

# The Village of Indian Point

## Latest News and Updates

**Financials:**

*I hate math.... but I Love counting money!*

February Sales Tax Revenues were up by \$715 for the month and expenses were below budget by \$27.6K. Expenses can be attributed mostly to timely expenses that will be paid in March as well as the Village Staff monitoring expenses closely.  
YTD Revenues are down by \$5.7K and expenses are up by \$857.

February Sewer Revenues were down by \$5.5K for the month but YTD was up by \$13.5K. A portion of this can be attributed to delinquent accounts and reduced usage in sewer.

February Expenses were down by \$7K. A portion of this can be attributed to timely purchases of replacement pumps for the sewer plant that will reflect in March. The Village Staff are cutting expenses as needed and monitoring them closely in both the Village and Sewer. We were able to move \$47K to the Village reserve account without any impact to the Villages operational account. The Village Staff believe the revenues will balance out and already took steps in the curation of the 2025 annual budget to account for the slowdown in revenues we saw in 2024. The Village Staff will hold a meeting at the end of March to prepare for the upcoming Budget reforecast.



When life shuts a door...open it again. It's a door. That's how they work!

**Financial & Sewer Administration:**  
**Sewer:**

- Ach forms for the upcoming rates were sent out to all sewer residents. The new rate will reflect on the upcoming March billing cycle.
- Three new pumps were ordered for the sewer plant for replacement. This helps to maintain an efficient running Sewer Treatment Plant and reduce repairs and maintenance.

**Misc:**

- A meeting has been scheduled with Branson Bank to discuss current accounts and rates. This meeting is to ensure we are getting the best interest rates (APY) on our Reserve accounts as well as discussions on any current offers, updates, etc. to help better our relationship.
- Jani-King will start cleaning the Village Offices starting on March 23<sup>rd</sup>, 2025.
- Shannon was accepted into the Stone County Sherri's Citizen Academy that starts on March 31<sup>st</sup> – this is a wonderful opportunity to get involved with the community and the police departments within our county.

**Meetings:**

- 2.17.25 & 2.25.25: Village Map Meetings with Patrick Bly

**Village Clerk:**

35 Business Licenses were completed for the month of February brining the total of completed Business Licenses for 2025 at 38. Currently, we have twenty-three partial renewals pending information and/or payment.

No Golf carts Permits were completed for the Month of February. As a reminder, with the season fast approaching, please get your permits at your earliest convenience so that the IPPD can get your inspection scheduled.

One Sunshine request was completed in February.



Perfect day to clean out the closet or buy a new pair of shoes and donate!

**Give 5 Classes**

Stone County Health Department  
109 E 4<sup>th</sup> St Galena MO  
April 1,8,15, & 22 – 8:30am-4:30pm  
Learn mor about your community and where you can plug in your skills, talent, and passion to improve our Stone & Taney County. No Charge-Registration required.  
<https://ollbranson.com/give5>

**Cox Medical Center Branson Blood Drive**

525 Branson Landing BLVD, Branson MO  
Wednesday March 19<sup>th</sup>, 11:30pm-5:30pm  
Successful Donations will receive a Free "Adventures is Calling "T-shirt, A voucher good for two free admissions to The Discovery Center (Springfield), The Amazeum, Branson Ripley's Believe it or not, and the Turpentine Creek Wildlife Refuge. Walk-ins are welcome, but appointments are encouraged.  
<https://donor.cbco.org/index.php/drive-list...>

**Monthly Highlight**

Dean Z – The Ultimate Elvis  
Clay Cooper Theatre  
March 17<sup>th</sup> at 7:30pm  
You can purchase tickets below.

[Ticket Pulse](#)  
[Clay Cooper Theatre](#)

# Never iron a four-leaf clover. You do not want to press your luck.

**Planning and Zoning:** Two Zoning Compliance Permits were issued in February. We also held two Public Hearings for Zone Map Amendments. Three one Map Amendments were voted on, two were recommended for approval and one was recommended for denial. P&Z had one petition to vacate a plated road that was recommended to approve.

