

2020
Town of Forestburgh Newsletter



Board and Committee News:

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

Town Board

The monthly Forestburgh Town Board meetings are held the 1st Thursday of every month at 7pm at the Town Hall, located at 332 King Rd., Forestburgh. Due to the Covid-19 pandemic the meeting time has been moved to 6pm. The next Town Board meeting is scheduled for **Thursday, November 5, 2020 at 6:00pm** at the Forestburgh Fire Department, located at 2359 Route 42. Social distancing and masks are required for all those in attendance. Must bring your own seating. For the monthly agenda and meeting minutes, please visit the town website at www.forestburgh.net

Budget workshops are scheduled at the Forestburgh Firehouse October 22, 27, 28, 29 starting at 4:30pm. Although these are scheduled, the need for all of them may not be necessary. There will be a public hearing on the budget at the November 5th Town Board meeting.

Planning Board

September's Planning Board meeting was held virtually, via Zoom, and included the Public Hearing on the Forestburgh Pond proposed development of a 21 lot subdivision of the 548 acre parcel at the corner of Route 42 and Hartwood Rd. Following the closure of the public meeting, further discussion of the project ensued, and a decision was made to hold the October meeting live and in person. It will be held at the **Forestburgh Firehouse, at 6pm on October 29, 2020. Because of COVID protocols at the firehouse, please bring your own chair and, of course, wear a mask at all times and keep your distance** - social distance, that is.

Zoning Re-Write Committee

The next scheduled meetings for the Zoning Re-Write Committee are scheduled for October 22nd 7-9pm and November 10th 7-9pm. Hopefully continuing with two meetings per month we will achieve our goal soon. Next week we will continue with the definitions on the list we started last night and review proposals presented by Freda Eisenberg from Sullivan County Planning regarding land use for farming and related sub-headings. Also on our agenda is the comprehensive review definitions, review of the district map and the development of standards.

Announcements:

Forestburgh Highway Department

Fall clean-up 2020 went very well. We're getting ready for winter plows ,trucks ,finishing up on doing pot holes while the weather is still nice. The sand and salt shed is out front of the barn for residents to use. We will be closing Burns Rd on November 1st for the winter season. Please remember, if you need anything call the highway department and we will see if we can help-794-8069.

Dog Control Officer

Reminder to all dog owners; by law all dogs must be licensed. Please see the Town Clerk for details. Dogs must always be on a leash or in complete control of the owner. It is against the law for any dog to be on private property without expressed permission from the property owner or wandering loose on any public road or on any public property. Letting dogs roam loose creates a safety hazard for the dog, the public and other pets. Please be a responsible dog owner and a good neighbor.

Town Clerk's Corner

Sporting licenses are on sale for the 20-21 season. They are available thru the Town Clerk located at 332 King Road, Forestburgh. There is a free rabies clinic being held on Wednesday, October 21st from 5-8 pm at Smallwood-Mongaup Valley Fire Dept., located at 181 Ballard Rd, Mongaup Valley. This event is for Sullivan County residents only. Proof of ID is required and everyone must wear a mask while at the clinic site. **Pre-registration of ALL animals is required;**

[https://www.surveymonkey.com/r/SC Rabies Clinic October 21 2020](https://www.surveymonkey.com/r/SC_Rabies_Clinic_October_21_2020) . Anyone without an appointment will not be served. When arriving at the clinic site you will call 845-513-2220 and wait in your car for further instructions. All pets must be at least 3 months old. For further information call Sullivan County Public Health Services at 845-292-5910.

Forestburgh Friends For Fitness (F4) (As Submitted by Karen Ellsweig-Forestburgh Community Health Champion)

For abundance of caution related to current concerns regarding the COVID-19 virus, future Forestburgh Friends for Fitness (F4) meetings are temporarily suspended until further notice. Please stay tuned and stay well.

The Grateful Deadheaders



Forestburgh's Veterans Memorial will be resplendent next spring with blue, purple, and white Alliums as well as an assortment of Narcissus. The Deadheaders spent a morning planting 150 bulbs for a fantastic show next April. Special thanks to Genevieve Dainack, Nadine Gallagher, Susan Hawvermale, Joanne Nagoda, and Gifford Shriver for digging, planting, fertilizing, and watering that day. Shout out to our WONDERFUL Highway Department who spent many hours preparing the ground for us. They also put up the racks for our tool storage over the winter. Seen planting below from left to right are Genevieve, Nadine, Gifford, and Joanne.



