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Publication by  
Gail Starkey  
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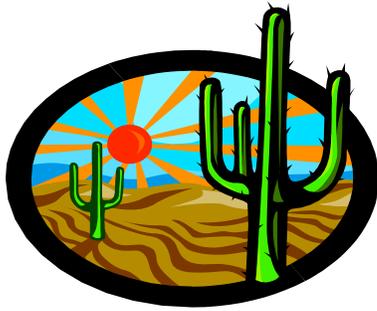
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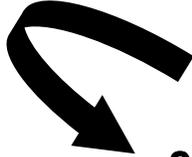


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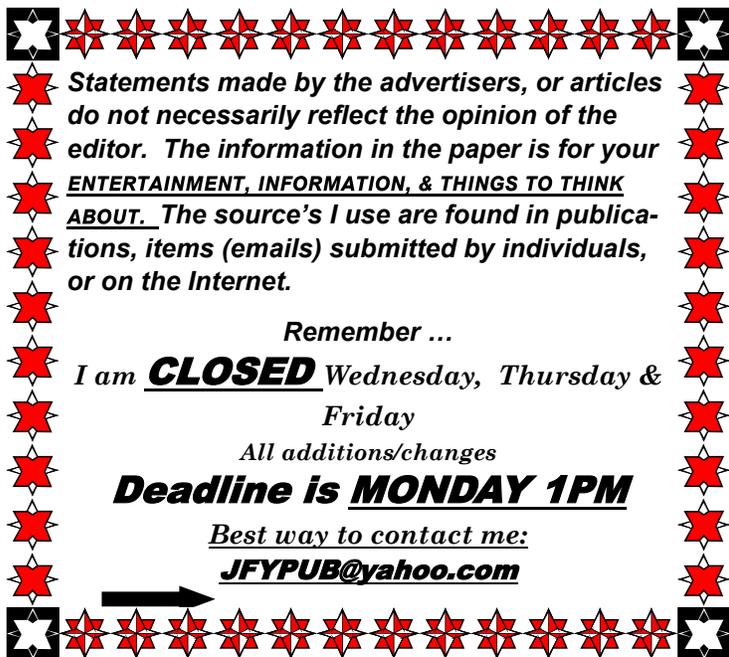
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→

The tree was traditionally decorated with "roses made of colored paper, apples, wafers, tinsel, sweetmeats". Moravian Christians began to illuminate Christmas trees with candles, which were ultimately replaced by Christmas lights after the advent of electrification. Today, there is a wide variety of traditional and modern ornaments, such as garlands, baubles, tinsel, and candy canes. An angel or star might be placed at the top of the tree to represent the Angel Gabriel or the Star of Bethlehem, respectively, from the Nativity. Edible items such as gingerbread, chocolate, and other sweets are also popular and are tied to or hung from the tree's branches with ribbons. The Catholic Church had long resisted this custom of the Lutheran Church and the Vatican Christmas tree stood for the first time in Vatican City in 1982.



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Q

In the Western Christian tradition, Christmas trees are variously erected on days such as the first day of Advent or even as late as Christmas Eve depending on the country; customs of the same faith hold that the two traditional days when Christmas decorations, such as the Christmas tree, are removed are Twelfth Night and, if they are not taken down on that day, Candlemas, the latter of which ends the Christmas-Epiphany season in some denominations.

The Christmas tree is sometimes compared with the "Yule-tree", especially in discussions of its folkloric origins.

Modern Christmas trees originated during the Renaissance in early modern Germany. Its 16th-century origins are sometimes associated with Protestant Christian reformer Martin Luther, who is said to have first added lighted candles to an evergreen tree.

The earliest known firmly dated representation of a Christmas tree is on the keystone sculpture of a private home in Turckheim, Alsace (then part of Germany, today France), with the date 1576.

Modern Christmas trees have been related to the "tree of paradise" of medieval mystery plays that were given on 24 December, the commemoration and name day of Adam and Eve in various countries. In such plays, a tree decorated with apples (to represent the forbidden fruit) and wafers (to represent the Eucharist and redemption) was used as a setting for the play. Like the Christmas crib, the Paradise tree was later placed in

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## CHRISTMAS TREE



A Christmas tree is a decorated tree, usually an evergreen conifer, such as a fir, spruce, or pine, or an artificial tree of similar appearance, associated with the celebration of Christmas, originating in Germany associated with Saint Boniface. The custom was developed in medieval Li-

vonia (present-day Estonia and Latvia), and in early modern Germany where German Protestant Christians brought decorated trees into their homes. It acquired popularity beyond the Lutheran areas of Germany and the Baltic governorates during the second half of the 19th century, at first among the upper classes.



(Continued from page 4)

homes. The apples were replaced by round objects such as shiny red balls.

At the end of the Middle Ages, an early predecessor appears referred in the Regiment of the Order of Cister in the 15th century, in Alcobaca, Portugal. The Regiment of the local high-Sacristans of the Cistercian Order refers to what may be considered the oldest references to the Christmas tree: "Note on how to put the Christmas branch, scilicet: On the Christmas eve, you will look for a large Branch of green laurel, and you shall reap many red oranges, and place them on the branches that come of the laurel, specifically as you have seen, and in every orange you shall put a candle, and hang the Branch by a rope in the pole, which shall be by the candle of the altar-mor."

The relevance of ancient pre-Christian customs to the 16th-century German initiation of the Christmas tree custom is disputed. Resistance to the custom was often because of its supposed Lutheran origins.

Other sources have offered a connection between the symbolism of the first documented Christmas trees in Alsace around 1500 and the trees of pre-Christian traditions. For example, according to the Encyclopædia Britannica, "The use of evergreen trees, wreaths, and garlands to symbolize eternal life was a custom of the ancient Egyptians, Chinese, and Hebrews. Tree worship was common among the pagan Europeans and survived their conversion to Christianity in the Scandinavian customs of decorating the house and barn with evergreens at the New Year to scare away the devil and of setting up a tree for the birds during Christmas time."



During the Roman mid-winter festival of Saturnalia, houses were decorated with wreaths of evergreen plants, along with other antecedent customs now associated with Christmas.

The Vikings and Saxons worshiped trees. The story of Saint Boniface cutting down Donar's Oak illustrates the pagan practices in 8th century among the Germans. A later folk version of the story adds the detail that an evergreen tree grew in place of the felled oak, telling them about how its triangular shape

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M

reminds humanity of the Trinity and how it points to heaven.

Georgia Georgians have their own traditional Christmas tree called Chichilaki, made from dried up hazelnut or walnut branches that are shaped to form a small coniferous tree. These pale-colored ornaments differ in height from 20 cm (7.9 in) to 3 meters (9.8 feet). Chichilakis are most common in the



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branches were decorated with apples, nuts, acorns, and stars made of straw. In more recent times, the decorations also included colored paper cutouts (wycinanki), wafers, cookies, and Christmas baubles. According to old pagan beliefs, the branch's powers were linked to good harvest and prosperity.



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The custom lasted among some of the rural peasants until the early 20th century, particularly in the regions of Lesser Poland and Upper Silesia. Most often the branches were hung above the wigilia dinner table on Christmas Eve from the rafters. Beginning in the mid-19th century, the tradition over time was almost completely replaced by the German practice of decorating a Christmas tree. The custom was partly revived in the 1970s and continues in some homes.

**Estonia, Latvia, and Germany**  
Customs of erecting decorated trees in winter time can be traced to Christmas celebrations in Renaissance-era guilds in Northern Germany and Livonia. The first evidence of decorated trees associated with Christmas Day are trees in guildhalls decorated with sweets to be enjoyed by the apprentices and children. In Livonia (present-day Estonia and Latvia), in 1441, 1442, 1510, and 1514, the Brotherhood of Blackheads erected a tree for the holidays in their guild houses in Reval (now Tallinn) and Riga. On the last night of the celebrations leading up to the holidays, the tree was taken to the Town Hall Square, where the members of the brotherhood danced around it.

