

EAST HOPE NEWS

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SEPTEMBER 2022

Fall is just around the corner... can you feel it? The change is coming!



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

SEPTEMBER 13TH

OCTOBER 11TH

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

Park Progress Update:

Have you seen the park lately? How can you miss it! With the great addition of plants, sod and the new pavers being installed things are really looking good down there. Playground equipment? No, we haven't forgot about that. We have been trying to locate help with the installation process, we think we have this lined up to begin in September. The playground equipment was fully purchased with donations from the community. However, the City is still looking for donations to help offset the installation process. We had a commitment to cover the cost of the pea gravel under the playground equipment, this has fallen through and the City will need to cover these unexpected cost. We are also still looking for donations for other park items such as benches, the fence installation behind the playground equipment, historical signs, garbage receptacles etc..... And, don't forget there is still time to purchase your raffle tickets for the art work "Red, Green Leaves", tickets are \$20 each or 6 for \$100. You can view the art work on our website or at city hall.

Public Notary Services:

The city clerk is a Notary Public. The City will be offering this service during business hours. You may contact the City if you have additional questions.

Burn Permits:

Don't forget, burn permits are still required until October 20th. Currently burn permits are not being issued until the weather changes some so please check with the City or Sam Owen Fire for current burn conditions.

Planning & Zoning:

Please be aware, the City has regulations concerning **RV occupancy**. RV Occupancy Standards (Ordinance 285, Section 6-3: Specific Standards By Use, E. RV Occupancy Standards 1-3)
1. A Recreational Vehicle (RV) is not a dwelling. A recreational vehicle (RV) shall not be occupied longer than 21 days in any consecutive 12-month period, unless it is located within a permitted recreational vehicle park. The number of occupied RVs is limited to one per lot or parcel.
2. Occupancy shall mean eating, sleeping, living, cooking, or other use of the unit for human habitation.
3. An RV may be occupied while a residence is under construction on the same lot or parcel, provided a building permit remains active for the residence. Occupancy shall cease when a certificate of occupancy or temporary certificate of occupancy is issued or within one hundred eighty days, whichever comes first.

Building Permit:

The City has both building codes and zoning codes, so if you are starting a project such as a shed, deck, addition or new build please check with the City to see what permits you will need and if it meets zoning setbacks. A simple phone call or email to discuss your project will save you time and frustration as you plan for your project. We are seeing an increase in activity in the area and permits are taking 4 to 6 weeks to process so please plan your projects accordingly.

Vacation Rentals:

The City has regulations concerning Vacation/Short-Term Rentals that were adopted with the new Zoning & Subdivision Ordinance #285. If you operate a Vacation Rental/Short-Term Rental, you are required to register with the City. The registration fee for the first year is \$50.00 and subsequent years are \$25.00. Vacation Rentals/Short-Term Rentals Registration forms are available to download on the City's website.

Water and Streets:

Fall is just around the corner. It will be time to winterize your sprinkler systems and outside faucets before you know it. It's also a good time to change the batteries in your fire alarm and carbon monoxide detectors.

The City is hiring! We are looking to hire a part-time (16-24 hrs/wk) public works employee. If you are interested or know of someone looking for a job please contact the city for further information.

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

September 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 City Hall Closed Labor Day	6	7	8	9	10
11 Grandparents Day Patriot Day	12	13 City Council Mtg 5:30pm	14	15	16	17
18	19	20	21	22 1st Day of Autumn	23	24
25	26	27	28	29	30	

EASY PLUM CLAFOUTIS

BY: WEEKEND AT THE COTTAGE

INGREDIENTS:

6 DAMSON PLUMS (PRUNE PLUM OR RED/BLACK PLUM)
1/4 TSP GROUND CORIANDER
BUTTER FOR DISH, ABOUT 1 TSP

ZEST FROM 1 NAVAL ORANGE
1 PACKET VANILLA SUGAR (1TSP)

FOR THE FILLING:

3 EXTRA-LARGE EGGS, ROOM TEMPERATURE
1/2 CUP SUGAR
1 CUP WHOLE MILK
1 TSP VANILLA EXTRACT

1/2 CUP ALL-PURPOSE FLOUR
1/4 TSP SALT
1/4 CUP 10% CREAM
ICING SUGAR FOR DUSTING

DIRECTIONS:

Preheat oven to 350 degrees. Butter a 9 inch ovenproof baking dish and set aside. Cut plums in half. Remove and discard the stones before slicing them. Place plums into a medium sized bowl and toss with orange zest, coriander and vanilla sugar. Set aside. Add all the ingredients for the filling into a large measuring cup and blend using a hand mixer on low setting until smooth. Place ovenproof dish onto a baking sheet. Pour a small amount of the filling, about 1/4 inch up. Transfer to oven and bake for 10 minutes or until a thin film forms on the bottom of the dish. Remove from oven and use a small spoon to gently add the plum mixture into the dish, arranging the plums attractively in a single layer. Gently pour in the remaining custard mixture. Return the clafoutis to the oven and bake for an additional 45 minutes, or until the center is set and no longer jiggles. Cool clafoutis for about 15 minutes before dusting with icing sugar and serving.