

WINTER/SPRING 2020

la Dolce Vita!

THE SWEET LIFE



**Welcome
New Team!**

**Office
Expansion**

Grand Teton National Park

**Yellowstone Wolf
Reintroduction**

Wine in 2020



Compliments of
HUITING
WEALTH MANAGEMENT GROUP



QUARTERLY UPDATE

Dear Clients and Friends,

Happy new year! Like our new office addition, we're running a little behind with this quarter's magazine. However, we have no shortage of exciting news and events to share!

Closing out 2019 the equity markets rewarded investors with the S&P 500 completing the year up 30.4%, and international markets reflected by the MSCI EAFE index, up 21.9%. Following 2018's four Fed rate increases, in 2019 the Fed lowered their benchmark rate three times, helping to strengthen the economy. Wells Fargo Investment Institute has recently updated their 2020 Outlook forecasting another positive year. GDP is anticipated to average 2.1%, with inflation remaining contained at 2.2%, S&P 500 index at 3,340 - 3,520 by year end (presently 3,196), and the 10 year US Treasury yield to reach between 1.50% - 2.00% (presently 1.38%).

Our seemingly never-ending construction project, originally scheduled for completion late August 2019, is now about 95% done and we expect the finishing touches to be completed by early April. Notwithstanding this later completion date, we are pleased to announce the doubling of our office - both in physical size and employees! We extend a warm welcome to Candy Allen, Partner, with her support team of Bob Woodward, Marketing Associate, and Julie Clark, Executive Assistant, who joined us November 1, and patiently worked in the tight confines of our conference room. Their early Christmas gift was being able to move into the addition just before Christmas! We hope to bring one additional financial advisor on board soon, which will round out our near-term growth objectives. Stay tuned for details on an open house, June 21.

On a personal level, 2019 was a busy year with my oldest daughter, Leah, getting married in October in Denver, and I am very excited to welcome her new husband, Baker Logan officially to our family! I'm also very excited about their plans to move back to Denver this fall! Meanwhile my youngest daughter Erin has started her PhD at the University of California San Francisco biomedical program, where she is also loving access to the State's renowned parks, particularly Pointe Reyes National Seashore. Wendy also had an exciting year, with her youngest son Brayden graduating high school (yes, that IS how young Wendy is!), while her oldest son Skyler pursues a degree in Construction Engineering at Montana State University.

Our featured book this quarter is NY Times bestseller, "Dreams of El Dorado: A History of the American West," by H. W. Brands. This masterfully told account of the American West from two-time Pulitzer Prize finalist H. W. Brands, sweeps the reader from the California Gold Rush to the Texas Revolution and Oklahoma land rush. We have a limited number of copies available for our clients - please call Nikki at 303-670-4964, to receive your complimentary copy while supplies last (note, Wells Fargo Advisors Financial Network does not endorse or recommend this book).

Sincerely,

Randolph Huiting, CFA, CFP®
President

Huiting Wealth Management Group
Wells Fargo Advisors Financial Network

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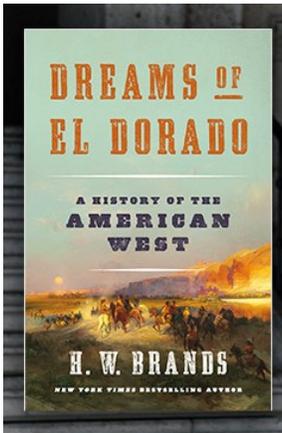
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Welcome to the team!

Candy, Bob & Julie

After months of preparation and construction delays on our addition, November 1st we finally welcomed Candy and her support team, Bob and Julie, to our Team! Wendy and I have known and worked with Candy and Bob for over 10 years – when they left UBS and joined us at the Wells Fargo Advisors office in Evergreen.

Candy began her financial services career at E. F. Hutton in the 1970's, after getting a Bachelor of Science degree from Colorado State University in Ft. Collins. Candy's career was to say the least, groundbreaking, being one of the few women in the brokerage industry at that time. Not only did Candy survive, she thrived, becoming one of the top women financial advisors in Colorado.

