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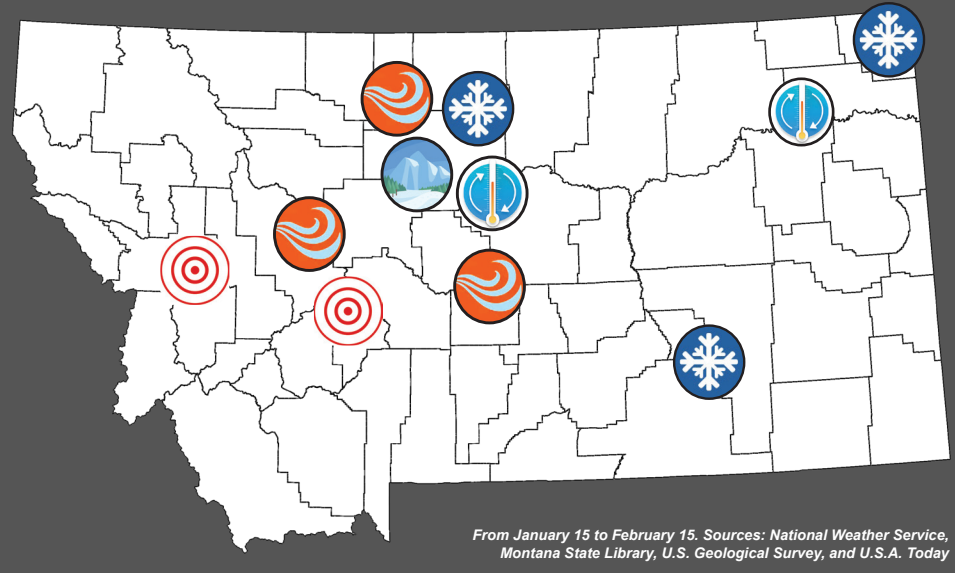
MONTANA PRESS



*Spirits of
Montana*

**BIG SKY COUNTRY
MICRODISTILLERIES**

MONTANA ALMANAC



Records Broken for Cold and Snow

On Jan. 23, Helena reported 3.8” inches of snowfall at the Helena airport, breaking a record of 3.5” inches set in 1989. Also on January 23, Great Falls broke a 126-year record with a high temp of only -9 degrees on February 5. On Feb. 7, Havre broke an 83-year-old low temp record with a low of -41 degrees. On February 8, Montana had the lowest temperature in the nation: -50 degrees at 2 miles west southwest of Antelope and 13 miles north northwest of Four Buttes. Montana again had the honor of coldest place in America on February 11, when the lowest temp across the country was recorded as -25 at 19 miles south of Dunkirk and again on Feb. 12 with -28 degrees near Havre. On Feb. 9, by reaching -1 degrees just before and after midnight at the Billings Logan airport, the streak of consecutive days falling below zero was currently at seven, which was the longest streak of the 2000s for Billings and longest since the winter of 1996-1997.

Winter Socks In During January and February

Although it took 17 days into the new year, Great Falls had its first measurable snow on Jan. 17 when 2.1” was recorded. By Jan. 24, enough snow had fallen in the recent storm to bring records back to normal range. Snowfall totals from the storm that rolled through the state on January 20 were recorded at 10” to 18” and included 13” at King’s Hill pass, 8” in Choteau, 7” in Cut Bank, and 7” in Columbia Falls. A storm system that passed through the state Feb. 1 dumped an estimated 7” to 14” of snow on the state before a cold front dropped temperatures an average of 40 degrees nearly overnight with wind chill temperatures in the dangerous -20 to -30 range. Great Falls experienced the greatest temperature range with a -61 degree 24-hour temperature change. By Feb. 4, most of the state was seeing current temperatures well below zero.

Montana’s Highs and Lows

The high temperature in the state for the recording period was tallied on Feb. 3, at 60 degrees in Fort Benton. The next highest top was recorded Feb. 2 as 59 degrees at Grass Range. Other high temperatures were recorded one Jan. 27 at 55 degrees at Twin Bridges Airport and Jan. 31 at 54 degrees at Roundup Airport. Glasgow had it’s 10th warmest January on record with an average temperature of 22.2 degrees. It was 8.4 degrees above normal.

The lowest temperatures in the state were recorded on Feb. 8 at -50 degrees in Antelope, on Feb. 7 at -42 degrees at Chinook Airport, on Feb. 6 at -38 degrees at Havre Airport and on Feb. 15 at -35 degrees at Poplar with many other records in the negative double-digits over the past month.

Earthquake Activity

A mild earthquake swarm near Lincoln in early February produced over a dozen earthquakes, including: A magnitude 2.1 quake 13km NE of Seeley Lake at a depth of 15.9 km on Feb. 1; a magnitude 3.9 quake 14km S of Lincoln, with a depth of 5.0 km on Feb. 2; a magnitude 3.3 quake 15km SSE of Lincoln with depth of 5.0 km on Feb. 3; a magnitude 2.0 NW of Helena West Side with a depth of 12.4 km on Feb. 4. Earth movements were also felt near Manhattan on Feb. 6 when the area experienced a magnitude 3.0 quake at depth of 3.5 km. and on Feb. 16, when a magnitude 3.1 quake was recorded near Old Faithful Geyser at depth of 8.2 km.

Ice Jams Cause Rivers to Rise

Several river and creek gauges across Southwest and North Central Montana remain elevated from ice jams including the Jefferson river near Three Forks, the Gallatin river near Logam, the Missouri river and Big Sandy Creek near Havre.

High Winter Winds Blast Montana

Some of the highest winds of the season whipped through the state on January 27. A 59 mph gust was recorded in Lewistown on January 27 while Highwood saw a 51 mph gust. On February 2, a 54 mph gust was recorded west of Bynum. The highest wind gust in the state was recorded at 63 mph on Feb. 3 in Helmville with winds gusting in the 50 mph range near Kalispell from the same approaching cold front.

Did you Know?

According to the Montana Department of Transportation, if a snow storm covers the entire state of Montana the miles required to plow the whole system equates to one time around the earth and the task will be accomplished within 24 hours by the Department of Transportation.

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A field guide to the many craft distilleries across the state, their specialties and their plans for the future of making spirits.

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Chef/Owner Brian Menges at the Second Street Bistro hosts a unique prix fixe pairing in Livingston.

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ON THE COVER A selection of Montana-distilled spirits at the Second Street Bistro Bar in Livingston. Montana-made whiskey, gin and other spirits are popular with locals and visitors alike.

MONTANA PRESS MONTHLY

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Montana
NEWSPAPER ASSOCIATION

BYGONE DAYS

Bygone Days are compiled from archives of Montana newspapers. Current years featured are 1895, 1934 and 1960. For daily Bygone Days, follow online at: @MontanaPress on Facebook.

Anaconda Standard
March 1, 1895

“Butte, Feb. 28.—Miss Mertie McClanahan spoke on the subject of temperance at the Congregational church tonight... She defended the practice of total abstinence as the only safe course. She quoted freely from the old and new testaments to sustain her view. She said that the daily use of liquor and respectability were inconsistent and impossible. She condemned the use of liquor in society as a dangerous step toward drunkenness, and argued that temperance was a duty which gave a full excuse for disobedience to parents when they placed their children where they must choose between abstinence and use of liquor. She considered drunkenness about the worst sin possible for the human race and a supreme disgrace to womanhood...”

Dupuyer Acantha
March 2, 1895

“The herd of elk owned by Paul McCormick, which are now in captivity at the Bull Mountain ranch, says the Billings Recorder, have increased considerably during the past few years... Mr. McCormick proposes to bring most of the young ones up to his stock farm (the old Tinkler place) and turn them loose among the horses, anticipating that they will become more tractable and urbane if growing right along with colts and handled every day. By next winter it may not be an unusual thing to see young Paul driving a pair of antlered elks around making the snow fly and passing everything on the road.”

“Theatre hat legislation has made its debut in Montana. Representative Cunningham of Silver Bow yesterday introduced a bill in the house prohibiting the obstruction of view at public performances. It provides that any woman in all Montana, which shall wear a hat which obstructs the view of any other attendant, shall be deemed guilty of misdemeanor and upon conviction shall be fined in the sum of not less than \$10 nor more than \$50.”

Livingston Post
Wednesday, March 6, 1895

“He is Just Horrid! Once He Favored, But Now Opposes Woman Suffrage. C. E. Kinman, a Lifelong Advocate of Woman Suffrage, Professes to have Experienced a Change of Heart—Age and Experience Taught Him Wisdom...” Women are not qualified by nature to exercise the right of franchise; not because they are not as intelligent as men, she has been placed by nature in a different sphere. Nature has been partial to women, and when the great function of maternity was conferred upon the gentler sex it was the priceless treasure...I do not think nature intended women to invade any other sphere...Of all the great inventions, not one has been by a woman...not a single one of the great literary productions of any age has been produced by



The River Press
Fort Benton, March 14, 1934

“Each spring it is usually the wild flowers that have the call over the home grown variety, but this year the tables are turned and the home grown flowers come into the championship class, according to J.M. Hindle, of this city, who reported to this office Tuesday morning that he has a number of crocuses in bloom at his residence. This is the first time that we remember that the home grown plants have beaten the wild flowers of the hills adjoining Fort Benton...”

“Culbertson.— Hailed as an important link in the Canadian-Mexican highway and as a factor in the development of the north-eastern section of Montana, the \$305,000 bridge spanning the Missouri river near here is progressing rapidly toward completion. Steel has been erected and riveting crews are binding the two huge spans of the bridge, work on which started last fall... It is the only crossing over the Missouri river in this area for a distance of nearly 100 miles.”

The Mountaineer
Big Sandy, March 15, 1934

“What the Big Sandy basketball public has been awaiting for a long time is about to materialize—a Cardinal-Rambler tilt on the local floor. One way to settle an argument is to settle it and claims and counter claims have been flying thick and fast hereabouts for a long enough time to make this contest a ‘natural’ to borrow a term from the sports writers. Each team has its supporters when talk of superiority gets under way. Each team, has its strong points. Both have won games from the same opposition by impressive margins. The Cardinals are the more experienced players, yet the Ramblers are the younger men... And so, after much proing and conning, the managers of the two teams have fixed up a date for Saturday night... when this purely local issue will be thoroughly settled... The full details of the evening’s entertainment will be published next week. In the meantime local fans may look forward to this match, and try to pick the winner.”

“The city council voted to start suit against the city of Havre, charging the Hill country metropolis with negligence in dumping the city’s sewage in the Milk river, thus polluting the water supply of towns dependent on it for domestic uses. A number of Blaine county attorneys have offered their services, gratis to Harlem, in conducting the suit.”

“Assault Victim Recovering. Joh Neukam, of Missoula, elderly victim of what officials describe as an attempted ax murder, is recovering from a skull fracture and deep cuts on the head and Sheriff J.E. Thompson announced first degree assault charges probably would be filed against John Bland, named as Neukam’s assailant. Neukam has refused to talk of the attack but neighbors of the two men in a cabin district of the north side described a fight in which they said Neukam was injured.”

Butte Montana Standard
March 17, 1960

“The clarion notes of ‘O’Donnell Abu’ mingled with those of the ever-thrilling ‘Star Spangled Banner’ and other patriotic airs of the United States and Eire in the Finlen Hotel Wednesday night. ’Twas the annual banquet of Friendly Sons of St. Patrick that was held. Celt, Caledonian, Saxon



and Slav—representatives of nearly every division of the numerous nationalities in Butte—met across the banquet table to honor the patron saint on the Emerald Isle. Styles and changes may come and go in a world that alters rapidly and often but the observance of the anniversary of St. Patrick in Butte holds the magic of eternal youth and vigor.”

Dillon Daily Tribune
March 22, 1960

“The annual spring thaw on the Blacktail has started, and only by the hard work of county crews has the home of Mrs. Roy Forrester, Sr. been saved from destruction this year.For a week the county crews have been laboring with bulldozers, opening ditches on both sides of the Blacktail road to carry off the flooding waters... the mild temperatures melted the snow in the foothills so rapidly that the basement of Mrs. Forrester’s home was flooded. Today, a ditch 10 feet wide and three or four feet deep is filled with rushing water in front of her home, making it impossible to drive in or out of the ranch... Aside from the yearly damage to the ranch holdings, it seems a pity that this valuable life-giving water should be permitted to run off in the spring when it could do so much good during the irrigation season...” Billings Gazette, March 23, 1960

Billings Gazette
March 23, 1960

“Pieces of wreckage from a Navy F9F jet fighter plane were found floating in Flat-head Lake Tuesday, the same area where residents had reported seeing a jet plane plow into the water and explode Monday night. The debris included some items of clothing belonging to the pilot, among them a crash helmet. But not trace was found of the pilot, Marine Reserve Capt. John F. Eaheart, a Western Airlines pilot on two weeks military training...a Missoula native, was on a local flight out of Maelstrom Air Force Base near Great Falls. A 100-foot paddle wheel barge, several boats and teams along the shore searched the 250-foot deep lake... the nation’s largest fresh water lake west of the Mississippi River is 38 miles long... Earhart was alone in the small Navy plane and arrived at Malmstrom from Los Alamitos, Calif. In 1955, the former Montana State University basketball and baseball star was selected for the school’s hall of fame... Late reports of persons said they saw two distinct splashes as the plane went into the water. This could mean the pilot ejected just before the crash. In Great Falls, Capt. Don Smith, information officer for Maelstrom... said it was possible the pilot ejected himself...” ★

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MONTANA VOICES

Hang on for a Wild Political Ride

The long-predicted constitutional crisis has arrived in the nation’s capital and will be unfolding in all its complexities in the next few weeks. The action will be set against the incredible acrimony already caused by President Trump’s unprecedented and likely unconstitutional move to circumvent Congress by using military funds to build his vanity border wall. In the meantime, the Montana Legislature stumbles on toward its mid-point and the committee rooms in Helena will be littered with bills that don’t make the transmittal deadline. So hang on, saddle pals, it’s gonna’ be a wild political ride!

If it all turns out as predicted, it’s “Mueller Time” and Special Counsel Robert Mueller will be issuing his long-awaited report on a host of issues dealing with Trump Foundation corruption, Russian influence in the 2016 elections, foreign collusion with the Trump campaign, and the actions of the Trump transition team – among others that may come out when the report is released.

Add to that the testimony of Michael Cohen -- Trump’s long-time “fixer” who is already convicted and headed for prison -- before both the House Oversight and Intelligence Committees the last week of February. If early indications are correct, not only is Cohen going to testify about the illegalities and corruption of the Trump presidency, but is willing to spill the beans on his former boss over a host of other corrupt actions including tax evasion, the Trump Foundation, illegal payoffs and the involvement of the Trump family members in a host of criminal activities.

It will be a historic moment since it will all be broadcast live on public television and will lay the inescapable foundation for the question of whether or not a sitting president can be indicted. In the meantime, 16 states have already filed suit against Trump for his attempted diversion of funds appropriated by Congress to build his border wall and more lawsuits are stacking up against the White House on a daily basis. Look for the word “impeachment” to get a lot more ink very, very soon.

Closer to home, when the Montana Legislature hits the mid-point on March 2 all bills except for appropriation and revenue measures must be transmitted from the house of origin to the other chamber or they are dead. After almost eight weeks in session legislators are worn to a frazzle and generally much in need of the few days they’ll get off for the transmittal break. Unfortunately, that concurrence of low energy and high stress as sponsors desperately try to get their bills out of committees leads to some very poor judgment decisions – especially when one considers the deleterious effects term limits have had on the collective and individual experience and wisdom of Montana’s lawmakers.

While good measures that would well serve the public will undoubtedly die in the flames of the highly partisan conflicts embroiling the Capitol, there are some really dumb bills that should be left on the cutting room floor. Take the measure by Ronan Republican Rep. Joe Read that “calls on the state to find that human emissions of carbon dioxide are not

When the Montana Legislature hits the mid-point on March 2, all bills except for appropriation and revenue measures must be transmitted from the house of origin to the other chamber or they are dead. After almost eight weeks in session legislators are worn to a frazzle and generally much in need of the few days they’ll get off for the transmittal break. Unfortunately, that concurrence of low energy and high stress as sponsors desperately try to get their bills out of committees leads to some very poor judgment decisions.

causing climate change, and to adjust its educational and tax systems accordingly.” All our legislators have to do is ignore the consensus by 97 percent of the planet’s scientists and voila, climate change problems solved by the old “head in the sand” method.

Or how about Bozeman Republican Rep. Kerry White’s HB441 that repeals the opportunity for citizens to bid on state timber sales. If they’re the high bidder, they can leave the trees on the landscape for future generations. Considering one of the primary goals of state trust lands is to generate revenue for educational institutions, many are stumped, so to speak, as to why White prefers clearcuts to more revenue for schools.

In short, there’s a whole lot of shaking going down in the political arena in the next few weeks here in Montana and in Washington, D.C. -- and rest assured dear readers, we’ll take a look at the fallout and history-making actions in the next edition of *Montana Press*. ★

—GEORGE OCHENSKI



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MONTANA DINING

Prix Fixe Tradition at Second Street Bistro

On a chilly winter afternoon, the kitchen is warm and bustling at the Second Street Bistro in Livingston as cooks, chefs and servers prepare for the Sunday evening “Prix Fixe,” or “fixed price” menu.

The notion of prix fixe is common in bistros around the world. Chefs often clean out the larder at the end of the week and prepare a fixed multi-course dinner from what’s left of the week’s inventory. It’s a creative process and an opportunity for diners to get a taste of a chef’s imagination.

For many winter seasons, Executive Chef and owner Brian Menges presented a weekly “Iron Chef-type five-course dinner” on Sunday nights. When found himself unable to travel one winter because of a new baby, cabin fever was setting in, he said, and he came up with the concept of diners traveling around the world from the tables at his restaurant.

Menges launched a tour of Europe with wine pairings and food specialties, still working within some of the same parameters of the original prix fixe offering including the involvement of the entire staff in brainstorming recipes and pairings. Now, the Sunday evening meal at the Bistro is an opportunity to try specially selected wine curated with fine cuisine and a story.

Each week, Menges provides diners with an experience, a trip to another place. While last year a European tour was featured, this season is a comparative tour. On Sunday, February 17, diners were transported to Australia for a night of fruity, lively wines and dishes.

Having traveled the world in search of cuisine, culture and fine vintages, Menges brings his experience to each prix fixe with a hand-crafted tale of the horticultural base and regional origin of the wines being served at the dinner.

