



NEWS FROM THE CITY



Abloom in August

Auspiciously, alluring and abundant colors adorn the skies both morning and night during the month of August. Harvest season is just around the corner along with the return to school. August seems to be the month of change and while summer doesn't officially end until the Autumn Equinox in September, kids getting ready to head back to school always seemed to herald the end of summer.

Summer has been a busy time for the city and it doesn't seem to be slowing down for August. City personnel are continuing to work on several projects through the community. One of them is working towards replacing the older metal slide with a newer one. So keep you eyes open for that great addition to our park.

The Water and Sewer department

would like to thank everyone who took the time to fill out the LCCR survey and return it to the city offices. This information will be invaluable in meeting the project requirements.

The city pool will be closing for the season, this Saturday, August 12. It was a great season. Our lifeguards were great and many are looking forward to next year's season!

It is budget time again for the city! The city clerk is working diligently with the City Council to ensure that the budget is done correctly and within the timeframe outlined by the State Legislature. If you have any concerns or questions please come to the City Council meetings and budget meetings.

All meetings are announced on our website and in the local newspaper



Back to School

August 21st marks the first day back to school for both schools in Ashton. Please be aware that many of our school kids walk or ride bicycles to school.

There will be a change to the school schedule this year. Fremont County School district has adopted a 4 day

school week. Which means that kids will not be in school on Fridays.

If you are interested the new schedule can be found on the school district website as well as the North Fremont Huskie website.

Both websites are listed below:
<https://www.nfhuskies.net/>
<https://www.sd215.net/>

August 2023

Su	Mo	Tue	We	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	28	26
27	28	29	30	31		

September 2023

Su	Mo	Tue	We	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

October 2023

Su	Mo	Tue	We	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Calendar Key

City Council Meeting	Yellow
Public Hearing	Light Blue
Planning Zoning Meeting	Blue
Utility Bill Payment Due Date	Red
Utility Bill Mailing Date	Green
City Building Closed	Orange
Holiday Garbage Pickup	Purple



Public hearings in August

There are several public hearing scheduled for the month of August. All members of the community are welcome and are actively encouraged to attend. Below is a listing of the meetings:

- Wednesday, August 9th @ 6:00 pm. This is in conjunction with the regular city council meeting. This hearing will be for the ordinance to change the city code for ramp exemptions.
- Thursday, August 17th @ 7:00 pm. This is in conjunction with the regular Planning and Zoning meeting. This meeting is in reference to a proposed conditional use permit.
- Wednesday, August 23rd @ 6:00pm. This is a special council meeting to discuss the coming year's budget.

August is traditionally known as the hottest month of the year. And while this year the beginning of August was swirl of rain and cooler temperatures. It is still important to be aware of water use during this time. Here are a couple of ideas that can assist in conserving water and may also help in conserving your budget.

Water Savings
Tips!

- ◇ Quickly repair any leaking faucets both inside your home and outside. Check toilets, showers, and other appliances that use water for minor leaks or issues.
- ◇ Water lawns and gardens during the early hours or late evening.
- ◇ Use a broom to clean sidewalks and driveways instead of water.



2023 City General Elections

This year the City of Ashton will have 2 council seats along with the Mayoral seat on the ballot.

For those who may be interested in running for an open seat, there are several important dates that need to be marked on the calendar.

- Monday, August 28, 2023 at 8:00 a.m. Candidate filing period opens.
- Friday, September 8, 2023 at 5:00 p.m. Candidate filing period closes
- Friday, September 8, 2023 is also the deadline for write-in candidates to file their declaration of intent with the city clerk.

- Friday, September 22, 2023 is the deadline for candidates to withdraw

- **Tuesday, November 7, 2023 ELECTION DAY**

Information and the Candidate Filing Packet can be found at the Fremont County webiste:

<https://www.co.fremont.id.us/162/Elections>

Candidates may also pick up a packet at the Ashton City Offices located at 714 Main St in Ashton.





Ashton Police Department

Children will soon be back in school so please be aware of kids walking to and from school and obey the school zone crosswalk laws. Please be courteous to the school bus drivers entering and leaving our schools and please always stop for school buses when they have deployed their red flashing lights and stop signs for children entering and exiting the bus. State law states you must stop for school buses on any roadway with three lanes or less when the bus has its stop sign and red flashing lights engaged. This would include Highway 20 through Ashton.

Please avoid parking on the south end of the elementary school on Idaho Street. It is posted with no parking and parking there causes issues with the school buses exiting the school.

Labor Day as always will bring heavy traffic as vacationers travel north for the last hurrah of the summer. Please drive carefully, respectfully, and patiently.

