

DECEMBER 2022

De Beque Town Newsletter



Letter from the Mayor

Well, we are running headlong into the Holiday Season. The beginning of December seems to mark the beginning of crazy schedules and busy preparations leading up to the day we celebrate our Lord's birth. To seem cliché, I would have to agree that it is the "Most Wonderful Time of the Year". Go ahead - sing it! :-)

However, the month of December also has other notable events to honor. One being Pearl Harbor Day, Dec. 7th, and another is December 15th, the date in 1791 when the Bill of Rights came into effect. These are just a couple that stand out to me as important to remember as we enjoy the liberty the Bill of Rights gave us and the freedom bought and paid by the soldiers who protect it from

those who want to take it away....much like the Grinch who tried to steal Christmas!

The Town Hall as an Angel Tree again this year, so drop by and pick one up. The De Beque Outreach is also participating with baskets this year for local seniors. As far as Town business, it is ongoing. This month work is gearing up towards end of year. Marge has plans for this season and the New Year, so watch for flyers and postings on those fun activities!

May all the days of Christmas be merry and your New Year be filled with peace and happiness!

Shanelle Hansen, Mayor

Town of De Beque



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Special points of interest:

- Municipal Court Dec. 1st. 2 p.m
- Planning & Zoning Mtg. Dec. 14th. 6 p.m.
- **NOTICE:** Board Meeting will be held Dec. 14th. 6 p.m.

ANGEL TREE

ANGEL TREE: If you have or know of any children that are in need of a little extra Christmas, Please come into the Town Hall to register them for the Angel tree. Deadline Dec. 12th. 4 P.M. Delivery Dec. 20th. **ADULT MUST**

REGISTER THE CHILD/CHILDREN!





Happenings in the Area

DE BEQUE: Boys 3/4th and 5/6th Rec. Basketball starts the week of January 9th. Register A.S.A.P. so we will know if we have enough kiddos to make a team for scheduling meeting. **COACHES NEEDED!** 970-283-5475 x 105

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Caroling by the Campfire: December 17th. 5-7 p.m. 5-7 pm. Cups of chili and cookies will be served in the Community Center. Marshmallows for roasting around the bonfire.

Town of De Beque Christmas Light Contest: Deadline December 15th. Cash Prizes for 1st, 2nd and 3rd. Place. Judging on the evening of December 17th.

Local Business Lighting Contest. Dec. 17th. Deadline to register is December 15th. Cash prizes for 1st, 2nd and

3rd place.

Christmas Light Tours to Grand Junction: Dec. 16th, Dec. 19th and Dec. 21st. Van leaves at 5:45 p.m. SHARP! Returns around 9 p.m. MUST RSVP 970-283-5475 x 105 First come first served. FREE

NEW YEARS EVE. FIREWORKS: December 31st. 7 p.m. Bonfire from 6:30 p.m. -7:30 p.m. 4th and Stewart. Fireworks will shoot off above the cemetery.



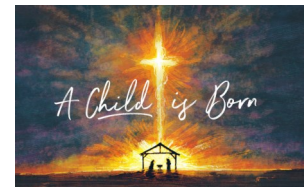
Local Churches

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

CANDLE LIGHT CHRISTMAS EVE. SERVICE:
7 p.m. December 24th. Open Bible Fellowship 697 Denver Ave.

Join us in Praise and
Worship!



THANK YOU

De Beque Recreation would like to thank everyone who has volunteered this past year to help with recreation events and programs. Your continued support is greatly appreciated. Without volunteers many of these events would not be able to take place. From coaching youth sports, to helping with special events and classes.
Our tentative dates for Wild

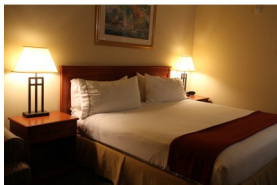
Horse Days this year is July 21st -23rd. The months/weekends are once again packed with other large events in the area and our local school resumes on August 7th this next year. We plan to have our first Wild Horse Days meeting in January 2023.
Merry Christmas & Happy New year!
Marge Mackey
Recreation Director



Local Advertising

RAMBLERS ROOST

Rooms for friends and family
Their home away from home.
\$42.00 per night
\$225.00 a week



NEWSLETTER ADVERTISING PRICES

Black & White (b/w) 0.10/
word, Color (c) 0.15/word
1/2 Page \$20.00 bw or \$25.00
c
Full Page \$40.00 bw or \$50.00
c.

FREE COVID TESTS available
at the TOWN HALL!



CRAFT FAIR THANK YOU

I would like to send out a HUGE thank you to Evelyn Giertz for taking over the Craft Fair for me at the last minutes, as I had to leave town due to a family emergency. Evelyn has never done something like this before and she rocked it out. She took the map and followed every-

thing. The week of the Craft Fair last minute calls kept coming in from people interested in taking part in the Craft Fair. She created new spaces and tried to appease everyone as well as she could. It ended up being a well attended event and everything went smoothly. Also thank

you to Ryan Giertz for volunteering his time with booth layout and sign placement. They both covered it down and I am so very thankful for their willingness to step in.

With great appreciation,
Marge Mackey



Recipe of the Month/Italian Christmas Cookies

1 cup butter, softened
2 cups sugar
3 large eggs, room temperature
1 carton (15 ounces) ricotta cheese
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
frosting:
1/4 cup butter, softened
3 to 4 cups confectioners'

sugar
1/2 teaspoon vanilla extract
3 to 4 tablespoons 2% milk
Colored sprinkles
Preheat oven to 350°. In a bowl, cream together butter and sugar until light and fluffy, 5-7 min. Add the eggs, 1 at a time, beating well after each addition. Beat in ricotta and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture.

Drop by Tbls 2 in. apart onto greased [baking sheets](#). Bake for 12-15 min. or until lightly browned. Remove to wire racks to cool. In a large bowl, cream together butter, confectioners' sugar, vanilla and enough milk to reach spreading consistency. Frost cooled cookies and immediately decorate with sprinkles. Store in the refrigerator. ENJOY!



FALL CRAFT FAIR 2022

