



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

Even in our humble little town the nationwide labor shortage has impacted us.

As many of you know we had to keep our pool shuttered in 2020 due to the pandemic. We were very hopeful to open it for the 2021 season and were very happy when the state lifted their restrictions in late spring. However, the town tried unsuccessfully to hire 2 lifeguards in a timely fashion for the summer to safely open the pool, causing us to have to make the decision to once again keep it closed. It seems the shortage is multifaceted and stretches much farther than just Forestburgh. Pools and beaches across the country are experiencing the same thing, and our local water park, Kartrite, even delayed opening for a month due to labor shortage. The Red Cross did not have lifeguard classes for certification in 2020 which caused many certifications to expire further compounding the situation. We will continue to try to set up staffing for next year's season in hopes of returning to a full summer season or pool use.

The Town of Forestburgh Town Board monthly meeting is usually held on the first Thursday of the month at 6:00pm located in the Forestburgh Town Hall. For your safety, masks are required for all those not yet vaccinated. The next monthly meeting is scheduled for Thursday, August 5, 2021. For the monthly agenda and meeting minutes, please visit the town website at www.forestburgh.net.

Planning Board

The June Planning Board meeting took place via Zoom and included a single matter of substance: an application for a lot improvement. This was granted. There being no applications submitted to the Planning Board for consideration at its July meeting, and there being no pending matters presently before the Planning Board, there will be no meeting.

Zoning Re-Write Committee

We met on July 13th via Zoom. The committee continues to meet twice per month when possible.

Announcements:

Town Clerk

Cashless tolling reduces congestion, improves traffic flow, is better for the environment, and allows for non-stop travel on **New York's toll roads**, bridges and tunnels. The Thruway converted to an entirely **cashless tolling** system in November 2020. **If you haven't done so already, come into the Town Hall and purchase your E-Z Pass.** If you do not have E-ZPass, an image of your license plate is captured, and a Toll Bill is mailed to the registered owner's address on file with DMV. Tolls by Mail customers will pay 30% above the NY E-ZPass toll rate, in addition to a \$2 administrative surcharge per billing statement!

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.

Forestburgh Seniors

The Senior Club membership has voted to restructure the club. Membership openings for 2021/2022 sign-up were available in June and July, as noted in the newsletter, and membership is now closed until July 2022 when our annual membership will be open again.

Welcome back previous members and welcome to new members who recently joined the club!

*NOTE: There will NOT be an August Senior Club meeting, but our previously scheduled events will be held for those who already registered to participate. A September meeting will be scheduled.

Our Town(As Submitted by Town Historian: Sabina Toomey)

Recently I was contacted by a resident's parent who said his son just bought property in our town. Having a great interest in Tri-State history, he went to our town's website! He wrote in response to my question about silk mills. Part of a report of local men who responded to the state law; all men were to report to their town clerk for possible draft into the war. One of these men in response to the question, "How are you employed?" responded "in a silk mill". When this man's family lived in Port Jervis the village was converting an old silk mill into condos. He further shared a tourist site which stated the following: "Silk Mill Condos, Port Jervis, NY at the corner of Church St. & Barcelow St. were open in 1917 as the Katterman & Mitchell Silk Mill." The company was started in Patterson, NJ. Port Jervis was home to many manufacturers throughout its past history; bottling plants, cigar, silver, plate, glass, saw factories, plus 5 silk mills thrived there. This area has held unique access to rivers and streams. Which could easily transport goods, and then came the railroads! The fact that someone is using the Town's website makes my heart so happy! Folks interested in history love to share their knowledge. God bless & keep safe- Sabina Toomey (Town Historian)

FREE Rabies Clinic

The Town of Liberty will be hosting a FREE Rabies Clinic on Thursday, August 12, 2021 from 6:00pm-7:30pm at Hanofee Park, located at 136 Sunset Lake Road, Liberty. The clinic is open to Sullivan County residents ONLY and proof of ID is required. Pre-registration and appointments on ALL animals is required. Bring prior rabies certificate to receive a 3 year vaccination. No vaccine history will receive a 1 year vaccination. The clinic is open for dogs, cats and ferrets. All pet owners MUST clean up after their pets, all pets aged over 3 months must be in a carrier or on a leash. You can pre-register by visiting <https://tinyurl.com/kfenu8vy> If you don't have access to a computer or have any questions please call 845-292-5910. The clinic is sponsored by Sullivan County Public Health Services.



The Grateful Deadheaders

A big thank you to JOE GOTTLIEB who donated many yards of mulch to the Town for our gardening efforts. This is a huge help in keeping our plants hydrated and weeds minimized. Thank you Joe! We have a new intern this year. Sullivan Renaissance has sent us DYLAN PRICE to assist us in keeping all our gardens well maintained this year. Dylan will be wearing his Renaissance tee shirt and vest as he works, so stop by and say hi when you see him working diligently among our flowers and greenery. A big thanks to Sullivan Renaissance for their outstanding support of our group in keeping Forestburgh beautiful. It takes a lot of hands to keep things looking lush in the Town. The Grateful Deadheaders maintain 7 gardens that have "Welcome to Forestburgh" signs and 3 large gardens throughout the town (Town Hall, Dove Garden, and Veterans). Planning is key and we're always looking for volunteers. Leave a message on our Facebook page, or call Susan at 794-2093. Check out our Facebook page: FORESTBURGH GRATEFULDEADHEADERS and make sure you friend us!

Our picture this month is from the Dove Garden looking towards the Veterans Memorial. Take a moment to sit on the bench, read a book, have a picnic and just enjoy this quiet pocket park in the middle of Forestburgh. Brought to you by The Grateful Deadheaders and Sullivan Renaissance.



Zucchini Fritters

Ingredients

- 3 tbsp avocado oil or olive oil for cooking
- 2 cups shredded zucchini - squeezed (2 large zucchini, around 1.5 lbs)
- 1 cup Panko bread crumbs
- 2 eggs
- 1/3 cup fresh grated Parmesan cheese
- 1/4 cup finely shredded Mozzarella cheese
- 2 garlic cloves
- salt
- fresh cracked black pepper

Instructions

1. Grate zucchini on a box grater, on the side with larger holes, and transfer grated zucchini into a mesh bag or cheese cloth. **Squeeze out as much liquid as you can.**
2. Transfer squeezed zucchini into a mixing bowl and add remaining ingredients. Mix well until all ingredients are thoroughly incorporated.
3. Preheat a large cooking pan over medium heat and lower the temperature a little bit. Add oil and use an ice cream scoop (or a smaller scoop) to scoop out even amounts of zucchini mixture. Gently shape the fritters with your hands and place into the cooking pan.
4. Cook for 4-6 minutes on each side, depending on the size of the fritters. Try to only flip once so there is less chance of them breaking apart.
5. **Note:** if cooking more than one batch of fritters at a time, you may need to add a little more oil to the pan between batches.