**Comprehensive Plan Update:** The next meeting is scheduled for March 19<sup>th</sup>, 2025 at 6pm. This meeting will be held at the Village Hall.

The Community Survey went well. We had a total of 55 submissions. SMCOG will now process the responses and present the findings at the upcoming meeting.

**Storm Water Management Grant:**

Thank you to all the Departments for assisting in getting the meeting flyer out to the community. The first public hearing was held on 3.6.25 for the Engineers to show their initial assessment of the problem area and receive feedback from the community. We had around forty residents attend this meeting.

**A Big THANK YOU to our Public Works Department!**

- 1. Our Public Works Department worked extremely hard during the last snowstorm in which we received a great deal of snow.
- 2. We had Residents & Business owners' emailing and stopping by the office following the snowstorm to say thank you and express their appreciation for how good our road conditions were.
- 3. Daron & Lance collaborated with me to put together a "Getting Ready for the Season Checklist" and have already begun checking off many of the tasks. Nathan appreciates their hard work and dedication.



Monday March 17th



## Indian Point Police Dept

*The latest from the Chief*

The IPPD responded to twenty-four calls of service for the month of February. They also completed 800 miles of police patrols within the Village. Reminder: **There is no road or area in the Village where the speed limit is over 35 MPH.**

If you would like more police presence on your street, please let the Chief or any of the officers know. The IPPD also do Vacation Checks on residences upon request.

Indian Point Police Department Outreach and Community Involvement.

- 2.3.25: Chief Lucas and Officer Thomas attended POST Training at the Stone County SO.
- 2.5.25: Chief Lucas, Officer Thomas, and Officer Ijames attended the Traffic Stop and Interdiction Training hosted by Kimberling City Police Department.
- 2.9.25: All AEDs and medical kits in the police cars and municipal building were tested, serviced, and re-stocked.
- 2.26.25: IPPD Officers attended the SDC training Scenario for an Emergency Response Situation
- 3.3.25: Chief Lucas attended SCSO Reserve Training

- 3.4.25: Chief Lucas was invited to speak at the Branson Bank Financial Crimes meeting in Branson at Pointe Royale.
- 3.6.25: Chief Lucas taught a block of instruction in the Stone County Sheriff's Academy.
- 3.10.25: Chief Lucas and Officer Thomas attended Fentanyl Training at MOCIC



Village of Indian Point Public Works Department  
Daron Ellingsworth      Lance Hunter

**Public Works:**

Public Works did an amazing job on keeping the roads cleared during the last snowstorm. A huge shout out to Brett Stump for assisting the guys with clearing the roads!

Replacement signs have been ordered for street signs that need replacement. Paint touches were completed on those signs that did not need replacement.

Sewer maintenance continues at the Jakes Creek Treatment Plant and replacement pumps were ordered. Public Works sewer training has assisted in saving the Village money on repairs and maintenance at the sewer plant.

Ditch work continues as well as tree trimming, and trash clean up. Flag replacement along Indian Point Road is under way as needed.

Preparation for the upcoming mowing season has started! Spring starts this month!

Planning of spring road projects continue.





# Spring is here but with it comes Spring weather.... Are you prepared?



Floods can develop slowly or quickly and come with no warning. They can cause outages, disrupt transportation, damage buildings, and create landslides.

If you are under a flood warning:

- Find a shelter right away – move to higher ground or floor (evacuate if told to do so)
- Do not walk, swim, or drive through flood waters. (6 inches of moving water can knock you down, 1 ft of moving water can sweep a vehicle away)
- Stay off bridges over fast-moving water.

Stay safe after a flood:

- Return home only when authorities say it is safe.
- Wear protective clothing during clean up including masks.
- Be aware that snakes and other animals may be in your home.
- Do not touch electrical equipment if it is wet or if you have standing water. Turn off electricity to prevent electric shock if it is safe.
- Avoid wading in flood water as it can be contaminated. Beware of possible underground or downed power lines.
- If using a generator, other gasoline-powered machinery ONLY outdoors and away from windows.
- People with asthma and other lung conditions and /or immune suppression should not enter buildings with indoor water leaks or mold growth that can be seen or smelled.