Candy laughingly quotes Ria Mae Brown, when she says, "Good judgment comes from experience, and experience comes from bad judgment." With over 40 years working as a financial advisor, Candy has participated in good markets and bad, and has gained widespread experience in the variations and nuances of the financial markets, allowing her to provide insight and knowledge that others may not have. Her life experiences come from her thirst for adventure which has taken her to over 32 countries, including hiking in Nepal, adventuring down the Amazon river in a vegetable boat, traveling all over Europe, and African safari, and exploring China. Candy's musical passion is biased towards jazz which was fueled by her father, a professional jazz pianist who was frequently on tour.

Bob, whether giving presentations to executives at the National Aeronautics and Space Administration (NASA) on a new spacecraft or explaining to the U.S. Air Force why their rocket blew up and the spy satellite didn't get into orbit, pushed him to develop good communication skills. Bob built his career working for United



Technologies Corporation in California, as both an Engineering and Quality Assurance Manager on various aerospace programs, including the Space Shuttle and Minuteman missile projects. With a degree in Aeronautical Engineering, he had plenty of experience writing technical reports, writing assembly procedures for rocket parts, and creating proposals vying for funding new projects.

Always seeking adventure on his vacations from the rocket business, Bob flew to the country of Nepal to join other engineers for a two-week trek through the Himalayas. Although he passed up a chance to see an ancient "Bigfoot" skull in exchange sitting in front of a warm fire and drinking several glasses of Nepali Aeylaa (essentially Nepali tequila), he did meet his future bride there....yes, Candy! Besides an aspirant novelist, Bob now supports Candy in her client communications (and a whole lot more if you ask Bob!).

Away from the office, Candy, and her husband, Bob, enjoy traveling and seeing the world. "Mark Twain said it best", she says, "when he said, 'Twenty years from now you will be more disappointed by the things you didn't do than by the ones you did do.' So, throw off the bowlines, sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover."

Julie recently joined Candy's team, having over 20 years experience as an Administrative Assistant with King Soopers and most recently having worked with the Senior Resource Center in Evergreen. Julie's organizational skills and experience in client service are sure to be an asset in ensuring Candy's clients receive an exceptional client experience. Julie calls the beautiful enclave of Buffalo Creek her home and enjoys spending her free time with her daughter and two beautiful grandchildren.



CHARLIE!

Rocky and Charlie are the office mascots, and they have a knack for looking cute. Maybe it's the fact that they are still puppies, but they endear themselves to anyone who meets them. Maybe it's the cute head tilt, or the way they want to give kisses to everyone, or the excited butt wiggle when they meet someone new. Whatever it is, we think they're adorable.

The bigger of the two is Rocky. He's is an Old English Sheepdog, and at a year and a half old, has reached his full size of about 70 pounds. The smaller of the two is Charlie. He's Rocky's nephew and is an Old English Sheepdog/Border Collie mix. He's 6 months old and will probably be 45 pounds, when he's fully grown.

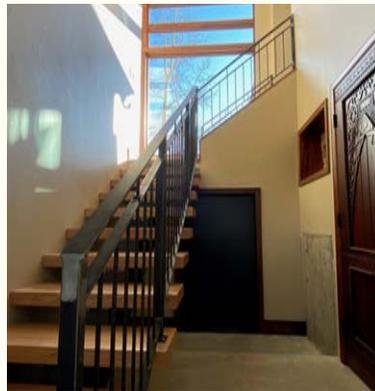
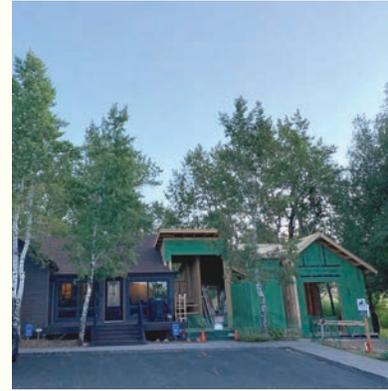
Their business cards read: Mascot/Multi-generational liaison. They can interact with all age groups. Rocky even photobombed a 4-generation family reunion photo shoot. Knowing he was adorable, he wiggled, licked and went from person to person to get petted, completely interrupting the photo shoot for several minutes. The laughter and giggling from the kids and parents only seemed to excite him more.

