

MILLVILLE INFORMER

Millvillecity.org

AUGUST 2014
NUMBER 232

CITY COUNCIL CORNER

Each month we will keep you informed of the City Council decisions from the previous month. In July:

- Appointed Heidi Checketts and Alicia Nyman as Youth Council Advisors for the next year.
- Cancelled the City Council Meeting which was scheduled for July 24 because of the holiday.
- Discussed information on water rights and fee in lieu of water for development.

CONGRATULATIONS MCYC!!

Millville City Youth Council won 1st place in the youth council division of the Community Fair Booth contest!!!! Look at these blue ribbons... don't they look great! Thank you to our Advisors and Youth Council Members! We are very proud of you!



DATES TO REMEMBER

The Millville City Council selected the following dates for City events for the 2014 year. They are: Night Out Against Crime - August 13; and Christmas, December 6.

POSTING PLACES FOR INFORMATION

There are three locations where information is posted within our city to keep you informed of upcoming meeting and events. They are: City Post Office – 70 West 200 North, City Office Building – 510 East 300 South, and the North Park Pavilion – 435 North 100 East.



RECRUITMENT ANNOUNCEMENT

Nibley–Millville First Responders are currently recruiting new members who would be willing to serve their communities by providing volunteer pre-hospital emergency medical care. Applicants must hold a current Emergency Medical Technician certification from the Utah Bureau of Emergency Medical Services OR be willing to attend and successfully complete an EMT course. Financial tuition assistance may be available for interested applicants. For more information, please contact Chris Searle at squad140@gmail.com.

2014 DOG LICENSES

Up to three dogs, \$10 each if spayed/neutered and \$20 each if not spayed/neutered. Four to six dogs requires a kennel license fee of \$150 (double if after March 1st). Six dogs is the limit! If you have any questions regarding dog licenses please leave a message for Stephanie at 750-0924.

HYRUM SENIOR CENTER NEWS

The Hyrum senior center is open to ALL seniors Monday-Friday from 9:00-2:00. except Thursdays when we are usually on road trips. We serve lunch at noon for \$3.00. Its a great deal and yummy. Please call before 10:00 245-3570.

On Mondays and Tuesdays at 9:30 we do mat yoga. Chair yoga will begin again on Tuesdays and Wednesdays at 10:30 starting in September.

Tuesday 9th Tip Class at 11:00 Game days are Tuesdays at 12:30

Wednesdays programs at 12:30 are:

3rd Becky and Dean singing

10th Healing power of music at noon and our talent and sharing show at 12:30. Please join us with crafts, art, collections, singing. piano etc. It's your day to shine.

17th Linda Wentz piano

24th Kevin Kula piano

Thursday 11th Red Hat at Vicky's for an evening of food and fun.

18th-road trip TBA

Fridays-bingo at 12:30

Tuacahn Trip 23rd-26th if you haven't finished paying for your trip please do so asap.

The center will be closed the 1st for Labor Day and on all trip days.

We have space for 4 more vendors for our Halloween Witches BOOtique. Just call for information. Have a fabulous month and see you at the center!



Slow-Cooker Cheesy Chicken & Potatoes: What you need –

1 large green pepper, chopped

1lb. Red potatoes (about 3), very thinly sliced

1tsp. Paprika

8 small bone-in chicken thighs (2 lb.), skin removed

1 can (10-3/4 oz.) condensed cream of chicken soup

1/4lb. (4 oz.) VELVEETA®, cut into 1/2-inch cubes

1Tbsp. Worcestershire sauce

¼ cup chopped fresh parsley

PLACE peppers in slow cooker sprayed with cooking spray; top with potatoes. Sprinkle paprika over chicken. Place 4 thighs in slow cooker; cover with soup and remaining thighs. Cover with lid. **COOK** on LOW 6 to 8 hours (or on HIGH 3 to 4 hours). **USE** slotted spoon to transfer chicken and vegetables to platter; cover to keep warm. Set slow cooker on HIGH heat. Add VELVEETA and Worcestershire sauce to reserved liquid in slow cooker; stir. Cover with lid; cook 5 min. Stir until VELVEETA is completely melted and sauce is well blended. Spoon over chicken and vegetables; top with parsley. www.kraftfoods.com