“Unlike anywhere else that we have visited, these islands (or continent) in the South Pacific are unique in that they are the only winegrowing areas that did not have any indigenous grape varietals,” he writes in the Australia and New Zealand pairing installment. He goes on to note, “Although the ‘blokey’ beer drinking culture is still as much a part of the national identity as Crocodile Dundee, there is a shift happening... Today the biggest issue plaguing the Australian wine scene is massive overproduction of low-quality wines flooding the marketplace.”

He explores growing conditions and geology, culture of place and production statistics, giving diners a chance to get a feel for each region he features. Each diner is treated not only to a meal but a history and humanities lesson, including a signature placemat mixing context with whimsy.

When Brian Menges helped open the Second Street Bistro in 2003, he had hopes of one day creating a Michelin-starred restaurant in Montana, he says with a laugh. Now, as head chef and owner, he has yet to cease striving for the best, whether being a leader in the farm-to plate movement in Montana or entertaining diners with a customized creativity.

In 2013, Menges received the Montana Ambassadors’ Entrepreneur of the Year Award from Gov. Steve Bullock and the Montana Ambassadors, a nonprofit group of



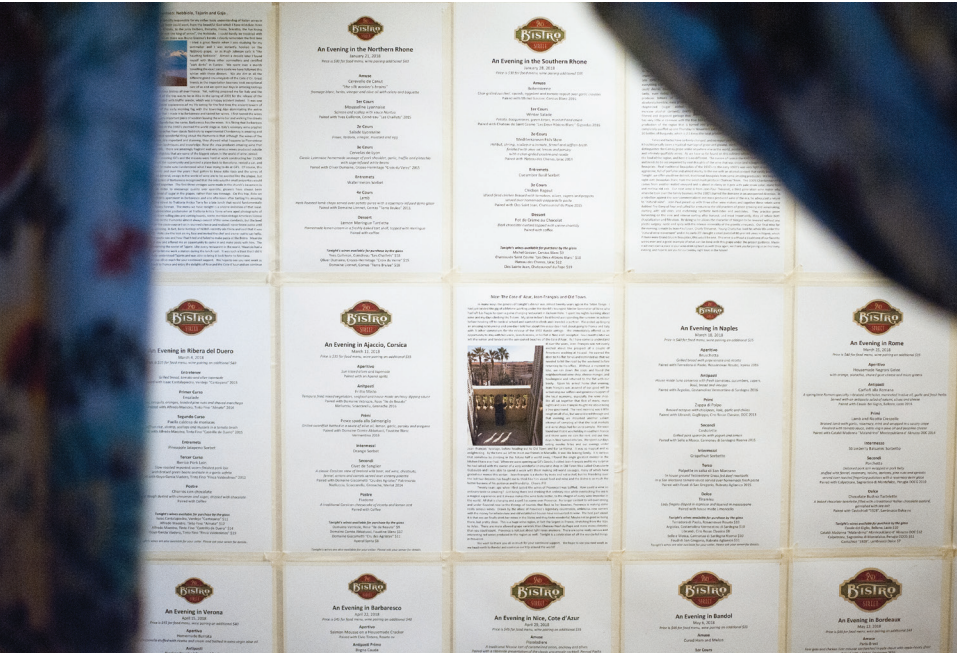
Executive Chef Brian Menges looks over the menu for the Sunday, Feb. 17 prix fixe dinner at the Second Street Bistro in Livingston.

business leaders and advocates from across the state for his work on providing sustainable, local, organic and ethical food and expanding on the Second Street Bistro and Murray Bar with Gil’s Goods to create a corner of sustainable commerce in Livingston.

Along with the Murray Bar and Gil’s Goods, Menges’ three dining establishments form the cornerstone of a new local tradition of cuisine in the city of Livingston and across the state of Montana. Many noted chefs and connoisseurs frequent the Bistro at Second Street and Main, from Mario Batali to the late Anthony Bourdain and all come to experience the dedication to craft that Menges continues to apply. ★

Visit www.secondstreetbistro.com for information about the weekly prix fixe.

—REILLY NEILL



(At top) Menus and stories from past prix fixe dinners are on display.

(Center) Chef Garde Manger Kyle Bakken assembles raviolis.

(At left) Sous Chef Josh Porter pipes cream in pavlova, or baked meringues, and decorates the desserts with fruits.



“An Evening Down Under”

Wines of New Zealand & Australia, Feb. 17, 2019

FIRST COURSE

Coconut Cod over a coconut lime rice, finished with a mango and strawberry salsa

Paired with Mount Nelson, Sauvignon Blanc, Marlborough, New Zealand 2017

SECOND COURSE

Homemade ravioli stuffed with house-cured duck confit, green apples and brie, finished with a sage brown butter

Paired with Berton Vineyards, Chardonnay “Metal Range” Limestone Coast, Australia 2016

THIRD COURSE

Honey-glazed pork belly over bacon-braised Beluga lentils, finished with a whole grain mustard sauce

Paired with Craggy Range, Pinot Noir, Marlborough, New Zealand 2016

FOURTH COURSE

A vol au vent of puff pastry filled with curried lamb with green pea, red pepper, raisins, and almonds

Paired with Paringa, Sparkling Shiraz, South Australia, Australia 2016

DESSERT

A crispy meringue cake topped with crème Chantilly and fresh fruit



March Prix Fixe Menu

MARCH 3: A Comparative Tasting: Oak Versus Stainless Casks On Same Grapes

MARCH 10: Coming In Blind: Put Your Senses To The Test

MARCH 17: A St. Patrick’s Day Celebration

MARCH 24: An Evening With Chef Josh Porter

MARCH 31: An Evening with Winemaker Jed Steele

Weekly dinners are also planned for April and May.

(Below) Chef Menges keeps a quote in the kitchen from friend and muse Jim Harrison.



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MONTANA BOOKS

Debut Novel from Big Dry Poet Joe Wilkins

The drought-plagued “Big Dry” north of the Bull Mountains assumes center stage in “Fall Back Down When I Die,” a stunning, if sobering, first novel by local writer Joe Wilkins.

Set in 2009, the story focuses on Wendell Newman, a young down-on-his-luck ranch hand who recently lost his mother, only to assume custody of seven-year-old Rowdy Burns, the mute and traumatized son of his incarcerated cousin. These wounded warriors slowly open each other up against the backdrop of Montana’s first legal wolf hunt in 30 years, where the cultural friction between fringe groups and an untimely murder feels eerily familiar today.

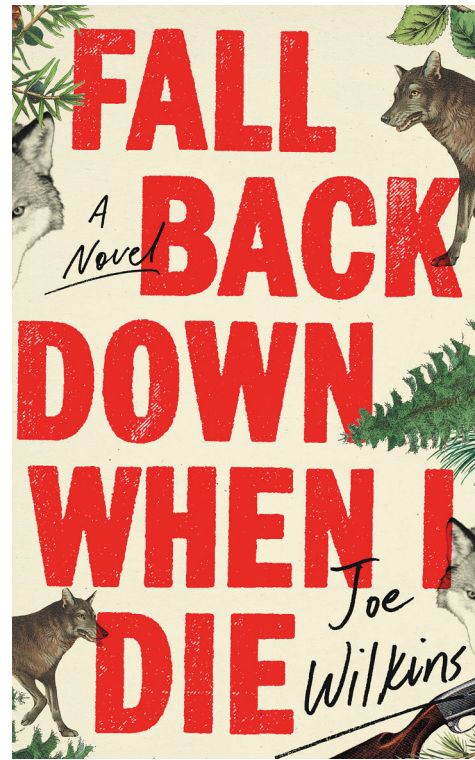
Having already published three volumes of poetry (“When We Were Birds,” “Killing the Murnion Dogs,” “Notes from the Journey Westward”) and a short-story compilation, “Far Enough: A Western in Fragments,” one might assume that the turn to fiction was a natural for Wilkins. It wasn’t.

The author, who now lives with his wife and two children in McMinnville, OR, where he teaches creative writing at Linfield College, admits that his award-winning 2012 memoir, “The Mountain and the Father: Growing Up in The Big Dry,” set the stage for his fiction debut.

“One of the joys of a memoir is being able to express how I felt and what I saw and experienced growing up, but what’s implicit in memoir is that it’s only your story. It’s really hard to tell another’s story in memoir,” he says. “So, fiction allows you that route, so you can move from character to character and explore how they see this same landscape. Many of the characters here were absolutely inspired by people I knew or looked up to or heard stories about, growing up, and their experiences sometimes border mine.”

The challenge of tuning up his fiction voice took the author back to his childhood in the Big Dry.

“I loved reading. I read-read-read all the time. I would sometimes get in trouble at school because I would have my nose in a book,” he recalls. “Just yesterday, we were getting passports together for the family and I was looking at some old stuff that we had in



the file and my mom sent me a note from my kindergarten teacher about how much I enjoyed memorizing poems, and I had no idea!

“I don’t think I had an idea to write. In my mind, I thought the writing was all done, that nobody was doing it anymore. I was just reading it and loving it, but I didn’t have the sense that this was a thing that was continuing, that this conversation was still going on. And it really wasn’t until college that that clicked. It was in taking a writing class, suddenly I thought, ‘Oh, this is something people practice and do, and they’re still doing!’”

Although the writing bug hadn’t taken hold quite yet, Wilkins was mesmerized by the diverse dialog that surrounded him.

“When I was taking it all in, memorizing poems as a kid, the other thing I was taking in was the voices around me. I loved sitting at my grandparents’ kitchen table and listening to my grandfather trade stories with the sheep buyer, or someone else who would stop by for coffee,” he recalls. “Listening to the cadences of what they were saying and the



“I loved sitting at my grandparents’ kitchen table and listening to my grandfather trade stories with the sheep buyer, or someone else who would stop by for coffee,” he recalls. “Listening to the cadences of what they were saying and the rhythms and silences of their talk was just a joy,”

—Joe Wilkins

rhythms and silences of their talk was just a joy, so I was always listening to that. In this book, I was trying to get a feel of the immense quiet of the country at times, and the landscape itself as part of that voice.”

How is it that one can read “Fall Back Down When I Die” cover to cover and not spot so much as a single quotation mark? Wilkins laughs, caught red-handed.

“Yeah, I’ve always thought that quotation marks just looked funny; they call so much attention to themselves,” he says. “Reading Kent Haruf’s ‘Plainsong,’ he doesn’t use quotation marks, and that increased for me this quiet, almost reverent tone that’s carried on throughout that book. It’s very much a domestic book, primarily a man and these two boys and his marriage is falling apart and that fully lines out into the rest of the community. It’s a really quiet, domestic book but everything becomes kind of reverent and holy and it ends in this wonderful scene of communion at a barbecue at this ranch down the road, and I loved how that worked, that there were no quotation marks. So I thought, well, I’ll steal that.”

However, readers will immediately identify with Wilkins’ depiction of the cultural and political divisiveness that mirrors the splits in our country today.

“We’re always slicing and dicing groups of people, and right now, one of the divisions that’s suddenly salient since the 2016 election, though I think it’s been a driving force in the country for a long time, is the urban-rural side,” he says. “I think it’s real and there are differences in those communities, but there’s

also something we also share – especially those of us who live in towns now who can’t wait for the weekend to get back out to the land – and that one thing we share is landscape. We share this nation, we share a love, love and an appreciation of the variety of this earth. That’s something that we often forget, that it is a commonality and a really big and powerful one across political and cultural divides. We have this thing in common: we share this landscape.”

“I was just reading Wendell Berry the other day and he has this line: ‘Abstraction is the enemy wherever it is found.’ And abstraction can be the enemy; it can allow us to look past or to not look at one another. And literature, in many ways, is the antidote to that, where we get right down into the nitty gritty,” he says. “I’m thinking about Bonnie Jo Campbell’s great book, ‘American Salvage,’ which I think is so empathetic and honest about rural Michigan and the struggles those communities are facing. And Ken Haruf’s ‘Plainsong,’ which is such a lovely, quiet book. These all have political implications but they are absolutely about people, not ideas, and that’s what makes them so powerful.”

“Fall Back Down When I Die” is truly a title befitting a poet’s first work of fiction.

“I originally entitled it And Ever These Bull Mountains, and my editor said, ‘Well, I like the title but I think it sounds too much like a book of poems.’ Which made sense, because that’s what I’ve spent a lot of time doing and still do. So I started combing through the manuscript for lines or ideas that seemed to be salient, and when I ran across this one, I really liked it.

“The editors wanted me to send them five or six ideas, which I did, and they chose this one, too,” he recalls. “I liked the title, too, but there’s this implicit mystery like, how am I to read this? Although it’s very simple words and mostly stress syllables, which I like, but you’re trying to understand what it means in context to the book.”

Wilkins says he is already following up with another novel.

“I’ve written one and I’m working on another one,” Wilkins says. “It takes place in similar country but the form is very different. It sort of circles the main character and then each of the chapters involves someone in this character’s life. And again, it moves through time quite a bit, but instead of moving forward, it does this circular thing.”

When asked if the “Big Wet” of western Oregon will one day replace the Big Dry in his fiction, Wilkins says it’s a possibility.

“Place matters to me. It’s my heart’s home, it’s my mind’s home, it is the place that animates a lot of how I try to make sense of the world,” he says. “Probably as I become more familiar with this wet and rainy place, it’s going to impress itself even more upon me. And, too, my kids are growing up here, and so this will be their place, so I’ll try to understand it in some ways for them. I expect the stories will move geographically as well.” ★

—JAY MACDONALD

Joe Wilkins will be launching a spring book tour starting in Portland at Powell’s City of Books on March 12. The author will travel through Montana in early summer, stopping at Country Bookshelf on June 5, 2019 at 6 p.m. For more information about the book or the northwest tour, visit www.joewilkins.org.

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FARM TO FLASK

MICRODISTILLERIES CREATE A NEW MARKET FOR MONTANA GRAINS



Across the state, Montanans are enjoying the expanding trend of microdistilleries, or craft distilleries, which are smaller-batch commercial distilleries using seed potatoes, Golden Triangle grains, Flathead Cherries and other locally-grown commodities to craft unique, Montana-made alcoholic spirits.

Microdistilleries are one of the fastest growing sectors in the craft beverage brewing industry across the country. Since 2005, distillery operations have become legal in the state under a variety of permitting procedures. The first modern distillery in Montana, RoughStock Distillery near Bozeman, opened in 2009.

Typically, in Montana, a microdistillery launches and markets its products through a local “tasting room,” where a set amount of alcohol can be served to individual customers during a restricted time period. A limited amount of product can also be purchased in bulk to take away from the premises.

Under current Montana law, distilleries producing over 25,000 gallons of product annually (including contract bottling and national bulk exports) automatically lose their ability to operate a tasting room and, as far many distillery owners are concerned, the ability to market the product directly to potential consumers.

Montana has a system of laws dating back to Prohibition, continuing to the present day, governing the manufacture and sale of alcohol. The state currently regulates all entities that produce, import, distribute, or sell alcoholic beverages in Montana. Bars, restaurants and liquor stores must have special licenses in order to serve a variety of wine, beer and spirits, but individual distilleries and breweries are governed by different sets of state and federal laws and licensure.

In Montana, microdistilleries can provide up to two ounces of proof alcohol to each consumer on its premises in one business day; they are also allowed to sell no more than 1.75 liters per customer for off-premises consumption. Once a distillery produces over 25,000 gallons, it not only loses its classification as a microdistillery under Montana law; it also loses the ability to sell

According to a report

from the Montana

Department of

Commerce in 2014,

nearly 50 breweries

in Montana consumed

20 percent of all the

malting barley produced

in the state that year.

Annually, a good portion

of Montana’s grains is

being used for creating

craft beverages in

the state and beyond.

Microdistilleries create

yet another market for

Montana grains.

and distribute spirits from any tasting facility on the premises.

A recent bill in the Montana Senate seeks to increase the allowed annual output of Montana-manufactured spirits to be better aligned with tax and classification statutes for similar businesses of the same size across the country. The new legislation would allow for the production of up to 200,000 proof gallons (a unit counted as one gallon of liquid that is 50 proof alcohol) and still allow operation of tasting rooms at those distilleries.

“It’s a country-wide standard for a micro-distillery,” says Robin Blazer, President of the Montana Distillers Guild. Along with husband Willie, Blazer owns and operates Willie’s Distillery in Ennis. Expanded annual production limits would encourage increased output from Montana’s distilleries, Blazer says, while allowing the businesses to continue to distribute and sell samples of their product in public tasting rooms

Brewing beer or wine at home is legal but distilling spirits without a permit to make beverage alcohol is against Federal law. Distillers must be registered with a number of agencies like the Food and Drug Administration, the U.S. Department of Agriculture and the Department of Environmental Quality, and they are subject to a variety of reviews, including an on-site walk-through, before permitting is considered.

Although the federal permit is available at no cost, getting one requires a hefty amount of paperwork and comes with a variety of requirements and restrictions, including regulations requiring all distilling equipment to be approved for use by state and federal regulatory agencies. The expense of such equipment makes opening a distillery a substantial investment.

Along with attending schools or apprenticeships, distillers must make all their recipes at approved distilling facilities. Such facilities require state and federal approval of equipment and the initial cost for such equipment is usually in the neighborhood of about \$1 million.

As daunting as that \$1-million price tag is, support can be found in the craft distilling industry across the state and the country. Guild president Robin Blazer explains that the statewide distilling guild and national trade organizations are all fairly well-knit as communities and help one another “in an incredible way.”

“We believe that a rising tide lifts all boats,” Blazer says, “Because that barrier of entry is so high, the natural business climate self-regulates.”

Anyone involved with financing a micro-distillery or distillery equipment must pass a vetting process set out by the Department of Revenue, and none of the investors can have any interest in another liquor license in Montana. New distillery businesses are also required to have assets in and above operating costs.

Once financing is secured, the federal permit is free, but filing the required documents requires a “three-inch binder of paperwork,” according to Blazer. In Montana, additional regulatory paperwork is required and the state charges \$600 initially and the same annually per year for the state permit. Multiple state and federal taxes are also assessed on the finished products.

An allowed increase to 200,000 proof gallons in the statute would help create tax revenue for the state and greater revenue for the investors and business owners, says Blazer. “Montana’s distillery business is booming,” she adds, “And the tax tier is already set up at the State and Federal level for this change.”

