

Town of De Beque Newsletter

JANUARY 2021

Letter from the Town Manager

2020 IS TRULY HINDSIGHT AS WE TAKE ON THE NEW CHALLENGES OF 2021

December brought on much-needed moisture, snow and ice, snow plowing, and a new Department Manager. Tim Meloveck, (Tennessee), will be serving the Town of De Beque as the Water Plant and Public Works Department Manager and Operator in Responsible Charge, (ORC). Mr. Meloveck comes to us from Grand Junction and is highly certified in the field. He has hit the ground running as Parachute transitions out of our Water Plant and he familiarizes himself with the various facets of the position and gets to know the Staff and residents. Water and wastewater will be a focus in 2021 and the chip and seal project is planned for this summer.

During the December Board Meeting, the Trustees approved a special use application for The Flower Collective, Ltd., to pursue a retail marijuana cultivation facility at 1918 45 1/2 Road. Staff welcomes The Flower Collective to The Town of De

Beque and looks forward assisting as they complete the process of adding their business to our Community.

Congratulations to Wild Horse Roadhouse and The De Beque Country Store for the recent award of REDI grants.

The Town of De Beque was pleased to submit applications and to provide partial matching funding for a special cycle of the Rural Economic Development Initiative Grant Program.

Through this program, the State of Colorado and the Town of De Beque have an opportunity to support local restaurants and downtowns as we head into the winter months. The REDI grant will help with the purchase of tents, heaters and lights which will provide additional outdoor dining space during the winter months.

These purchases will also assist businesses in maintaining compliance with the COVID-19 re-

strictions. In addition to the Town's partial match to the DOLA funding, Staff will continue to assist the The De Beque Country Store & Wildhorse Roadhouse, in purchasing various equipment for outdoor dining. Congratulations to these local businesses.

May you and yours have a happy and healthy New Year!

Caré McInnis
Town Administrator



January Welcomes in the New Year with a Bang!

Unfortunately the Rec. Dept was unable to do fireworks for New Years eve this year. The Volunteer Pyro Tech we used in the past had retired. Fortunately we have recently found out that he is out of retirement and once again willing to do fireworks! We are planning on a fireworks show on January 16th. 7 p.m. to welcome in the New Year!

Thank you De Beque and lets make it a GREAT YEAR!

HAPPY NEW YEAR!

P.S.

Please take appropriate measures to insure your animals/pets are safe and secure.



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Special points of interest:

- January 12th P & Z mtg. 6 p.m.
- January 26 Board Mtg. 6 p.m.
- January 28th. Municipal Court 4 p.m.
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Happenings in the Area



Cozy carriage rides!

Unfortunately with the regulations and situation of COVID 19 most events in our area are being cancelled for the next few months. As things open up, we will keep you updated with local events.

Enjoy some outdoor fun like sledding, roasting marshmallows, making snow angels, and building a snowman.

FIREWORKS! January 16th. 7 p.m. from the hill above Beers Car Wash! :)



Local Churches

Join us in Praise and Worship!

De Beque Church

317 Minter Ave. De Beque, CO 81630

Sunday School: 9:30—10:30 a.m.

Sunday Service: 10:30 a.m.

Wednesday Bible Study: 7 p.m.

Pastor John Doden

Open Bible Fellowship

697 Denver Ave. De Beque, CO 81630

Sunday School 9:30 a.m.

Church Service 10:30 a.m.

Pastor Bill Nichols 970-201-6446

FOOD BANK: Jan. 20th. 4-6:30 p.m. (Third Wed. of each month).



Lighting Contest Winners CONGRATULATIONS!



1st place Huntzinger



2nd place Simmons



3rd. Place Lippoldt



Honorable Mention
Clara Gardner!

Local Advertising

Ramblers Roost

Rooms for friends and family
Their home away from home.

\$42.00 per night

\$225.00 a week

\$600 a month



NEWSLETTER ADVERTISING PRICES

Black & White (b/w) 0.10/word,
Color (c) 0.15/word.

Business Card \$5.00 bw or
\$6.00 c

1/2 Page \$20.00 bw or \$25.00 c

Full Page \$40.00 bw or \$50.00 c.



IDEAS FOR THE NEW YEAR

Change all of your smoke detector/carbon monoxide detector batteries.

Organize/Declutter. As they say "In with the new, Out with the old". If you haven't used something in over 2 years, get rid of it!! Rethink what you are holding onto.

Self care: Relaxing tubs/showers.
Read a book, Meditate, Walk.

Sit and start a Classic Movie

Marathon.

Set goals

Five things you are going to get rid of, leave, change and five things you are going to bring with you into 2021.

Volunteer!

Learn a new skills game.

Bundle up and enjoy a relaxing fire in the fire pit or if you are fortunate to have a fireplace, enjoy and relax inside with a cup

of hot cocoa or refreshment of your choice.

Tell stories to your children/grand-children. Invite them to do the same with you!

Bake/cook! Some people find it relaxing to make a special treat or meal.

*Set attainable goals!
Be kind to yourself!*

Recipe of the Month/Keto Chicken Soup

2 tbsp. vegetable oil

1 medium onion, chopped

5 cloves garlic, smashed

2" piece fresh ginger, sliced

1 small cauliflower, cut into florets

3/4 tsp. crushed red pepper flakes

1 medium carrot, peeled and thinly sliced on a bias

6 c. low-sodium chicken broth

1 stalk celery, thinly sliced

2 boneless skinless chicken breasts

Freshly chopped parsley, for garnish

In a large pot over medium heat, heat oil. Add onion, garlic and ginger. Cook until beginning to brown.

Meanwhile, pulse cauliflower in a food processor until broken down into rice-sized granules. Add cauliflower to pot with

onion mixture and cook over medium high heat until beginning to brown, about 8 minutes.

Add pepper flakes, carrots, celery and chicken broth and bring to a simmer. Add chicken breasts and let cook gently until they reach an internal temperature of 165°, about 15 minutes. Remove from pan, let cool until cool enough to handle, and shred. Meanwhile, continue simmering until vegetables are tender, 3 to 5 minutes more.

Remove ginger from pot, and add shredded chicken back to soup. Season to taste with salt and pepper, then garnish with parsley before serving.

Recipe from DELISH! Enjoy!