Happy Holidays, Big Sky!

Ramcharger 8 changes the game

Jamie McLean returns to Big Sky

Making it in Big Sky: Lone Peak Cinema

Special Sections:
Best of Big Sky & House to Home
ON THE COVER: A sea of red, instructors from Big Sky Resort’s ski school, greet the first riders of Doppelmayr’s Ramcharger 8. The first eight-seat chairlift in North America is generally considered to be the most technologically advanced in the world, and debuted on Andesite Mountain on Dec. 15.

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Special Sections:
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Do you want to see your photography in the pages of EBS? Submit a maximum of three images via email to carie@theoutlawpartners.com or use #explorebigsky on social media to be eligible. One photo per issue will be chosen for the opening shot.

Correction: In the Dec. 3, 2018 edition of EBS, in the article titled “Big Sky’s top real estate brokers, the current market, future community,” it was incorrectly stated that an anonymous donation of $3.27 million had been given to the Big Sky Community Organization to help build a community center in Town Center. The organization has not received an anonymous donation of that size.
GALLATIN PRESERVE
Spanish Peaks Mountain Club
8 Tracks with outstanding views of Lone Peak and Gallatin Range
SPMC Golf Membership comes with the purchase of property, but not required.
Homesites 160 +/- Acres
From $4,300,000

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Sweetgrass Hills - Big Sky Meadow
Wine cellar, indoor lap pool & gorgeous trout filled pond.
5 Bedrooms | 5.5 Baths
7,890 SF | 22 +/- Acres
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SPRING CREEK RESERVE
Spanish Peaks Mountain Club
Mountain setting with spectacular views of Lone Peak and the Spanish Peaks.
Homesite
27.77 Acres
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Big EZ Ranch 2
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5 Bedrooms | 6 Baths
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180 THOMAS MORAN DRIVE
Big EZ Estates
Ultimate Montana home with resident elk and wildlife.
Golf Membership to Spanish Peaks available.
4 Bedrooms | 5 Baths
5,208 SF | 20 +/- Acres
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MOUNTAIN LAKE
Big Sky Mountain Village
New Construction. Amazing views of Lone Peak.
2 Bed/Flex Rm to 4 Beds | 3-4 Baths
1918-2417 SF
From $794,300

80 TIMBER RIDGE
Moonlight Basin
Custom log home + guest cabin, pistol range & trout pond.
4 Bedrooms | 4.5 Baths
20+ Acres
$4,600,000
Gallatin County increasing patrols over holidays

MONTANA DEPARTMENT OF TRANSPORTATION

Increased law enforcement patrols in all areas of Gallatin County will begin during the weeks leading up to Christmas and lasting through New Year’s Day to keep Montana’s roads free of impaired drivers. All local law enforcement agencies will be working together to encourage sober driving.

There is zero tolerance for impaired drivers in Montana. Area police chiefs, sheriffs and captains are asking people to plan ahead, and if you plan to drink have sober transportation organized for a safe trip home. If you do not plan to drink during the holidays, consider being a designated driver to friends and loved ones.

More celebrations happen this time of year than any other. Nationally, 885 people lost their lives in traffic crashes involving drunk drivers in December 2017. In Montana, one-tenth of the year’s impaired driving crashes happen in December.

Montanans have successfully decreased the number of alcohol-related incidents around the holidays over the last two years. We can work together to reduce that number to zero if everyone does their part.

Consequences of impaired driving include a DUI, having your license revoked, possible jail time, and up to $10,000 in fines.

Download National Highway Traffic Safety Administration’s SaferRide mobile app and Uber, or Lyft prior to leaving home so you are prepared. Alternatively, designate a sober driver or ask someone to call you a ride. If you see a suspected impaired driver, report it by calling 911.

Skate with Santa in Town Center

EBS STAFF

Santa is coming to Big Sky Town Center, and this time he’s going to be on skates. On Saturday, Dec. 22, the Big Sky Community Organization will host Skate with Santa at the ice rink in Town Center from 4 to 6 p.m. The event is free of charge, and so are kids’ skates at East Slope Outdoors when you mention Skate with Santa. Free skates will be handed out on a first come first serve basis.

After a significant fundraising campaign and much community support, the ice rink has undergone a major technological upgrade. Skaters with Santa will be cruising around on the newly refrigerated rink, cooled by “The Chiller.”

The gathering on ice will be in celebration of the holidays as well as BSCO’s recent procurement of land in the Town Center, which will increase public parkland by 3.3 acres.

Third annual Holiday Homes a hit

Event raises nearly $30,000 for Discovery Academy

BIG SKY DISCOVERY ACADEMY

Discovery Academy experienced overwhelming support for its progressive holiday party fundraiser, raising $28,860 to be dedicated to programming and tuition assistance.

“Over half of our students are on scholarship,” said Discovery Board Chair Karen Maybee, “so this is an important focus of our fundraising efforts. We want everyone to have an opportunity to attend Discovery if it is the right fit for them.”

The fundraiser was again boosted with a $10,000 matching donation from an anonymous donor. The match was made through ticket sales, business sponsorship and donations. The popular fundraiser invited ticket buyers to a progressive holiday party in three local homes for appetizers, a main meal and dessert.

Afterwards, partygoers returned to the school’s Holiday Bazaar, which this year was open during the Christmas Stroll and after the Visit Big Sky Holiday Home Tour. Discovery students also treated partygoers to a mini-recital of holiday music before they embarked.

“This is really an event about bringing people together to share the holiday spirit, while supporting educational choice and enrichment for the community of Big Sky,” Maybee said.

Canyon development zoning amendments clear county

EBS STAFF

At both the Gallatin County Planning and Zoning Commission meeting on Dec. 13, and the Gallatin County Commission on Dec. 18, proposed zoning amendments to a potential mixed-used development on Highway 191 were approved unanimously.

Big Sky developer Scott Altman has been planning to develop the gravel pit property, just south of the stoplight at Lone Mountain Trail, for a number of years and now has the zoning approval to begin the next steps in the process.

One request was a conditional-use permit amendment to convert nearly 7 acres from the 46.5 acres of Commercial-Industrial zoned property, which includes the gravel pit itself, to residential zoning. Another request was to adjust the classification of that remaining 40 acres to allow hotel construction because it’s currently zoned for motels only, a technicality that’s remnant of historical Montana state law.

These amendments, and one to convert the existing residential zoning on the property from 5-acre lots to 1-acre lots were approved by the county, although when a development proposal will be presented to the county is unknown. Altman could not be reached for comment by EBS press time on Dec. 19, but he previously told EBS that, “We’re trying to make homes for the community to live in. Our goal is to make housing up there, smaller homes that locals can live in.”
The holiday season is about reconnecting with family and close friends. What are the best ways to relax and enjoy quality time with loved ones over the holidays?

Shannon Sears  
Big Sky, Montana

“Well, I convinced my family to relocate to Montana from Texas. So we usually spend quality time over the holidays sitting together by the fire, telling good stories, drinking my dad’s famous spiked eggnog, dogs underfoot of course. I don’t mind if you include ‘spiked.’ But, yes, all the family pets need to be there.”

Sophie Walden  
Big Sky, Montana

“I grew up in the South and my family still lives there. For the past couple of years we haven’t seen each other over the holidays. I think of it as a time for me to work hard and play hard. Town is busy, so I work and try to make money. But the times I hunker down and spend with friends are all the more special. I focus on my art over the holidays. And I make Christmas trees too, but don’t print that.”

Kelly Scherfig  
Big Sky, Montana

“You came to the right man. I suggest perhaps a sleigh ride at Lone Mountain Ranch. Great prime rib. Dog sledding at Moonlight [Basin] is dope too. Or maybe just rent some skates at Grizzly Outfitters and try out the new-and-improved ice rink in Town Center. This is all free advice, by the way.”

Erin Mulhern  
Big Sky, Montana

“Tell everyone you love why you love them. You need to get outside and do something together. Round that out with a cold beer at a pub and you can’t go wrong. Do you have to take my picture?”

OPINION

December 21, 2018 - January 3, 2019
Lessons from the Giving Tree

It’s 8 p.m. on the Monday before Christmas and the bags and boxes containing hundreds of presents for the annual Rotary Giving Tree are piled up and being sorted and prepped for their big day. The giving tree, a longstanding tradition for the Rotary Club of Big Sky, is a great example of volunteer community spirit at its best. Santa answers the call every year from letters requesting everything from socks and jackets to watches, games and even a giant teddy bear with a red bow. Big Sky community members double as Santa’s elves helping the big man with everything from wrapping to delivering presents.

One of the many perks of publishing the Explore Big Sky newspaper is having a backstage pass to the community of Big Sky. I have the opportunity to witness the inner workings of the community, hear about the struggles, witness the celebrations, and meet the cast of characters who help make up our little mountain village. Covering the news and publishing the community newspaper is a demanding but rewarding business when you see each edition go to print and watch important stories gain traction, stir conversation and effect change. Our hardworking team is proud to be a voice for Big Sky and grateful for the support from our advertisers and readers.

Looking back at 2018, I am pleased with the progress of the Big Sky community. Without a formal government, we as Big Sky residents are left to fend for ourselves on many important issues ranging from traffic, public safety, open space, growth and affordable housing to name a few. This past year our community rallied together on many issues and made progress from obtaining grants for critical highway turn lanes to opening conversations about sustainability to hosting world class events and developing a downtown main street that will host generations to come.

For those that are visiting our community for the holidays, welcome to Big Sky Country! We are grateful to have you visiting Big Sky and proud to share this slice of the Greater Yellowstone Ecosystem with you, your families and friends. Big Sky Resort is one of the finest destination ski locales in the world and with the additions of new chairlifts, runs and off-slope amenities, we are hopeful you enjoy your vacation here.

As with any town experiencing rapid growth we have challenges ahead to make sure we properly balance growth with sustainability, houses with open space, work and screen time with quiet moments spent in the seclusion of nature. My hope for the holidays is that everyone has a moment to take pause and be in awe of what surrounds us. The fact that we have the opportunity to coexist in this slice of heaven with moose, elk, buffalo, soaring snow-covered peaks and crystal-clear streams is truly a miracle. Let’s hope that for the new year we all work together to help make our planet, communities and footprint on the planet kinder and gentler.

The Rotary Giving Tree is a great example and model of how working together and selfless acts can make the world a better place.

Happy Holidays from the Outlaw Partners team!

Eric Ladd
EBS Publisher
Bay Stephens bolsters Outlaw editorial team

BY BELLA BUTLER  
EBS CONTRIBUTOR

Not long ago, an image of a glistening sun shining through a spectacular rock cairn attracted the attention of an aspiring writer. The photograph adorned the summer 2016 cover of Mountain Outlaw magazine, as the cover story about the widowed partners of extreme athletes.

“It felt very real; very sensitive,” said Bay Stephens, who was a Montana State University student at the time. Stephens recalls thinking that it was the type of story he wanted to tell, and believed that the Outlaw Partners’ publications, including EBS, Mountain Outlaw and the Explore Yellowstone guide, were the places to do it.

Stephens officially joined the Outlaw team in June as a staff writer after interning the previous fall. He graduated from MSU with a bachelor’s degree in English and concentration in writing, but it took a few suggestive turns to lead him there.

Entering his first semester at MSU, Stephens sought a degree that was both practical and creative. He fell in love with writing in a freshman class and knew that words would be his craft. In order to achieve his academic goals in a more pragmatic field, Stephens earned a minor in finance to complement his English-writing major.

Stephens believes that this diverse educational background paired with his teachable nature makes him a unique asset to Outlaw. With the help of his coworkers, he's becoming more proficient in other storytelling mediums as well, such as photography and film.

Before his entrance into the professional world, Stephens took a month-long backpacking trip to Norway, where he “worked in the dirt” at a World Wide Opportunities on Organic Farms site. His time there allowed him to address deep questions he had about food and resources, as well as those regarding cultural and global perspectives.

One of Stephens’ main goals for his travels was to learn through building relationships, a practice he is applying to his life and work in the Big Sky community. Stephens still lives in Bozeman and commutes daily, and believes that his news projects, such as covering water and sewer meetings, resort tax and local businesses, are effectively introducing him to the people and goings on in Big Sky.

Having grown up in Vail, Colorado, Stephens' love for the mountains ultimately brought him to Montana. He frequents the high hills on skis but can also be found touring rivers in his kayak and kicking up trail dust on his mountain bike. The presence in the outdoors is something that he admires about both Big Sky and Outlaw. “It’s cool to operate in an area where a lot of our content revolves around mountains and the environment, rivers and the natural world,” he said.

Stephens looks forward to growing more in his new position and views his colleagues around him as a source of inspiration for improvement.

“I still have a lot to learn,” he said. “But, by the grace of the editorial staff and the whole team at Outlaw, I’ve learned a lot.”

EVENTS WANTED

Did you know you can submit your business or organization’s event to be displayed in the Explore Big Sky events calendar, for free?

SUBMISSIONS: MEDIA@THEOUTLAWPARTNERS.COM
BY JESSIANNE CASTLE
EBS CONTRIBUTOR

BOZEMAN – After more than a year of planning, Gallatin County officials are releasing a draft plan that addresses potential area hazards and how to reduce their effects. Known as the Hazard Mitigation Plan, this document was slated for release on Dec. 21 and the county will accept public comments through Jan. 22.

The draft, written by the consulting firm Respec and planned for approval by the Federal Emergency Management Agency, is an updated version of a plan written in 2012. Gallatin County Emergency Management said in an email to EBS that all draft material may not be available immediately.

“Our contractor is slaving away on these documents and is worried about having everything complete on the 21st, so it is possible not everything will be posted first thing on the 21st,” the county department wrote.

According to Patrick Lonergan, director of Gallatin County Emergency Management, a major improvement in the new plan is an emphasis on area-specific information. “This time there has been more community involvement to know area concerns and avoid generalizing entire county hazards,” he said in a Dec. 18 phone interview.

A series of meetings were held between October 2017 and November 2018 throughout the county in order to better understand community threats from flooding and earthquakes to hazardous material spills or bioterrorism. While each community’s assessment of hazards has been pooled to create a list of countywide threats, those unique to different areas are also acknowledged. For example, Lonergan said, wildfire is more of a concern in Big Sky than it is in Belgrade because of the denser forestland surrounding the resort community.

In Big Sky, community members have expressed concerns about limited transportation access due Highway 64’s single egress, as well as the impacts of a critical infrastructure failure such as a loss of electricity.

While the plan lists hazards, an equally important aspect of the document discusses methods that could mitigate the threats. Lonergan said he anticipates adding more to this portion of the draft based on planning activities proposed during the January public comment period.

The Hazard Mitigation Act of 2000 requires states, counties and cities to have FEMA-approved mitigation plans that are updated every five years in order to be eligible for nonemergency federal funding that can help finance projects that reduce threats to individual communities.

In addition to releasing the Hazard Mitigation Plan, Gallatin County intends to issue a draft of the Community Wildfire Protection Plan, which has been updated in conjunction with the hazards document. The wildfire plan will be more data driven than the 2006 plan the county uses currently, Lonergan said, adding that new technology has given planners more access to critical information.

“We’re trying to come up with something that’s well founded and based on data,” he said.

A final review session will be held in Bozeman on Jan. 22 at 1 p.m. at the Gallatin County Coordination Center, with a virtual teleconference available upon request.

Visit readygallatin.com/mitigation to review the draft plans and submit comments.
Bigin Sky, Montana
BigSkyPureWest.com
406.995.4009

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The Plaza is designed to be an incredible, warm, comfortable, welcoming public space for events, festivals, après, gathering with friends and family, and much more. Amenities include the “Big Lawn,” fire pits, public art sculptures, charging ports, incredible sound system, kids play equipment, bike repair station, drinking fountain, signature Christmas tree, concession kiosk, push-button overhead heaters, patio seating with overhead lights, etc. The Town Center Plaza was completed this summer in the curve of Town Center Avenue, in front of the new Wilson Hotel. Many thanks to the local contractors and design professionals who made this incredible public space a reality.

Bozeman natives, the Simkins family has been responsibly guiding the planning and development of the Town Center neighborhood for over 20 years, always supporting their commitment to leave a legacy of which the community and their family can be proud. They have owned land in Big Sky since 1970.

ANNOUNCING BIG SKY’S NEWEST PUBLIC SPACE - TOWN CENTER PLAZA

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WHERE BIG SKY COMES TOGETHER
walkability • connectivity • mixed-use and diversity • distinctive architecture and urban design
traditional neighborhood structure • quality of life • smart transportation
increased density • sustainability • local businesses and services

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Ramcharger 8 opens with fanfare at Big Sky Resort
Boye's president describes the chairlift’s historic significance

BY TYLER ALLEN
EBS MANAGING EDITOR

BIG SKY – A prototypical bluebird morning at Big Sky Resort found hundreds gathered on Dec. 15 to witness shockwaves ripple into the North American ski industry. A roar erupted from the crowd as Stephen Kircher, president of Boyne Resorts, and his son Everett, employed a giant pair of scissors to cut the ribbon on the most technologically advanced lift in the world.

The legions of skiers, snowboarders and journalists were on hand to see the Doppelmayr-built Ramcharger 8 spin with passengers for the first time, and to celebrate the much-anticipated season opening of Andesite Mountain. The eight-seat chairs are replete with heated seats, a massive Big Sky-blue wind bubble and padded back rests.

After the historic first chair loaded with dignitaries including Stephen and Everett Kircher, Big Sky Resort General Manager Taylor Middleton, and Doppelmayr President Mark Bee, there was a slight technical hiccup and the lift stopped for a few minutes before the inaugural chair became airborne. But once the technical kinks were ironed out, smiles were flashing throughout the crowd as skiers made their way into the corral to be whisked up Andesite.

The entire Big Sky Ski School loaded before the public, and they amassed at the top of the mountain, greeting the oncoming chairs with shouts and waves as each group of eight neared the unload station.

Everett’s 8800 restaurant on Andesite’s summit was open and served as a warming station with complimentary coffee and tea, while Stephen Kircher was hanging off the railing of the patio, ringing in the oncoming chairs with a giant Austrian cow bell that Doppelmayr had presented him for the momentous occasion.

“Our plans are to execute a series of new lifts, with Powder Seeker, this [Ramcharger 8] lift and others in a sequence,” Kircher said. “So, we're going to be able to, we think, leapfrog everyone else for a number of years. The comfort, the safety, the reliability—this new technology is pretty amazing.”

He also touched on the near future of the “America’s Alp” execution, which includes a complete remodel of the Mountain Mall next summer, and a new gondola to be built in two stages. That project, he said, should begin construction next summer, or the following.

“Looking at the long-term, everything we’re doing is planning for the growth we’re experiencing,” Kircher said, noting that Ramcharger 8 is a significant step toward the future of Big Sky’s vision. “This lift was built to support the next 40 years of growth, so that we’re not going to have lift lines on Andesite.

“We’re going to transform this into what we call ‘America’s Alp,’ which means high technology lifts, transformative experiential food and beverage, something you can’t currently get in North America,” he added. “That’s what we’re endeavoring to do here in Big Sky.”

When Ramcharger 8 was built, beginning this summer, the construction included rewiring the Andesite electrical infrastructure to support night skiing in the future, though Kircher was elusive about exactly when and how the expanded resort operation hours would roll out.

“We’re going to be testing out various types of night skiing,” he said. “We may do some things sooner than [next winter]. The plan is for [Andesite] to be a night skiing pod as soon as next year. Having the bubbles, and obviously being able to be able to be warm at night, is obviously a big part of it.”

Time will tell how soon those that keep bankers’ hours will be able to ski after they clock out, but it seems to be on the near horizon. Kircher closed the interview by putting Big Sky Resort into context of the explosive growth currently occurring in Gallatin County, and Boyne Resorts’ history here.

“We’ve been in this for the long-term, since 1976, and this is just another chapter in that long-term commitment to this community and southwest Montana,” he said. “We’re excited about the future. Momentum is picking up, not slowing down. And we see great things, in keeping what’s great about Big Sky … but building on that heritage and transforming it into something that’s really going to be truly international in flavor.”
Resort tax district enacts fee for paper remittance, considers 2019 legislation

BY BAY STEPHENS
EBS STAFF WRITER

BIG SKY – In a Dec. 12 open meeting, the Big Sky Resort Area District tax board agreed to charge a fee for taxes remitted on paper to encourage business to remit online. The board also discussed the possibility of supporting legislation that would give resort communities and districts across the state the option to tax an additional 1 percent with the support of their respective communities.

The Big Sky district will charge a $25 fee for every time a business remits resort taxes on paper instead of digitally. The ultimate goal is for remitters to do so online, saving resort tax staff the time of manually inputting the data and freeing them of liability associated to paper remittance.

The resort tax board discussed participating in the drafting of a bill that would allow resort tax areas and communities to vote on a 1-percent increase in collections for infrastructure—or affordable housing in Big Sky’s case. If passed, individual resort communities would be able to vote to raise their resort tax rate from 3 to 4 percent.

At the Nov. 30 resort tax summit held in Big Sky, West Yellowstone city manager Dan Sabolosky said his resort community had set aside $30,000 to pursue a “Penny for Infrastructure” bill. Virginia City had expressed interest and Gardiner had asked for more information, board chair Kevin Germain said during the Dec. 12 meeting.

This could be the third time the bill will been taken to the Montana legislature, having come just short of the simple majority vote in the Montana Senate required to keep the bill alive for the House to then review in the 2017 legislative session.

The Big Sky Resort Area District spent $36,000 while pursuing the bill alone, Germain said, and estimated that, if various resort communities decided to pursue the legislation again, it would take $50,000 to successfully get the bill through both the House and Senate.

