



Daggett County Newsletter

Volume 11, Issue 12

December 2013

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Flaming Gorge Burbot Bash opening a success. Despite the cold, snowy weather, everyone was having fun and over \$7,000 was awarded.

See page 4 for opening results





Manila Elementary Christmas Program

Tuesday, Dec 17th

6:30 PM

Including a visit from Santa

MERRY CHRISTMAS EVERYONE! FROM FLAMING GORGE MARKET

Need that last minute gift for that hard to buy person? Look no more - 2014 Annual Recreation Pass, Fishing License and Wyoming Reciprocal for Flaming Gorge is just what they need! They all go on "sail" Dec. 2. Come in and we will fix you up, won't they be surprised!

Do you need a special gift for that woman in your life? How about a new purse! We just received a new shipment of purses and wallets! Come in and get one for that special someone, she will love it.

How about the man in your life that doesn't fish. Well we have the tools he needs to keep him fixing things around the house and shop.

If you absolutely don't know what they want - how about a gift certificate. We can make one out so you can give them a shopping spree of their own.

How about a sled or a toboggan to let the kids enjoy the winter wonderland.

Gloves, hats, hand warmers, scarves and socks will keep you warm this winter.

**Flaming Gorge Market for All Your Needs
Flaming Gorge Market & True Value**

75 E Hwy 43, Manila, UT
435-784-3582



Photo by Gretchen Northcott

Live Nativity at Rocky Ridge Outpost

Manila's own Live Nativity will be held again this year at **Rocky Ridge Outpost**. Join us on **December 13-14** from **6-8 PM** to feel the true meaning of Christmas. Ride on a wagon listening to sleigh bells and the story of the Nativity, while watching the Wiseman and Shepherds make their way to the stable. Admission is a can of non-perishable food which will be donated to the Manila Food Pantry. Goodies may also be purchased. **Anyone willing to be a part of the presentation can call Tameka Smith at 208-431-1600 or email at tamekaparish@gmail.com.**

Commissioner's Corner

The Commissioner's hope that everyone had a wonderful Thanksgiving and that it was filled with family and friends who will stay in your memory and hearts. The Holiday's can sometimes be a stressful time of year. It is important to remember what it is really all about and not get caught up in the Commercialism that is pushed on us. In most cases companionship and love are better gifts than anything you can buy.

The Burbot Bash kicked off on November 15th. For a first time event, the weather and the fact that the fishing was done out of boats and not on the ice, we thought the turn out was a success. Plenty of fish were taken out of the lake (682) that first weekend and all the participants were in good spirits despite the weather. Cash prizes were given out and 18 Norbest Turkey's were given away during the Sunday ceremony. The free Burbot that Browning's cooked up was a hit. We wish to thank all of the volunteers that helped this event come off so smoothly. Fishing for tagged fish will continue until the closing weekend of January 24th through the 26th. Teams can continue entering up until that closing weekend, so if you missed out on the first one you can still enter to win.

Joey Klein from the International Mountain Bicycling Association (IMBA) presented a Trails proposal to a large group on November 22nd. Brad Petersen came from the Governor's Office of Outdoor Recreation. Other interested parties were also involved, such as the Forest Service and Mark Wilson from Red Canyon Lodge. Mr. Klein did a wonderful job presenting a Concept design for the revision and expansion of our current trail system. The potential trail development zones include: Manila, Dowd Mountain, Browne Lake, Red Canyon, Bare Top Mountain and Dutch John. The trail project will be done in phases so that money can be raised as work progresses. This will be an exciting new recreation opportunity for our County and something that can also be enjoyed by our residents. It won't happen overnight, but will be well worth the time and energy that it will take.

The County is interested in starting a program for teens similar to Mercer House which operates in Wyoming. Our Victim's Advocate, Deb Bergmeier, had Sheila Williams outline the program to interested parties. The next step will be to partner with Northeastern Counseling to build a similar program. We are trying to arrange for a meeting in Manila during January to start this progress. Anyone who is interested in participating in the project should contact Deb Bergmeier (435-784-3244 x220) or Commissioner Perry (435-784-3218 x133).

Well, as was stated in the beginning paragraph, the Holiday's are upon us. Please be safe in your travels and we wish you a Merry Christmas and a Happy New Year.