A Bremen guild chronicle of 1570 reports that a small tree decorated with "apples, nuts, dates, pretzels, and paper flowers" was erected in the guild-house for the benefit of the guild members' children, who collected the dainties on Christmas Day. In 1584, the pastor and chronicler Balthasar Russow in his *Chronica der Provinz Lyfflandt* (1584) wrote of an established tradition of setting up a decorated spruce at the market square, where the young men "went with a flock of maidens and women, first sang and danced there and then set the tree aflame".

After the Protestant Reformation, such trees are seen in the houses of upper-class

(Continued on page 7)

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Guria and Samegrelo regions of Georgia near the Black Sea, but they can also be found in some stores around the capital of Tbilisi. Georgians believe that Chichilaki resembles the famous beard of St. Basil the Great, because Eastern Orthodox Church commemorates St. Basil on 1 January.

**Poland**  
In Poland, there is a folk tradition dating back to an old pre-Christian pagan custom of suspending a branch of fir, spruce or pine from the ceiling, called podłaźniczka, during the time of the Koliada winter festival. The

(Continued from page 6)

**Protestant families as a counterpart to the Catholic Christmas cribs. This transition from the guild hall to the bourgeois family homes in the Protestant parts of Germany ultimately gives rise to the modern tradition as it developed in the 18th and 19th centuries.**

**Germany**

**A little Christmas tree on the table, painting by Ludwig Blume-Siebert in 1888**

**By the early 18th century, the custom had become common in towns of the upper Rhineland, but it had not yet spread to rural areas. Wax candles, expensive items at the time, are found in attestations from the late 18th century.**

**Along the lower Rhine, an area of Roman Catholic majority, the Christmas tree was largely regarded as a Protestant custom. As a result, it remained confined to the upper Rhineland for a relatively long period of time. The custom did eventually gain wider acceptance beginning around 1815 by way of Prussian officials who emigrated there following the Congress of Vienna.**

**In the 19th century, the Christmas tree was taken to be an expression of German culture and of Gemütlichkeit, especially among emigrants overseas.**

**A decisive factor in winning general popularity was the German army's decision to place Christmas trees in its barracks and military hospitals during the Franco-Prussian War. Only at the start of the 20th century did Christmas trees appear inside churches, this time in a new brightly lit form.**

**Adoption by European nobility**

**In the early 19th century, the custom became popular among the nobility and spread to royal courts as far as Russia. Introduced by Fanny von Arnstein and popularized by Princess Henrietta of Nassau-Weilburg the Christmas tree reached Vienna in 1814 during the Congress of Vienna, and the custom spread across Austria in the following years. In France, the first Christmas tree was introduced in 1840 by the duchesse d'Orléans. In Denmark a Danish newspaper claims that the first attested Christmas tree was lit in 1808 by countess Wilhemine of Holsteinborg. It was the aging countess who told the story of the first Danish Christmas tree to the Danish writer Hans Christian Andersen in 1865. He had published a fairy tale called The Fir-Tree**

(Continued on page 8)

# TONTO BASIN



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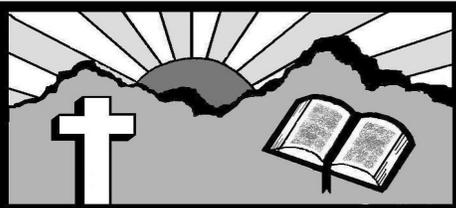
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(Nursery through Adult)

Worship Service.....10:45 AM

(Nursery/Kids Church Provided)

M

## Birthdays & Anniversaries Dec 16 -Dec 22

### BIRTHDAYS

Samantha Masterson 12/16  
 Suzane Masterson 12/16  
 Taylor Jones 12/16  
 David Richards 12/17  
 Lois Fletcher 12/17  
 Madison Johns 12/17  
 Keith Kovar 12/18  
 Mark Taylor 12/19  
 Jean Robinson 12/20  
 Joe Loges 12/20  
 Anthony Lattanzi 12/21  
 Cathy JO Hill 12/21  
 Jeff Nottingham 12/21  
 Kyle Conway 12/21

### ANNIVERSARY'S

A Robert &  
 Stephanie Melotti 12/22



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in 1844, recounting the fate of a fir tree being used as a Christmas tree.

### Britain

An engraving published in the 1840s of Queen Victoria and Prince Albert created a craze for Christmas trees.

Although the tradition of decorating churches and homes with evergreens at Christmas was long established, the custom of decorating an entire small tree was unknown in Britain until some two centuries ago. The German-born Queen Charlotte introduced a Christmas tree at a party she gave for children in 1800. The custom did not at first spread much beyond the royal family. Queen Victoria as a child was familiar with it and a tree was placed in her room every Christmas. In her journal for Christmas Eve 1832, the delighted 13-year-old princess wrote:



After dinner ... we then went into the drawing room near the dining room ... There were two large round tables on which were placed two trees hung with lights and sugar ornaments. All the presents being placed round the trees ...

After Victoria's marriage to her German cousin Prince Albert, by 1841 the custom became even more widespread as wealthier middle-class families followed the fashion. In 1842 a newspaper advert for Christmas trees makes clear their smart cachet, German origins and association with children and gift-giving. An illustrated book, *The Christmas Tree*, describing their use and origins in detail, was on sale in December 1844. On 2 January 1846 Elizabeth Fielding (née Fox Strangways) wrote from Lacock Abbey to William Henry Fox-Talbot: "Constance is extremely busy preparing the Bohemian Xmas Tree. It is made from Caroline's description of those she saw in Germany". In 1847 Prince Albert wrote: "I must now seek in the children an echo of what Ernest, his brother, and I were in the old time, of what we felt and thought; and their delight in the Christmas trees is not less than ours used to be". A boost to the trend was given in 1848 when *The Illustrated London News*, in a report picked up by other papers, described the trees in Windsor Castle in detail and showed the main tree, surrounded by the royal family, on its cover. In fewer than ten years their use in better-off



homes was widespread. By 1856 a northern provincial newspaper contained an advert alluding casually to them, as well as reporting the accidental death of a woman whose dress caught fire as she lit the tapers on a Christmas tree. They had not yet spread down the social scale though, as a report from Berlin in 1858 contrasts the situation there where "Every family has its own" with that of Britain, where Christmas trees were still the preserve of the wealthy or the "romantic".

Their use at public entertainments, charity bazaars and in hospitals made them increasingly familiar however, and in 1906 a charity was set up specifically to ensure even poor children in London slums "who had never seen a Christmas tree" would enjoy one that year. Anti-German sentiment after World War I briefly reduced their popularity but the effect was short-lived, and by the mid-1920s the use of Christmas trees had spread to all classes. In 1933 a restriction on the importation of foreign trees led to the "rapid growth of a new industry" as the growing of Christmas trees within Britain became commercially viable due to the size of demand. By 2013 the number of trees grown in Britain for the Christmas market was approximately eight million and their display in homes, shops and public spaces a normal part of the Christmas season.