Tornadoes are a violent rotating column of air that extends from a thunderstorm to the ground. Tornadoes can destroy buildings, flip vehicles and large equipment, and create deadly flying debris. Tornadoes can happen ANYTIME and ANYWHERE. They can have winds over 200 miles per hour and look like funnels.

If you are under a tornado warning:

- Seek safe shelter immediately, such as a safe room, basement, storm cellar or a small interior room on the lowest level of a sturdy building.
- Stay away from windows, doors, and outside walls.
- Do not go under an overpass or bridge. You are safer in a low, flat location.
- Watch out for flying debris that can cause injury or death.
- Use your arms to protect your head and neck.
- If you cannot stay at home, make plans to go to a public shelter.

Prepare for a tornado:

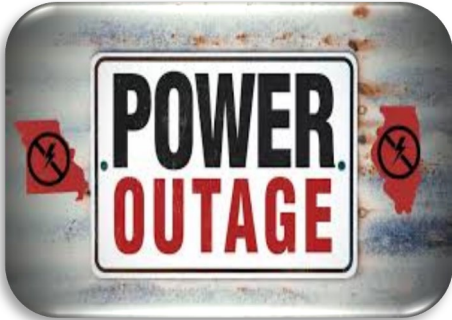
- Know your area’s tornado risk.
- Know the signs of a tornado (including a rotating, funnel-shaped cloud, an approaching cloud of debris, or a loud roar like a freight train)
- Become familiar with your community sirens tone.
- Pay attention to weather reports.
- Have tornado drills and equip your “safe place” with supplies. (food, water, emergency supplies)
- Don’t forget your pets.

Stay safe after a tornado:

- Stay clear of fallen power lines or broken utility lines.
- Wear protective clothing during clean up including masks.
- If injured, shelter in place until medical help arrives.



When Thunder Roars GO INDOORS! Avoid using electronic devices connected to an outlet. Avoid water, no swimming! Watch for flooding.



Resources:  
<https://liheapch.acf.hhs.gov/search-tool/> <https://www.taneycounty.org> <https://galenacityhall.org>  
**NOAA All-Hazards Weather Radio:**  
**National Weather Service:** BransonALERTS: <https://www.bransonmo.gov>  
<https://sema.dps.mo.gov>

Power Outage Tips:

- Keep freezers and refrigerators closed.
- Use a generator, but ONLY outdoors and away from windows.
- Do not use a gas stove or oven to heat your home. It increases the risk or carbon monoxide poisoning. Using an oven or stovetop can also increase fires.
- Disconnect appliances and electronics to avoid damage from electrical surges.
- Have alternate plans for refrigerating medicines or using power-dependent medical devices.

## 2025 Storm Spotter Training Stone County

When: March 18<sup>th</sup>, 2025

Where: New Testament Christian Church  
21016 Main St, Reeds Spring Mo, 65737

Learn:

- How to Safely Spot Storms
- What needs to be Reported
- How to Communicate Reports
- Clouds to Watch
- NWS Products/Resources

No Registration Necessary  
Open to the Public  
Presented by NWS  
Springfield Meteorologists  
For more info:  
[Weather.gov/sgf/skywarnSpotter](https://www.weather.gov/sgf/skywarnSpotter)



Extreme heat and humidity is a period of high heat and humidity with temperatures above 90 degrees for at least two to three days. Extreme heat can cause your body to work extra hard to maintain a normal temperature which can lead to death. Extreme heat is responsible for the highest number of annual deaths among all weather-related hazards.

- Older Adults, Children, and people with certain illnesses and chronic conditions are at greater risk.
- Humidity increases the feeling of heat.

