



TOWN OF DE BEQUE NEWSLETTER

MAY 2024



BBQ RIBBON CEREMONY

Thank you to everyone who showed to celebrate the Grand Opening of the new grill at Gazebo Park. Thank you again to High Lonesome for donating, hamburger, hot dogs and brats and to those who brought extra goodies. The Town Employees were honored to serve you all lunch while enjoying a beautiful day at the park.



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Special points of interest:

- Wild Horse Mtg. May
- Municipal Court May 2, 2024 2 p.m.
- Board Mtg. May 28, 2024 6 p.m.
- P & Z MTG CANCELLED FOR MAY

Egg Hunt Winners 2024



Happenings in the Area

DE BEQUE: Wild Horse Days Mtg. May 13th 6 p.m. Town Comm. Center.

Wild Horse Gravel Bike Race. May 17th registration, with music/business booths at Gazebo Park. May 18th Race Day.

RIFLE: Rifle Rendezvous Festival May 16–May 19th. Rifle Fair Grounds.

DE BEQUE: KARAOKE MAY 31ST. 7:30 -11:30 p.m. De Beque Community Hall. **MUST BE 21 YRS OF AGE!**

BYOB. Munchies are welcome!

LOOKING FOR A CRAFTY VOLUNTEER TO RUN SUMMER ARTS AND CRAFTS. 10 a.m.- 11a.m. One day a week June -July. CALL 970-283-5475 X 105.

VAN DRIVER: Must be 21 with a good driving record, pass a drug test and able to work with all ages. Swim days once a week, and other possible event driving.



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

FOOD BANK

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

JOIN US IN PRAISE AND WORSHIP!

MAY DAY

May Day is marked with rich celebrations of culture and folklore throughout history, welcoming the return of spring! There are many fun traditions that have persisted over time, like creating delightful little baskets with sweets and flowers. These baskets were sometimes left

on the doorsteps of unsuspecting neighbors, with the sender yelling ‘May basket!’ and dashing from the scene. It is a day of unity, togetherness, and rebirth; a day for everyone to come together and celebrate life as we know it and welcoming spring. Celebrating spring also in-

cludes singing and dancing around a maypole, mostly at schools. This tradition is still alive in some schools, and children decorate the pole with colorful ribbons and other items. they are still cherished and enjoyed by many. Happy May Day! Information By: National Today



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) o.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.



SCHOOLS OUT FOR SUMMER MAY 23RD.

The last day of school is May 23rd. Please keep an eye out for kiddos who will now be out and about for the summer. Bikes, running from the parks and so forth.

ALSO, WATCH OUT FOR MOTORCYCLES ON THE ROADS. With the nice weather more people are out and about on the roads.



**SUMMER TIME!
WATCH FOR
KIDS AND
MOTORCYCLES!**

Recipe of the Month/Asparagus & Cheese Tart

1-lb fresh asparagus
1 sheet frozen puff pastry (1/2 lb) thawed
Flour for dusting
1 c. grated fontina cheese
1c. Grated comte or gruyere cheese
1 T minced shallot
2 egg yolks
3T milk
1/8 t fresh grated nutmeg
S & P
2 t. extra-virgin olive oil
1/2 t grated lemon zest

Fill large bowl with ice water. Bring 1 inch of water to boil in a large skillet. Add the asparagus; cook until bright green & crisp-tender. 2-5 min. Drain and transfer to ice water to stop cooking. Pat dry. Pre-heat oven to 400 degrees.

Roll out puff pastry into 10x16 in rectangle on floured surface. Transfer to parchment-lined baking sheet and prick all over with a fork. Bake until light golden brown, about 12 min. let cool slightly. Meanwhile, mix the cheeses, shallots, egg yolks, milk, nutmeg, S & P in a bowl until

combined. Spread the mixture evenly over the pastry leaving 1 in. border on all sides. Toss the asparagus with the olive oil and 1/4 t. salt & pepper. Arrange the asparagus on the tart and bake until the cheese mixture is slightly puffy. 15-20 min. Sprinkle with lemon zest. Serve warm or at room temp.



MAY 2024

SPRING CRAFT FAIR



NEW BOT, STAFF, JUDGE SWEARING IN 2024



CONGRATULATIONS to Cindy Farris, Kyle Cluff and Sarah Hambrick. BOT



CONGRATULATIONS Municipal Judge; Dana Hlavac



CONGRATULATIONS to Treasurer; Katherine Boozelle, Clerk; Lisa Rogers and Town Attorney; Chris McAnany.