#### The Bahamas

The earliest reference of Christmas trees being used in The Bahamas dates to January 1864 and is associated with the Anglican Sunday Schools in Nassau, New Providence: "After prayers and a sermon from the Rev. R. Swann, the teachers and children of St. Agnes', accompanied by those of St. Mary's, marched to the Parsonage of Rev. J. H. Fisher, in front of which a large Christmas tree had been planted for their gratification. The delighted little ones formed a circle around it singing "Come follow me to the Christmas tree". The gifts decorated the trees as ornaments and the children were given tickets with numbers that matched the gifts. This appears to be the typical way of decorating the trees in the 1860s Bahamas. In the Christmas of 1864, there was a Christmas tree put up in the Ladies Saloon in the Royal Victoria Hotel for the respectable children of the neighbourhood. The tree was ornamented with gifts for the children who formed a circle about it and sung the song "Oats and Beans". The gifts were later given to the children in the name of Santa Claus.

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**North America**  
First published image of a Christmas tree, frontispiece to Hermann Bokum's 1836 *The Stranger's Gift*

The tradition was introduced to North America in the winter of 1781 by Hessian soldiers stationed in the Province of Québec (1763–1791) to garrison the colony against American attack. General Friedrich Adolf Riedesel and his wife, the Baroness von Riedesel, held a Christmas party for the officers at Sorel, Quebec, delighting their guests with a fir tree decorated with candles and fruits.



The Christmas tree became very common in the United States of America in the early nineteenth century. The first image of a Christmas tree was published in 1836 as the frontispiece to *The Stranger's Gift* by Hermann Bokum. The first mention of the Christmas tree in American literature was in a story in the 1836 edition of *The Token and Atlantic Souvenir*, titled "New Year's Day", by Catherine Maria Sedgwick, where she tells the story of a German maid decorating her mistress's tree. Al-

so, a woodcut of the British Royal family with their Christmas tree at Windsor Castle, initially published in *The Illustrated London News* December 1848, was copied in the United States at Christmas 1850, in *Godey's Lady's Book*. Godey's copied it exactly, except for the removal of the Queen's tiara and Prince Albert's moustache, to remake the engraving into an American scene. The republished Godey's image became the first widely circulated picture of a decorated evergreen Christmas tree in America. Art historian Karal Ann Marling called Prince Albert and Queen Victoria, shorn of their royal trappings, "the first influential American Christmas tree". Folk-culture historian Alfred Lewis Shoemaker states, "In all of America there was no more important medium in spreading the Christmas tree in the decade 1850–60 than Godey's *Lady's Book*". The image was reprinted in 1860, and by the 1870s, putting up a Christmas tree had become even more common in America.

Several cities in the United States with German connections lay claim to that country's first Christmas tree: Windsor Locks, Connecticut, claims that a Hessian soldier put up a Christmas tree in 1777 while imprisoned at the Noden-Reed House, while the "First Christmas Tree in America" is also



claimed by Easton, Pennsylvania, where German settlers purportedly erected a Christmas tree in 1816. In his diary, Matthew Zahm of Lancaster, Pennsylvania, recorded the use of a Christmas tree in 1821, leading Lancaster to also lay claim to the first Christmas tree in America. Other accounts credit Charles Follen, a German immigrant to Boston, for being the first to introduce to America the custom of decorating a Christmas tree. August Imgard, a German immigrant living in Wooster, Ohio, is said to be the first to popularize the practice of decorating a tree with candy canes. In 1847, Imgard cut a blue spruce tree from a woods outside town, had the Wooster village tinsmith construct a star, and placed the tree in his house, decorating it with paper ornaments, gilded nuts and Kuchen. German immigrant Charles Minnigerode accepted a position as a professor of humanities at the College of William & Mary in Williamsburg, Virginia, in 1842, where he taught Latin and Greek. Entering into the social life of the Virginia Tidewater, Minnigerode introduced the German custom of decorating an evergreen tree at Christmas at the home of law professor St. George Tucker, thereby becoming another of many influences that prompted Americans to adopt the practice at about that time. An 1853 article on Christmas customs in Pennsylvania defines them as mostly "German in origin", including the Christmas tree, which is "planted in a flower pot filled with earth, and its branches are covered with presents, chiefly of confectionary, for the younger members of the family." The article distinguishes between customs in different states however, claiming that in New England generally "Christmas is not much celebrated", whereas in Pennsylvania and New York it is.

When Edward H. Johnson was vice president of the Edison Electric Light Company, a predecessor of Con Edison, he created the first known electrically illuminated Christmas tree at his home in New York City in 1882. Johnson became the "Father of Electric Christmas Tree Lights".

The lyrics sung in the United States to the German tune O Tannenbaum begin "O Christmas tree ...", giving rise to the mistaken idea that the German word Tannenbaum (fir tree) means "Christmas tree", the German word for which is instead Weihnachtsbaum.

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Eggnog (/ˈɛɡnɒɡ/), historically also known as a milk punch or a holiday sludge when alcoholic beverages are added, is a rich, chilled, sweetened, dairy-based beverage. It is traditionally made with milk, cream, sugar, whipped egg whites, and egg yolks (which gives it a frothy texture, and its name). Distilled spirits such as brandy, rum, whisky or bourbon are often a key ingredient.

Throughout Canada and the United States, eggnog is traditionally consumed over the Christmas season, from late October until the end of the holiday season. A variety called Ponche Crema has been made and consumed in Venezuela and Trinidad since the 1900s, also as part of the Christmas season. During that time, commercially prepared eggnog is sold in grocery stores in these countries.

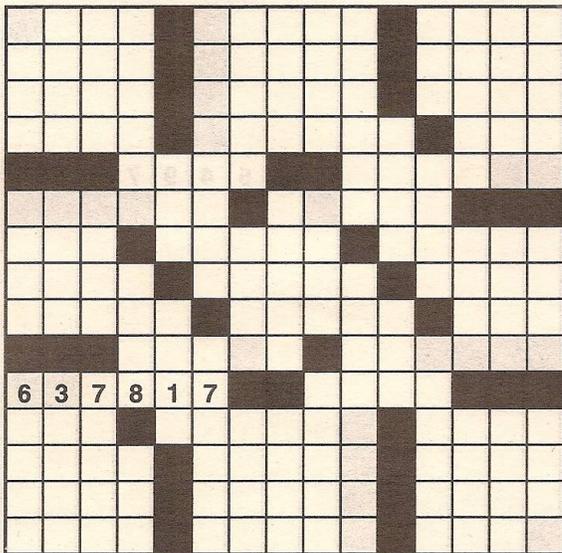
Eggnog is also homemade using milk, eggs, sugar, and flavorings, and served with cinnamon or nutmeg. While eggnog is often served chilled, in some cases it is warmed, particularly on cold days (similar to the way mulled wine is served warm). Eggnog or eggnog flavoring may also be used in other drinks, such as coffee (e.g. an "eggnog latte" espresso drink) and tea, or to dessert foods such as egg-custard puddings.

The Modern Bartender's Guide from 1878 lists many variant names for the drink. It distinguishes "plain eggnog", "egg milk punch", and "milk punch" from one another. It also includes variants such as "Baltimore eggnog", "General Jackson eggnog", "Imperial eggnog", two types of "sherry cobbler eggnog", as well as "sherry cobbler with egg", "mulled claret with egg", "egg sour", and



# NUMBER-820

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010	1113	5015	8959	42902
090	1251	5552	9716	46659
411	1340	5694	9792	53375
901	1484	5900	9814	60130
952	1652	6374	9870	60885
954	1689	6511		63442
981	2078	6533	5 DIGITS	64913
996	2383	6628	01109	66825
	2551	7950	03784	70429
4 DIGITS	2921	8325	08782	75345
0303	3012	8468	22571	75585
0618	3366	8505	25013	78882
0839	3707	8649	25835	82111
0956	3901	8768	39636	90413



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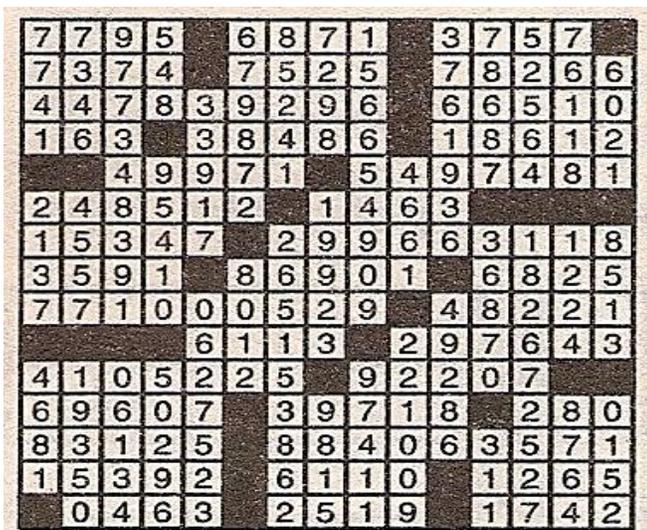
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- 914575

8 DIGITS

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Answer on page 11.

