

Victoria Smithey/Pine Bluffs Post

Above: Holly Bauer and Desi Johnson take instructions on scrapbooking.

Ladies Night Out teaches scrapbooking

Holly Bauer of the Burns Branch Library hosted another ladies night out last Thursday. Attendees were able to create their own mini scrapbooks out of card stock and velcro.

Wynne Continued from page A1

their writing. Indie And Hybrid publishers tend to

adhere to the same quality standards as a traditional publishing house, but will often allow the writer to hold on to their own rights. These publishing houses will also expect the author to pick up some of the costs of publishing including paying for their own editors, their own formatting, and their own distribution.

Independent and vanity presses are another form of publisher where the quality standards are either very lax or non-existent. In these type of publishing situations the author pays for all processes in the publishing timeline. From cover design, to editing, to promotional settings the author is responsible for all the costs of publishing hoping to recoup some of those costs in book sales.

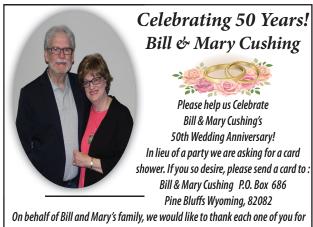
No matter where an author chooses to publish, he or she must be ready to face some constructive criticism about their work. Many writers find themselves very attached to their stories and as such, have a hard time when an editor critiques it. "Writing a book is a very personal thing. I had to realize that my editor wanted my book to be the best that it could be" Wynne stated. So for those of you out there who feel like they have a story to tell, find a professional editor and be ready to face the critique. Deb Wynne is currently in negotiations for film rights for this first book, and she has set up some activities in July to help spread the word for this installment. Wynne hopes that by the time she releases the second she will already have a following. Wynne's book is available on Amazon, Kindle, and Nook, and is a good read for a cold Sunday afternoon. We here at the post wish Deb Wynne the best of luck and look forward to the next book.

By Victoria Smithey

While the book making was enjoyable, it's always a treat to be able to spend grown up time with the other ladies.

The next ladies night out will be on Thursday,

March 12, at 5:30 p.m. Please make plans to attend if you can. If you have any questions please feel free to call the ladies at the Burns Branch Library at 307-547-2249



your kindness, support, friendship and prayers during Bill's battle with cancer. Many thanks and blessings to the wonderful town of Pine Bluffs. Sincerely, their son and daughter-in-law David and Laura Cushing, and daughter Laurie Cushing.

Cards of Thanks

Many thanks to my families for my 90th birthday party. So many people, relatives & friends attended & it was wonderful & I enjoyed every minute. Thanks to all who came, also for lots of flowers, gifts & cards! But most of all my son & daughter & grandchildren. A special thanks to Matt for dinner, Cindy for the beautiful cake & all who helped. I love you all! Nick Hockersmith





Activities and calls for the Pine Bluffs Police Department during the week of February18 through February 24 were as follows:

4 citations issued for speeding in a school zone 2 citations issued for expired vehicle registration 1 citation for for Driving with a Suspended Drivers License 1 citation issued for no vehicle insurance 11 warnings for speeding 6 warning for failure to stop at sign. We are at the Town Hall Building, 215 Main Street.

The above information is a matter of public record and arrest records may be obtained from the Laramie Co. Courts. -Pine Bluffs Police Dept.





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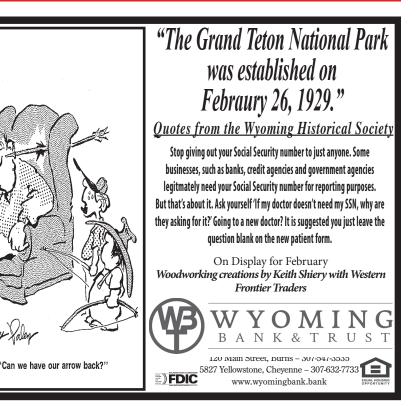


Green and red grapes 6 oz cream cheese softened 1/4 cup sour cream 1/4 cup powdered sugar 1 Tbsp vanilla Brown sugar Directions:

Rinse and drain grapes well. In a separate bowl mix all other ingredients except brown sugar. Mix until blended good. Pour over grapes and chill. Before serving, sprinkle top with brown sugar.

Please submit recipes to pinebluffseditor@rtconnect.net





Recipe