

EAST HOPE NEWS

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NOVEMBER 2022

Fall has arrived!



Swag Fundraiser for the Park: The City is selling holiday swags, pre-order now. Swag orders will be taken up till November 23rd. The swags are \$25 and will be ready for pick-up on November 30th. The swags will be of various greenery, bows and decorations. Please visit our website or Facebook page for an example or even stop by the office.

Annual Tree Lighting Celebration: This years annual tree lighting celebration will be held Friday, December 2nd, 5:30 pm at the East Hope City Park. New things to will be added to this year's lighting celebration and as usual we will be singing carols. Be sure to bring your kiddos and cameras, Santa will be here and rumor has it he will be passing out goodie bags! Coffee, coco and yummy treats will be provided. Pass the word and bring your family, friends and neighbors!! If you would like to volunteer to help with this event either set-up, day of or clean up, please contact the city, thanks.

Playground Equipment: Just recently, Hope Elementary School, began fundraising for new playground equipment...

This fundraising event has led to some discussion in regards to the playground equipment for our City Park. The original plan, did not include playground equipment. The Davis Market, which Ross and Jamie envisioned as a long-term community hub, asked the City to consider including a playground and offered to raise the money to purchase the equipment. As we all know, the Davis Market is no longer in business. With the money raised, the City purchased the equipment. As of yet, the equipment has not been installed. The installation of the playground has resulted in unforeseen challenges.

With these challenges in mind, and the needs of the Hope Elementary School, the City would like to consider donating the equipment to the school as a prudent decision for the City and a welcomed and valued asset to the school and our community children.

We have been in communication with the Davis's about these challenges and the idea of helping Hope Elementary School. The Davis's have communicated their support for what is best for the City and the community.

We would appreciate feedback from the community on this idea.

Be Prepared! Winter Snow Removal Requirements: Snow plowing season is coming and the City is asking for your cooperation. East Hope streets are narrow, please do not park in public right-of-way areas this makes plowing extremely difficult. The City will not be held responsible for damage done to vehicles that are located within its right-of-ways. The City is asking that you do not shovel or plow snow into the City's streets. This causes a safety hazard for other motorist and the City's snow removal equipment.

Water and Streets: It's that time of year to start winterizing your outdoor faucets and sprinkler systems. Don't forget your vehicles too, make sure you check your radiator and window washer fluids for the appropriate levels. It's also a good time of year to change the batteries in your smoke detectors and clean your chimney. Daylight Savings time ends November 6th, remember to set your clocks back 1 hour on the Saturday night the 5th.

It's Bed Time in East Hope....And we're Dreaming Big! We're all so proud of our new community park, but now we need your help. We need gardeners, families and/or groups to donate their time and gardening talents to adopt one of our garden beds starting spring of 2023. Your commitment (of approximately 6 visits a year) will require a little weeding, a little pruning and a whole lot of love. A dozen beds of various sizes are available for adoption. Please contact the City for further information if you are interested or have further questions.

2022

COUNCIL

Mayor

VERNON FLEISHER

(2023)

Council President

DEBORAH FIELD

(2023)

DON WELLS

(2023)

JOYCE BUTLER

(2025)

MICHAEL WILCOX

(2025)

REGULAR COUNCIL MEETING DATES BEGINS @ 5:30PM

NOVEMBER 8TH

DECEMBER 13TH

JANUARY 10TH

FEBRUARY 14TH

MARCH 14TH

APRIL 11TH

MAY 9TH

JUNE 13TH

JULY 11TH

AUGUST 8TH

SEPTEMBER 12TH

OFFICE HOURS
MONDAY-THURSDAY
9AM-3PM
Friday 10AM-1PM

Ellisport Bay Sewer District: The Ellisport Bay Sewer District meets monthly on the second Tuesday of the month at 5:30 pm at Pend Oreille Shores in the activities building.

City Facebook Page and Website: Please be sure to follow the City's Facebook page, facebook.com/easthopeidaho and check out the city website at: cityofeasthope.com. The City will be posting their agendas, and public notices on both sites as well as at city hall. Feel free to contact the City for more information if you have questions. The City has a new meeting notice board on the

November 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8 City Council Mtg 5:30pm Election Day	9	10	11 Veteran's Day City Hall Closed	12
13	14	15	16	17	18	19
20	21	22	23 Last day to Pre- Order Swags	24 Thanksgiving City Hall Closed	25	26
27	28	29	30 Swags ready for Pick-Up		December 2nd, Tree Lighting Celebration 5:30 pm	

Garlicky Sauteed Shrimp with Creamy White Beans and Blistered Tomatoes

Ingredients:

5 large cloves garlic, divided	1 medium lime
1/2 c fresh parsley leaves	1/2 tsp dried oregano
1/2 tsp paprika	3/4 tsp red pepper flakes, divided
1 tsp salt, plus more for seasoning	5 tbsp olive oil, plus more for drizzling
1 pound medium peeled and deveined uncooked shrimp	1 15 oz can cannellini beans
1 pint grape tomatoes	
Crusty Bread for serving (optional)	

Instructions: Grate or mince 4 of the large cloves and set aside. Finely grate the zest of 1 lime into a bowl, then cut the lime in half and set aside. Coarsely chop 1/2 cup fresh parsley. Place half in the bowl and reserve the remaining half. Add oregano, paprika, 1/2 tsp red pepper flakes, salt, and 2 tbsp of olive oil to the bowl. Stir to combine. Add 1 pound of shrimp and toss to coat. Let the shrimp marinate 10 to 15 minutes at room temperature. Heat the remaining 3 tbsp olive oil in a heavy weight skillet over medium high heat. Add tomatoes, then season with salt and remaining red pepper flakes. Cook stirring occasionally, until the skins start to pop, about 2 minutes. Meanwhile drain and rinse the beans. Add the shrimp and marinade, stir to combine and cook until the shrimp start to turn pink, about 1 minutes. Add the beans and sliced garlic and cook stirring every minute or so until the shrimp are just cooked through and the tomatoes have burst open, 3 to 4 minutes total (the beans might start to become a creamy paste, which is okay and delicious). Remove from the heat. Season with salt and squeeze the lime halves over the shrimp. Drizzle with more olive oil, garnish with the reserved parsley, and serve immediately with crusty bread if desired.