Schmieding also orchestrated the delivery of 1,000 sheets of corrugated metal roofing to the village of Belawa, which was also devastated by the original quake. Tsering’s Fund had received about $5,000 in donations as of May 13, according to Schmieding, but all the funds have already been spent on supplies for the villagers.

A woman carrying supplies on May 16 in Nepal’s Sindhupolchak district.

“‘If I’m not able to gather enough money through Tsering’s Fund, I will use my own money,” Schmieding messaged on May 12.

In addition to the efforts of Schmieding, Ladd and Overvold on the ground in Nepal, other Big Sky community members are rallying around the disaster relief.

Lone Mountain Ranch is planning a fundraiser for the second weekend of June. They plan to host presentations from Schmieding and the Outlaw Partners, as well as a dinner where proceeds will benefit Tsering’s Fund and other organizations committed to earthquake relief efforts. Members of MSU’s Nepalese student association will also be at the event to speak about their home country.

LMR General Manager Paul Robertson has a personal connection to the shattered country. Robertson spent nine months in Nepal during a University of Wisconsin study abroad program, in 1991 and 1992.

“‘I’m forever grateful for the friendships I made in Nepal and they treated me like family,” Robertson said. “Now that so many Nepalis are in need, it’s important to me to try and make a difference.”

Robertson said the initial disaster response is generally not sufficient for a crisis of this magnitude, and the effort must continue until the country is recovered.

“‘It’s going to be the sustained effort that helps Nepal properly recover.”

Visit tseringsfund.com and click the “donate” button to contribute to Dr. Schmieding’s continued earthquake relief efforts in Nepal.

“At this is a terrible situation. These people need help and aren’t getting it from the [Nepal] government,” said Montana Canvas General Manager Curt Heinert. “Even if you’re just helping 10 to 15 people – they’ll need this help for a long time.”

Heinert said Montana Canvas donated between 50 and 100 tents to the relief effort in wake of the 2010 Haiti earthquake, a disaster that killed more than 100,000 people.

“We don’t do this stuff for accolades,” Heinert said. “It’s the goodness of our hearts to help people in need.”

Schmieding said he’s focusing his efforts on Chyangba and two other rural villages where he has connections through Tsering’s Fund’s charitable efforts. He’s delivered 100 large tarps to a village in the Sindhpolchak district, where his friend Raj Kumar Dhakal lives, and where Jyoti Bhandari, one of the Tsering’s Fund-sponsored students, was killed in the April 25 earthquake. He was an 8-year-old first grader.

“ Properly recover.”
BIG SKY – As part of its Student of the Month/Terrific Kids of the Month program, the Big Sky School District honored four students in April for their positive attitudes. Teachers choose two “terrific kids” from kindergarten through fifth grades and two “students of the month” in middle and high school, recognizing them based on a different theme every month.

An announcement is made over the intercom, and the students are called into the office to be congratulated. In addition, the k-5 honorees are rewarded with a burger from The Corral, and the chosen middle and high school students get pizza from Blue Moon Bakery.

**BSSD Terrific Kids/Students of the Month: April**

**K-2 Terrific Kid of the Month – kindergarten student Sidney Morris**

Sidney Morris shows up to the classroom with a huge infectious smile on his face every day. He has a very positive attitude when it comes to interacting with his peers, teachers, big buddies and schoolwork. We love that he is ready and willing to try new things and has fun doing it. Well done, Sid!

**3-5 Terrific Kid of the Month – third grade student Drew DiFulvio**

Drew demonstrates an outstanding positive attitude, be it from her engagement during class instruction, working with peers in small groups, or trying new things. Drew tackles problems head-on with no complaints. She constantly puts her best foot forward, never saying, “I can’t,” or showing defeat when tasks are difficult.

Even when uncertain of a solution, Drew still takes the academic risks needed and remains positive when problem-solving and sharing her ideas. Thank you Drew, for your positive energy and the tremendous contributions you make to our classroom community.

**Ophir Middle School Student of the Month – seventh grade student Sophie Robertson**

When Sophie Robertson enters a room, it’s always with a smile on her face. Her positive attitude and bubbly personality affect everyone around her. Sophie attacks whatever task she is given with a desire to complete it at the best of her ability. What a great addition to our middle school this year! Congratulations, Sophie!

**Lone Peak High School Student of the Month – 12th grade student Ben Michel**

Ben Michel displays a positive attitude no matter the challenges he faces. Whether it’s a test day in AP Literature, or he’s lending a helping hand in National Honor Society, he has a smile on his face and a positive thought in his words. Not only does his amazing sense of style set him apart from his peers, but his positive attitude makes him a stand out human being.

**Blue Water Task Force now Gallatin River Task Force**

**GALLATIN RIVER TASK FORCE**

BIG SKY – The Blue Water Task Force officially changed its name to the Gallatin River Task Force on May 13 in an effort to create a clear link to their mission and a direct tie to the Gallatin River. A new website and logo will be launched soon to reflect this new identity.

“These changes are part of an overall effort to build our capacity to meet the growing needs of protecting water resources in the Upper Gallatin Watershed,” said Kristin Gardner, GRTF Executive Director.

Although the name has changed, the work remains the same. The task force will continue to be a leader in protecting water quality and quantity in the Upper Gallatin watershed and maintain their core programs in water quality monitoring, education and outreach, as well as watershed assessment and restoration.

Along with the name change, GRTF also refreshed its vision and mission. The nonprofit will work under the vision of “a healthy Gallatin River Watershed for future generations,” and a mission “to partner with our community to inspire stewardship of the Gallatin River.”

“These new changes are reflective of the GRRT board’s new focus in helping sustain world-class recreational opportunities on the Gallatin River. “The increased population of Big Sky is in my mind the biggest single threat to the health of the Gallatin, if managed incorrectly,” said GRTF board member Rich Chandler. “I feel these changes will lead to better protection and stewardship of the river.”

When the task force was started by a small group of concerned citizens in 2000, its main focus was water quality monitoring. Today, that focus has expanded to restoration projects. Current projects include improving river access at key locations along the Gallatin River, as well as restoring wetlands and stream banks of the Upper West Fork of the Gallatin in an attempt to filter nitrogen from runoff. GRTF is also partnering with Montanans for Healthy Rivers as they pursue a Wild and Scenic designation for the Gallatin.

This is an important milestone for our organization,” Gardner said. “I am confident these changes will lead to better protection and stewardship of the river.”

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**5/28 PLANET EARTH: OCEANS AND JUNGLES**
Big Sky is seeing unprecedented commercial growth. What type of public amenities would you like to see built?

Anna Buckmaster, Big Sky, Mont.
Physical Therapist at Bozeman Deaconess Hospital

“It would be nice to have more of a public library and more affordable restaurant options.”

Chris McElaney, Big Sky, Mont.
Freelance Copywriter

“Maybe a bigger library with a coffee shop, like the one in Bozeman. I really just want somewhere comfortable to get work done that has coffee, fast Internet and is open late.”

Lucas Westblade, Big Sky, Mont.
Big Sky Young Life Area Director

“I coach the U-12 soccer team, so it would be really cool to have an indoor soccer field because we play teams from Bozeman and Billings, and they play year round, so it takes a long time for us to catch up with them during the season.”

“I come to the Big Sky Town Center for my morning coffee”
-Taylor, at Spur Coffee
Greg Woodard, “Ghost Rider,” Bronze, Edition of 21

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Yellowstone and Grand Teton parks raise entrance fees

EBS STAFF WRITER

Beginning June 1, Yellowstone and Grand Teton national parks will increase entrance fees for visitors in order to fund resource protection and visitor-facility projects within the parks. A one to seven-day vehicle pass that includes both parks is currently $25 and will increase to $50 for both parks. A seven-day pass to each individual park will now cost $30.

“We use our entrance fees to complete critical projects that benefit park visitors and our natural resources,” said Yellowstone Superintendent Dan Wenk. “Eighty percent of the revenue we collect stays right here in Yellowstone.”

