

Forestburgh Newsletter

DECEMBER



Forestburgh Town Hall hours are from 9-3 Mon. through Fri. (845)794-0611

Board and Committee News:

For a copy of the minutes and/or agendas, please visit our website at forestburgh.net. While on the website, please check the calendar for upcoming events and meetings.

Town Board

The Forestburgh Town Board will hold a **Year End meeting** on Thursday, **December 21st at 2:00pm** in the Town Hall. Regular Town Board meetings are the 1st Thursday or every month at 7pm in the Town Hall, located at 332 King Rd., Forestburgh. Be sure to check the Town's website at forestburgh.net for a list of upcoming meetings, times, and for the agenda. The next scheduled board meeting will be held on Thursday, **January 4th** at 7pm.

Planning Board

November's Planning Board Meeting included a Public Hearing on the application of Another Sky Campground. After a detailed presentation by the owner and landscape architect for this project, several comments were received from members of the public. Thereafter, a careful review of the environmental concerns presented by the application was carried out and the Planning Board issued a "negative declaration" – meaning that in the Planning Board's view of the evidence presented, little or no significant environmental impact is anticipated to occur from the development and operation of this project.

At **December's Planning Board meeting, on December 19, at 7pm** the issue of Another Sky's entitlement to a Special Use Permit to operate in a residential zone will continue.

The Planning Board also heard a presentation of the current status of Lost Lake Resort, and their second effort before the New York State Public Service Commission to receive permission to be relieved of certain requirements that the PSC imposed upon them. Finally, the Planning Board is continuing its review of the draft Subdivision Code, and is nearing completion of that project.

Solar Committee Meeting

The Solar Committee will meet in January, but no date has been set as of yet. Please visit the website calendar for the most up to date information.

Zoning Rewrite Committee

There will be a meeting of the Zoning Rewrite Committee on January 9, 2018 from 7-9pm at the Town Hall, located at 332 King Rd., Forestburgh, NY.

Announcements:

Town Clerk's Corner

Just a reminder, E-Z Pass makes a great last minute stocking stuffer! Come in to the Town Hall to purchase them from the Town Clerk.

Forestburgh Highway Department

Merry Christmas and Happy Holidays! Please don't forget there is sand and salt mixed outside the Town Barn for the use of Forestburgh residents. Come get it! If you need help come in the office and we will help you out. With the winter weather in full swing, be careful out there.

Fire Department

The Forestburgh Fire Department's Annual Santa Run was a huge success! All the children and seniors were excited to receive a visit from Santa and his "elves". Thank you to all of the volunteers for helping to spread Christmas Cheer!



Holiday Party

We will be planning a Children's Holiday Party to be held on **December 16th** at the Town Hall from **2-4pm**. This fun event will be a chance for the children of the Town of Forestburgh to get their picture taken with Santa and his elves, make a holiday craft, and have some yummy snacks. We are asking that you pre-register your child(ren) by calling the Town Hall at 794-0611 ext. 21 or 28 so we can prepare enough crafts and goodies for all to enjoy.

Monticello Central School District Vote:

There will be a vote on the proposed Capital Improvement Project on December 19th from 8am-8pm at the Town Hall. To read about the proposed project please visit the Monticello School District's website at www.monticelloschools.net or by clicking the link:

http://www.monticelloschools.net/BOE/capital_improvement_project_events.cfm

They're your school taxes, have a voice and come out and vote!

2017 FORESTBURGH SENIOR EVENTS

DECEMBER 14 (snow date 15th)-Thursday-HOLIDAY PARTY at Solaia in Monticello.

For more information on joining our Forestburgh Seniors Club call Sabina Toomey at 794-2702.

Website/Newsletter

If you or someone you know are not receiving the newsletter by email or mail, and you have an email address or would like the newsletter mailed to you, contact the Town of Forestburgh bookkeeper at forestburghbookkeeper@yahoo.com or by calling 794-0611 Ext 28 and supply your information to her.

The newsletter, as always, will be posted on the website as well as the information board at the Town Hall. If you haven't done so yet, please check out our Town website at forestburgh.net. It has a lot of useful information in it.

**Wishing you and your loved ones a very Merry Christmas and a Happy Hanukkah!
May 2018 bring you health and happiness!**



Recipe Box:

I made these for Thanksgiving morning while we watched the parade, and they are by far the most delicious cinnamon rolls ever!! Fantastic for Christmas morning!!

Cinnabon's Cinnamon Rolls

Prep Time

20 mins

Cook Time

20 mins

Total Time

40 mins

Cinnabon's Cinnamon Rolls – a Cinnabon copycat recipe, about the closest you'll get to the real thing. Super easy to make.

Servings: 12

Calories: 499 kcal

Author: Joanna Cismaru

Ingredients

Dough

- 2 1/4 tsp active dry yeast
- 1 cup milk warm
- 1/2 cup granulated sugar
- 1/3 cup margarine I used softened unsalted butter
- 1 tsp salt
- 2 eggs
- 4 cups all-purpose flour

Filling

- 1 cup brown sugar packed
- 3 tbs cinnamon
- 1/3 cup margarine softened

Cream cheese icing

- 6 tbs margarine I used unsalted butter
- 1 1/2 cups powdered sugar
- 1/4 cup cream cheese
- 1/2 tsp vanilla extract
- 1/8 tsp salt

Instructions

1. For the rolls, dissolve the yeast in the warm milk in a large bowl. Let it sit for about 5 minutes. If the yeast is good, it will start to froth up.
2. Add sugar, butter, salt, eggs, and flour to the bowl of a mixer and mix well.
3. Pour the milk/yeast mixture in the bowl and using the dough hook, mix well until well incorporated.
4. Place dough into an oiled bowl, cover and let rise in a warm place about 1 hour or until the dough has doubled in size.
5. Roll the dough out on a lightly floured surface, until it is approx 16 inches long by 12 inches wide. It should be approx 1/4 inch thick.
6. Preheat oven to 350 F degrees. Grease a 9x13 inch baking pan.
7. To make filling, combine the butter or margarine, brown sugar and cinnamon in a bowl.
8. Spread the mixture evenly over the surface of the dough. Alternatively you can spread the butter first on the dough and then the brown sugar and cinnamon mixture.
9. Working carefully, from the long edge, roll the dough down to the bottom edge. The roll should be about 18 inches in length. Cut the roll into 1 1/2 inch slices. You might find it easier if you use a piece of floss vs a knife.
10. Place the cut rolls in the prepared pan. Cover them with a damp towel. Let them rise again for another 30 minutes until they double in size.
11. Bake for 20 minutes or until light golden brown. Cooking time can vary greatly!
12. While the rolls are baking make the icing by mixing all ingredients and beat well with an electric mixer until fluffy.
13. When the rolls are done, spread generously with icing.