



TOWN OF DE BEQUE NEWSLETTER

MAY 2025

DE BEQUE UPDATES

Notice! There is no longer grass clipping/dumping allowed near or at the burn pit. Please see the attached NOTICE in this Newsletter.

River Park/Lot names? Feel free to submit name ideas to the Town Hall for the next board report on May 20th.

Sidewalk work is wrapping up and striping, painting and parking blocks will be done.

Thank you for your patience as we are working on irrigation matters. Every year as we work on irrigation there are issues and matters that need to be addressed. Reminder to complete your property irrigation line repairs in a timely matter so all water can be turned on for full use by all other residents.

May bike event. De Beque Rec-

reation is hosting a FRIDAY FUNFEST in combination with the Wild Horse Gravel Ride, Race, Run event on May 16th. See flyer within this Newsletter.

The broadband project is moving forward and the contractor is working with the rail road for line location.

WELCOME to our NEW CODE ENFORCEMENT OFFICER: Carlina Jerome.

EXCITING NEWS! A grant was awarded for the new Bike Trails from AGNC. Work will begin this summer on the 1st machine made trail. Thank you to Roan Creek Bikes and crew for heading up this project. We look forward to seeing the finished work.

Phase I of the water plant has been approved. The first step will be to relocate the water fill

station near 45rd. and W 1/2 across from the cemetery and near the Old Beers Trucking Car Wash- filling station.

De Beque Recreation is in planning mode for this years Wild Horse Days taking place on Aug 22-24th. If you or anyone you know is interested in volunteering for this event please consider attending our first meeting on May 12th. 6 p.m. De Beque Community Center on Minter ave. We look forward to seeing you there.

Happy May! Take time to smell the flowers.



Special points of interest:

- *Municipal Court May 1 2025 2 p.m.*
- *P & Z Mtg. May 13 2025 6 p.m.*
- *Board mtg. May 27, 2025 6 p.m.*
- *Wild Horse Days Mtg. Monday May 12th. 6 p.m.*

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NEW WINDOW ART

Congratulation to Navaya Soderlin for winning the window art contest. Navaya is a 6th grader at De Beque School District. She was awarded a prize of \$50.00 from the Town.





Happenings in the Area

EARLY READERS: Early Readers takes place every Tuesday morning at 10:30 a.m. Town Community Center Minter Ave.

FRIDAY FUNFEST/WILD HORSE GRAVEL RACE: MAY 16TH. 4-8 P.M. LIVE MUSIC, FOOD, VENDORS, BEER GARDEN FUNDRAISER FOR BASEBALL. This year not only the bike race, but the event organizers have added a Friday pre-ride and a half-marathon run on Sunday.

HAWAIIAN THEME KARAOKE MAY 23RD. 7—11 P.M. BYOB! Must be 21. Hope to see you there.

VOLUNTEERS NEEDED: DE BEQUE WILD HORSE DAYS IS AUG22-24TH 2025 . WE WILL HAVE OUR FIRST MEETING ON APRIL 12TH @ 6 P.M. QUESTIONS CALL 970-283-5475 X 105



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!**



P & Z SWEARING IN/ EGG HUNT GOLDEN EGG WINNERS 2025

Welcome Mary Kramer! On April 8th, Mary Kramer was sworn in as a new P & Z Commissioner. Welcome and we appreciate your willingness to be an involved citizen in the Town of De Beque.





Local Business Advertising

RAMBLERS ROOST

Rooms for friends and family Their home away from home.

\$42.00 per night. Also weekly and monthly rates available. 970-986 9277



NEWSLETTER ADVERTISING PRICES:

Black & White (b/w) 0.10 per word

Color © 0.15 per word

1/2 page \$20.00 bw or \$25 c

Full Page \$40 bw or \$50 c



MEMORIAL DAY MAY 29TH.

Memorial Day is observed on the last Monday of May. It was formerly known as Decoration Day and commemorates all men and women who have died in military service for the United States. Many people visit cemeteries and memorials on Memorial Day and it is traditionally seen as the start of the summer season.

Memorial Day is a federal holiday. All non-essential Government offices are closed, as are schools, businesses and other organizations. Most public transit systems do not run on their regular schedule. Many people

see Memorial Day weekend as an opportunity to go on a short vacation or visit family or friends. This can cause some congestion on highways and at airports.

Memorial Day started as an event to honor Union soldiers who had died during the American Civil War. It was inspired by the way people in the Southern states honored their dead. After World War I, it was extended to include all men and women who died in any war or military action

All gave some.....Some gave all.

Remember them this Memorial Day!

Recipe of the Month/Cheesy Asparagus Tart

4 T. Butter
2 Large leeks, halved lengthwise and thinly sliced
Salt & Pepper
1 14 oz. package refrigerated pie dough (2 crusts)
2 C. Grated fontina cheese
1 C Ricotta Cheese
1 t. Fresh thyme, chopped
3/4 Bunch, asparagus (about 12 oz), ends trimmed, cut into 1 inch pieces
1 Large egg

Heat a large skillet over medium heat and add the butter. Add the leeks, season with salt and

pepper and cook, stirring occasionally, until soft and golden brown around the edges, 8 to 10 minutes. Set aside.

Preheat the oven to 450°. Unroll both pie crusts onto a sheet pan. Cut the dough where it overlaps and press the pieces together to make a 10-by-16-inch rectangle, using the scraps you've cut to fill in any spaces. Keep the dough as thin as possible. Sprinkle on the fontina in a single layer, leaving a 1-inch border, then top with the leeks. Dollop the ricotta all over the tart and then smooth it out as best as you can with a knife or an offset spatula. Scatter the thyme and the asparagus pieces over the ricotta layer. Lastly, fold in the edges of the dough

to make a 1/2 -inch border all the way around the tart.

Whisk the egg and 1 tablespoon water in a small bowl and brush it all around the crust edge. Bake the tart, watching carefully to make sure the crust doesn't burn, until it is a deep golden brown, 15 to 18 minutes. If the crust is browning too fast, reduce the oven temperature to 425°.

Remove the tart from the oven; allow it to sit for 5 minutes. Cut into pieces and serve.



MAY 2025

EASTER EGG HUNT



0-4 WINNER MCKINLEY L



5-8 WINNER LANE G
CONGRATULATIONS!!



OLDER GROUP AIDEN H

CRAFT FAIR