Based on Big Sky’s collections accounting for 43 percent of statewide resort tax collections in 2015, Germain suggested a possible commitment of $25,000 from the BSRAD board if they chose to participate.

BSRAD board vice chair Steve Johnson pointed out that any possible legislation written would have to be viable at two levels: the state level to get the bill through in the first place, and at the local level so that Big Sky voters would support the 1-percent tax increase for affordable housing.

Mike Scholz, the board director, clarified that the importance of the bill’s language should be broad enough that it would applicable to any of the 10 resort tax areas and communities in state. The details of how the additional collections were put to use could be decided by the individual communities.

“This is about a tool in a toolbox,” Scholz said, comparing the extra 1 percent to the ability of unincorporated resort tax districts like Big Sky gaining the right to bond during the 2013 legislature.

“This bill is not a tax,” he continued. “We have all these expenses coming down the road. Our community will have to decide how they want to pay for it.”

As of EBS press time on Dec. 19, the board had not decided whether to participate in the draft bill, “Penny for Infrastructure,” during the 2019 legislative session, which was decided Dec. 21 in a special meeting.

Water sewer plant upgrade timeline determined
Firelight subdivision as effluent disposal option considered

BY BAY STEPHENS
EBS STAFF WRITER

BIG SKY – On Dec. 19, the Big Sky Water and Sewer District board passed a resolution that will fund further design work of the water treatment facility upgrade and passed a motion to approach Firelight Meadows Condominiums about conducting an engineering study, to determine how much effluent disposal the development’s drain field could afford the district if the entities were connected.

Scott Buecker of Advanced Engineering and Environmental Services (AE2S) in Bozeman proposed two wastewater treatment plant upgrade timelines: a “rapid” option that would have the plant completed by 2021, and a “relaxed” option that slated completion for 2023.

The board opted for a variation of the less-aggressive timeline, deciding to have more engineering and design work completed by AE2S that would better define the costs of the upgrade going forward.

The district also agreed to approach Firelight Meadows about conducting a formal engineering study on their drain field to determine how much effluent could be disposed of in the field.

The district’s general manager, Ron Edwards, said the board had considered Firelight as a potential additional disposal option for a couple of years, so long as the complex connected to the district. Edwards doesn’t expect connection between Firelight and the district any time soon. A private utility company called Westfork Water and Wastewater currently owns and operates the water supply system and sewage for the Firelight development.
December 21, 2018 - January 3, 2019

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Gallatin County finalizes Logan Landfill land exchange

GALLATIN COUNTY COMMISSION

After over a decade of work, a land swap between Gallatin County and the state has been finalized, giving the county ownership of the ground the Logan Landfill sits on, and increasing access to public lands for citizens and visitors.

On Dec. 18, Gallatin County Commission Chair Steve White signed closing documents finalizing a land exchange between Gallatin County and the Montana Department of Natural Resources and Conservation. White was joined by Jim Simon, district manager of Gallatin Solid Waste Management District, and Mike Atwood and Craig Campbell of the DNRC to sign the paperwork at Security Title Company in Bozeman.

As part of the deal, Gallatin County received 636.12 acres of land from the state, and the state is getting 620.13 acres of agricultural land from the county. State land appraised for $647,000 while the county's land appraised for $708,000.

Included in the state land were 80 acres for permanent landfill easement and 8.81 acres of commercial lease for the landfill's scale house facility. The county's land was about half agricultural land and half grazing land.

As per the deal, Gallatin County paid a one-time annuity payment of $18,037.73 to the state.

The Montana Board of Land Commissioners gave final approval for the exchange in October.

The county's land, which abutted the western edge of the Logan Landfill, was purchased in 2009 with plans to eventually buy the rest of the land. Gallatin County has been renting a portion of the landfill from the state.

Now, rather than leasing state land, this critical exchange will put the Logan Landfill on county-owned ground and provide for future growth of the county's landfill for decades to come.

And importantly, the exchange will also improve access to public lands, creating a contiguous and publicly accessible block of four sections of state-owned land in Gallatin County.

At a public hearing in late November, the commissioners praised White for his work on this project over the years.

“This may be one of his crowning moments,” said Commissioner Joe Skinner.

Commissioner Don Seifert said the move “brings a lot of certainty to the whole county. … Thanks to you, Commissioner, for sticking with it.”

White thanked his partners at the DNRC, the Gallatin Solid Waste Management District and the Gallatin County Attorney’s Office. “This is a big deal,” he said.

The total cost of the project for Gallatin County, which includes purchasing and improving the land, was $1.8 million. It was paid for with landfill operation funds, not taxpayer dollars. White noted that tipping fees at Logan Landfill have not been raised in more than 12 years.

With the close of this land swap, it will be business as usual in Logan as the exchange will not impact day-to-day operations at the landfill.

A recent land swap between Gallatin County and the state of Montana gives the county ownership of the ground on which sits the Logan Landfill.
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MSU students perform research to help improve local food products

BY ANNE CANTRELL
MSU NEWS SERVICE

BOZEMAN – Montana State University Culinary Services staff noticed in recent years that students in one of the university’s dining halls weren’t eating as many pancakes as expected.

The pancakes were made from a mix by Cream of the West, a company based in Harlontown in central Montana. Cream of the West employees and Culinary Services staff guessed that the pancakes were drying out after they were placed under a heat lamp. The lamp kept the pancakes warm for the students, but it seemed that it also led to a lack of moisture and made the pancakes less appealing.

Alicia Moe, general manager and principal owner of Cream of the West, turned to MSU professor Wan-Yuan Kuo for help. Moe had recently met Kuo—who leads MSU’s New Food Product Development Laboratory—at an event showcasing foods made in the state. Kuo said the lab might be able to help improve the product. Moe—whose company’s pancakes were served at MSU through the university’s Farm to Campus program that works to increase the amount of locally sourced food offered at the university—asked Kuo to give it a shot.

But, there was a catch: Moe said Cream of the West clients love the pancake mix because it has seven types of whole grains and only water needs to be added to it. So, she asked Kuo and her students to improve the pancake texture—but not to change the recipe itself.

In the lab, student Kathryn Hilburn set to work. There, Hilburn—a Presidential Scholar and chemical engineering student—found something unexpected. Kuo said that the pancake’s moisture levels actually were on par with the moisture analyses of pancakes made of other similar mixes. But, Hilburn also found that the pancakes had a coarse texture that made it seem as though they were dry.

Hilburn began working to modify the pancakes’ microstructure and presented different versions of the pancakes to Kuo and her fellow students at lab meetings. There, Kuo and the students completed informal evaluations and gave verbal feedback. Slowly, Kuo said, the product’s scores began to improve. “That’s informally how a food product development team works,” said Kuo. “It’s sensory development combined with an engineering approach.”

Ultimately, after a semester of trials, Hilburn didn’t end up changing the mix’s recipe or moisture levels at all, Kuo said.

“But she was able to improve the texture so that when people taste it, it is more appealing,” Kuo said. “People like it much more than the original product.” The group recently conducted a formal consumer test with 123 people to taste and score the revised product. The test results showed significant improvement from the original product.

The pancake mix project is one of several that students from diverse disciplines are conducting through their work in the Food Product Development Lab, which is part of the College of Education, Health and Human Development’s hospitality management program.

Started in 2017, the hospitality management program in the Department of Health and Human Development prepares MSU students to become skilled professionals within the expanding local, regional, national and global hospitality industries. Students choose from one of three degree options: food enterprise, lodging and facilities management, and restaurant management: farm-to-table.

The curriculum focuses on work in food and nutrition, culinary arts, business and agriculture as well as hospitality-specific course work emphasizing sustainability and quality customer service across the hospitality industry. All options have practicum courses for skill development and field-based courses that integrate problem-based learning and service learning through community engagement. Additionally, all options include internships to ensure that graduates have sufficient practical experience to be prepared and competitive for job placement.

Another company with which the Food Product Development Lab is working, Gluten-Free Prairie based in Manhattan, Montana, would like to tweak the recipe for its granola that has been served in MSU dining halls through the university’s Farm to Campus program, Kuo said. Kuo said the granola’s taste is good, but its texture has been problematic.

“It got so brittle that it turned into powder so fast after transportation and handling,” she said. Kuo said the company asked the lab to look into modifying the recipe so that the clusters remain intact and the taste remains the same.

Chemical engineering student Simone Paul is working in the lab to do just that.

In addition, Kuo said, two graduate students, Mehmet Turker and Sharon Li, are working in the lab to develop organic lentil crackers using red lentils from Ulm-based Timeless Seeds. Another graduate student, Edwin Allan, is using a community-based participatory research method to develop a culturally sensitive peanut product with rural farmers in Senegal.

The partnership between local companies and the MSU lab could enable Culinary Services to use more local foods, according to Kara Landolfi, MSU Farm to Campus coordinator. She noted that MSU currently uses products from more than 100 local food companies in its operations.

“We are enthused to incorporate an ever-increasing amount of local foods, but we also strive to offer high-quality ingredients as well,” Landolfi said. “So, with the potential for Montana businesses to work with the lab to craft the highest quality product that they can, using science as a driver, more Montana products may reach the market that we can integrate.”

Moe noted that Cream of the West simply doesn’t have the resources or skills to complete the work that the students undertake in the lab.

“With a small company, you’ve got so many plates spinning, you don’t have time,” she said. “To have the opportunity to have someone put time and effort into [our product development] means a lot to us.”

Kuo said the collaboration between MSU and the local companies is beneficial to students because it provides them valuable, real-world learning experiences. In turn, the collaboration also has the potential to help local companies improve their products and achieve their goals. It’s also beneficial to MSU, Landolfi noted.

“Creating cost efficiencies for these higher quality goods helps enable large entities, such as institutions like MSU, to invest in Montana’s food economy, while also providing high-quality foods that customers are demanding,” Landolfi said. “At that point, it’s a win-win-win for MSU investing in high-quality local foods to our customers, our customers’ ability to enjoy the foods and Montana’s local food economy.”

Kuo said that the lab will be expanding its services in the future. She recently received an approximately $187,000 grant from the U.S. Department of Agriculture to help purchase an industrial-scale extruder, which enables mass production of food and helps ensure that the final product is consistent. The equipment—which may arrive as early as next spring—will enable Kuo and others in the lab to experiment with a wider range of food products, such as lentil-based noodles.

“Montana currently ships out 90 percent of what is grown without any processing and then imports 80 percent of processed food needed with the state,” Kuo said. “We hope having the first food extrusion service in Montana will encourage more Montana businesses to invest in value-added processing in our community. We have so much we can do for Montana’s local food economy.”
Showcasing two bodies of work by artist Miles Glynn, “A New Old West” highlights works which present modern interpretations of enduring pieces of the storied old West.

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**Interior Secretary Zinke resigning, cites ‘vicious’ attacks**

BY ELLEN KNICKMEYER, MATTHEW BROWN AND JONATHAN LEMIRE

ASSOCIATED PRESS

WASHINGTON (AP) – Interior Secretary Ryan Zinke, facing federal investigations into his travel, political activity and potential conflicts of interest, will be leaving the administration at year’s end, President Donald Trump said Dec 15.

In his resignation letter, obtained by The Associated Press, Zinke said “vicious and politically motivated attacks” against him had “created an unfortunate distraction” in fulfilling the agency’s mission.

Trump, in tweeting Zinke’s departure, said the former Montana congressman “accomplished much during his tenure” and that a replacement would be announced soon. The Cabinet post requires Senate confirmation.

Zinke is leaving weeks before Democrats take control of the House, a shift in power that promises to sharpen the probes into his campaign, business, foundation and administration.

Zinke’s resignation letter, obtained from a Zinke aide Dec. 15, cites what he calls “meritless and false claims” and says that “to some, truth no longer matters.”

The letter, dated Dec. 15, said Zinke’s last day would be Jan. 2. It was not clear whether Zinke had already submitted the letter when Trump tweeted.

Zinke, 57, played a leading part in Trump’s efforts to roll back federal environmental regulations and promote domestic energy development. He drew attention from his first day on the job, when he mounted a roan gelding to ride across Washington’s National Mall to the Department of Interior.

Zinke had remained an ardent promoter of both missions, and his own macho image, despite growing talk that he had lost Trump’s favor. On Dec. 11, Zinke appeared on stage at an Environmental Protection Agency ceremony for a rollout on water regulations. Mentioning his background as a Navy SEAL at least twice, he led the audience in a round of applause for the U.S. oil and gas industry.

Trump never established a deep personal connection with Zinke but appreciated his attention from his first day on the job, when he mounted a roan gelding to ride across Washington’s National Mall to the Department of Interior.

As head of Interior, Zinke made plans to realign the agency’s bureaucracy, but the White House concluded in recent weeks that he had been a “strong partner for Western states.”

His tenure was temporarily extended as Interior helped with the response to Hurricane Maria. Zinke’s travels with his wife, Lola Zinke, also had come under scrutiny. Zinke’s decision to block two tribes from opening gaming facilities in California and his promotion of a proposed pipeline through Idaho had also drawn attention.

The Associated Press reported in November that the department’s internal watchdog had referred an investigation of Zinke to the Justice Department.

Investigators also are reviewing Zinke’s decision to block two tribes from opening a casino in Connecticut and his redrawing of boundaries to shrink a Utah national monument. Zinke has denied wrongdoing.

Under Zinke’s watch, the Interior Department moved to auction off more oil leases, ended a moratorium on new sales of federally owned coal, and repealed mandates governing drilling. Zinke’s focus on the president’s energy agenda was cheered by oil, gas and mining advocates, who credit the administration with seeking to balance conservation with development on public lands. But his tenure was denounced by most conservation groups.

“Zinke will go down as the worst Interior secretary in history,” said Kieran Suckling, executive director of the Center for Biological Diversity.

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“Zinke will go down as the worst Interior secretary in history,” said Kieran Suckling, executive director of the Center for Biological Diversity.

Bernhardt, the deputy secretary, is in line to lead the Interior Department on an interim basis. He has spent years in Washington as a lobbyist for the oil and gas industry and has deep ties to Republican politicians and conservative interest groups.

Two outgoing Republican congressmen are said to be interested in the job. Rep. Raul Labrador of Idaho planned to go to the White House on Dec. 15 to discuss the job with officials, said a GOP congressional aide who spoke on condition of anonymity.

Rep. Jeff Denham, R-Calif., is also interested in Zinke’s job, according to another Republican congressional aide who described the situation only on condition of anonymity. The aide said the White House has made inquiries about Denham to Rep. Kevin McCarthy, R-Calif., who will be House minority leader next year.

Denham, 51, has been involved in water issues in California. He is retiring from Congress after eight years. He lost a bid for his state’s GOP gubernatorial nomination last spring.

As head of Interior, Zinke made plans to realign the agency’s bureaucracy, trimming the equivalent of 4,600 jobs, about 7 percent of its workforce. He also proposed a massive overhaul that would have moved decision-making out of Washington, relocating headquarters staff to Western states at a cost of $17.5 million.

Zinke was a one-term congressman when Trump selected him to join his incoming Cabinet in December 2016.

An early Trump supporter, Zinke is close to the president’s eldest son, Donald Trump Jr., and publicly expressed his interest in a Cabinet post when Trump visited Montana in May 2016.
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The New West:
Montana Sen. Mike Phillips plans to draft bill to outlaw predator derbies

BY TODD WILKINSON
EBS ENVIRONMENTAL COLUMNIST

Is it ethical to chase down wildlife with snowmobiles and ATVs, running animals to the point of exhaustion? If you pursued a big game animal—an elk, moose, deer or pronghorn—you could face arrest or fine.

In Wyoming, across the entire state, you can even run over coyotes with your machines. In four-fifths of the state, you can do it with wolves, too. Legally.

That’s because Wyoming classifies coyotes and wolves as “predators” and it allows for their taking, especially if you are on private land, any time of day, by any means, and for no reason. They don’t even have to have been suspected of killing livestock or accused of taking a toll on big game animals.

It’s part of a mentality toward these canids that reaches into the earliest days of the 19th century frontier.

Across all of the West, including Montana, it’s open season on coyotes. In recent years, events called “coyote derbies” have proliferated. Essentially, the events reward hunters who kill the most predators, the largest, and sometimes for the most pounds, of animals killed. Such tournaments reward participants with cash prizes and trophies such as belt buckles.

Not long ago, for a story that appeared in Mountain Journal, I interviewed the former and active chairs of three state wildlife commissions, as well as an authority on ethical hunting and a spokesman from the Missoula-based Boone and Crockett Club. To a person, and they all hunt, they said that using vehicles to aggressively stalk wildlife violates ethical fair chase principles. And they said that predator derbies are not in concert with the principles of the North American Model of Wildlife Conservation.

Most of all, they say such behavior is giving hunting a bad reputation. Gary Wolfe, a former wildlife commissioner in Montana, said that as hunter numbers decline nationally, bad personal conduct on the part of some individuals can turn a non-hunter into becoming an anti-hunter.

State Sen. Mike Phillips of Bozeman, also a hunter and carnivore biologist, plans to introduce a bill in the 2019 session of the Montana legislature that would outlaw predator-killing derbies. And he is thinking of drafting a companion bill that would prohibit people from being able to chase animals on public land with vehicles.

While some reading this might claim that such activity does not occur, social media and platforms such as YouTube, have videos and photographs of people using vehicles to chase animals, Phillips says that coyotes, the wild canids native only to North America, are intelligent, iconic animals worthy of reverence and professional management, the same as any other creature.

He isn’t opposed to hunting or trapping of coyotes, but Phillips says all wildlife, which is held in the public trust, is worthy of being treated in a humane way.

“If you are going to remove wolves or coyotes because there are identifiable problems, OK, do it if it’s necessary, but be strategic. Predator killing contests turn that on its head. When is needless, thoughtless killing ever justified?” Phillips said.

“I find its rationalization by those who claim to support professional wildlife management most curious,” he continued. “I would suppose that most of the people who participate in these contests of slaughter would consider themselves to be people of faith. What God worth worshipping would find it acceptable for His or Her followers to kill Creation needlessly, senselessly and often out of hatred? Are these contests indicative of the values we want to be emulating for our kids?”

Phillips says he’s “old school” when it comes to hunting and finds the rise of popularity in varmint hunting, and making a spectacle of it on social media, to be disgusting.

“If you want to celebrate your prowess as an expert marksman shooting from several hundred yards, then set up dummy targets; don’t use live animals,” he said.

He doubts that few prairie dog gunners realize that the animals, along with bison, are keystone species, the foundations for more than 140 different animals important to biodiversity on the American prairie. “They have no idea what they are destroying, and they don’t care,” Phillips said. “To them, it’s just target practice.”

Looking south, Phillips said the least Wyoming could do with wolves is make them a game species across the entire state, sell licenses to support scientific research into animal populations the same way it does with elk, deer, pronghorn and other species.

“Most of these guys—and most of them are guys, I would imagine—who ride snowmobiles to kill these animals, or shoot prairie dogs to see the blood spray, go to church on Sunday,” Phillips said. “My lord, do they want to be a person standing at the pearly gates seeking their entrance and having to argue with God about their decision to treat these animals with such cruelty and no rational justification to back it up?”

Todd Wilkinson is founder of Bozeman-based Mountain Journal (mountainjournal.org) and a correspondent for National Geographic. He also is author of “Grizzlies of Pilgrim Creek” about famous Jackson Hole grizzly bear 399 featuring 150 photographs by Tom Mangelsen, available only at mangelsen.com/grizzly.
Collaborative tributary restoration ensures health of entire fishery

BY BAY STEPHENS
EBS STAFF WRITER

BIG SKY — Construction on a two-phased stream restoration project on Dry Creek, a tributary of the East Gallatin River northeast of Bozeman, began in November, representing notable collaboration between NGOs, private landowners and state agencies.

Scott Bosse, the northern Rockies director for American Rivers, which is the largest river conservation organization in the country, said the project’s two phases will accomplish two major goals: improving instream riparian habitat along portions of Dry Creek that have been degraded over years, and reconnecting the tributary to the East Gallatin during low-flow periods, such as the summer and fall. Together, these would improve connectivity of the entire fishery, benefitting the watershed as far downstream as the Missouri River.

Historically, Dry Creek petered out before reaching the East Gallatin during summer and fall months, Bosse explained. Reconnecting the waterway in these times gives larger migratory trout—especially brown trout, which spawn in the fall—the ability to move up from the Missouri and spawn in the little tributary. Colder, cleaner water flow out of these tributaries, and the gravel is the right size for trout to leave eggs behind.

Stephen Carlson, a private equity real estate investor and an avid sportsman who owns land along Dry Creek, reached out to Bosse and American Rivers about restoring the tributary in 2015.

“I had the vision because I know about, from my own personal experiences fishing Dry Creek, it was a crack in the little fishery but I also knew from my background as an experienced fly fisherman that Dry Creek represented the sacred headwaters of the Missouri River,” Carlson said.

Bosse and American Rivers talked through the restoration process with Carlson, drawing to his attention other sources of funding and connecting him to project partners such as Trout Unlimited’s Pat Byorth.

Byorth and Trout Unlimited took lead in writing grant applications to various funding sources, such as the Future Fisheries Improvement Program administered by Montana Fish, Wildlife and Parks, which provides funds for projects that protect or improve wild fish habitat. According to FWP, “between $350,000 and $650,000 are available each year for projects that revitalize wild fish populations,” a portion of which comes from Montana fishing licenses.

A $50,000 Future Fisheries grant paired with financial commitments from landowners like Carlson allowed the project to go forward, according to Montana Outdoors, a publication by Montana FWP.