Prepare for Extreme Heat:

- Do not rely on a fan as your primary cooling device. Fans create air flow and a false sense of comfort, but do not reduce body temperature or prevent heat-related illnesses.
- Identify places in your community where you can cool off.
- Cover windows with drapes and windows – use window reflectors specifically designed to reflect heat back outside.
- Add insulation to keep the heat out.
- Use a powered attic ventilator, or attic fan, to regulate the heat level of a building’s attic by clearing out hot air
- Install air conditioners with insulation.

Take precautions: Never leave people or pets in hot vehicles.

- Take cool showers or baths.
- Wear loose, lightweight, light-colored clothing.
- If outside, find shade. Wear a hat to protect your face.
- Drink plenty of fluids to stay hydrated.
- Avoid high-energy activities or work outdoors, during midday heat, if possible
- Check on elder family and neighbors.
- Consider pet safety: If they are outside, make sure they have plenty of cold water and shade access. Asphalt and dark pavement can be extremely hot to your pet’s feet.
- Heat waves can cause you to lose power.

Watch for Heat-Related Illnesses:

- Extremely high body temperature (above 103degrees f) orally
- Red, Hot, and Dry skin with no sweat
- Rapid, strong pulse
- Dizziness, confusion, or unconsciousness

If you or any one you know experiences these symptoms, call 911 or get the person to a hospital immediately.





In March 1989, an asteroid (4581 Asclepius) passed through the exact position where Earth was only six hours earlier. A 300m-wide asteroid, 4581 Asclepius, avoided a collision with Earth by less than six hours. Had it struck, the devastation would have been equivalent to the detonation of over 1000 Hiroshima atom bombs. And if, as is it had landed in an ocean the resulting tsunami could have been large enough to engulf entire coastal cities. This led to the launch of NASA's Spaceguard Survey in 1998, charged with discovering and tracking 90 per cent of 'Near-Earth Objects', (NEOs) above 1km in diameter – big enough to cause global destruction. Yet according to a US National Academies of Sciences report published in May, the survey is still not complete – and last year an NEO over 2km across was found, indicating that planet killers could still be lurking out there unseen. According to the NAS report, NEOs found on a collision course might be nudged onto different paths using nuclear explosions. But such maneuvers take decades to bring about – and are not possible for NEOs more than a few kilometers across. Against these, the report concludes, “there is at present no feasible defense”. In the meantime, the near-misses continue: January 2010, a 10m-wide meteor codenamed 2010 AL30 came within 122,000km of Earth. It would have packed a punch equivalent to several times that of the atomic bomb dropped on Hiroshima. Asteroid **2024 YR4** is a 130 to 300-feet wide near-Earth asteroid predicted with fluctuating percentages to hit earth on Dec. 22, 2032. And then the debris or “ejecta” will begin smashing back to the Earth, filling up part of the crater, burying everything in its zone. You can learn more at the Sentry Earth Impact Monitoring: <https://cneos.jpl.nasa.gov/sentry/> *science focus*