Wenk said the additional revenue will fund projects including road repairs; campground upgrades; rehabilitation of park structures; accessibility improvements for people with disabilities; radio and utility systems improvements; native fish restoration; and aquatic invasive species mitigation.

Yellowstone estimates the new entrance fees will generate $11 million of revenue per year, approximately $3 million more than current entrance-fee revenue.

Yellowstone is a strong economic engine for the region and local communities. In 2014, the park generated $543.7 million in economic benefits and directly supported more than 6,600 jobs. Previous fee increases have had no effect on visitation levels, according to park officials, and the last entrance-fee increase in Yellowstone occurred in 2006 when fees were raised from $20 to $25 for private vehicles.

Park managers proposed a new structure for entrance fees and reached out to stakeholders through a public comment period in November and December. The park solicited comments via mail and online and held meetings in Cody and Jackson, Wyo., as well as Bozeman. Conference calls were held with Congressional delegation staff, county commissioners, and concessioners. The 2014 proposal included a one to three-day pass that was rejected based on public comment.

Grand Teton expects revenues generated by the fee change will reach $1.2 million. The added income will be used to fund trail improvements in the Jenny Lake area; restore and stabilize historic buildings for greater understanding and appreciation of the park’s history and culture; expand youth outreach programs; and resurface park roads.

The park received 59 official comments and park managers heard from nearly a dozen people during a public open house.

“When compared to other destinations and tourist attractions across the U.S., national parks provide outstanding opportunities to experience our American heritage and make lasting memories through an affordable family vacation,” said Grand Teton Superintendent David Vela.

Yellowstone and Grand Teton parks raise entrance fees

NEW FEES

New YNP and GTNP entrance fees, as of June 1:

**Vehicles**
- $30 per vehicle to visit each individual park or $50 for a two-park vehicle pass, for one to seven days.

**Motorcycles**
- $25 for each park or $40 for both parks, for one to seven days

**Foot/bicycle**
- $15 for each park or $20 for both parks, for one to seven days

**Annual passes**
- $60 for each individual park. An $80 Interagency Pass – $10 for seniors – remains the same price and is valid for entry to all fee areas on federal lands. Military passes will remain free.
BOUTIQUE LODGING IN GALLATIN GATEWAY, MONTANA

Nestled along the banks of the Gallatin River in the picturesque Gallatin Valley you’ll find “The Inn on the Gallatin.” The Inn serves as base camp for the Blue Ribbon Fly Fishing, leisurely walks along the river and breathtaking hikes or mountain climbing for locals and travelers alike. Unwind in our newly remodeled log cabins, or bring your RV and park overlooking the Gallatin. Enjoy our cafe’s generous portions of American Fare in a relaxed, remodeled Vintage Americana style setting. You won’t be disappointed.

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COMING SOON TO THE GALLATIN

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BY JENNY LAVEY  
MSU NEWS SERVICE

BOZEMAN - Michelle Flenniken, assistant professor in the Department of Plant Sciences and Plant Pathology in Montana State University's College of Agriculture, recently received three grants to investigate the role of viruses and other pathogens — including viruses, bacteria, fungi and trypanosomes — on honeybee health.

Flenniken received an Agriculture Food and Research Initiative grant from the U.S. Department of Agriculture's National Institute of Food and Agriculture to support research on understanding the biotic and abiotic factors affecting honeybee health; a grant from the National Honey Board to support a collaborative research endeavor examining the role of pathogens and agrochemicals on honeybee health; and funding from the Montana Department of Agriculture Specialty Crop Block Grant program to investigate viruses and virus transmission in Montana's honeybees.

Flenniken's research comes at a time when the national beekeeping industry is facing high annual losses of honeybee colonies — approximately 32 percent a year, according to the National Department of Agricultural Statistics and the Bee Informed Partnership, a coalition of researchers, advisors and stakeholders from various industries working with beekeepers to develop best management practices.

"Colonies are dynamic populations, so we need to study them for long periods of time to determine the role of pathogens and other factors on colony health," Flenniken said.

There are a number of unanswered questions regarding colony losses, she said, and these grants will support a comprehensive examination to determine the prevalence and abundance of honeybee-associated pathogens.

The U.S. is home to approximately 2.5 million honeybee colonies, which pollinate more than 50 major cash crops, mostly fruits and vegetables, according to the USDA. For the majority of commercially managed honeybee colonies, almond pollination is the biggest event of the year. According to the USDA, about 60 percent of the country's commercial honeybees — approximately 1.6 million — are rented to pollinate almonds in California's Central Valley every February.

"Without bees, the diversity of produce and nutritional value of a Western diet would be drastically changed," Flenniken said.

Flenniken and her team of students and research assistants at MSU will determine the pathogen presence and abundance in honeybee samples collected from colonies that undergo health evaluations in Montana and around the country.

“Bee colony health is affected by many factors, including pathogens, agrochemical exposure, availability of quality forage, weather and more,” Flenniken said. "Therefore, it's important to investigate many factors in parallel in order to determine which are the most important to bee health.”

The MDA grant will allow Flenniken's lab and research team to study the honeybee viruses in Montana and investigate how these viruses are transmitted between colonies.

According to NASS, there are about 150,000 colonies that spend the summer in Montana, consuming forage in private and public spaces. Last year, Montana ranked second in the nation in honey production, producing more than 14 million pounds of honey valued at $31 million.

John Sherwood, the head of MSU's Plant Sciences and Plant Pathology Department, said that having a honeybee pathogen research lab at MSU not only benefits Montana's bee industry, but also mirrors the nation's need to counteract the decline of honeybee vitality.

“Michelle's recent grant activity is a testament to the department and our College of Agriculture and the Montana Agricultural Experiment Stations' commitment to solve the nation's greatest agriculture challenges," Sherwood said. "The future of nature's most critical pollinator force is nebulous at best without sound scientific research.”
Yellowstone National Park recently awarded Yellowstone National Park $1 million for two significant partnership projects. The appropriation was matched with money from the Yellowstone Park Foundation, the park’s partner fundraising organization.

An appropriation of $500,000 in Centennial Challenge funds will go directly to the Gardiner Gateway Project, adding to nearly $16 million already allocated to the project through YPF, local partners and additional federal and state funding sources. The project will restore and enhance the North Entrance in Gardiner, the park’s only year-round entrance, which includes the park’s iconic Roosevelt Arch. The project will improve the road, parking, walkways, signage and pedestrian areas to meet modern road and accessibility standards.

The second Centennial Challenge project will help preserve the native Yellowstone cutthroat trout and rehabilitate the natural function of the ecosystem. The $500,000 appropriation will be added to YPF’s $1 million annual commitment to the fish-restoration project.

Native cutthroat trout are thought to be among the most ecologically important fish in the Greater Yellowstone Ecosystem. Several factors – non-native species and disease among them – are threatening the persistence of these fish. Since 1994, ongoing efforts to restore habitat and reduce the numbers of non-native species are proving successful. The prevalence of both healthy adult and juvenile cutthroat trout in the park have increased for the past two years, while the numbers of non-native species are showing a decline.

“We are very gratified that our support has contributed to the progress that the park is making to restore the Yellowstone cutthroat trout, an essential species that plays such a vital role in Yellowstone Lake’s ecosystem,” said Yellowstone Park Foundation President Karen Bates Kress. “Our many individual, corporate, and foundation donors have helped make it happen.”

Yellowstone Superintendent Dan Wenk said YPF’s financial support of the park is making a big difference.

“The Yellowstone Park Foundation is raising private funds to match federal appropriations for projects, which greatly increases the investments we can make to improve the facilities and programs in Yellowstone.” Wenk said.

Nationwide, 106 projects in more than 100 parks in 31 states and the District of Columbia were funded with a $10 million Congressional appropriation for the Centennial Challenge. That money was matched with $15.9 million from more than 90 partner organizations.

More than 20,000 NPS employees care for 407 national parks in the U.S., and work with communities across the nation to help preserve local history and create close-to-home recreational opportunities.