Jerry Steglich

jsteglich@daggettcountry.org

(435)784-3218 x132

Karen Perry

kperry@daggettcountry.org

(435)784-3218 x133

Warren Blanchard

wblanchard@daggettcountry.org

(435)784-3218 x131

Links: Commission Agendas & Minutes: <http://www.daggettcountry.org/minutes>



Flaming Gorge Burbot Bash Opening Weekend Winning Teams



Team 109 - Team Bent Rod: Shane Hofstad ,Brent Cummings, Justin Lowder and Rodney Hofstad

Team 118 - Addictive Fishing: Ashley Bonser, Danny Frey, Daryl Meeks, and J.T. Price

Team 105 - Straight Line: Donald Gomez, Geoff Vine and Mike Trujillo

Team 102 - Team Tuna: Cass Timothy, Dustin Shiner, Johnnie Boylen, and Zack Boylen

Team 202 - Schofield: Jay Schofield, Scott Briggs, Shay Bernard and Wade Briggs

Team 117 - Misfits: Kenny Swenson, Scott Rose and Travis Hobbs

Team 212 - Bad Ass Burbot Bashers: Josh Pitts, Blake Arvidson, Mike Pitts, and Jeremy Smith

Final Burbot Bash Standings 11/15 - 11/17/2013

Most Burbot			
Quantity	Team No.	Team Name	Prize
188	109	Team Bent Rod	\$1,250.00
159	118	Addictive Fishing	\$900.00
79	105	Straight Line	\$600.00
49	102	Team Tuna	\$400.00
38	202	Schofield	\$300.00

Biggest Burbot			
Length	Team No.	Team Name	Prize
33"	118	Addictive Fishing	\$750.00
31.625"	105	Straight Line	\$600.00
31"	118	Addictive Fishing	\$500.00
30.25"	118	Addictive Fishing	\$400.00
30"	117	Misfits	\$300.00

Smallest Burbot				
Length	Weight	Team No.	Team Name	Prize
10"	.125 lbs	118	Addictive Fishing	\$300.00
10"	.1875 lbs	109	Team Bent Rod	\$250.00
10.5"		212	Badass Burbot Bas	\$200.00
10.625"		117	Misfits	\$125.00
10.75"		109	Team Bent Rod	\$50.00
Total Amount				\$6,925.00



JARVIE WINTER FEST

COME JOIN US FOR WINTER FUN

DECEMBER 7, 2013

10:00 TO 3:00PM

ENJOY CRAFTS, ENTERTAINMENT
AND A VISIT FROM SANTA

Browns Park Homemaker Bake Sale and Lunch
available for \$ 5.00/person

For more information call the Vernal BLM Office @ 435-781-4400
or the John Jarvie Historic Site @ 435-885-3307





I got my Mammogram, did you get yours?

What a wonderful opportunity to have the Mammogram come to Daggett County. The staff was so pleasant and the mobile unit offered privacy and comfort. The Manila Clinic wanted to thank all the women for supporting this program. If you weren't able to get an appointment this month, please get with the Manila Clinic as soon as possible to book an appointment because they are coming back in February.

**Winter RV Camping:
Starting 11-01-13**

The Flaming Gorge KOA will keep several RV Sites open for camping this winter. The office, restrooms and showers will be winterized and closed. There will be NO water in the campground. All RV Sites have 20/30/50 AMP service and sewer. Campers must fill their water tanks prior to arrival. Camping is by reservation and must be paid in advance. Please call 949-697-6151 (direct cell) or leave a message at 435-784-3184.

*Special rates available for
Burbot Bash participants!*



**Across from the Daggett County
Courthouse
Manila Clinic 435-784-3575**

The Staff at the Manila Medical Clinic thanks all of you for your patience with the billing system...We are getting it taken care of slowly...We still have flu shots available. We would like to wish all of you a very Merry, Merry, Healthy and Happy Christmas holiday season. Thank you again for all of your support..Sincerely

The Manila Medical Clinic Staff

PUBLIC HEARING

The Daggett County Commissioners will meet in a Public Hearing on December 10, 2013 at 10:00 a.m. They will discuss the 2013 budget opening, 2014 budget adoption, and adoption of an ordinance affixing the salaries of the elected officials and statutory officers of Daggett County for 2014.