March 31st was National Bunsen Burner Day. Bunsen (1811-1899) should be remembered. After all, the “Bunsen Burner” is a typical symbol of chemistry. But there is more to Bunsen than just a burner. Laboratory workers had long been plagued by sooty, hard-to-control flames and Bunsen of course knew that oxygen was necessary for combustion and that soot was the product of incomplete combustion. He therefore concluded that the secret to a clean flame lay in mixing the combustible gas with air in just the right proportion. The prototype Bunsen burner consisted of a metal tube with strategically drilled holes through which air could enter and mix with the combustible gas flowing through the tube. A sliding metal cover allowed the operator to vary the number of open holes and thus control the character of the flame. Bunsen, however, never patented his invention. He did not believe that scientists should profit financially from their work; research was to be done for its own sake. Why was Bunsen so interested in developing a clean flame? Because he had a passion for studying the diverse brilliant colors produced by sprinkling various substances into a fire. He had noted that throwing sodium chloride (ordinary salt) into a flame always resulted in a bright orange-yellow glow. The same color appeared if sodium bromide, or indeed any compound of sodium was cast into the flame. Other elements also produced characteristic colors. In fact, Bunsen discovered the existence of the elements rubidium and cesium through the colors they produced. Over a hundred years earlier, Newton had shown how a prism can be used to separate white light into the colors of the rainbow. Bunsen now applied this principle to separate the colors of a flame into their individual components. The spectroscope, an instrument he developed together with the physicist Kirchhoff, allowed unknown substances to be identified purely by the colors they produced when heated in the flame of a Bunsen burner. So, who cares what colors are produced in a flame? Well, just think of the glorious colors of fireworks. Or the bright red strontium flame of an emergency roadside flare. Or the yellow glow of a sodium vapor highway light. The original studies that led to these applications were painstakingly carried out by Robert Bunsen. After having long toiled with flames and spectroscopes in the laboratory, the great man spent years writing up his work for publication. The day the manuscript was finished, he left it on his desk and went out to celebrate. When he returned, Bunsen was horrified to see a smoldering pile of ashes where his treasured treatise had been. A flask filled with water had been next to the papers and had acted as a magnifying glass, focusing the sun's rays and igniting the manuscript. A lesser man would have surrendered to fate at this point. But Bunsen, even at an advanced age, doggedly repeated the work and eventually published the results of his spectroscopic research so that all the world finally became aware of his burner. *McGill.com*



Who is Tom Foolery, was he ever really a real person? Here is what has been said throughout history.... The word “Tomfoolery” originated in England and comes from the Middle English term “Tom Fool.” The term was used to describe a jester or buffoon. The term is said to have been inspired by Thomas Skelton, the jester of Muncaster Castle in England in the late 16<sup>th</sup> Century. Thomas Skelton was known as the “Serial Killer Court Jester.” The term "Thome Fole" is believed to be the origin of "Tomfoolery," referring to a 14th-century court jester named "Thome Fole," who may have worked at Durham Abbey. *Thome Fole* eventually evolved into *tomfool*, which was in use as a noun referring to any notable fool by the early 17th century, and as an adjective describing such fools by the mid-18th century. *Tomfoolery* as a term for playful or foolish behavior did not come into use until the early 19th century, but it’s proven to be of far more use to English speakers than *tomfool*. Tomfoolery refers to antics or behavior that is silly, lighthearted, and perhaps somewhat mischievous. A classic example of tomfoolery might be pranks, clowning around, or other playful, but somewhat inappropriate behavior. Some synonyms for "tomfoolery" include "foolishness," "silliness," "shenanigans," and "horseplay". Tomfoolery is foolishness. Starting a food fight in a cafeteria is an example of tomfoolery. Tomfoolery is a silly-looking word, and it means a silly thing: foolish or ridiculous behavior. Tomfoolery is senseless behavior, like pulling pranks or being obnoxious. While the origins are somewhat debated, it's linked to the word "tomfool," meaning "a buffoon or clown". The -ery suffix simply indicates the act or state of being a tomfool. *AI*

The History of April Fool’s Day!