The Yellowstone Park Foundation has more than 20,000 individuals, corporations and foundations that donate to YPF each year, and has served as Yellowstone’s official fundraising partner since 1996. YPF has raised more than $85 million, and funded more than 300 important projects and initiatives since its inception including wildlife research, cutthroat trout restoration, trail maintenance and youth education.
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WINTER SCHEDULE

**SUNDAY**
- 10-11am All Levels Adult Ballet
- 5-6:15pm All Levels Yoga

**MONDAY**
- 8-8:45am Sound Bath Meditation
- 9-10:15am All Levels Yoga
- 6-7:15pm All Levels Yoga

**TUESDAY**
- 7-8am All Levels Yoga
- 8:15-9:15am Pilates
- 9:30-10:45am All Levels Yoga
- 5:30-6:15pm Sound Bath
- 6:30-8pm All Levels Yoga

**WEDNESDAY**
- 6-7am All Levels Yoga
- 7-8am All Levels Yoga
- 8:15-9:15am All Levels Yoga
- 9-10:15am All Levels Yoga
- 5:30-6:30pm Gentle Yoga
- 6-7am All Levels Yoga

**THURSDAY**
- 7-8am All Levels Yoga
- 8:15-9:15am All Levels Yoga
- 9:30-10:45am All Levels Yoga
- 8:30-9:30am Level II Yoga
- 10-11:30am Antrim Yoga
- 5:30-7:30pm The Practice (1st and 3rd Friday of the Month)

**FRIDAY**
- 8:30-9:30am All Levels Yoga
- 10-11:30am Antrim Yoga
- 5:30-7:30pm The Practice (1st and 3rd Friday of the Month)

**SATURDAY**
- 9-10:15am All Levels Yoga

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RED ANTS PANTS

WHITE SULPHUR SPRINGS – Red Ants Pants’ founder Sarah Calhoun was among 100 small business owners attending this year’s Small Business Leadership Summit in Washington, D.C. from May 11-13.

Red Ants Pants, which makes durable and flattering work wear for women, was the only Montana business selected to participate in the summit. Calhoun solicited ideas and inspiration from fellow small business owners in an op-ed titled, “Carrying Montana’s Small Business Voices to Washington,” which was published May 3 in newspapers across the state.

The summit, hosted by the small business advocacy organization Small Business Majority, provided a unique opportunity for Calhoun and other small businesses owners to discuss the most pressing issues facing small businesses. They interacted with key policymakers, senior members of the administration and issue experts to identify policy recommendations to help improve the public-private sector dialogue on small business issues.

“I’m humbled by this opportunity and dedicated to helping share a unique perspective on the challenges and opportunities facing small businesses in rural communities,” Calhoun said.

Following the summit, policy recommendations identified will be incorporated into Small Business Majority’s policy platform – the Small Business Economic Agenda for 2015-2016 – and will be shared with decision makers to elevate issues of importance to small business owners.

“This summit will allow small business owners to engage directly with policymakers in D.C. to discuss the issues shaping our economy and identify pragmatic policy recommendations to help them thrive,” said John Arensmeyer, founder and CEO of Small Business Majority.

With its theme, “Shaping the Future of the American Economy,” the summit featured panel discussions, keynote speeches, interactive workshops and presentations by industry experts and successful entrepreneurs. A private reception hosted by Google at its Washington, D.C. headquarters included presentations of the “2015 Small Business Awards.”

The Summit concluded with a half-day visit to the White House during which small business owners engaged directly with senior members of the Obama administration. The day capped off with a technology-training program at Google.

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Actor matches $20,000 nonprofit donation to Montana kids

OFFICE OF MONTANA GOV. STEVE BULLOCK

HELENA – Gov. Steve Bullock on April 30 announced that Academy Award winning actor Jeff Bridges and Share Our Strength have each made additional contributions of $20,000 to the Montana No Kid Hungry campaign. The funds will be used to bolster Bullock’s efforts to expand school breakfast options in the state, as well as support other efforts to combat childhood hunger in Montana.

Share our Strength is a national nonprofit organization working to end childhood hunger in the U.S.

“Working with Jeff Bridges and Share Our Strength is helping us make a real difference in the lives of Montana students,” Bullock said. “Through these generous contributions, we’ll be able to build on our successful efforts to expand childhood hunger across Montana.”

Last year, Bullock, Bridges and Billy Shore, the founder of Share Our Strength, toured Montana to highlight some of the innovative ways the state is working to address childhood hunger. They visited Darby School and the Billings YMCA.

“Montana is a very special place to me – I’ve been coming to the state for over 40 years,” said Bridges, who is a national spokesperson for Share Our Strength’s No Kid Hungry campaign. “It’s hard to imagine that children in this beautiful place are not getting the meals they need, and if there’s anything I can do to end that, I am on board.”

Over the past year, Bullock and the Montana No Kid Hungry campaign have awarded more than $100,000 to schools to help start new breakfast programs or expand participation in existing programs. It’s estimated that through these grants and other efforts, more than 41,000 Montana additional kids start every school day with a healthy breakfast.

“Research shows that kids who start their day with school breakfast have higher test scores and better attendance,” Shore said. “We’re inspired by Governor Bullock’s commitment to making Montana a state where no kid goes hungry.”

Bridges’ contributions come from sales of his album “Sleeping Tapes” – a recording billed as a sleep aid, created by the actor and composer Keefus Ciancia.
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208 Andesite* Yellowstone Club / 5 bedrooms, 6 bathrooms / 6,312 SQ FT / $5,900,000

Spanish Peaks Club Condo #11 Big Sky Meadow / 2 bedrooms, 3 bathrooms / 2,314 SQ FT / $630,000

Lone Peak Townhome #59 Big Sky Meadow / 3 bedrooms, 3 bathrooms / 2,119 SQ FT / $333,000

RANCH & RECREATION

Upper Beehive Basin / Lots 11A - 12A / Big Sky Mountain / 40 +/- ACRES / $1,750,000

Buck Ridge Lodge Gallatin Canyon / 3 bedrooms, 3 bathrooms / 18+ ACRES / 4,144 SQFT / $899,000

Mountain Meadows Gallatin Canyon / 120 ACRES / $1,495,000

Yellowstone Ranch Preserve / 2 miles from Yellowstone Park / 753 ACRES / $19,500,000

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The need to feed
Bozeman’s Feed Café open for business

BY KATIE THOMAS
EBS CONTRIBUTOR

Bozeman has never had a “farm-chic” eatery. Until now.

The Feed Café, located in the big red barn across East Main Street from the Hastings shopping center, opened on May 4 serving artisan comfort food for breakfast and lunch, seven days a week. Co-owner Serena Rundberg, also the primary owner of Bozeman’s Nova Café, is filling a niche by providing another option for those seeking quality meals, coffee, and baked goods.

Rundberg says she created Feed Café’s simple name based on what she loves doing best. “I thought of the name before finding a location,” she said. “I realized I just want to feed people. That’s what I love to do.”

Doors open at 7 a.m. for breakfast, which is served until 2 p.m. and includes gourmet breakfast sandwiches like the “Monte Cristo” (bacon, egg, Muenster cheese, strawberry Sriracha, challah), daily quiche, pastries, bread pudding, granola and oats, and coffee/espresso options.

Feed Café’s lunch menu, available from 11 a.m. to 2 p.m., offers soups, salads, sandwiches and pasta dishes such as “Of the Sea,” which is made with butter-poached shrimp, sun-dried tomato and scallions. Gluten-free flatbread is available for sandwiches, but “it’s not our focus,” Rundberg said. “This is a different place than the Nova.”

My dining companion and I sampled the harissa chicken salad and bison short-rib sandwich. The salad was perfect for lunch, served in a large bowl with avocado, pumpkin seeds, and honey-roasted carrots peppering the spiced chicken, greens, and light yogurt dressing. The bison sandwich, served on focaccia with a small pickled veggie salad on the side, had a nice kick, thanks to the pickled jalapeno and pepper jack cheese.