# NUMBER-819



"Saratoga egg lemonade" (also called "sea breeze").

## History

### Etymology and origins

The origins, etymology, and the ingredients used to make original eggnog drinks are debated. According to the Oxford English Dictionary, nog was "a kind of strong beer brewed in East Anglia". The first known use of the word "nog" was in 1693. Alternatively, nog may stem from noggin, a Middle English term for a small, carved wooden mug used to serve alcohol. However, the British drink was also called an Egg Flip, from the practice of "flipping" (rapidly pouring) the mixture between two pitchers to mix it. One dictionary lists the word "eggnog" as being an Americanism invented in 1765-75.

Babson College professor Frederick Douglass Opie "wrote that the term is a combination of two colonial slang words—rum was referred to as grog and bartenders served it in small wooden mugs called noggins. The drink first became known as egg-n-grog and later as eggnog." Ben Zimmer, executive editor for Vocabulary.com, disputes the "egg-n-grog" theory as lacking proof; Zimmer states that the term "nog" may be related to the "Scottish term nugg or nugged ale, meaning "ale warmed with a hot poker."

The Online Etymology Dictionary states that the term "eggnog" is an American term introduced in 1775, consisting of the words "egg" and "nog", with "nog" meaning "strong ale". The first example of the term "eggnog" was in 1775, when Maryland clergyman and philologist Jonathan Boucher wrote a poem about the drink which was not published until 30 years after his death: "Fog-drams i' th' morn, or (better still) egg-nogg, / At night hot-suppings, and at mid-day, grogg, / My palate can regale". The first printed use of the term appeared in the New-Jersey Journal of March 26, 1788, which referred to a young man drinking a glass of eggnog. An 1869 dictionary entry for "eggnog" defines it as a mixture of wine, spirits, eggs and sugar; there is no mention of dairy products.

### A 1661 posset pot from England

"While culinary historians debate its exact lineage, most agree eggnog originated from the early medieval" British drink called posset, which was made with hot milk that was curdled with wine or ale and flavored with spices. In the Middle Ages, posset was used as a cold and flu remedy. Posset was popular from medieval times to the 19th century.





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Eggs were added to some posset recipes; according to Time magazine, by the "13th century, monks were known to drink a posset with eggs and figs." A 17th century recipe for "My Lord of Carlisle's Sack-Posset" uses a heated mixture of cream, whole cinnamon, mace, nutmeg, eighteen egg yolks, eight egg whites, and one pint of Sack wine (a fortified white wine related to sherry). At the end, sugar, ambergris and animal musk are stirred in. Posset was traditionally served in two-handled pots. The aristocracy had costly posset pots made from silver.

Eggnog is not the only mixed, sweetened alcohol drink associated with the winter

season. Mulled wine or wassail is a drink made by Ancient Greeks and Romans with sweetened, spiced wine. When the drink spread to Britain, the locals switched to the more widely available alcohol, hard cider, to make their mulled beverages. During the Victorian era, Britons drank puri, "a heady mixture of gin, warm beer, sugar, bitter herbs, and spices". In the Colonial era in America, the drink was transformed into an "ale-and-rum-based flip" warmed with a hot poker.

### **Development**

Alcoholic drinks were originally served in wooden cups called "noggins".

In Britain, the drink was originally popular among the aristocracy. "Milk, eggs, and sherry were foods of the wealthy, so eggnog was often used in toasts to prosperity and good health." Those who could afford milk and eggs and costly spirits mixed the eggnog with brandy, Madeira wine or sherry to make a drink similar to modern alcoholic eggnog.

The drink crossed the Atlantic to the British colonies during the 18th century. Since brandy and wine were heavily taxed, rum from the Triangular Trade with the Caribbean was a cost-effective substitute. The inexpensive liquor, coupled with plentiful farm and dairy products available to colonists, helped the drink become very popular in America. When the supply of rum to the newly founded United States was reduced as a consequence of the American Revolutionary War, Americans turned to domestic whiskey, and eventually bourbon in particular, as a substitute. In places in the American colonies where even bourbon was too expensive, homemade moonshine spirits were added to eggnog. Eggnog "became tied to the holidays" when it was adopted in the United States in the 1700s. Eggnog "seems to have been popular on both sides of the Atlantic" in the 18th century.

### **A hot Tom & Jerry cocktail**

Records show that the first US president, George Washington, "served an eggnog-like drink to visitors" which included "rye whiskey, rum, and sherry." The President's recipe called for a variety of alcoholic beverages along with the dairy and egg ingredients: "One quart cream, one quart milk, one dozen tablespoons sugar, one pint brandy, 1/2 pint rye whiskey, 1/2 pint Jamaica rum, and 1/4 pint sherry." The recipe instructs cooks to "mix the liquor first, then separate yolks and whites of eggs, add sugar to beaten yolks,

**mix well. Add milk and cream, slowly beating. Beat whites of eggs until stiff and fold slowly into mixture. Let set in cool place for several days. Taste frequently."**

**"Tom and Jerry is a form of hot eggnog cocktail that was once popular." The Tom and Jerry was invented by British journalist Pierce Egan in the 1820s, using brandy and rum added to eggnog and served hot, usually in a mug or a bowl. It is a traditional Christmas-time cocktail in the United States.**

**Isaac Weld, Junior, in his book Travels Through the States of North America and the Provinces of Upper and Lower Canada, during the years 1795, 1796, and 1797 (published in 1800) wrote: "The American travelers, before they pursued their journey, took a hearty draught each, according to custom, of eggnog, a mixture composed of new milk, eggs, rum, and sugar, beat up together". In a similar way to how posset was drunk as a cold remedy in the Medieval era, there is evidence that eggnog was also used as a medical treatment. An 1892 scientific journal article proposes the use of eggnog to treat "grippe", commonly known as the "flu", along with ammonium chloride to treat the cough and quinine to cure the illness.**

**In the American South, eggnog is made with bourbon. Eggnog is called "coquito" in Puerto Rico, where rum and fresh coconut juice or coconut milk are used in its preparation. Mexican eggnog, also known as "rompope", was developed in Santa Clara. It differs from regular eggnog in its use of Mexican cinnamon and rum or grain alcohol. In Peru, eggnog is called "biblia con pisco", and it is made with a Peruvian pomace brandy called pisco. German eggnog, called "biersuppe", is made with beer. "Eierpunsch" is a German version of eggnog made with white wine, eggs, sugar, cloves, tea, lemon or lime juice and cinnamon. Another recipe dating from 1904 calls for eggs, lemon juice, sugar, white wine, water and rum. In Iceland, eggnog "is served hot as a dessert."**