The first phase of the project on Dry Creek involved stabilizing the streambank, narrowing the channel to create a deeper channel, and replanting native vegetation such as willows. These all combine to reverse the repercussions of cattle grazing on the small tributary, which had caused the channel to become shallow and wide, bereft of shadowing vegetation and prone to silt, all of which are unfavorable to coldwater fish spawning.

The second phase involves a small-scale fish ladder designed by Allied Engineering Services in Bozeman, which bypasses an irrigation ditch that bisects Dry Creek. The canal diverts all the water from the creek during low-flow times of year, barring fish upstream passage back to larger arteries of the Gallatin Watershed. Bosse explained that the first phase is key to the effectiveness of the second phase.

“Reconnecting Dry Creek to the East Gallatin River during low-flow times of the year will open up new spawning habitat for bigger migratory trout,” he said. “Because that tributary spawning habitat has been restored over the past year, the return on investment for the entire project will be maximized.” Bosse added that it would be a wash to open the door to migratory trout only to give them access to suboptimal habitat.

After the expected completion in January, the two-fold project will allow trout to access the colder water of Dry Creek when other parts of the river reach lethally high temperatures. According to Bosse, when waterways exceed 68 F for several days, coldwater fish can begin to die unless they find coldwater refuge.

Seeking these coldwater refuges has “always been part of their lifecycle, but as climate change tightens its grip on the region, these coldwater tributaries are even more important for trout,” Bosse said.

As the understanding of fisheries has improved, the importance of keeping river systems robust has become increasingly apparent.

“These small tributaries are the lifeblood of rivers like the East Gallatin, the Yellowstone and Madison, and without the tributaries, without that intact network of cold, clean water connected, the health of the systems suffers,” Byorth said.

In the eyes of Scott Gillilan, a hydrologist and the lead consultant hired by Carlson, the project represents an impressive example of cooperation between various stakeholders. He said the question was, “How can we make the fish win, how can we make the irrigators win?”

Yet, after three years of what he called delicate negotiation, the stars aligned for the restoration project to become a reality to the benefit of all parties involved. He said it shows how conservationists can play ball with irrigators to make things right.

Carlson compared the final product to a three-legged stool, allowing connectivity in the fishery, which increases its resilience and overall health; improving fishing on a far-reaching scale all the way down to the Missouri, which also represents a significant economic benefit to the region; and creates predictability for the agriculturists drawing water from the Dry Creek canal bisecting the tributary.

“It’s important to recognize that this is a resource that we need to husband, and we need to manage and we need to improve, and hopefully our goal is to improve it for future generations,” Carlson said. “You can probably get a permit to build another golf course and you can probably get a permit—if you got deep enough pockets and enough time—get a permit for another ski area, but … you can’t get a permit for a stream or a creek or a river. Mother nature makes that.”

PHOTO COURTESY OF SCOTT GILLILAN
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<td>10:00-11:30am All Levels Yoga</td>
<td>7:30-8:30am All Levels Pilates</td>
<td>7:30-8:30am All Levels Yoga</td>
<td>7:30-8:30am All Levels Yoga</td>
<td>7:30-8:30am Core Focused Yoga</td>
<td>9:00-10:15am All Levels Yoga</td>
<td>9:00-10:15am All Levels Yoga</td>
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<tr>
<td>5:00-6:15pm Heated Yin/Restorative Yoga</td>
<td>9:00-10:15am All Levels Yoga</td>
<td>9:00-10:00am All Levels Yoga</td>
<td>5:00-6:15pm All Levels Yoga</td>
<td>11:00-12:30pm The Practice (Level 2-3 Yoga)</td>
<td>11:00-12:30pm All Levels Yoga</td>
<td>5:00-6:15pm All Levels Yoga</td>
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<td></td>
<td>5:45-7:00pm All Levels Yoga</td>
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<td>5:45-7:00pm Heated Flow</td>
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<td>5:45-7:00pm Heated Flow</td>
<td>7:00-8:00pm Awareness Wednesday</td>
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</tbody>
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BY JESSIANNE CASTLE
EBS CONTRIBUTOR

LIVINGSTON – After a significant downtick in the number of bighorn sheep in Grand Teton National Park, officials are now accepting comments on a proposal to remove all mountain goats from the park, which are a non-native species that could be negatively affecting the sheep. The public comment period will run through Jan. 6.

Prior to 2015, researchers estimated the park’s bighorn herd was approximately 100 to 125 individuals. However, winter flight surveys between 2015 and 2017 indicate the population dropped to approximately 50 sheep. According to Grand Teton’s proposal, the herd is currently estimated at about 80, though at EBS press time on Dec. 19, representatives from the park’s public affairs office were unavailable to discuss this population increase from 2017, due to a potentially impending government shutdown.

Overall, officials believe the bighorn population has declined, though the exact cause isn’t apparent.

In the 59-page proposal, the authors discuss ongoing research that suggests mountain goats and bighorn sheep have the potential to transmit diseases and could compete for resources, the latter of which can be critical when the animals share winter range. This is of particular concern for the Teton Range bighorns, which are one of the smallest and most isolated Wyoming herds, and was never extirpated, nor improved with reintroduced sheep.

"Without active management, the mountain goat population is expected to continue to grow and expand its distribution within the park, threatening the existence of the native Teton Range bighorn sheep herd," park officials wrote in a press release, adding that a rapidly growing breeding population of 100 mountain goats has become established since first coming to the Tetons in 1979.

Park officials are proposing two methods for managing the non-native mountain goats—either by lethally removing the entire population, or by combining a level of lethal removal with some live-capture. Animals that are captured would either be relocated to zoos or reintroduced to their native home ranges.

While it is possible that mountain goats could re-establish a population in Grand Teton after their removal, the proposal authors note that it took roughly 40 years for mountain goats to establish a breeding population in the park after first being spotted in 1979. They add that managers could remove individual goats that enter the park in order to prevent recolonization.

Representatives from the Wyoming Game and Fish Department have shown their support for the park’s plan. To assist the park with the removal, Wyoming will hold special-draw mountain goat hunts next fall in the Caribou-Targhee National Forest just beyond the park boundary. These licenses will not be once-in-a-lifetime like other goat hunting opportunities in Wyoming.

Wildlife management coordinator Doug McWhirter said these hunts should keep mountain goats to a very limited population and hunters will have the potential to draw every year. This new hunting opportunity is a management strategy authorized by the state legislature, over-riding a state statute that limited mountain goat hunting, he said.

Despite the hunting increase, McWhirter said the department does support the removal of goats in the park. “Most of the area’s goats and sheep reside in Grand Teton National Park,” he said. “We can’t manage the entire mountain goat population with hunting outside of the park.”

Though mountain goats in the Spanish Peaks near Big Sky are also non-native, conditions are allowing Montana managers to leave the population intact.

“Although the mountain goats are non-native, they are a numerous and healthy population in the Spanish Peaks. They overlap somewhat with bighorn sheep on summer range, but generally not on winter range,” wrote Montana Fish, Wildlife and Parks Bozeman area wildlife biologist Julie Cunningham in an email to EBS. “Meanwhile, the bighorn sheep population is also currently healthy and at the highest
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Photo: Rickers Film Production
Elevated groundwater nitrate suggests new pollution source in West Fork of the Gallatin River

BY STEPHANIE LYNN
GALLATIN RIVER TASK FORCE

Elevated levels of nitrate, a nutrient that can impact river health and drinking water quality, have been found in a groundwater monitoring well above the Big Sky Resort Golf Course, according to a collaborative groundwater study in the Big Sky meadow area.

The study, which took place in June and August this year, sampled six existing monitoring wells and one spring in Big Sky. This data collection resulted from a collaboration between the Montana Bureau of Mines and Geology, Big Sky Water and Sewer District, Gallatin Local Water Quality District, and Gallatin River Task Force.

A well that is located between Two Moons Road and the Town Center stoplight revealed the highest groundwater nitrate levels of 6 to 7 mg/L. Similar nitrate concentrations were measured across Highway 64 in a well near Roxys Market a few years earlier.

“We did not expect to see nitrate in the 6 to 7 mg/L range in the Two Moons well,” said Christine Miller, a water quality specialist with the Gallatin Local Water Quality District. “Although the U.S. Environmental Protection Agency Maximum Contaminant Level for nitrate in drinking water is 10 mg/L, 2 mg/L is usually considered background for groundwater. Levels above 6 mg/L, like we saw this season, indicate there are one or more nutrient sources negatively impacting groundwater quality.”

Groundwater can be influenced by human activities on the surrounding landscape when rain and snow carrying pollutants soak into the ground. Human-caused sources of nitrogen include wastewater from septic or sewer systems, household uses such as fertilizer and pet waste, and agriculture. Once underground, water is directed “down gradient” by elevation, pressure, and impermeable layers of rock. Researchers must consider human activity and the direction of groundwater flow in tandem to determine the cause of contamination.

“The Two Moons well is above the Big Sky golf course and at this location groundwater flows from the southwest to the northeast,” said Mike Richter, a research specialist with the Montana Bureau of Mines and Geology and Task Force board member. “This flow direction suggests a source of nutrients entering the Meadow Village aquifer up gradient from the golf course and southwest of the Town Center.”

Groundwater from the Two Moons well eventually flows to the West Fork of the Gallatin River, a stream already impacted by nitrogen pollution. Elevated nitrogen affects river health when it triggers algae blooms, such as the one observed this summer, which alter aquatic habitat and reduce the high oxygen levels required by aquatic insects and trout.

Regular groundwater sampling by the collaborative group will continue in order to pinpoint this source, and other potential sources, of nitrate to safeguard the community’s drinking water supply and protect local fisheries.

“Long-term water level and water chemistry monitoring will let us know if there are changes over time,” said James Rose, a hydrogeologist with Montana Bureau of Mines and Geology and an associate Professor at Montana Tech. “Concerns about climate change, development, and drought can be evaluated and any impacts can be determined.”
How good is Mikaela Shiffrin?

BY DAN EGAN
EBS CONTRIBUTOR

Over the last three months, I’ve had the privilege of interviewing and filming Mikaela Shiffrin training at Copper Mountain in Colorado, as well as racing on the World Cup at Killington and at Lake Louise in Canada.

It’s hard to put her accomplishments into context. She is outpacing all previous ski racers, male or female, in overall career victories for her age, surpassing major milestones without blinking an eye and perfecting her craft to a level we may never witness again.

In Lake Louise, Shiffrin won her first ever super-G race and hadn’t trained in this discipline the previous four months. “Today it just felt like I could do anything on my skis,” she explained at the finish line. “They were an extension of my body, the grip, the glide and line all just fell into place.”

The victory made her the first ski racer ever to win in all six ski disciplines: slalom, giant slalom, super-G, downhill, combined and parallel slalom, and it was her 46th career World Cup victory moving her into fourth place on the women’s all-time victory list.

Just a week prior, she had been standing on the podium in Killington, Vermont where she won the slalom for the third year in a row at the Killington Cup in front of more than 15,000 fans. It was her 18th win in the past 23 World Cup slaloms.

Immediately following the awards ceremony in Lake Louise, Shiffrin boarded a helicopter, flew to Calgary and embarked on a plane for St. Moritz, Switzerland, where she swept the following weekend with two more victories, one in super-G and one in parallel slalom.

Currently, Shiffrin leads the overall FIS Standings with 689 points, 393 points ahead of Michelle Gisin of Switzerland.

Shiffrin’s skiing is a family affair. Her mother coaches her, her father runs logistics and her entourage consists of a full-time physical trainer, two U.S. Ski Team coaches, and an Atomic ski technician. It’s a tight, well-oiled machine looking after a thousand small details that add up to FIS World Cup victories.

Watching Shiffrin ski, you see grace, grit and rhythm working as one. She has another gear when the pressure is on. Winning four out of six ski races three weeks in a row in three countries and two continents and in three different time zones requires a heightened sense of self and tremendous focus.

If you've never seen Shiffrin ski, stop what you are doing and watch. She is a shooting star, a once in a lifetime spectacle and her performances are groundbreaking and to watch. She is that good.

Time will tell but as the results show, few have reached her heights and the few that have can only wonder how far higher this phenom will climb.

Extreme skiing pioneer Dan Egan has appeared in 12 Warren Miller Ski films and countless others. He was inducted into the U.S Ski & Snowboard Hall of Fame in 2016. Today he teaches clinics and guides trips at locations around the world including Big Sky, where he’ll be teaching this season (contact Big Sky Mountain Sports for availability). Find more information on Dan Egan camps and clinics go to skiclinics.com.

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From books and games, to an airstream filled with every gift your happy camper could ask for—come explore the showroom this season to find the perfect gift for everyone on your list. Indulge in the details of the season—we’ll help you find them.
On Dec. 14, the Lone Peak boys basketball squad was up 11 points against White Sulphur Springs in the third quarter when things started to go south for the Big Horns. Head coach Brian Van Eps blamed turnovers and foul trouble for his team’s inability to keep the lead in an away game they ended up losing by six points.

“We need to go out there and try to win a game, not go out on the court and try not to lose. There’s a big difference,” Van Eps said. “To have a successful season, we have to maintain composure and learn how finish games strong.”

Lone Peak: Frankie Starz 17, Austin Samuels 14, Cole March 8, Kolya Bough 7, Milosz Shipman Kegan Babick, Nick Brester 2
White Sulphur Springs: S. Davis 23, B. Hansen 13, K. Hereim 7, J Galt 6, A. Davis 5, S. Ogle, A. Novak 2

Even without the presence of Emma Flach, Solae Swenson continues to put up big numbers for the Lady Big Horns, scoring 18 points in a convincing win against White Sulfur Springs on Dec. 14. But Coach Ausha Cole was less than impressed: “I thought we could have played better. But we are a young team, and some of our players got some much needed playing time and experience on the court.”

Lone Peak: Solae Swenson 18, Brooke Botha 6, Sara Wilson 3, Carly Wilson 2, Thais Boava 1.

On Dec. 15, the Big Horns took on Manhattan Christian. “The box score looks rough, but you’ve got to remember that Manhattan Christian, along with Arleigh, is an obvious favorite to win states,” said Van Eps, who was pleased with his team’s efforts aside from a sloppy third quarter.

Van Eps pointed out that they limited future Montana State University guard Caleb Bellach to just 17 points. He also noted that Austin Samuels and Frankie Starz are bright spots on the team this year.

Lone Peak: Austin Samuels 19, Cole March 8, Frankie Starz 7, Isaac Gilmore 7, Kolya Bough 6, Kegan Babick 2
Manhattan Christian: Sam Leep 21, Caleb Bellach, 17, Tyler Kamps 11, Caedin Hill 7, Josiah Amunrud 6, Matt Kenney 3, Grant Van Dyken 2

Again missing Emma Flach, the Lady Big Horns weren’t able to get their offense going on Dec. 15, losing by 24 points to a dominant Manhattan Christian team that got off on a hot start. Nonetheless, Coach Ausha Cole was pleased with the Lady Big Horns performance. “I thought we played much better than the previous night,” Cole said. “We were able to slow down their 6-footers. We limited our turnovers and fought hard the whole game. A lot of teams come out scared against [Manhattan Christian]. They were just able to hit shots that put the game out of reach.”

Lone Peak: Solae Swenson 14, Ivy Hicks 4, Carly Wilson 4, Brooke Botha, Lily McCarthy, Libby Flach 2
Manhattan Christian: DeVries 16, Van Kirk 10, Heidema 8, Van Kirk 5, Liudalid 4, Frye 3

On Dec. 18, the Big Horns had another away game, coming up 4 points short against Harrison High School. Van Eps said it was a tough loss for the team, with a chance to win with a three pointer late in the game that almost went in. “The team is pretty down with our recent losses. I hope we can bounce back tomorrow night with a home game against Shields Valley,” Van Eps said.

Lone Peak: Frankie Starz 10, Austin Samuels 7, Cole March 6, Kegan Babick 5, Kolya Bough 2
Manhattan Christian: Sam Leep 21, Caleb Bellach, 17, Tyler Kamps 11, Caedin Hill 7, Josiah Amunrud 6, Matt Kenney 3, Grant Van Dyken 2

According to Cole, the Lady Big Horns game Dec. 18 against Harrison was the worst game of the season. She thought her team failed to take care of the ball, did not execute well, or come out ready to play in a game the was neck-and-neck for most of the match. After Solae Swenson fouled out, Harrison was able to take over the game. “I don’t use the word ‘embarrassing’ lightly, but that is how I would describe our performance,” Cole said. “We had a long conversation after the game about where we go from here.

At EBS press time on Dec. 19, a scoreboard for the game was not available.
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May they inspire
If you’ve ever wanted to experience the quieter side of Yellowstone, try visiting in the wintertime and hitting a trail. Many park trails are groomed for skiing and snowshoeing throughout the winter season, including some boardwalks. Skis or snowshoes let you see more of the park than you would normally see from a car or over-snow vehicle, from birds and wildlife to mountain views and thermal features.

Mammoth Hot Springs, in the northwest region of the park, provides the perfect starting point for your winter trail adventure, as it is accessible by automobiles year-round and offers both beginner-friendly trails and more advanced terrain.

If you don’t have your own skis or snowshoes you can rent them at the Bear Den Ski Shop at the Mammoth Hot Springs Hotel. Inquire at the ski shop about current trail conditions and ski shuttle schedules.

The popular Upper Terrace Loop Ski Trail, at Mammoth Hot Spring Terraces, is a 1.5-mile loop that begins at the Upper Terrace parking area. It is easiest if beginning the loop to the left and moving clockwise. A moderate climb leads to views of hot springs, terraces, the Mammoth Hot Springs Historic District, and the surrounding mountains. Two more advanced trails that connect from the Upper Terrace Loop are the Snow Pass Ski Trail (4.2 miles, one way) and the Bunsen Peak Road Ski Trail (6 miles, one way).

For a longer day trip, take a shuttle to the Indian Creek Ski Area. Ski shuttles depart three times a day from the Mammoth Hot Springs Hotel. Visitors have the option to either ride the shuttle back to the hotel or to take a challenging route back that connects from Indian Creek to Mammoth Hot Springs.

Within the Indian Creek Ski Area, Indian Creek Loop Ski Trail is a skier-tracked, easy 2.2-mile trail suitable for any ability level. Begin at the Indian Creek Warming Hut and follow the campground road north, then west along Indian Creek and through gently rolling terrain. The view is mostly of the surrounding forest, but with glimpses of the Gallatin Range to the west. Other trails originating at the warming hut and served by the same shuttle are the easy but longer Sheep Eater Ski Trail (5 miles, one way) and the more challenging Bighorn Loop Ski Trail (5.5 miles).

You may encounter elk, bison, deer or other wildlife when using Mammoth-area trails. Remember that federal regulations require you to stay at least 100 yards away from bears and wolves, and at least 25 yards away from bison and all other wild animals. For your safety, stay on boardwalks and designated trails, keeping in mind that the ground is unstable in hydrothermal areas.

There are also many opportunities to join up with a guided ski or snowshoe. The Yellowstone Forever Institute is offering a brand-new program called “Yellowstone by Ski or Snowshoe” starting in February, plus several other field seminars that afford the opportunity to use skis or snowshoes. Visit yellowstone.org/experience to learn more.

Yellowstone National Park’s free ranger programs often include a guided, beginner-friendly snowshoe walk around Mammoth Hot Springs (nps.gov/yell). Also, Yellowstone National Park Lodges offers guided cross-country ski tours and lessons (ynplodges.com/skiing).
Ramcharger 8 marks milestone for Big Sky Resort

EBS STAFF

On the morning of December 15, Ramcharger 8, the first eight-seat chairlift in North America and the most technologically advanced chairlift in the world, debuted at Big Sky Resort.

“Doppelmayr and Boyne Resorts have been collaborating for over 40 years, and together have introduced many firsts to the ski industry,” said Stephen Kircher, president of Boyne Resorts. Boyne Resorts’ history of innovation in the ski industry also includes introducing the world’s first triple and quad chairlifts and America’s first high-speed six-place chairlift. Ramcharger 8’s installation marks the fifth historic chairlift upgrade for Boyne Resorts.

“The upgrades unveiled today at Big Sky Resort mark a new age of lift technology in major zones of the mountain,” said Taylor Middleton, president and general manager of Big Sky Resort.

The new eight-seat, Direct Drive, D-line chairlift can transport over 3,000 riders to the top of Andesite Mountain per hour, paving the way for future on-mountain upgrades and making for easy access to Everett’s 8800, a mountain-top fine dining experience featuring American alpine fare.

“Ramcharger 8 is the culmination of everything we have learned so far, and incorporates many firsts for the North American market; first eight-passenger chairlift, first direct drive motor, first locking restraint bar, first height-adjustable loading carpet, first high resolution video display, and the first of our newest generation detachable lifts, the D-Line,” Mark Bee said, president of Doppelmayr USA. “We look forward to continuing to work with Boyne Resorts and Big Sky as they execute the Big Sky 2025 vision.”

The resort announced the addition three Omega V gondola cabins to Ramcharger 8 slated for the 2019-2020 winter season. Two will be dedicated dining cars, allowing guests to sit around a table installed in the cabin for a premier dining experience.

“With the addition of the Omega V dining cars, Big Sky will be home to the smallest restaurant in North America,” Kircher said, half in jest. The third car will be reserved as a VIP cabin. The Omega V gondola cabins will be the first of their kind to debut in North America. The resort also confirmed plans to add a night skiing experience on Andesite Mountain serviced by Ramcharger 8 in the future.