The desserts are extraordinary. Sarah White, former owner of La Crème Custom Pastries, creates the Feed Café’s dessert menu. In fact, the dessert case is the first sight to tempt customers upon entering the restaurant, filled with cream-filled sugar cookie sandwiches; fresh-fruit Danishes; gluten-free chocolate cupcakes; cinnamon rolls; and cookies … at least on this day. The selection changes as goodies are gobbled. We were drawn to the decadent lemon chiffon cake – one slice was plenty for two – and chased it with a hot-pink almond macaroon.

While feasting in Feed Café’s relaxed atmosphere, customers may notice the larder, or “general store,” placed near the entrance and offering such handcrafted items as small-batch jams, organic teas, sea salts, chocolates, honey and beeswax candles, among others.

“We wanted to have a small dry goods area,” Rundberg said, “offering not just local, but the best, most quality goods.” One thing you won’t find available at Feed Café, though, is beer or wine – no alcohol will be sold, according to Rundberg.

Chef and co-owner Sean Lehmann makes everything in the café’s open kitchen from scratch, from the bread and sauces to the fresh-pressed juice and dressings. And Lehmann will be happy to create your food to go – takeout is available.

Next time you venture to Main Street in search of a house-made breakfast at 10 a.m. on a Saturday, you can visit the Feed Café and get a table without having to wait an hour … at least for now.

The Feed Café is located at 1530 West Main, open 7 a.m. to 2 p.m. daily.
Amuse-bouche refers to an appetizer, and by French translation means, “to entertain the mouth.” It offers a glimpse into what you should expect from a meal. Also it’s free, compliments of the chef.

The (un)glamorous life of a chef

BY SCOTT MECHURA  
LEB FOOD COLUMNIST

I hear this request often: “Tell me, it must be so exciting to be a chef!”

“Well,” I usually start, “I can tell you what it’s like being a repairman, delivery man, counselor (marriage and guidance), fireman (literally and figuratively), dishwasher, accountant and teacher. Oh, and sometimes I cook too.”

Much like young, tech-savvy grads today hoping to work at the emerald city known as Google, if you’re a fortunuous enough chef to land at Apple, then disregard the rest of what I’m about to say.

I’m very fortunate in that, after decades of what I would view as a less-than-desirable social life, I now work for a leadership team that actually tells me to go home, or occasionally asks me what I’m still doing there. It wasn’t always this way.

Hoping to become a chef? Here are some things you can expect:

Some occupations are physically stressful. Others strain you mentally. A chef has the unique joy of both. Also, you don’t exactly have a work schedule conducive to the rest of society. Your other working friends will never grasp why you can’t “just take the day off,” or why your normal working day is so long.

Many occupations come with long workweeks, but I’ve hit the 100-hour mark a handful of times in my career. My personal record is 118 hours, one I hope to never break.

Your partner will not understand your work schedule either. They will eventually just stop asking you to attend weddings or funerals, because they’re always on weekends. And should you find yourself with one of these very precious weekend days off, you’re either so fatigued that you want to sit and watch sports like you’re in a sensory deprivation tank, or try to squeeze an entire season of activity into one day.

Occasionally, someone from the “outside” will come to help in your kitchen for a day. Inevitably they’re so exhausted from being on their feet – with several hours of work left – that they tell you they don’t know how anyone does this everyday. You tell them you get used to it. Then you wonder if that’s a good thing or not…

You will always be tired. And accompanying that, you actually get excited when you have to use the bathroom because it’s an opportunity to sit down.

Your back and feet will always hurt, you’ll constantly have a burn or cut on your arms or hands, maybe even a burn on top of a cut, and you can never be sick, ever.

Most importantly, you will always discover new, interesting ingredients, and new cooking technology and techniques. You’ll build strong relationships with other chefs and will constantly learn from each other. Your team will create dishes that make people wonder how something that tasty is even possible. You’ll make people smile with genuine happiness when they’ve finished dining with you. And you wouldn’t trade it for anything.

“It must be so exciting being a chef.” Yeah, actually it’s pretty great.

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.
Succession planning essential in business

BY JOHANNE BOUCHARD
EBS BUSINESS COLUMNIST

One aspect of effective business leadership is having a succession plan. It’s important to decide who can step into leadership roles when uncontrollable events threaten to throw business – and life – off course. I’ve been thinking about this in the wake of three recent and abrupt passings.

First, Google executive Dan Fredinburg was killed April 25 in a Mount Everest avalanche during the cataclysmic earthquake in Nepal. Then on May 1, SurveyMonkey CEO Dave Goldberg died after a gym accident while vacationing at a luxury resort in Mexico. Shortly after, I received word that a friend had passed suddenly after a disease he’d been fighting rapidly accelerated.

While I’m reluctant to spread gloom by citing these events, the truth is that uncontrollable incidents occur that can significantly impact our lives, and the lives of others. When you’re in a business leadership position, people rely on you for guidance, to sign checks, or provide access to a building or files.

You also have a responsibility to consider how your business will proceed in your absence. It can be difficult to consider worst-case scenarios, but protecting yourself, your employees and your business is imperative.

As an owner, you need to think about making your business sustainable without your leadership, whether the circumstances are temporary or permanent. You must determine who will take over and have the ability to ensure minimal disruption if, for example, you decide to take an extended holiday, you need to switch gears for a time, or you decide to retire.

If you’re walking away permanently, you must decide whether you will sell to an employee, a family member or an industry player, or dissolve the business altogether. Make sure your company is fully considered in your will or estate plan.

Everybody’s strategy will look different, but having a plan is critical, and it should be in writing.

As an executive, there may be a time when you suddenly decide to retire or accept another position. Having already identified and groomed individuals that could take over for you will minimize the impact of your departure. If you take a leave of absence, determine who can cover in the interim without jeopardizing your job security or the important business progress you’ve made.

Also, consider if your business partner or direct subordinate unexpectedly left, necessitating that you quickly increase your bandwidth: Whom else could you rely on? Having answers in writing, and alerting key members of your team to your plans will help ensure that personnel needs have little effect on “business as usual.”

Succession planning begins when you interview and hire candidates – you need to know if the person you’re considering for your team could be – and should be – part of the succession plan for you and your business.
Lone Peak golfers battle for second-place finishes at states

SHELBY, Mont. – The Lone Peak High School golf teams made strong showings at the District C state golf tournament, held at Shelby’s Marias Valley Country Club May 12-13.

The boys battled back on day two from 16 shots down after the opening round, cutting the deficit in half and finishing second to Seeley-Swan High School. Big Horn seniors Quinn, Griffin and Trevor House shot final rounds of 81, 82 and 83 respectively, and Junior Charlie Johnson shot an 86.

“Yesterday, we shot ourselves in the foot a little bit,” said Head Coach David Hardwick on May 13. “We’re disappointed we didn’t win, but we had a tough uphill battle. [We’re] thrilled to death we got second.” The Big Horn boys competed in a field of 13 teams.

Senior Tehya Braun shot a final round 90 for the Big Horn girls, Junior Katie Reid shot 105, and senior Jamie Izzo scored a 113. The LPHS girls finished second, 10 shots back from hosts Shelby High School.

“The girls played great, all of them improved from the first round,” Hardwick said, noting that class C teams can bring four golfers and use the top three scores. Lone Peak only brought three female golfers.

– T.A.

Big Sky Resort voted in top five for lift-served mountain biking

BIG SKY – In the 2014 Riders’ Choice Awards online survey from mtbparks.com, participants voted Big Sky Resort’s bike park as one of the top five in the Northwest region. The results were published on the website in April.

The rider-voted awards crown the top lift-served mountain-bike parks in eight separate regions across North America: Western Canada; Eastern Canada; and the Northeast, Mid-Atlantic/Southeast, Midwest, Southwest, Northwest and Rocky Mountain regions of the U.S.

