



Town of De Beque Newsletter

MARCH 2024



RANDOM STUFF

THE DE BEQUE BOYS AND GIRLS DRAGONS ARE PLAYING AWAY IN BASKETBALL. WATCH FOR UPDATES ON FACEBOOK. THE FIRE DISTRICT WILL BE STEAMING THE GAMES ON MARCH 1ST AT THE FIRE STATION. BOYS STARTING AT 5:30 AND GIRLS STARTING AT 7 P.M.

I-70 MM 62 EAST AND WEST BOUND WILL BE HAVING WORK DONE ON WEDNESDAY MARCH 6TH AND THURSDAY MARCH 7TH. YOU MAY EXPERIENCE DELAYS.

WE HOPE YOU ARE ALL NOTICING ALL THE CHANGES/UPKEEP AROUND TOWN.

THE TOWN COMMUNITY CENTER LETTERS HAVE BEEN REPAINTED, THE OLD BIKE RACK HAS BEEN REMOVED AND MORE. TAKE A STROLL AND CHECK IT ALL OUT!

EASTER IS EARLY THIS YEAR AND TAKING PLACE ON MARCH 31ST. WE WISH YOU ALL A HAPPY EASTER.

Happy Easter!

BBQ GRILL RIBBON CUTTING CEREMONY/Free BBQ

On Friday April 26th 11:30 a.m. there will be a ribbon cutting ceremony for the new BBQ Grill at gazebo park. Please join Town Staff by enjoying a free BBQ following the ceremony. Hamburgers and Hot Dogs will be served. . We look forward to seeing De Beque Community

and residents of the.81630 zip code. The new grill was funded through an AGNC Grant . We hope to have many years of awesome BBQ's taking place in the future.

SEE YOU THERE!



Special points of interest:

- *WILD HORSE DAYS MTG. MARCH 11, 6 P.M. COMM. RM.*
- *MUNICIPAL COURT MARCH 7, 2 P.M.*
- *BOARD OF TRUSTEES MTG. MARCH 26TH 6 P.M.*

Inside this issue:

<i>Happenings in the Area</i>	2
<i>Local Churches</i>	2
<i>3rd/4th grade basketball</i>	2
<i>Local Advertising</i>	3
<i>5th/6th grade basketball</i>	3
<i>Recipe of the Month</i>	3

Happenings in the Area

DE BEQUE:

ST PATTY'S KARAOKE: FRI-DAY March 15th. 7—11 p.m.

BYOB!! Must be 21 years of age to attend.

EASTER EGG HUNT: March 23rd. Playground Park. 11 a.m. Whistle blows promptly at 11 A.M. Ages 0-13 Yrs.

T-BALL: AGES PK-K. Starting week of April 15th. **VOLUNTEER**

COACHES NEEDED! \$35 1ST CHILD/\$25 2ND CHILD. Scholarships available. 970-283-5475 x 105

DEADLINE APRIL 1ST!!!

SPRING CRAFT FAIR: April 20th. 9 a.m.—3 p.m. Town Hall Community Center.



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

SUNRISE SERVICE: Easter Sunday March 31st. 7:30 a.m. Open Bible Fellowship.

JOIN US IN PRAISE AND WORSHIP!

FOOD BANK

Third Wednesday of the Month is food bank. 3:30—5:30 p.m. OBF

3rd/4th GRADE BASKETBALL



Front Row: L to R Jayce, Tyler, Decker, Nathan, Axl, Wesley,

Elijah, Shyle. Backrow: Coach Trisha Allmon, Tylor Allmon and Julie Graham

Absent :Conn, and Kevin.

These 3rd/4th graders gained so much talent on the court this year.. It was amazing to watch them play and how well they handled the ball.

Thank you to our volunteer coaches who helped and took on this team. Head Coach; Trista Allmon, Assistants: Tayler Allmon and Julie Graham.. Their willingness to volunteer is greatly appreciated. Our Rec. Programs would not be successful without volunteers and help! You all ROCK!! Thank you!!



Local Advertising

RAMBLERS ROOST

Rooms for friends and family Their home away from home.

\$42.00 per night. Also weekly and monthly rates available.



FREE COVID TESTS available at the TOWN HALL!

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.

5th/6th GRADE BASKETBALL



Left to right: Brayden, Kannon, Joe, Alan, Grier, Christopher, Andrew.

Absent: Head Coach Tyson Sandidge, Assistant Brian Bumgardner.

Thank you to Tyson and Brian for taking on this 5th/6th grade team at the last moment. Your willingness to step in is greatly appreciated!! These boys learned so much on the court and did an awesome job!

Without volunteers our Rec. Programs would not succeed as they do. You are all an important part of our league and programs.

THANK YOU!!

“Volunteers do not necessarily have the time; they have the heart.”



Recipe of the month/Asparagus Pie

- ½ cup flour
- 1 teaspoon chopped fresh thyme
- ¾ teaspoon white sugar
- ¾ teaspoon salt, divided
- 1 pinch fresh ground black pepper
- 1 ¼ cups milk
- 3 large eggs
- 1 tablespoon lemon zest
- 2 tablespoons butter
- 1 pound fresh asparagus, trimmed and cut into 2-inch pieces

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch pie pan.
2. Stir flour, thyme, sugar, 1/2 teaspoon salt, and pepper together in a large bowl. Whisk in milk, then whisk in eggs and lemon zest until batter is smooth.
3. Melt butter in a heavy skillet over medium heat. Add asparagus and remaining 1/4 teaspoon salt; cook, stirring occasionally, until asparagus is dark green and coated with butter,

- 1 to 2 minutes.
- 4. Transfer asparagus to the prepared pan and pour batter evenly over top.
- 5. Bake in the preheated oven until puffed on top and browned around the edges, 40 to 45 minutes.

FROM: All Spice Recipes

ENJOY!!!