Shedhorn 4, a new Dopplemayr high-speed quad on the south face of the Lone Mountain, is expected to open before Christmas Day.
UPCOMING EVENTS AT BIG SKY RESORT

DECEMBER 22-23
Educator Appreciation Weekend
Join Big Sky Resort for a weekend of appreciation for our educators

DECEMBER 24
Torchlight Parade
Join Big Sky Resort for the annual Torchlight Parade in the base area

DECEMBER 24
Christmas Eve Service
In the Yellowstone Conference Center

DECEMBER 24
Christmas Eve Dinner
Enjoy a festive Christmas Eve dinner with the family at the Huntley Dining Room

DECEMBER 31
New Years Eve Dinner at Peaks
A special New Years Eve dinner at Peaks, located in the Summit Hotel

DECEMBER 31
New Year’s Eve at Everett’s 8,800
Ring in the new year in style at 8,800 feet

DECEMBER 31
New Years Eve Buffet
Celebrate New Year’s Eve with a family buffet style dinner in the Huntley Dining Room.

DECEMBER 31
New Year’s Eve Kids Apres
NYE party for the kids at 6 p.m. in the Missouri Ballroom.

DECEMBER 31
Family New Years Party
Enjoy dancing with a DJ, dessert, fireworks, kids’ activities and more.

DECEMBER 31
The Well: Live Music
Bid farewell to 2018 and ring in 2019 at Montana Jack starting at 9:30 p.m.

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<tr>
<th>Property Name</th>
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<tbody>
<tr>
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<td>Ski-in-ski-out lot in Moonlight Basin Resort, terrific views of Spanish Peaks. Build site is on the south side of the property just above a ski trail.</td>
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<td><strong>$575,000</strong></td>
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<td>Incredibly beautiful 10± acre property bordering public land. Spectacular alpine meadow leading into a mature forest canopy with a mixture of aspens, mature evergreens, shrubs and bushes.</td>
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<td><strong>SUMMIT HOTEL CONDO</strong></td>
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<td>#312593</td>
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<td>Big Sky Mountain Village’s premier hotel, with the best location in the Mountain Village. West facing, 2 bd, 3 ba, condo with impressive views of Lone Mountain and the surrounding area.</td>
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<td><strong>LOT15A BEAVER CREEK WEST</strong></td>
<td><strong>$530,000</strong></td>
<td>#324111</td>
<td>CALL DON</td>
<td>406.581.4658</td>
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<td>Stunning views of Lone Mountain, Spanish Peaks and Buck Ridge. Forested west facing lot with abundant grassy meadows. Two adjacent lots are also available to create one 54± acre block.</td>
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<td><strong>LOT 20 TIMBERLOFT DR LOT 22A</strong></td>
<td><strong>$475,000</strong></td>
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<td>Outstanding forested parcel w/ views of Lone Mountain. Grassy meadows w/ forested building site very private! Additional acreage available up to 140± more acres. End of the road privacy!</td>
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<td><strong>$500,000</strong></td>
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<td>Bordering Forest Service land, the 20± acre parcel has incredible views and privacy in a forested location. Just minutes away from Meadow Village Center and Town Center.</td>
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<td><strong>LOT 15B BEAVER CREEK WEST</strong></td>
<td><strong>$399,000</strong></td>
<td>#324556</td>
<td>CALL DON</td>
<td>406.580.0155</td>
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<td>West facing lot provides impressive views of Lone Mtn as well as the Spanish Peaks and Buck Ridge. Two adjacent lots are also available to create a 54± acre parcel. Motivated sellers.</td>
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<td><strong>LOT 149 FOURPOINT RD</strong></td>
<td><strong>$240,000</strong></td>
<td>#214051</td>
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<td>This ridge lot has views of Lone Mountain, Yellow Mountain and even looking east toward Ramshorn and the Gallatin Canyon. As a ridge lot it is very sunny and has a great building site.</td>
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<td><strong>1053 TURKEY LEG</strong></td>
<td><strong>$385,000</strong></td>
<td>#326055</td>
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<td>Bright and sunny 2 bd, 2 ba condo overlooking a small stream in one of the most convenient locations in Big Sky’s Mtn Village. Close and convenient to dining and ski services.</td>
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<td><strong>$339,000</strong></td>
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<td>CALL DON</td>
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Explore Big Sky

OUTDOORS

BY SARA MARINO
BSCO COMMUNITY DEVELOPMENT MANAGER

The Big Sky Community Park isn’t just for summertime fun, it’s great in the winter, too. If you’re looking for an easy way to get out there and play in the snow, look no further than the Community Park.

New this winter, the Big Sky Community Organization will be grooming trails in the park three times a week to keep conditions prime for cross-country skiing, fat biking, snowshoeing, or walking your dog. Throughout the park there are five dog waste stations including trash cans along the groomed trails, making it easy to show respect for the trails and fellow users by picking up after your dog.

Community Park Loop (rated easy)
This gentle loop winds around the entire park, behind the skate park and along the softball fields for approximately 3/4-mile. It can be easily connected to the Far East Loop.

Far East Loop (easy)
This short loop begins near the Camp Big Sky yurts and provides a groomed trail to access the Black Diamond Trail.

Black Diamond Trail (intermediate)
This is the only trail not groomed in the Community Park, but it gets packed down well by users. This trail provides a nice climb into the trees right off the bat, levels off for a short distance, and winds through the forest again on the descent. Once you have reached the end of the trail, you can turn around and travel the same terrain or continue onto Little Willow Way.

Little Willow Way (easy)
This flat, 1.6-mile roundtrip groomed trail starts in the Big Sky Community Park by the playground and follows the West Fork of the Gallatin River the entire way.

Uses: All trails are multi-use and cross-country skiers, fat bikers, snowshoers, walkers and dogs are welcome. No pass is required.

Directions: From Meadow Village, head north on Little Coyote Road and drive past the Big Sky Chapel and pond. Turn into the first road on your right and look for the Big Sky Community Park entrance sign. The parking lot near the basketball court and skate park will be plowed throughout the winter.

For more information about Big Sky’s parks, trails and recreation programs, visit bscomt.org.
The Big Sky Community Organization engages and leads people to recreational and enrichment opportunities through thoughtful development of partnerships, programs and places.

Season’s Greetings

Sammy enjoys a winter walk on the Far East Loop at the Big Sky Community Park. PHOTO BY SARA MARINO

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Season’s Greetings
Sally and Scott Fisher moved to Big Sky in 2007, recognizing how special the area was, with plenty of opportunity for growth. The couple wasn’t sure what they wanted to do in the area in the long term, but the idea of owning a movie theater came to them on a long drive to visit Sally's family in Tennessee.

They knew the owners of the movie theaters in Aspen and Telluride, so they began having conversations with them about the idea of opening one up in Big Sky and things snowballed from there. They opened the doors of Lone Peak Cinema on Nov. 19, 2011. They currently employ six individuals, of whom Jerome Martin has worked for the Fishers since day one.

As part of this ongoing series, Sally and Scott shared their thoughts with EBS about what it takes to make it as small business owners in Big Sky.

**Explore Big Sky: What has been the key to your success?**

Lone Peak Cinema: We aren't going to call it a success just yet; we still have a long way to go. We work long hours, and the first two years we continued working other jobs, so we would not have to pay ourselves. We have to be innovative and creative with our business especially in the shoulder seasons. We have seen most of our growth happen because of our special events like HorrorFest in the Fall and The Big Sky Shootout in the Spring as well as Trivia Nights every Friday.

**EBS: Do you remember your first customer?**

L.P.C.: The first night we opened was for a [Teton Gravity Research] ski movie premiere. It was such a fun night! All of our friends were eager to be there and support us. Officially, Scott was the first customer. He bought a small soda to make sure our credit card processing would work.

**EBS: What are the biggest obstacles to operating a small business in Big Sky?**

L.P.C.: Operating a movie theater with 211 seats takes a big space. Paying rent on a huge space in the Town Center is tough. Big Sky still has a lot of growing to do in order to make businesses sustainable. We need more people through the door on a year-round basis.

**EBS: How has the business landscape changed since you started out?**

L.P.C.: In 2011, it seemed like the theater building was an island sitting all alone. Grizzly Outfitters was across the street and the China Café was down the block. There were no buildings neighboring us. We would have nights where no one came to see a movie, and out on the streets it seemed like a ghost town. It is amazing how much [livelier] the Town Center has become with great restaurants and shopping—all of which helps our business tremendously.

**EBS: What is it about Big Sky that compels you to stick it out through the hard times?**

L.P.C.: There is something incredibly special about Big Sky. It is a mountain resort town in the middle of wilderness and national forest where it is not easy to live. The people who do settle down here all have their love for the mountains, outdoor activities, and cold weather in common. It is such a wonderful community and landscape that there isn’t a day that goes by that I am not wowed.

**EBS: What is one of the most memorable moments you have had as a resident/business owner in Big Sky?**
L.P.C.: In Big Sky something amazing or fun happens every week if not every day. A moment that will always stick out in my memory happened several years ago while taking out the trash at the end of the night. It was one of the first nights of hunting season; I had just locked up. There were no cars in the parking lot out back. Brent Phillippi was the only other person around; he was taking out the trash from Ousel and Spur. All of the sudden we heard hooves clicking on the pavement. There was a huge buck leading 6 does. They were majestically strolling straight through town as the snow was lightly falling. Moments like that make living and working in Big Sky truly unique.

EBS: Are there creative ways you have approached operating a movie theater?

L.P.C.: Yes! We have a full bar! The bar is our bread and butter. We knew that we would not make it selling movie tickets and popcorn alone. That is why our special events and trivia nights are so important to our overall success.

EBS: What was a business idea that didn't work?

L.P.C.: For a couple summers, we tried showing cartoons on Saturdays before our normal operating hours. It did not work, but the people who came loved it.

We also tried free Throwback Thursday movies, but got into some trouble with film distribution companies.

EBS: What's the best piece of business advice you've received?

L.P.C.: Work hard and take your successes and failures one day at a time.

EBS: What advice would you give to small business owners just starting out in Big Sky?

L.P.C.: Stay open as much as you can in the shoulder seasons. It benefits other businesses and helps us grow as a town. There is so much room for growth.

EBS: Where do you see your business in 10 years?

L.P.C.: We would love to keep seeing growth from our HorrorFest Film Festival in conjunction with Haunted Peaks, as well as introducing another town film festival. We also would love to introduce a monthly independent film series and a film club.

Also, it is key to work with other Town Center Businesses to get visitors from Big Sky Resort to come down to the town for dinner, shopping, and movies.

EBS: Where do you see Big Sky in 20 years?

L.P.C.: Big Sky has so much potential, and it is really exciting to see so many people who love this place working hard to develop it in a sustainable way. In 20 years, I would love to see more people who work in Big Sky living in Big Sky with their families.

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Terranaut is chasing perfection in Van Life

BY DOUG HARE
EBS STAFF

BIG SKY – Chris Boyd founded Terranaut Adventure Vans in 2016 in a Bozeman studio, but starting his latest company has been the culmination of passions and skills he has cultivated over a lifetime. The 45-year-old Missouri native grew up backpacking, camping, climbing, and spelunking at an early age. But it’s bicycles and bike shops that have shaped Boyd’s trajectory in life and landed him squarely in southwest Montana building the ultimate accessories for outdoors enthusiasts.

He can recall his first bike, an orange Schwinn from a shop called Bikes Unlimited in St. Louis. “I still remember how those ’70s motocross grips felt in my dirty, calloused, 7-year-old hands. And I remember the proprietor of the bike shop, a leathery, kind person in a denim apron, tuning my new steed before delivery.”

Boyd also remembers when he first fell in love with the beauty and precision of technical gear just as vividly: “My first foray into The Alpine Shop, a quintessential outdoor shop in Webster Groves, Missouri, provided my first taste of [that] and it will forever taint my life.”

He has been an entrepreneur from the beginning. After cutting grass for one summer, he saved enough money to buy a used race bicycle he found in the newspaper. “A guy named Rocky was selling a blue bike sporting a Japanese frame with a front triangle made of Chromoly steel, a house brand from a local bike shop that read: “Terranaut”.

The sense of freedom that riding around St. Louis gave him was the same feeling he was after when he bought his first Mercedes sprinter van. With his new race bike, he would ride to the library to borrow books to learn about bicycle repair. “Maplewood Bicycle was a half hour ride from my house. I purchased new cables, chains, tires, chainrings, and bearings,” Boyd recalls. “The shop manager, Carl Becker, a St. Louis-based Velodrome racer with watermelon-size quadriceps, offered me a job as a bike mechanic.”

Barely a teenager, Boyd got first-hand experience as a mechanic and his older coworkers also taught the teenager about racing and good times. “One Saturday morning, they had an epiphany, yelling that I belonged in Montana—Missoula, Montana, nonetheless,” Boyd said when asked how he ended up in Montana.

Becker also told the impressionable kid that he would only be a true badass if he was a bicycle messenger like the older racer had been his early days. So, Boyd decided to be a courier in St. Louis and Chicago before moving on to become a professional bike mechanic for the SRAM Corporation, a major manufacturing company, in the mid-90s. While that job took him around the country, he also built out two of the company’s first race support vehicles, including a Volvo semi-truck.

In the past 20 years, Boyd’s work ethic, mechanical prowess, entrepreneurial spirit, and intimate knowledge of high-end building and high-end materials have paid dividends. He started two companies, Montana Paint and Montana Prefinish, both of which experienced rapid growth, allowing him to settle down, first in Missoula, and then in Bozeman in 2004.

Boyd bought his first Sprinter Van in 2016 when Mercedes came out with their first 4x4 model. After a trip to the desert in his rig, to ride bikes with a friend, he decided he wanted to start building out sprinter vans for clients.

A typical build-out process for Terranaut usually takes between eight and 12 weeks, while the initial design process can take longer. Boyd stresses that the process is more akin to building a ship or yacht than a home or car. Reveals, movement, weight, and space parameters all come into play during the elaborate design process with 3-D renditions to achieve what he calls a “Spartan luxury.”

Upholstery, cabinetry, laser cutting, powder coating, wood and metal fabrication, marine-grade wiring, custom sewing—every alteration is done in-house by Boyd or one of his six employees. Business is brisk. Boyd looks forward to ramping up production in the future working with the forthcoming Mercedes models, as well as Ford and Dodge vans.

“Every Terranaut van is unique, because it is designed with us by our customers. It takes a while for a new employee to understand the level of quality we demand at Terranaut,” Boyd said. “The last 10 percent of perfection takes 90 percent of the time.”
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Concussions are a reality when it comes to living in a ski town or competing in contact sports. A concussion is a type of traumatic brain injury that is caused by a bump or blow to the head. A whiplash injury can also result in a TBI. The g-force involved with whiplash injuries cause the brain to rattle inside the skull resulting in tissue damage. This ultimately alters the brain chemistry and damages metabolic properties within brain cells.

Post-concussion syndrome symptoms can include, among others, dizziness, headaches, nausea, poor balance, sound sensitivity, vertigo, memory loss, confusion, anxiety and sleep disturbances. Physicians and researchers have identified helmets as key factors in helping to prevent TBI in skiers and snowboarders.

According to the “Sport-and Gender-Specific Trends in the Epidemiology of Concussions Suffered by High School Athletes,” women’s soccer has the highest rate per capita of concussions compared to any other sport. This is the first study to report that the concussion rate for women’s soccer is now nearly tied with men’s football and three-fold higher than men’s soccer.

In other studies, researchers at the University of Maryland School of Medicine have found a correlation between TBI and intestinal damage. There is an increase of systemic infections post-TBI that can cause the colon membrane to become more permeable. Victims of TBI are 12 times more likely to die from blood poisoning post injury, which is often caused by bacteria, and 2.5 times more likely to die of a digestive system problem compared with those without such injury.

Dietary nutrition is also vital to brain injury recovery. The supplements I recommend to post-TBI patients include magnesium glycinate, omega-3 fatty acids, curcumin, resveratrol, and branched-chain amino acids. Magnesium glycinate helps with nerve and muscle function. I prescribe 500 milligrams per day following the injury. Omega 3s decrease inflammation in the body and promote healing. They help repair cellular membranes in the brain, which promotes neuronal synapses.

Curcumin acts as a strong antioxidant and natural anti-inflammatory. Resveratrol is a powerful antioxidant plant compound found in red wine, grapes and berries. It protects the brain from further damage and decreases cognitive decline. Branched-chain amino acids help metabolize glucose and promote protein synthesis. Amino acids are the building blocks for cells, supplementing with BCAA helps rebuild the cells and DNA.

Additional food recommendations include coconut oil (2 tablespoons daily), grass-fed organic beef, leafy greens, fresh caught fish, nuts and seeds.

Dr. Andrea Wick is a chiropractor and applied kinesiologist. She graduated from Life University in Marietta, Georgia, and now practices in Big Sky. She has a passion for holistic healthcare and being active in the outdoors. Her practice, Healing Hands Chiropractic, is located in the Meadow Village Center. Visit drandreawick.com to learn more.
Early season training can maximize your outdoor pursuits

BY JEFF HENDRICKSON
LONE PEAK PERFORMANCE FITNESS

As Big Sky residents, we don’t want to spend all of our time in the gym. We want to be outdoors. But, if we want to be at our best on opening day and stay injury-free through the season, time in the gym is important.

What if, instead of dealing with “early season” legs, you could crush from day one? What if, when climbing season hits, you already have blacksmith forearms and 15 pull-ups in the bag? That’s exactly what we can prep you for at Lone Peak Performance Fitness.

We deliver optimal integration of physical therapy, performance testing and coaching, and personal training services, all under one roof. Our elite team of movement professionals helps athletes of all levels better understand how to boost performance, increase efficiency, and prevent injury.

At Lone Peak Performance, we focus on the most crucial components of mountain-specific training, and ones that are often neglected when getting ready for ski and snowboard season. Everyone knows that strong legs and a bulletproof core are important, but when was the last time you strengthened your knee and hip stabilizers?

For the past eight weeks, we’ve been working with our local ski teams to get them as prepared as possible for this season. We want to pass some of those techniques on to you.

If you have access to weights, focus on front squats and mix in back squats and isometric holds. Deadlifts with kettlebells, barbells or a trap bar, are crucial both for strength training and balancing the body. If you don’t have weightlifting experience, consult a professional trainer.

No weights? No problem. Follow this “leg blaster” series to get the gains you’re looking for:

Three to five sets each:
- 20 lateral jumps over a 6-inch box
- 10 air squats
- 20 alternating front lunges (10 each leg)
- 20 jump lunges (10 each leg)
- 10 jump squats
- Isometric squat for 60 seconds

To strengthen your core, focus on movements that bring your knees to your nose and/or involve rotation. Hanging knee raises, wood choppers and anti-rotation exercises are all staples.

Measurability in your training is key. Progress can be measured in many ways, but few ways actually provide you with concrete data. At LPP, we use our 1080 Quantum to measure your speed, force, acceleration, and power. The 1080 Quantum is a highly sophisticated, computerized pulley system used for performance testing, training and rehabilitation.

While you’re using this machine, our trainers can see real-time results that allow them to both cater your workouts specifically to you and your goals and measure the impact of your training throughout the season. This system has been tested at the professional sport training level and has been proven to be far more effective than more traditional training methods.

We hope this helps you get the most out of this amazing place we call home!
From soil to salad
How the local food movement is returning Montana to its roots

BY CLAIRE CELLA
EBS CONTRIBUTOR

When the snow eventually melts off the peaks each spring, farmers across Montana return to their fields, with a growing sense that the seasons are not the only repeating occurrence here. The way farmers are producing and who they're supplying is turning, even returning, to values that run deep in the state's soil.

This is due in part to a burgeoning local food movement in the state, one that mirrors a national trend of caring more about the quality of the food we eat and where it comes from. A state known for its rich farming heritage, for decades agriculture has been one of Montana's primary industries.

This celebrated tradition has also generated one of the country's most vibrant local food scenes, according to the nonprofit food advocacy organization Strolling of the Heifers. In 2017, their annual “Locavore Index” ranked Montana fourth in the nation based on per-capita USDA Census of Agriculture data from all 50 states. It’s an impressive rating for this rural and arid state, which only trailed Vermont, Maine and Oregon—states with greater population densities, less extreme temperatures, higher precipitation and more progressive demographics.

Liz Carlisle, author of “Lentil Underground,” substantiated her home state's ranking. In her book, the journalist and lecturer at Stanford University on food and agriculture tells the story of a pioneering family of Montana farmers who bucked the trend of corporate agribusiness by planting lentils, and grew a million-dollar organic food enterprise. “The local food economy is quite vibrant right now in Montana,” she said in an interview. “And it’s not new. People are returning to something—a way of life—that was the norm in their grandparents’ generation.”

There was a period in Montana’s agricultural history when this lifestyle was not predominant. Since the 1950s, Montana food production has capitalized on financial support from the federal government, which encouraged farmers to specialize in certain crops, like wheat and barley, and to grow high volumes for export.

That economic stability of monoculture production was for many farmers too enticing to resist, Carlisle said. As a result, family cows, diverse garden plots and crop rotations disappeared as farmers could no longer afford the time or space to grow anything but high-yield grains and pulses. In 1950, Montana agriculture provided nearly 70 percent of a Montanan’s diet, but at the height of the commodity era, more than 86 percent was imported, according to the Alternative Energy Resources Organization, a membership-based group devoted to promoting clean energy, healthy food and sustainable agriculture in the state.

That change began in the early 1970s, through to the farm crisis in the ’80s, when fossil fuel prices skyrocketed, and global grain prices fell. Farmers that relied on expensive chemical fertilizers to remain productive faced bankruptcy, and they looked out over terrible soil health to their fields. Farmers began to realize that “commodity grain was no longer viable, and this way of farming was not environmentally or socially good,” Carlisle said.

And if there’s one thing that sets the state apart, she said, it’s a “robust civil society, a moral economy” that allows Montanans to build things, like healthy, local food systems, with intentionality and a sense of responsibility.