More than 3,000 riders participated in the online survey and provided ratings in more than 20 categories covering a variety of aspects from “Best Base Area Amenities” to “Best Technical Trails,” to the all-encompassing, “Riders’ Choice Awards.” Big Sky Resort was up against 15 other lift-served mountain bike resorts.

“I think Big Sky is an amazing hidden gem for mountain biking,” said Michelle Good, mtbparks.com founder. “Perhaps the fact that [Big Sky Resort] is pushing hard to put Big Sky on the map with more trails and more variety is what fired up riders to give [them] their vote.”

Last summer’s additions to the resort’s biking terrain included Easy Rider, a new machine-built beginner downhill trail, providing subtle rollers and gentle berms at a low angle; Otter Way, a two-mile, single-track flow trail in the woods connecting the Mountain Village to the Moonlight area terrain, and Soul Hole, an advanced downhill trail completed toward the end of the season.

Improved bike transportation was also installed on the Swift Current chairlift with more efficient and safer bike carrier trays holding up to three bikes for access to 14 downhill trails. Sturdy bike carriers were installed on the Explorer chairlift for the new beginner trail.

Two weekly locals’ youth downhill biking programs will be offered this summer, once a week for four weeks, with the first program beginning on June 29, and the second on August 3. The clinics are recommended for 8-year-olds and older, and riders will need their own bike and gear. Registration will be available through Basecamp or Different Spokes Bike Shop, both located in the Big Sky Resort Mountain Village Plaza.

Visit bigskiresort.com/mountainbiking for mountain bike season passes and bike carrier ticket information.
begins to die slowly, quickly losing function. In
begin to occur through hepatic necrosis – the liver
Acute liver failure, 12-24 hours after ingestion, can
happening to their liver the days after ingestion.

Some dogs won’t experience pronounced
defeat. Others may become extremely hypoglycemic,

Although that sounds complicated, it just means your
pet may become extremely hypoglycemic, or low in blood sugar. You know those long
days in the mountains when you really need a Snickers bar? Well, that’s magnified with Xylitol poisoning.
It’s much worse.

Symptoms include mental dullness, seizure, and
death. Some dogs won’t experience pronounced hypoglycemia, but that does not mean they’re out of the woods. In fact, the true, silent killer is what’s
happening to their liver the days after ingestion.

Acute liver failure, 12-24 hours after ingestion, can
begin to occur through hepatic necrosis – the liver
begins to die slowly, quickly losing function. In

the pores in my feet. Black flecks appeared, possibly
indicating the removal of heavy metals.

A 40-minute colon hydrotherapy treatment followed –
the space is much like a massage therapy room with dim
lights, calming music and soothing aromatherapy. Kimm
el gave instruction on how to insert a small, dispos
able rectal nozzle before she left the room and when she
returned, she showed me how to turn on the purified
water at a slow, controlled rate. At first, I felt incredibly
awkward and even embarrassed, but Kimmel’s warmth
and professionalism melted that away.

“I want my clients to feel like they are in a safe, relaxing
environment so privacy is very important,” Kimmel
said. “My clients are always fully covered and their
modesty is protected at all times.”

Kimmel uses a state-of-the-art “open system” called
LIBBE that is plumbed into the building. The LIBBE
has more than 3 feet of clear viewing tube, an exhaust
system ensures the treatment area is odor free, and the
client uses a rinsing sprayer to complete the session.

Alternative healing practices aren’t new to Kimmel,
who was raised in Kalispell, Mont., by a mother who
had her own colon hydrotherapy office and encouraged
her children to cleanse regularly. Kimmel grew up to
be intelligent, sensitive and tough enough to become a
three-time contestant on “Survivor,” the reality game
show where contestants are isolated in the wilderness
and compete for cash and other prizes.

It was after her “Survivor” appearances that she began
having intestinal issues and returned to the cleansing
therapies introduced to her as a child. Healing her
own body inspired Kimmel to open Big Sky Cleansing
Center.

It’s worth noting that the body has powerful cleansing
organs. The skin, lungs, colon, kidneys and liver are
all responsible for removing toxins. The problem is
that if we have an unhealthy diet and lifestyle, and are
exposed to environmental pollution, the system can
come overwhelmed.

If you feel like your body could use a jump-start in
internal cleansing, colon hydrotherapy might be an
appropriate option for you.

If you feel like your body could use a jump-start in
internal cleansing, colon hydrotherapy might be an
appropriate option for you.

Can chewing gum kill my dog?

BY JENNIFER LADD
EBS CONTRIBUTOR

Last month, a 2-year-old golden retriever in
Glenwood City, Wisc., lost her life after eating
chewing gum containing a product called Xylitol.

Did you know Xylitol is a sugar substitute found in
many products? Products that contain Xylitol
are incredibly knowledgeable about brands of
colon hydrotherapy膏 and other common toxins,
call poison control. They will have you
immediately consult their 24-hour veterinarians
who are specialized in toxicology. These vets
are incredibly knowledgeable about brands of
common toxins, calculating the lethal dose for
your pet, and can even take into account how long
since they ingested it relative to your animal’s size
and age.

Trust me, it’s worth the $65 consultation fee.
After all, when my own dog ate an entire pack of
Xylitol-containing gum, they were the first
people I called on the way to the vet.

Visit aspca.org/pet-care/animal-poison-control for
additional information on common toxins, and call
ASPICA Poison Control at (888) 426-4435 in case
of emergency.

Jenny Ladd DVM, CVA is a small animal
veterinarian practicing in Bellingham, Wash. Her
primary interest is integrative veterinary medicine
utilizing herbal therapies and acupuncture.
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S45507, FDD-11

2015 SUBARU LEGACY 2.5 PREMIUM
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2 Lease details: $214 per month lease for 36 months with $2,995 due at signing. MSRP based on AWD of $22,769.4

3 EPA-estimated hwy fuel economy for 2015 Subaru Outback 2.5i models. Actual mileage may vary.

4 EPA-estimated hwy fuel economy for 2015 Subaru Forester 2.5i CVT models. Actual mileage may vary.

* Plains Subaru reserves the right to change pricing and offers without notice at any time. We reserve the right to limit offers to one per customer, not to be combined with any other offers, and to limit any special pricing to vehicles on our lot. Please see dealer for details. Offer ends 5/31/15.


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### Inventory

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**BOZEMAN-SUBARU.COM**
Baxter Hotel to host spring pop-up flea market

BY JASMINE SNYDER
EBS CONTRIBUTORS

BOZEMAN - Bozeman Flea, a curated market specializing in vintage, antique, and handmade clothing and housewares will be holding a spring pop-up market on Sunday, May 31 at downtown Bozeman’s Baxter Hotel.

The organizers have assembled a lineup of 20-plus vendors who will sell handmade jewelry, accessories, and housewares, as well as vintage clothing, antiques, ceramics, paper goods, and food.

Bozeman Flea is a recent addition to the community, with one other successful pop-up market held in February at the Architect’s Wife, a Bozeman interior design store. The group is working to organize a monthly market in the downtown Bozeman during the summer, as well as pop-up markets year round.

Bozeman Flea is a collaborative community of makers, aficionados, and craftsmen, designed to offer handmade, handpicked, and handsome wares to curious individuals with unique styles. Their vendors are selected for creativity and dedication to their craft, whatever it may be.

Visit bozemanflea.com for more information.

A local enjoys the fresh treats and hand-crafted goods at the Bozeman Flea. PHOTO COURTESY OF BOZEMAN FLEA

It’s time to come out & forage for your Spring Specials at OZssage Spa

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14 years looking after Big Sky

Please book ahead during off season so that we can accommodate your requests
32 Market Place, Big Sky  406-995-7575  www.ozssage.com
Off Season Hours: open 5 days - closed Tuesday & Sundays
Big Sky PBR event grows to three-day festival, July 30 to Aug. 1

Tickets on sale June 1

**EBS STAFF WRITER**

**BIG SKY** – The fifth annual Big Sky Professional Bull Riders event is returning to Big Sky Town Center July 30-31. In addition to two days of bull riding, event producers have added a new multi-act concert on Saturday, Aug. 1, which will benefit the Big Sky Community Food Bank.