Some historians speculate that April Fools' Day dates back to 1582, when France switched from the Julian calendar to the Gregorian calendar, as called for by the Council of Trent in 1563. In the Julian Calendar, as in the Hindu calendar, the new year began with the spring equinox around April 1. People who were slow to get the news or failed to recognize that the start of the new year had moved to January 1 and continued to celebrate it during the last week of March through April 1 became the butt of jokes and hoaxes and were called “April fools.” These pranks included having paper fish placed on their backs and being referred to as “poisson d’avril” (April fish), said to symbolize a young, easily caught fish and a gullible person. Historians have also linked April Fools' Day to festivals such as Hilaria (Latin for *joyful*), which was celebrated in ancient Rome at the end of March by followers of the cult of Cybele. It involved people dressing up in disguises and mocking fellow citizens and even magistrates and was said to be inspired by the Egyptian legend of Isis, Osiris and Seth. There’s also speculation that April Fools’ Day was tied to the vernal equinox, or first day of spring in the Northern Hemisphere, when Mother Nature fooled people with changing, unpredictable weather. April Fools' Day spread throughout Britain during the 18th century. In Scotland, the tradition became a two-day event, starting with “hunting the gowk,” in which people were sent on phony errands (gowk is a word for cuckoo bird, a symbol for fool) and followed by Tallie Day, which involved pranks played on people's derrieres, such as pinning fake tails or “kick me” signs on them. In modern times, people have gone to great lengths to create elaborate April Fools' Day hoaxes. Newspapers, radio and TV stations and websites have participated in the April 1 tradition of reporting outrageous fictional claims that have fooled their audiences. In 1957, the BBC reported that Swiss farmers were experiencing a record spaghetti crop and showed footage of people harvesting noodles from trees. In 1985, *Sports Illustrated* writer George Plimpton tricked many readers when he ran a made-up article about a rookie pitcher named Sidd Finch who could throw a fastball over 168 miles per hour. In 1992, National Public Radio ran a spot with former President Richard Nixon saying he was running for president again... only it was an actor, not Nixon, and the segment was all an April Fools' Day prank that caught the country by surprise. In 1996, Taco Bell, the fast-food restaurant chain, duped people when it announced it had agreed to purchase Philadelphia's Liberty Bell and intended to rename it the Taco Liberty Bell. In 1998, after Burger King advertised a “Left-Handed Whopper,” scores of clueless customers requested the fake sandwich. Google notoriously hosts an annual April Fools' Day prank that has included everything from “telepathic search” to the ability to play Pac Man on Google Maps. For the average trickster, there is always the classic April Fools' Day prank of covering the toilet with plastic wrap or swapping the contents of sugar and salt containers.



A POW is an active-duty military fighter taken captive during an armed conflict. POW status is recognized only for international armed conflicts, where individuals captured by the armed forces of one state are protected under the Geneva Conventions. The Geneva Conventions define POW status as including members of regular armed forces, militias, volunteers, irregulars, and those who accompany the armed forces without being members, such as war correspondents. Prisoners of war are to be treated humanely, with any unlawful acts causing death or harm being a serious breach of the convention. The concept of POWs and the rules for their treatment have evolved throughout history, with the first modern laws for their protection emerging in the 19th century.



Approximately 2.7 million American men and women served in the Vietnam War (1961-1975), with over 58,000 losing their lives and many more experiencing both physical and psychological challenges, often facing an unheroic welcome home. Over 58,000 U.S. military personnel died, and another 153,000 were wounded. Vietnam veterans often struggled with readjustment to civilian life, including psychological issues, like post-traumatic stress disorder (PTSD), and difficulties finding meaningful work. Unlike veterans of other conflicts, Vietnam veterans did not receive a hero's welcome upon returning home; some were met with hostility or indifference. Many veterans were exposed to the herbicide Agent Orange, which has been linked to various long-term health problems, including cancer. The VA has an Agent Orange Registry for eligible veterans to study health effects of Agent Orange exposure. The Department of Veterans Affairs (VA) offers a range of benefits to Vietnam veterans, including disability compensation, health care, education, and other programs. Some Vietnam veterans continue to struggle with mental health issues, including PTSD, and VA offers services like Readjustment Counseling Services (Vet Centers) to help them cope. The United States of America has a Vietnam War Commemoration honoring all veterans who served on active duty in the U.S. Armed Forces at any time from November 1, 1955, to May 15, 1975, regardless of location, and their families.



Gold Star Spouses are the surviving husbands or wives of military members who died in service and are recognized each year on April 5th as Gold Star Spouses Day, a day to honor their sacrifice and support them. The tradition of honoring these spouses with a gold star dates to World War I when families displayed blue stars for each family member serving, replaced with gold stars if that member died in service. In 2010, Congress designated April 5th as Gold Star Spouses Day.