The movement is seen as a way to diversify the state’s economy, emphasize the health of Montanans, revive rural towns, and help the state rebuild its community-oriented social structures. And it takes many forms: through farmers markets—Montana has more than 80 with four or five added each year; community-supported agriculture programs; food hubs and cooperatives; and farm-to-school and farm-to-hospital initiatives. It also involves many creative and committed people.

“Whether it’s local food or youth development, you can get a lot done in Montana just by knowing a few people and being passionate,” said Steph Hystad, the marketing officer at the Montana Department of Agriculture. Together, the state’s industrious local food nonprofits, innovative entrepreneurs and inspired individuals have created economic development centers, generated local food-based businesses, and collated the available resources—from delivery trucks to marketing strategies.

“It’s that Western mentality of ‘I see this needs to be done and I’m going to do it,’” Hystad said. So, when Montanans realized they were losing critical financial opportunities due to a lack of infrastructure, things started to shift. The Department of Agriculture began teaching people how to sustain their businesses by producing products that are now grown, made, processed and sold all within the state.

In 2000, the Mission Mountain Food Enterprise Center’s facility in Ronan was built to provide a venue for processing, research and the creation of value-added products. The Western Montana Growers Co-op was formed in 2003 by a group of producers who realized they could find a greater economy of scale by working together. What started with seven members grew to 36 last summer, and in August 2017, the co-op brought in more sales in one month than its first two years, according to WMGC General Manager Dave Prather.

Slowly, the infrastructure that connects farmers to the growing demand for local goods is coming back to serve regional markets, helping farmers, ranchers and small Montana towns stay solvent.

Another contribution is the concerted effort to get local food into institutions, such as schools and hospitals. This is done through a number of initiatives such as Farm to School, Beef to School, Farm to Campus, and Trout to Trade. These programs help give smaller producers the broad base of the Montana population to supply because they are such large buying entities—investing nearly $33 million in food annually.

A Western Montana Growers Co-op intern works the fields of the Lowdown Farm in Moiese, Montana. PHOTO COURTESY OF WMGC

A 2017 farm tour, organized by the Alternative Energy Resources Organization at Manuel Farm and Ranch near Havre, was a networking opportunity for farmers and ranchers. PHOTO BY JACKIE HEINERT/AERO

A 2017 farm tour, organized by the Alternative Energy Resources Organization at Manuel Farm and Ranch near Havre, was a networking opportunity for farmers and ranchers. PHOTO BY JACKIE HEINERT/AERO
Aubree Roth is Montana’s Farm to School coordinator, as part of the National Farm to School Network, and works closely with Demetrius Fassas, a local foods program specialist with the Farm to Cafeteria Network. Both Roth and Fassas help K-12 schools throughout the state implement school gardens, establish food-based education, and procure local foods for school meal programs.

Their most recent collaboration is Harvest of the Month, a statewide program that showcases Montana-grown foods in communities through a curriculum of cooking lessons, recipes and taste tests. So far, more than 130 schools have participated, Fassas said, and schools in the program increased their spending on local foods by an average of 40 percent in one year.

Programs like Farm to Campus at Montana State University in Bozeman, and the University of Montana’s Farm-to-College Program in Missoula, have been growing for over a decade. According to Kara Landolfi, MSU’s Farm to Campus coordinator, their initiative invests more than $1.5 million, or 22.4 percent, of the total annual budget in local foods to feed its students.

MSU’s Steer-A-Year program provides nearly 30 cows annually, which are raised by students and fed to finish at the university’s teaching farm, and then used as meat for the dining services.

Seth Bostick, who runs the dining service at the Kalispell Regional Health Center, puts quality of food as the first priority—because his primary clients are hospital patients who need proper nutrition.

When Bostick joined Kalispell Regional, he sought out cleaner proteins by sourcing local grass-fed beef, and the equivalent for pork, poultry and fish. He also blanches, roasts and freezes seasonal produce to provide local products year-round.

Bostick is encouraged by the growth and stability of the state’s homegrown food movement. “You know it’s a state filled with good people when you see them switch the way they’ve been doing things for years, just because they want to, because it’s right, even if they’re getting less money,” Bostick said.

“In the end, Montana’s local food movement just makes sense.

“People here are closer to agriculture, they see it every day, and they realize it’s important for our children to be involved, to understand and to celebrate Montana agriculture,” Hystad said.

People take great pride in being from Montana, Carlisle added. “There’s something unspoiled about our state—the clean water, clean air, the open space—and I think that’s something that people want to also be in their food.”

A version of this story first appeared in the summer 2018 edition of Mountain Outlaw magazine.
HAPPY HOLIDAYS!

STOP IN FOR YOUR GIFT GIVING NEEDS

OPEN SUNDAYS THROUGH CHRISTMAS FOR LAST MINUTE GIFTS!
Jamie McLean Band to light up Big Sky Ideas Festival

BY BAY STEPHENS
EBS STAFF WRITER

BIG SKY – One morning, when he was 12 years old, Jamie McLean woke up and knew something he hadn’t the previous day: He should play guitar.

“I just sat up in bed and it was like a shot of lightning out of nowhere,” McLean said. His mom didn’t know what to do with her son’s new realization, intent on getting him to school, but for McLean, that was the beginning. He got a cheap guitar, took some lessons and never stopped playing.

 “[It] came out of nowhere but I’m glad that it did,” he said.

A celebrated guitarist, vocalist and songwriter with gaining momentum, McLean “incorporates New Orleans soul, Delta blues, middle America roots and New York City swagger” into his music, as the bio on his website aptly puts it. He has been touring with four-time Grammy-award-winner Aaron Neville, renowned for his evocative and one-of-a-kind voice.

The Jamie McLean Band—comprised of bass, drums and McLean on guitar—will perform at the Big Sky Ideas Festival “preparty” Friday night, and McLean will close out TEDxBigSky the following night with a spoken and solo musical performance.

McLean gained much of his professional experience while playing with the Dirty Dozen Brass Band, a New Orleans-based powerhouse that brings brass band music to a variety of genres. The group invited McLean to join when they met and jammed in Boulder, Colorado, in 2001. For the next six years, McLean lent his fiery guitar playing to the Dirty Dozen while living in New Orleans, a time he considers formative in his musical career.

He said this period taught him that music was more than good technique and flashy guitar solos.

“You [would] show up and you play this big solo that you think is just going to clean the house, and the saxophone comes in and just plays one long note with all his heart, and the place goes crazy,” McLean said. New Orleans was where he learned to play more with his heart and soul than his mind.

Eventually, McLean parted ways with the Dirty Dozen, moving to New York City to assemble his own band and create a platform for the original compositions he’d been writing.

The band first played in this area during the 2015 Big Sky PBR, then played again at the event in 2017 along with James McMurtry. The group most recently visited to perform at the Moonlight MusicFest afterparty in August, and every trip to the area has contributed to the band’s love for Montanan crowds.

“They’ve been amazing. I mean, it’s Big Sky Country, bigger sky, bigger crowds, bigger vibe,” he said. “It’s been phenomenal. People just generally seem excited.”

McLean said he was initially nervous when Eric Ladd, the CEO of Outlaw Partners (publisher of EBS), which produces TEDxBigSky and Big Sky Ideas Festival, asked him to present at TEDxBigSky. However, when he heard the theme for this year was “flow,” he knew it was in his wheelhouse, especially as it relates to songwriting.

“It’s a mysterious process, but [flow] definitely is a big part of songwriting, as well as the performance,” McLean said, adding that during some performances he feels like he can’t play a bad note, while other times it feels like he’s forgotten how to play guitar.

While performing live, McLean does his best to “get out of the way” of the music, letting the muse take the helm. He involves the crowd as much as possible, with a constant goal of getting the audience up and dancing. In songwriting, he also tries to get out of the way, but recognizes that when an idea presents itself, it’s time to roll up the sleeves and get to work crafting it into a song.

The Big Sky Ideas Festival will offer audience members the opportunity to witness both the big sound, vocal harmonies and dance-prompting rhythms of the band, as well as the more intimate and personal side of McLean performing solo, which allows a storyteller element and provides a glimpse into McLean’s songwriting process.

Songwriting has been the primary focus of McLean’s over the past five years, and his latest record, “One and Only,” bears witness. “People have come up to me and mentioned that this is their favorite record that I’ve done, how much they really love the songs, so I guess in that respect, [the focus on songwriting] really has paid off,” McLean said. “The crowd is responding to that.”

Songs from “One and Only” will comprise the bulk of the band’s Friday night performance as well as McLean’s Saturday night solo at TEDxBigSky.

“We’re psyched to get that,” McLean said of booking the Big Sky shows in January, noting that TEDxBigSky is circled as a highlight on the band’s calendar.
On Dec. 17, Moonlight Basin announced the dates for its second annual Moonlight MusicFest, which will be held Aug. 16-17, 2019. The festival will again be held at Moonlight’s Madison Village at Big Sky Resort.

Just like last year’s inaugural event, there will be two days of diverse national and local talent performing in this beautiful setting with 360-degree views of the mountains surrounding Lone Mountain. The weekend festival will also include food trucks, artisan vendors, family events and expanded camping for both tents and RVs.

“We were thrilled to be a part of last summer’s Moonlight MusicFest,” said Matt Kidd, managing director of CrossHarbor Capital Partners, whose subsidiaries Lone Mountain Land Company and Moonlight Basin were key backers of the event. “The lineup was exceptional, and the turnout really proved that great music in a gorgeous venue are things people from all over want to be a part of. We’re looking forward to building upon this success, and making year two, as well as every year to come, even better.”

Look for tickets to go on sale in mid-January at moonlightmusicfest.com, with subsequent announcements on social media platforms.
REEL REVIEW

‘Happy Christmas’

BY ANNA HUSTED
EBS FILM CRITIC

What’s missing from writer and director Joe Swanberg’s “Happy Christmas” is the family dinner-table scene where we learn about the quirky aunt and gain unsolicited information about a family member that stirs the pot for future fodder. What’s also missing is Christmas itself as a character.

While “Happy Christmas” is an interesting independent film from a director to keep an eye on—see “Drinking Buddies,”—it falls flat in its story arc and character development.

Jenny (Anna Kendrick) heads home to her brother’s house for the holidays after a breakup with her boyfriend. The first night home she attends a party with her best hometown friend Carson (Lena Dunham) and gets so drunk she has to be picked up and literally carried home by her brother, played by Swanberg himself.

Jenny’s brother and his wife (Melanie Lynskey) are worried about this incident, but also understanding because she is going through a breakup. If this was the only incident things would seem somewhat normal, but Jenny continues to leave them hanging and eventually puts their young son, played by an adorable Jude Swanberg, in harm’s way.

Lynskey is always a force to watch on screen, and Kendrick and Dunham are interesting to watch as well. These strong female leads are enough to give this little indie film a watch, but not quite enough to make it a great film. While it has love and forgiveness and real-world lessons to teach, it’s missing that meaty scene where we get to dig deeper into why Jenny is acting the way she is toward herself and her loving family.

The film also fails to give us a reason for the Christmas setting or a final resolution. Not to say that films can’t keep you in a suspended place to spark discussion, but this is not that film. The lack of finality makes “Happy Christmas” feel incomplete.

Perhaps Swanberg left out a complete picture of where Jenny would end up because life doesn’t usually let us know when the curveballs or happy times are coming. My gut says this is the purpose of the incomplete ending, but it doesn’t quite work.

Jenny’s problems are all boiled down to just needing to grow up and mature already, but just as there’s a resolution missing from the film there’s introspection missing from Jenny’s life.

Christmas is also underused as a setting or character. Sure, family’s fight during the holidays, but this was just one family member being immature without developing the reason for setting this story at Christmas time.

If you’re looking for a decent independent film to watch with some holiday aspects such as lights and a tree, this fits better than a Lifetime or Hallmark “A Boyfriend for Christmas” nonsensical movie, but it’s no “Scrooge” or “Love Actually.” The spirit of Christmas didn’t get its shining moment it deserves.

“Happy Christmas” is available to stream on Hulu.

Anna Husted has a master’s in film studies from New York University. In Big Sky she can be found up on the hill or at the movies at Lone Peak Cinema. When not gazing at the silver screen or watching her new favorite TV show, she’s skiing, fishing or roughhousing with her cat, Indiana Jones.
As any local knows, there is far more to Big Sky than initially meets the eye. To an outsider, Big Sky could be characterized as a quaint ski town, perfect for those looking for world-class terrain and solitude. For those who have committed to live on this landscape and in this community, Big Sky isn't a place to come when you've given up on exploring, but rather a launching point to continually push boundaries.

In WMPAC’s 2019 winter season lineup, perhaps the best example of high-quality, cutting-edge arts is Eighth Blackbird, the contemporary chamber ensemble coming to the stage Jan. 19. The group has won four Grammys for their genre-bending music, which employs classical instruments to perform music by contemporary composers.

“Eighth Blackbird pushes the boundaries of what everyone perceives classical music to be,” Zirkle said. The group performs standing, without sheet music in front of them, enriching the performance with a dynamism and presence not typically associated with chamber music. “Eighth Blackbird is for people who are looking to experience something truly new and want to see for themselves where this artform is going,” Zirkle added.

Locals and many outsiders have discovered the quality of WMPAC shows, and several of the season’s shows are on the verge of selling out, including the Earth Harp Collective, on Dec. 28; Take 6, on Jan. 5; and Ira Glass’ two performances on March 9. And Tig Notaro’s performance on Feb. 2 sold out faster than any WMPAC show in its six-year history.

“The secret’s out,” Zirkle said. “And we couldn’t imagine a better community for us to be in than Big Sky.”

Visit warrenmillerpac.org for more information and to purchase tickets for this winter’s events.

Eighth Blackbird brings their genre-bending classical music to WMPAC on Jan. 19.

PHOTO COURTESY OF EIGHTH BLACKBIRD
ARTS COUNCIL OF BIG SKY

The Arts Council of Big Sky is welcoming back International Guitar Night to the Warren Miller Performing Arts Center on Sunday, March 3, and tickets are on sale now.

International Guitar Night is the world’s premier touring guitar festival, each show bringing together the most interesting and innovative acoustic guitarists to exchange musical ideas in a public concert setting. Each year, the show features a new cast of luminaries from around the world for special concert tours of North America highlighting the diversity of the acoustic guitar.

This 19th year of the tour will feature guest host, and Italy’s explosive contemporary showman, Luca Stricagnoli, who will be joined by two of France’s acclaimed young prodigies—swing guitarist Antoine Boyer and flamenco guitarist Samuel “Samuelito” Rouesnel. Also appearing will be the ground-breaking Turkish fretless guitarist, Cenk Erdoğan.

Stricagnoli is an acoustic guitarist known for his unique style and innovative playing techniques. His original approach to music has garnered him over 100 million views on YouTube and sold-out shows around the world. Being a disciple of such masters as Mandino Reinhardt and Francis Moerman, Boyer has drank from the most authentic sources of gypsy jazz. In 2012 Boyer was named “Guitarist of the Year” by Guitarist Magazine, the first gypsy jazz guitarist to receive the honor.

Samuelito first picked up a guitar at age 7 and followed a dual path of classical and flamenco guitar, studying at the prestigious Conservatoire de Caen in Normandy. Deeply attached to the flamenco tradition, both as an interpreter and composer, this young guitarist plays very personal music, and his artistic talents have been sought for other kinds of projects such as film scores, album collaborations, master classes, and magazine tutorials.

Cenk Erdoğan was born in Istanbul in 1979. In 1997, he won a four-year scholarship at Istanbul Bilgi University for Music Composition, where he graduated with first class honors. Since then Cenk has performed around the globe playing Turkish fretless guitar. He has also been a leading fretless guitar educator, setting up classes, workshops, and a website dedicated to the subject.

The evening will feature each artist playing individually, as well as duos, trios and the full quartet performing a fun and musically diverse program.

For more information visit bigskyarts.org. The doors for this show open at 6:30 p.m. and the begins at 7:30 p.m., and tickets are available at warrenmillerpac.org.
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10 Rose Bud Loop, Powder Ridge  4 brm | 3 bth | $1,299,000 | MLS# 328666
Beautifully furnished and remodeled Powder Ridge Cabin with direct Ski-In / Ski-Out access can accommodate a large family or two smaller groups, with privacy. On the uphill side of Rose Bud Loop backing a private wooded forest, with stunning views east and north.

2 Lower Mtn Rd, Mountain Home 20  4 brm | 4.5 bth | $1,825,000 | MLS# 328729
Ski-In / Ski-Out to both Moonlight and Big Sky from this gorgeous, furnished 4 BR/ 4.5 BA Mountain Home. Private setting with expansive views over the Jack Creek Drainage. Never been rented and ready to go!

2018 Best of Big Sky Winner

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Thank you, Big Sky
Strolling around Big Sky during the holidays creates memories that last a lifetime.
Have you sometimes wished you could spend a holiday sober? We can help.
Call Alcoholics Anonymous 888-607-2000 to talk to a member of A.A. or go to aa.montana.org for meeting times and locations.

ARTS COUNCIL OF BIG SKY

The Arts Council of Big Sky is hosting a palette knife workshop with well-known artist David Mensing on Feb. 1-3 at Buck’s T-4 Lodge.

Raised in Iowa, David Mensing attended Cal Poly, San Luis Obispo, pursuing a degree in architecture. He worked in his chosen field for about three years before seeking other pursuits. Captivated by the raw beauty of the West, he attended Scottsdale Artists School on a full scholarship and has studied and painted extensively with Robert Moore in Idaho. He currently lives in central Oregon with his wife and three children.

Mensing’s architectural background contributes to his compelling designs. His ambition is to know and share the beauty of the natural world through his work. His paintings have been exhibited in numerous museums, among them the Russell, the Holter, the Buffalo Bill Center of the West, the Brinton, and the Missoula Art Museum. He is represented in galleries from Virginia to Santa Fe, New Mexico, Arizona and Oregon. His palette-knife landscapes are recognizable for their color palette, the lightness of the clouds, the depth of the sky and landscape.

This palette knife painting workshop is suitable for all skill levels. Participants will learn the basics of using a palette knife to apply paint, then explore creating an experience rather than recreating a scene by learning to interpret what you perceive in nature and capture it on the canvas.

For more information or to register, visit bigskyarts.org or call (406) 995-2742.
Welcome to Big Sky!
Although bears are active March – November, please continue to practice bear safe practices. Make these easy tasks a part of your year round habits while living in or visiting Big Sky, even when bears are in their dens.

Four things to do:
1. Get a bear resistant trash can from L&L Site Services or Republic Services for $7 more per month
2. Keep your garage doors closed
3. Close windows when you leave the house
4. Lock your cars and keep clean of all food and trash

Follow me on Instagram @bearsmartbigsky for helpful tips.

Christmas At Big Sky Chapel

December 23 - 11 a.m.
Jingle Jam Family Service

December 24 - 3 & 5 p.m.
Traditional Christmas Eve Services

Christmas: What’s the Point?

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thank you.

We are humbled and honored once again to be voted Big Sky’s best builder for 2018. Thank you Big Sky!
Tea is the world’s second most commonly consumed beverage, behind only water. Tea is grown in over 40 countries around the globe, but most predominantly in India, China, Sri Lanka and several other Asian countries.

Many people are surprised to learn that all tea varieties come from the same plant, *Camellia sinensis*. Different varieties of tea are produced by physically altering the shape and chemistry of the leaf through withering, rolling, shaping, oxidizing and drying. Where the plant is grown, the time of year, and the soil, can all affect the profile of the final product.

Oxidization is the most crucial part of tea processing and will define, for the most part, what type of tea is created. Oxidization refers to the process of enzymes, in this case present in tea leaves, interacting with air. The effects of oxidation can be seen when a cut apple or the yellow skin of a banana turns brown after exposure to air. If desired, this browning process can be avoided by applying heat.

The teas listed below are listed in order of unprocessed to most processed.

**White tea** is essentially unprocessed. The leaves are plucked, dried, and that’s it. Leaves are not rolled, shaped or altered prior to the drying process, and little to no oxidization occurs. The brewed tea is pale green to light yellow in color, and has a mild and delicate flavor and aroma.

**Green tea** is also unoxidized, but avoids the chemical reaction by applying heat. Leaves are plucked, rolled, and then heated by steam or pan-fired in order to stop enzymes from browning the leaves. The liquid produced is green or yellow in color, and the flavor depends on whether the leaves were steamed, which imparts grassy notes, or pan-fired, which lends a toasty quality.

**Oolong tea** is the broadest of varieties, ranging between unoxidized to almost completely oxidized, the difference between green and black teas. In some cases, heat is applied to slow the oxidation process, allowing delicate layers of flavor to emerge, sometimes likened to the layers in a painting. Because of the complex process and range of results, the color and flavor of oolong tea vary quite a bit.

Completely oxidized tea is known as **black tea**. It is the least time-consuming to produce, and is often completed in a single day. The color of black tea ranges from red to dark brown, and has the most robust flavor of tea varieties.

Herbs, fruits and spices are often added to any of the above varieties to create herbal teas, such as chamomile or Earl Gray. Caffeine content in tea is dependent on the amount of oxidation. For example, green tea contains on average 30-35 milligrams of caffeine per 8 ounces, while black varieties can contain as much as 60 milligrams per cup.

Tea contains no fat, gluten, calories, preservatives or sugar. It does contain antioxidants which have been proven to improve overall health, and prevent cancer and cardiovascular disease. So, the next time you decide to steep a cup of any variety, to enjoy warm or chilled, you can rest assured that you’re making a healthy choice.
**One Pot Wonders**

More than just pot roast

Slow-cooked meals are like your favorite pajamas: comfy, warm and easy to throw on. One pan, pot, skillet or slow cooker is all you need to prepare these hearty dishes, which allow you to spend more time enjoying life and less time in the kitchen.