The hearing will be held in the Daggett County Courthouse located at 95 North 100 West, Manila, Utah, 84046. The public is welcome to attend and will have the opportunity to be heard.

The tentative budget is available for inspection at the Daggett County Auditor's Office during regularly scheduled office hours at 95 North 100 West, Manila, Utah, 84046.

Notice To All Owners of Property Within the Limits of the Town of Manila

Article V, Section 526 of the revised zoning ordinance of the Town of Manila states that:

1. The most current IRC (International Residential Code regarding One- and Two-Family Dwellings) shall be applied to all residential construction projects.
2. Plans for any/all construction (residential, commercial, PUD or Cluster Subdivision) projects shall be submitted to the Secretary of the Manila Planning and Zoning Commission at the Manila Town Office.
3. The building inspector shall make a determination regarding the need for the submission of an application for a building permit to the Manila Planning and Zoning Commission based on the most current State of Utah or IRC.

Article VII, Section 701 of the revised ordinance states:

1. It shall be the right and duty of every citizen to participate and assist the officials of the Town of Manila in the enforcement of the regulations of this Ordinance.
2. The Planning and Zoning Commission shall report, in writing, to the Town of Manila, any real property or structure it knows, or believes, is in an alleged violation of this Ordinance.
3. Upon written notification of an alleged violation of this Ordinance, the Town of Manila, by law, shall:
 - A. Immediately commence action (s), or proceeding (s), and
 - B. Issue a notice to cease or remove the violation, and
 - C. Take any other action (s) necessary, and
 - D. Apply to the court (s) or jurisdiction to grant for the removal of the offending structure, or the discontinuance of the use in the violation of this Ordinance.

Article VII, Section 702 states that the penalty for any person who violates or fails to comply with, any regulation of this Ordinance shall:

- A. Be guilty of a misdemeanor, and
- B. Upon conviction, shall be punishable by:
 - i. A fine of \$1,000.00, or
 - ii. Imprisonment for a term not to exceed six (6) months, or
 - iii. Both

Upon conviction, every violator shall be deemed guilty of a separate offense for every day the violation is permitted to exist after the official notice from the Town of Manila has been given.



Frostbite and Hypothermia

Frostbite is damage to body tissue caused by that tissue being frozen. Frostbite causes a loss of feeling and a white or pale appearance in extremities, such as fingers, toes, ear lobes, or the tip of the nose. If symptoms are detected, get medical help immediately! If you must wait for help, slowly re-warm the affected areas. However, if the person is also showing signs of hypothermia, warm the body core before the extremities.

At a Wind Chill Temperature of minus 50F, frostbite will occur within 10 minutes! At minus 30F, frostbite will occur within 30 minutes!

The warning signs of hypothermia, low body temperature, are uncontrollable shivering, memory loss, disorientation, incoherence, slurred speech, drowsiness, and apparent exhaustion. If these systems are observed, take the person's temperature. If it is below 95F (35C), seek medical care immediately! If medical care is not available, begin warming the person slowly. Do not warm extremities (arms and legs) first! This drives the cold blood toward the heart and can lead to heart failure. Instead, warm the body core first. If needed, use your own body heat to help. Get the person into dry clothing and wrap them in a warm blanket, covering the head and neck. Do not give the person alcohol, drugs, coffee, or any hot beverage or food. Warm broth is better.

For more information on the dangers of extreme cold, as well as a wind chill chart, visit: <http://www.nws.noaa.gov/om/windchill/index.shtml>



Cedar Hollow Lateral Canal Piping Project Starts

The Sheep Creek Irrigation Company has begun construction on a project to pipe its Cedar Hollow Lateral canal. The project will install approximately five miles of irrigation pipe in the existing open canal channel. A portion of the canal to be piped runs through the Town of Manila. The pipe will be buried within the same alignment and right-of-way as the existing open canal and construction activities will be completed within the irrigation company's easement.

