

The Mitchell Sentinel

A Community Monthly

Issue #1

Published by Dajuana Dodd
Editor in Chief Gia Jensen
Reporter Terri Riley

In the winter of 1996, Judy Boehlke was on her way home when a snow storm hit and she found herself inspired to create Christmas magic in Mitchell. Arriving home Judy began to gather her crew and put together resources to put her plan into action. Out of Judy's vision the Mitchell Christmas Decorations Committee was born!



In order, left to right...
Vicki VanCleve, Susie Grant, Ernie Critchlow, Judy (Perry) Boehlke, Anna Boehlke
1996 - in front of the Community Hall Entrance

Schedule of Holiday Events

Event: Christmas Tree Lighting

Date: December 11th, 2022

Time: 6:00 p.m.

Place: The Mitchell City Park

Join us for the lighting of our town Christmas Tree donated by Gabe Salvage, of The Wheeler County Trading Company.

All are welcome! We will have cookies, hot chocolate, and caroling for all to enjoy!

The winners of the Christmas Coloring Contest will also be announced!



Wheels Up! Or, Grab your reindeer!

Event: Sleigh Races

Time: 4:00 p.m.

Place: Meet at W.C.T.C.



Kids at the 2018 Mitchell Sleigh Races !

Announcing a Christmas Coloring Contest for all Ages!

Christmas Coloring Contest for All Ages! All Mediums! Every entry receives a prize! Coloring Contest pages are available at Wheeler County Trading Co., and The Little Pine Lodge beginning 11/23. All entries must be returned to The Little Pine Lodge by December 10th!

Remembering Mitchell's time honored traditions...



In 1995 Pastors Carl Nauss, and Curtis Holt, each from a different church, came together to craft the treasured wooden Nativity Scene for the town.



The, "Grinch Busters," keepers of the small town with the big heart, wish to thank everyone who has contributed to the Christmas Fund so far!

The real meaning of Christmas has a resounding ring ! It starts with sharing and remembering ! Let's gather together and share our joy ! Let's care for one another even the bad girls and boys!

Merry Christmas from the Grinch Busters !

Homemade Eggnog Recipe



Ingredients

- 6 large eggs
- ½ cup sugar
- 1 cup heavy cream
- 2 cups milk
- ½ teaspoon ground nutmeg + more to garnish
- Cinnamon stick and alcohol of choice (optional)
- Egg nog can be made with or without alcohol & is delicious both ways!



Instructions

- Separate egg yolks and egg whites. Set egg whites aside.
- Beat the egg yolks and the sugar until smooth. Add the milk, cream and nutmeg and beat together until smooth and well combined.
- You can either serve your eggnog just like this and use your egg whites for something else (omelette perhaps?), OR you can beat your egg whites until they solidify and form stiff peaks, then fold them back into your eggnog mixture to make it extra light and fluffy.
- To serve, pour alcohol of choice over ice (if using), pour eggnog on top and grate a little fresh nutmeg on top. Garnish with a cinnamon stick to make it look extra pretty.
- Enjoy responsibly! (Eggnog hangovers are not fun).