For big flavor without the fuss, we tapped some of our favorite local purveyors for recipes that can be made entirely in one vessel with utmost convenience.

Their top one-pot wonders range from the classic winter staple of beef chili to an epicure’s delight of braised short ribs with caramelized tomatoes.

So skip the kitchen-wide cleanup, and go for comfort instead. These deceptively sophisticated recipes will impress the most gourmet of dinner guests. – The Editors

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**Buck's T-4 Lodge**

Perfectly situated between the solitude of Yellowstone National Park and the casual sophistication of Bozeman, Buck’s T-4 has a long history of rich, flavorful, approachable game creations that leave you pining for the Rocky Mountains with every bite.

46625 Gallatin Road, Big Sky, Montana. buckst4.com

(406) 995-4111

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**Braised Montana Beef Short Ribs with Baby Carrots**

(serves four)

3-4 tablespoons cooking oil of choice (not olive oil)
4 1-pound beef short ribs, bone in
8 thyme sprigs
1 large white onion, chopped into 1-inch pieces
3-4 quarts beef stock
12-15 local baby carrots

Heat a large, thick-bottomed sauté pan, such as cast iron or Le Creuset. Season the beef on all sides with salt and pepper, then sear in the pan. Remove the ribs from the pan and set aside.

Add oil and heat to medium-high. Add the vegetables to the pan and cook until nicely caramelized. Deglaze with red wine and scrape all the fond (or base) off the bottom of the pan and reduce until liquid is almost gone. Take off heat and set aside.

Preheat oven to 325 F and place short ribs in a roasting pan. Pour your caramelized vegetables over the ribs and fill pan with beef stock. Cover pan with foil and cook in oven for four to six hours, checking occasionally for doneness. When the meat is very tender and almost falls off the bone, remove ribs from the pan and set aside.

Pour Remaining Braising Liquid in Crock-Pot and Reduce Down to a Sauce Consistency. Add the remaining ingredients except baby carrots to the sauce and cook on low for seven hours. Add the baby carrots to the Crock-Pot and cook an additional hour. With fat loss and removing the bone, the beef portion will be significantly smaller than when you started.

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**Rainbow Ranch**

A Montana vacation unlike any other, the Rainbow Ranch Lodge combines the rustic West with classically elegant sophistication. A place where exceptional food, wine and accommodations are our passion and hospitality is instinctive.

42950 Gallatin Road, Big Sky, Montana. rainbowranchbigsky.com (406) 995-4132

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**Beef Short Ribs Braised with Caramelized Tomatoes**

5 pounds beef short ribs
6 large Roma tomatoes
3 stalks of celery
2 bay leaves
2 large carrots
5 cups beef stock
1 large yellow onion
1 cup all-purpose flour
4 cloves garlic
2 tablespoons canola oil
Salt and pepper to taste

In a large bowl, add flour and season with salt and pepper, coat short ribs in mixture and shake off excess. Place short ribs in a hot sauté pan and sear until golden brown on all sides. Remove from the pan and set aside.

Dice all vegetables small, bring your sauté pan back to medium heat and cook vegetables until nicely caramelized. Deglaze with red wine and scrape all the fond (or base) off the bottom of the pan and reduce until liquid is almost gone. Take off heat and set aside.

Preheat oven to 325 F and place short ribs in a roasting pan. Pour your caramelized vegetables over the ribs and fill pan with beef stock. Cover pan with foil and cook in oven for four to six hours, checking occasionally for doneness. When cooked, the meat should be very tender and almost fall off the bone. Heat braising liquid on the stove and reduce to a nice sauce consistency with salt and pepper to taste. Pour your sauce over short ribs and serve with your favorite vegetables and starches.
The Spice & Tea Exchange

The Spice & Tea Exchange carries fine spices, herbs, blends, salts, sugars and teas, as well as gifts for cooks and tea lovers. 47 Town Center Avenue, Big Sky, Montana. spiceandtea.com/bigsky (406) 993-2163

Savory Chicken Slow Cooker Stew

(serves six)

4 boneless chicken breasts cut into bite-size pieces
2 medium sweet potatoes, peeled and cubed
2 medium Yukon Gold potatoes, peeled and cubed (or 1/2 bag of small baby potatoes, cut in half)
2 medium carrots (or parsnips) peeled and cut into 1/2-inch slices
1 28-ounce can stewed tomatoes
1/2 teaspoon Turmeric Pepperberry Sea Salt*
1/2-1 teaspoon freshly ground black pepper
2 1/2 teaspoons Autumn Harvest Spice Blend†
1 teaspoon Smoked Sweet Paprika†
1 1/2 teaspoons Sweet Onion Sugar†
3/4 teaspoon Celery Seed†
1 1/2 cups chicken broth or chicken stock (low sodium)

*The specialty spices listed are available at The Spice & Tea Exchange locations in Big Sky and Bozeman.

Put vegetables and chicken in a large mixing bowl, add spices and mix well. Add tomatoes and broth, stirring to combine all ingredients together. Gently pour ingredients into a slow cooker. Cover and cook on low heat six to eight hours (high heat three to four hours), or until vegetables are soft. Ladle into soup bowls to serve.
CLASSIFIEDS

HIRING

Journeyman Carpenters Wanted

Blue Ribbon Builders is now hiring experienced/skilled journeyman carpenters and lead carpenters for full time, year-round work in Big Sky. We offer an exemplary compensation packages and work environment. Employee housing may be available. Apply online at: http://blueribbonbuilders.com/employment/. Send resumes to: hr@blueribbonbuilders.com. For more information call 406-995-4579.

Seeking a Capable Executive to Lead the Big Sky Resort Area District. A complete job description, salary, benefits and how to apply is online at www.resorttax.org.

Administrative Assistant Position Opening

Big Sky Resort Area District
15-20 hours per week, negotiable
Hourly wage $15.00 - $18.00
A partner with local businesses and community services, the Big Sky Resort Area District collects and distributes a 3% sales tax. The ideal candidate is approachable in demeanor; a great communicator, detail oriented and can be entrusted to uphold the highest ethical and confidentiality standards at all times. The position is involved in organization, planning, research and outreach. The ability to learn new software preferred. All work will take place in the Big Sky office and is not work from home. Email your cover letter and resume to whitney@resorttax.org.

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American Life in Poetry:
Column 717

BY TED KOOSER, U.S. POET LAUREATE

Ryler Dustin of Bellingham, Washington, is a graduate student in our creative writing program at the University of Nebraska, and this lovely poem is from the manuscript of a book for which he’s hoping to find a publisher.

To Make Color

By Ryler Dustin
Every morning, my grandmother cleaned the Fischer stove in the back of the trailer, lifted ash in a shovel, careful
not to spill the white-gray dust. “Precious,” she said, her breath smoking in the cold. “Precious” in winter’s first lavender
not-quite-light—and you could smell it, the faintest acrid hint of ash, a crispness calling you from bed. You could watch her
cap it in a chicory coffee can to stack among others, back bent from a long-gone fever. “For the garden in spring,” she said.

We do not accept unsolicited submissions. 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 ©2018 by Ryler Dustin, “To Make Color.” Poem reprinted by permission of Ryler Dustin. Introduction copyright © 2018 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.

Sudoku

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

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DIFFICULTY: ★★☆☆☆

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TEDxBigSky
TEDxBIGSKY EVENT
IS PART OF THE:

FLOW

JANUARY 26TH 2019
DOORS OPEN AT 4, SHOW STARTS PROMPTLY AT 5
WARREN MILLER PERFORMING ARTS CENTER

TICKETS ON SALE AT TEDxBIGSKY.COM
With a record number of votes in 2018, the Best of Big Sky survey brought readers out in droves this November. As the Explore Big Sky staff tallied votes, it became obvious that community members are increasingly responding to this survey year after year, and that the hard work by businesses, organizations and individuals that make Big Sky the unique and special place it is, doesn't go unnoticed.

A healthy, vibrant community requires many small deeds from individual citizens to shape its future. We're here in Big Sky because we share a collective passion: the natural beauty of the mountains and rivers, abundant wildlife viewing opportunities and nearly unrivaled outdoor recreation. And those attributes unite us.

In the following pages you’ll find those who remain committed to contributing their blood, sweat and tears to make Big Sky an exceptional place to live, work and play. For the businesses, organizations and individuals found in this 2018 Best of Big Sky special section, know that your dedication does not go unnoticed. We’re grateful for you all—and for everyone that participated in this survey. It’s important to recognize the great work done by your neighbors and we’re appreciative for every single one of your votes. – Tyler Allen
BEST BUSINESS

TIE FOR FIRST PLACE

1ST HUNGRY MOOSE MARKET AND DELI

The Hungry Moose has been feeding famished outdoor recreationalists since 1994, when the business was the “Big Sky Farmers Market,” serving fresh produce from a stand in the Westfork Meadows. Now with a location in Town Center and another in the Mountain Mall, the market acts as a community hub. Along with an impressive inventory of adult beverages, the Moose serves an assortment of deli sandwiches and wraps, baked goods, groceries and also delivers items purchased online directly into the kitchens of incoming vacationers.

“It’s very meaningful to receive best business because it required the voters to write in,” owner Jackie Robin said. “They consciously thought of the Hungry Moose as the best local business and chose us, and we thank them. It feels good to be acknowledged for all our hard work, the hard work that all my staff puts in.” hungrymoose.com

1ST NATURAL RETREATS BIG SKY

Although they have been operating as Natural Retreats Big Sky for approximately three years, the team that comprises this property management company has had boots on the ground in Big Sky for nearly 20 years. Along with vacation luxury home rentals, Natural Retreats offers shuttle and taxi services that include airport pickups and transportation to locals and visitors. They also offer luxury, customizable guided tours of Yellowstone National Park in chartered vans during the summer.

“It’s an honor to be voted best business in a community like Big Sky with so many great businesses in town,” General Manager Tim Drain said. “A huge, heartfelt thank you to all of our team members that make everything happen day in and day out—our property managers, our office teams, our Shuttle to Big Sky and Taxi drivers, and our Yellowstone Luxury Tours guides—along with all of our guests who choose our vacation rental homes and our service for their Big Sky vacations, and all of our homeowners in our rental portfolio.” naturalretreats.com/big-sky-vacation-rentals

2ND BIG SKY RESORT

Big Sky Resort stands as the foundational business for all others in Big Sky, benefiting the area economy with an influx of visitors year after year. bigskyresort.com
In 1950, Bob and Jean Simkins moved back to Bozeman from West Yellowstone with their growing family to operate a lumberyard on Wallace Street, which would relocate to Broadway Avenue in 1992. Bob also had an instinct for buying land in the vicinity of outdoor recreational areas and, in 1970, when he heard about Chet Huntley’s dream of building Big Sky Resort, he made a deal to trade land he had bought near Three Forks for 3,680 acres in Big Sky.

Today, the Big Sky Town Center parcel and the “Upland” parcel across the South Fork are still owned by the Simkins family, having sold, donated or traded away the rest of the original property. Big Sky would not be what it is today without the legacy the Simkins have stamped on this resort community.

“Our family is humbled and grateful for this recognition from the community. We have been actively involved in Big Sky since 1970, and we are fortunate to work alongside Big Sky’s many capable community-builders and leaders,” said Bill Simkins, manager of Town Center’s Bozeman-based master developer Simkins Holdings, LLC. “The only thing that excites us more than what our community has been able to accomplish to date is what’s to come—Big Sky’s future is bright. Thank you for your support of the Town Center and for the opportunity to build a legacy of which our family and the community can be proud.”

While the Big Sky Water and Sewer District general manager has never lived in Big Sky, Ron Edwards considers the resort hamlet his community, although he was still shocked to learn he’d been voted community member of the year by Best of Big Sky voters. He’s worked here for 23 years after being hired in 1995 to manage the district, and has seen many things change during that tenure—and some that haven’t.

“In December of 1995 you couldn’t even rent a dog house up here,” Edwards said, noting he and his wife tried for many years to figure out how they could afford to live here. “It’s a snapshot of the same issue we all talk about today. That was here 23 years ago.” He considers The Corral Bar his favorite watering hole, and “it’s only 40 miles from home.”

Edwards found it ironic that he tied with the Simkins family since when he first arrived he worked out a land deal to swap 12 acres for 12 acres between the Simkins and the district to build the treatment facility where it exists today—without any money involved. “It set us up for success and we couldn’t have done what we did without Bill, Tom and Mitch,” he said. “Obviously, you can’t get into the discussion without huge support from my great staff and a great board. They make us look as good as we do.”

The executive director of the Big Sky Community Organization, Ciara Wolfe, has a diverse background in the nonprofit world and it’s obvious to anyone following her work and organization that she is dedicated to making Big Sky an exceptional place, to both enjoy the outdoors and to live a safe, comfortable life.
**BEST OF BIG SKY 2018**

### Best Local Meal Deal

**1st Gallatin Riverhouse Grill**

The locals recognized the Riverhouse as the best place for “dirtbags”—diehard mountain recreationalists on a shoestring budget—to recover from their last adventure or fuel up for the next. The Riverhouse’s famous fried chicken dinner has garnered an impressive following in the area. And with mouthwatering brisket, flank steak and some of the finest ribs around, it’s also the perfect spot for a family meal or holiday office party.

Located along U.S. Highway 191 between the turn to the meadow and the boundary of Yellowstone National Park, the Riverhouse operates seven days a week serving barbecue, grilled fare and beverages from the bar. Providing delicious food and drinks at a reasonable price is a main tenet of this establishment, for which EBS readers have shown their appreciation.

“We’re here for the people, we’re here for the locals,” co-owner Greg “Carnie” Lisk said. “We appreciate all the support. If we don’t have our employees and the locals, we don’t have anybody.”

gallatinriverhousegrill.com

**2nd Wrap Shack**

The Wrap Shack in Westfork Meadows has you covered when it comes to getting the fattestburritos in Big Sky for the least damage to your wallet.

werollemfat.com

**3rd Yeti Dogs**

Yeti Dogs is a past Best of Big Sky winner and on-mountain location for the best hot dogs around.

facebook.com/yeti.dogs

### Best Restaurant

**1st Olive B’s Big Sky Bistro**

It takes a very fine dining establishment to edge out six-time best restaurant winner the Lotus Pad, but that’s just what Olive B’s did to take back the crown they won in 2016. Chef Warren Bibbins attributes this success to one important detail: consistency. From the staff you see season after season, who prides itself on providing each guest with a great experience to the fresh seafood, game and other specials prepared to perfection, Olive B’s has figured out a formula that works for Big Sky diners.

“For seven years, we’ve put service as our first priority. I’d attribute this success of being voted best in Big Sky to the hard work and dedication of my entire crew,” Bibbins said. “Through them, and the consistent experience we all provide time and again, we’ve earned the loyal support of our customers. I’m proud of that and of them.”

olivebsbigsky.com

**2nd Lotus Pad**

A perennial titan in Big Sky’s restaurant landscape, the Lotus Pad has delighted both local and visiting diners for years with their Thai- and Asian-inspired fare—they’ve also been recognized six times by Best of Big Sky voters as the premier dining option in this resort community.

lotuspad.net

**3rd Buck’s T-4**

Executive chef Scott Mechura brings together a unique combination of traditional local ingredients and classic culinary techniques at one of Big Sky’s most classic culinary establishments.

buckst4.com
Best Date Night Restaurant

1st Olive B’s Big Sky Bistro

The top three in our best restaurant category took the same places in voting for the greatest venues to take a date in Big Sky. Olive B’s has an intimate setting, expansive wine list and unique craft cocktails that inspired readers to honor them with the top spot in one of our newest categories.

The owners, Chef Warren “Bibber” and Jennie Bibbins, believe that when it comes to date nights, Olive B’s is the ideal setting. “We all work so hard here and most people are raising families. When couples get a chance to go out together, I think they are looking for a great meal in a beautiful setting, friendly service and great cocktails,” Bibber said. “We are so thankful that people choose to come to us when they have a special night out.” He added that Olive B’s has 19 tables in the restaurant, and every one of those can seat two diners, which is especially convenient during Valentine’s Day evenings. olivebsbigsky.com

2nd Lotus Pad

Since moving to Town Center from their tiny Westfork Meadows location, Lotus Pad has been able to accommodate many more patrons on a given night, but it hasn’t lost the intimacy and beautiful interior design that can make any date night one to remember. lotuspad.net

3rd Buck’s T-4

buckst4.com

Best Artist / Photographer

1st Dave Pecunies

For more than 15 years, Dave Pecunies has worked behind the lens of a camera, and after more than two decades living in resort towns, his photography specializes in architecture, scenery and landscapes, wildlife, and action sports. From stunning shots of the moon peering over the shoulder of Lone Mountain to high-end real estate and snaps of kids mid-wipeout while tubing on snow, his photographs run the gamut of mountain resort scenes. He focuses on utilizing as much light as he can to ensure images feel real to viewers, capturing “moments in time” rather than merely photographs.

On Nov. 24, Dave Pecunies Photography opened a studio in Big Sky Town Center, a shared space with property management company Stay Montana.

“When the amount of talent that’s in this area, to be recognized is a huge honor,” Pecunies said. “It’s a validation of a lot of hard work.” davepecunies.com

2nd Ryan Turner

Ryan Turner is a longtime Montana photographer whose career has its roots in an early fascination with light as the artist’s medium. ryanturnerphotography.com

3rd Heather Rapp

Heather Rapp graces Big Sky as an artist, graphic designer and adventurer. heatherrapp.com
Best Tourist Attraction

1st Big Sky Resort/Lone Mountain

Big Sky Resort and 11,166-foot Lone Mountain is the reason just about every person came to Big Sky in the first place, so it makes sense that it has won best tourist attraction. With the resort’s new addition of Ramcharger 8—North America’s first eight-seat chairlift—Big Sky Resort is blazing trails in the American ski industry as it takes steps toward its “2025” vision of becoming “America’s Alp.”

Big Sky Resort’s extensive portfolio of activities draws visitors to the area throughout the year, giving families and individuals opportunities to create memories through recreation and lifestyle. The lifts power skiing in the winter, and mountain biking on the mountain’s extensive trail system in the summer. The resort offers two types of golf—disc and traditional—in the warmer months along with zipline tours and bungee jumping year-round.

“What an honor this is!” said Taylor Middleton, the resort’s general manager. “We’re not finished. More new lifts, ski runs, flow and bike trails are on the drawing board with Vision 2025. Stay tuned!” bigskyresort.com

2nd Ousel Falls

Big Sky’s most accessible waterfall has become a quiet icon for visitors and residents, offering a dynamic and pristine sight just over 1.5 miles from the trailhead. bscomt.org

3rd Yellowstone National Park

nps.gov/yell

Best Burger

1st By Word of Mouth

With two Montana Angus beef patties, BYWOM’s “special sauce,” lettuce, pickles, cheese and caramelized onions—and served with garlic fries and coleslaw—this burger makes your mouth water just thinking about it. Owned by Pam and John Flach, the bistro tucked into Big Sky’s Westfork Meadows has long been a local favorite, both for the exceptional food and craft cocktails made by its talented mixologists.

BYWOM not only serves its fine burgers in the restaurant, but you can find them at special events throughout the year, including the Thursday night summer concert series Music in the Mountains. Whether you need fuel after a day spinning laps on the slopes, or for a night of dancing with thousands of your closest friends, a BYWOM burger will always do the trick. bigskycatering.com

2nd Lone Peak Brewery and Taphouse

A multiple year winner of this category, Lone Peak Brewery and Taphouse not only serves great burgers, but also pours its house-made craft beers 365 days a year. lonepeakbrewery.com

3rd Buck’s T-4 Lodge

bucks4.com
**Best of Big Sky 2018**

**Best Pizza**

1st **Ousel and Spur Pizza Co.**

This is year No. 3 that Town Center’s Ousel and Spur Pizza Co. has taken home best pizza. Co-owners Jen Ketteridge and Josh Kone established the restaurant in 2012, rebranding Trailhead Pizza Co.—which had previously occupied the space—and adding a dash of sophistication. Made with wild yeast and often hand-tossed by Nick “Ravioli” Natoli, Ousel and Spur’s dough is nothing short of artisanal. They source vegetables from Montana farms while their pork, chicken, bison, elk and beef are sustainably raised around the state. Ousel and Spur also serves pasta, salads and features a full selection of Italian wines.

“We are very thrilled to have this honor three years in a row,” Kone said. “Thank you, Big Sky for all the love.”

[ouselandspurpizza.com](http://ouselandspurpizza.com)

2nd **Milkes Pizza and Pub**

Serving pizza, calzones, pasta and drinks from the bar, Milkes Pizza and Pub is a longtime locals’ gathering place. [milkespizza.com](http://milkespizza.com)

3rd **Blue Moon Bakery**

Don’t let the name fool you, they serve pizza too, and are proud to continue the tradition of serving this community as a local family-owned and operated business for over 25 years. [bigskybluemoonbakery.com](http://bigskybluemoonbakery.com)

**Best Bar and Happy Hour**

1st **Beehive Basin Brewery**

Casey Folley and Andy Liedberg opened Beehive Basin Brewery in July 2015, and it quickly became one of Big Sky’s favorite watering holes. It certainly doesn’t hurt when you’re brewing award-winning beers, and Liedberg’s single-hop pale ale series is one of many reasons the bar is constantly filled with familiar faces. Beehive is open from 12 to 8 p.m. daily, so whether you’re looking for lunchtime brew, some après ski or a post Mountain to Meadow bike ride refreshment, Beehive has you covered.