Construction Schedule & Impacts

- Johansen Construction, the construction contractor, plans to employ two crews for the project.
- Increased truck and construction equipment traffic should be expected on local streets.
- Temporary street and residential driveway closures are possible to accommodate pipe installation through some areas. The contractor will coordinate potential property impacts with individual property owners.
- Construction noise and dust are possible during daytime hours.
- No utility service interruptions are planned, however, if they become necessary the contractor will provide advance notice to affected residents.
- Pipeline installation involves open trenches and heavy construction equipment. To maintain public safety in the work zone, residents are asked to avoid open trenches and take appropriate safety measures with children.
- Substantial project completion is expected by early May 2014.

Anticipated Project Benefits Include:

- The elimination of open water which can be a safety hazard.
- A significant reduction in maintenance activities required by the canal company (cleaning, vegetation and debris removal within the canal easement, monitoring, etc.).
- A reduction in weeds which grow as a result of the canal.
- Reduced flooding potential from irrigation water overtopping the canal banks.
- Water conservation as less irrigation water will be lost to evaporation and seepage.
- Salinity control as piping the canal will reduce the mobilization and transport of dissolved salts in the soil that result from ditch seepage.

More Information

Residents with questions or concerns during construction may contact Andy Neff with The Langdon Group at 801-419-9554 or anef@langdongroupinc.com.

Cedar Hollow Lateral Piping Project Underway

November 2013

The Sheep Creek Irrigation Company has begun construction on a project to pipe its Cedar Hollow Lateral canal. The project will install approximately five miles of irrigation pipe in the existing open canal channel. A portion of the canal to be piped runs through the Town of Manila. The pipe will be buried within the same alignment and right-of-way as the existing open canal and construction activities will be completed within the irrigation company's easement.



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Residents with questions or concerns may contact Andy Neff with The Langdon Group.



PHONE
801.419.9554



EMAIL
aneff@langdongroupinc.com



Flaming Gorge Chamber Business & Individual Awards Nominations for 2013

The Flaming Gorge Chamber of Commerce is excited to recognize local businesses that have excelled this year. The Chamber encourages public participation by nominating your favorite business. Nominations will be accepted through 5 pm on December 3rd. To nominate *please visit the web page at <http://www.daggettcounty.org/chamberaward>*. After December 4th the public is welcome to log back on to the website to vote on the businesses nominated. Voting will be shut off on December 11th at 5 pm. The winners will be presented at the next Chamber meeting on December 12th at the Flaming Gorge Resort at 1:00.

The Spirit of Flaming Gorge Business Award

The Spirit of Flaming Gorge Business Award is to recognize a business that demonstrates a positive spirit to lead the community in a substantial way so that the Flaming Gorge is a better place to live, work, and play.

Eligibility

All nominees must:

- Positively interact with visitors and local businesses to promote the area not just their individual business.
- Demonstrate a Positive "Can-Do" attitude
- Maintains an inviting and appealing business premises
- An example of Good to Excellent Customer Service
- Exercises Good Business Ethics
- Champions young people and hires local people whenever possible
- Gets involved locally, by volunteering or helping out in the local area.
- Contributes to the community by supporting events and activities through donations, sponsorships or in kind gifts.

The Spirit of Flaming Gorge Individual Award

The Spirit of Flaming Gorge Individual Award is designed to recognize an individual that demonstrates a positive spirit to contribute to the area in a substantial way so that the Flaming Gorge is a better place to live, work, and play.

Eligibility

All nominees must:

- Positively interact with visitors and local businesses to promote the area.
- Demonstrate a Positive "Can-Do" attitude
- An example of Good-Excellent Customer Service.
- Gets involved locally, by serving on boards or committees or volunteering in other ways to help the local area.
- Contributes to the community by supporting events and activities through donations, sponsorships or in kind gifts.





The Big Dreamer Award

The Big Dreamer Award recognizes an individual who had a big hairy audacious dream and worked to achieve that dream during the past year.

Eligibility

All nominees must:

- Be a business owner/manager
- Had a Big Business Idea that took more than a year to complete, but with substantial completion in 2013.
- The idea fills a need within the community.
- The idea created a business that is inviting and/or appealing.

Best Supporting Business Award

Like in the movies there are many supporting businesses that contribute to an area that may not have flash or notoriety of bigger more noticeable businesses. The Best Supporting Business Award is designed to recognize local businesses that provide behind the scenes services to our more visible tourism businesses and government entities.