Thank you and have a safe August.

Thank you.

Chief Greg Griffel



Yard of the Month



This month's Yard of the Month belongs to Jim and Mamie Jorgenson! Mamie and Jim have lived in the home for over 21 years, and Jim happily admits that the beautiful yard and garden is all due to the hard work Mamie and their son Andy.

Andy, who owns his own lawn care business, is mainly responsible for the yard while Mamie is the guardian of the garden. She states that the garden helps her to destress. She like the straight

rows and symmetry. "I guess it speaks to my accountant side".





Fun End of Summer Recipes



Creamy Cucumber Salad

DESCRIPTION

A Turkish- inspired, Creamy Cucumber Salad with fresh dill, mint, lemon and yogurt – the perfect side to Mediterranean-style grilled meats and fish.

INGREDIENTS

1 1/2 lbs Turkish cucumbers (7-8 small cucumbers or 2 English Cucumbers)
 1/2 teaspoon kosher salt
 1/2- 1 cup fresh dill- chopped
 1/2 cup fresh mint- chopped
 1/4 cup red onion-very finely sliced
 3/4 cup plain Greek yogurt
 1/2 cup Sour cream (or sub more yogurt)
 1/8 cup fresh lemon juice, plus more to taste
 2 garlic cloves- finely minced or grated
 cracked pepper
 1/2 teaspoon honey or sugar
 1 tablespoon olive oil
 Cook Mode Prevent your screen from going dark



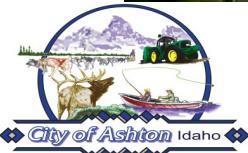
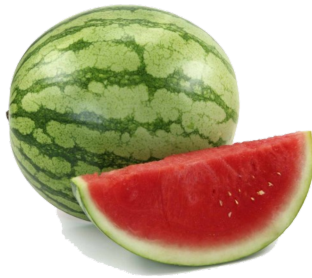
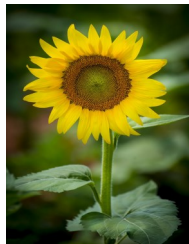
INSTRUCTIONS

Using a mandolin, or sharp knife, slice cucumber into thin uniform disks and place in a strainer over a bowl. Toss with the salt, and let stand 15-30 minutes (or place in the fridge overnight for a couple of hours) to help them release a little liquid. Drain or pat dry. (If in a hurry feel free to skip this step).

Place drained cucumbers in a large bowl. Add chopped dill, chopped mint and thinly sliced onions to the bowl. (If you are sensitive to onions, you could soak them in cold salted water for 15 minutes to help remove bitterness.)

In a small bowl, combine the rest of the ingredients -yogurt, sour cream, lemon juice, minced garlic, pepper, honey and olive oil and stir until smooth. Spoon over cucumbers and gently stir to combine. Taste for salt, and lemon, adding more to taste.

Refrigerate until ready to serve.



City of Ashton

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 Email:

Regular City Council meetings are held each month on the 2nd Wednesday of the month. For specific dates & other meeting information please refer to our website:

www.cityofashton.com

Lemon Zucchini Bread

Ingredients

For the bread:

3 cups all-purpose flour
 1 teaspoon salt
 1 teaspoon baking soda
 1 teaspoon baking powder
 2 cups granulated sugar
 Zest of 2 large lemons
 3 large eggs
 1 cup light olive oil, not extra-virgin
 1 tablespoon fresh lemon juice
 1 1/2 teaspoons vanilla extract
 2 cups grated zucchini

For the lemon glaze:

2 cups powdered sugar
 3 tablespoons fresh lemon juice



Instructions

Preheat oven to 325 degrees F. Grease and flour two 8 x 4 inch loaf pans and set aside. In a large bowl, whisk together the flour, salt, baking powder, and baking soda. Set aside. In a large bowl, combine sugar and lemon zest. Rub together with your fingers until fragrant.

Add the eggs, olive oil, lemon juice, vanilla to the lemon sugar mixture and stir until smooth. Add in the dry ingredients and stir until just combined, the batter will be thick. Stir in the zucchini and pour the batter into the prepared loaf pans.

Bake for 60-65 minutes, or until tester inserted in the center comes out clean.

Place the loaves on a cooling rack and let cool for 15 minutes in the pans. Loosen the sides of the bread with a knife. Carefully remove the loaves from the pans. Let cool completely on rack.

While the bread is cooling, make the lemon glaze. In a small bowl, combine powdered sugar and lemon juice. Whisk until smooth. Drizzle the glaze over the loaves. Slice and serve.

Notes

This recipe makes TWO loaves!



Can you guess where this picture was taken?