Charlie hasn't had that opportunity yet, but with his unique black and white face markings, he's bound to be a crowd magnet, also.



ROCKY!

OUR OFFICE EXPANSION
IS NEARLY DONE!



WE EXPECT THE PROJECT TO
BE COMPLETED BY LATE APRIL
AND LOOK FORWARD TO
HOLDING OUR OPEN HOUSE
ON OUR OFFICE'S 7TH
ANNIVERSARY, JUNE 21, 2020
DETAILS TO FOLLOW!

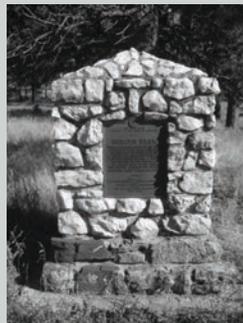
THE HISTORY OF 1522 BERGEN PARKWAY



The original building was built at the end of the Civil War in 1865, and was Thomas and Judith Bergen's second home. This building, the oldest surviving building in Evergreen, complimented the Bergen's first house built in 1859 just north of this location, which continued to be used as a lodge for up to 50 miners at a time, was one of the most widely known in the Rockies due to its central location as a stage stop for those traveling to or returning from mining discoveries. Beds were fifty cents per night and meals were served for an additional fifty cents. Bergen ran up to 600 head of livestock in the nearby pasture, left by prospectors to be cared for until their return. The year round spring and creek that flow through the property, water two majestic crack willow trees that were brought here from Illinois by Mrs. Bergen shortly after their house was finished in 1865. The East addition to the original building was thought to be added sometime around 1915 when the place became the home for the Hiwan ranchers & ranch manager and the sunroom added in the mid 1980's.



Thomas Bergen was born in Brooklyn, NY in 1820 and became the first permanent settler in the area. In 1862 he was elected as one of the first three Jefferson Territory commissioners and later filled an unexpired term as Senator of the Colorado Territory. Bergen Park, Bergen Elementary, and a Denver Mountain Park are all named after him.



T. C. Bergen was elected to the Jefferson County Hall of Fame in 1993.
A monument in his honor was placed near Bergen Park in 1934.

GRAND TETON NATIONAL PARK



Established on February 26, 1929, Grand Teton National Park boasts spectacular mountain scenery and wildlife. It's 310,000 acres (480 square miles) encompasses the major peaks of the 40 mile-long Teton Range as well as most of the northern sections of the Jackson Hole valley. The tallest mountain in the range, Grand Teton, rises more than 7,000 feet above the valley, reaching a height of 13,775 feet. The park has numerous lakes, including Jackson Lake which stretches out over 15 miles, 5 miles at its widest, and up to 438 feet deep, as well as streams of varying length and the upper portion of the Snake River.

As a near pristine ecosystem with more than 1,000 species of plants, dozens of species of mammals, 300 species of birds and more than a dozen fish species, have helped make Grand Teton National Park a popular destination for mountaineering, hiking, fishing, and in the winter snowshoeing and cross-country skiing. There are more than 1,000 drive-in campsites and over 240 miles of hiking trails that provide access to backcountry camping areas.

Visitors to the park can either fly into Jackson Hole Airport (JAC) which is located within the Grand Teton National Park and rent a vehicle, use a shuttle or Uber to reach their final destination, or, drive to the Park.

