



2022

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 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. The next monthly meeting is scheduled for Thursday, October 6, 2022. For the monthly agenda and meeting minutes, please visit the town website at www.forestburgh.net.

Planning Board

There being no matters pending before the Planning Board, and no new applications have been received, there was no August Planning Board meeting, and there will not be one in September.

Zoning Re-Write Committee

Co-Chairs Katherine Barnhart and Steve Budofsky report that the committee has completed its work on the new zoning proposal and is waiting for the documents to be formatted and delivered.

Announcements:

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.

Highway Department

The Highway Department is still working on potholes and ditches, and also getting ready to start gearing up for winter. Sounds crazy but it's right around the corner! There will be a Fall Clean-Up, October 7th and 8th with the same guidelines as spring clean-up. The times are 7:00am to 5:00pm Friday and Saturday. Any questions can be addressed to the Highway Department at 845-794-8069.

Town Clerk

There will be a **FREE RABIES CLINIC** on Wednesday, October 12th from 6pm-7:30pm at the Town of Bethel Smallwood-Mongaup Valley Fire Department, 181 Ballard Rd, Mongaup Valley, NY. This clinic is open to Sullivan County residents only with proof required. Everyone must wear a mask while at the clinic site. Appointments are required. Pre-register ALL animals at <https://tinyurl.com/3k3uk9s3> Bring prior rabies certificate to receive a 3 yr. vaccination. Dogs, cats and ferrets are welcome. All pet owners **MUST CLEAN UP AFTER THEIR PETS**. All pets must be leashed or in a carrier. Aggressive dogs should be muzzled. If you don't

have access to a computer or have questions, please call 845-292-5910. Sponsored by the Sullivan County Public Health Services.

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

Last month you saw all about the 1913 plan to build a hydroelectric dam in Forestburgh. There is some background information on the area and what it used to be. In 1800 a Dutchman named Hackel settled down river from Bridgeville (in the Town of Thompson) on the east side of the Neversink River. A dam was built, a mill was established, and workmen and their families established a settlement, which included a school. Hackel built a suspension bridge which resulted in some workers living on the other side of the Neversink River, which was in Forestburgh. I suggest, once again, a trip to our wonderful museum, Sullivan County Museum located at 265 Main Street in Hurleyville, for more information. Also, I would like to let you all know that it is possible to have guitar lessons, provided by Matt Lampel. Mr. Lampel was part of our Town of Forestburgh Cultural Series program and provided a special afternoon of acoustic guitar entertainment. For more information on guitar lessons please contact the town bookkeeper at (845)794-0611 Ext.28

Slow Cooker Apple Cider Pork (as appeared in spicysouthernkitchen.com)

- 1 Cup apple cider
- 2/3 cup apple butter, divided
- ½ tsp. ground mustard
- 3 Tbls. all purpose flour
- 3 garlic cloves, minced
- 1 (5 lb) boneless pork butt roast, trimmed
- 3 Tbls. kosher salt
- 3 Tbls. packed brown sugar
- 1 tsp. black pepper
- 3 sprigs fresh thyme
- 1 med onion, sliced
- 1 Tbls. apple cider vinegar
- ¼ to ½ tsp. cayenne pepper (optional)

Instructions

1. In a 6-quart or larger slow cooker, whisk together apple cider, 1/3 cup apple butter, ground mustard, flour, and garlic.
2. Pat pork dry with paper towels. Combine salt, brown sugar, and pepper in a small bowl. Rub mixture all over pork.
3. Place pork fat side down in the slow cooker. Scatter onion and thyme sprigs around pork.
4. Cover and cook on LOW for 8 to 9 hours or on HIGH for 6 to 7 hours.
5. Remove pork to a carving board. Tent it with foil and let sit 15 to 20 minutes.
6. Spoon the fat off the surface of the liquid in the slow cooker. Or, use a fat separator if you have one. Then return the remaining liquid to the slow cooker. Discard thyme sprigs. You can strain out the onion or leave them.
7. Whisk the remaining 1/3 cup apple butter, vinegar, and cayenne pepper into the slow cooker. Season with salt and pepper to taste.
8. Use 2 forks to separate the pork into large chunks. Pour gravy over pork and serve.