

# Town of De Beque Newsletter



OCTOBER 2023

## Letter from the Mayor

Greetings De Beque Denizens!  
Ahhh, autumn is here! Cooler temperatures, brisk morning air, and even the color of the sunshine looks a bit different this time of year! This is my favorite season as summer winds down, gardens are full of their produce, and everyone is putting up all kinds of goodies for winter's meals. What is now considered a fall hobby used to be survival for generations before us. I used to love the smell of my grandmother's cellar. Damp and dark, but tinged with the aromas of onions and garlic, potatoes, and the pickling crock. She was full of information I was too young to appreciate and left us before I was old

enough to be interested. As with the fall preparations of putting up for future use, the Town is diligently working towards upgrades and improvements of its infrastructure. These things are all necessary for future development potential as well as better services for the present. Some may think the expenditures of the Town's resources are unnecessary, but I feel it is important to prepare. While the Town has the benefit of excise taxes and multiple grant resources it makes sense to "make hay while the sun is shining". We have a valuable team at the Town Hall helping us do just that! As October unwinds, keep an eye out for the events Marge has lined up for

Halloween! We are looking forward to the ghoulish guys and gals roaming the streets soliciting tasty treats!

Your Mayor,  
Shanelle Hansen

### Special points of interest:

- *MUNICIPAL COURT*  
OCT. 5TH 2 P.M.
- *P & Z MTG. OCT. 10TH*  
6 P.M.
- *BOARD MTG. OCT.*  
24TH. 6 P.M.
- *WILD HORSE CLOSING*  
MTG. OCT 9TH. 6 P.M.

### Inside this issue:

<i>Happenings in the area</i>	2
<i>Local Churches</i>	2
<i>Breast Cancer Awareness Month</i>	2
<i>Local Business Advertising</i>	3
<i>Dog Licensing</i>	3
<i>Recipe of the Month</i>	3
<i>Karaoke/Volleyball/Oktoberfest</i>	4

## UTILITY BILL GUIDELINES

PLEASE SEE THE FLYER WITHIN THIS NEWSLETTER REGARDING THE TOWN'S WATER BILLING PROCEDURES.

WE ARE HOPING TO SIMPLIFY UNDERSTANDING OF THE

TOWN'S PROCEDURES AND MUNICIPAL WATER BILLING CODES.



## Happenings in the Area

### DE BEQUE GIRLS YOUTH

**BASKETBALL:** 3/4th and 5/6th graders. \$50.00 1st child/\$40 2nd child. Scholarships available. Practices twice a week and games on Saturdays.

### KARAOKE HALLOWEEN

**COSTUME PARTY:** October 27th. 7-11 p.m. Adults only. Must be 21 yrs. BYOB! Snacks and Punch Provided. Prizes for 1st, 2nd and 3rd place winners.

**MOVE YOUR CLOCKS BACK ON SUNDAY NOV. 5TH.**

### COUNTRY CRAFT FAIR:

November 4th. 9 a.m.—3 p.m. De Beque Community Center. If interested in being a crafter please sign up at the Town Hall or call 970-283-5475 x 105 to get an application sent to you.



## 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

***JOIN US IN PRAISE AND WORSHIP!***

### **FOOD BANK**

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

### **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

## BREAST CANCER AWARENESS MONTH

October is Breast Cancer Awareness Month, a time when compassion and hope take center stage. Support 'Pink for a Purpose' campaign, where a portion of sales from pink-themed products goes to breast cancer research. Purchase limited-edition merchandise, adorned with the iconic pink

ribbon, and share heartfelt stories of survivors to inspire your customers. Host charity drives, inviting subscribers to donate at checkout. This is a time to make people aware of breast health and early detection. Breast cancer can affect women and men. Watch for the De Beque High

School's PINK OUT volleyball game.



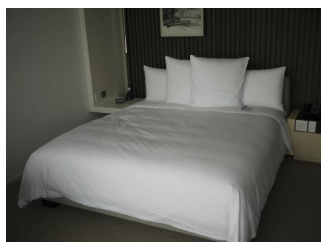
## Local Advertising

### RAMBLERS ROOST

Rooms for friends and family  
Their home away from home.

\$42.00 per night

\$225.00 a week



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.

## Dog Licenses

9.12.040 Dog Licenses and Tags. A.  
Upon being presented with a certificate  
of vaccination, as required in this  
Chapter, and upon payment of the  
Town license fee, the Town Clerk shall  
issue a dog license and tag, retaining a  
record thereof in his office. No license  
shall be issued for any dog without the  
production of a certificate of vaccination  
and payment of the license fee.

If your dogs are not licensed with the  
Town of De Beque, please come in to

*ALL DOGS IN THE TOWN OF  
DE BEQUE MUST BE  
LICENSED WITH THE TOWN!*

the Town Hall and register/license your  
dog's ASAP!

Thank you!



## Recipe of the Month/Pumpkin Baked Oatmeal

2 cups old fashioned rolled oats

☐ 1 teaspoon baking powder

☐ 1 ½ teaspoons pumpkin pie spice

☐ ½ teaspoon cinnamon

☐ ½ teaspoon sea salt

☐ 1 ½ cups unsweetened almond milk

☐ 1 cup canned pumpkin

☐ ¼ cup pure maple syrup, plus more  
for serving

☐ 1 Tablespoon ground flaxseed

☐ 1 Tablespoon coconut oil, melted

☐ 1 teaspoon vanilla extract

☐ ½ cup pecans or walnuts, chopped  
and divided

☐ Cooking spray

Preheat oven to 375°F and spray an 8-  
inch square baking dish with cooking  
spray. In a large bowl, mix together the  
oats, baking powder, pumpkin pie  
spice, cinnamon and salt. Stir to com-  
bine. Add in the milk, pumpkin, maple  
syrup, flaxseed, coconut oil and vanilla.  
Stir well to combine and gently add in  
1/4 cup pecans or walnuts. Carefully  
pour oatmeal mixture into the prepared  
baking dish. Scatter the remaining  
pecans/walnuts across the top. Bake for  
30 to 35 minutes, until the top golden

and center is set. Remove from the oven  
and let cool for a few minutes. Portion  
and serve. Drizzle each portion with  
maple syrup if you want it a bit sweet-  
er. Store in the refrigerator in an air-  
tight container for up to 5 days or in  
the freezer for up to 3 months. To re-  
heat the whole baked oatmeal, cover  
with foil and reheat in a 350°F oven for  
about 20 minutes. For individual por-  
tions, set oven (or toaster oven) to 350°  
F and bake for 5-10 minutes or reheat  
in the microwave for 1 minute.

BY: Eating Bird Food

ENJOY!

## SEPTEMBER KARAOKE



## GIRLS 5TH/6TH VOLLEYBALL

This was De Beque Recreations first year hosting girls youth volleyball! These girls did an awesome job and had so much fun learning. Thank you to all of the parents for getting your kiddos signed up in our programs. A HUGE thank you to Tia Lynch for coaching and continuing to volunteer for our Rec. Programs! Ingrid Harris for photos! You ALL ROCK!!





# OKTOBERFEST 2023