“At Beehive Basin Brewery every hour is happy hour,” Folley said. “We aim to keep our prices low, so everyone can enjoy craft beer. Thank you to our loyal customers.” Beehive also mounted a spirited campaign for voters to name Liedberg’s black lab, Coltrane, as Community Member of the Year, and here we give their four-legged friend an honorable mention.

[beehivebasinbrewery.com](http://beehivebasinbrewery.com)

2nd **Rainbow Ranch Lodge**

With a picturesque location on the Gallatin River and a daily happy hour from 4 to 6 p.m. with specials on drinks and a partial menu, it’s no wonder Rainbow Ranch Lodge garnered enough votes for second place. [rainbowranchbigsky.com](http://rainbowranchbigsky.com)

3rd **Scissorbills**

[scissorbills.com](http://scissorbills.com)
**BEST APRÈS**

1st **Scissorbills Saloon**

Three of the past four years, Scissorbills has taken the cake as the place to settle down for a drink after a hard day’s ski—and they did it again this year. Tucked into the third floor of the Arrowhead Mall at the base of the resort, this bar in the Mountain Village is where locals head to find familiar, goggle-tanned faces after a day in the white room of deep powder or beneath a bluebird sky. Riders and skiers swap stories of their time on the slopes over Scissorbills’ rotating selection of Montana craft brews while live music fills the bar throughout the winter.

“We are humbled and honored to be voted best après again,” said owner Keith Kuhns. “Thanks for all the years of support. We just want to keep thirsty skiers happy.”

[scissorbills.com](http://scissorbills.com)

2nd **Beehive Basin Brewery**

Since 2015, this craft brewery has gained renown as the Town Center après ski spot, packed out with snowpant-garbed locals enjoying the constantly changing flavors on tap. [behivebasinbrewery.com](http://behivebasinbrewery.com)

3rd **Gallatin Riverhouse Grill**

[gallatinriverhousegrill.com](http://gallatinriverhousegrill.com)

**BEST COFFEE**

1st **Caliber Coffee**

Big Sky’s favorite place to grab a cup of joe also roasts its coffee right here in Westfork Meadows. The Patrol Blend especially has been receiving rave reviews ever since former owner Opie Jahn first began roasting it in 2014. Stephanie Alexander purchased Jahn’s roaster and coffee shop in June 2017 and took the momentum Caliber had and turned it into a local institution, while serving some of the best breakfast burritos in southwest Montana. This fall, Caliber also took over the space formerly occupied by the Bugaboo, in the Big Horn Center on Highway 191, and reopened it as a new breakfast and lunch hot spot.

“We would like to thank all our supporters, you make it possible for a mother-daughter team to call Big Sky home!” Alexander said. [facebook.com/calibercoffeeinc](http://facebook.com/calibercoffeeinc)

2nd **Hungry Moose**

With a location in both Town Center and Big Sky Resort’s Mountain Mall, the Hungry Moose has long been a favorite of mountain athletes looking to fuel up on caffeine and grab breakfast on the go. [hungrymoose.com](http://hungrymoose.com)

3rd **Lone Perk Espresso**

[facebook.com/theloneperk](http://facebook.com/theloneperk)
BEST OF BIG SKY 2018

**BEST ANNUAL EVENT**

1st **Big Sky PBR**
For the first time last summer, Big Sky PBR was expanded to include a third night of bull riding, after tickets for the two-night event sold out in under 10 minutes. Produced by Outlaw Partners (publisher of EBS), Continental Construction and Freestone Productions’ “Big Sky’s Biggest Week” brings fans to Big Sky from all over the world. The 2018 event raised more than $75,000 for charity and brought 40 of the world’s top bull riders, 76 of the toughest bucking bulls and 11,000 attendees to our mountain town for three nights of exhilarating entertainment.

The 2018 event also included the Levi’s Street Dance, Big Sky Art Auction, a golf tournament, tons of live music, the ever-popular mutton bustin’ and a vendor village. For the sixth year in a row, Big Sky PBR won “event of the year” in 2018, an honor bestowed by PBR’s top athletes. “PBR generated a $3.4 million impact for our town in 2018 and has generated hundreds of thousands for local charities over the years—something our team at Outlaw is very proud of,” said Ersin Ozer, Outlaw’s media and events director.

bigskypbr.com

2nd **Music in the Mountains**
Thursday nights, during the summer, Big Sky locals and visitors soak in this weekly event that brings music lovers of all ages to Town Center Park. bigskyararts.com

3rd **Fourth of July Music and Fireworks**
bigskyararts.com

**CLOSE CALL!**

1st **Gallatin Alpine Sports**
Big Sky’s favorite year-round outdoor retailer in 2018 offers ski and snowboard rentals and sales, tuning, mountain bike rentals and sales, the most up-to-date gear and free rental delivery to your hotel or condo. They personally and professionally fit your boots and skis to make your day on the slopes carefree. GAS also offers clothing for men and women, as well as shoes and boots. The friendly staff is always on hand to answer any questions about equipment, gear or apparel.
gallatinpinesports.com

2nd **Grizzly Outfitters**
Conveniently located in Big Sky Town Center, Grizzly Outfitters Ski & Backcountry Sports is your one-stop shop for head to toe outdoor gear necessary for any activity you wish to pursue in southwest Montana. grizzlyoutfitters.com

3rd **East Slope Outdoors**
Since 1986, East Slope Outdoors owner Dave Alvin has worked in the outdoor industry, and uses his experience to provide locals and visitors with quality gear at affordable prices.
eastslopeoutdoors.com
BEST OF BIG SKY 2018

BEST FISHING OUTFITTER

1ST Gallatin River Guides

Owner Pat Straub takes pride in his shop’s extensive selection of flies, rods, gear, rentals and, of course, fly-fishing guide services. Rivers they fish include the Gallatin, Yellowstone, Madison, Missouri, Beaverhead, Bighorn, and Paradise Valley spring creeks, as well as the waters within Yellowstone National Park. Since 1984, GRG has been the year-round source for anglers, from beginners to experts. The guides are all patient, fun and professional and are truly passionate about fly-fishing.

GRG also hosts the Montana Fishing Guide School for those that want to hone their skills and prepare for a career as a Montana fly fishing guide and the Montana Women’s Fly Fishing School, which was created to educate, enlighten and inspire female fly fishers in a supportive, noncompetitive environment.

“The GRG guides and staff are honored to be recognized by the Big Sky community,” said fly-shop manager Jimmy Armijo-Grover. “We couldn’t do it without an awesome crew and over 35 years of community support. A big thank you to all those that allow us to do what we love!”

montanaflyfishing.com

2ND East Slope Outdoors

Since 1986, East Slope Outdoors has been providing locals and visitors great quality gear at affordable prices and the staff are experienced, trustworthy, enthusiastic and knowledgeable. eastslopeoutdoors.com

3RD Grassly Outfitters

Best Fishing Outfitter

1ST Gallatin River Guides 30.48%
2ND East Slope Outdoors 29.34%
3RD Grassly Outfitters 27.22%

CLOSE CALL!

BEST REAL ESTATE AGENCY

1ST L&K Real Estate

L&K Real Estate, a boutique real estate brokerage agency with over 50 years of combined experience and more than $1 billion in sales, specializes in luxury lifestyle properties. Founded by Eric Ladd (publisher of EBS) and Ryan Kulesza, they provide expertise in land development, marketing and sales of finished products. Their experience ranges from consulting on international residential and commercial development projects, to representing luxury listings throughout southwest Montana.

L&K has market knowledge to assist in the property buying or selling process and will effectively negotiate on the client’s behalf. Additionally, they have a network to assist in real estate purchases globally and have the ability to facilitate all transaction types including auction representation, short sales and foreclosures. “We are honored and humbled to receive the 2018 Best of Big Sky award for real estate company,” Kulesza said. “We really love what we do and are grateful to have such incredible clients to work with. We appreciate the community’s support of our growing company.”

lkrealestate.com

2ND ERA Landmark Real Estate

A premier real estate firm for Big Sky, Bozeman, Livingston, and Ennis, Montana, ERA Landmark has been serving southwest Montana for over 40 years and has a special affinity for Montana because of the magnificent scenery, year-round recreation and strong sense of history and community. eralandmark.com

3RD Big Sky Sotheby’s International Realty

This team proudly represents luxury residential real estate, homes, condos, land and ranches in Big Sky. bigskysir.com
1st **Santosha Wellness Center**
This local’s favorite offers many different avenues to help you reach a state of “santosha,” which is Sanskrit for contentment. Be it through a yoga practice, one of their many massage modalities, skin care, the far infrared sauna, acupuncture, seasonal cleansing or an Ayurvedic consultation, this is the place to relax, revive and rejuvenate. They also offer many workshops and special events including the community cleanse, sonic bliss baths, detox courses, cancer support groups, yoga workshops and more.

Santosha empowers others to tap into their own personal power to heal and create transformation by finding awareness and balance that can deeply impact our lives, and ultimately allow us to live life more fully. “I’m really grateful to everyone in this community that makes Santosha a part of their lives as it’s the people that make the place so special,” said owner Callie Stoltz. [santoshabigsky.com](http://santoshabigsky.com)

2nd **OZssage Therapeutic Massage and Skin Care**
A true oasis, this spa offers massage, facials, wellness packages and skincare products. [ozssage.com](http://ozssage.com)

3rd **Kira Rogala**
Kira Rogala has developed a three-hour, custom, luxury massage designed to maximize the benefits of a massage. [bigskymassage.net](http://bigskymassage.net)

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**Best Salon**

1st **Monica’s Salon**
What’s the best cure for a bad hair day? Stopping it before it starts with a killer cut and flattering color. Nestled in Big Sky Town Center, Monica’s offers the most advanced techniques for hair cutting, coloring, styling and nail services. Their team uses creativity and the top products such as Kérastase hair care, Schwarzkopf color and CND and Farm House Fresh Skin Care to help customize the most current looks for their clients.

Monica’s can turn out the beachiest blondes, could-be-natural ombres and everything in between. The staff has wonderful personality and attention to detail, with refined listening skills, to ensure that all their clients receive the best possible service. [bigskyhair.com](http://bigskyhair.com)

2nd **Mountain Haven Salon**
Located in Big Sky’s Bighorn Center, Mountain Haven Salon specializes in hair color and highlighting, as well as haircuts, manicures, facial waxing and tanning. [schedulicity.com/scheduling/mhs793](http://schedulicity.com/scheduling/mhs793)

3rd **HAIRNINJA Salon**
This full-service hair salon located in the Meadow Village Center styles hair for weddings to boot. [hairninjasalon.com](http://hairninjasalon.com)
**Best Grocery Store**

1st **Hungry Moose Market and Deli**

It was a tight race between Big Sky’s three grocery stores, but the Hungry Moose Market and Deli came out on top this year by a fraction of a percentage point over Roxy’s Market and Café. The Hungry Moose doubles as a deli, bakery, wine shop, prepared-foods provider, and home grocery deliverer. Operating from 6:30 a.m. to 10 p.m. at two locations, seven days a week, the Moose has earned Big Sky’s trust for its consistency. However, owner Jackie Robin emphasized the importance of each of the area’s grocery stores.

“We’ve all created our own niche and we all provide something of benefit relating to groceries, wine, [and] prepared foods for the community,” Robin said. “The Hungry Moose, the Country Market and Roxy’s serve the Big Sky community and visitors all in our own way; and I think we all do a great job.”

[hungrymoose.com](http://hungrymoose.com)

2nd **Roxy’s Market and Café**

The 17,000-square-foot space is the only full-scale grocery store in Big Sky, offering a deli, a selection of natural specialty foods, beer and more.

[roxysmarket.com](http://roxysmarket.com)

3rd **The Country Market**

Big Sky’s longest-serving grocery, the Country Market opened in 1974 and has supported Big Sky’s growing community over the past 44 years.

[bigskygrocery.com](http://bigskygrocery.com)

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**Best Builder**

1st **Big Sky Build**

Since its founding by John Seelye in 1997, Big Sky Build has formed a reputation for delivering excellence to each one of its clients. The quality in each of the homes they build speaks volumes about the culture of the company, and Big Sky Build is relentless in its pursuit to create beauty that lasts. Principal owners Seelye and Erin Hayes have a caring, knowledgeable staff that helped them be recognized as Big Sky’s best builder.

“I can’t tell you how proud I am of the Big Sky Build crew for being recognized by our great community for this award, for the fourth year in a row. We take great pride in not only being part of the building community, but we also take great pride in being an active part of this awesome little ski town outside of work—as they say, ‘It takes a village.’ Seelye said. The fact that we get to live and work in Big Sky, Montana is truly a blessing that we do not take lightly. The support from this town over the years is really what sets us apart as a community and I urge everyone to support each other and to always help those in need.

“Now let’s ski some powder,” he added. “We all deserve it!” [bigskybuild.com](http://bigskybuild.com)

2nd **Highline Partners**

For over a decade, Highline Partners has been building homes of the highest quality for the most discerning clientele, and their knowledge of sustainability, deep creativity and excellence in customer experience are the foundation of their business.

[highline-partners.com](http://highline-partners.com)

3rd **Greene Construction**

Owned and run by Josh and Debbie Greene, this construction contractor takes a hands-on approach that provides an on-site force behind the careful crafting of each home. [greeneconstruct.com](http://greeneconstruct.com)
**Best Architect**

**1st Centre Sky Architecture**

With an office in Big Sky’s Town Center, Four Corners and Denver, Colorado, Centre Sky provides high-quality solutions for mountain architecture and sustainable architectural design. Established in 1998, they specialize in custom residential, ranch and resort, and commercial architecture throughout the Rocky Mountain West, including the private communities of the Yellowstone Club and Spanish Peaks Mountain Club.

“We are beyond honored to win Best of Big Sky’s 2018 Best Architect,” said owner Jamie Daugaard. “We would like to thank the Big Sky community in recognizing our efforts and the opportunity to work with the fantastic people in Big Sky. It is a great feeling to be honored by our community, and we are full of gratitude!”

Daugaard also wanted to thank each of Centre Sky’s employees by name: Heather Daugaard, Ben Emanuel, Anthony Overbeeke, Mariya Provost, Olexa Tkachenko, Nick Modroo, Sara D’Agostino, Leah Butterworth, Moghan Altman, Dan Reynolds, and Thomas Santin. centresky.com

**2nd Faure Halvorsen Architects**

With five decades of experience between them, Matt Faure and Kipp Halvorsen have designed many custom homes and ranches, as well as landmark commercial projects, throughout southwest Montana. fharchitects.com

**3rd Reid Smith Architects**

Reid Smith Architects has built a reputation through their focus on creating a sense of space through original and unique design in the Mountain West. reidsmitharchitects.com

**Close call!**

1st 12.4%
2nd 10.8%
3rd 10.5%

**Best Property Management**

**1st Natural Retreats Big Sky**

Along with its tie for best business, Natural Retreats Big Sky takes home the plaque as Big Sky’s favored property management company, with just over 12 percent of the vote. The second and third place winners took 10.8 percent and 10.5 percent, respectively.

“We are thrilled to be named best property management company in Big Sky,” general manager Tim Drain said. “Detailed and attentive property management is essential in a community like Big Sky with so many second homes.”

Natural Retreats focuses on luxury vacation rentals, and their full-service property management handles all aspects of a home, as well as booking and guest services.

“There are a lot of good companies doing what we do in town and we are grateful for all of our homeowners who have chosen us to manage their homes and generate rental income for them, as well as all of our guests who choose our vacation rental homes for their Big Sky vacations,” Drain added. “We also need to thank all of our team members, from the property managers in the field to the owner service and guest service team in the office.” naturalretreats.com/big-sky-vacation-rentals

**2nd Hammond Property Management**

Hammond Property Management has been operating in the area since 1997, and currently manages 24 homeowner and property associations ranging from commercial and retail to condominium complexes throughout Big Sky, and provides 24-hour emergency access for clients. hpmmontana.com

**3rd Two Pines Properties**

Two Pines Properties provides all-inclusive property management services for vacation rental homes in the Big Sky area. twopinesproperties.com
**BEST OF BIG SKY 2018**

**BEST NONPROFIT**

**1st Rotary Club of Big Sky**
The Rotary Club of Big Sky takes home the plaque for best nonprofit for the first time in the contest’s history. The club receives this recognition after a year of impressive project completions that included installing solar-powered 911 emergency call boxes in Gallatin Canyon, which lacks cellular service; installing in the new Town Center Plaza a playground that comes online this spring; donating computers to Morningstar Learning Center; and orchestrating the heartwarming Rotary Giving Tree, which provides holiday gifts to children whose parents can’t afford them, along with a Christmas meal.

“As president, I’d like to thank the community for recognizing the efforts of the Rotary Club and all we do to try to make Big Sky a better community,” Rotary Club President Sam Lightbody said.

The Rotary Club of Big Sky holds only one fundraiser a year, the Gold Auction, which will be held at Buck’s T-4 Lodge on Jan. 25. Tickets always sell out fast, Lightbody added. bigskyrotary.com

**2nd Big Sky Community Organization**
The Big Sky Community Organization uses recreation and enrichment opportunities to connect the Big Sky community, building and managing trails and parks, among many other initiatives. bscomt.org

**3rd Arts Council of Big Sky**
Since 1989, the Arts Council of Big Sky has been the organization to thank for numerous family-friendly concerts, cultural experiences, and opportunities for education and creativity in the area. bigskyarts.org

**BEST HOTEL / LODGE / RANCH**

**1st Lone Mountain Ranch**
A Big Sky institution, with world-class Nordic ski trails and gourmet dining offerings, Lone Mountain Ranch is a community gathering place for locals and visitors alike.

“Lone Mountain Ranch is extremely proud and honored to be voted the No. 1 lodging option in Big Sky,” said General Manager Ryan Kunz. “We’ve been an integral part of this community for over 100 years and we look forward to continue partnering with this amazing community in the future.”

This winter, LMR has begun offering daytime sleigh rides, which include a 30-minute sleigh around the ranch with lunch included. The family friendly activity is offered seven days a week from Dec. 21 through Jan. 4, and then Tuesday through Friday beginning Jan. 8. The ranch is also open to the public for its weekend brunch buffet and breakfast and lunch during the week—and for dinner if you’re able to get a reservation. lonemountainranch.com

**2nd 320 Guest Ranch**
This ranch on the banks of the Gallatin River offers a window into the early days of Western tourism and Big Sky’s ranching history. 320ranch.com

**3rd Huntley Lodge**
Historic and original, the Huntley Lodge is located slopeside in Big Sky’s Mountain Village. bigskyresort.com
BEST OF BIG SKY 2018

**Best Financial Institution**

**1st First Security Bank**

The biggest doesn’t always mean the best, but the team at First Security Bank has garnered the favor of Big Sky’s locals, even in a period of transition. Earlier this year, the holding company for Big Sky Western Bank acquired the holding company for First Security Bank and the two institutions locally combined locations under the First Security name.

“It’s always an honor to be recognized by our customers and neighbors,” branch President Timothy Kent wrote in an email. “Perhaps especially this year as we have negotiated the challenge of bringing together two great banks into one team. I’d like to especially thank our great customers for their patience and understanding and our team members for their extra work in making this another great year. Thank you, Big Sky!” [ourbank.com](http://ourbank.com)

**2nd Security Title Company of Montana**

Located in Town Center, Security Title Company of Montana provides title insurance, escrow and closing services integral to the currently thriving real estate market in Big Sky. [sectitle.com](http://sectitle.com)

**3rd American Bank**

Serving the community since 1998, American Bank has been lending to businesses, soon-to-be homeowners and providing personal banking services, all with friendly smiles. [americanbankmontana.com](http://americanbankmontana.com)

**Best Interior Design**

**1st Erika & Company**

Located in Big Sky Town Center, next to Beehive Basin Brewery, Erika & Company’s design work inspired voters to name them the best interior designer for 2018. Along with owner Erika Jennings, the company’s team includes Jesse Knox, Katy Brandl Ballantyne and Shana Seelye, and together they strive to make every client’s home or business uniquely beautiful.

“I feel so grateful that my family and I get to call Big Sky our community. Our sense of place and feeling of belonging is strong,” Jennings said. “I am honored that my community values Erika & Company as much as we value them. My staff and I have so much fun together and we love that people have recognized that. And thanks to my amazing clients and staff who make it possible to keep rolling. Cheers!” [erikaandco.com](http://erikaandco.com)

**2nd Gallatin Valley Design Group**

A division of Bozeman’s Gallatin Valley Furniture, this design firm provides clients with a blend of design talents, at-your-fingertips resources, and an architectural edge from concept to finished space. [gvdesign.group](http://gvdesign.group)

**3rd Elliott Interior Design**

Elliott Interior Design comes to any project with 20-plus years of professional experience in new construction and remodeling. [elliottinteriordesign.com](http://elliottinteriordesign.com)
BEST OF BIG SKY 2018

BEST LANDSCAPING BUSINESS

1st Big Sky Landscaping

Many locals and visitors have seen Big Sky Landscaping’s handiwork: they landscaped Morning Star Learning Center, Lone Peak High School and the Town Center music pavilion and park. Now they’ve won best landscaping business in the category’s inaugural year.

“We thought it was great to see that landscaping was included in Best of Big Sky this year,” said owner and founder Alan McClain. “We were thrilled as a landscaping company. I feel like all of us take a lot of pride for the work we do.”

The company started off small 16 seasons ago, but has grown alongside Big Sky trying to add a service or two every year, McClain said. Along with landscape maintenance, Big Sky Landscaping now offers design and installation for landscapes, hardscapes, softscapes, gardens, patios, lighting, and water features.