**Homemade**

**Traditional homemade eggnog is made of milk or cream, sugar, raw eggs, one or more alcoholic spirits, and spices, often vanilla or nutmeg and in some recipes, cloves. Some recipes call for the eggs to be separated so that the egg whites can be whipped until they are thick; this gives the drink a frothy texture. American food show presenter Alton Brown points out that based on its ingredients, eggnog is "almost identical to ice**

**WORD 809**

**ACROSS**

- 1. Compass dir.
- 4. Siblings, for short
- 8. Very (Fr.)
- 12. Golf sensation Michelle
- 13. Enjoy
- 14. Marsh grass
- 15. Bomb-expert agcy.
- 16. Land measurement
- 17. Feels icky
- 18. Paul Newman role (2 wds.)
- 21. "\_\_\_ Lay Dying" (2 wds.)
- 22. Not safe
- 23. Car rental company
- 26. Nile's continent (abbr.)
- 27. Behave or print preceder
- 30. Certain Navy positions (2 wds.)
- 34. Wide shoe width
- 35. Wagerer's home away from home (abbr.)
- 36. Large amount
- 37. Win \_\_\_ landslide (2 wds.)
- 38. South Bend's state (abbr.)
- 40. Aunt on "Sabrina" (2 wds.)
- 46. Sandwich shop
- 47. Chew
- 48. Ph.D or B.A.
- 49. Gen. Robert \_\_\_ (2 wds.)
- 50. "\_\_\_ keep"
- 51. Sock end
- 52. Landon and others
- 53. Treaty associate
- 54. DVD player's predecessor
- 8. Distinguishing quality
- 9. Actress Beryl
- 10. Wriggling
- 11. '60s radical gp.
- 19. Play's players
- 20. Katie Holmes's daughter
- 23. Large primate
- 24. Victory signal
- 25. Adherent (suffix)
- 26. Andrews, for one (abbr.)
- 27. "Tell \_\_\_ story" (2 wds.)
- 28. Treasury dept. bureau
- 29. Draft org.
- 31. Walking-the-dog tool
- 32. Earache
- 33. Nav. VIP
- 37. Some cheeses
- 38. Taken together (2 wds.)
- 39. Just recently
- 40. Jail room
- 41. Hebrew letter
- 42. Worldwide (abbr.)
- 43. 21st-century electronics advance (abbr.)
- 44. Job anti-discrimination gp.
- 45. Ripening factor
- 46. Narc's org.

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**WORD 808**

L	A	M	A		T	E	D		G	U	M	P
A	L	U	M		E	M	I		A	S	E	A
I	L	S	A		A	U	T	U	M	N	A	L
R	A	I	N	E	R		K	N	E	A	D	S
		C	A	T	O		A	I	T			
L	U	M		E	F	T		S	E	D	G	E
S	N	A	P		F	I	N		S	E	M	S
D	O	N	E	E		M	E	N		F	A	Q
		D	A	B		M	O	L	E			
A	I	R	D	R	Y		E	V	E	N	T	S
C	O	O	L	N	E	S	S		I	D	I	O
E	T	R	E		A	S	I		C	E	L	T
S	A	Y	S		R	A	S		A	R	T	S





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cream. It is technically just a stirred custard made of milk and egg". Homemade recipes may use vanilla ice cream blended into the beverage, particularly when the goal is to create a chilled drink. Some recipes call for condensed milk or evaporated milk in addition to milk and cream. Acidophilus milk, a fermented milk product, has been used to make eggnog. While some recipes call for un-whipped heavy cream, in some recipes, whipped cream is added to the mixture, which gives it a frothier texture. Various sweeteners are used, such as white sugar, brown sugar and maple syrup.

There are variations in ingredients in different recipes. Traditional eggnog has a significant fat content, due to the use of cream, and a high sugar content. Ingredients vary significantly between different recipes. Alcohol used in different national and regional versions of eggnog include brandy, cognac, bourbon, whiskey, sherry, rum and grain alcohol. Canadian chef Heidi Fink states that one of the reasons people are making less homemade eggnog is that the beverage is expensive to make, due to its use of substantial quantities of cream, eggs, and spirits. Concerns about the safety of raw eggs may

be another reason for the decline in homemade eggnog making.

**Commercially prepared**  
Modern commercial eggnog manufacturers add gelatin and other thickeners, a cost-savings measure that enables manufacturers to produce a thick beverage while using less egg and cream. "Commercial eggnog tends to contain less eggs than homemade nog". In the US, FDA regulations only require that 1.0 percent of a product's final weight be made up of egg yolk solids for it to bear the eggnog name. Under current U.S. law, commercial products sold as eggnog are permitted to contain milk, sugar, modified milk ingredients, glucose-fructose, water, carrageenan, guar gum, natural and artificial flavorings, spices, monoglycerides, and colorings. In Canada, the National Dairy Code defines eggnog as: "food made from milk and cream containing milk and cream which has been flavored and sweetened. The food shall contain not less than 3.25 per cent milk fat and not less than 23 per cent total solids." In Canada, if a commercial product does not contain eggs, it cannot be called "eggnog".



Ready-made eggnog versions are seasonally available with different spirits, or without alcohol, to be drunk as bought or used as "mixes" with all the ingredients except the liquor, to be added as desired. While eggnog is mostly available from American Thanksgiving through to Christmas, in some regions a marshmallow-flavored version is sold at Easter. In the 2000s, low-fat and sugar-free commercial versions are available using sugar substitutes and skimmed or low fat milk.

The Dutch liqueur advocaat, with around 20% alcohol, and German Eierlikör, are essentially an eggnog, although the former only tends to have a similar consistency to eggnog in export markets. In the Netherlands, advocaat is normally available as a thick and creamy confection which is either consumed as is or used as a cream for various desserts.

### Non-dairy and vegan versions

"Silk Nog," a commercial soy milk eggnog  
Some North American manufacturers offer soy-, almond-, rice- or coconut milk-based alternatives for vegans and those with dairy allergies, lactose intolerance or other dietary restrictions. The history of non-dairy eggnogs goes back to 1899 when Almeda Lambert, in her Guide for Nut Cookery, gave a recipe for "Eggnog" made using coconut cream, eggs, and sugar. In 1973, Eunice Farmilant, in The Natural Foods Sweet-Tooth Cookbook, gave a more modern non-dairy eggnog recipe.

In 1981, Grain Country of Los Angeles, California, introduced Grain Nog, the earliest non-dairy and vegan eggnog. Vegan means that a food contains no animal products, including milk or eggs. Based on amazake (a traditional Japanese fermented rice beverage) and containing no eggs, Grain Nog was available in plain, strawberry, and carob flavors. Also in 1981, Redwood Valley Soyfoods Unlimited (California) introduced "Soynog", the earliest soy-based non-dairy and vegan eggnog based on soy milk and tofu (added for thickness). It was renamed Lite Nog in 1982 and Tofu Nog in 1985.

### Serving and presentation

Whether homemade or commercial eggnog is being served, toppings may be added, such as grated nutmeg or ground cinnamon, whipped cream, a cinnamon stick, chocolate shavings or a vanilla pod. Eggnog can be served in glasses, mugs or stemmed brandy snifters. Eggnog may be served to guests already poured into a glass or other container, or it may be served in a punch bowl, so that



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guests can serve themselves. Both homemade and commercial eggnogs are made in alcohol-free versions and recipes in which alcoholic beverages, generally brown, aged spirits such as bourbon, brandy or rum are added during preparation or directly to the cup after the nog is poured. For example, for rum, some recipes specify dark rum or spiced rum, for extra flavor. A few recipes suggest Baileys Irish Cream liqueur, apple brandy or even Guinness stout as the alcohol.