Eligibility

All nominees must:

- Provide necessary services to the local area including for profit and government businesses.
- Positively interact with other local businesses.
- Demonstrate a Positive “Can-Do” attitude.
- An example of good-excellent customer service.
- Not be an active direct service tourism business.

Nomination Process

Businesses or individuals that meet the award requirements are encouraged to apply directly for the award. In addition an individual may be nominated by another individual, business person, community leader or business organization.

If you would like to nominate an individual for this award:

- Complete the application (Word Format / PDF Format)
- Collateral material may be included (not required) such as photos, brochures, newsletters and press releases that exhibit their meeting the eligibility requirements.
- Nominations must be returned to the Flaming Gorge Chamber of Commerce **no later than 5:00 pm December 3, 2013.**

Selection Committee

Flaming Gorge Chamber of Commerce

PO Box 122

95 North 1st West

Manila, UT 84046

flaminggorgechamber@gmail.com – Subject: Attn Selection Committee

If you have any questions regarding the application or the nomination process, please contact the Flaming Gorge Chamber of Commerce at (435) 277-0709 or Committee Chairperson Tamara Twitchell at (435) 784-3218 ext. 201.



BE PREPARED...BEFORE THE STORM STRIKES



At home and at work have available:

Flashlight and extra batteries
 Battery-powered NOAA Weather Radio All Hazards (Public Alert) receiver and portable radio
 Extra food and water and Extra medicine and baby items
 First-aid supplies
 Heating fuel and Emergency heating source
 Fire extinguisher and Smoke and Carbon Monoxide detectors

In vehicles (cars, trucks, snowmobiles):

Fully check and winterize your vehicle
 Carry a winter storm survival kit: blankets/sleeping bags, flashlight, first-aid kit, knife, non-perishable food, extra clothing, a large empty can and plastic cover with tissues and paper towels for sanitary purposes, a smaller can and water-proof matches to melt snow for drinking water, sand, shovel, windshield scraper, tool kit, tow rope, booster cables, water container, and road maps
 Keep your gas tank near full
 Carry a cell phone
 Let someone know your itinerary
 Be Red Cross Ready Winter Storm Safety Checklist: [http://www.utahredcross.org/pdf/WinterStorms\(11\).pdf](http://www.utahredcross.org/pdf/WinterStorms(11).pdf)

IF CAUGHT OR STRANDED IN A WINTER STORM, USE THE SAFETY MEASURES OUTLINED BELOW.

At Home or in a Building

Stay inside and when using alternative heat from a fireplace, wood stove, space heater, etc., use fire safeguards and ventilate properly

If you have no heat:

Close off unneeded rooms
 Stuff towels or rags in cracks under doors
 Cover windows at night

Eat and drink as food provides the body with energy for producing its own heat and fluids prevent dehydration

Wear layers of loose-fitting, light-weight, warm clothing and remove layers to avoid overheating, perspiration, and subsequent chill

In a Car or Truck

Stay in your vehicle as disorientation occurs quickly in wind-driven snow and cold

Run the motor about ten minutes each hour for heat:

To avoid carbon monoxide poisoning, open the window a little for fresh air, making sure the exhaust pipe is not blocked

Make yourself visible to rescuers by: turning on your dome light at night when running the engine; tying a colored cloth

(preferably red) to your vehicle to make it more visible; and raising the hood to indicate trouble after the snow stops falling

Exercise from time to time by vigorously moving arms, legs, fingers, and toes to keep blood circulating and to keep warm

Outside

Find shelter and try to stay dry, covering all exposed parts of the body

If no shelter: prepare a lean-to, windbreak, or snow cave for protection from the wind and build a fire for heat and to attract attention

Winter Storms...Deceptive Killers

Winter storms are considered deceptive killers because most deaths are indirectly related to the storm. Fatalities occur in traffic accidents on icy roads, from heart attacks while shoveling snow, and from hypothermia due to prolonged exposure to cold.

Of fatalities related to ice and snow:

- About 70% occur in automobiles
- About 25% are people caught out in the storm
- Majority are males over 40 years old

Of deaths related to exposure to cold:

- 50% are people over 60 years old
- Over 75% are males

Daggett County Museum Board

New Books Have Arrived, Just In Time For The Holidays!