The 42 mile Scenic Park Loop Road takes about one to two hours to complete and can be accessed from any of three junctions. From Jackson, head north on Highway 26-89-191 and enter at Moose Junction. Travelers coming from Yellowstone will follow the Rockefeller, Jr. Parkway and enter the park at the Jackson Lake Junction. For those coming from Dubois, WY (east), drive over Togwotee Pass and enter the park at Moran Junction.



t r a v e l



THE MOUNTAINS ARE CALLING AND I MUST GO

JOHN MUIR

The only year-round visitor center is the Craig Thomas Discovery and Visitor Center adjacent to the park headquarters at Moose, Wyoming. Three seasonal visitor centers are Colter Bay Village to the north at Jackson Lake, open the beginning of May to early October, to the south, the Laurance S. Rockefeller Preserve Center situated on Phelps Lake, is open mid-May to mid-September, and Jenny Lake Visitor Center open mid-May to early October.

There are several lodging facilities within the park, with the largest being the Jackson Lake Lodge with 385 rooms, retail shop and a restaurant, and is managed by the Grand Teton Lodge Company. They also manage the Jenny Lake Lodge which consists of cabins and a restaurant and the Colter Bay Village, which has cabins, a restaurant, a grocery store, a laundry and a marina. South of Jackson Lake Dam, the Signal Mountain Lodge is managed by Forever Resorts and provides cabins, marina, gas station and a restaurant. One of our favorite places, Dornan's, located adjacent to the Snake River in Moose, Wyoming, is an inholding on private land which has year-round cabins, restaurant, and gas station. It's restaurant and bar outdoor seating provides a breathtaking panorama of Grand Teton and the range. Dornan's also houses a more than acceptable wine shop, and sells all the fixings you'll need to put together your own unforgettable picnic.

Lodging and a true western experience are also available at another private inholding in the park, the Triangle X Ranch. This five generation family business is open year-round and provides horseback riding, guided fishing trips, guided scenic float trips, and in the winter cross country skiing and backcountry snowmobiling. Those looking for more upscale accommodations may wish to investigate the luxury resort Amangani, Bentwood Inn Bed & Breakfast, or Lost Creek Ranch & Spa.



Randy & Wendy having lunch at Dornan's

SUDOKU

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Wine Trends in 2020

Wine Innovation to Try: Wine in a Can

Wine in a can has been an under-the-radar trend for at least the past five years, but it's now here to stay: The category grew 67 percent in 2019, according to Nielsen, and will continue to grow in 2020. It's easy to understand why: Cans are convenient and portable, plus they are much better for the environment than glass bottles. And cans can go where bottles often can't: If glass is prohibited from outdoor spaces where you might like to enjoy some wine, a cooler full of cans can be an excellent option. More premium wines are being packaged in cans every day, and brands like Bonterra, Sans Wine Co., and Nomadica are setting a new standard for quality in this market.



Lifestyle Trend: Low Alcohol Wines

According to the International Wines and Spirits Record, 52 percent of adults in the U.S. who drink alcohol are either trying now or have tried previously to reduce their alcohol intake. We have seen the desire for low-ABV beverages hit it big with the surge of alcoholic seltzers like Truly Hard Seltzer and White Claw, which have successfully marketed their low alcohol and low calorie content—so it's not hard to predict that wines with lower alcohol will also be a huge category to grow in 2020. If you're interested in reducing your alcohol intake, seek out wines that have an alcohol content of less than 13 percent (all wine labels must list the alcohol by volume percentage). Low-alcohol wines to try include Arnot-Roberts Sonoma Coast Syrah 2017 (\$44.99, wine.com), Ryme Las Brisas Vineyard His Vermentino 2017 (\$34.99, wine.com), Ashes & Diamonds Blanc No. 2 2016 (\$48.99, wine.com), and Halcyon Wines Barsotti Vineyard Cabernet Franc 2018 (\$35, halyconwines.com)