When the current statute limiting production to 25,000 gallons was written in 2005, it predated any actual microdistilleries or craft distillery business in the state, Blazer explains. Along with other microdistillery owners, she attended a Montana State Senate committee hearing recently in Helena to



give testimony in support of the legislation. The group encouraged members of the committee to consider easing restrictive limits to allow for greater production at Montana distilleries without sacrificing the marketing aspect of the tasting room on the premises.

“The fact that this bill is needed should make us proud of Montana products and Montana manufacturing,” says Senator Kenneth Bogner (R-Miles City), the sponsor of the legislation. “Micro distilleries are one of the fastest growing economic sectors in the U.S. Now we need to get Montana’s product out into those booming marketplaces: cities in the other 50 states and multiple countries.” Senator Bogner cited statistics from the Department of Commerce that showed that production of distilled spirits grew over 900% in the last 13 years in the U.S. Along with Montana’s microdistilleries, supporters of the recent legislation include the Whitefish Chamber, the Montana Manufacturing Extension Center at Montana State University, along with financial institutions across the state.

“The tasting room is such a successful marketing tool that it has created demand for product that cannot be filled under the current regulations,” Blazer says, adding that the 25,000-gallon restriction limits the ability of craft distilleries to export product out of state.

NEED FOR EXPANSION

Currently, Montana tap houses at craft beer breweries can operate tasting rooms until reaching a limit of 60,000 barrels of beer annually. Blazer explains that 200,000 proof gallons equals roughly 53,000 barrels of beer in production and would make the distilleries output licensure nearly equivalent to the craft breweries.

Matt Leow, the Executive Director of the Montana Brewers Association, says he supports the legislation to expand production at microdistilleries while still allowing on-site sales. “We support it because it is consistent with our vision of encouraging growth in Montana’s craft beverage manufacturing industry,” he says. “Just like brewers, Montana’s craft distillers are producing a Montana-made, value-added product, and that’s something we should all get behind.”

Montana produced about 29 million bushels of barley in 2017, according to the U.S. Department of Agriculture, and a good percentage of that grain was a malt varietal used for alcohol production. According to a report from the Montana Department of Commerce in 2014, nearly 50 breweries in Montana consumed 20 percent of all the malting barley produced in the state that year.

(Continued on Page 15)

MONTANA CRAFT DISTILLERIES

A GUIDE TO SPIRITS ACROSS THE STATE



*Milk River Moonshine
Cranberry Peach Cocktail*

CRAWFORD DISTILLERY
115 FOURTH AVENUE
HAVRE, MONTANA
(406) 262-0461

In July 2018, Neil and Alyssa Crawford opened the Crawford Distillery in Havre after working on the project for nearly five years. Crawford took classes in Kentucky at Moonshine University in the basics of distilling and now vodka, whiskey and bourbon are distilled at the facility in addition to rum and moonshine.

The tasting room at the distillery has a menu of mixed drinks including Sweetgrass Sweet Tea and the Apple Pie Moscow Mule, a mixed drink made with Milk River Moonshine. The names of the drinks offered at the tasting room are tied to the local area and each bulk bottle has an anecdote about Havre on the label.

ASYLUM DISTILLERY
2223 MONTANA AVE
BILLINGS, MONTANA
(406) 200-7022

Owners Robert Ochsner and Ted Reichert launched Asylum Distillery in downtown Billings in March 2018. The distillery features a tasting room and produces vodka, gin, rum, and whiskey from locally-sourced ingredients. Reichert also produces specialty spirits of flavored moonshine.

TRAILHEAD SPIRITS
1400 S 24TH ST. WEST
BILLINGS, MONTANA
WWW.TRAILHEADSPIRITS.COM
(406) 969-1627

In 2013, Casey and Steffanie McGowan successfully navigated the state and federal licensing procedures, installed custom equipment, and opened Trailhead Spirits in a brick building in the Billings Depot complex. The distillery and tasting room relocated to the West End of Billings in January 2019 where it continued producing award-winning vodka, gin and a rye, wheat and chocolate-flavored whiskey.

Spirits are manufactured in a 300-liter hand hammered copper still with a towering 16 plate column which was designed by Arnold Holstein of Markdorf, Germany

Spanning four generations and over 125 years, the McGowens are part of a family history of farming, distilling and marketing spirits to Montanans. In 1889, Casey’s great-grandfather Frank McGowan was one of the original homesteaders in the “Golden Triangle” of north-central Montana. Although oats and hay were the predominant crops before the turn of the century, wheat and barley began to take hold as the grains of choice as equipment and techniques improved. Wheat from the original farmland of the McGowan family is the primary source of grains for Trailhead’s distilled products.

Casey’s other great-grandfather Michael Healy arrived from Ireland to Butte in the early 1900s. He owned several liquor establishments in Montana and during prohibition, he used the establishments to sell tobacco, coffee, and candy in the front of the house while successfully running speakeasies behind closed walls. Healy was well-known as a moon-shining bootlegger but also positioned well politically within his circle of friends including law enforcement, attorneys and judges. Upon retirement he sold the iconic back bar from his most famous establishment “Radio Bar” as a gesture to a friend for \$1. The oak masterpiece made its way up the Missouri River on steam boat to Fort Benton, was moved by horse and cart to Butte and can be seen today in use at the historic Pioneer Bar in Virginia City.

BOZEMAN SPIRITS DISTILLERY
121 W MAIN ST
BOZEMAN, MONTANA
WWW.BOZEMANSPIRITS.COM
(406) 577-2155

Since 2014, Bozeman Spirits Distillery in downtown Bozeman has been producing several whiskeys, 3 vodkas, gin, mescal/tequila and aged rum using as many Montana grains as possible. The 1889 whiskey, created with a blend of malted barley, rye and corn and aged a minimum of 12 months, is named for the first year of Montana statehood.

All the malted barley and rye used in the distilling process at Bozeman Spirits is Montana-sourced. Along with locally-sourced grains and produce, pure Montana Rocky Mountain water is among the selling points of the Bozeman Spirits Distillery products.

Mary Pat and Jim Harris founded and own Bozeman Spirits Distillery. Also, they are part owners of the adjoining White Dog Brewery and tap room on Main Street in Bozeman.



*A Pomegranate Martini made with
Trailhead Spirits Great North Vodka*



*A Gin Gimlet made with Bozeman
Spirits Ruby River Gin, lime squeeze,
rosemary and simple syrup*

WILDRYE DISTILLING
111 E OAK ST #1E
BOZEMAN, MONTANA
WWW.WILDRIEDISTILLING.COM
(406) 577-2288

Wildrye, like its cousins in the Montana craft distilling scene, has a soft spot for heritage. Phil Sullivan, who has a PhD in organic chemistry and still teaches the occasional course at Montana State University, comes from Tennessee moonshiner stock. His grandfather ran a still outside of Gatlinburg during Prohibition.

“It was a time when banks were few and often distrusted, and rural people commonly used hooch as currency,” Sullivan says.

Sullivan’s brother-in-law, Matt Moeller is his partner in the venture. Moeller grew up on a farm in the Bitterroot Valley that his father still owns and runs. The idea for the distillery grew partly out of the annual problem of what to do with bushels of unsold sweet corn on the Moeller farm at the end of every summer. After launching the distillery, Wildrye launched Sweetcorn Bourbon Whiskey made from this unsold corn.

Wildrye’s spiced rum is made from Montana sugar beets. Their signature delicacy—Wildrye Apple Pie—is made from a blend of Montana apple cider (with apples from Moeller’s dad’s neighbors), bourbon, and apple pie spices.

**Q & A: JIM HARRIS, OWNER
BOZEMAN SPIRITS
BOZEMAN, MONTANA**

What would you consider your signature product or products?

Our signature product is the Cold Spring Huckleberry Vodka. That's what the customer wants and what we are known for. The Montana Huckleberry Mule with fresh huckleberries on top can't be beat! Our Montana 1889 Whiskey is a close second and continues to grow.

What do you see for the future of Bozeman Spirits?

We were basically maxed out the day we opened! Our location was pivotal with our success. Our Tasting Room is the best marketing asset we have, so location was key. Downtown Bozeman is about as good as it gets in the state for year-round foot traffic. The DBA / Bozeman Downtown Business Association does a fantastic job in creating events throughout the year to keep locals and tourists coming downtown.

We have always had offsite storage for new empty glass and new barrels from 2,000 to 9,000 square feet. We recently acquired 20 acres south of Bozeman that is used for warehouse space now and will help in multiple ways. First, to increase our whiskey production. We will double to triple that this year in 2019. Second, we will grow rye on the property so we can have our own "Grain to Glass" Rye Whiskey. We already use Montana grain, but this will add value to the brand and story. We are extremely excited about this opportunity.

**DRY HILLS DISTILLERY
106 VILLAGE CENTER LANE
FOUR CORNERS, MONTANA
WWW.DRYHILLSDISTILLERY.COM
(406) 624-6713**

Dry Hills Distillery and tasting room opened in the spring of 2016 in Four Corners. Jeff and Erica Droge are the managing members of the distillery. Both attended Moonshine University and developed a business plan for a Montana distillery utilizing his 19 years of farming experience and her decade of work in the marketing industry.

All the products created at Dry Hills Distillery are sourced from the Droge family farms in Montana.

The Droge family operates a fifth-generation farm in the Manhattan area known as the Dry Hills and another family operation known as London Hills Farm in the Harrison area. Between the two family farms, several hundred acres of certified seed potatoes and several thousand acres of mixed cereal grains are raised. The idea for a distillery emerged after realizing that about five to eight percent of their seed potato harvest was being thrown away every year for cosmetic reasons.

Currently, the distillery is producing two vodkas, a gin made from potatoes and a wheat whiskey in production.



What kind of growth do you predict for the future of the microdistillery industry in Montana?

We feel there is another 15 to 20 years of quality growth in the microdistillery industry. I think with gradual, sustainable growth in our own business plan, we can continue to make high quality, premium products for the consumer. There are currently 20-plus distilleries operating in Montana. Each year, the quality of all Montana distilleries gets better and better. There is a distillery trail that you can follow throughout the state, and as these become more popular, that will also help with our growth. We are in multiple states with some products, but not all products. We keep the whiskey mainly for Montana right now so we do not run out of product! That will begin to change in one to two years as we produce and age more with our expansion. We already have whiskey aging that uses two different grains from Wheat Montana Farms, so be on the lookout for that next year.

**WILLIE'S DISTILLERY
312 MAIN STREET
ENNIS, MONTANA
WWW.WILLIESDISTILLERY.COM
(406) 682-4117**

Willie's Distillery was established in 2010 by founders Willie and Robin Blazer to showcase local, Montana ingredients.

Spirits distilled include a Montana Moonshine and a Honey Moonshine that have won gold medals at the Los Angeles Crafts Spirits Awards. Their Snowcrest Vodka, Bighorn Bourbon, Canadian Whiskey, Coffee Liqueur and Huckleberry Cream Liqueur have also won awards around the country and their Chokecherry Liqueur won first place at the Chokecherry Festival in Lewiston, Montana in 2014.

Willie, originally from Appalachian moonshine country in western North Carolina, is a veteran of the United States Armed Forces and U.S. Forest Service and his wife Robin is currently president of the Montana Distiller's Guild.

The distillery uses a copper pot made specifically for their company by Bavarian Holstein Stills from Germany. Using Montana-grown produce and corn, barley and oats they distill spirits and bottle, label, cork and pack all of their spirits by hand. Their tasting room is located at the distillery on Main Street in Ennis.

**HEADFRAME SPIRITS
21 SOUTH MONTANA STREET
BUTTE, MONTANA
WWW.HEADFRAMESPIRITS.COM
(406) 299-2886**

In 2010, John and Courtney McKee founded Headframe Spirits "in celebration of Butte's spirit." Standing on the confluence of four lodes of ore in one of the city's historic buildings, the company was founded with respect for the history of the city, the legacy of the mines and the people who worked there.

Named one of the *U.S.A. Today* top ten best craft specialty spirits distilleries in the country, Headframe Spirits takes their name from the headframes that lowered miners hundreds of feet into the earth beneath streets of Butte and, in particular, the historic building at 21 South Montana Street where the distillery is located.

Each spirit produced pays tribute to the mines of Butte, Montana, noting the history of a specific mine and those who worked there on the label. Spirits are produced using grain from Montana fields: winter wheat, rye, corn and barley.

In addition to the distillery and tasting room, Headframe also operates a distilling equipment manufacturing facility.

**GULCH DISTILLERS
790 FRONT STREET
HELENA, MONTANA
WWW.GULCHDISTILLERS.COM
(406) 449-2393**

Helena's only microdistillery is located in the former Montana Distillery and Bottling Warehouse at the north end of Helena's historic Last Chance Gulch. Launched in 2016 as a partnership project between by Tyrrell Hibbard and Steffen Rasile, the distillery uses as many Montana's fine grains and herbs as possible in the process of crafting spirits.

In crafting their recent Gulch's Neighborhood Apple Brandy, they asked the community for apples in exchange for free drinks.

They distill gin, rum, fernet, and vodka and continue to distill and age whiskey. Gulch Distillers Amari, a bittersweet liquor, was recently highlighted on liquor.com, noting a "beautifully balanced blend of saffron, chamomile, mint, myrrh, rhubarb and other local botanicals macerated in a Montana-sourced grain base."

Gulch Distiller's Purple Prairie Barley Whiskey is an entire local grain economy in a bottle. It's made in Helena out of malted barley from a maltster in Great Falls, wheat from Townsend and barley from Timeless Seeds in Ulm.

Gulch Distillers won Gold, Best in Class and Best in Show for its Burrone Fernet, a specialty spirit made with a variety of botanicals, at the American Craft Spirits Competition in February 2019. Best of Show is the ultimate honor bestowed at the event which is hosted by America's only national registered nonprofit trade association for U.S. craft spirits.



An Icy Hot with Headframe High Ore Vodka, citrus, babanero and cayenne

**STONEHOUSE DISTILLERY
37 MUFFLEY LANE
WINSTON, MONTANA
WWW.STONEHOUSE-DISTILLERY.COM
(406) 465-2816**

In 2014, John and Snezhi Grahler founded Stonehouse Distillery in Winston, Montana to handcraft small-batch rum and whiskey.

Snezhi's family recipes were perfected over years in Bulgaria where the art of handcrafting spirits was traditionally passed down from one generation to another. John came to Montana from Germany where his family was involved in developing various clear grain spirits, typically called "Korn," the German word for grain.

Stonehouse Distillery crafts a variety of spirits including Montana white and dark rum, cream liqueurs, sweet corn whiskey, and rye and wheat whiskey. The Winston Wheat Whiskey is made from wheat grown within a few miles from the Winston distillery by farming neighbors.

All the spirits are created in-house by grinding grain, mashing with water naturally filtered through local limestone deposits, fermenting in single-batches and then using a copper pot still handmade in Portugal specifically for use in the Stonehouse Distillery to extract the finished product.



A healthy pour of Willie's Distillery Big Horn Bourbon

**STEEL TOE DISTILLERY
23545 MONTANA HIGHWAY 200
POTOMAC, MONTANA
WWW.STEELTOEDISTILLERY.COM
(406) 244-4567**

Owned and operated by Carl and Christina Bock, Steel Toe was established in 2013. All of their current recipes are sugar-based liquors or "good whiskey" as Carl Bock refers to it. All Steel Toe Distillery products are distilled by Carl Bock and bottled on site. No coloring, additives, or artificial flavorings are added in the distilling process.

Specialty spirits include Uncle Carl's Prohibition Whiskey which is crafted using selective moonshine techniques and flavored and colored in five-gallon charred oak casks from the Gibbs Brothers Cooperedge in Arkansas. Show Pony Gin, a tasting gin infused with Juniper berries and traditional botanicals is also available along with Settler's Tea, a black tea-infused liqueur infused with mint and rose hips.

A tasting room at the distillery, which is located on Highway 200 across from the Johnsrud Fishing Access is open daily and bottles are available for purchase.

**RATTLESNAKE CREEK DISTILLERS
128 WEST ALDER STREET
MISSOULA, MONTANA
RATTLESNAKECREEKDISTILLERS.COM
(406) 239-5050**

Having grown up in the Rattlesnake, Missoula's northern neighborhood bisected by Rattlesnake Creek, brothers Sean and Dan Hogan named the craft distillery they opened in 2014 Rattlesnake Creek Distillers after their childhood stomping grounds.

Distilling Montana grains in small batches and controlling every aspect of the process from grain to glass, the Hogan brothers create 200 to 250 bottles of each product which are hand labeled and marked with batch and bottle numbers.

The distillery features a Crystal Springs Gin with water from the Crystal Springs south of Havre, a Circle Square Vodka named after Missoula's historic downtown, and light, malt and bourbon whiskeys crafted from Montana grains.

**Q & A: ERICA DROGE, OWNER
DRY HILLS DISTILLERY
FOUR CORNERS, MONTANA**

What would you consider your signature product or products?

Our signature product is currently our Hollowtop Potato Vodka. The potato is the whole reason why we started this industry in the first place. To date, we have used over 501,500 pounds of potatoes off our family farms. In every bottle of Hollowtop there is roughly 12 pounds of potatoes. We plant, harvest, wash, peel, dice, ferment and distill this product. It is truly a hand-crafted spirit!

Our next signature product would be our bourbon that has yet to hit the market. As I stated earlier, we started this business to help diversify the farm with a value-added product really focusing on the potato, but

**MONTGOMERY DISTILLERY
129 W FRONT STREET
MISSOULA, MONTANA
WWW.MONTGOMERYDISTILLERY.COM
(406) 926-1725**

After five generations of family agriculture, Montgomery Distillery produces top-notch, small-batch vodka, gin and whiskey. Visitors to the tasting room bar can sample the popular Go Gingerly cocktail made with Whyte Laydie gin, muddled ginger, basil and grapefruit.

Montgomery Distillery crafts spirits exclusively from Montana-grown grain, wheat and rye, using grains from the Montgomery family ranch near Lewistown, Montana.

Owners Ryan and Jenny Montgomery attended apprenticeships and courses in herbology and distilling around the world before opening the Montgomery Distillery in 2014.

Their tasting room was recently ranked in *Food & Wine* Magazine's 50 Best New Bars in America.