### Use as flavoring

The distinctive spices that give eggnog its characteristic taste, including cinnamon, nutmeg, and vanilla, are used to create eggnog-flavored foods and beverages. Eggnog-flavored foods include eggnog ice cream, pie, cupcakes, rum cake, cookies, biscotti, pancake syrup, bread pudding, French toast and waffles. Eggnog-flavored beverages include eggnog lattes (developed by Starbucks in the mid-1980s), eggnog-flavored coffee and tea, some craft beers (e.g., eggnog stout) and eggnog milkshakes.

### Health and safety

#### Raw eggs

Most homemade eggnog recipes have historically included raw eggs. While the alcohol





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*Please note: As we continue to grow and strive to provide the best customer experience possible, we will no longer be serving breakfast as of Monday, Nov. 29, 2021. Our lunch service will begin at 11AM*

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Dec. 25 -Christmas Day CLOSED

Dec. 31-New years Eve Party



added to many homemade eggnogs is a bactericide, eggnog freshly made from raw eggs that are infected with salmonella and not heated can cause food poisoning. A very small percentage of raw eggs are infected with salmonella. In 1981 most of the residents and staff of a nursing home in the U.S. became ill with salmonellosis, and four died. The cause was almost certainly an eggnog made on the spur of the moment, with some cases caused in a secondary outbreak caused by food being handled later by people with contaminated hands. A later publication of the U.S. Food and Drug Administration (FDA) stated that the alcohol in eggnog is not sufficient to sterilize contaminated eggs. Using commercial pasteurized eggs or heating the milk-egg mixture sufficiently can make the drink safe; one recipe calls for heating the mixture gently, without boiling, until it thickens enough to "coat the back of a spoon."

However, aged alcoholic eggnog becomes sterilized even if made with contaminated eggs. Aging alcoholic eggnog—sometimes for as long as a year—has been said to improve its flavor significantly, and also destroys pathogens. The Rockefeller University Laboratory of Bacterial Pathogenesis and Immunology carried out an experiment in 2010 where salmonella was added to a strong eggnog which was refrigerated and stored; the beverage still had dangerous levels of salmonella a week later, but it was all gone within three weeks. A concentration of at least 20% of alcohol (about the same amounts of alcoholic spirits and milk or cream), and refrigeration are recommended for safety.

For concerns about the safety of selling products made from raw eggs and milk, the U.S. FDA has changed or altered the definition of eggnog a number of times towards artificial replacements for the large number of eggs traditionally used. FDA regulations (as of January 2015) require eggnog to contain at least 1% egg yolk solids and at least 8.25% milk solids. Some recipes for homemade eggnog call for egg yolks to be cooked with milk into a custard to avoid potential hazards from raw eggs.

### Alcohol content

TIME magazine states that individuals should be aware of the alcohol content of eggnog, from a responsible drinking perspective. When people make homemade alcoholic eggnog, or when they add spirits to commercially prepared eggnog, in some cases, the drink has a very high alcohol content; one columnist states that in his family Christmas tradition, "it's not eggnog unless you can set fire to it", due to high alcohol percentage. Jazz composer Charles Mingus had an eggnog recipe that contained enough alco-

hol, including 151 proof rum, to "put down an elephant".

There is a long history of heavily alcohol-spiked eggnog. An 1894 book by a North Carolina traveler describes using "half gallon of brandy for an eggnog". CNN states that some 19th century American eggnog recipes called for significant amounts of alcohol; one recipe "calls for three dozen eggs, half a gallon of domestic brandy, and another half-pint of French brandy." The high alcohol content of traditional "eggnog inevitably led to problems. In 19th-century Baltimore, it was a custom for young men of the town to go from house to house on New Year's Day, toasting their hosts in eggnog along the way. The challenge: to finish one's rounds still standing."

In 2015, controversy arose over a Bloomingdale's advertisement which referred to adding alcohol to eggnog. The ad depicted a man and a woman, with the woman looking away from the man, and it was captioned "Spike your best friend's eggnog when they're not looking". After being widely criticized on social media websites such as Twitter as seemingly endorsing date rape and alcohol-facilitated sexual assault, Bloomingdale's responded with an apology: "In reflection of recent feedback, the copy we used in our recent catalog was inappropriate and in poor taste. Bloomingdale's sincerely apologizes for this error in judgment."

The most notable case of alcohol problems associated with the drink was the Eggnog Riot at the United States Military Academy in West Point, New York, on 23–25 December 1826. Alcohol possession at the academy was prohibited, along with drunkenness and intoxication, both of which could lead to expulsion. By 1826, concern had been raised that drinking was starting to get out of hand among the 260 cadets at the academy. The cadets were informed that, due to the alcohol prohibition on the site, their Christmas eggnog would be alcohol-free, prompting the decision by cadets to smuggle liquor into the academy. Gallons of whiskey were smuggled into the barracks to make eggnog for a Christmas Day party. This led to "a drunken free-for-all. Windows, furniture, and crockery were smashed; banisters were torn from walls, fights broke out. One eggnog-addled cadet tried, but failed, to shoot his commanding officer." The incident resulted in the court-martialing of twenty cadets and one enlisted soldier. Neither the young Jefferson Davis nor

## Sudoku 811

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



## Sudoku 810

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



### Flag Display Days

Feb.	President Day	3rd Monday
May	V.E. Day	May 8th
May	Armed Forces Day	3rd Saturday
May	Memorial Day	Last Monday
May	Memorial Day	May 30th (Memorial Service at Cemetery)
June	Flag Day	June 14th
July	Independence Day	July 4th
Sept.	Labor Day	1st Monday
Sept.	V.J. Day	Sept. 2 (Formal Surrender)
Sept.	POW-MIA Day	3rd Friday
Nov.	Veterans Day	Nov. 11th
Dec.	Pearl Harbor Day	Dec. 7th



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Relax                  Restore                  Rejuvenate

M

**Robert E. Lee, who were in attendance, was found guilty of any offences or expelled.**

### Nutritional aspects

**According to the USDA, a one cup (250 ml) serving of eggnog contains 343 kilocalories (1,440 kilojoules) (17% of a typical person's daily value of food energy); 34.4 grams of carbohydrates (11% of DV), including 21.4 grams of sugar; 19 grams of fat (29% of DV); and 9.7 grams of protein (19% of DV). TIME magazine's Tristan Stephenson states that eggnog's "alcohol and sugar provide energy, eggs supply protein, and the fat from the milk or cream gives the wintertime drinker the necessary "layers" to deal with the frost." TIME magazine also states that with its cream,**

**eggs and sugar ingredients, "eggnog can pack in upwards of 400 kilocalories; 1700 kJ per cup." CNN states that a "...relatively small four-ounce [120 mL] cup of store-bought eggnog boasts a whopping 170 kilocalories [710 kilojoules] (half of them from fat), nearly 10 grams of fat, and over 70 mg of cholesterol..., which is around a quarter of your recommended daily intake of cholesterol." National Geographic writer Rebecca Rupp states that with eggnog's saturated fat, cholesterol, liquor and high calorie count, "...here's no way this stuff is good for us." Esquire states that "eggnog is irredeemable from a nutritional standpoint. Period. The pre-packaged stuff is mostly made from high-fructose corn syrup, dairy fat, and a bunch of unlovable additives" and it recommends a "two-drink maximum" for health reasons.**

### Reception and consumption

**Neilson, a Canadian brand of prepared eggnog, labelled using the French term for the drink "Lait de poule" (literally "Hen's milk"). Eggnog has a polarized reception from food critics, chefs and consumers; Esquire states that "there doesn't seem to be a middle ground on eggnog. You either love it or hate it". While some are enthusiastic advocates of the beverage, others are critical of its taste or consistency. The CBC states that the "ancient drink can be quite divisive." The Guardian writer Andrew Shanahan described eggnog in a critical manner in 2006: "People rarely get it right, but even if you do it still tastes horrible. The smell is like an omelet and the consistency defies belief. It lurches around the glass like partially-sentient sludge."**