Wine Region to Watch: Rioja

Sommeliers are on a constant search to find the next big wine region worth paying attention to, and this coming year Rioja in northern Spain is set to be in the spotlight. Rioja has long been known for rich, age-worthy reds—but recent updates to local laws last year have enabled wineries to now make wines from single vineyard sites to create white wines from international grapes like chardonnay and sauvignon blanc, to make sparkling wines, and even make a more light and delicate style of rosé. Rioja is also budget friendly, especially when it comes to white wines and aged reds. White wine lovers shouldn't miss Finca Allende Blanco Rioja 2015 (\$29.99, wine.com), which is comparable in quality to a fine white Burgundy at half the price. And for red wine fans, you'll be pleased to know that Rioja is one of the easiest wines to shop for thanks to a handy color-coded label system. "Crianza" Rioja wines have a red icon on the back label, signaling that they have been aged for two years with at least one year in oak barrels; and the price will be around \$15. Try Bodegas Ontanon Crianza 2016 (\$12.99, friartuckonline.com). "Reserva" Rioja has a brown icon on the back label which means it's aged for three years (of which at least 12 months in oak and six months in bottle) and will cost \$15–\$30. We like Bodegas Muga Reserva 2015 (\$27.99, wine.com). And the top tier, "Gran Reserva" Rioja, is aged a minimum of five years (of which at least 24 months must be in oak and 24 months in bottle) and will cost over \$35. Consider trying La Rioja Alta Vina Arana Rioja Gran Reserva 2012 (\$45.99, wine.com).





2020 is already promising to be another active year, with a slew of activities planned once our construction is complete. This March, Randy's oldest daughter, Leah, is flying in from Boston to drive out to Moab, Utah, for their annual running of the Canyonlands half-marathon. Every year we stay at the Red Cliff's Lodge tucked in the valley along the Colorado River and only a half mile from the race's starting line. And, as tradition requires, every year we dine at each of our four favorite Moab restaurants – Desert Bistro, Atomic Café, Sorrell River Ranch, and for breakfast, you can't beat the Lodge's outdoor seating overlooking the red cliffs along the Colorado River.



Late March will take Randy and Wendy to San Diego for the annual Wells Fargo Financial Network "Connect" meeting with their senior management team where they discuss industry and regulatory trends, technology updates, as well as economic and market updates with industry leaders. Meanwhile Bob and Candy will be making their annual trip to the Broadmoor's Earl Klugh's Weekend of Jazz.

Mixing in a little fun, Randy returns the following week to La Jolla, attending the week long "Drawing on the Right Side of the Brain," workshop headed by Dr. Betty Edwards. Randy is hoping this "fail proof" instruction will enable him to create oh so cool "travel sketchbooks," while traveling.



Exploring the food scene, Randy and guests will try their hand at southern Italian cooking as Shelly Steinhaus of Bella Bistro Culinary Studio, transports everyone for an evening exploring the foods of Puglia, Italy. Soon thereafter, Randy, Candy, Bob and Nikki and her husband Ben, will once again join executive chef and owner of The Bindery, Linda Hampsten Fox, for her weekly "Chef's Table," a gastronomic indulgence comprised of a 7-course food and wine pairing event featuring seasonal foods. Lastly, Randy returns to Boston to join his oldest daughter Leah for their annual dinner tradition with culinary giant, Jacques Pepin and his best friend, Jean-Claude – always a special evening!



Currently being read: "Dreams of El Dorado – A History of the American West," "Checklist Manifesto," and "The Borgias: Power and Fortune" (wow – you think there is drama now, check out the 16th century!).

Listening to Podcasts: for all things food, Christopher Kimball's "Milk Street Radio," and "Proof" from America's Test Kitchen, and Randy's favorite, NPR's "How I Built This," with Guy Raz - be sure to share this one with all the "millennials" in your life, very inspiring about all the opportunities our wonderful country affords those who seek them!



Lastly, after having the opportunity to share dinner with Meredith Erickson at Boulder's Frasca, Nikki and Randy are currently exploring the recipes of her wonderful new cookbook, *Alpine Cooking: Recipes and Stories from Europe's Grand Mountaintops.* Not only a discovery of delicious region-specific recipes, it's a revealing travel guide to the area, with a plethora of little known restaurants, wineries and bars sprinkled throughout the area – Randy hopes to explore a few of them in September!