The Bassett Women, Grace McClure has created an even-handed account of the Bassetts. Drawing on interviews with surviving family, friends and enemies, on memoirs, and on oral and written records from local libraries, newspapers, and archives she presents believable, life-size characters who respond realistically to the demands of pioneer life. \$14.95

Wild Bunch Women, Michael Rutter explores the lives of the pistol-packing, hell-raising, high-spirited gals who traveled with Butch Cassidy's notorious Wild Bunch gang. Wild Bunch Women tells the stories of the dynamic women who rode the outlaw trail. \$12.95

Flaming Gorge County, The Taming of Daggett County, Utah, Dick & Vivian Dunham - The Scenic Wonderland that's Daggett County, Utah, holds a unique place in Western history. Camping ground of Utes and Shoshonis, it became a favorite trappers' rendezvous. Mountain men squatted here to enjoy a free and easy life, making it the first settled regions in the Intermountain West. \$14.95

Outlaw Tales of Utah, True Stories of the Beehive State's Most Infamous Crooks, Culprits, and Cutthroats, Michael Rutter - Massacres, mayhem, and mischief fill the pages of Outlaw Tales of Utah. Meet the Wild Bunch, outlaws who sought refuge between heists hanging out and hiding out in Utah. Butch Cassidy, its leader, once paid a farmer's mortgage and then robbed a banker to get the money back. The Sundance Kid gained a reputation as a gunfighter - without firing a shot. Etta Place, first lady of the Wild Bunch, is a mystery we know almost nothing about - or do we? Get to know other shady Utah Characters. \$14.95

A Field Guide to the Flaming Gorge-Uintas, National Scenic Byway is the first Utah road to be designated as such. Its theme of "Wildlife through the Ages" begins with nearly one billion years of Earth's history represented in the layered rocks seen along it. The varied strata and elevation changes created diverse plant communities, which in turn support many species of modern wildlife. \$14.95

Flaming Gorge, An Introduction to the Unique Flaming Gorge Country, Viewed from the perspective of space, the Flaming Gorge Country appears as only a small part of the planet Earth. In the Landsat satellite color mosaic of the United States you can clearly discern the miniaturized tentacle of the Flaming Gorge reservoir probing hydra like northward into the Tawny Wyoming desert, with the snow-capped Uintas to the south forming the rough right angle to the reservoir. \$ 9.95

Please view all our New Books at the County Courthouse Clerk's Office
Located in the Daggett County
95 N 1st W, Manila, Utah
435-784-3154

Monday thru Friday 8 am to Noon & 1 pm to 5 pm

Let's Talk Turkey — A Consumer Guide to Safely Roasting a Turkey

Fresh Turkeys

Allow 1 pound of turkey per person.

Buy your turkey only 1 to 2 days before you plan to cook it.

Keep it stored in the refrigerator until you're ready to cook it. Place it on a tray or in a pan to catch any juices that may leak.

Do not buy fresh pre-stuffed turkeys. If not handled properly, any harmful bacteria that may be in the stuffing can multiply very quickly.

Frozen Turkeys

Allow 1 pound of turkey per person.

Keep frozen until you're ready to thaw it.

Turkeys can be kept frozen in the freezer indefinitely; however, cook within 1 year for best quality.

See "Thawing Your Turkey" for thawing instructions.

Thawing Your Turkey

There are three ways to thaw your turkey safely — in the refrigerator, in cold water, or in the microwave oven. Keep the turkey in its original wrapper. Place it on a tray or in a pan to catch any juices that may leak. A thawed turkey can remain in the refrigerator for 1 to 2 days. If necessary, a turkey that has been properly thawed in the refrigerator may be refrozen. Wrap your turkey securely; making sure the water is not able to leak through the wrapping. Submerge your wrapped turkey in cold tap water. Change the water every 30 minutes. Cook the turkey immediately after it is thawed. Do not refreeze.

In the Refrigerator (40 °F or below) Allow approximately 24 hours for every 4 to 5 pounds		In Cold Water Allow approximately 30 minutes per pound
4 to 12 pounds	1 to 3 days	2 to 6 hours
12 to 16 pounds	3 to 4 days	6 to 8 hours
16 to 20 pounds	4 to 5 days	8 to 10 hours
20 to 24 pounds	5 to 6 days	10 to 12 hours

In the Microwave Oven

Check your owner's manual for the size turkey that will fit in your microwave oven, the minutes per pound and power level to use for thawing.

