

November Newsletter

It is that time of year again, to bring out the pumpkin pie! In my house we like to make this recipe, along with homemade whip cream.



Recipes for both below.

Homemade Pumpkin Pie ingredients

3/4 cup granulated sugar
2 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp cloves
1/4 tsp nutmeg
1 egg
1 - 15 oz can pure pumpkin puree
1 - 12 oz can evaporated milk

Whisk all together and pour into the pie shell. You can use a premade unbaked store-bought pie shell or make your own. Bake in preheated oven at 425 degrees for 15 minutes. turn down to 350 degrees and bake an additional 40-50 until knife inserted in center comes out clean. Allow to cool before serving.

After the election on November 5th, 2024, your new Council will be

Re-Elected - President Tracey Jackson

Newly Elected - Trustee Marvin Frayer

Re-Elected - Trustee Amanda Pfruender

Re-Elected - Trustee Victoria Williams

Trustee Gina Hamilton

Trustee Shawn Burger

Trustee Jeff Linton

Homemade whip cream ingredients

2 cups heavy cream
2 TBS granulated sugar
1 tsp vanilla

Pour all the heavy cream into a bowl add in the sugar and vanilla. With a hand electric mixer or a stand mixer start mixing the heavy cream until stiff peaks form.

Homemade Pie Crust

3 cups all-purpose flour (and a little extra)
1 1/2 cups butter flavored Crisco
1/2 cup cold water

Place 3 cups of flour in the bowl, topped with the Crisco, yes you need butter flavored. Using a fork or pastry blender mix together till well combined and crumbly. Add in water, it will form a ball, you may need a little more or less water to make the dough. Divide the dough up into sections to roll. This is where you will use the extra flour to roll out the dough, so it doesn't stick to the rolling pin or the other surfaces. I roll onto parchment paper to make easier to pick up. This recipe makes 5 pie crust.

**The office and DPW will be closed on
Thursday, November 28th, 2024
Friday, November 29th, 2024
in Observance of Thanksgiving**