

VOLUME 25

ISSUE 1

JANUARY

2020

TERRYTOWN COMMUNICATOR

This publication is provided as a public service by the City of Terrytown. You can contact the City Office at 632-7212 or www.terrytown.org.

***Please remember the trash collectors DO NOT pick up large items, for example couches, chairs and items such as, please take responsibility and dispose of them yourself.

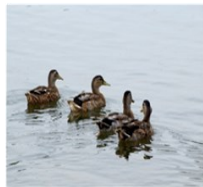
CODE ENFORCEMENT - Per Ordinance 286(1) it states "It shall be unlawful for the owner or occupant of any property within the City to allow snow, sleet, ice..... To accumulate on any sidewalk...." Furthermore, if an owner/occupant fails after 5 days' notice to comply with this ordinance, the City may remove the substance and charge the cost of such removal as a special assessment.

Please consider yourself officially put on notice you must remove snow, sleet and ice from the respective property within 5 days from the date of this notice. If removal is not completed by such time, the City will do so itself and assess costs to your property. In addition, the City may seek to prosecute this matter, which carries a possible penalty of a \$100 fine.

Stop Feeding Waterfowl

Is it good to feed waterfowl?

No, some people enjoy feeding waterfowl, but artificial feeding is actually harmful to waterfowl.



Artificial feeding of waterfowl can cause:

- * Poor nutrition
- * Increased hybridization
- * Water pollution
- * Delayed migration
- * Concentrations at unnatural sites
- * Overcrowding
- * Spread of disease
- * Costly management efforts
- * Unnatural behavior
- * Cumulative effects
- * Devaluation of the species



116 Terry Boulevard, Gering
(308) 632-7212
www.terrytown.org

OFFICE HOURS

Open:
Monday–Friday
8:00 a.m. to 5:00 p.m.
Closed:
12:00 p.m. to 1:00 p.m.

DATES TO REMEMBER

Monthly Utility Bill Due by January 15th **CASH PAYMENT & DEBIT/CREDIT CARD PAYMENTS** accepted during office hours only. **CHECK, MONEY ORDER or CASHIER'S CHECK PAYMENT** accepted during office hours or by depositing in the drop box located in front of the City Office. **CASH WILL NOT BE ACCEPTED BY THE CARPENTER**

CENTER, AT ANY TIME.!

Thursday, January 9th, City Council Meeting 6:30 PM

NEW YEARS DAY—CLOSED

HAVE A GREAT NEW YEAR!

UPDATE ON CITY WATER PROJECT

Mike Olsen, Assistant City Engineer

All water mains have been installed and placed into service. Paul Reed Construction will continue to work on finishing their paving activities through the end of the year. Hennings Construction has suspended work on the Meter Project until spring.

Mike



If homeowners have questions, they may contact Mike Olsen with M.C. Schaff & Associates at (308) 635-1926.



CARPENTER CENTER'S DEAL OF A MEAL

Meals at \$5.00 per plate an entree, salad, drink & dessert. Carry out is available for \$1.00 extra.

Please RSVP to the Carpenter Center by 9:00 A.M the day before by calling (308) 635-8422.

Jan. 2—Chicken Alfredo Salad	Jan. 17-Chicken Strips
Jan. 3—Tuna Noodle Casserole	Jan. 18-Chili & Grilled
Jan. 4— Roast Beef Sandwich	Jan. 20-Sloppy Joes
Jan. 6— Salisbury Steak	Jan. 21-Ham & Cheese Pasta
Jan. 7—Vegetable Soup	Jan. 22-Potato Soup Grilled
Jan. 8—Ham/Scalloped Potatoes	Jan. 23-Hamburgers
Jan. 9—Chili	Jan. 24-Fish Sticks
Jan. 10—Enchiladas	Jan. 25-Turkey Club Sand
Jan. 11—Chicken Strips	Jan. 27— Chicken Chow Mein
Jan. 13—Grilled Chicken Salad	Jan. 28-Swedish Meat Balls
Jan. 14—Meat Loaf	Jan. 29-Ham and Bean Soup
Jan. 15—Chicken Rice Soup	Jan. 30-Taco Salad
Jan. 16—Beef and Noodles	Jan. 31-Pepperoni Pasta

SAVORY BEEF STEW

2 Lbs. Beef Cubes (I use a beef roast and cut it in cubes)

1/2 cup oil

3-4 Potatoes, cubed

6 carrots sliced into 1 inch pieces

Fresh mushrooms, halved

1/2 cup celery, sliced

1 can tomatoes



1 1/2 cups chopped onion

1 TBL. Parsley flakes

1-4 cloves of garlic

Salt and Pepper to taste

1 can Beef broth (I use 3 cans)

Instant Tapioca (3 TBL. per can of broth)

1-2 Bay Leaves

Brown the beef cubes in the oil. Add the vegetables. Pour the beef broth over (I use enough to cover the meat and veggies by at least an inch). Add the instant tapioca. Bake at 350 degrees for 3 hours . (Stir occasionally) I serve homemade biscuits with the stew. ENJOY!

THE TALK OF



TERRYTOWN