Wolf Reintroduction Changes Ecosystem in Yellowstone

Wolves are causing a trophic cascade of ecological change, including helping to increase beaver populations and bring back aspen, and vegetation.

BRODIE FARQUHAR UPDATED: JUL 3, 2019 ORIGINAL: JAN 15, 2019

When the grey wolf was reintroduced into the Greater Yellowstone Ecosystem in 1995, there was only one beaver colony in the park, said Doug Smith, a wildlife biologist in charge of the Yellowstone Wolf Project.

Today, the park is home to nine beaver colonies, with the promise of more to come, as the reintroduction of wolves continues to astonish biologists with a ripple of direct and indirect consequences throughout the ecosystem. A flourishing beaver population is just one of those consequences, said Smith.

A Yellowstone Beaver's Tale of Elk

What happened, said Smith, is that the presence of wolves triggered a still-unfolding cascade effect among animals and plants—one that will take decades of research to understand.

"It is like kicking a pebble down a mountain slope where conditions were just right that a falling pebble could trigger an avalanche of change," Smith mused. So how did this avalanche of change work out for the beaver?

To answer that, you have to go back to the 1930s, when the wolf was killed off in Yellowstone. Even though Yellowstone elk were still preyed upon by black and grizzly bears, cougars and, to a lesser extent, coyotes, the absence of wolves took a huge amount of predatory pressure off the elk, said Smith. As a result, elk populations did very well—perhaps too well. Two things happened: the elk pushed the limits of Yellowstone's carrying capacity, and they didn't move around much in the winter—browsing heavily on young willow, aspen and cottonwood plants. That was tough for beaver, who need willows to survive in winter.

Healthier Willow Stands in Yellowstone

This created a counterintuitive situation. Back in 1968, said Smith, when the elk population was about a third what it is today, the willow stands along streams were in bad shape. Today, with three times as many elk, willow stands are robust. Why? Because the predatory pressure from wolves keeps elk on the move, so they don't have time to intensely browse the willow.

Indeed, a research project headed by the U.S. Geological Survey in Fort Collins found that the combination of intense elk browsing on willows and simulated beaver cuttings produced stunted willow stands. Conversely, simulated beaver cutting without elk browsing produced verdant, healthy stands of willow. In the three-year experiment, willow stem biomass was 10 times greater on unbrowsed plants than on browsed plants. Unbrowsed plants recovered 84 percent of their pre-cut biomass after only two growing seasons, whereas browsed plants recovered only 6 percent.

With elk on the move during the winter, willow stands recovered from intense browsing, and beaver rediscovered an abundant food source that hadn't been there earlier.

As the beavers spread and built new dams and ponds, the cascade effect continued, said Smith. Beaver dams have multiple effects on stream hydrology. They even out the seasonal pulses of runoff; store water for recharging the water table; and provide cold, shaded water for fish, while the now robust willow stands provide habitat for songbirds.

"What we're finding is that ecosystems are incredibly complex," he said. In addition to wolves changing the feeding habits of elk, the rebound of the beaver in Yellowstone may also have been affected by the 1988 Yellowstone fires, the ongoing drought, warmer and drier winters and other factors yet to be discovered, Smith said.

Yellowstone Wolf Trophic Cascade

Biologists are often faced with the grim task of documenting the cascade effects of what happens when a species is removed from an ecosystem, by local extirpation or even extinction. In Yellowstone, biologists have the rare, almost unique, opportunity to document what happens when an ecosystem becomes whole again, what happens when a key species is added back into the ecosystem equation.

Scott Creel, an ecology professor at Montana State University, is hip-deep in that feeding frenzy.

"My research has been in the Gallatin Canyon," said Creel, where elk inhabit four drainages. Wolves come and go, he said, enabling him to study what elk do in the presence and absence of wolves.

