

COLOURFUL HAPPENINGS

CC Community Newsletter Vol VIII ISU 6

June 2016

Thank you so much to everyone who supported us in the Girl Scout cookie sale this year. We sold just shy of 400 boxes of cookies which earned us a troop sleepover at the Marbles Children's Museum in Raleigh! We were especially proud that our neighborhood donated 47 boxes of cookies to the Operation Cookie Drop program. That set the troop record! Last month Juliana had the opportunity to help distribute those cookies along with over 21,500 more boxes at NCPacks4Patriots, an organization in Ayden, NC that sends care packages to deployed service members. She and her fellow scouts worked for hours unloading an entire semi truck of cookies and creating care packages. They were even featured on two news stations that night which is a pretty huge deal to a 6-year-old! None of this would have been possible without your generous support.

THANK YOU!

Sincerely,

Juliana Borjas & Lauren Ackerson





Blood drive - Tuesday June 21st

9 am - 3 pm.

Sign up on-line or coordinate with Ken Gerhardt



Happy Hour in the Neighborhood

DATE	HOST/HOESSTESS	ADDRESS	NEIGHBORHOOD
June 1	Purcell	3710 Veridian Trace	Viridan Trace
June 8	Zink	3500 Cranberry Lane	Sienna Woods
June 15	Zimmerman	3507 Henna Place	Sienna Woods
June 22	Hallenbeck	3515 Cranberry Lanr	Sienna Woods
June 29	Dorsey	4502 Celedon Lane	Celedon

1	Stuart	Huston
2	Dick	Peebles
4	Louis	Moran
10	Marilyn	Biers
12	Rob	Timmel
19	Gary	Simon
15	Gail	Leverage
15	Glenda	Trenholm
17	Tammy	Gillette
20	Eileen	Saunderson
22	Claudia	Moran
24	Lawrence	Dowdy

Happy Hour Hosts Needed

July 6 ???

July 13 ???

Please sign up to host

NEWS FROM CITY HALL — Alderwoman Pat Schaible

The Board of Aldermen approved the FY 2016-17 budget with a few changes. The governing board voted down a proposed 1% cost of living for us but approved this adjustment for the rest of city staff. We approved the additional \$2M for road resurfacing to get caught up on previous budget cuts. Next year we will need an additional \$2M to get to where we need to be. As noted, there is not a tax increase. The tax rate itself was increased due to the lowering of the total property evaluation for the county. The rate we approved (\$.46) is revenue-neutral.

I have received questions on our water quality as it relates to the lead level situation in Flint. I have a full clarification from Mr. Jordan Hughes, City Engineer. Please let me know if you would like a copy. As he noted, "The process that is followed here in New Bern... is a very effective method for essentially eliminating lead and copper contamination in older water systems." Further, "our water always meets or exceeds all state and federal standards."

I have also received questions on the Advanced Metering Infrastructure (AMI) system regarding cyber security. According to Mr. Jon Rynne, Director of Utilities, "We are very diligent in the cyber and physical security of our utilities to protect our customers from outside influences." Again, I have more information should you like the full explanation. Our AMI system has been recognized both at the state level and national level as the model for implementing this new technology.

Please feel free to contact me with any questions, concerns, or if you would like more information on a specific topic. Email: schaiblep@newbern-nc.org, 649-4100 (cell), 635-5332 (home). You may also visit my Facebook page: "Pat Schaible — New Bern Alderwoman, Ward 3."

Katherine's Korner

First, I have to admit that this is not my recipe! I can't remember where I found it, but still — this recipe is the best! It's super easy and always perfect. I hope y'all enjoy it.

CARAMEL CAKE

Cake

3 1/2 C all-purpose flour

1 C packed brown sugar

1 C butter, softened

4 eggs

Preheat the oven to 350 F (175 C). Grease and flour a 9x13-inch baking pan or two 8-inch round pans.

Sift the flour before measuring, then resift with the brown sugar. Add the remaining ingredients and beat on MEDIUM-HIGH speed of an electric mixer for 2–3 minutes (use the whisk attachment for best results). Spread batter into the prepared pan.

Bake for 30 minutes or until a cake tester comes out clean. Remove cake from oven and place on a wire rack for 10 minutes before removing pan and placing cake on a serving dish. Once the cake has cooled completely, frost (recipe below).



Icing

2 C packed brown sugar 1 C heavy whipping cream

3 T butter 1 tsp vanilla extract

1/4 C chopped pecans

In a saucepan over MEDIUM heat, stir the brown sugar and cream until the sugar is dissolved. Cover and cook for 3 minutes. Uncover and cook without stirring until a candy thermometer reads 238–240 F (113–115 C). Stir in butter with a wooden spoon. Remove from heat and cool to 110 F (55 C). Add vanilla and beat until thick and creamy. If icing becomes too thick, add cream until the right consistency appears. Spread over the top of the cooled cake and top with pecans.