**WESTSLOPE DISTILLERY
172 S 2ND STREET
HAMILTON, MONTANA
WWW.WESTSLOPEDIST.COM
(406) 375-5590**

Will and Suzan Young opened Westslope Distillery in 2018 and started making spirits distilled in small batches using ingredients sourced from farms and fields throughout Montana. They also utilize locally-sourced ingredients in their tasting room.

Their signature Sweet Sting Honey Spirit is handcrafted in small batches using dark mead made from local Montana honey. The mead is sourced from Hidden Legend Winery in Victor, Montana. Another product, Lost Trail Rye Vodka is made with 100% Montana-grown Rye. It was the first rye vodka to be commercially distilled in the state of Montana.

A rum, gin, barrel-aged apple brandy, barrel-aged honey spirit & single malt American whiskey are also in production.

now having the distillery, it's changed the way we farm. We have now started raising our own corn for our process here as well to sell on the market. Our bourbon will be a first complete farm-to-bottle Montana bourbon as we will raise all the grains that are in it.

What do you see for the future of Dry Hills?

We produced about 15,000 liquid gallons in 2018. We will hit capacity this year as we co-produce for other distilleries. When we set out to open a distillery, bulk production was our main focus before we learned the marketing impacts and the importance of having a tasting room. Because our facility is sized the way it is, we are able to produce for other distilleries in our state and around the nation. This opportunity allows us to use more of our own farm's commodities

**THE MONTANA DISTILLERY
631 WOODY STREET
MISSOULA, MONTANA
WWW.THEMTDISTILLERY.COM
(406) 541-1889**

The Montana Distillery is owned by Mark Hlebichuk and Sharie McDonald. All Spirits are distilled on-site using Montana ingredients. The distillery originated in the Flathead area as Flathead Distillers until moving to Missoula. After renovating a building built in the early 1900's, The Montana Distillery opened a new distilled spirits plant and tasting room in 2014 in the historic railroad district of Missoula.

A variety of award-winning spirits are distilled from Montana sugar beets. The Woody Street Premium Vodka is named for the street where the vodka is distilled and Fallen Dove Gin is made with six botanicals including a touch of juniper.

**FIREROOT DISTILLERY
5066 HOBLITT LANE
FLORENCE, MONTANA
WWW.FIREROOTSPIRITS.COM
(406) 792-5270**

Jesse Spaulding and Hannah Weinert, owners of FireRoot Spirits, are now distributing brandy and spirits from their new venture launched in 2017. With a focus on produce available near Florence, they planted their own apple orchard with cider and brandy variety apples they hope to use in creating award winning brandies.

All products at FireRoot Spirits are distilled from apples. An average of 25 pounds of apples goes into every bottle of FireRoot Gin. Another product of the distillery, Apple Jill, is an apple brandy blended with fresh cider and aged in new American oak. They also produce a vodka, Apple Jack, and a coffee liquor in collaboration with Hunter Bay Coffee in Lolo.

FireRoot Spirits are available for purchase in liquor stores across the state. They plan to do tastings and tours at their facility once a month or by appointment starting spring 2019.

making true, Montana valued-added products. We are projecting to hit close to the 25,000-gallon output this year. If we keep up with this, we will have to consider opening another facility that will most likely be out on our farm.

What kind of growth do you predict for the future of the microdistillery industry in Montana?

I believe the micro-distillery industry has the option to continue to rise along the same pathway as the micro-brewery industry has. The millennial generation has a passion to "know your farmer" in that they are interested in knowing where their food comes from and what their drinks are made of. Both the micro-distillery and micro-brewery industries in Montana have brought back a focus to manufacturing jobs and Montana agriculture.



Hucklebee Tini with Lolo Creek Honey Huckleberry Vodka

**LOLO CREEK DISTILLERY
6610 US HIGHWAY 12
LOLO, MONTANA
(406) 926-2803**

Matt and Kasie Grunow are the latest in three generations of Lolo business owners to serve spirits to the small community of residents and tourists at Lolo Pass.

Matt's grandfather started with the Road Runner Bar, and his parents Mike and Judy opened a grocery store, laundromat, liquor store, and the Lolo Creek Steak House.

Grunow opened the Lolo Creek distillery in 2017 just above the Lolo Creek Steak House.

The distillery and tasting room is situated on family property with spectacular views of the surrounding mountains.

The craft distilling philosophy at Lolo Creek is grain-to-bottle, utilizing Golden Triangle grains and local botanicals in the distilling process. Spirits include Honey Huckleberry Vodka, other varieties of plain and infused gin and vodka and a whiskey to be released in 2019. Local ingredients are used whenever possible in the distilling process and in the tasting room.



A HIGH PROOF EDUCATION: MOONSHINE UNIVERSITY

Many Montana distillers note they have attended Moonshine University in Kentucky as part of their distilling training.

Moonshine University is the educational arm of the Distilled Spirits Epicenter in Louisville, Kentucky, where aspiring distillers or mixologists can take classes on making and mixing spirits.

Long-form professional courses are offered for amateur and professional distillers at Montana University including a six-day whiskey distiller course, marketing workshops, fermentation courses, and continuing education for professional distillers growing their businesses and looking to specialize in whiskey, gin, absinthe and other spirits.

MU features professional stills, a lab, and classrooms for aspiring distillers to learn the art and science of creating spirits.

The structure of the initial distilling education program is based around producing whiskey, including bourbon and rye, but the curriculum is also offered for gin, rum, brandy, and other spirits and includes background education about the history, laws, and stylistic differences within the spirit being studied and crafted.

The whiskey course is the longest and most popular course at MU, beginning with a focus on the primary taste influence. For this reason, all visiting whiskey-makers go through a pre-interview process to assess and narrow their preferences and make sure the proper ingredients are on hand. Instruction includes distilling and sensory



training to choose between the good stuff and the heads and tails, which are high in impurities and are tossed.

Each instruction session is private and can be catered to a specific group or course of study, whether whiskey-making, marketing and sales or crafting spirits from botanicals.

MU also offers a whiskey course offered for amateurs entitled “My Craft Distillery” designed for private groups of up to four and including two hotel rooms throughout the lessons. The specialty course is an investment at about \$18,000 for four participants but it also includes crafting a signature spirit and two years of storage in aged barrels before being bottled. Participants can expect about 250 bottles of their whiskey to be ready about two years after completing the course.

For more information about courses for professional and amateur spirit-making, visit www.moonshineuniversity.com

WHISTLING ANDY DISTILLERY
8541 MONTANA HIGHWAY 35
BIGFORK, MONTANA
WWW.WHISTLINGANDY.COM
(406) 837-2620

Whistling Andy Distillery opened New Year’s Eve, 2010 in Bigfork, Montana. and have since created award-winning spirits in an array of styles and flavors using select local grains sourced from two local farms, local cherries, first cut cane sugar and locally-sourced botanicals whenever possible. Whistling Andy spirits have gained awards from tasting panels across the Pacific Northwest. The Pink Peppercorn & Pear Gin scored 92 Points from *Wine Enthusiast Magazine* and was rated one of the “Top 100 Spirits of 2017.” Other spirits include three different types of whiskey, two rums, two gins, vodka and a spirit called Hopshnop, which is distilled from craft beer.

WHITEFISH HANDCRAFTED SPIRITS
2134 U.S. HIGHWAY 2
KALISPELL, MONTANA
WWW.WHITEFISHSPIRITS.COM
(406) 890-2300

Whitefish Handcrafted Spirits offers spirits such as Orange Clove Rum, Montana Wheat Vodka, Botanical Gin, Huckleberry Liquor and Cranberry Moon (a cranberry juice whiskey). They produce a Rock Creek Vodka, a Highline Whiskey and a Contraband clear whiskey. They also craft an agave liquor. Unlike most distilleries, Whitefish Handcrafted Spirits serves a full menu in their tasting room.

GLACIER DISTILLING COMPANY
10237 U.S. HIGHWAY 2 E
CORAM, MONTANA
WWW.GLACIERDISTILLING.COM
(406) 387-9887

Nicolas and Victoria Lee opened Glacier Distilling Company in 2010. Taking a cue from Josephine Doody, a moonshiner who operated from her homestead on Harrison Creek in Glacier National Park during the early 1900s, the distillery first released an unaged rye whiskey that could be produced and sold in a matter of months, instead of years.

Seven years later, Glacier Distilling Company’s North Fork whiskey was a Gold Medal winner at the San Francisco World Spirits Competition and the company now distills a wide variety of spirits including bourbon and barrel-aged malt and rye whiskey, rum, gin, brandies, grappa, herbal liqueurs, and even absinthe using local botanicals. Their Daughter of the Sun cherry liqueur features red cherries from Flathead Lake distilled, barrel-aged and blended with cherry juice, equaling over 15 pounds of cherries packed in each bottle.

The distillery and tasting room are located just outside of Glacier Park and West Glacier in Coram, Montana on U.S. Highway 2.

SPOTTED BEAR SPIRITS
503 RAILWAY STREET
WHITEFISH, MONTANA
WWW.SPOTTEDBEARSPIRITS.COM
(406) 730-2436

Opened in downtown Whitefish in 2016 by Lauren Oscilowski, a former employee at Glacier Distilling Company, Spotted Bear Spirits is named for the Spotted Bear Ranger District, part of the nearby Flathead National Forest Tasting room offerings include cocktails made with local and organic ingredients and bottle sales of small-batch craft spirits.

In addition to vodka, gin and agave, Spotted Bear Spirits produces a coffee liqueur using Montana Coffee Traders fair trade coffee and house cellos, versions of limoncello using sage, yarrow, basil, rosemary, juniper and wormwood among other Montana botanicals



A Snowghost with Spotted Bear Vodka, Coffee Liqueur, half and half, Montana Coffee Traders cold brew and soda



Q & A: GABE SPENCER, DISTILLER
WHISTLING ANDY
BIGFORK, MONTANA

What would you consider your signature product or products?

Our signature products would be our two whiskeys and our Cucumber Gin.

Our two whiskeys because we sourced all grain in Montana, the whiskey is aged in Montana and distilled, barreled and bottled by Montanans. Our Cucumber Gin has also become our signature spirit because of its uniqueness. With cucumber notes beneath the body of this dry gin are subtle, lingering through its finish. Eight botanicals are engaged in the cucumber gin giving it a smooth yet crisp spirit with a unique flavor profile.

What do you see for the future of Whistling Andy?

In 2018, our output 4,000 gallons of liquor. We are ever-growing in the craft spirits industry. We are looking to upgrade the size our mash tank this year to increase the amount of production on all our products. Most of all we are looking to increase our 100 percent Montana-sourced raw ingredients for our whiskey production.

What kind of growth do you predict for the future of the microdistillery industry in Montana?

The distilling industry is exciting here in Montana! As a group, we’re all making some pretty darn good spirits from our corner of the world and sharing them with as many people as we can. Montana Distilleries a growing pretty rapidly. Seems like there’s a new one popping up somewhere in the state all the time. Quite a different map of distilleries when we first started back in 2010. I think there was just 1 other distillery in Montana when we opened our doors. The growth has been similar to the brewing industry in Montana but not quite as fast. I think its going to keep growing over the next few year. I also can see consumers leaning more to craft spirits as the want to truly know where the products they’re consuming are coming from.



ENJOY MONTANA SPIRITS RESPONSIBLY!

FARM TO FLASK

(Continued from Page 10)

Annually, a good portion of Montana’s grains is being used for creating craft beverages in the state and beyond. Microdistilleries create yet another market for Montana grains.

“Montana raises some of the best grain in the world,” says Jeff Droge, a fifth-generation farmer from just outside of Manhattan. Droge and his family grow the potatoes and cereal grain used to craft the spirits at Dry Hills Distillery in Four Corners.

“My family has spent 115 years farming the same dirt,” Droge says. “The family farm is a struggling operation. Wheat prices, grain prices are low, and input costs are on the rise.”

When the Droge family started the business in 2015, they were certified seed-potato growers who took a joke about turning waste potatoes to vodka to heart. Droge says they diversified their family operation outside the base commodity trade, using the product they had on hand. They attended Moonshine University in Kentucky and worked with Headframe Spirits in Butte to craft the first rounds of their distilled product from farm-raised potatoes.

“We took a very perishable item and transformed it into a non-perishable state through the distilling method,” Droge says. “We saw this as an opportunity to create a manufacturing business and turn that farm commodity into a bulk distillate that we could then sell on the wholesale market.”

They developed the initial business plan for Dry Hills Distillery without considering a tasting room but quickly learned that their business model fell short. “We realized that a tasting room was an essential marketing tool to promote the product to the consumer,” Droge explains. “We like the fact that we’re not just a made-in-Montana brand; we’re a grown-in-Montana brand, and we wanted to be able to tell that entire process to the people who want to visit Montana. We feel that’s a great story to tell. Without the tasting room platform, it becomes very difficult for us to be able to tell that story.”

Droge says that since opening the new branch of his family’s agricultural business, they have only grown. “We’re in the business of taking a high-volume, low-value perishable product and turning it into smaller volume, high-value non-perishable product,” he explains. “Such a product can be shipped around Montana, can be shipped around the country and can be shipped around the world. We’ve seen a lot of success in this area which has developed into relationships from coast



to coast. We have clients in Oregon, Texas, Louisiana, all the way to Florida, all of whom do a really nice job of promoting Montana agriculture. With the current limitations on production that we are seeing today, we’re basically asking a business like mine to start at square one.”

In order to grow their production, the distillery could either open a new facility, which Droge says is not economically feasible for his family business or close the tasting room and continue with production. “This would mean a loss of jobs, loss of revenue and loss of potential income to the state of Montana,” Droge says. “The worst of this for me personally would be the loss of jobs. That would be seven people that rely on me for paying their rent.”

According to the Montana Alcohol Beverage Control division, all microdistilleries in the state self-reported production in the last year at under 25,000 gallon capacity but growing; 18 microdistilleries reported less than 4,000 gallons in production; four microdistilleries produced up to 14,999 gallons, and three are in their first year of being licensed.

Microdistilleries in Montana have an unexpected ally in the form of the conservative lobbying group Americans for Prosperity, the organization backed by billionaire brothers Charles and David Koch. Generally, AFP opposes state or federal regulations on the liquor industry to maximize growth potential in the private sector. Lobbying arms of the Koch

organization have supported efforts to privatize liquor stores in the state of Pennsylvania and to ease distilling regulations around the country.

Montana lobbyist David Herbst of AFP says the change in the microdistillery legislation would create jobs and boost tourism in the state.

NEED FOR EXPANSION

Along with the federal government, states are charged with regulating the sale of alcohol to address public health concerns regarding the harmful consequences of overconsumption. With effects such as drunk driving and addiction, alcohol consumption is a valid public health concern as shown in multitudes of studies leading to legislation and regulations in Montana and across the U.S.

No opponents to the proposed legislation to expand production at microdistilleries were present at the recent hearing in Helena to find cause for protesting the legislation on public health or any other grounds. Regulations on tasting rooms will not change with the increased annual output in the proposed legislation, as it is implied that higher production would account for exporting product rather than increasing local consumption.

Two recent developments in Butte signal more growth in craft brewing: a recent expansion at HeadFrame Spirits for an extensive equipment-making facility, and the opening of Montana Craft Malt, a \$15-million enter-

Using current data from

the U.S. Treasury, some

investment firms are

projecting that craft

spirits will go from a one

percent share of volume

sales in 2014 to nearly

ten percent in 2020

across the nation.

prise scheduled to produce 10,000 tons of malt per year from Montana-grown barley.

While more businesses continue to utilize Montana’s bounty for the craft beverage industry, the demand for craft-distilled spirits around the country is showing no signs of slowing. Using current data from the U.S. Treasury, some investment firms are projecting that craft spirits will go from a one percent share of volume sales in 2014 to nearly ten percent in 2020 across the nation.

Microdistilleries in Montana could be poised to capture a large potential market share with the expanded ability to produce more volume. The increase could also be attractive for businesses looking to start new enterprises or relocate to Montana to enter the craft distilling industry. Montana distilleries have access to grain and water, necessary bases other states have to import to manufacture craft beverages.

Products from Montana hold a lot of lore for people around the world. Within the state, Montanans will seek out locally-made items when they know the source of production is right down the road and thus helping to boost the local economy. With microdistilleries across the state utilizing local grains and produce to craft shelf-stable products that can be shipped around the world, the possibilities for growth in the market continue to hold much promise for businesses and investors. ★

—REILLY NEILL

MONTANA PRESS



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THE MYSTERIOUS CHARM OF MANDOLIN ORANGE: A DYNAMIC DUO

Musicians Emily Frantz and Andrew Marlin first met through mutual friends at a bluegrass jam in 2009. A mysterious warmth materialized between the two and they formed Mandolin Orange to pursue their common musical goals. Within a few years, they were playing intimate shows to audiences and releasing albums.

Recently, the North Carolina twosome added a few more members to their musical mosaic, touring as a five-piece arrangement with an electric guitarist, a bassist, and a drummer. Despite the addition, their method still resounds as duo-centric.

“As a pair, we are still getting better little by little as time goes on,” says multi-instrumentalist Emily Frantz. “The more we work together, the more we can get out the songs and it becomes more fluid. It only gets smoother the longer we do it.”

The music they create music radiates mystifying charm and tenderness of sentiment, as well as both sensibility and sensitive power. They have built a steady following with their own kind of intimacy, investigating new material with provocative talents.

Singer-songwriter Andrew Marlin conjoins his lyrical wallop with the vigor of multi-instrumentalist Frantz, a combination worth watching. When the violin is in her grasp, Frantz conveys a certain flair and obvious integrity.

“I started with the violin in elementary school while in second grade,” says Frantz, 31. “I played the violin through middle school, reading sheet music and learning the Suzuki method. After that, it was more of a bluegrass sound which I played by ear. Learning by ear was a lot more informal and it helped me find my stride. I found it easier to pick up on the notes and the dynamics and I liked not having to translate sheet music.”

Frantz’s first organized musical experience came when she played bluegrass fiddle as a high school kid in a band full of well-schooled fifty-somethings.

“In high school my parents would take me to band rehearsal and on Friday nights I’d play music with 50-year-old dudes and learn bluegrass harmonies. I learned the role of the fiddle in a bluegrass band and I learned the catalog and the bluegrass language.”



The music they create radiates mystifying charm and tenderness of sentiment, as well as both sensibility and sensitive power. They have built a steady following with their own kind of intimacy, investigating new material with provocative talents.

