



The Cooke City Newsletter is published once each week. The deadline for advertisements is each Wednesday. Businesses can advertise for four issues at a rate of \$15 per month with a 40 word limit per advertisement. Individual ads are \$5 for the first 40 words and \$.10 for each additional word on a weekly basis. Ads can be e-mailed to info@cookecitychamber.org or mailed to Chamber, P.O. Box 1071 Cooke City, MT 59020. If you have questions please call 838-2495 and leave a message. We reserve the right to refuse any ad and also the right to edit for length, grammar and good taste. You can access the newsletter year round on the chamber website at www.cookecitychamber.org.

Issue no. 494

In Memory of Steve Liebl

May 1, 2009

Cinco de Mayo party. At Denniston's. Bonfire in driveway. Tuesday, May 5 at 4:00. Bring food and/or margaritas.

Spring Cleaning!

The snow is melting and quite a bit of litter is being found around town. Please take a bag with you on your walks and help pick up the trash. Thank you!

Rides to Mt. Republic Chapel of Peace are available for Sunday morning. Pick up time for Sunday 9:15 a.m. outside the Soda Butte.

Businesses



Mothers Massage Special...Honor Her on that special day give her a Massage Gift Certificate.

Call or e-mail Bev 838-2393, info@bigmooseresort.com

For more details and cost! **Happy Mother's Day!!**

WildBlue High Speed Satellite Internet is running a \$39.95 per month special for one year if you sign up by May 31st along with their current install special. This is the best offer that has been offered for the 3 plus years that I have been your local dealer for WildBlue. Call for details. Jeff Guengerich, Bear Paw Ventures, LLC., 406-223-3893

Miner's Saloon - April Hours - Monday – Friday 5:00 p.m. to close; Kitchen open from 5:00 - 9:00pm. Saturday - Noon to 9:00, Sunday - Noon to 8:00 p.m. Check out our new website: www.minersaloon.com.

BUNS N BEDS DELI and CABINS. Breakfast is available. Sandwiches for here or to go. Daily BBQ, fresh breads, salads, cheese cakes, malts and milkshakes. Catering available 406-838-2030

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For Sale / For Rent / Help Wanted / Lost

Great Commercial/Residential Opportunity! Great opportunity for residential or commercial use just 4 miles from Yellowstone National Park! Located on Colter Pass, this property has been used as an outfitting business, guest lodge, and residence. Property includes 5 log buildings-3 bedroom, 2 bath main lodge, 3 guest cabins and a large garage/rec room with hot tub. The property consists of 1.45 acres and borders Forest Service and Highway 212. It is zoned residential or commercial. Ready for your year round adventures! \$749,000. Please contact Heather Burdette, Montana Broker Properties, for more information: (406) 600-6617 or heather@montanabroker.com.



Don't forget Mother's Day is Sunday, May 10

The Importance of Walking

My grandpa started walking five miles a day when he was 60.
Now he's 97 years old
and we don't know where he is.

I like long walks,
especially when they are taken
by people who annoy me.

The only reason I would take up walking
is so that I could hear heavy breathing again.

I joined a health club last year,
spent about 400 bucks.
Haven't lost a pound.
Apparently you have to go there

I have to walk early in the morning,
before my brain figures out what I'm doing..

Every time I hear the dirty word 'exercise',
I wash my mouth out with chocolate.

I do have flabby thighs,
but fortunately my stomach covers them.

The advantage of exercising every day
is so when you die, they'll say,
'Well, she looks good doesn't she.'

If you are going to try cross-country skiing,
start with a small country.

I know I got a lot of exercise
the last few years,.....
just getting over the hill.

We all get heavier as we get older,
because there's a lot more information in our heads.
That's my story and I'm sticking to it.

Thanks Dean

Caribbean Chicken

Get your B-B-Q fired up. Here's one for the grill.

Place ½ c lemon juice, 1/3 c. honey, 3 T oil, 6 slices green onions, 3 seeded and chopped jalapeno peppers, 3 tsp. dried thyme, ¾ tsp. salt, ¼ tsp. ground allspice and ¼ tsp ground nutmeg in a blender or food processor, cover and process until smooth. Pour ½ c into a small bowl for basting; cover and refrigerate. Pour remaining marinade into a large re-sealable plastic bag; add 6 boneless skinless chicken breast halves. Seal bag and turn to coat; refrigerate for up to 6 hours. Drain and discard marinade. Coat grill rack with nonstick cooking spray before starting grill. Grill chicken, covered, over medium heat for 4-6 minutes on each side or until juices run clear, basing frequently with the reserved marinade. Makes 6 servings.

Thanks Dawna

Last Laugh

A string walks into a bar with a few friends and orders a beer. The bartender says, "I'm sorry, but we don't serve strings here."

The string goes back to his table. He ties himself in a loop and messes up the top of his hair. He walks back up to the bar and orders a beer.

The bartender squints at him and says, "Hey, aren't you a string?"

The string says, "Nope, I'm a frayed knot."

Thanks Dean

Bill O'Reilly's - Vocabulary Words

Don't be a cantankerous

ill-tempered and quarrelsome; disagreeable

Don't be a popinjay

a vain and talkative person

Don't be a jabberwocky

an example of writing or speech consisting of or containing meaningless words

Don't be a ninnyhammer

a fool or simpleton

Sweet Potato Hash with Baked Eggs

Preheat oven to 400 degrees. Heat 3 T oil in a heavy skillet over medium-high heat. Add 2 large sweet potatoes, peeled and chopped in to ¼ to ½ inch pieces and 1 c. minced yellow onion and cook about 5 minutes, or until potatoes are tender. Reduce heat, add 1 mince garlic clove and 1 minced jalapeno pepper, and cook 1 to 2 minutes. Season with salt and pepper. Make 4 evenly spaced depressions in the hash and break an egg into each one. Place pan in the oven and bake 8 to 10 minutes, or until the eggs are cooked. Remove, season eggs with salt and pepper, and garnish with parsley.

Instead of putting the eggs in the oven, I just put a lit over the frying pan and turned the heat to low for a few minutes.

Great alternative to the ordinary russet potatoes. Serves 4.

Thanks Dawna