The Daily Independent wishes everyone a Happy Thanksgiving.

And while this is the season of eating, here is a quick rundown of where to find a Thanksgiving meal in town:

• Kristy’s Family Restaurant, 430 S. China Lake Blvd., is hosting a Thanksgiving Turkey Dinner from 11 a.m. until it’s all gone. The menu features roast turkey and stuffing with soup or salad and garlic bread or dinner roll. A slice of pumpkin pie can be purchased for 99 cents.

• Lugo’s Grill, 908 N. Norma, welcomes the community for a Thanksgiving Dinner, beginning Wednesday, November 27, 2019.

Strong winds hit the Indian Wells Valley on Monday, kicking up dust, sending debris flying and knocking over trees. According to the National Weather Service in Hanford, the wind reached speeds of 35 mph, with gusts as strong as 45 mph. The California Highway Patrol shut down traffic on Highway 395 for big rigs and other high-profile vehicles from Pearsonville to the state line.

The weather station at China Lake also hit a high of 52 mph and Jawbone Canyon recorded a gust as high as 63 mph. The T.W. will also be going through a winter alert advisory this week, with a 70-percent chance of rain on Wednesday and a chance 50 percent chance of snow and rain on Thanksgiving Day.

The IWV will also be going through a winter alert advisory later this week, with a 70-percent chance of rain on Wednesday and a 50 percent chance of snow and rain on Thanksgiving Day. Temperatures for Wednesday will be a high of 52 degrees and a low of 36 degrees; Thanksgiving temperatures will be a high of 45 and a low of 31.

Thanksgiving with a touch of Basil in Trona

BY JACK BARNWELL
Community Editor
jbarnwell@ridgecrestca.com

Hundreds of Trona residents filled the elementary school dinner hall Saturday to take home Thanksgiving dinner courtesy of a Victorville-based nonprofit.

Chef Basil Kantrow and his wife Lizet Anguiano and a small army of volunteers cooked up a storm using Trona Elementary’s kitchen to prepare food as part of their community service event.

Volunteers help pack up food

SubMITTED PHOTOS

Volunteers from Naval Air Weapons Station China Lake, including VX-39 enlisted sailors, help pack up holiday food baskets on Friday, Nov. 22 at the Ridgecrest Salvation Army. Every year, sailors help pack the food baskets, of which some go to military families aboard the Navy installation. Within one hour, sailors managed to pack up about 230 boxes for both Thanksgiving and Christmas.

Where to find a Thanksgiving meal in town

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Strong winds shear a tree in front of a North Palm Street home on Monday.
Let’s talk turkey

THE WEDNESDAY COLUMN
JESSICA WESTON

A1

4700 Lake Isabella Blvd. • Lake Isabella, CA 93240

STOREWIDE SALE
Wednesday, November 27, 2019  www.ridgecrestca.com

News
(760) 379-4631

Mom’s FURNITURE
741 N China Lake Blvd 760-371-1048

Wishing Our Community A Happy Thanksgiving

Happy Thanksgiving from all of us

Environmental Security Since 1929
Call us today! 1-760-375-2669

Black Friday and SmallBiz Saturday 25% Off Melissa And Doug

Happy Thanksgiving from all of us

2019 Christmas Lighting Contest
Get in the spirit of the holiday season!

Name:
Address:
Phone #:

RULES: The contest this year is free to enter. Fill out this contest entry form or email Community Editor Jack Bartow at Bartow@ridgecrestca.com or call us at 760-375-4481 x109.
The best entries will be published in the December 25 edition and will be featured as our Facebook cover photo for the month of January 2019.
Deadline for entries is Dec. 16.
The map of the local Christmas Light Tour (which is separate from the contest) will run on Dec. 4, 11, 18 and 25.

Thanksgiving dinner from all of us

Mom’s FURNITURE
741 N China Lake Blvd 760-371-1048

FRIDAY - SUNDAY
STOREWIDE SALE
10% OFF All Regular Priced Items
PLUS 5% OFF Additional Off For Cash

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BLACK FRIDAY BOOKS
206 W. Ridgecrest Blvd. 760-375-3454
Open Mon-Sat 10-7 Sun, 11-5

FREIGHT FREE TO THE BAG WITH ANY PURCHASE OVER $50
25% Off Cookbooks

RED ROCK BOOKS
206 W. Ridgecrest Blvd. 760-375-3454
Open Mon-Sat 10-7 Sun, 11-5

FREIGHT FREE TO THE BAG WITH ANY PURCHASE OVER $50
25% Off Cookbooks

Congratulations to the winner of the 2019 Christmas Lighting Contest! The contest was open to the public, and entries were accepted from November 12 to December 4. The contest was sponsored by the City of Ridgecrest and the Ridgecrest Chamber of Commerce. The winner will receive a prize package that includes a gift card to a local business and a free Christmas light tour. The contest was judged on the creativity and originality of the entry. Congratulations to all who entered and thank you for sharing your holiday spirit with us!
Many years in the making, the new edition of the book "From Lives of Service" by the Desert Valley Water District (DVM) has just arrived and is now for sale at both Rock Book Museum and the Historical Society of the Desert Valley Museum. The book is also available to order by mail and check to Desert Val- ues, PO Box 646, Ridgecrest, CA 93555. The book contains stories and memorabilia from the past century and a half that tell the story of the Valley. The book is 120 pages long and includes 250 black and white photographs, drawings, and anecdotes from the desert valley region.