Remove all outside wrapping.

Place on a microwave-safe dish to catch any juices that may leak.

Cook your turkey immediately. Do not refreeze or refrigerate your turkey after thawing in the microwave oven.

REMINDER: Remove the giblets from the turkey cavities after thawing. Cook separately.

Roasting Your Turkey

Set your oven temperature no lower than 325 °F.

Place your turkey or turkey breast on a rack in a shallow roasting pan.

For optimum safety, stuffing a turkey is not recommended. For more even cooking, it is recommended you cook your stuffing outside the bird in a casserole. Use a food thermometer to check the internal temperature of the stuffing. The stuffing must reach a safe minimum internal temperature of 165 °F.

If you choose to stuff your turkey, the ingredients can be prepared ahead of time; however, keep wet and dry ingredients separate. Chill all of the wet ingredients (butter/margarine, cooked celery and onions, broth, etc.). Mix wet and dry ingredients just before filling the turkey cavities. Fill the cavities loosely. Cook the turkey immediately. Use a food thermometer to make sure the center of the stuffing reaches a safe minimum internal temperature of 165 °F.

A whole turkey is safe when cooked to a minimum internal temperature of 165 °F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures.

If your turkey has a "pop-up" temperature indicator, it is recommended that you also check the internal temperature of the turkey in the innermost part of the thigh and wing and the thickest part of the breast with a food thermometer. The minimum internal temperature should reach 165 °F for safety.

For quality, let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily. Remove all stuffing from the turkey cavities.

Timetables for Turkey Roasting (325 °F oven temperature)

Use the timetables below to determine how long to cook your turkey. These times are approximate. Always use a food thermometer to check the internal temperature of your turkey and stuffing.

Unstuffed		Stuffed	
4 to 8 pounds (breast)	1½ to 3¼ hours	4 to 6 pounds (breast)	Not usually applicable
8 to 12 pounds	2¾ to 3 hours	6 to 8 pounds (breast)	2½ to 3½ hours
12 to 14 pounds	3 to 3¾ hours	8 to 12 pounds	3 to 3½ hours
14 to 18 pounds	3¾ to 4¼ hours	12 to 14 pounds	3½ to 4 hours
18 to 20 pounds	4¼ to 4½ hours	14 to 18 pounds	4 to 4¼ hours
20 to 24 pounds	4½ to 5 hours	18 to 20 pounds	4¼ to 4¾ hours
		20 to 24 pounds	4¾ to 5¼ hours

It is safe to cook a turkey from the frozen state. The cooking time will take **at least 50 percent longer** than recommended for a fully thawed turkey. Remember to remove the giblet packages during the cooking time. Remove carefully with tongs or a fork.

Optional Cooking Hints

Tuck wing tips under the shoulders of the bird for more even cooking. This is referred to as "akimbo."

Add ½ cup of water to the bottom of the pan.

If your roasting pan does not have a lid, you may place a tent of heavy-duty aluminum foil over the turkey for the first 1 to 1 ½ hours. This allows for maximum heat circulation, keeps the turkey moist, and reduces oven splatter. To prevent overbrowning, foil may also be placed over the turkey after it reaches the desired color.

If using an oven-proof food thermometer, place it in the turkey at the start of the cooking cycle. It will allow you to check the internal temperature of the turkey while it is cooking. For turkey breasts, place thermometer in the thickest part. For whole turkeys, place in the thickest part of the inner thigh. Once the thigh has reached 165 °F, check the wing and the thickest part of the breast to ensure the turkey has reached a safe minimum internal temperature of 165 °F throughout the product.

If using an oven cooking bag, follow the manufacturer's guidelines on the package.

REMEMBER! Always wash hands, utensils, the sink, and anything else that comes in contact with raw turkey and its juices with soap and water.

