

EUREKA REVIEW

VOLUME 12, ISSUE 4

APRIL 2020



DUMPSTERS WILL BE PLACED AT CITY DUMP LOCATION ONLY!!!!

HOURS:

Monday thru Friday - 4 pm to 8 pm Saturdays - 8 am to 8 pm Closed on Sundays

If you have <u>ANY</u> construction waste <u>PLEASE</u> call Country Garbage to order your own dumpster 801-427-0444

UNACCEPTED ITEMS:

Dead Animals – Hazardous or Chemical Waste – Rocks – Cement – Oil – Asphalt Shingles – Construction Waste – Refrigerators/Freezers

- RESIDENTS required to show Dump Card, but card will not be punched during Clean-Up. NON-RESIDENTS NOT ALLOWED!!
- LIMBS AND YARDWASTE MUST BE PLACED IN DESIGNATED AREA.
 No milled wood allowed in limb pile.
- There will be a separate dumpster for TIRES ONLY – NO RIMS ALLOWED!! COST \$10.00 PER TIRE
- There will also be a dumpster for METAL ONLY!
 This helps pay for the cost of cleanup, so
 PLEASE DO NOT REMOVE ITEMS!!
- **USED OIL** will be accepted during specified Clean-Up Hours.

All Items Must Be Placed In Dumpsters, Not On the Cround!!!



NOTIFICATION OF USE & FEE FOR TIRE BIN DURING SPRING CLEAN UP

During the Annual Spring Clean Up, Eureka City will once again offer a bin to dispose of tires for the residents of Eureka, however; **this year** there is a fee.

Anyone taking tires to the dump area during the cleanup must show their dump card to the attendant (it will not be punched). Anyone that does not have a Eureka City Dump Card will not be allowed to dispose of tires.

FEE:

- * \$10.00 per tire that will be placed in the bin.
- * Customer bringing tires, must pay the dump attendant for the tires prior to placing them in the bin.
- * Attendant can only accept cash or checks and will have the ability to issue a receipt.
- * If a customer would like to prepay with a credit or debit card in the office during regular office hours prior to going to the dump, they would just have to show the attendant their receipt.
- * All rims must be removed before being placed in the bin.

We have been offering this service at no charge during the past several years during our Spring Clean Up, but due to the costs associated with the disposal fees and the amount of tires we have taken in during the cleanup, etc., we can no longer offer it for free.

We highly suggest that when or if you get new tires from an establishment, to leave your old tires with them as they already charge a tire disposal fee which may be lower than \$10.00 per tire. That way you do not have to transport to or store them on your property.



Eureka City News

NOTICE TO RESIDENTS

To all Eureka City Residents, the Mayor and City Council has decided to be proactive and close the City Office to ALL WALK-IN ACCESS during this COVID-19 Coronavirus Pandemic to help flatten the curve.

City Hall will still be open, but staffing may be limited. If you need to speak with the City Recorder or other City Official or employee, please call (435) 433-6915. Payments to the City may be made online or by placing a check in the box located just outside our door at 15 North Church Street. If you need to make a payment in cash, please call and make arrangements beforehand.

Our City Office Employees will continue to be available during regular office hours by phone to take payments or answer any questions you may have. If you absolutely need to speak with someone in the office in person, please call and set up an appointment prior to going to the office.

Our Public Works Employees will continue to provide our citizens with the necessary services (water, sewer, garbage totes, etc.) during this time, but with limited interaction with customers.

Our main goal is to keep everyone safe and healthy, so <u>PLEASE</u>, abide by all recommendations by State and Local Officials during this time.

COMMUNITY THANKS

Eureka City would like to thank the businesses here for stepping up during these uncertain times by continuing their business in the best way possible. The restaurants for going to curb-side only service, the stores for offering to pick up groceries for those in need, drive up windows to purchase needed items, setting aside a day that the elderly and immunocompromised can shop, etc. all while keeping their establishments cleaned and sanitized. So please, if you have to go out, remember the social distancing rules and **shop local**, keep the businesses here in town going.

ANNUAL SPRING CLEAN-UP

It's time again for our annual city-wide cleanup. Since we are now practicing social distancing and not visiting others in their homes or congregating in large numbers, why don't we use the extra time at home and let's work together to make our town look as if we are all proud to live in Eureka? The dump will continue to be opened on Saturdays from 10 AM until 2 PM. Please don't expect to spend extra time socializing when you take a load to the dump. Get in, get out with the minimum of contact with the dump operator.

From May 22nd until June 1st, the dump will be opened each day, Monday through Friday from 4 PM until 8 PM and from 8 AM until 8 PM on Saturdays. This will give those who work time to get to the dump as often as needed. The city is putting out considerable extra money to make this happen, so please take advantage of this opportunity to clean up your yards and make the city the nice clean city that it should be.