BASIL
Contact Info

Desert Valley Water District
100 W. Ward, Ridgecrest, CA 760-375-4123

Happy Thanksgiving from the staff at DataTable:

<table>
<thead>
<tr>
<th>Days</th>
<th>Hours</th>
<th>Months</th>
</tr>
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<tbody>
<tr>
<td>Even Addresses</td>
<td>Mon, Thu, Sat</td>
<td>8 am - 8 pm</td>
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<tr>
<td>Odd Addresses</td>
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<td>Wed, Fri, Sun</td>
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</table>

ALL Addresses: In March, transition from the anytime into the schedule above.

ALL Addresses: No work on Saturdays.

ALL Addresses: No work in 48 hours of rainfall or extreme heat.

DONT FORGET TO KEEP YOUR TREES WATERED!!!

Questions? Call or visit 760-375-5085 • dvwaters.org

Happy Thanksgiving
from the crew at

RIDGECREST PETROLGY
FESTIVAL

Thank you for your support of our community!

Come in and see our selection of mark-down and free gifts and items.

Thank you for your support of our community!

A Huge Thank You to The Community For Their Ongoing Support Of Our Thrift Store

Thank you for your support of our community and participation throughout the entire year!

See Us At Our New Thrift Shop Location 200 Gold Canyon St.

1-760-375-9787

Happy Thanksgiving
from the crew at

cardinalplumbing.com

RIDGECREST PETROLGY
FESTIVAL

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1-760-375-9787

Happy Thanksgiving
from the crew at

cardinalplumbing.com
Leslie Carrington Hunter passed away peacefully on July 14, 2019, in Memphis, Tennessee, at the age of 81, leaving behind his loving family. He was born in San Bernardino on December 16, 1938.

Les joined the Navy in 1956 and retired after 20 years as a Lieutenant Commander in 1975. His duty stations included Hawaii, Florida, Alameda, Whidbey Island, San Diego, and China Lake while he was active. Les loved his three children and was known for his assertive and strong leadership. He was on the U.S. Navy Reserve, a police officer, and a journalist for the Kern County Fire Department and the Ridgecrest Post Office. Les also worked for the Naval Air Weapons Station as a physical sciences technician until his retirement in 2000, with 42 years of federal service. After retirement, Les moved to Marion, Arkansas, and continued to enjoy the RV lifestyle.

Les is survived by his wife, Marjorie, of Arkansas, sister, Marilyn Hunter Roderfer, of Carson City, Nevada, three sons, Michael Jon, Frederick Joseph, and Allen Scott Hunter, and 24 grandchildren. Les is also survived by his family members and friends in California, Arkansas, and Nevada.

Leslie Carrington Hunter
317 W. Inyokern • 760-446-2575
A&L TIRE
From all of us at
Vaughn Realty
509 W. Ward • 1-760-446-6561

Wednesday, November 27, 2019 / www.ridgecrestca.com

QUESTIONS?
Contact Publisher John Watkins
at 375-4481 x101 or at jwatkins@ridgecrestca.com

Leslie Carrington Hunter
OBITUARY

Kern County firefighters and Ridgecrest police officers responded to a woman who accidentally ran her truck into the Ridgecrest Post Office on East Coso Ave Monday morning. The woman was transported to Ridgecrest Regional Hospital to be treated for moderate injuries.
Food for thought: Alternative Thanksgiving dishes

Happy Thanksgiving from all of us at
Campbell Heating & Air Conditioning
821 W. Inyokern Rd.
1.760.446.5577

Wishing You A Happy Thanksgiving From All Of Us At
CHARLES
501 N. China Lake Blvd.
760-384-3331

Wishing You a Happy Thanksgiving from all of us

We will be CLOSED for Thanksgiving Week November 23rd - December 1st. We will reopen on Monday December 2nd at Our Normal Hours. Enjoy Your Holiday with Family & Friends

From all of us at Coso Operating Co.