General Election Polling Place and Information

The Town of Forestburgh Town Hall has been cleared for use as a 2020 polling place!

Polls are open from 6am to 9pm. Masks must be worn upon entering and while inside the building. Please follow CDC guidelines for safe social distancing. Voting options for the November 3rd General Election are: you may vote in person on Election Day, Tuesday, November 3, 2020 from 6am – 9pm; you may vote during the **9 day Early Voting period which starts on Saturday, October 24th and concludes on Saturday, November 1st.** Early Voting is done at the Sullivan County Board of Elections office **Saturdays & Sundays 9am-2pm, Monday, Wednesday & Friday 9am-5pm and Tuesday & Thursday noon-8pm. Only on the dates listed above;** You may apply and vote by absentee ballot by mail, fax, email, online or by calling the Sullivan County BOE at (845)807-0400 no later than October 27th. If you apply in person that may be done until November 2nd. You can check your voter registration status by going to <https://voterlookup.elections.ny.gov/> For more information please visit the Sullivan County BOE website at <https://www.sullivanny.us/Departments/Elections> or by calling them at (845)807-0400.

Forestburgh Friends For Fitness (F4) (As Submitted by Karen Ellsweig-Forestburgh Community Health Champion)
For abundance of caution related to current concerns regarding the COVID-19 virus, future Forestburgh Friends for Fitness (F4) meetings are temporarily suspended until further notice. Please stay tuned and stay well.

Our Town (as submitted by Town Historian Sabina Toomey)

Thank you to everyone who responded to the NYS Historians survey about how COVID-19 has impacted your life. The survey is located on the town website. Click on Departments, Historian, COVID-19 Survey. We're partnering with the Deerpark Museum to dispose of flags that can no longer be displayed. If you have a faded, torn, stained, or worn out flag, please bring it to the town hall and place it in the collection box. The flags will be taken to the VFW for a proper flag disposal ceremony. Stay safe and be well.

Town of Forestburgh
332 King Rd.
Forestburgh, NY 12777

Buttery Golden Apple Cake (From Bon Appetit)



INGREDIENTS

- ½ cup (1 stick) unsalted butter, cut into pieces, room temperature, plus more for pan
- ¼ cup plain fine breadcrumbs
- ⅔ cup granulated sugar
- 1 Tbsp. finely grated lemon zest
- 1 tsp. baking powder
- 1 tsp. kosher salt
- 1 cup all-purpose flour, plus more for dusting
- 1 large egg, lightly beaten
- 1 tsp. vanilla extract
- 3 Tbsp. apricot preserves
- 3 medium, firm apples, such as Pink Lady or Honeycrisp
- ½ cup powdered sugar
- 3 Tbsp. fresh lemon juice
- Unsweetened whipped cream (for serving)

Special Equipment

- A 10"-diameter springform pan with removable bottom
- Preheat oven to 350°. Grease bottom and sides of springform pan with butter, then coat with breadcrumbs, tapping out excess.
- Whisk granulated sugar, lemon zest, baking powder, salt, and 1 cup flour in a large bowl. Create a well in the center and add egg, vanilla, and remaining ½ cup butter. Using a fork and working in a circular motion, stir until dough starts to form large clumps. Using lightly floured hands, knead very gently in bowl until dough comes together in one large, soft mass (you may need to add a little bit of flour to dough to keep from sticking to your hands).
- Still using lightly floured hands, press dough into bottom of springform pan, then press into an even layer with the bottom of a dry measuring cup or mug, sprinkling a little flour over dough if it starts to stick to measuring cup. Spread apricot preserves in a thin layer over surface of dough with a small offset spatula.
- Peel and quarter apples. Cut core out of each quarter and arrange apples flat side down on cutting board. Make thin parallel crosswise slices in each quarter, taking care not to cut all the way through so apples stay in one shingled piece. Arrange apple quarters in concentric circles over entire surface of dough, trimming to fit if necessary (you may have a few extra pieces).
- Bake cake, rotating pan halfway through, until apples and crust are golden in color, 55–60 minutes (apples will not be completely tender, but that's intentional). Let cool 15 minutes.
- Meanwhile, place powdered sugar in a small bowl. Gradually pour in lemon juice, whisking constantly until a thick but pourable glaze forms.
- Remove sides of springform pan. Lightly brush top and sides of cake with glaze. Let cool completely before transferring to a platter. Serve with whipped cream alongside.