The Medal of Honor is the highest military decoration awarded in the United States, recognizing individuals for acts of valor in the face of the enemy, and is presented by the President in the name of Congress. The medal was first authorized in 1861 for Sailors and Marines, and the following year for Soldiers, and has been awarded to members of all DoD services and the Coast Guard. The medal features a five-pointed star with clusters of laurel and oak leaves in the points, and Minerva, goddess of wisdom and war, striking down a snake-wielding foe. The medal is awarded by the President of the United States in the name of the United States Congress. The Medal of Honor is sometimes referred to as the Congressional Medal of Honor. The medal is designed to symbolize bravery, courage, sacrifice, integrity, a deep love of country, and a desire to always do what is right. The Navy, Air Force, Space Force, Coast Guard, and Marines all have variations of the medal.





## Village Hall Monthly Meetings

- Trustees Workshop: 2nd Monday of each Month at 5pm
- Board of Trustees Meeting: 2nd Wednesday of each Month at 6pm
- Planning & Zoning:

<https://www.facebook.com/VOIPGovernment>



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Want to advertise an event or your business? Email [office@indianpoint-mo.gov](mailto:office@indianpoint-mo.gov)

Explore Branson & the Branson/Lakes Area Convention & Visitors Bureau (CVB) wants to make the Village of Indian Point THE destination place! [ExploreBranson.com](http://ExploreBranson.com).

How can you get involved?



- Francie Fridays – A weekly series by Explore Branson where Francie visits various locations and people in Branson Mo to showcase local attractions and business. Email [abeede@bransoncvb.com](mailto:abeede@bransoncvb.com)
- April Photo Shoot – The April Photo Shoot will involve outdoor content generation focused on the lake. if you have suggestions, contact [hhermen@bransoncvb.com](mailto:hhermen@bransoncvb.com)
- Do you have an event coming up? Get it highlighted! Explore Branson uses multiple social media links for advertising as well as other sources. Email [abeede@bransoncvb.com](mailto:abeede@bransoncvb.com)
- Explore Branson: All businesses are welcome to participate and update their listings, offerings, events, and specials. Email: [ajryana@bransoncvb.com](mailto:ajryana@bransoncvb.com)
- Vacation Guide articles: Tell the history of your business or life at Indian Point (History). Do you have Unique lodging, dining, or more? Email: [hhermen@bransoncvb.com](mailto:hhermen@bransoncvb.com)
- The New Village of the Indian Point tab for 2026: Send in images that are lake focused, videos, activities, events.
- Plans for the 2026 250<sup>th</sup> anniversary of America, What are you doing to turn your Village Red, White, and Blue? Boat Parades, Fireworks, BBQs, Patriotic Events, Specials, Promotions, ETC.

[hhermen@bransoncvb.com](mailto:hhermen@bransoncvb.com)



# A bit of flavor for the taste buds.



## Traditional Corned Beef and Cabbage:

**Ingredients:** 3-4 pounds corned beef brisket with spice packet

- water or beef broth
- 2 bay leaves
- 1 lb. baby yellow potatoes
- 5 large carrots peeled and chunked.
- 1 head green cabbage cut in wedges.

**Instructions:** In Dutch Oven or large stockpot, add corned beef and cover with water or beef broth. Add spice packet and bay leaves. Cover and simmer for 2-2

1/2 hours. The brisket should be fairly fork-tender.

- Add potatoes and carrots; cover and simmer for additional 30 minutes. Add cabbage; cover and simmer for 15 additional minutes.
- Remove the bay leaves and discard them. Remove corned beef and vegetables from the pot and cover to keep warm. Remove any fat from the corned beef and slice against the grain.

### Notes:

- When simmering, leave the fat on the corned beef; it helps cook it tender and gives it lots of flavor. For this method, cook it fat side up.
- The key is to simmer, not boil, the beef and vegetables—low and slow, as my late mother used to say.
- For aesthetic purposes, peel your carrots; you will appreciate the bright orange color.
- Once cooked, trim the fat from the beef.
- Slice the corned beef against the grain, producing the most tender pieces that do not fall apart.
- Corned beef is cured with salt and is naturally high in sodium. So, go easy on any added salt *small town woman*.