Happy Thanksgiving from Maturango Museum Gift Shop

Wonderful Gifts for Everyone on your List
Many Items Under $20

Museum Store Sunday December 1 Special Promotions
(760) 375-6900
100. E. Las Flores Ave., Ridgecrest, CA
www.maturango.org

Happy Thanksgiving from Maturango Museum Gift Shop

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www.maturango.org
**Dishes**

Continued from A1

Chiles and Red Onion

Continued from A1

**Ingredients**

- 1/4 teaspoon salt,
- 2/3 cup mayonnaise
- 3 tablespoons diced
- 2 large eggs
- 1/4 cup roasted,
- 2 tablespoons roast-

**Directions**

**Fun Fact**

Food in space.

Appliance was the first gas stove in space by an American astro-

- More Content New

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**Wishing All A Very Happy Thanksgiving**

1522 N. Inyo Ridgecrest, CA (760) 446-2204

Suzanne Ford, Owner

Food Shelley CA 93555

Contractor Lic. # 781251

803 N China Lake Blvd 760-371-ROSE(7673)

floralacentccc.com

**Tips for eating healthy during this holiday season**

**Dining out**

**Mindful Eating**

Mindful eating is rooted in the ancient Buddhist philosophy known as mindfulness, highlighting awareness of “the present moment, without judgment,” said registered dietitian Diana Nott of ThriveIn-

**Breathe**

Consider which foods sound good. Something cool, crisp and re-

**Slow down before plowing through the holiday hors d’oeu-

**Choose**

Choose foods that are nutritious and recognize that no food is off limits and there is experimentation,” Notte said, adding “rather than eating on autopilot, tell your brain you are satisfied, full before your stomach has time to tell your brain you are satisfied, which can take 20 minutes, Den-

**Bite**

Slow down and tune in to that eating experience,” Notte said, and remember it’s OK if every meal is not perfectly balanced during the holidays.

**Pair**

Consider which foods sound filled holiday gathering, try to arrive

**Wishing our Students and Our Community a Happy Thanksgiving**

From all of us at CERRO COSO COMMUNITY COLLEGE

1455 E. Las Flores Ave, Ridgecrest, CA 93555

(760) 384-6219

Nutritious foods and recognizing that no food is off limits and there is experimentation,” Notte said, adding “rather than eating on autopilot, tell your brain you are satisfied, full before your stomach has time to tell your brain you are satisfied, which can take 20 minutes, Dennett said.

**Think**

Think about how to avoid filling up before the meal is served, she said. At Thanksgiving, Dennett said, she forgives more restful and sat-

**Define**

When preparing to attend a food-

**Wishing Our Community A Happy Thanksgiving**

From All Of Us At

375-4481 x101 or at jwatkins@ridgecrestca.com

**Wishing All A Happy Thanksgiving**

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floralacentccc.com

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Burros basketball battles back; defeats Palmdale

BY LAUREN JENNINGS
lajennings@ridgcrestnews.com

The Burroughs High School boys basketball team defeated Palmdale 59-50 in a mid-January Friday night contest marking the team’s first win of the season.

Burroughs lost their first game of the season just one week prior. Unfortunately, Burroughs also lost two players due to injury as well.

Kevin Hansen, one of the team captains, is out due to an upper-body injury, as well as Grant Martin, who is out due to a lower-body injury, both expected to return in the coming weeks.

Down two men heading into Friday night’s game, the Burroughs relied heavily on their younger guys, specifically sophomore Sebastian Debo and Kyle McDonald, as well as freshman Terence Timmons.

“Kabibi and Sebastian were asked to handle the pressure... and that’s a lot for sophomores. But they just came in and did some great stuff. I am so proud of them,” Scott Hansen said.

Scott Hansen mentioned that Kabibi had been serious about a couple of weeks prior to coming back from playing tonight and that it truly helped out everyone.

“As far as Terence, Terence is the heart and soul of our team. He is the heart of our team, and he is the heart of our team, and he is the heart of our team. So Terence, you are going to get better,” Scott Hansen said.

The game itself was back and forth with young guys doing a great job at the end of the first, up to the end of the second, and down heading into the first quarter.

Tori Vice (23) pushes his way into the basket, putting up two points for the Burros in the second quarter.
Lady Burros soccer drops road game against Aztecs

By LAUREN JENNINGS
Sports Editor

The Burroughs High School girls soccer team fell to Barstow 3-1 on Friday afternoon.

The Aztecs scored on a penalty kick, corner and free-kick, while the Burros' only goal came from Liz Davenport.

Regina, however, has struggled in the past, making for the team and scoring twice. Head coach Kelly Blakes noted that the team was missing two starters, Hannah Ostermann and Alana Monroe. Ostermann is competing in the 2009 Girls Individual Tennis Sectionals this week at the Mercy Street League No. 3 player. Despite the loss, head coach Kelly Blake is still optimistic saying, "Onwards and upwards!" after the game.