**TIME magazine's Tristan Stephenson states that eggnog is popular because it "ticks every single one of the guilt/pleasure boxes, on account of being little more than fat, sugar, and alcohol", which makes it "so ludicrously delicious", a sort of "alcoholic custard". The New Yorker writer Carmen Maria Machado described an anti-eggnog article in the Times as a "buzzkill" for providing the drink's calorie count; Machado argues that "eggnog's decadence should not be considered sinful; indeed, it is one of those foods whose low-fat variations I believe to be a kind of crime."**

**Canadian chef Heidi Fink, from Victoria, praises homemade nog but criticizes the "slimy" "glop you can buy in supermarkets". Chowhound criticized Trader Joe's chocolate-flavored eggnog, calling it "ghastly". The New York Daily News argued against the use of eggnog flavoring (and other flavors, like**





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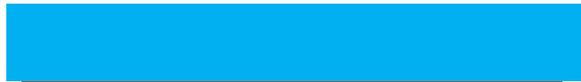
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Douglas J. Campbell, M.D.



Ryan Beau Bradley, PA-C





District 2 Gila County Supervisor  
Tim R Humphrey

**Tonto Basin Community Meeting,**  
**Jan. 4, 2022 at 5 PM,**  
**Tonto Basin Chamber**  
**State Route 188 & Rattlesnake,**  
**Tonto Basin,**

Updates, information, and upcoming events  
will be discussed at this meeting.

For more information call:  
District 2 Supervisor Tim R. Humphrey  
(928) 425-3231 or toll free 800-304-4452

**Gila County Redistricting Public Meeting Dec. 15 In Tonto Basin**

During December residents in communities across Gila County are invited to local meetings with members of the Gila County Redistricting Advisory Committee, to learn about the process, and have questions answered. A public meeting will be held Dec. 15, Wednesday, in the Tonto Basin Chamber of Commerce building at 2:00 p.m. Committee members will discuss the process, explain how Gila County's redistricting differs from the statewide process – and will demonstrate the online line mapping tool, and answer questions. Questions regarding redistricting? please email [redistricting@gilacountyaz.gov](mailto:redistricting@gilacountyaz.gov)

blueberry), in coffee, calling the results "Franken-coffee".

Consumption in the United States in 2019 was 53.5 million bottles purchased and Americans spent \$185 million on eggnog. The consumption of eggnog was down 42 percent since 1969.

The drink is more popular in the United States in the 2000s than the United Kingdom, despite the fact that it was developed in Britain and then transplanted to the American colonies in the 1700s. As of 2014, Canadians are drinking less store-bought eggnog. They drank 5.3 million liters of commercial eggnog in 2014's Christmas period; this is less than in 1994, when they drank eight million liters. Some of the possible reasons for the decline in Canadian eggnog consumption could be concerns about raw eggs (for homemade eggnog) and health concerns, regarding the fat and sugar content of the drink.



**COME ONE, COME ALL!!!**  
**Electric Light Parade Dec. 18,**  
**2021**  
**Participants gather at Tonto Basin**  
**Motor Works between 5:30 and**  
**6:00 pm**  
**Parade starts about 6:30 pm and**  
**will go to the school**  
**Observers line Old SR 188**



**SET OF 4**  
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# Tonto Basin Kiwanis Game Day!

**Saturday Dec. 18<sup>th</sup>**  
**1 - 4 pm**

**At the Community Center**

**Special Craft!**  
**Make a Christmas**  
**Ornament**



**Play cards, darts, corn hole,**  
**Uno, Apples to Apples or**  
**bring your favorite!**  
**Bring your neighbors and**  
**friends!**

**ON THE 12<sup>TH</sup> DAY OF CHRISTMAS**  
**MY GOVERNOR GAVE TO ME:**  
 12 AGENCIES LEAVING  
 11 DEPARTMENT HEADS LEAVING  
 10 HOUSE REPUBLICANS FIGHTING  
 9 KINDERGARTEN CLASSES NAPPING  
 8 CLOCKS A-CHANGING  
 7 COLLEGE PRESIDENTS BEAMING  
 6 DEMOCRATS FUMING  
 5 GOLDEN DEALS  
 4 SMOKERS TAXED  
 3 SUPPORTERS LEFT  
 2 TERMS IN DOUBT  
**AND A TOLL ROAD THROUGH**  
**THE COUNTRY**



**It's really nice of you to make me**  
**a sign, but who spell checked it?!**

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**448 N Day Place:** The perfect hideaway! This newly remodeled 1984 24x48 High Chaparral man. home located on the west side of Tonto Creek features a split floorplan, a 3 year old metal roof, front covered Trex Deck and back covered deck with a mountain view! Many updates—call for details! 12x36 covered parking and a private well. **\$185,000 MLS#85445**



**PENDING-297 S Wade Schandley:** This 2008 custom Fleetwood home features 1620 sq. ft., 3 bedrooms, 2 baths, custom kitchen cabinets, island breakfast bar, walk-in pantry, split floor plan with walk-in closets in each bedroom. Detached oversized garage (needs work) w/bathroom. Private well & storage tank. Views of Four Peaks and surrounding mountains. Property borders open ranch land, horses OK. **\$210,000 MLS#85089**



**140 Hohokam Lane:** This well kept 2007 Fleetwood 26x48 Manufactured Home features 3 bedroom and 2 bathrooms, Large garage, RV hookup and plenty of room on the .58 acres to park all of your toys. Beautiful fruit trees (2 peach, pomegranate, fig., plum, and apricot) The 360 degree views show all the surrounding mountains. Only 7 miles from Roosevelt Lake there is plenty to do all year around. **\$300,000 MLS#85699**



**650 Tonto Creek Trail:** Perfect fisherman's hideaway. Cool coated roof done in 2018 for double insulation and heating/cooling. Evaporative cooling only but set up for the installation of AC, stove can be electric or propane, maple laminate flooring throughout the home, plumbing and wiring replaced 2006, back half of the garage is set up to raise chickens for sale of eggs which can be removed for additional parking, home furnishings included. **\$130,000 MLS#85050**

### ACREAGE

**57P-57Q N Riverview Lane:** This 1.33 acre parcel features 1/14 share in a co-op well with 2 water spickets, electric conduit installed for power, panoramic views, zoned GU for RV, Manufactured home, or site built home. Near Roosevelt Lake for great fishing and water sports, and at the base of the Sierra Ancha Wilderness area and the Mazatzal Mountains to the west for great UTV riding. **\$90,000 MLS#84890**

**57R N Riverview Lane:** This 1/2 Acre features panoramic views of the Sierra Ancha wilderness area to the east, the Mazatzal mountains to the west, and Four Peaks to the south. Just 5 miles south to the Indian Point boat ramp at Roosevelt Lake for great fishing and water sports. You can take your ATV right from this lot to many forest service roads. **\$40,000 MLS#84925**

**PENDING-94B W Canyon Ridge Drive:** Nestled on the outskirts of Ridge Canyon this beautiful level 1 acre lot is reserved for site built homes only (site built home with 1500 sq ft minimum and matching garage.) Views of high desert and sounding mountains. Build your dream home here! Enjoy nearby Roosevelt Lake for great fishing and water sports. Don't miss a great opportunity for this beautiful lot. Electric and water to lot line. **\$65,000 MLS#85787**

*Information is deemed to be reliable, but is not guaranteed.*

**MEETINGS & EVENTS**

**Important Numbers for Tonto Basin, For Situation updates & Non-Emergency messaging, call the Gila County HOT-LINE**

**(928) 402-8888 or toll free 800-304-4452.**

**EMERGENCY MANAGEMENT:**

**emsdept@co.gila,az,us**

**Emergency: 9-1-1**

**Road Conditions: 5-1-1**

**CHAMBER OF COMMERCE** meet the 3rd Thursday of every month at 9:30 A.M. at the Chamber building. ( NO meetings June, July, or August.)

