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12th Annual Dino Shindig

Carter County Museum dinosaur extravaganza is July 27-28

By **SABRE MOORE** | For Southeast Electric

JOIN us in Ekalaka for the Carter County Museum's 12th Annual Dino Shindig on July 27-28, 2024. Each year at the end of July, paleontologists from all over the world journey to Ekalaka, Montana, to share cutting-edge research in a public forum, augmented by dinosaur-based kid's activities, new exhibits at the Carter County Museum, a robotic T. Rex jaw demonstration, a street dance, rodeo and more.

This year we are celebrating our new sister museum relationship with the Amakusa Museum of Goshoura Dinosaur Island (Kumamoto Prefecture, Japan) and the installation of our new Big Sky Seaway Exhibit, supported by an Eastern Montana Initiative Grant from the Montana Office of Tourism and Business Development. The exhibit opened on June 1, 2024, and shows a 30-million-year span during the Cretaceous period when Montana was part of the Western Interior Seaway. Some of the prehistoric animals swimming around at that time include Ichthyosaurs, turtles and mosasaurs.

There will be a total of 12 speakers at the 12th Annual Dino Shindig on July 28, including Dr. Jingmai O'Connor (Chicago Field Museum), Dr. John Scannella (Museum of the Rockies, Bozeman), Dr. Sarah Keenan (South Dakota School of Mines, Rapid City), and Dr. Thomas Holtz (University of Maryland). Museum of the Rockies and ZooMontana will have booths at the museum, and there will be demonstrations of fossil preparation, rehousing and more! Kids activities include crafts, face painting, dinosaur golf and more! Admission to the July 27 events is \$10 for adults and \$7 for kids. After the lectures, visitors can choose to attend a Ranch Rodeo and Match Bronc Ride at Ekalaka Track and Arena (beginning at 4 p.m.), the premiere of the documentary *Why Dinosaurs*? at 7 p.m., and a street dance on Main Street hosted by TSO Cantina. On July 28, the Carter County Museum and Montana State Parks will co-host picnic



presentations at Medicine Rocks State Park. Pack a lunch and join us beginning at 10 a.m. as we discover Apsáalooke history with Shawn Backbone, who is an enrolled member of the Crow Tribe, and Pleistocene mammals with Brody T. Hovatter from the Burke Museum of Natural History and Culture (Seattle), learn to sort microsite fossils, and partici-

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pate in a craft project with the WaterWorks Art Museum (Miles City). Events at Medicine Rocks State Park are free and open to the public.

If you find yourself in town early, the Carter County Museum and Medicine Rocks State Park are also hosting Sunset Yoga at 8 p.m., a Bat Walk with Montana Fish, Wildlife, and Parks at 9 p.m., and the Dinosaurs & Dark Skies guided star-gazing event at 10 p.m. on Thursday, July 25. All of these activities take place at Medicine Rocks State Park, and are free and open to the public. On Friday, July 26, we will have an insect watercolors workshop with Artist in Residence Matthew Lee from 10-Noon, and a sister museum Science Friday event with Museum of the Rockies from 2-4 p.m. at the Carter County Museum.

A full speaker list and schedule will be released by July 1 on *cartercountymuseum.org*. Please follow our Facebook and Instagram pages for further information.



As a member of Southeast Electric , your local Touchstone Energy Cooperative, you are eligible for discounts on tickets, lodging and golf.

- Medora Musical
- Pitchfork Steak Fondue
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- Gospel Brunch
- Old Town Theater Shows
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SUMMER GRILLING TIPS

GRILLING/PICNIC season has arrived, so remember a few key safety tips:

- Be careful to not cross-contaminate. Always use a clean plate to retrieve your BBQ goodies. Avoid cooked meat contacting raw meat juices from the plate you used to bring the food to the grill.
- A thermometer is handy to measure the meat's internal temp. Be sure to calibrate the thermometer in a cup of half crushed ice and half cold water. It should read 32 degrees. Safe cooked temperatures are as follows:
 - > Pork: 145 degrees
 - > Chicken and Poultry: 165 degrees
 - > Ground Beef: 160 degrees
 - > Steaks: 145 degrees for medium rare and, 160 degrees for medium
 - > Fish: 145 degrees
- Clean the grill BEFORE using. Check to make sure that your grill brush did not leave wire bristles on your grill. Studies report that many emergency room visits have been prompted by worn-out grill-cleaning brushes. Use abrasive pads and cleaners recommended in the cleaning directions.
- To prevent fires, be sure to pick a safe, well-ventilated, flat, level surface away from overhangs, deck railings or shrubbery.
- If it is 90 degrees outside, perishable foods can be kept on the picnic table (without ice) for no more than 60 minutes. Perishable foods include meat, fish, hard-boiled eggs, pasta salad, fruits and vegetables.