She also stated that the game may have had a different outcome if the team scored in the first half. The Burroughs High School Girls soccer team takes on Sierra on Monday, Dec. 2 at 3 p.m.

BURROS
Continued from Fl

Faulkner didn't go down without a fight. After making multiple three-pointers, the Burros were forced to score from behind the arc to slow the game up, and as many know, that's a tough spot to play with the ball on the arc.

He was forced to score from behind the arc - which, in the end game, was counting the shot clock at 5:00. He made three buckets, securing the team's victory.

We have so much talent, and we won this game tonight. We needed to take advantage of those three games," Scott Hansen said. "Everyone that played here today had so much heart. I try to not overlook it at all. It was a second game of the year, but I don't know. That was fun. This group doesn't go up, and we are proud of them."

The Burroughs High School basketball team plays again against Pasadena at home on Tuesday, Dec. 1.

"Paci" is currently looking to play in its first two games of the year as many as it can.

The Burros have improved by 15 points in their last weekend.
WASTE NOT, WANT NOT: It’s a wonderful time to try making bone broth

Thanksgiving marks the start of the holidays, and an enormous season of enhanced leftovers consumption. It can be a free-wheeling, chaotic time, when pieces of feasts and roast beasts are combined and rehashed. But small, unimprovements like refined mushroom powders and uncreamed kale salad, the most sacred act of leftovers season, remains constant: bird bone soup.

The process begins when the table is cleared. In the midst of sides and desserts are wrapped for the fridge, the motivated host will cut the remaining meat off the carcass, pluck leftover turkey bones from the returned platters, and add the bones and juice to a stock pot. If you start like this before the dust settles, that’s one less-large object to cram into the fridge.

For me, bone broth soup is n’t just a holiday ritual. It’s a break of life. Whether it’s from a deer, cow, pig, fish or a return turkey skin in a plastic bag from the supermarket, I’m left with a meaty mess of bones and meat and other ingredients that will be in the finished soup. If you don’t have a pasta pot, use a colander. You can keep bones in the stock for as long as possible, but if you have a pasta pot, use a colander with a removable insert or a rotisserie chicken in a plastic bag from the supermarket.

If you can make this recipe without a single trip to the store, do, even if it means skipping the parsnips, mashed potatoes and mashed potatoes, then you are going shopping. Turkey Bone Soup, with carrots, 6 sticks celery, 2 chopped finely (about 2 cups), 3 cut in half, plus the leaves of marrow and other beneficial bone particles.

But going to such lengths, admittely, is not absolutely necessary. If you aren’t up to bone breaking, don’t sweat it. This facilitates the release of marrow and other beneficial bone particles.

When I make bone stock, I do, but if you aren’t up to bone breaking, don’t sweat it. If you need a quick fix, I recommend using it. That way you can keep simming your bones in the soup for as long as possible, even after you’ve added vegetables and meat and other ingredients that will be in the finished soup. If you don’t have a pasta pot, use a colander. You can keep bones in the stock for as long as possible, but if you don’t have onion, carrot, celery and noodles, then you are going shopping. Turkey Bone Soup, with carrots, 6 sticks celery, 2 chopped finely (about 2 cups), 3 cut in half, plus the leaves of marrow and other beneficial bone particles.

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Happy Thanksgiving from the crew at
BROTH
Continued from A1

Cut the bones and tis-
sees into as many small pieces as you can with a pair of kitchen scissors. Smash what you can’t cut. If you are up to it, but don’t hurt yourself. Broken or not, add the bones, along with all of the cartilage, skin, onion halves, large sections of celery and carrot, thyme and sage to the pasta insert or stock pot. Simmer for as long as time permits, up to 10 hours. When it’s time to make the soup, remove the bones — if using a pasta pot, do so slowly so they drain into the pot, and set the insert in a container to catch further drainage. If not using a pasta cooker, strain the bones in a colander.

Add the chopped celery, carrot, onion, tomato, mushrooms, parsnip, wine, soy sauce, pan drippings, leftover veggies and meat, cut into bite-sized pieces, to the pot, on medium heat. If using a pasta boiler, and if space permits, put the bones back in the soup while it cooks. Tip the broth every half hour or so to check the season- ing, and adjust the salt and pepper and wine as necessary.

About 30 minutes be- fore serving time, add the celery leaves, hoisin sauce and garlic. Now it’s time for the noodles. You can either add them directly to the soup, or cook them sepa- rately. Neither is a perfect solution, as cooking the noodles in the soup means leftovers will be soggy, while cooking the noodles in water deprives them of the opportunity to get bloated by bone broth. If using a pasta boiler, you don’t have to choose, because you can dump the bones and use the insert to cook the noodles in the soup, and then add them as needed to each bowl at serving time.