## Authentic Mexican Tamales

Tamales made with red Chile Pork and wrapped in corn husks.

### Ingredients

#### Tamales

- 2 lb. pork shoulder or pork butt cubed.
- 1 tbsp salt
- 2 tbsp lard can use preferred oil.
- red Chile sauce
- masa
- 1 lb. corn husks

#### Red Chile Sauce

- 10 guajillo peppers
- 3 ancho peppers
- ½ onion
- 3 garlic cloves
- 1 tsp salt
- 1½ cups water

#### Masa

- 8 cups masa flour
- 7 cups warm water \*see notes.
- 2 cups lard melted, \*\*see notes.
- 2 tbsp baking powder
- 3 tsp salt



### Instructions

1. Place corn husks in a large mixing bowl, large casserole dish, or in your sink and fill with hot water. Let the husks soak to soften while you prepare everything else.
2. In a large Dutch oven over medium heat at lard to melt or use preferred oil.
3. Place pork in Dutch oven and cook until cooked through and browned. You may need to do this in batches. Remove any liquid as it accumulates to ensure browned, crispy pork. \*
4. \*Reserve any liquid/broth for the masa.

#### Red Chile Sauce

1. Place all ingredients, except salt, in a saucepan and bring to a boil.
2. Let the contents cool for about 10 minutes and place everything in blender, including salt. Blend until smooth and salt more if needed.
3. Add sauce to Dutch oven with pork and let this simmer over medium low heat for 20 minutes.

#### Masa

1. Add masa flour to large mixing bowl and add baking powder and salt. Mix thoroughly.
2. Add in melted lard and half of the water. Mix with your hands until thoroughly incorporated. At this point add any reserved, (and measured), broth from the pork and use more water if needed to complete the 7 cups of liquid.
3. Mix with your hands thoroughly until you've made a masa that is smooth and spreads easily. If it is crumbly and dry, add a little more water. Try adding a tablespoon at a time. If it is too sticky add a tablespoon of masa flour. Try the masa and adjust salt as needed.

### Assemble Tamales

1. Grab a corn husk, shake off water, and spread about 4 tablespoons of masa onto the smooth bottom part of the husk. You will spread this along the straight edge of the husk, not the pointed end. \*The amount of masa you use will depend on the size of your husk. You want the masa to spread across the husk and leaving about ¼ of an inch of the bottom of the husk without masa and only spreading it up to mid husk, spreading roughly into a 4-inch square or rectangle. Remember the masa needs to cover your filling.
2. Add about 2 tablespoons of the pork filling. Fold over one side of the husk over and then fold the other side of the husk on top. This will make a cone-like shape. Fold over the pointed end of the husk over to seal the bottom of the tamale. You can choose to tie a piece of husk around the tamale to secure it but this is not necessary. \*The amount of filling you use will depend on the amount of masa used.
3. Add just enough water to steamer to cover the bottom but not spill over the insert. Cover the top of the insert with some corn husks to create a base/barrier between the water and tamales. Bring this water to a boil and then reduce heat.
4. Arrange tamales onto steamer making sure they're all facing up. Cover with lid and increase heat to high to bring back to a boil. Leave the temperature at high for 20 minutes then reduce heat to medium.
5. Finish steaming tamales at medium heat for additional 25-40 minutes.
6. Test the tamales after 25 minutes on medium heat. If they don't separate from the husk easily, are still sticking to the husk, or the masa is still slightly raw and sticky, steam for additional 15 minutes.
7. Once cooked, remove tamales from steamer and serve with your favorite salsa drizzled on top and favorites sides.

### Notes

\*For the warm water in the masa you can use half warm water half reserved liquid from the pork. Make sure you measure it out to ensure you have exactly 8 cups of liquid. This may not be half water and half pork broth but use whatever pork broth you do have and use warm water for the rest.

\*\* I highly recommend using lard and have not tried it with any other fat. I know shortening will also work, such as Crisco, but lard gives it a unique flavor and texture. *Dash of color and spice*