"Elk have proven to be pretty adaptable," Creel said. "When wolves are around, they're more vigilant and do less foraging.

"Elk move into heavy timber when wolves are around, Creel added, but return to the grassy, open meadows when wolves go away. Creel and other researchers are still working out what that means in terms of the elk's diet and whether there are costs associated with this behavior.

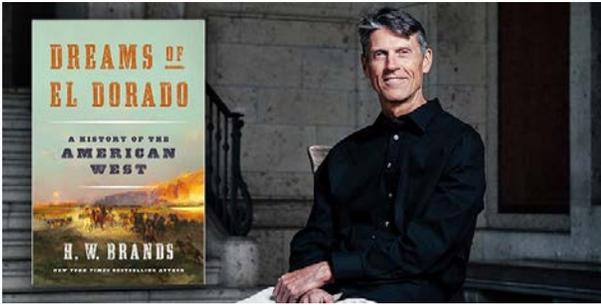
Rather surprisingly, elk herd size breaks up into smaller units when wolves are around, said Creel, who had expected herd size to get bigger as a defense mechanism. "I think they're trying to avoid encounters with wolves," he said, by being more vigilant, moving into the timber and gathering in smaller herd units. Yellowstone Wolves are Food Distributors.

Researchers have also determined that wolves, in the recent absence of hard winters, are now the primary reason for elk mortality. Before wolf reintroduction, deep snows were the main determinant of whether an elk was going to die.

Researchers from the University of California at Berkeley determined that the combination of less snow and more wolves has benefited scavengers both big and small, from ravens to grizzly bears.

Instead of a boom and bust cycle of elk carrion availability—as existed before wolves and when winters were harder—there's now a more equitable distribution of carrion throughout winter and early spring, said Chris Wilmers in the on-line journal Public Library of Science Biology. He added that scavengers that once relied on winter-killed elk for food now depend on wolf-killed elk. That benefits ravens, eagles, magpies, coyotes and bears (grizzly and black), especially as the bears emerge hungry from hibernation.

"I call it food for the masses," said Ed Bangs, wolf recovery coordinator for the U.S. Fish and Wildlife Service. He said he was genuinely surprised by the vast web of life that is linked to wolf kills. "Beetles, wolverine, lynx and more," he said. "It turns out that the Indian legends of ravens following wolves are true—they do follow them because wolves mean food.



"Epic in its scale, fearless in its scope" (Hampton Sides), this balanced, authoritative, and masterfully told account of the American West from a two-time Pulitzer Prize finalist sets a new standard as it sweeps from the California Gold Rush to the Texas Revolution and beyond. In *Dreams of El Dorado*, H. W. Brands tells the thrilling, panoramic story of the settling of the

"American West. He takes us from John Jacob Astor's fur trading outpost in Oregon to the Texas Revolution, from the California gold rush to the Oklahoma land rush. He shows how the migrants' dreams drove them to feats of courage and perseverance that put their stay-at-home cousins to shame—and how those same dreams also drove them to outrageous acts of violence against indigenous peoples and one another. The West was where riches would reward the miner's persistence, the cattleman's courage, the railroad man's enterprise; but El Dorado was at least as elusive in the West as it ever was in the East. Balanced, authoritative, and masterfully told, *Dreams of El Dorado* sets a new standard for histories of the American West.

f o o d



Ingredients:

- 8 ounces ground beef (vegetarian option use Morning Star Grillers)
- 2 cloves garlic, minced
- 1 sm green bell pepper, finely chopped
- 1 sm yellow onion, finely chopped
- 2 T. tomato paste
- 1 C. ketchup
- 2 T. Worcestershire
- 1 T. packed light brown sugar
- 1 t. chili powder
- 1/2 t. dry mustard
- 1/2 t. smoked paprika, plus more for sprinkling
- Non-stick cooking spray
- two 16.3-ounce tubes refrigerated buttermilk biscuit dough
- 1 large egg, lightly beaten