“I’m psyched as a business owner for the company to get recognition but even more excited as an employer for my employees to get recognition for the hard work they do,” McClain added. bslmt.com

2nd Lone Peak Landscaping Inc

Lone Peak Landscaping was one of the first landscaping companies in Big Sky. lonepeaklandscaping.com

3rd Wildwood Nursery

Along with offering the works when it comes to landscaping services, Wildwood Nursery runs a retail nursery in the Gallatin Canyon from May to September. wildwoodbigsky.com

EDITORS’ PICKS

Best Date Night Restaurant: The Rocks Tasting Room

Since Ben and Kara Blodgett opened The Rocks Tasting Room in late August, it’s quickly become a local favorite for its intimate setting and lighter fare that includes flatbreads and exceptional Vietnamese pho.

Best Event: The Big Sky Biggie

The inaugural Big Sky Biggie that took place in August drew more than 200 mountain bikers to compete in the 30- and 50-mile races that wound all over Big Sky, as well as in a short-track race the second day of the event.

Best Nonprofit: RYDE Foundation

Last year, the RYDE Foundation donated 150 helmets to Ophir School for local kids in need. The RYDE foundation was formed by Big Sky’s Scottie Williams, pictured here with third-grader Teagan Miller, to promote the use of a helmet during any and all gravity-based activities.

Community Member of the Year: Coltrane

If you’re a regular at Beehive Basin Brewery, you know Coltrane; he’s a big black lab that can sit on a barstool and always greets patrons with a wagging tail.
HOUSE TO HOME
WINTER 2018-2019
SPECIAL ADVERTISING SECTION
Cutting your electricity bill down to size

BY JESSIANNE CASTLE
EBS CONTRIBUTOR

According to the U.S. Energy Information Administration, heating accounts for the biggest portion of your utility bill, or about 45 percent of the energy expense. With the winter solstice heralding in snowstorms and cooler temperatures, Explore Big Sky spoke with NorthWestern Energy public relations specialist Jo Dee Black to get a few pointers on how to lower your electricity bill in the winter.

In the Big Sky area, electricity is supplied by NorthWestern Energy and Vigilante Electric Coop. While there are variables in electricity use for individual households, Black said there are several things any homeowner can do to lower their electricity use without sacrificing a warm home.

Programmable thermostats are a direct way to reduce the cost of heating. These units can be set based on your daily routine, perhaps turning on the furnace in the morning when you wake up, then automatically lowering the temperature while you’re away at work.

For those who use a black heater in their vehicle in order to warm the engine when it’s particularly cold, Black said it can help to use an outdoor-rated timer that turns on the power to the extension cord about a half hour before you plan to start your car; when temperatures drop below zero, “It may not be necessary to have your car plugged in for the whole night,” she said, adding that the engine heater uses a lot of electricity—the same amount as running a 1,500-watt hairdryer.

Apart from actually turning the heat down, homeowners can practice overall energy conservation as a way of balancing the consumption of those running heaters. Black says to be diligent about electronics usage. After a weekend of skiing, she said to make sure your boot dryer is turned off and unplugged. Radios, televisions and computers also can stack up the energy usage.

It might also be helpful to switch to energy-saving lighting as well. By replacing five traditional incandescent bulbs that are in high-use locations with energy-efficient LED bulbs, Black said you could see a $75 annual savings in energy costs. Many new appliances are also made to be more energy efficient, and are labeled “Energy Star” for their energy conservation.

Finally, Black said NorthWestern Energy offers free home audits to qualifying residential customers. The customized report includes recommendations for cost-effective energy improvements.

For those who might be struggling with energy costs, Black said there are three programs that can help. NorthWestern Energy offers budget billing so that customers can pay the same amount each month. This monthly cost is the average of the last 12 months of electricity bills.

Assistance may also be available through the Low Income Energy Assistance Program. Gallatin County residents may call HRDC in Bozeman, while Madison County residents can contact Action Inc. in Butte, to learn more about qualifications for this program. One-time emergency energy assistance, regardless of income, is also available through Energy Share of Montana.

Visit northwestenergymont.com/save-energy-money/residential-service/residential-service-montana to learn more about energy saving tips from NorthWestern Energy.

Wood-burning stoves can bring unrivaled comfort into your home

BY BAY STEPHENS
EBS STAFF WRITER

“Hygge” (pronounced “hoega”) is a Danish word that fails to translate into English, yet encapsulates a deep sense of coziness, warmth and togetherness that Scandinavians associate with long and cold winters.

Along with good company, the warmth of a fire—either quietly flickering atop a candle or cracking and snapping in a fireplace—contributes to this sense of safety; a contentedness rooted in comfort despite austere outside conditions.

If you’re considering a wood burning fireplace to add to the pleasures of the holiday season and the depths of winter, here are some tips and background to consider.

Types of Wood Stoves

Usually made of cast iron or steel, woodstoves fall into two main categories in terms of how they function: catalytic and non-catalytic. Both meet Environmental Protection Agency standards for smoke emissions by allowing complete combustion of all fuel, but they go about it in different ways, according to the EPA website.

Generally speaking, non-catalytic stoves are simpler to operate and require less maintenance; the EPA actually recommends catalytic stoves to individuals who like technology and are prepared to properly maintain the stove to operate at peak efficiency.

EPA-certified stoves will have a permanent metal label on the back, which means that they put out less than 4.5 grams of smoke per hour. Before federal emission standards were issued in 1988, wood stoves put out between 15 to 30 grams per hour.

Size of Stoves

One size does not fit all, or at least isn’t necessary to heat all spaces. A small stove can pull its weight when it comes to heating a family room or cabin in warmer months. In larger homes they can be used for “zone heating” the favorite hangout rooms in the house, according to the EPA.

A medium stove can effectively heat small houses or energy-efficient, medium-sized homes, and would be suitable for a winter hut. Large stoves are best for big, open-plan houses that tend to be drafty.

Maintenance and Safety

To maximize the benefits and minimize the risks of a wood burning stove, regular maintenance is a must. Chimneys and pipes should be cleaned and inspected a minimum of once a year, according to Big Sky Deputy Fire Chief Dustin Tetrault. Additionally, woodstoves are required to be a minimum of 36 inches from walls unless a non-combustible material, such as masonry, is installed behind the stove.

Wood stoves also require regular ash removal, and that the ash be disposed of in a dedicated metal container that rests on a non-combustible surface away from the house.

Firewood should similarly be stored where it does not have contact with the exterior of a home, such as on a wooden deck or stacked along a wall. Tetrault recommends storing firewood a minimum of 30 feet from a home if possible, or in a non-combustible storage box next to the house for smaller amounts of firewood.

Visit northwestenergymont.com/save-energy-money/residential-service/residential-service-montana to learn more about energy saving tips from NorthWestern Energy.
You've just landed your new home. It's a dream house close to the river and not too far from the trailhead. It's beautifully designed and has just the right amount of space. But it also has all the furniture from the previous owner, in their style, which is not your style. What do you do?

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So, when you get that new place that comes furnished in the previous owners style or if you're getting your vacation rental set up for guests, or if you're simply changing your style or redefining the space, call us. You can get back to enjoying your time in beautiful Big Sky and we can do all the heavy lifting and hard work, and give you cash in hand.

And when you're looking to refurnish your house or condo, look no further than our expansive showroom. We hustle so you don't have to look all over town or online to find locally sourced top-end used furniture. It's a goal at UFS to have something for every taste and budget, so we offer a wide variety of styles, eras and price ranges. We buy, sell, deliver, pickup and setup so you never have to pay retail again.

Visit us online at ufsbozeman.com or call us at (406) 586-1555.
Jill Zeidler: Fusing fine art and functionality

BY SARAH GIANELLI
EBS CONTRIBUTOR

It’s been two years since ceramicist Jill Zeidler opened a retail and working studio space in the Big Horn Shopping Center, and the artist’s business is flourishing. The space, just down the hall from Bugaboo Café, is light, airy and clean, very much like the hand-formed functional and decorative stoneware thoughtfully displayed around the room.

On the working side of the studio, clay is in various stages of metamorphosis, from a heap of yam-shaped lumps to tall, smooth cylinders nearly ready for the kiln, a gleaming piece of equipment that will work its magic—or misery—on whatever she puts in it.

“There are a lot of ‘seconds’ [with ceramics],” Zeidler said. “You can work so hard on a piece, put it in the kiln and it could crack or a fleck from the atmosphere could land on the piece … it’s really unpredictable.”

But it’s the challenge of that unpredictability and having her hands constantly immersed in the making process that has kept Zeidler engaged with the medium since she discovered it prior to earning a degree in the art form.

When Zeidler, who has been making her art in Big Sky for 15 years, transitioned from her home-based studio into a storefront, her business model also shifted, from a largely web-based wholesale clientele, for which she was supplying more than 25 stores nationwide, to a greater concentration on Big Sky and the surrounding region.

She now has the added benefit of walk-in retail traffic, and sells primarily out her gallery-studio, in Big Sky at Gallatin River Gallery and Rhinestone Cowgirl, in Jackson, Wyoming at Workshop, and online through Etsy.

“I’m definitely a global artist,” she said. “But the Big Sky clientele has been amazing. The collectors are what drive my business, but with the growth of tourism my business has grown for sure. But it’s always a hustle—if you want to work as an artist, you’ve got to work hard to get the exposure.”

While she says she’ll “always be making mugs for people,” Zeidler’s true passion is for large-scale sculptural pieces that serve as utilitarian fine art.

Her vases, platters and signature tall-lipped “gourd” bowls could just as easily sit on a coffee table as a decorative piece or hold a big salad on the dining room table. Often working in a contemporary neutral or pastel palette with occasional splashes of gold leaf or accents of grassy green are perfectly imperfect, just enough to retain an elegant handmade quality.

Another of Zeidler’s signatures is overlaying xeroxed images on her pieces. Stylized arrows, hearts, birds, flowers, trees, and horseshoes—nature being her greatest inspiration—are often incorporated like a faint, sweet stamp on her work. Currently, Zeidler is working on a line of new pattern-focused designs that will be released this spring.

This will be Zeidler’s fourth year participating in the Arts Council of Big Sky’s Auction for Arts at Moonlight Basin on March 22. This year, Zeidler has entered one of her large gourd bowls, an impressionistic take on the shape of a gourd, in the silent auction. She will also be featured in an exhibit in the Warren Miller Performing Arts Center lobby gallery called “The Wild Unknown” that opens March 10.

In addition to mugs and her more sculptural decorative work, Zeidler also makes cheeseboards and small bud vases—all in her minimalist, but by no means sterile, style. She also does a lot of custom work, especially creating dinnerware sets for weddings and custom printing projects for businesses.

Whether or not Zeidler will retain her retail space in perpetuity is uncertain, but even if Zeidler shifts her model again, she isn’t going anywhere.

“I’ll never stop making art,” she said. “Even without a retail space, I’ll never stop working. I’ll never disappear.”

Watch Jill Zeidler create in her working studio and retail space located at the intersection of Highway 191 and Lone Mountain Trail in Big Sky. Visit jillzeidler.com for more information.

Sarah Gianelli is the former senior editor of Explore Big Sky and a version of this story was first published in the March 2, 2018 edition of EBS.
Synonymous with seamless design aesthetics, acute attention to detail and quality customer service, SAV Digital Environments is best known for its cutting-edge home and business technology integrations. Among its best integrations are home theaters. A few years ago, a Big Sky resident reached out to SAV to create a professionally designed home theater, media and entertainment room. From watching movies and playing games to jamming out on instruments, this multipurpose space required significant consideration.

SAV thoughtfully used top-flight electronics for this home theater, including a 4K projector accompanied by a 105-inch fixed, acoustically transparent screen; an in-wall 7.2 surround sound system hidden behind professionally designed and engineered acoustic panels; advanced electronic power, energy and thermal management; the latest in automated lighting, climate and audio/video control; and, last but not least, black leather, automated incline, theater-style seating with ratcheting headrests.

“From the overall design and environmental controls to the acoustics and, above all, the audio/video system, our end goal was to create a sanctuary for the family and their guests; a place where they could escape to after a busy day in the great outdoors that reflects their personality, their style and their personal enjoyments,” said Cory Reistad, SAV’s owner.

Cory and his team worked closely with the interior design duo from Clean Line Consulting, Reid Smith Architects, Big Sky Build and other local artisans to achieve a level of sophistication that would fully satisfy the clients.

“From the very first meeting, the theater was a collaboration between Cory Reistad from SAV, Russ Fry of Fry Steel and Wood, and us,” said Ashley Sanford, who co-owns Clean Line Consulting with her sister and business partner Kelly Lovell. “We had several brainstorming sessions and wanted it to be warm and inviting, hence the use of wood, wool carpet, fabric on the sound panels, and live-edge walnut in the floating shelves.

“Russ had previously fabricated wall hooks for a music store, so we worked to tweak them for our needs: in-sight storage of guitars, banjos, etcetera,” Sanford added. “Those became major design elements that are used quite often. With a family and a lot of guests, it became the perfect spot in the house to retreat after a long day on the slopes.”

Infusing innovation in design, technology and comfort, the end result was a place where the family and their guests could spend quality time together and enjoy an endless amount of entertainment options. Visit savinc.net or call (406) 586-5593 to learn more about our work.
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NONSTOP HEALTHCARE
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Seasonal refresh: Maximize your Airbnb occupancy rate during peak season

The busy season has quickly arrived. We are looking forward to guests staying under our roofs this winter and have been hard at work getting our properties tuned up. While guests should always be impressed by your property, it doesn’t hurt to give it a makeover between seasons. This emphasizes the fact that you are dedicated to maintaining your property to present it in its best condition possible and to stay current and competitive.

We are expecting our best season yet at our Airbnb properties. Montana is a happening place and we are hosting a lot of first-time visitors this winter. Aside from this, the competition makes it harder than ever to put our properties above the rest in order to attract quality bookings and get the highest occupancy rate possible. One of the ways we look to outpace other listings is through a seasonal makeover. Here are some ideas from our interior decorator, Amy Hafemeyer:

Amy’s six decorating tips for a seasonal refresh

1. **Layers:** Layer everything from your living room to your dining table. This will add warmth and depth to a space.

2. **Candles:** If you don’t have a fireplace, light pine-scented candles around the house to create warmth and to circulate the scent of the holidays throughout your home.

3. **Hot cocoa kit:** Have a cocoa kit on your counter: Fill cute jars with cocoa mix, candy canes and marshmallows. This comes in handy on a snowy night or when the kiddos come in from sledding.

4. **Blankets:** Keep plenty of warm, cozy blankets handy to snuggle up in. From knit to faux fur, blankets also bring texture into a space.

5. **Color (or lack of):** Try switching out colors to bring in soft creams and whites. Switch out duvets, and maybe bring in a lamp, throws or little rugs. Having this light palate makes the space feel even cozier and lets you be able to layer it easily.

6. **Natural greens:** If you can’t have a real tree – and even if you can – bring in sprigs of spruce and place them throughout your home. This adds the color and scent of the season.

Don’t have time to do it yourself? We are ready to lend a hand. Amy would love to get your Airbnb up to snuff for the ski season. Contact her through our website at headwaters.host for information.
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Wine has held a venerated place in human history for at least 8,000 years—evidence of its production was discovered dating back that far, south of the Georgian capital Tbilisi. While the techniques to make it have evolved dramatically over the millennia, especially during the last century, the ideas regarding wine storage have largely remained intact.

“Temperature control is important. Wine is a living thing and its storage and aging, throughout history, was done in a cellar that was dug out of the ground,” said Porter Elliot, head waiter at Buck’s T-4 Lodge in Big Sky, and a former sales representative for Bozeman distributor Winegardner’s Wines. “We’ve refined our techniques for making wine, but the storage understanding hasn’t changed—it’s better cold than warm. Wine cooks really fast [and] it does better when it’s in a cool, consistent place.” It can be damaged quickly by heat exposure, such as a bottle sitting in a parked car in the sun for as little as 20 minutes, he added.

Stacy Schroeder, a certified sommelier and Big Sky resident who retired from the fine dining industry in September, said that most Americans drink their red wine too warm and their white wine too cold—all varieties of wine should be stored at approximately 55°F. But wineries go to great lengths to keep their product at a consistent temperature before shipping it around the world.

“Alexander Valley Vineyards, in Sonoma, digs their own caves to store barrels,” Schroeder said. “Underground, the temperature doesn’t change, and the humidity is the same too. Beringer, in Napa, has their own caves where they store their barrels.”

Wine lovers have many options to replicate these conditions in their own homes, whether by purchasing a small electric cooler or building their own cellars.

Ben Emanuel, a project manager for Centre Sky Architecture, said clients who are interested in building wine cellars occupy a broad spectrum. “Some of our clients have been more passionate about wine, some are collectors, and others are thinking about the resale value of their homes,” he said.

Emanuel said that remodel projects tend to cost more than new construction, and the price per square foot can vary widely, from approximately $500 to $1,000, because there are so many variables and options. These include cabinetry, building materials such as iron, stone and glass, whether construction can take advantage of the property’s topography to utilize ground temperature; and how much a client wants to spend on mechanical controls.

In 2016, Centre Sky Architecture completed the 12,400-square-foot Great Northern Lodge near Whitefish Lake in northern Montana. The owners wanted the wine cellar to complement other features in the home, including the use of Sperry Stone, a maroon-hued stone used on Glacier National Park’s iconic Sperry Chalet. The cellar mimicked other design attributes of the overall design, such as a domed vaulted ceiling that was clad with reclaimed brick.

No matter how extravagant the construction and materials are, temperature control remains the critical component of every wine storage facility. And those who choose to invest in the future are bucking conventional trends.

Elliot said that 90 percent of the wine produced now is consumed within a month after its purchase and it’s changing the industry as winemakers try to make their product drinkable sooner. “Traditionally a wine cellar was something you cultivated to pass on to your children,” he said.

Whether you build a cellar with rock floors and drainage to spit wine into during hosted tastings, or store legacy bottles for decades in a small cooler, you have the opportunity to be part of a long and rich human tradition.
Gallatin Home Inspections

‘Invest in your future with confidence’

Gallatin Home Inspections is dedicated to making your home-buying experience as easy and painless as possible, while providing you with the knowledge you require to make a well-informed investment for your future. We use the latest technology to provide you with the most comprehensive and in-depth look at the condition of your home, as well as make the viewing and sharing of your report streamlined and simple.

Benjamin Keefe, owner of Gallatin Home Inspections, is an InterNACHI certified, professional inspector who wants to help other homebuyers with the process of home inspection.

Locals are witnessing the professional approach that Keefe and Gallatin Home Inspections brings to the home-purchasing experience.

“We just purchased a condo in Big Sky and we had an amazing experience working with Mr. Keefe,” said one recent customer. “His customer service was excellent and his thoroughness gave us a great deal of confidence in buying the unit. He was even able to get us the report the very next day. The software that he uses to write his reports makes it very easy to view and share the report. We look forward to working with Mr. Keefe again in the future.”

Being locally situated in Big Sky gives Gallatin Home Inspections knowledge of the area and allows for inspections to be done quickly and provide a short turnaround time. If you’re looking for a home inspection in the greater Big Sky area with a fully certified, local inspector, give us a call and invest in your future with confidence. For more information, call (406) 600-4368 or visit gallatinhomeinspections.com.

Lone Pine Builders

Mountain home considerations

If you’re planning to build a custom home in the mountains, there are many important factors to consider when selecting your lot and designing your home. Whether it’s your first time to Big Sky or you’re a long-time resident, never underestimate the influence of snow. It’s a major factor in our little hamlet of a mountain town and we’ve seen snow in every month of the year.

Site Selection

Site selection and home placement are primary decisions you should discuss with your architect and your builder. Ideally, the driveway should be south facing, allowing for more sun exposure to help melt the snow and ice that will inevitably be a factor. If the site does not allow for this, you will want to consider a heated driveway, which requires a large cost up front but can over time help reduce your costs for snow plow services.

Another thing to consider when designing your home and its outline is a style that will allow for a roof with a steep pitch so that snow can slide off, preventing significant snow load from accumulating on the roof.

Additionally, position your home in a way that takes advantage of the mountain views.

“Large picture windows are a great choice and allow for significant natural light and dynamic views,” says Brian Scott, owner of Lone Pine Builders.

Flooring

If you’re going to be using your home year round, you’ll be bringing the elements indoors. Whether its summer time mud and dirt from hiking and mountain biking, or snow and ice from snowshoes and ski boots in winter, selecting a durable flooring material is key.

“We suggest an engineered hardwood floor with a rustic finish,” Scott says, pointing out that engineered flooring minimizes the natural movement caused by changes in temperature and humidity. “These specially designed hardwood floors also stand up to the use of in-floor radiant heat and are more moisture resistant than traditional hardwood.”

For a mudroom or ski room, using a tile or natural stone makes for easy clean up and will be more scratch resistant than hardwood.

Outdoor Features

There’s nothing more rewarding than a soak in the hot tub after a long day on the slopes. Make sure to position the hot tub in an area that is protected from the elements and where it won’t collect snow that slides off the roof. There are many options for hot tub style, size and design so take your time and make a thoughtful choice; it’s an investment that should be serviced regularly and well maintained.

“A lot of our clients are also incorporating an outdoor firepit and entertainment area into their landscaping plan,” Scott adds. “It’s a great way to bring together friends and family to relax outside even during the colder months.”

Lone Pine Builders has been building custom homes in Big Sky since 2005, and the team is committed to thoroughly understanding its clients’ needs and expectations, meeting agreed-upon schedules and budgets, and maintaining solid relationships with clients and subcontractors, based upon honesty, reliability and mutual respect.

Visit lonepinebuilders.com for more information.