The Big Sky PBR was named Touring Pro Division Event of the Year in 2013 and 2014, and this summer’s event moves up a notch to the BlueDef Velocity Tour, a division that “has become the second most important bull riding tour in professional sports” behind the Built Ford Tough Series, according to the official PBR website. This event will bring some of the top bull riders in the world to Big Sky.

Bill Simkins, co-owner of Bozeman’s Simkins-Hallin Lumber and developer of Big Sky Town Center, has been to every Big Sky PBR and says it’s become a signature event for the community.

“It’s great to have [the PBR] in Town Center,” Simkins said. “It brings a lot of people to the area, to Town Center and to Big Sky … I think it’s become part of the community fabric now.”

Bozeman-based Kris Clone Band will get the weekend of music started with a country rock concert immediately following the bull riding on Thursday. Premier Led Zeppelin tribute band, Zoso, takes the stage on Friday night, offering listeners the most captivating and accurate Led Zeppelin experience since the real thing.

After two days of bull riding, the Aug. 1 concert will feature three live acts inside the arena, with country music star Robert Earl Keen taking center stage as event headliner. Two Bit Franks and The Jamie McLean band will open for Keen starting at 5:30 p.m.

Both nights of bull riding and the Aug. 1 concert are ticketed events. However, the live music acts on Thursday and Friday nights are free to attend.

Keen, the eclectic singer-songwriter with roots spanning from country to rock and folk to bluegrass, has 18 albums under his belt and was inducted into the Texas Heritage Songwriters Hall of Fame in 2012.

To see Keen under the shadow of Lone Mountain will be a major summer highlight, said Outlaw Partners CEO Eric Ladd.

“It’ll be the largest music festival to come to Big Sky since Willie Nelson,” he said, referencing the 2010 show in the community park. “[Keen] is a polished and seasoned performer.”

More than 8,000 fans are expected to attend the three-day festival, which also features a vendor village, food booths, mutton bustin’, and a charitable culture to raise money for local causes.

In addition to General Admission tickets, which are first-come, first-served seating, PBR Golden Buckle tickets will be available, which include a private tent with food and drinks, a Calcutta auction, as well as preferred seating and access to a viewing platform above the chute gate.

A very limited number of VIP tickets will also be available for the Aug. 1 concert, which include food, drinks and preferred seating in an exclusive area with a premier view of the stage on the arena floor. A portion of all concert ticket sales will be gifted to the Big Sky Community Food Bank.

Big Sky Resort is the event’s official lodging sponsor and will be offering a number of lodging packages.

Tickets go on sale June 1, and are available at bigskypbr.com. This event typically sells out quickly, so plan ahead and buy tickets early.

The Outlaw Partners (publisher of EBS) is producing the Big Sky PBR, in partnership with Continental Construction, Simkins-Hallin, and Big Sky Town Center. Title sponsors are the Yellowstone Club, Spanish Peaks Mountain Club, Big Sky Resort, and Moonlight Basin.

**SUMMER CAMP SCHOLARSHIPS AVAILABLE**

**GET OUT, LEARN AND GROW!**

**Women In Action** is offering Summer Camp Scholarships to boys and girls aged 3 to 15 who want to attend the summer camp of their choice—whether it is a day camp, over-night camp, camp in Big Sky or one in the surrounding area. Get out, learn and grow! Summer Camp Scholarships are based on financial need.

**APPLICATION DEADLINE IS MAY 22, 2015!**

Send completed Summer Camp Scholarship Applications to info@wiabigsky.org OR to:

**WIA Summer Camp Scholarships**

PO Box 362416

Big Sky, MT 59716

Applications are available at Big Sky School, Morningstar Learning Center, and on the **Women In Action’s website—www.wiabigsky.org**

**INFO@WIABIGSKY.ORG**

**(406) 209-7098**
AUGUST 1, 2015

TICKETS ON SALE JUNE 1
BIGSKYPBR.COM

ROBERT EARL KEEN
★ JAMIE MCLEAN BAND
★ TWO BIT FRANKS

7/30 - BULLRIDING + KRIS CLONE BAND
7/31 - BULLRIDING + ZOSO
8/1 - ROBERT EARL KEEN WITH JAIMIE MCLEAN BAND AND TWO BIT FRANKS

A portion of all Aug. 1 ticket sales to benefit the Big Sky Community Food Bank

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Located on Ousel Falls Road in Big Sky Town Center

Simon Gudgeon, “Falcon,” Bronze, 32 x 20 x 11

Creighton Block
CONTEMPORARY COLLECTION

FOOD COMMUNITY BANK
A PROGRAM OF FISDC
**BIG SKY BROADWAY**

BIG SKY – Lone Peak High School, in collaboration with Big Sky Broadway, returns 17 students to the Warren Miller Performing Arts Center stage with its presentation of Steven Schwartz’s classic musical, “Pippin,” on Thursday, May 21 and Friday, May 22 at 7 p.m.

Last year’s inaugural show, “Cinderella,” explored the mystery of love and the essential question, “Why do I love this person?” Pippin, the story of a historical prince, Charlemagne’s son, explores an even deeper question: “Why am I here?”

Both plays offer high school students themes that fit with the explorations of their own lives, which makes staging the musicals more than a simple exercise in “let’s put on a show,” according to Director John Zirkle.

“I think the question of ‘How will I live an extraordinary life?’ and what does that even mean, is one we all ask ourselves if we are paying attention,” said Zirkle, who is also WMPAC’s Artistic Director. “But it has particular resonance with a cast that is almost half second-semester seniors.”

“Pippin” follows the young prince as he explores his possible options from education, to hedonism, to domination and, finally, to family. Along the way, a cast of theatrical players, directed by a leading player, attempt to throw the hero off course.

“It’s a fairy tale like ‘Cinderella’ in some respects,” Zirkle said, “but with a heavy dose of reality that made the kids super excited.”

While Cinderella’s story is an all-ages tale, LPHS students were ready to explore more adult themes and excited about the creativity this anachronistic tale allows. “There are no ball gowns in ‘Pippin,’ and no sparkling carriages, but that doesn’t mean there isn’t magic,” Zirkle added.

Producer Barbara Rowley combined production elements of the 1973 Broadway show with the magic-meets-circus elements of the current Broadway performance to stage a show that’s as much fun to perform as it is to see.

“Let’s just say we are using all of the spaces on the stage to their ultimate capacity,” Rowley said. “I don’t want to give away the surprises.”

The high school play is produced by Big Sky Broadway, which is a division of the Camp Big Sky and the Big Sky Community Corporation. The Big Sky School District Parent Teacher Organization is this season’s title sponsor; Big Sky School District funds are not employed in the production.

Additional sponsors include Blue Moon Bakery, The Hungry Moose, Lotus Pad and the Wrap Shack, which provide cast meals, Aerial Arts of Bozeman provided technical assistance.

Tickets to “Pippin” are available at the door or online at warrenmillerpac.org.
FRIDAY, MAY 15 – THURSDAY, MAY 28

*If your event falls between May 29 and June 11 please submit it by Friday, May 22.

**Big Sky**

FRIDAY, MAY 15

- Live Music @ Out & Spur, 9-11 p.m.
- End of Season Shed Party @ Big Sky Chamber of Commerce, 11 a.m.

MONDAY, MAY 18

- Indian Night @ Lotus Pad, 6 p.m.

TUESDAY, MAY 19

- Cooking Class @ Gourmet Galé, 6 p.m.
- Candlelight Vigil @ Fire Pit Park, 9 p.m.

THURSDAY, MAY 21

- Business After Hours @ 3 Rivers, 5 p.m.
- Open Mic @ Bacchus, 8 p.m.

FRIDAY, MAY 22

- Open Mic @ Haufbrau, 10:30 p.m.