Frantz was born and raised in the suburbs of Chapel Hill and Marlin grew up in the rural northeast corner of the Tar Heel State. When they met, she introduced him to her already-expansive acoustic songbook.

“You think of bluegrass and folk music as being a hillbilly thing and rural thing. Andrew, however, had a lot less exposure to it than I did. I knew all of the bluegrass tunes and he was just learning the mandolin, and a newcomer.”

Mandolin Orange nourishes a repertoire of originals, and several of them stand out as Frantz’s favorites, such as “Wildfire” on the 2016 album *Blindfaller*.

“Some of them become favorites because of the subject matter and others are just catchy songs which are fun and easy to play.

Sometimes it is the simplest songs that you don’t get tired of... ‘Wildfire’ has gotten a lot of attention, and it is literally three chords straight through, with no variation, and the simplicity allows it to not grow old. Sometimes if it’s too intricate and too highly arranged, you are more likely to get tired of playing them. ‘Into the Sun,’ which is an ode to my late grandfather, is not necessary to play every night because it requires too much emotional energy.”



Mandolin Orange provides a fond intermingling and rotation of male and female vocals.

“(Balance) has been easy enough for us all along and our strength,” she says. “Andrew has always provided our lead vocals and he has always been a songwriter and he gravitates toward that. I sing harmony and compliment a foundation that’s already there. We try not to think too hard and to just fill the role that feels most natural to us.”

Indeed, their songs are well-timed to emphasize melody and space and the mutual understanding between them, sparking a roomy atmosphere of two halves concluding one philosophy.

“We still leave a lot of that open space in the music,” she says. “We are not trying to bash anyone over the head with jumping around or craziness on the stage - and that space helps us to atone. We are not trying to rage with our four fastest songs at beginning of the set. We’ve gained a lot of confidence, where at first when we were playing clubs, the knee-jerk reaction was to engage the audience similarly to how everyone else was doing it. But we’ve decided to own up more to what’s true to us and true to those who are engaged with us. Space makes it quieter and easier to engage.”

Marlin’s songwriting packs more emotional power and sense of taut realism than an average tune and Frantz tightly pads him with the sounds of simplicity and sympathy.

“It’s pretty informal,” says Frantz of their process of creating songs “Sometimes he will write a whole song before I’ve heard any of it, though more often it is slightly more drawn out. He will have the basic 75 percent done and I’ll hum along and work it a little bit, and Andrew will take a week of making the lyrics as concise and to the point as he can make them. It’s true to the old-time nature of music to sit down and

play it and then find a different idea of arrangement, harmony, or riffs. We don’t want to work too far outside of sitting down and playing the song. That feels most natural to us and gives us the headspace to be able to create something new.”

On the recently released *Tides Of A Teardrop*, Marlin’s lyrics meet head-on the defining bereavement of his mother, who died of complications from surgery when he was 18. Similar to most of Mandolin Orange’s music, the songs exhibit minimalism and quietude, with “thoughtful, intentional space,” as Frantz describes it, between the notes which cushion the vulnerability of the language.

“The simplicity is there not there as if we were striving for something,” he says. “There are not a lot of bells and whistles or a ton of overcrowded production things. We were comfortable to leave that simple feel there. That’s simple in the sense of being basic but also simple in not having the overcrowding of elements there.”

The loneliness of Marlin’s words stamps these works with an unquestionable personality of mood.

“Andrew has never really shied away from talking about loss and yet the writing on *Tides Of A Teardrop* was new territory,” Franz adds. “He approached loss more directly into the lyrics of these tunes. All in all, though, it was a positive experience for him. While the lyrics may be sad, it doesn’t necessarily feel sad for him or us to perform them or listen to them every night. The writing is therapeutic and so is the fact that we are getting to express these feelings.”

Mandolin Orange plays at 8 p.m. on Tuesday, March 12 at the Wilma Theater in Missoula. ★

—BRIAN D’AMBROSIO

WE RECOMMEND...

We welcome additions and corrections to our monthly calendar. Please send updates to info@montanapress.net.

Friday, March 1

Statewide
“**Cabaret**,” musical stage play, 8 p.m., Montana Actor’s Theatre, Havre, 945-0272
Backcountry Film Festival, 7 p.m., Roman Theater, Red Lodge, 446-2233
Joe Schwem, original folk.rock, 7 p.m., Norris Hot Springs, 685-3303
“**Mamma Mia**,” musical play, opening night, 8 p.m., Shane Lalani Center, Livingston, 222-1420
3 Miles to Clyde, rock, Murray Bar, Livingston, 222-9463
Under the Bleachers, rock, Chico Hot Springs Saloon, 333-4933

Billings
John Roberts y Pan Blanco, jazz, 6 p.m., Yellowstone Valley Brewing, 245-0918
“**Mama Mia**,” musical play, opening night, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141
Clutch, rock music, 7 p.m., Pub Station, Billings, 894-2020
Murphy’s Celtic Legacy, celtic music and dance, 7:30 p.m., Alberta Bair Theater, Billings, 256-6052
Funky Bunch Improv, 7:30 p.m., NOVA Center, Billings, 591-9535
Shane De Leon, song-based storytelling, 9 p.m., Craft Local, Billings, 702-1458

Bozeman
Open Mic Night, 6 p.m., Wild Joe’s Coffee Shop, Bozeman, 586-1212
“**Charlotte’s Web**” screening, 6:30 p.m., Ellen Theatre, Bozeman, 585-5885
Alex Robilotta, jazz, 7 p.m., Red Tractor Pizza, Bozeman, 599-1399
“**A Moon for the Misbegotten**,” stage play, Bozeman Actor’s Theatre, 7 p.m., The Emerson, Bozeman, 587-9797
30 Neo-Futurists Plays, 7 p.m., Verge Theater, Bozeman, 587-0737
LANEY LOU and the Bird Dogs, folk/rock, 9 p.m., The Filling Station, Bozeman, 587-0585
Left on Tenth, funk, 8 p.m., Zebra Lounge, Bozeman, 585-8851

Helena
Molly Tuttle, singer/songwriter, 7:30 p.m., Myrna Loy Theater, Helena, 443-0287
Missoula
First Friday: Look/Listen Concert with Modality, art/music, 5 p.m., Missoula Art Museum, 728-0447
“**August: Osage County**,” stage play, 7:30 p.m., Montana Theatre, UM, Missoula, 728-7363
Off in the Woods, country/rock/reggae, 10:15 p.m., Top Hat Lounge, Missoula, 728-7980

Saturday, March 2

Statewide
“**Cabaret**,” musical stage play, 8 p.m., Montana Actor’s Theatre, Havre, 945-0272
Lecture with singer/songwriter Almeda Bradshaw, “Homes and Honky Tonks,” 7 p.m., MonDak Heritage Center, Sydney, 243-6022
Neil Filo Beddow, original folk/rock, 7 p.m., Norris Hot Springs, 685-3303
“**Mamma Mia**,” musical play, 8 p.m., Shane Lalani Center, Livingston, 222-1420
Sam Riggs, country and rock, The Attic, Livingston, 222-6106
Canyon Kids, rock, 9 p.m., Murray Bar, 222-9463
Tom Catmull, folk and Americana, Old Saloon, Emigrant, 333-4482
Under the Bleachers, rock, Chico Hot Springs Saloon, 333-4933

Billings
“**Mama Mia**,” musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141
Arterial Drive and Dash, harmonies and rock, 7 p.m., Pub Station, Billings, 894-2020
March Comedy Madness Competition, 7 p.m., The Loft, Billings, 259-9074

Bozeman
Spring Seed Exchange, 2 p.m., Bozeman Public Library, 582-2400
30 Neo-Futurists Plays, 3 p.m. and 7 p.m., Verge Theater, Bozeman, 587-0737
Tchaikovsky Piano Concerto No. 1, Bozeman Symphony, 2:30 p.m., Ellen Theatre, 585-5885
“**A Moon for the Misbegotten**,” stage play, Bozeman Actor’s Theatre, 7 p.m., The Emerson, Bozeman, 587-9797
The Hooligans “Dead of Winter” Grateful Dead tribute, 7 p.m., The Filling Station, Bozeman, 587-0585
Molly Tuttle, singer/songwriter, 7:30 p.m., he Rialto, Bozeman, 877-412-2776
Leather and Lace Drag Show, 8 p.m., The Eagles Bar, Bozeman, 587-9996
Minesweeper, bassline/tranquil, 8 p.m., Zebra Lounge, Bozeman, 585-8851

Helena
Jackson Holte, folk/blues, 7 p.m., The Rathskeller, Helena, 442-5980
Letter B Band, folk rock, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960
Great Falls
Melissa Dascoulais, acoustic guitar, 5 p.m., Mighty Mo Brewing Co., Great Falls, 952-0342
Whiskey Revival, country, 9 p.m., Alumni Club, Great Falls, 952-4471
Butte
“**The Lion, the Witch and the Wardrobe**,” stage play, 11 a.m. and 7 p.m., Orphan Girl Theatre, Butte, 782-5657



BEYOND THE MOON: KRISTIN CORB

Singer-bassist Kristin Korb swings through Montana on March 3 at The Ellen Theater in Bozeman on her tour with Craig Hall and Erik Olson. Korb earned her Music Education degree at Eastern Montana College and her masters in Classical Bass Performance the University of California, San Diego. She has taught at the University of Southern California where she was coordinator of vocal jazz studies, Azuza Pacific University, Grossmont Community College and Central Washington University. In 2016, Korb released her eighth CD, *Beyond the Moon*. Inspired by the storytelling of one of America’s greatest lyricists, Johnny Mercer, Kristin includes several of his biggest hits and then takes a voyage of discovery into unpublished texts that Mercer never made into songs.

STATEWIDE CALENDAR LISTINGS

Billings Bozeman Helena Great Falls Butte Missoula & More



THE MISSOULA VALLEY WINTER MARKET IS HELD EVERY SATURDAY IN FEBRUARY

Saturday, March 2

Missoula
“**Odyssey of the Stars – A Celebration of Artistic Journeys**” honoring Emily Graslie, 7 p.m., Dennison Theatre, University of Montana, Missoula, 728-7363
Missoula Valley Winter Market, 705 South Higgins, 9 a.m. to 1 p.m., 396-0593
“**August: Osage County**,” stage play, 2 p.m., Montana Theatre, UM, Missoula, 728-7363
Hellgate Band, swing/jazz, 4 p.m., St. Anthony’s Parish, Missoula, 543-3129
Wolf and the Moons, folk, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Clutch, driving rock and blues, 7 p.m., The Wilma, Missoula, 728-2521
Scott Pemberton, jazz and rock guitar, 10:15 p.m., Top Hat Lounge, Missoula, 728-7980

Sunday, March 3

Statewide
Lecture with singer/songwriter Almeda Bradshaw, “Into the Sunset: The Forgotten Cowgirl Singers,” 7 p.m., Valley County Pioneer Museum, Glasgow, 243-6022
Nathan North, looper extraordinaire, Norris Hot Springs, 685-3303
Acoustic Brunch: LANEY LOU, country guitar, 11 a.m., Pine Creek Café, Livingston, 222-3628
“**Mamma Mia**,” musical play, 3 p.m., Shane Lalani Center, Livingston, 222-1420

Billings
“**Mama Mia**,” musical play, 2 p.m., Billings Studio Theatre, Billings, 248-1141
iLuminate, dance and magic performance, 7 p.m., Alberta Bair Theater, Billings, 256-6052
“**Our Town**” 7:30 p.m., NOVA Center, Billings, 591-9535
Bozeman
“**Moms Like Me**,” postpartum awareness stories/event, 4 p.m., The Rialto, Bozeman, 877-412-2776
Canyon Kids, rock, 5 p.m., MAP Brewing, Bozeman, 579-6804
Kristin Korb, jazz singer/bassist, 7 p.m., Ellen Theatre, Bozeman, 585-5885
Moon Hooch, funk/electronic, 7 p.m., Filling Station, Bozeman, 587-0585
Bridger Mountain Big Band, swing/jazz, 7 p.m., The Eagles Bar, Bozeman, 587-9996
Jackson Holte, folk/blues, 7 p.m., Bozeman Hot Springs, 586-6492

Helena
Chanteuse, jazz, 6 p.m., Silver Star Steak Co., Helena, 495-0677
Great Falls
Celtic Music Brunch, 10:30 a.m., Celtic Cowboy, Great Falls, 952-0393
Old Time Music and Bluegrass Jam Session, 6 p.m., Celtic Cowboy, Great Falls, 952-0393
Helena
Tom Susanj, acoustic guitar, 5 p.m., Blackfoot River Brewing, Helena, 449-3005
Butte
“**The Lion, the Witch and the Wardrobe**,” stage play, 2 p.m., Orphan Girl Theatre, Butte, 782-5657
Scott Pemberton, jazz and rock guitar, 7 p.m., Covellite Theatre, Butte, 498-6869

Missoula
“**August: Osage County**,” stage play, 2 p.m., Montana Theatre, UM, Missoula, 728-7363
Mission Mountain Wood Band, Montana World Affairs Council benefit, 6 p.m., The Wilma, Missoula, 728-2521
Tom Catmull, folk, 6 p.m., Rumourt, Missoula, 549-7575



MAMAS MIA!

“Mama Mia” has an especially big cast in Montana this March as The Billings Studio Theatre and the Shane Center for the Arts in Livingston both present the musical on their stages across the state from one another. The musical, packed with ABBA’s hits, tell the story of a teen’s search for her birth father on a Greek island paradise. On the eve of her wedding, her quest to discover the identity of her father brings three men from her mother’s past back to the island they last visited 20 years ago. The story-telling magic of timeless songs like “Honey, Honey,” “Dancing Queen,” and “Take a Chance on Me” propels this tale of love, laughter and friendship. Both theaters open the production on Friday, March 1 and continue performances through March. Don’t miss special “sing along” performances at the Shane Center in Livingston on March 9, 16 and 23.

Monday, March 4

Statewide
Bluegrass Jam, Katabatic Brewing, Livingston, 333-3855
Love is a Dog from Nebraska, rock, Murray Bar, 222-9463
Bozeman
“**Strengthening the Ties that Bind**,” public history conference key note with Dr. Marla Miller, 6 p.m., Museum of the Rockies, Bozeman, 994-5206
Sweet Sage, folk, 6:30 p.m., Red Tractor Pizza, Bozeman, 599-1399
Helena
Open Mic, 6 p.m., Lewis and Clark Brewing, Helena, 442-5960
Great Falls
“**Kinky Boots**” Broadway musical, 7:30 p.m., Mansfield Theatre, Great Falls, 453-4102
Missoula
Raising the Dead, live recorded shows of the Grateful Dead, 5 p.m., Top Hat Lounge, Missoula
Open Mic Night, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Moon Hooch, funk/electronic, 9 p.m., Top Hat Lounge, Missoula, 728-7980



OPENING MARCH 1 IN THE MONTANA THEATRE OF UM’S PERFORMING ARTS AND RADIO/TV CENTER IN MISSOULA.

WE RECOMMEND...

STATEWIDE CALENDAR LISTINGS

Billings Bozeman Helena Great Falls Butte Missoula & More

Tuesday, March 5

Statewide

Mardi Gras, Blake Brighten Band, 4 p.m., Mint Bar, Livingston, 222-4759

Billings

Poetry Open Mic, 5 p.m., This House of Books, Billings, 534-1133

Writer's Circle, open session on first Tuesday of the month, 6:30 p.m., Second Floor Conference room, Billings Public Library, 243-6022

Bozeman

"Strengthening the Ties that Bind," public history conference, Ivan Doig Center, Strand Union Center, Montana State University, registration required: 994-5206

"Kinky Boots" live musical, 7:30 p.m., Brick Breeden Fieldhouse, Bozeman, 994-2287

Helena

String Beings, bluegrass, 6 p.m., Staggering Ox, Helena, 443-1729

The Teccas, country/rock duo, 6 p.m., Broadwater Hot Springs, Helena, 443-5777

Missoula

Britchy, acoustic Americana, 6 p.m., Rumour Restaurant, Missoula, 549-7575

Tuesday Picking Circle, bluegrass, 6 p.m., Montana Distillery, Missoula, 541-1889

Imagine Ireland, Irish traditional music, Imagine Nation Brewing, Missoula, 926-1251

Bad Suns, rock, 9 p.m., Top Hat Lounge, Missoula, 728-7980

Wednesday, March 6

Statewide

Museums Association of Montana's 51st Annual Conference, Sleep Inn, Miles City, 444-4719

Billings

"Spamalot" Broadway musical, 7:30 p.m., Alberta Bair Theater, Billings, 256-6052

Bozeman

Reading with author Pam Houston, "Deep Creek," 6 p.m., Country Bookshelf, Bozeman, 587-0166

Ryan Acker, banjo folk, 6 p.m., Outlaw Brewing, Bozeman, 577-2403

Dan Henry, acoustic folk, 6 p.m., Mountains Walking Brewery, Bozeman, 219-3480

Pickin' in the Parks, acoustic string jam, 6:30 p.m. Story Mansion, Bozeman, 582-2290

Push and Hibernator, emo rock, 8 p.m., Zebra Lounge, Bozeman, 585-8851

Helena

Cottonwood Club, jazz, 6 p.m., On Broadway, Helena, 443-1929

Great Falls

"Telling Stories with Storytellers," 7 p.m., Cassiopeia Books, Great Falls, 315-1515

Missoula

Chutzpah, Klezmer music, 7 p.m., Missoula Senior Center, 543-7154

"August: Osage County," stage play, 7:30 p.m., Montana Theatre, UM, Missoula, 728-7363

Young the Giant, rock, The Wilma, Missoula, 728-2521

Thursday, March 7

Statewide

Travelin' Kind, singer/songwriter duo, 7 p.m., Murray Bar, Livingston, 222-9463

Sugar Daddies, country/rock, 7 p.m., Bozeman Hot Springs, 586-6492

Billings

"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141

Chilly Bang, rap/electronic pop, 7 p.m., Pub Station, Billings, 894-2020

Irish Comedy Tour, 7:30 p.m., Alberta Bair Theater, Billings, 256-6052

Projectile Comedy, 8 p.m., The Loft, Billings, 259-9074

Bozeman

Bridger Creek Boys, bluegrass, 7 p.m. Red Tractor Pizza, Bozeman, 599-1399

Mountain Yarns: Community Story Telling, 7:30 p.m., MAP Brewing, Bozeman, 579-6804