For information on other methods for cooking a turkey, call the USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) www.fsis.usda.gov



Inmate Graduates

On November 4, 2013 a graduation was held at the Daggett County Jail. Terence Hoskins-El completed the necessary 24 credits required for graduation and was awarded his diploma by Principal Guy Gonder. Mr. Hoskins-El enrolled in Sara Lamb's Adult Education class in November 2012 with several credits to earn before he could graduate. After an exemplary display of hard work and diligence, Mr. Hoskins-El was able to participate in a small graduation ceremony conducted by Principal Gonder, who then spoke some encouraging words. Teacher Sara Lamb praised Mr. Hoskins-El for his desire to learn, and then presented him with a graduation gift. Sheriff Jerry Jorgensen was also asked to speak; complimenting Mr. Hoskins-El for his work ethics in the jail

garden over the summer. Part of Mrs. Lamb's educational instruction is to encourage her students to seek a higher education upon high school graduation. Terence Hoskins-El plans to enroll in a cabinetry program at Salt Lake Community College for the spring 2014 semester. His long term plans include owning a cabinetry and home remodeling business. Congratulations, Terence! Best of luck to you in the future!

Get Involved!!

Daggett County has openings for the following Boards, Committees and Volunteer Positions:

- Board of Adjustments (5 positions)
- Dutch John Cemetery Board (2 positions)
- Economic Development Board (2 positions)
- Mosquito Abatement District Board (2 positions)
- Museum Board & Volunteers (Multiple positions)
- Planning and Zoning Board (1 positions)
- Recycling Volunteers (Multiple positions)
- Tourism Tax Advisory Board (2 position)
- County Website (1 position) **

**Contact Brian Raymond at 784-3218 ext. 134 or braymond@daggettcounty.org.

For more information or for an application go to www.daggettcounty.org/boards or contact the County Courthouse at (435) 784-3154, PO Box 219 Manila, UT 84046 Applications will be accepted until filled!



The Recycling Committee would like to thank everyone for recycling this past year.

This year 4 semi trailers of material have been recycled . This is 10 tons of materials not going into the landfill.

Also thank you UBATC for the truck and trailer used to haul the recyclable material to Green River.

Over the last 3 years 20 tons of materials have been recycled .



DECEMBER 2013



Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 Commission Meeting	4 Senior Lunch	5	6 Senior Dinner 5 pm	7 Jarvie Winter Fest Manila Christmas Tree Lighting Party 6 pm
8	9	10 Commission Meeting	11 Senior Lunch Justice Court Soil Conservation Meeting Daggett County Search & Rescue Christmas Party	12 Daggett County Local Emergency Planning Committee Flaming Gorge Chamber of Commerce Meeting 1 pm	13 District Court	14
15	16 Senior Social "Ugly Christmas Sweater" 5 pm	17 Commission Meeting	18 Senior Lunch Daggett County Planning and Zoning	19	20 Senior Dinner 5 pm	21
22	23	24 Commission Meeting	25 Christmas 	26	27	28
29	30	31	1 	2	3	4

*The Seniors would like to wish everyone a Merry Christmas and a Happy New Year!
Thanks to all that have attended the Socials, Lunches and Dinners.*

Daggett County
PO Box 219
Manila, UT 84046
435-784-3218
435-784-3335 fax
news@daggettcountry.org
Visit us on the web!
www.daggettcountry.org

If you or you know of others who would like to receive the newsletter, please have them contact us at news@daggettcountry.org or 435-784-3218 ext 201

Don't forget the Annual Thanksgiving Turkey Shoot on November 30th at the Daggett County Shooting Range at 10:00 am.

"What does a Veteran Mean to Me" Essays are due on November 30th.

County Commission: Meetings will be held at 9:00 am on Tuesdays.

County Planning & Zoning: Meetings will be held every 3rd Wednesday of the month at 1:00 pm.

Museum Board: No Meeting in December

Local Emergency Planning Committee: Meetings are the 2nd Thursday of each month at 10:00 am in the Commission Room.

Search & Rescue: Meetings are held at 6:30 pm on the last Tuesday of each month at Red Canyon Lodge.

Dutch John Advisory Committee: Meetings are the 1st Wednesday of each month at 6:00 pm at the Dutch John Conference Hall.

Chamber of Commerce: Meeting will be on December 12th at 1:00 pm at Flaming Gorge Resort.



If you would like to place an article or advertisement in the Daggett County Newsletter please contact Tamara Twitchell at 435-784-3218 ext 201 or by email at news@daggettcountry.org. Please have information to us no later than December 23rd at 5 pm for the January Newsletter. Thank You!