**www.tontobasinchamber.org**

**FORT RENO VFW POST 8807** meets 4th Saturday of the month 9 AM

**GILA COUNTY SUPERVISOR/COMMUNITY MTG FOR TONTO BASIN** The 1st Tuesday of the month at 5PM held at the Tonto Basin Chamber bldg

**SIERRA ANCHO LADY CARD PLAYERS:**

come join us to play/learn **CRAZY CANASTA** Wednesday 9AM-3PM at the Chamber of Commerce Building - Break for lunch @ 11:30AM



**PUNKIN CENTER BAR'S FLEA MARKET IS HELD** every other week on **SATURDAY** Stop by Punkin Center to sign up for your **"FREE"** Space.

**TONTO BASIN KIWANIS CLUB** Meetings are held at 9AM at our community center on Wednesdays .

**KIWANIS THRIFT STORE**

**928-479-2795**

**Hours: Thurs, Fri, Sat. 9AM-2PM**

**KIWANIS BINGO**

**Thursday open 5:30PM**

**Check-in 6:15 PM**

**Games begin 6:30**



**Kiwanis November Calendar**

**Nov. 6 Saturday – Highway Clean-up**  
Meet at 7 Am for coffee and donuts and get your equipment at the Kiwanis Community Center.

**Nov. 11 Thursday – Pancake Breakfast 7-10 am** Kiwanis Community Center

**Nov. 13 Saturday – Kiwanis 35th Anniversary OPEN HOUSE** Celebration and Game Day 10 am to 2pm at the Community Center. Come see what Kiwanis is all about and have some cake!

**Nov. 15 Monday – Volunteers from churches** will pick up food box donations for Thanksgiving food baskets.

**Planning for end of November**  
Set up Angel Tree at IGA  
Planning for Kids Shop Free in December.

**We are welcoming New Members and Volunteers!**

**Be a part of a great club!**  
Meetings on Wednesdays at 9:00 am in the Community Center.

**TONTO BASIN LIBRARY**

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**(928) 479-2210**

**ADOT EMAIL ADDRESS FOR TONTO BASIN**

**George Collaco gcollaco@azdot.gov**

**M. Bejarano mbejarano@azdot.gov**

**HAVE A GOOD WEEK**





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**LOTS-ACREAGE**

**RR115 W Buckshot Ln. Prime location, Double Corner Lot on HWY188 & Buckshot. .94 acre w/181 ft of HWY frontage. 1500 gallon septic 3/4' water meter, electric avail. \$199,000 MLS85807**

**RR Parcel # "C", "D" & "E" ROS #5361 S Ewing Trl 1.4 acres, Borders TNF. Power & water avail. \$94,900 ea, MLS85743-MLS85744-MLS85745**

**RR44247 N HWY 188 Sen Hardt HWY Close to Roosevelt Lake! One of a kind! 5.89 acre w/ septic, well & elect in. water company line at West Boundary \$229,000 MLS85727**

**RR54 W Ironwood Ln. View lot .23 acres. Ready for your Man'd or Site built 1036 sq ft min home. Country maintained paved road w/elec & water to lot line \$49,000/ MLS85515**

**PENDING-RR251 S Moose Point .56 acre w/ Panoramic Views of Picture Mnt. Four Peaks, & Mount Ord! All utilities including water & electric meter + NO Traffic. Septic installed. Storage bldg. Perfect for RV or ready to build/ manufactured home. \$86,900 MLS85440**

**REDUCED-RR71 W Saguaro Rd .44 acre, Build your home or manufactured home (1036 sq ft) Panoramic Views. Close to Roosevelt Lake & TNF. Paved county road & pvt dirt access. \$19,900 MLS85136**

**RR5Q W Raven Cliff. Take a look at this .70 ac parcel! Great Views! Build your lake house here! Water & Power to lot line. \$59,900 MLS84658**

**RR5N W Canyon Ridge Dr. Unique Mountaintop setting! Views from this private awesome home site! Borders TNF on South & West boundaries. Site built only. 1500 sq ft min & matching garage. \$229,000 MLS84204**

**REDUCED-RR188A N Pioneer Pass Secluded quiet 1.45 acre parcel w/septic in, concrete slab & power avail. Great for RV or Permanent Home. \$74,500 MLS82600**

**RR741 W Gila Monster Panoramic Views overlooking Tonto Creek, borders TNF to the North., 1.78 acres, septic installed, two elec meters & shared well, water line installed, graveled drive & partial wire fencing. \$189,900 MLS83870**

**RR62A W Walnut Way .50 Acre Great lot bordering TNF. Septic installed. \$69,900. MLS84967**

**RR83 S Moose Point one of a kind View! .96 ac Lot! RV okay! Elect & water at lot line \$69,900 MLS84190**

**MANUFACTURED-SITE BUILT HOMES**

**PENDING-RR165 W Elmer LN Great mountain Views! .29 ac 2020 1,120 sq ft 3bd/2ba MH. Totally remodeled, New kitchen w/stainless apl., stacking washer & dryer. New frame gar, 20X26 w/gar door opener, atchd 8X25 Awning/patio. Two new steel awnings & concrete patios on 3 sides. RV hook-up! \$255,000 MLS85874**

**PENDING RR500 W Packard Dr. Rural Living at its Best! Private Quiet 1 ac, borders TNF to west. Horses OK! 2012 Quality CAVCO MH 1,376 sq ft, 3bd/2ba front & rear patios, private well. 1,344 sq ft finished 4 car garage w/lots of cabinets & util sink + det storage shed \$325,000 MLS85868**

**REDUCED-RR159 N Rope RD 1370 sq ft Site Built home on 1 ac. 2bd/2ba. Totally Remodeled. W 528 sq ft attached garage. New kitchen w/ breakfast bar, tile flooring, all appl incld. Shared well. 3 RV spaces, steel carport, vinyl & wood fencing. Shed. A must see! \$395,000 MLS85738**

**PENDING-RR271 W Christopher Ln 2001 24x44 Fleetwood 1,056 sq ft 3bd/2ba MH. Lg tree on corner. Horse property! All appl incl'd. New metal roof & HVAC. Dbl carport, rear deck plus open patio w/privacy fencing. Nice cov'd front deck & util rm w/wall a/c, det office craft building w/wall a/c, RV parking! Must See! \$165,000 MLS85848**

**PENDING RR472 N Rocky Rd Views of surrounding mountains, this home borders TNF..23 ac 19999 2bd/2ba., 1,456 sq ft., 26X56 Fleetwood MH. Extra parking w/2concrete driveways. RV parking Steel carport, steel patio cover. Metal storage shed. Fenced back yard. \$239,000. MLS85803**

**PENDING-RR 434 S Ewing Trail 3.06 ac, 1,920 sq ft 3bd/4ba Fleetwood MH. Upgraded cabinets w/ Corian countertops. All appls, inc. Garden beds, Orchard Koi pond, greenhouse, fruit, nut 7 shade trees, rain water cistern sys. 1900 sq ft block gar. w/13 ft doors. 2 additional steel covered carports, 2 portable bldgs.,. Must see. \$399,500 MLS85186**