Thursday, March 7

Helena

Lang Termes, rock, 6 p.m., Ten Mile Creek Brewery, Helena, 502-1382

Open Mic, 6 p.m., Staggering Ox, Helena, 443-1729

Usual Suspects, jazz, 6 p.m., On Broadway, Helena, 443-1929

John Floridis, Americana/folk rock, 5 p.m., Snow Hop Brewery, Helena, 442-5026

Opening Reception for photographer J.M. Cooper, "The Gulch," 5:30 p.m., Myrna Loy Theater, Helena, 443-0287

Copper Queen, country/blues, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960

Larry Hirschberg, acoustic guitar, 7 p.m., The Rathskeller, Helena, 442-5980

Great Falls

Weekly Irish Seisium, 6 p.m., Celtic Cowboy, Great Falls, 952-0393

Butte

"The Lion, the Witch and the Wardrobe," stage play, 7 p.m., Orphan Girl Theatre, Butte, 782-5657

"Spamalot," Broadway musical, 8 p.m., Mother Lode Theatre, Butte, 723-3602

Missoula

Reading with author Pam Houston, "Deep Creek" 7 p.m., Fact and Fiction Books, Missoula, 721-2881

Reading with author Megan McNamer, "Home Everywhere," 7 p.m., Shakespeare and Co., Missoula, 549-9010

Moneyppenny, blues jam, 7 p.m., Union Hall, Missoula, 728-7980

"25th Annual Putnam County Spelling Bee" stage play, 7:30 p.m., MCT Center for Performing Arts, 728-7529

Homegrown Open Mic Comedy, 9:30 p.m., Union Club, Missoula, 728-7980

Liquid Stranger, electronic, 9:30 p.m., The Wilma, Missoula, 728-2521

Friday, March 8

Statewide

"The 39 Steps" Dinner Theatre featuring five separate weekend performances in Havre, Chinook, Shelby, and Lewistown, Montana Actor's Theatre, Havre, 945-0272

Aran Buzzas, singer/songwriter, Norris Hot Springs, 685-3303

"Mamma Mia," musical play, 8 p.m., Shane Lalani Center, Livingston, 222-1420

Steve Fulton Music, Americana and rock, The Attic, Livingston, 222-6106

Bo DePena, country blues/folk, 9 p.m., Murray Bar, Livingston, 222-9463

Ian Thomas and the Band of Drifters, folk/rock and country, Chico Hot Springs Saloon, 333-4933

Billings

"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141

Vitaly, magic/illusion performance, 7:30 p.m., Helena Civic Center, 447-8481

"Spamalot" stage performance, 7:30 p.m., Alberta Bair Theater, Billings, 256-6052

Jurassic Quest, dinosaur show, through March 10, MetraPark Montana Pavilion, Billings, 248-7827

Mike Stud, hip-hop, 8 p.m., Pub Station, Billings, 894-2020

Bozeman

Liquid Stranger Infinity Tour, ambient, 7:30 p.m., The Rialto, Bozeman, 877-412-2776

Modern Sons and Mad Pattern, indie rock, The Filling Station, Bozeman, 587-0585



A WESTERN WOMAN'S VOICE

Western musician Almeda Bradshaw is touring the state with Humanities Montana and bringing two unique programs to smaller communities across the state. Raised in north central Montana, Bradshaw bred and showed performance horses, running 150 cows and operating a seed plant and feed business. She now helps train AQHA performance horses with her husband, former Marlboro Man, Merritt Bradshaw, on the Yellowstone River in Huntley. A multi-instrumentalist, Almeda studied cello and piano through college, has a BA in Elementary Education and is self-taught on the guitar, mandolin and various other stringed instruments. She taught students of all ages to play strings from her former private studio and retail store, A Room For Music, in Big Sandy. Almeda has written award-winning poetry, journals and songs since her teen years and has been performing at cowboy gatherings throughout the west for nearly two decades.

	Sat., March 2: "Homes and Honky Tonks," 7 p.m., MonDak Heritage Center, Sydney, 243-6022
Sun., March 3: "Into the Sunset: The Forgotten Cowgirl Singers," 7 p.m., Valley County Pioneer Museum, Glasgow, 243-6022	
Sun., March 10: "Into the Sunset: The Forgotten Cowgirl Singers," 3:30 p.m., Elkhorn Cafe, Boulder, 243-6022	
Fri., March 22: The Importance of Her Voice: Song in the Lives of Mountain Women with Almeda Bradshaw, 3 p.m., Chateau Library, Fort Benton, 243-6022	

Friday, March 8

Helena

Sweetgrass Blues Band, 6 p.m., Staggering Ox, Helena, 443-1729

Laney Lou and the Bird Dogs, folk rock, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960

Darkhorse, blues/Americana, 7 p.m., The Rathskeller, Helena, 442-5980

Butte

"The Lion, the Witch and the Wardrobe," stage play, 7 p.m., Orphan Girl Theatre, Butte, 782-5657

Missoula

Bill Lacroix, folk music, 11 a.m., Bagels on Broadway, Missoula, 728-8900

Canta Brasil, salsa, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251

"August: Osage County," stage play, 7:30 p.m., Montana Theatre, UM, Missoula, 728-7363

"25th Annual Putnam County Spelling Bee" stage play, 7:30 p.m., MCT Center for Performing Arts, 728-7529

Cole and the Thornes, reggae/funk, 10:15 p.m., Top Hat Lounge, Missoula, 728-7980

Saturday, March 9

Statewide

John Sherrill, singer/songwriter, Norris Hot Springs, 685-3303

Dan Henry, folk, Katabatic Brewing, 6 p.m., Livingston, 333-3855

"Mamma Mia," musical play, 8 p.m., Shane Lalani Center, Livingston, 222-1420

J.W.Teller Band, folk rock, 9 p.m., Murray Bar, Livingston, 222-9463

Ian Thomas and the Band of Drifters, folk/rock and country, Chico Hot Springs Saloon, 333-4933

Rob Lethert, Americana, Old Saloon, Emigrant, 333-4482

Billings

"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141

March Comedy Madness Competition, 7 p.m., The Loft, Billings, 259-9074

Cole and the Thornes and Yellowstoner, reggae/funk, 8 p.m., Pub Station, Billings, 894-2020

LIQUID STRANGER INFINITY TOUR

Described by Generation Bass as "the epitome of Transnational Dubstep covering everything from Latin, Asian, Eastern European and Jamaican Dancehall dubs, Martin Staaf, aka Liquid Stranger, is a Swedish-born electronic musician who will be performing March 7 at the Wilma in Missoula and March 8 at the Rialto in Bozeman.



OPEN MIC NIGHTS

Sundays, Mondays and Wednesdays

Hofbrau Open Mic
Bozeman, 10 p.m., 587-4931

Every Monday

Lewis and Clark Brewing
Helena, 6 p.m., 442-5960

Imagine Nation Brewing
Missoula, 6 p.m., 926-1251

Every Thursday

Staggering Ox,
Helena, 6 p.m., 443-1729

IN MARCH:

Friday, March 1

Wild Joe's Coffee Shop
Bozeman, 6 p.m., 586-1212

Saturday, March 16

6 p.m., Wild Joe's Coffee Shop,
Bozeman, 586-1212

Monday, March 18

9:30 p.m., Union Club
Missoula, 728-7980

Sunday, March 10

Bozeman

Aaron Banfield, acoustic, 6 p.m., Outlaw Brewing, Bozeman, 577-2403

Ryan Acker and Laney Lou, folk, 7 p.m., Bozeman Hot Springs, 586-6492

Bridger Mountain Big Band, swing/jazz, 7 p.m., The Eagles Bar, Bozeman, 587-9996

Helena

MSK Project, jazz, 6:30 p.m., Silver Star Steak Co., Helena, 495-0677

Great Falls

Celtic Music Brunch, 10:30 a.m., Celtic Cowboy, Great Falls, 952-0393

Old Time Music and Bluegrass Jam Session, 6 p.m., Celtic Cowboy, Great Falls, 952-0393

Butte

"The Lion, the Witch and the Wardrobe," stage play, 7 p.m., Orphan Girl Theatre, Butte, 782-5657

Missoula

3rd Annual Total Record Swap, 9 a.m., Roxy Theater, Missoula, 728-9380

"25th Annual Putnam County Spelling Bee" stage play, 2 p.m. and 6 p.m., MCT Center for Performing Arts, 728-7529

Jordan Lane, folk/rock, 6 p.m., Draught Works, Missoula, 541-1592

"August: Osage County," stage play, 2 p.m. and 7:30 p.m., Montana Theatre, University of Montana, Missoula, 728-7363

River City Players, jazz/swing, 3:30 p.m., Union Club, Missoula, 728-7980

Absent Wilson Conspiracy, jazz, 6 p.m., Rumour Restaurant, Missoula, 549-7575

Ed Norton Big Band, swing, 6 p.m., Downtown Dance Collective, Missoula, 360-8763



"UNDERSTANDING HOW AVALANCHES HAPPEN AND HOW TO STAY SAFER"

Lecture with Dr. Kirk Birkeland at 7 p.m. at the Museum of the Rockies in Bozeman on Wednesday, March 13

Monday, March 11

Statewide

Ryan Acker, banjo folk, 5 p.m., Murray Bar, Livingston, 222-9463

Bozeman

Bo DePena Band, Americana, 6 p.m., MAP Brewing, Bozeman, 579-6804

Improv on the Verge, comedy, 7 p.m., Verge Theater, Bozeman, 587-0737

Helena

Open Mic, 6 p.m., Lewis and Clark Brewing, Helena, 442-5960

Missoula

Tunnel of Oppression, interactive experience through March 13, University Center, University of Montana, umt.edu/tunnel

Raising the Dead, live recorded shows of the Grateful Dead, 5 p.m., Top Hat Lounge, Missoula

Open Mic Night, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251

Author reading with David Treuer, "Heartbeat of Wounded Knee: Native America from 1890 to Present," 7 p.m., Fact and Fiction Books, Missoula, 721-2881

Darlingside, folk, 9 p.m., Top Hat Lounge, Missoula, 728-7980

Tuesday, March 12

Statewide

William Russell Wallace, blues/folk, 7 p.m., Murray Bar, Livingston, 222-9463

Billings

Shen Yun, dance/performing artist, 7:30 p.m., Alberta Bair Theater, Billings, 256-6052

Bozeman

Author reading with David Treuer, "Heartbeat of Wounded Knee: Native America from 1890 to Present," 6 p.m., Country Bookshelf, Bozeman, 587-0166

Darlingside with River Whyless, folk rock, 7:30 p.m., Rialto, Bozeman, 877-412-2776

Helena

String Beings, bluegrass, 6 p.m., Staggering Ox, Helena, 443-1729

Missoula

Tuesday Picking Circle, bluegrass, 6 p.m., Montana Distillery, Missoula, 541-1889

Imagine Ireland, Irish traditional music, Imagine Nation Brewing, Missoula, 926-1251

Old Post Picking Circle, 8:30 p.m., Old Post Pub, Missoula, 721-7399

Mandolin Orange, folk, 8 p.m., The Wilma, Missoula, 728-2521

Wednesday, March 13

Statewide

Brothers Gow, funk/rock, 8 p.m., Pub Station, Billings, 894-2020

Bozeman

Pickin' in the Parks, acoustic string jam, 6:30 p.m. Story Mansion, Bozeman, 582-2290

"Understanding How Avalanches Happen and How to Stay Safer," lecture with Dr. Kirk Birkeland, 7 p.m., Museum of the Rockies, Bozeman, 728-3328

Jim Salerom, guitarist/songwriter, 7 p.m., Ellen Theatre, Bozeman, 585-5885

Helena

Helena Blues Project, 6 p.m., String Beings, bluegrass, 6 p.m., Staggering Ox, Helena, 443-1729

JigJam, celtic music, 7:30 p.m., Myrna Loy Theater, Helena, 443-0287

Missoula

"Place Making, Social Learning and Adaptive Governance," lecture, 4 p.m., College of Forestry, Room 452, University of Montana, 243-6934

Swing Away Irish Concert, 6:30 p.m., Missoula Senior Center, 543-7154

Chutzpah, Klezmer music, 7 p.m., Missoula Senior Center, 543-7154

The Concordia Choir, 72-voice a cappella, 7:30 p.m., St. Paul's Lutheran Church, Missoula, 549-4141

Ripe, funk, 9 p.m., Top Hat Lounge, Missoula, 728-7980

Thursday, March 14

Statewide

Jackson Holte, folk and blues, 8 p.m., Murray Bar, Livingston, 222-9463

Writer's Night: Scott McMillion, 7 p.m., Pine Creek Café, Livingston, 222-362

WE RECOMMEND...

STATEWIDE CALENDAR LISTINGS

Billings Bozeman Helena Great Falls Butte Missoula & More



ST. PATRICK'S DAY IN BUTTE

The most Irish place in the U.S. per capita is Butte, Montana. About 25 percent of Butte's residents have Irish heritage and for that, St Patrick's Day is a true annual holiday in the city. When gold was discovered in Montana in 1862, Irish immigrants headed west to the new frontier. Among them was Thomas Francis Meagher, Montana's first governor, a full-blooded Irishman. His spirit is strong in Butte, where every March 17 live music and libation-lifted souls fill the streets, pubs and clubs enjoying Irish music, dancing and plenty of good spirits. The stage this year will be set up at Park and Main Streets and bands DASH and Letter B will play roots and rock music after the traditional parade which starts uptown at 12:30 p.m. Late night music will include live tunes by The Mighty Travis at The Finlen Lounge and a variety of shows, activities and events surround the date, not just in Butte, but around the state of Montana where Irish pride is strong in the descendants of the original settlers across the state.

Sunday, March 17

Statewide

Headwaters, blues duo, Norris Hot Springs, 685-3303
Acoustic Brunch: Daniel Kosel, rock/blues and country, 11 a.m., Pine Creek Café, Livingston, 222-3628
"Mamma Mia," musical play, 3 p.m., Shane Lalani Center, Livingston, 222-1420
Robert Cline, Jr., Americana, 7 p.m., Murray Bar, Livingston, 222-9463
Billings
"Mama Mia," musical play, 2 p.m., Billings Studio Theatre, Billings, 248-1141
Bozeman
The Dirt Farmers, bluegrass, 7 p.m., Bozeman Hot Springs, 586-6492
Bridger Mountain Big Band, swing/jazz, 7 p.m., The Eagles Bar, Bozeman, 587-9996
Helena
Aaron Williams, jazz, 6 p.m., Silver Star Steak Co., Helena, 495-0677
Great Falls
Celtic Music Brunch, 10:30 a.m., Celtic Cowboy, Great Falls, 952-0393
Old Time Music and Bluegrass Jam Session, 6 p.m., Celtic Cowboy, Great Falls, 952-0393

Sunday, March 17

Butte

Butte America Foundation presents the 2019 St. Patrick's Day Parade, uptown Butte, 12:30 p.m.
Letter B and DASH, roots/rock, Park and Main Streets, until 7 p.m., Butte
The Mighty Travis and his Mighty Big Show, 10 p.m., Finlen Hotel, Butte, 723-5461
Missoula
Equus Film Festival, 11 a.m. and continuing, Roxy Theater, Missoula, 728-9380
"25th Annual Putnam County Spelling Bee" stage play, 2 p.m. and 6:30 p.m., MCT Center for Performing Arts, 728-7529
Imagine Ireland, Irish traditional music, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Sun Dogs, folk, 6 p.m., Rumour Restaurant, Missoula, 549-7575

Monday, March 18

Statewide

Tom Susanj, acoustic guitar, 5 p.m., Murray Bar, Livingston, 222-9463
Billings
"Kinky Boots" Broadway musical, 7:30 p.m., Alberta Bair Theater, Billings, 256-605
Helena
Open Mic, 6 p.m., Lewis and Clark Brewing, Helena, 442-5960
Missoula
Raising the Dead, live recorded shows of the Grateful Dead, 5 p.m., Top Hat Lounge, Missoula
Open Mic Night, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Tell Us Something: "Stranger in a Strange Land" storytelling event, 7 p.m., The Wilma, Missoula, 728-2521
Open Mic, 9:30 p.m., Union Club, Missoula, 728-7980

Tuesday, March 19

Statewide

Winnie Brave, Americana duo, 7 p.m., Murray Bar, Livingston, 222-9463
Billings
Adventure Club, electronic, 8 p.m., Pub Station, Billings, 894-2020
Bozeman
G. Love and Special Sauce, rock/hip-hop and blues, 7 p.m., The Rialto, Bozeman, 877-412-2776
Helena
Dan Henry, folk/rock and blues, 6 p.m., Broadwater Hot Springs, Helena, 443-5777
String Beings, bluegrass, 6 p.m., Staggering Ox, Helena, 443-1729
Missoula
64th Annual Montana Science Fair, all day, Adams Center, University of Montana, 243-4623
Papa Mopho, blues, 6 p.m., Rumour Restaurant, Missoula, 549-7575
Tuesday Picking Circle, bluegrass, 6 p.m., Montana Distillery, Missoula, 541-1889
Imagine Ireland, Irish traditional music, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Publication Party for "Ragged Anthem" by Chris Dombrowski, 6:30 p.m., Montgomery Distillery, Missoula, 721-2881
Lecture with Shanti Johnson, "Responsible Consumerism in a 24-hour Media Cycle," 6:30 p.m., Missoula Public Library, 243-6022
Old Post Picking Circle, 8:30 p.m., Old Post Pub, Missoula, 721-7399
Bozeman
Citizen Cope, folk/rock, 8 p.m., The Wilma, Missoula, 728-2521



ROOTS AND REGGAE BAND TWIDDLE AND IYA TERRA PLAY THE TOP HAT IN MISSOULA MARCH 20 AND THE RIALTO IN BOZEMAN ON MARCH 21.