**West Yellowstone**

FRIDAY, MAY 15

- Historic Walking Tour of the Historic District, self-guided, daily
- Early Season Hebgen Lake Fishing Contest @ Kirkwood Resort & Marina (thru June 15)
- Yellowstone Nature Connection Programs: Smokeyjumper Program, 10 a.m. & 3 p.m.
- Naturalist Program, 1 p.m.
- Story Time, 9:15 a.m. & 4:15 p.m.
- 10 Yellowstone Ave., Mon. – Fri.

SATURDAY, MAY 16

- Opening Day Yellowstone Historic Center Museum
- Karaoke Night @ Wild West Saloon, 9-11:30 p.m.

MONDAY, MAY 18

- Karaoke Night @ Wild West Saloon, 9-11:30 p.m.

FRIDAY, MAY 22

- Explore Yellowstone/ With A VNP Ranger @ Yellowstone Park, daily
- Karaoke Night @ Wild West Saloon, 9-11:30 p.m.

**LucasFilms**

FRIDAY, MAY 22

- Explore Big Sky

SUNDAY, MAY 24

- Intuitive Compass Workshop @ 30 Yellowstone Ave., 9 a.m. & 3 p.m. daily
- Live Music @ Out & Spur, 9 a.m. & 3 p.m. daily

**Livingston & Paradise Valley**

FRIDAY, MAY 15

- Livingston Craft Beer Week @ Strange Brews Dinner
- Pinky’s Cafe
- Death of a Doornail @ Bozeman Public Library, 6 p.m.
- Intro to Insight Meditation @ Bozeman Dharma Center, 7 p.m.
- Open Mic @ Bacchus, 8 p.m.
- Trivia @ Bozeman Pub, 8 p.m.
- Moonlight Productions @ The Zebra, 9 p.m.
- Bridger Mountain Boys @ John Smith’s Pub, 8 p.m.
- Open Mic @ Haufbrau, 10:30 p.m.

SATURDAY, MAY 16

- Sam Platts & The Kootenai Three @ Murray Bar, 9 p.m.
- Big Ol’ Bridge @ The Shane, 7:30 p.m.
- Chico Saloon, 9:30 p.m.
- Murray Bar, 9 p.m.

MONDAY, MAY 25

- The Shane, 6:30 p.m.
- Mathis @ Murray Bar, 9 p.m.
- The Max @ Chico Saloon, 9-30 p.m.

SATURDAY, MAY 23

- Coalitions’ Sustainability Series @ Yellowstone-Teton Clean Energy Coalition’s Sustainability Series
- Wild Joe’s, 5 p.m.
- Bozeman Dharma Center, 7 p.m.
- Intro to Insight Meditation @ Faultline North, 8 p.m.
- Red Chair, 4 p.m.

FRIDAY, MAY 22

- Open Mic @ Wild Joe’s, 5 p.m.
- Coalition’s Sustainability Series @ Yellowstone-Teton Clean Energy Coalition’s Sustainability Series
- Wild Joe’s, 5 p.m.
- Bozeman Dharma Center, 7 p.m.
Beartooth Basin left high and dry
Summer ski area shutters 2015 season

BY BEAU FREDLUND
FRS CONTRIBUTOR

RED LODGE – Beartooth Basin typically starts running its Poma surface lifts Memorial Day weekend, when the Beartooth Pass traditionally opens for automobiles. Skiers and snowboarders use the lifts to lap the Twin Lakes headwall through mid-July, and the ski area offers riders the unique experience of dropping off the Beartooth Plateau at 11,000 feet.

The landscape is notoriously big and dramatic, and often develops a deep snowpack – it’s not uncommon to drive between 20-foot-high snow banks on the pass between Red Lodge and Cooke City. This year, however, is a different story.

Beartooth Basin, formerly the Red Lodge International Ski and Snowboard Camp, will not operate its ski lifts this summer due to low snowpack.

Austin Hart along with the other three Beartooth Basin owners – Justin Modroo, Kurt Hallock and Dave Leuschner – made the official call on May 4 after scouting conditions and assessing the remaining winter snow coverage.

“I think we had more snow last season when we closed on July 6, than we do at the moment,” Hart said, alluding to the large spring snowfalls Red Lodge often receives. “It would be a tough go for us, even if we did get a 6-foot, May miracle.”

According to the Natural Resources Conservation Service – which studies annual snowpack around the western U.S. – as of May 5, the Upper Yellowstone watershed was at 62 percent of normal for Snow Water Equivalence.

The NRCS documented above average temperatures and below average snowfall this winter across the West. During March, when Beartooth Basin often receives big snowstorms, the Upper Yellowstone SNOTEL sites reported 44 percent of average precipitation.

Jeff Gildehaus, an outdoor recreation planner for the Custer Gallatin National Forest, and snow ranger for the Beartooth Ranger District, spends his winters doing snow survey fieldwork and joked about using an ATV to access remote valley sites. In the past, he’s used a snowmobile.

“Conditions are just so variable, drainage to drainage, and the snowpack [is] very dependent upon the wind and its direction,” Gildehaus said, “particularly in places like the upper Rock Creek.” The upper Rock Creek drainage is located on the north side of the Beartooth Plateau and is a popular ski route once the pass opens each year.

Hart had similar thoughts on how wind can affect the Beartooth Basin snowpack, and says he may look into snow fences or catchment engineering. “It might become an important component for our operation in the future,” he said.

A look at Beartooth Basin’s online calendar shows how busy it’s become for summer ski camps and events. “[Closing is] a tough blow to our marketing and awareness momentum, but I see this year as a time to improve overall facilities and goals for the future,” he said.

The Beartooth Pass ski community is rallying around the unique ski area. Alex Buck, owner of the Bozeman-based backpack company Buckproducts, is an avid supporter of Beartooth Basin and was planning a new banked-slalom event at the ski area for Memorial Day weekend, but has postponed the event in light of the news.

“If it all lines up next year, we will try again for sure,” Buck said.

Beau Fredlund is a backcountry ski guide for Beartooth Powder Guides and a photographer based in Cooke City, Mont.
The Eddy Line

Strip tease: Fish streamers and buggers during runoff

BY PATRICK STRAUB
EBS FISHING COLUMNIST

Don’t let the dirty water of runoff get you down. Fishing during runoff can be as rewarding as it can be challenging, and learning to fish streamers and wooly buggers effectively will help tremendously. Here’s some advice:

Mind-altering fishing. Streamer fishing is a predator-prey thing. Big fish eat small fish, but small fish don’t just give up without an honest escape attempt. Target water that allows for a bigger fish to ambush its prey. A few places to focus: deeper water near shallow water; deeper water with structural variety such as underwater boulders; undercut banks; water underneath an overhanging branch, or near a submerged logjam. Be acutely aware of how and when you’re moving your fly, and where it is in the water column.

Refine your cast. Casting streamers can be awkward. Open up your casting stroke a little and use more power in your loading move, or double-nymph rigs. Longer casts work better and bring us back to the double-haul, which makes casting longer much easier. Be careful to not cast too far, because you can lose contact with your fly and the ability to set the hook. If you can consistently cast 50-60 feet with confidence and accuracy, you’ll be fine. Part of the streamer game is covering water and places fish wait in ambush – eventually you’ll find a willing predator.

Cast longer. Distance casting is helpful and brings us back to the double-haul, which makes casting longer much easier. Be careful to not cast too far, because you can lose contact with your fly and the ability to set the hook. If you can consistently cast 50-60 feet with confidence and accuracy, you’ll be fine. Part of the streamer game is covering water and places fish wait in ambush – eventually you’ll find a willing predator.

Fly selection is faith and presentation. Whether stripping slow, fast, or dead-drifting, I’m a firm believer that predatory trout are triggered to eat by more than fly selection – whether it’s a woolly bugger, Muddler, Sculpzilla, or a Sex Dungeon. Faith in selection is paramount – if you don’t believe your fly will catch fish, then don’t fish it.

