

# TOWN OF FORESTBURGH NEWSLETTER

# **Board and Committee News:**

For a copy of the minutes and/or agendas, please visit our website at <a href="www.forestburgh.net">www.forestburgh.net</a>. 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, May 4, 2023**. For the monthly agenda and meeting minutes, please visit the town website at <a href="https://www.forestburgh.net">www.forestburgh.net</a>.

#### **Planning Board**

The Planning Board met for the regular March Meeting. A sketch plan review took place regarding a potential development of a tavern in certain space at 2846 Rt 42, across the street from the Forestburgh General Store. A fruitful discussion of the requirements for a successful application for site plan approval for this use was held with the lessors of that space. Also on March's agenda was a continuation of the Public Hearing and processing of an application for a two-lot subdivision by The Hartwood Club. Nobody spoke at the continued public hearing. A decision on this application was deferred until our April Meeting. This will be our only agenda item for the April Meeting, which will take place at Town Hall on Tuesday the twenty-fifth at seven P.M.

### **Announcements:**

# **Grievance Day**

2023 Grievance Day will be May 25<sup>th</sup> from 4:00 pm to 8:00 pm. You must fill out an application with attached comparables and bring in or mail in to the Assessor's office. The application can be picked up at the Town Hall or found on the Town website, forestburgh.net. Any questions, please contact the assessor's office at (845)794-0611 Ext. 27.

# **Dog Control Officer**

Forestburgh Dog Enumeration Program: April and May 2023 are Dog Enumeration months in Forestburgh. NYS requires all dogs over 4 months of age to be licensed and have a current rabies certificate on file with the Town Clerk. Fines for not having your dog licensed will be waived provided licenses are obtained by May 31st, 2023. Please take advantage of the opportunity to license your dog and be in compliance with NYS law. Thanks in advance for your cooperation.





Now that Spring is in the air, we are preparing for the 2023 summer season! The Town of Forestburgh Recreation Department has Lifeguard opportunities available for the upcoming summer season. We are looking for 2 fully certified Lifeguards at least 17 years old and a fully

certified Head Lifeguard at least 21 years old. A background clearance check will be issued. Hiring preference will be given to Forestburgh residents, but all are encouraged to apply. Salary commensurate with experience. Head Lifeguard <u>MUST</u> be available to close pool after Labor Day. The pool is open from July – Sept. Thurs, Fri, Sat, & Sun. If interested, please call the Town Hall at (845)794-0611 ext. 21.

#### Forestburgh Fire Department

The Forestburgh Fire Department will be hosting a Pancake Breakfast on April 23<sup>rd</sup> from 7a.m.-11a.m. at the firehouse located at 2539 State Rt. 42. The price for this delicious breakfast is \$13 for adults and \$8 for children.

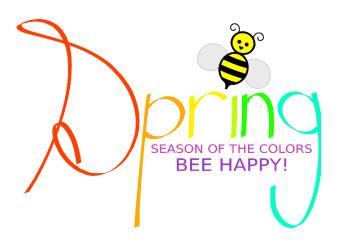
#### **Highway Department**

Burns Road is open for the season. King Rd, Carpenter Rd and Tannery are done. Eden and Whitehead Roads will be done this week. The highway department will be fixing potholes in the upcoming weeks. Spring Clean-Up information will be coming up soon! Also, the **Forestburgh Highway Department is HIRING!** They are looking to hire a full-time employee with a clean CDL Class B license, equipment operating knowledge and experience, mechanical knowledge and experience, snow plowing experience, and road work experience. Knowledge to run different power tools in a proper and safe manner. Applicants must be on time and ready to work when the shift begins, applicants must be physically capable of performing all parts of the job requirements. If interested stop by and fill out an application at the town highway garage located at 1401 Sackett Lake Rd, or by calling (845)794-8069.

#### **NYS Burning Ban**

NYS Burn Ban is in effect until May 14th.

The burning of chemically treated wood such as pressure-treated lumber and plywood is always prohibited! <u>Burning trash is prohibited in all cases</u>. The burning of loose leaves or leaf piles is also prohibited in New York State. You may report polluters by calling the DEC hotline at 1-844-DEC-ECOS (1-844-332-3267). For more information on open burning and to check out other clips on NYS DEC, check out their YouTube Channel or click here: <a href="https://www.dec.ny.gov/chemical/32060.html">https://www.dec.ny.gov/chemical/32060.html</a>



HOSTED BY THE CENTER FOR WORKFORCE DEVELOPMENT

# SULLIVAN COUNTY JOB FAIR



# MAY 4TH 2023 11AM-3PM RESORTS WORLD CATSKILLS

- Sky Box Level (2nd Floor)
- 888 Resorts World Drive, Monticello, NY 12701

FEATURING OVER 60 BUSINESSES LOOKING TO HIRE YOU!

A FREE shuttle bus will run between Walmart in Monticello NY and Resorts World Catskills every half hour for the duration of the event!

> CONTACT US 845-794-3340

#### Pecan Crusted Trout (Biltmore.com)

- 4 trout fillets
- 1 cup ground pecans
- ½ cup breadcrumbs
- 2 Tbls olive oil- divided
- 1 Tbls finely chopped basil
- 1 Tbls finely chopped mint
- 1 Tbls fresh lemon juice
- 1 tsp salt
- ¼ tsp white pepper

#### Meuniere Butter Ingredients

- 4 oz butter
- 2 tsp parsley
- Juice from ¼ lemon

Combine the pecans, breadcrumbs, 2 tsp olive oil, basil, mint, lemon juice, salt and pepper in a bowl. Toss and break up clumps with your fingers. Then pour the mixture out onto a large plate. Heat a large skillet to medium-high heat. Add 2 tsp oil to the skillet. Press the top side on the trout fillets into the pecan coating. Once the pan is hot, sear the trout fillets top-side down, two at a time. Cook 2 minutes per side. Remove from skillet and repeat with remaining fillets. Meanwhile, melt the butter in a small saucepan over medium heat, until slightly brown and nutty. Add the parsley and lemon juice to the melted butter. Bring to a boil, then remove from heat. Dress the golden trout fillets with meuniere butter and serve warm.

Town of Forestburgh 332 King Rd. Forestburgh, NY 12777