Wednesday, March 20

Bozeman

Pickin' in the Parks, acoustic string jam, 6:30 p.m. Story Mansion, Bozeman, 582-2290
Helena
Ken Nelson and Friends, jazz, 6 p.m., On Broadway, Helena, 443-1929
Wynonna Judd and the Big Noise, country, 8 p.m., Helena Civic Center, 447-8481
Great Falls

Western Art Week, through March 24, exhibits, performances and auctions, Mansfield Center and greater Great Falls, www.visitgreatfallsmontana.org
Coaster, rock, 8 p.m., Back Alley Pub, Great Falls, 762-9300
Missoula
Aran Buzzas, singer/songwriter, 5 p.m., Great Burn Brewery, Missoula, 317-1557
"Montana to Mali and Back Again: One UM Grad's Journey to a Career in Global Health" lecture, 6:30 p.m., Gallagher Business Building, Room 123, University of Montana, 270-0869
Chutzpah, Klezmer music, 7 p.m., Missoula Senior Center, 543-7154
Adventure Club, electronic, 8 p.m., The Wilma, Missoula, 728-2521
Twiddle and Iya Terra, rock, 9 p.m., Top Hat Lounge, Missoula, 728-7980

Thursday, March 21

Statewide

Joseph Running Crane, Americana, 8 p.m., Murray Bar, Livingston, 222-9463
Billings
Projectile Comedy, 8 p.m., The Loft, Billings, 259-9074
"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141
All that Remains, hard rock, 8 p.m., Pub Station, Billings, 894-2020
Bozeman
Bridger Creek Boys, bluegrass, 7 p.m. Red Tractor Pizza, Bozeman, 599-1399
John Floridis, Americana, 7 p.m., Bozeman Hot Springs, 586-6492
Twiddle and Iya Terra, rock, 7:30 p.m., Rialto, Bozeman, 877-412-2776
Helena
Aaron Williams, folk/funk, 5 p.m., Snow Hop Brewery, Helena, 442-5026
Red Stiletto, jazz, 6 p.m., On Broadway, Helena, 443-1929
Driftwood, country/rock/pop, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960
Great Falls

Art Preview Party, kickoff for Western Art Week, 5 p.m., C.M. Russell Museum, 727-8787
Poetry Open Mic, 6:30 p.m., Paris Gibson Museum, Great Falls, 727-8255
Weekly Irish Seisun, 6 p.m., Celtic Cowboy, Great Falls, 952-0393
Missoula
Galactic, jazz and funk, 7 p.m., The Wilma, Missoula, 728-2521

Friday, March 22

Statewide

The Importance of Her Voice: Song in the Lives of Mountain Women with Almeda Bradshaw, 3 p.m., Choteau County Library, Fort Benton, 243-6022
"Mamma Mia," musical play, 8 p.m., Shane Lalani Center, Livingston, 222-1420
Blub, rock, 9 p.m., Murray Bar, Livingston, 222-9463
Exit 288, rock and blues, Chico Hot Springs Saloon, 333-4933
Billings
Gabriel Royal and Superman, performing artists, 12:30 and 7:30 p.m., Alberta Bair Theater, Billings, 256-6052
Ellen and the Old School, rock/country, 5:30 p.m., Yellowstone Valley Brewing, 245-0918
"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141
Steve Byrne, comedian, 8 p.m., Pub Station, Billings, 894-2020
Counting Coup, Western blues, 9:30 p.m., Craft Local, Billings, 702-1458
Bozeman
The Brevet, rock, 8 p.m., Filling Station, Bozeman, 587-0585
8th Annual Comedy Revue, 8 p.m., Verge Theater, Bozeman, 587-0737
Helena
"A History of Beer and Montana Women," with Steve Lozar, beer and cuisine pairing, 5:30 p.m., Lewis and Clark Brewing, Helena, for reservations: 438-7558
Wilbur Rehmann Quartet, jazz, Staggering Ox, Helena, 443-1729



WESTERN ART WEEK

Great Falls becomes the Western Art Capital of the World March 20 through 24. With over 15 shows and more than 800 artists, participants will enjoy live music, quick draw, auctions and art from oil, watercolor, and sculpture in the classic style to modern contemporary interpretations. Interact with the artists in their showrooms and engage with live auctions and educational symposiums. Visit www.visitgreatfallsmontana.org for a full list of events. Western Art Week includes "The Russell" Art Auction recognized as one of the most prestigious Western art events in the country, attracting collectors, artists, and patrons from around the world. The Russell provides critical funding through commissions and premiums to support the museum's educational programs and cultural outreach. Held in the historic Mansfield Center, a three-day schedule of events and exhibitions culminates in a live auction featuring important pieces by Charles M. Russell and other historic artists as well as new work by the country's most acclaimed contemporary western artists. For more information about The Russell or the upcoming auction, please contact Christina Horton at 406-727-8787.

Friday, March 22

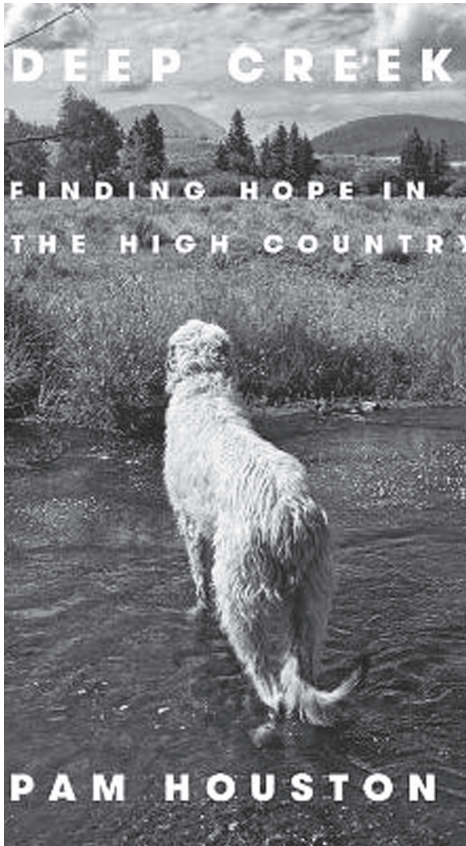
Great Falls

First Strike Auction, Western Art Week, 6 p.m., C.M. Russell Museum, Great Falls, 727-8787
Butte
Dark Mountain Cirkus, twang/thump, 9:30 p.m., Covellite Theatre, Butte, 498-6869
Missoula
Moneypenny, blues, 6 p.m., Draught Works, Missoula, 541-1592
Chase Rice, country, 7 p.m., The Wilma, Missoula, 728-2521
Full Grown Band, rock, 8 p.m., Union Club, Missoula, 728-7980

Saturday, March 23

Statewide

"Mamma Mia," musical play, 8 p.m., Shane Lalani Center, Livingston, 222-1420
Reckless Abandon, acoustic rock, 9 p.m., Murray Bar, Livingston, 222-9463
Exit 288, rock and blues, Chico Hot Springs Saloon, 333-4933
Madeline Hawthorne, Americana, Old Saloon, Emigrant, 333-4482
Billings
Book Signing: "A Sharp Solitude" by Christine Carbo, 5 p.m., This House of Books, Billings, 534-1133
LANEY LOU and the Bird Dogs, folk/rock, 5:30 p.m., Yellowstone Valley Brewing, 245-0918
NOVA Center Opera Fest, Highlands Golf Club, Billings, 6 p.m., 591-9535
"Mama Mia," musical play, 6:30 p.m., Billings Studio Theatre, Billings, 248-1141
March Comedy Madness Competition, 7 p.m., The Loft, Billings, 259-9074
Chase Rice, country, 8 p.m., Pub Station, Billings, 894-2020
Bozeman
Silly Moose Comedy Improv for Kids, 3 p.m., Verge Theater, Bozeman, 587-0737
8th Annual Comedy Revue, 8 p.m., Verge Theater, Bozeman, 587-0737
Mathias, folk, 7 p.m., Bozeman Hot Springs, 586-6492



STATEWIDE BOOK EVENTS

AUTHOR SIGNINGS/READINGS

Pam Houston, "Deep Creek"
Wed., March 6, 6 p.m.,
Country Bookshelf, Bozeman
Thurs., March 7, 7 p.m.
Fact and Fiction Books, Missoula

Megan McNamer, "Home Everywhere,"
Thurs. March 7, 7 p.m.,
Shakespeare and Co., Missoula

David Treuer, "Heartbeat of Wounded Knee: Native America from 1890 to Present,"
Mon. March 11, 7 p.m., Fact and Fiction Books, Missoula
Tues., March 12, 6 p.m., Country Bookshelf, Bozeman

John Clayton, "Ten Ways to Look at Yellowstone"
Fri., March 15, 5:30 p.m.,
This House of Books, Billings

Christine Carbo, "A Sharp Solitude"
Sat., March 23, 5 p.m.,
This House of Books, Billings



STATEWIDE BOOK EVENTS

Publication Party for "Ragged Anthem"
Poems by Chris Dombrowski
Tues., March 19, 6:30 p.m.,
Montgomery Distillery, Missoula

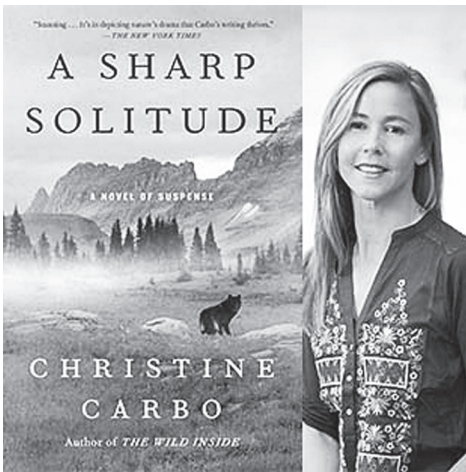
Poetry Open Mic
Tues., March 5, 5 p.m.,
This House of Books, Billings

Writer's Circle, open session on first Tuesday of the month
Tues., March 5, 6:30 p.m.,
Second Floor conference room, Billings Public Library

"Telling Stories with Storytellers,"
Wed. March 6, 7 p.m., Cassiopeia Books, Great Falls

Poetry Open Mic
Thurs., March 21, 6:30 p.m.,
Paris Gibson Museum, Great Falls

Bozeman Poetry Collectives
Open Mic Night
Sat., March 30, 6 p.m.,
Country Bookshelf, Bozeman



SUSPENSE AUTHOR CHRISTINE CARBO IS IN BILLINGS ON MARCH 23

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ARIES (March 21-April 19): South Koreans work too hard. Many are on the job for fourteen hours a day, six days a week. That's why a new concept in vacations has emerged there. People take sabbaticals by checking into Prison Inside Me, a facility designed like a jail. For a while, they do without cell phones and Internet and important appointments. Freed of normal stresses and stripped of obsessive concerns, they turn inward and recharge their spiritual batteries. I'd love to see you treat yourself to a getaway like this—minus the incarceration theme, of course. You'd benefit from a quiet, spacious, low-pressure escape.

TAURUS (April 20-May 20): The astrology column you're reading is published in periodicals in four countries: the U.S., Canada, Italy, and France. In all of these places, women have had a hard time acquiring political power. Neither the U.S. nor Italy has ever had a female head of government. France has had one, Édith Cresson, who served less than a year as Prime Minister. Canada has had one, Kim Campbell, who was in office for 132 days. That's the bad news. The good news is that the coming months will be a more favorable time than usual to boost feminine authority and enhance women's ability to shape our shared reality. And you Tauruses of all genders will be in prime position to foster that outcome. Homework: Meditate on specific ways you could contribute, even if just through your personal interactions.

GEMINI (May 21-June 20): A 19-year-old guy named Anson Lemmer started a job as a pizza delivery man in Glenwood, Colorado. On his second night, he arrived with a hot pizza at a house where an emergency was in progress. A man was lying on the ground in distress. Having been trained in CPR, Lemmer leaped to his rescue and saved his life. I expect that you, too, will perform a heroic act sometime soon, Gemini—maybe not as monumental as Lemmer's, but nonetheless impressive. And I bet it will have an enduring impact, sending out reverberations that redound to your benefit for quite some time.

CANCER (June 21-July 22): Scientist Michael Dillon was shocked when he learned that some bees can buzz around at lofty altitudes where the oxygen is sparse. He and a colleague even found two of them at 29,525 feet—higher than Mt. Everest. How could the bees fly in such thin air? They "didn't beat their wings faster," according to a report in National Geographic, but rather "swung their wings through a wider arc." I propose that we regard these high-flying marvels as your soul animals for the coming weeks. Metaphorically speaking, you will have the power and ingenuity and adaptability to go higher than you've been in a long time.

LEO (July 23-Aug. 22): Here are your fortune cookie-style horoscopes for the next five months. FEBRUARY: There's a general amnesty in all matters regarding your relationships. Cultivate truces and forgiveness. MARCH: Drop fixed ideas you might have about what's possible and what's not. Be keenly open to unexpected healings. APRIL: Wander out into the frontiers. Pluck goodies that have been off-limits. Consider the value of ignoring certain taboos. MAY: Sacrifice a small comfort so as to energize your ambitions. JUNE: Take a stand in behalf of your beautiful ideals and sacred truths.

VIRGO (Aug. 23-Sept. 22): If you gorge on sugary treats and soft drinks, you ingest a lot of empty calories. They have a low nutrient density, and provide you with a scant amount of minerals, vitamins, protein, and other necessities. Since I am committed to helping you treat yourself with utmost respect, I always discourage you from that behavior. But I'm especially hopeful you will avoid it during the next three weeks, both in the literal and metaphorical senses. Please refrain from absorbing barren, vacant stuff into the sacred temple of your mind and body—including images, stories, sounds, and ideas, as well as food and drink.

LIBRA (Sept. 23-Oct. 22): Charles Grey was the second Earl of Grey, as well as Prime Minister of England from 1830 to 1834. His time in office produced pivotal changes, including the abolition of slavery, reform of child labor laws, and more democracy in the nation's electoral process. But most people today know nothing of those triumphs. Rather he is immortalized for the Earl Grey tea that he made popular. I suspect that in the coming weeks, one of your fine efforts may also get less attention than a more modest success. But don't worry about it. Instead, be content with congratulating yourself for your excellent work. I think that's the key to you ultimately getting proper appreciation for your bigger accomplishment.

SCORPIO (Oct. 23-Nov. 21): At a young age, budding Scorpio poet Sylvia Plath came to a tough realization: "I can never read all the books I want," she wrote in her journal. "I can never be all the people I want and live all the lives I want. I can never train myself in all the skills I want. And why do I want? I want to live and feel all the shades, tones, and variations of mental and physical experience possible in life." Judging by current astrological omens, I can imagine you saying something like that right now. I bet your longing for total immersion in life's pleasures is especially intense and a bit frustrated. But I'm pleased to predict that in the next four weeks, you'll be able to live and feel more shades, tones, and variations of experience than you have in a long time.

SAGITTARIUS (Nov. 22-Dec. 21): When Europeans invaded and occupied North America, they displaced many indigenous people from their ancestral lands. There were a few notable exceptions, including five tribes in what's now Maine and Eastern Canada. They are known as the Wabanaki confederacy: the Passamaquoddy, Penobscot, Micmac, Maliseet, and Abenaki. Although they had to adjust to and compromise with colonialism, they were never defeated by it. I propose we make them your heroic symbols for the coming weeks. May their resilient determination to remain connected to their roots and origins motivate you to draw ever-fresh power from your own roots and origins.

CAPRICORN (Dec. 22-Jan. 19): Capricorn javelin thrower Julius Yego won a silver medal at the 2016 Summer Olympics. How did he get so skilled? Not in the typical way. He gained preliminary proficiency while competing for his high school team, but after graduation, he was too poor to keep developing his mastery. So he turned to Youtube, where he studied videos by great javelin throwers to benefit from their training strategies and techniques. Now that you're in an intense learning phase of your cycle, Capricorn, I suggest that you, too, be ready to draw on sources that may be unexpected or unusual or alternative.

AQUARIUS (Jan. 20-Feb. 18): The first edition of Action Comics, which launched the story of the fictional character Superman, cost ten cents in 1938. Nowadays it's worth three million dollars. I'll make a bold prediction that you, too, will be worth considerably more on December 31, 2019 than you are right now. The increase won't be as dramatic as that of the Superman comic, but still: I expect a significant boost. And what you do in the next four weeks could have a lot to do with making my prediction come true.

PISCES (Feb. 19-March 20): Until the sixteenth century in much of Europe and the eighteenth century in Britain, the new year was celebrated in March. That made sense given the fact that the weather was growing noticeably warmer and it was time to plant the crops again. In my astrological opinion, the month of March is still the best time of year for you Pisceans to observe your personal new year. The coming weeks will be an excellent time to start fresh in any area of your life. If you formulate a set of New Year's resolutions, you're more likely to remain committed to them than if you had made them on January 1.

THIS WEEK'S HOMEWORK:

Write a short essay on: "How I Created Something Out of Nothing." Go to www.RealAstrology.com and click on "Email Rob.

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END NOTES

MONTANA’S FAMOUS BUT NOT FORGOTTEN: RADIO STAR BARBARA LUDDY

Barbara Luddy’s earliest days are cloaked in ambiguity; most accounts have her as “a native of Helena, the family being well known,” and claim that her grandfather was a pioneer and “a factor in advancing the welfare of the state.”



While some newspaper accounts said that she was “educated at Butte and Great Falls,” others said Barbara was born in Great Falls and spent the early days of her life “in Montana with her mother.”

The April 1938 edition of *Screenplay* states that Luddy was born in Helena in 1910, nicknamed “Babs” almost at birth.

For certain, her father died while she was still a baby. At the insistence of an aunt she nearly

became a missionary, but became an entertainer instead when nuns at the Ursuline Convent in Great Falls discovered that she was gifted with a voice of remarkable range and beauty. In fact her favorite story concerns her own childhood. When she was very young, she was asked to sing at a gathering in the refectory of the Ursuline Convent. The nuns were doing honor to a visiting bishop.

“What will you sing for the Bishop?” the Mother Superior asked.

“What do you want me to sing?” tiny Barbara said, turning to the Bishop.

His face beaming, the Bishop urged her to choose her own song.

And her childish voice rose:

*“At the Devil’s ball
In the Devil’s hall,
Cute Mrs. Devil, so rosy and fat,
Dancing around in a fireman’s hat-!”*

Sometime as a young girl, she moved to Butte, and when the World War came, Barbara, then a child of approximately 10 years, took an active part in raising funds for the Red Cross and Liberty Loan campaigns by singing patriotic songs and passing the hat. Her work was reportedly so satisfactory in Butte that officials in Helena borrowed her and repeated her success in the Capital City. Her public performances were limited to Red Cross drives until a theater manager booked her and started her on a professional stage career.

After World War I the Luddy family moved to St. Louis where Barbara attended school and took an active part in dramatics. After several tryouts she was booked for a singing and dancing act on a vaudeville circuit the route of which



took her to Los Angeles. The 1935 March issue of *Film Comment* magazine said that her “mother is an invalid” and that Luddy found it necessary to support the family and she sought work as an extra in the southern California motion picture studios.