Three favorite patterns. I keep my streamer selection simple and here are my three favorite, local patterns: wooly buggers with beadheads in black, brown, or olive; Sculpzillas have rabbit fur which provides great action in the water and the articulated design looks like a wounded baitfish; and the Zuddler, a cross between a Zonker and a Muddler. It has the best of both worlds, rabbit fur and a thick-span, deer-hair head to push water to attract big fish. Zuddlers can either have a conehead or dumbbell eyes for added weight.

Get aggressive when a fish hits. While fishing streamers you’ll get lots of hits, which will result in many misses. Be in touch with your fly and you’ll increase your hook-ups. When you get a hit, use a simple, yet animated strip set. Violently strip the fly line and also yank the rod to one side or the other. The fish is attacking your fly and you need to attack back. It happens fast, but the most important thing is to strip that fly line more than moving the rod. I like to tell folks, “Get fired-up and grunt.”

Being conventional has never been my path. Tailwaters - or dam-controlled rivers - are certainly your safest bet right now. But for lifelong area anglers, we say take your hip and happening masses to the tailwaters, the rest of us will relish in dirty water that’s our own for a few more weeks.

Patrick 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 co-owns a guide service on the Missouri River.

Large, predatory brown trout relish dirty water, which we should have plenty of the next few weeks. This dandy fell for a black Sculpzilla in water with about a foot of visibility. PHOTO BY BRADLEY BOWEN

Choosing the right streamer is never easy, so carry patterns you have faith in instead of everything under the sun. PHOTO BY TYLER BUSBY

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Explore Big Sky
explorebigsky.com

May 15 - 28, 2015

American Life in Poetry:
Column 529

BY TED KOOSER, U.S. POET LAUREATE

People speak of “hearts and flowers” when they’re talking about poems with predictable sentimentality, but here’s an antidote to all those valentines from Sally Bliumis-Dunn who lives in New York. Her most recent book of poems is “Second Skin,” Wind Publications, 2010.

Heart
By Sally Bliumis-Dunn

She has painted her lips
hibiscus pink.
The upper lip dips
perfectly in the center
like a Valentine heart.

It makes sense to me—
that the lips, the open
ah of the mouth
is shaped more like a heart
than the actual human heart.

I remember the first time I saw it—
veined and shiny
as the ooz of a snail—
if this were what
we had been taught to draw

how differently we might have learned to love.

American Life in Poetry is made possible by The Poetry Foundation (poetryfoundation.org), publisher of “Poetry” magazine. It is also supported by the Department of English at the University of Nebraska-Lincoln. Poem copyright © 2014 by Sally Bliumis-Dunn and reprinted by permission. Introduction copyright © 2015 by The Poetry Foundation. The introduction’s author, Ted Kooser, served as United States Poet Laureate Consultant in Poetry to the Library of Congress from 2004-2006.

Big Sky Beats

Find out what tunes we’re bumping! In Big Sky Beats, Explore Big Sky staff and guests offer suggested tracks for your next playlist. Whether you need to freshen up your music library, want to expand your collection, or just need some tunes for the next backyard barbecue, we’ve got you covered.

The list here showcases a few musical giants who have influenced modern artists in genres ranging from country to bluegrass, R&B, jazz, rock, indie, and pop. Much of today’s music is a fusion of influences, rather than being constrained by one style. And as music continues to evolve, it’s important to understand where it originated and the stories it tells.

You’ll notice that few women decorate this list, as their influence in the music industry is a more recent phenomenon. We’ll get into that next time. Although these songs were written long ago, like any good novel or work of art, they don’t go out of style.

2. “I Saw The Light,” Bill Monroe
3. “Can’t Help Falling In Love,” Elvis Presley
4. “Walkin’ After Midnight,” Patsy Cline
5. “Mule Skinner Blues,” Jimmie Rodgers
6. “Strange Fruit,” Billie Holiday
7. “Summertime,” Louis Armstrong & Ella Fitzgerald
8. “Come Fly With Me,” Frank Sinatra
9. “Georgia On My Mind,” Ray Charles

Sudoku

Fill in the grid so that every row, column and 3x3 box contains the numbers 1 through 9.

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DIFFICULTY: ★★★★

Governor Bullock vetoes SB171, a bill that would have lowered Montana’s income tax.

What good is a $300 Million dollar surplus if we’re just going to give it back?

Paula Pearl
Capturing the Spirit of Life
paulapearl.com

Represented by:
Crouthorn Block Gallery
33 Lone Peak Drive
Big Sky, MT
406-993-9800
Noun: wild or rough terrain adjacent to a developed area  
Origin: shortened form of “back 40 acres”

**Beer Gear: Brew made by you**

**BY TYLER ALLEN**  
**EBS SENIOR EDITOR**

Homebrewing is hot right now in the United States.

A 2013 survey conducted by the American Homebrewers Association estimates 1.2 million homebrewers in the country and two-thirds of them began making beer since 2005.

Humans have been brewing beer since at least 9500 B.C., and some believe modern agriculture was developed for the purpose of growing grain for beer. Ancient Egyptians consumed more beer than water because fermented beverages are essentially sterile, and early Romans believed growing barley was so important they honored the grain on their coins.

While the gear used for brewing has evolved since ancient times, the process has changed little. Adding yeast to grains and water creates fermentation, the yeast eats the sugars of the grains, and the by-products are alcohol and carbonation.

**Sanitizer**  
The Brewer’s Best kits include a powdered sanitizer, but throw down a little extra cash for the easy-to-use, acid-based Star San, which requires no rinsing. Keep your gear clean so bacteria doesn’t kill the yeast, and all your hard work in the process.

**Grain**  
You want a pot big enough to boil at least 2.5 gallons of water. Once your water has reached the appropriate temperature (150-165 F), add your grain bag and start steeping – this creates your “wort,” adding flavor, complexity and color to your beer.

**Malt**  
The backbone of your brew, extracted malt provides the fermentable sugars for your final product. Stir it well when adding to the wort so it doesn’t settle and burn at the bottom of the pot.

**Hops**  
Hops are your seasoning and provide complexity and bitterness to your beer. Breweries in the Western U.S. often use Cascade and Citra hops for their popular pale and India pale ales.

**Thermometer**  
Check your temperature early and often. After you terminate your boil, cool the wort to approximately 70 F by placing the pot in a sink filled with ice water.

**Siphon**  
Transfer the wort into a sanitized fermenter, either a 5-gallon bucket or glass carboy, being sure not to suck the “trub,” or heavy sediment, off the bottom. Add clean water to bring the volume up to approximately 5 gallons – with the provided hydrometer, keep a close eye on the density and don’t overfill it. Density will ultimately determine your brew’s alcohol content.

**Yeast**  
Pitch the yeast into your wort and stir well with a sanitized spoon. Secure your lid and airlock, which you fill halfway with water. The CO2 bubbles released during fermentation let you know the yeast is doing its job.

**Bottle**  
After about a week, your brew is ready to bottle. Your kit comes with caps and a capper, you just need to provide the bottles. Make sure they’re clean and well sanitized – as well as all equipment that comes in contact with the beer on bottling day. Add the priming sugar, cap the bottles and your brew naturally carbonates over the next two weeks. Prost!

The addition of hops as a flavoring agent and preservative came much later, probably beginning in ninth century Europe, according to British beer historian Martyn Cornell. Today, most beers are flavored with hops, especially the big American pale ales popular in this country.

“It’s a labor of love,” says Claire Olsen, manager at Bozeman’s Planet Natural. In 2011, the garden store opened UBrew, Bozeman’s first one-stop homebrewing supply shop. “Either you love beer, or you love spending time in a hot kitchen over a hot stove.”

UBrew styled out Mountain Outlaw with all the necessary gear to make our own suds. Our first batch was made with a Brewer’s Best American Pale Ale kit, which includes the grain, malt, hops, yeast and step-by-step directions to make five gallons of beer. The end result: a medium-bodied, deep golden, moderately hopped, quaffable ale.

Start saving your beer bottles now, buy the gear, and get brewing!

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