Instructions:

1. Cook the beef (or gillers) over med-high heat until browned and dry, 3-4 min.
2. Add the garlic, pepper and onion, cook 4 min.
3. Add chili powder, dry mustard, paprika and 1/2 cup water .
4. Cook , stirring until reduced slightly, about 3 min. Let cool to room temp.
5. Coat 24-mini-cup tin with nonstick spray. Spoon 1-1.5 T of the filling into each cup.
6. Freeze at least 1 hour.
7. Preheat oven to 375 degrees.
8. Open & gently split each round. Lightly press ea thin round into a 3.5 inch wide circle. Place a frozen puck of sloppy joe filling in the center of each round and fold the edges over the filling, pinching to cover completely. Transfer seam-side down to a parchment-lined backing sheet.
9. Brush each with beaten egg, sprinkle with paprika.
10. Bake until golden brown, about 20 minutes.

Fun Facts: GRAND TETON National Park



- Despite extreme opposition, President Calvin Coolidge approved the original 96,000-acre park on February 26, 1929. This act protected the Teton Range and six glacial lakes but not nearby Jackson Hole. Later, in 1943, land in Jackson Hole, much of it purchased by John D. Rockefeller Jr, was named Jackson Hole National Monument. In 1950 the two areas were combined into the current Grand Teton National Park.
- Grand Teton National Park's elevation ranges from 6,400 feet to 13,775 feet.
- Grand Teton is one of the top 10 visited national parks in the United States. It receives more than 2.5 million people each year.
- Grand Teton is the only U.S. national park with a commercial airport.
- While receding, the Park still has 12 small glaciers.
- The Teton Range is thought to be the youngest mountain range in the Rocky Mountains, with its formation beginning between six and nine million years ago.
- The park is home to a diversity of wildlife which includes: grizzly bears, black bears, moose, bison, wolves, coyote, bighorn sheep and pronghorn.
- Average annual snowfall in the valley is 173 inches.
- John D. Rockefeller, Jr. Memorial Parkway was established in 1972 to commemorate the philanthropic activities of John D. Rockefeller, Jr. and his generous donations of lands to the National Park System. The parkway connecting Yellowstone and Grand Teton national parks contains 23,700 acres. The Parkway is managed as a recreation area under the administration of Grand Teton National Park.

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

SUDOKU



Answer to puzzle on page 10



Rooty



Bergen



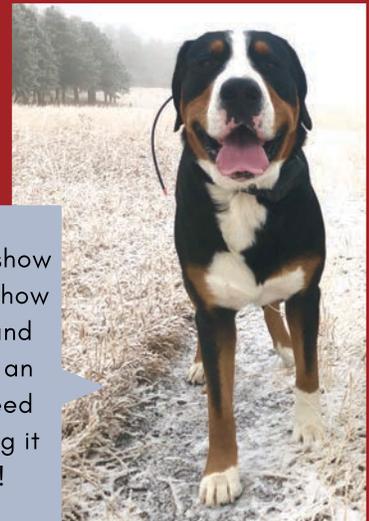
The large and heavy-boned Greater Swiss Mountain Dog, known affectionately by lovers of the breed as the "Swissy," is an enthusiastic and happy dog, with a strong love of people. This bold and confident member of the Working Group was developed in Switzerland as an all-purpose farm dog. They were needed as draft dogs to pull heavy carts, as drover dogs to move herds of dairy cattle, as watchdogs, and also as family companions. They are thought to be one of the oldest of the Swiss breeds, and their ancestors played a key role in the development of the Rottweiler and the St. Bernard. Our Executive Assistant (really our Marketing Director, Editor and Executive Chef), Nikki, has taken Bergen and Rooty to a higher level!



Congrats!

Rooty earned his AKC Championship and International Championship

Bergen retired from the show ring after teaching Nikki how to be a great handler and now spends his time as an ambassador for the breed encompassing everything it means to be a Swissy!



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