One night she was singing at the Savoy Theater in San Diego, California, when suddenly, for no reason other than perhaps stage fright, her voice failed her. She opened her mouth – but no sound came out. Frightened, she ran off the stage convinced that her career was over – at the age of eleven.

Her voice returned, of course, and a short time later Barbara began the second phase of her career – movie acting, as co-star in George Harris’ “East Side, West Side” comedies.

While in her teens, she signed a motion picture contract with the Fox Film Corporation, and this snippet appeared in her biography:

“Barbara Luddy, the child who is credited with raising more money for Red Cross activities in 1918 than any other person of her sex in Montana, is soon to be a tuned performer in the movies, according to word received from Hollywood.”

In 1927 she returned to the stage and toured Australia with Leo Carrillo and the Duffy Players in 1929. When the stage started to decline, Barbara turned to radio – the medium which was to bring her her greatest fame. Obtaining a job as announcer on a woman’s program, she was soon trying out for dramatic roles in other radio shows – and winning them. In no time at all she was playing opposite such stars as Leslie Howard, Francis Lederer, Edward Everett Horton, Ricardo Cortez and William Powell.

In the fall of 1936, Luddy’s prominence in the radio world won her the feminine leading role in Campana’s “First Nighter” programs, playing opposite Don Ameche. Recently, she set a precedent in radio dramatic circles when she signed a three-year contract guaranteeing her 52 weeks’ work a year with the “First Nighter” sponsor.

COVER STORY FROM RADIO MAGAZINE STAND BY FROM APRIL 2, 1938 FEATURING BARBARA LUDDY. COURTESY MONTANA HISTORICAL SOCIETY

In January 1937 she was awarded the title role in “Margot of Castlewood,” dramatic series sponsored by the Quaker Oats Company. One contemporary newspaper account referred to Luddy’s height – or lack of it.

“Barbara Luddy, diminutive leading lady in ‘Margot of Castlewood’ heard over WLS at 9:15 a.m., Mondays through Fridays, stands exactly four feet, ten and five-eighths inches with high heels on. When she plays opposite a tall actor, she has to stand on a box to reach the ‘mike.’”

According to an April 1938 radio magazine, “Barbara’s most prized possession is a boomerang given her by a member of the Australian parliament. And her favorite trinket is a bracelet with a bell on it.” Another article noted that “she has hazel eyes, brown hair, a happy disposition and a ready wit,” and that she spends much of her spare time knitting, sewing and reading.

While she appeared in small parts in several well-known films, Luddy found fame and a steady paycheck in voiceover work for Disney (from approximately 1955 until 1973), including the voice of “Lady in Lady and the Tramp” (1955), as fairy godmother Merryweather in “Sleeping Beauty” (1959) and Kanga in Winnie the Pooh shorts and television productions in the 1960s and 70s. Her other film credits include “Terrified” (1962) and the TV film “Lost Flight” (1969). She also guest starred in episodes of such television programs as “Hazel,” “Dragnet,” “Adam-12,” and “Kolchak: The Night Stalker.”

She died at age 70 of lung cancer in 1979. ★

—BRIAN D’AMBROSIO

WE RECOMMEND...

STATEWIDE CALENDAR LISTINGS

Billings Bozeman Helena Great Falls Butte Missoula & More

Saturday, March 23

Bozeman (continued)
Black Mountain, rock and roll, 8 p.m., Filling Station, Bozeman, 587-0585
Steve Byrne, comedian, 8 p.m., Rialto, Bozeman, 877-412-2776
Helena
Dusty Pockets, Americana, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960
Helena Symphony Masterworks Concert V, 7:30 p.m., Helena Civic Center, 447-8481
Great Falls
The Russell Live Auction, Western Art Week, 5 p.m., C.M. Russell Museum, 727-8787
Whiskey Revival, country, 9 p.m., Alumni Club, Great Falls, 952-4471
Missoula
Missoula Valley Winter Market, 705 South Higgins, 9 a.m. to 1 p.m., 396-0593
Winter Market, 9 a.m., Orchard Homes Country Life Center, Missoula, 370-0735
Daniel Kosel, blues, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251
Money Penny, blues, 9:30 p.m., Union Club, Missoula, 728-7980
Baby Tyger, funk/rock, Union Club, Missoula, 728-7980

Sunday, March 24

Statewide
Acoustic Bruch: Winnie Brave, Americana duo, 11 a.m., Pine Creek Café, Livingston, 222-3628
“Mamma Mia,” musical play, final performance, 3 p.m., Shane Lalani Center, Livingston, 222-1420
Hector Anchondo, Texas soul, Chico Hot Springs Saloon, 333-4933
Bozeman
A Tribute to John Denver starring Brad Fitch, 7 p.m., The Emerson, Bozeman, 587-9797
Bridger Mountain Big Band, swing/jazz, 7 p.m., The Eagles Bar, Bozeman, 587-9996
Helena
6th Annual Montana Fishing Film Fest, 4 p.m., Lewis and Clark Brewing, Helena, 442-5960
High Kings, Dublin-based Irish music, 5 p.m., Helena Civic Center, 447-8481
Dan Henry, jazz, 6 p.m., Silver Star Steak Co., Helena, 495-0677
Great Falls
Celtic Music Brunch, 10:30 a.m., Celtic Cowboy, Great Falls, 952-0393
Old Time Music and Bluegrass Jam Session, 6 p.m., Celtic Cowboy, Great Falls, 952-0393
Missoula
Beth Lo and David Horgan, jazz/blues, 6 p.m., Rumour Restaurant, Missoula, 549-7575
12th Planet, electronic, 8 p.m., Top Hat Lounge, Missoula, 728-7980

Monday, March 25

Statewide
Foxy Blues, blues, 5 p.m., Murray Bar, Livingston, 222-9463
Bozeman
Improv on the Verge, comedy, 7 p.m., Verge Theater, Bozeman, 587-0737
Mewithoutyou and Tiger’s Jaw, experimental rock, 7:30 p.m., Rialto, Bozeman, 877-412-2776
Helena
Open Mic, 6 p.m., Lewis and Clark Brewing, Helena, 442-5960
Missoula
Raising the Dead, live recorded shows of the Grateful Dead, 5 p.m., Top Hat Lounge, Missoula
Open Mic Night, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251

Tuesday, March 26

Statewide
Sundae & Mr. Goessl, vintage duo, 7 p.m., Murray Bar, Livingston, 222-9463
Billings
Mewithoutyou and Tiger’s Jaw, experimental rock, 8 p.m., Pub Station, Billings, 894-2020

Tuesday, March 26

Bozeman
Lincoln Durham, country/rock, 7 p.m., Filling Station, Bozeman, 587-0585
Helena
String Beings, bluegrass, 6 p.m., Staggering Ox, Helena, 443-1729
Winnie Brave, Americana, 6 p.m., Broadwater Hot Springs, Helena, 443-5777
Great Falls
All that Jazz with the Chinook Winds, 7 p.m., Great Falls Symphony, 453-4102
Missoula
Dan Henry, folk/blues, 6 p.m., Rumour Restaurant, Missoula, 549-7575
Tuesday Picking Circle, bluegrass, 6 p.m., Montana Distillery, Missoula, 541-1889
Imagine Ireland, Irish traditional music, Imagine Nation Brewing, Missoula, 926-1251
Old Post Picking Circle, 8:30 p.m., Old Post Pub, Missoula, 721-7399

Wednesday, March 27

Statewide
“Song of the Dawn Priests: A History of the Crow People” lecture with Franco Littlelight, 3 p.m., The Willows and 7 p.m. at the Carbon County Museum, Red Lodge, 243-6022
Bozeman
Pickin’ in the Parks, acoustic string jam, 6:30 p.m. Story Mansion, Bozeman, 582-2290
Glenn Miller Orchestra, swing/big band, 7 p.m., Ellen Theatre, Bozeman, 585-5885
Helena
“Living With the Land” lecture with artist Louise Ogemaheshig Fischer, 12 p.m., Montana Historical Society, Helena, 243-6022
Missoula
Bases Covered, swing, 6:30 p.m., Missoula Senior Center, 543-7154
Space Jesus, electronic, 9 p.m., Top Hat Lounge, Missoula, 728-7980

Thursday, March 28

Statewide
Writer’s Night: Aaron Parrett, 7 p.m., Pine Creek Café, Livingston, 222-3628
Paul Lee Kupfer, folk/blues, 7 p.m., Murray Bar, Livingston, 222-9463
Billings
“Me...Jane: The Dreams and Adventures of Young Jane Goodall,” stage performance for K-4, 9:30 a.m. and 12:30 p.m., Alberta Bair Theater, Billings, 256-6052
Shake Graves, Americana, 8 p.m., Pub Station, Billings, 894-2020
Projectile Comedy, 8 p.m., The Loft, Billings, 259-9074
Bozeman
Bridger Creek Boys, bluegrass, 7 p.m. Red Tractor Pizza, Bozeman, 599-1399
Sundae and Mr. Goessl, jazz, 7 p.m., Bozeman Hot Springs, 586-6492
Helena
Mark Dixon and Laurie Zupan, jazz, 6 p.m., On Broadway, Helena, 443-1929
Dammit Lauren and the Wall, alt-rock, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960
Scott Williams, multi-instrumentalist, 5 p.m., Snow Hop Brewery, Helena, 442-5026
Great Falls
Weekly Irish Seisium, 6 p.m., Celtic Cowboy, Great Falls, 952-0393
William Florian, folk singer, 7:30 p.m., Mansfield Theatre, Great Falls, 453-4102

Friday, March 29

Statewide
Easy Riders, blues/rock, 9 p.m., Murray Bar, Livingston, 222-9463
Gary Small and the Coyote Brothers, rockabilly, Chico Hot Springs Saloon, 333-4933

Friday, March 29

Billings
Jessica Eve, singer/songwriter, CD release show, 5:30 p.m., Yellowstone Valley Brewing, 245-0918
“Here We Go Again,” The Fish Stix Drag Show, 7:30 p.m., The Loft, Billings, 259-9074
Festival of One Act Operas, 7:30 p.m., NOVA Center for the Performing Arts, Billings, 591-9535
Bozeman
Light Box Comedy Open Mic, 8 p.m., Rialto, Bozeman, 877-412-2776
8th Annual Comedy Revue, 8 p.m., Verge Theater, Bozeman, 587-0737
Wick-it the Instigator, electronic, 8 p.m., Filling Station, Bozeman, 587-0585
Great Falls
The Pub of Doom, rock/punk and metal, 8 p.m., Back Alley Pub, Great Falls, 762-9300
Missoula
Bright Light Social Hour, jam/rock, 10 a.m., Top Hat Lounge, Missoula, 728-7980

Saturday, March 30

Statewide
Squirrel Gravy, country/folk, 9 p.m., Murray Bar, Livingston, 222-9463
Gary Small and the Coyote Brothers, rockabilly, Chico Hot Springs Saloon, 333-4933
Danny Bee, singer/songwriter, Old Saloon, Emigrant, 333-4482
Billings
Ezra Bell, soul/twang, 5:30 p.m., Yellowstone Valley Brewing, 245-0918
Festival of One Act Operas, 7:30 p.m., NOVA Center for the Performing Arts, Billings, 591-9535
Bozeman
“Ballooney,” stage play for young audiences, 3 p.m., Verge Theater, Bozeman, 587-0737
Bozeman Poetry Collectives Open Mic Night, 6 p.m., Country Bookshelf, Bozeman, 587-0166
Bright Light Social Hour, jam/rock, 8 p.m., Filling Station, Bozeman, 587-0585
8th Annual Comedy Revue, 8 p.m., Verge Theater, Bozeman, 587-0737
Tom Papa, comedian, 8 p.m., Ellen Theatre, Bozeman, 585-5885
Carnage the Executioner, hip-hop, 8 p.m., Zebra Lounge, Bozeman, 585-8851
Helena
Off in the Woods, reggae/rock, 7 p.m., Lewis and Clark Brewing, Helena, 442-5960
Great Falls
Youth Orchestra “Primavera Prelude” Spring 2019 Concert, 3 p.m., Mansfield Theatre, Great Falls, 453-4102
Whiskey Revival, country, 9 p.m., Alumni Club, Great Falls, 952-4471
Butte
“Cereal: The Most Important Meal of the Month,” theatrical experience, 7 p.m., Orphan Girl Theatre, Butte, 782-5657
Missoula
Missoula Valley Winter Market, 705 South Higgins, 9 a.m. to 1 p.m., 396-0593
Winter Market, 9 a.m., Orchard Homes Country Life Center, Missoula, 370-0735
Malarky, rock, 6 p.m., Imagine Nation Brewing, Missoula, 926-1251

Sunday, March 31

Statewide
Acoustic Brunch: Kristin Lundell, 11 a.m., Pine Creek Café, Livingston, 222-3628
Jason Elmore, acoustic blues, Chico Hot Springs Saloon, 333-4933
Billings
Festival of One Act Operas, 2 p.m., NOVA Center for the Performing Arts, Billings, 591-9535
Bozeman
Easy Riders, rock, 7 p.m., Bozeman Hot Springs, 586-6492
Bridger Mountain Big Band, swing/jazz, 7 p.m., The Eagles Bar, Bozeman, 587-9996
Great Falls
Celtic Music Brunch, 10:30 a.m., Celtic Cowboy, Great Falls, 952-0393
Old Time Music and Bluegrass Jam Session, 6 p.m., Celtic Cowboy, Great Falls, 952-0393
Missoula
Blue Moon, jazz/blues, 6 p.m., Rumour Restaurant, Missoula, 549-7575

WE RECOMMEND is compiled from sources across the state. Listings are free. Submit events by the 15th of the month to info@montanapress.net.



NEED A LAUGH?

Battle the chill of late winter with homegrown Montana comedy and traveling entertainers. Check out these opportunities to see live comedy across the state:

March Comedy Madness

16 comedians will compete head to head in a random order for a \$500 Grand Prize over the Month of March at The Loft in Billings. After each show, the audience will vote on who moves on to the next round. March 2, 9, 16 and 23 at The Loft in Billings.

The Irish Comedy Tour

Take the party atmosphere of a Dublin pub and combine it with a boisterous, belly-laugh crew of comedians including Derek Richards, Mike McCarthy, Joey Carroll, and Jim Campbell. The irreverent group recently released a DVD titled “Dublin’ Over,” has performed at venues across the country. March 7 at the Alberta Bair Theater in Billings and March 9 at the Mother Lode Theatre in Butte.

Montana Improv

March 1: Funky Bunch Improv at the NOVA Center in Billings
March 7, 14, 21, 28: Projectile Comedy, The Loft, Billings
March 11 and 25: Improv on the Verge at the Verge Theater in Bozeman
March 16: Venture Improv at the NOVA Center in Billings
March 23: Silly Moose Comedy Improv for Kids at the Verge in Bozeman

Solid Comedy: Steve Byrne

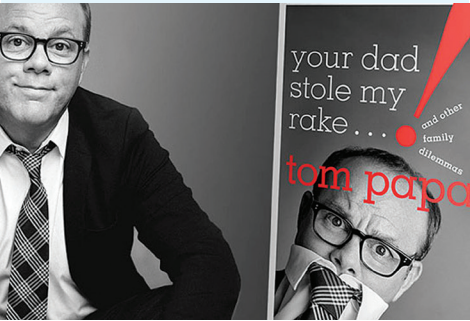
Steve Byrne began his career slugging it out in the comedy clubs of New York City and making the esteemed Comedy Cellar his home. He performs at the Pub Station in Billings on March 22 and at the Rialto Bozeman on March 23.

Tom Papa: Straight Up Funny

With more than 20 years as a stand-up comedian, Tom Papa is host of the hit podcast and SiriusXM show, Come to Papa, a weekly, hour-long show featuring Tom exploring the funny side of life, occasionally with guests like Mel Brooks, Ray Romano, Carl Reiner and Jerry Seinfeld. One night only, Saturday, March 30 at the Ellen Theatre in Bozeman.

Fresh, Local Laughs

The Verge Theatre in Bozeman presents the 8th Annual Comedy Revue, showcasing the Gallatin Valley’s funniest writers in the style of Saturday Night Live. Opening March 22 and running through early April.





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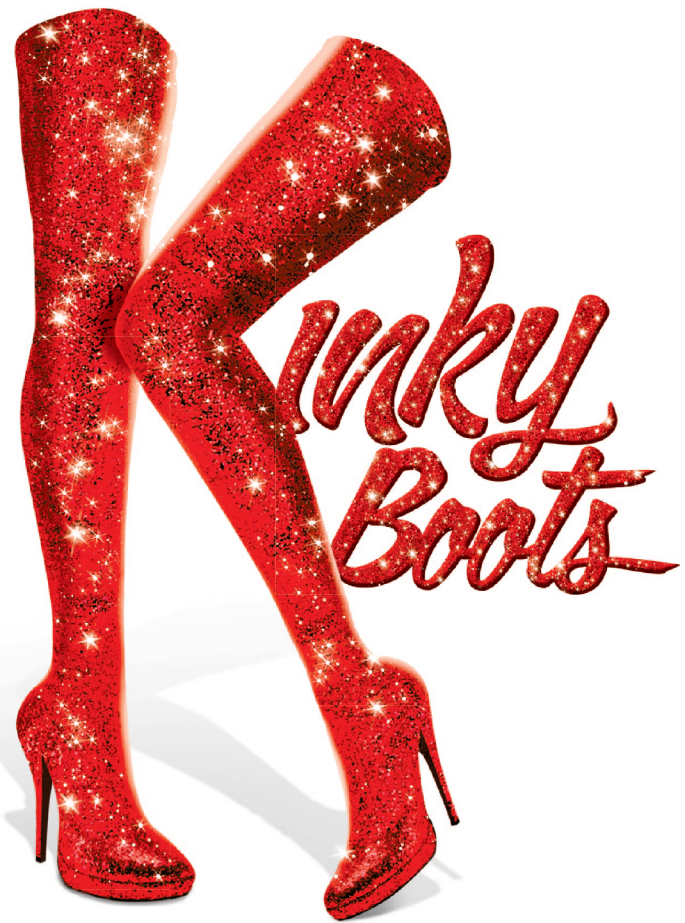
A new musical *lovingly* ripped off from the motion picture
MONTY PYTHON and the Holy Grail

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