Mayor Nick Castleton

NOTICES

PROCLAMATION OF LOCAL EMERGENCY Declaration Pursuant to Utah Code Ann. §53-2a-208

A DECLARATION OF THE MAYOR OF EUREKA CITY, UTAH, DECLARING A LOCAL EMERGENCY RELATING TO THE CORONAVIRUS (COVID-19)

WHEREAS the Mayor is the chief executive officer of Eureka City;

WHEREAS Title 53 Chapter 2a Section 208 of Utah Code Annotated authorizes the chief executive officer of a municipality to declare a local emergency;

WHEREAS, on March 13, 2020, the President of the United States of America, Donald J. Trump, declared a National Emergency due to COVID-19;

WHEREAS, on March 13, 2020, the Governor of the great State of Utah, Gary R. Herbert, declared a state of emergency due to COVID-19;

WHEREAS the Utah Department of Health recognizes that confirmed community transmission in the United States significantly increases the risk of exposure and infection to the State of Utah's general public and creates an extreme public health risk that may spread quickly;

WHEREAS extraordinary measures are being taken on a national, state, and local levels to slow the spread of COVID-19;

WHEREAS Eureka City desires to take all available and prudent measures to protect and preserve the health and well-being of its residents;

WHEREAS the mobilization of local resources, ability to coordinate interagency response, accelerate procurement of vital supplies, and use mutual aid will be critical to successfully responding to COVID-19;

WHEREAS this Declaration of Local Emergency is official recognition that a local emergency exists within the City, provides a legal basis for requesting and obtaining state or federal government disaster assistance, activates the response and recovery aspects of all applicable local disaster emergency plans, and authorizes the furnishing of aid and assistance pursuant thereto; and

NOW THEREFORE, be it proclaimed by the Mayor of Eureka, Utah:

- Pursuant to Utah Code Ann.§53-2a-208, I, J. Nicholson Castleton, Mayor of Eureka, Utah, do hereby proclaim a Local Emergency exists in Eureka, Utah on this <u>26</u> day of <u>March</u>, 2020.
- 2. The nature of the local emergency is the potential for the widespread transmission of COVID-19 and the consequential risks to the health, safety, and welfare of Eureka residents.

NOTICES

- 3. The area affected or threatened is the entire City of Eureka.
- 4. The condition which caused the emergency is COVID-19.
- 5. This Proclamation shall take effect immediately and be declared to be ongoing for a period of thirty (30) days, or until rescinded, whichever is earlier.
- 6. The City is authorized to request all assistance available to the Eureka City pursuant to the laws of the United States of America, the laws of the State of Utah, the Ordinances of Juab County, and the ordinances of Eureka City, and to activate all applicable mutual aid agreements.
- 7. This Proclamation declaring the Local Emergency shall be filed promptly with the office of the city recorder.

DECLARED ON THIS 26 DAY OF March, 2020.

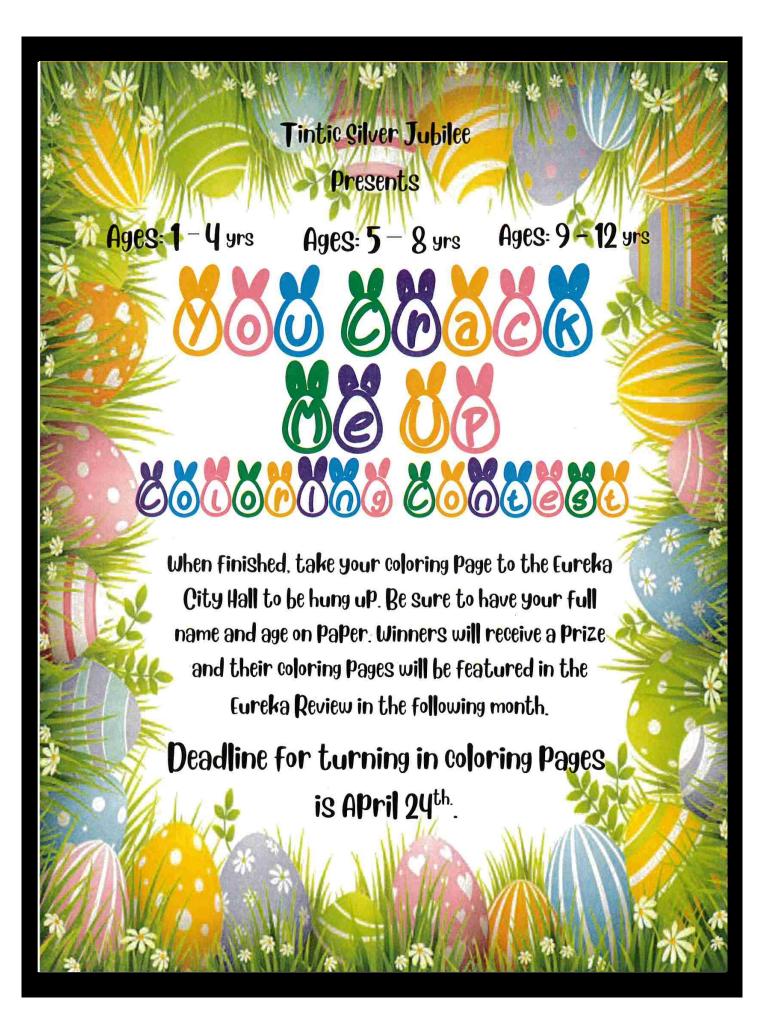
NICHOLSON CASTLETON

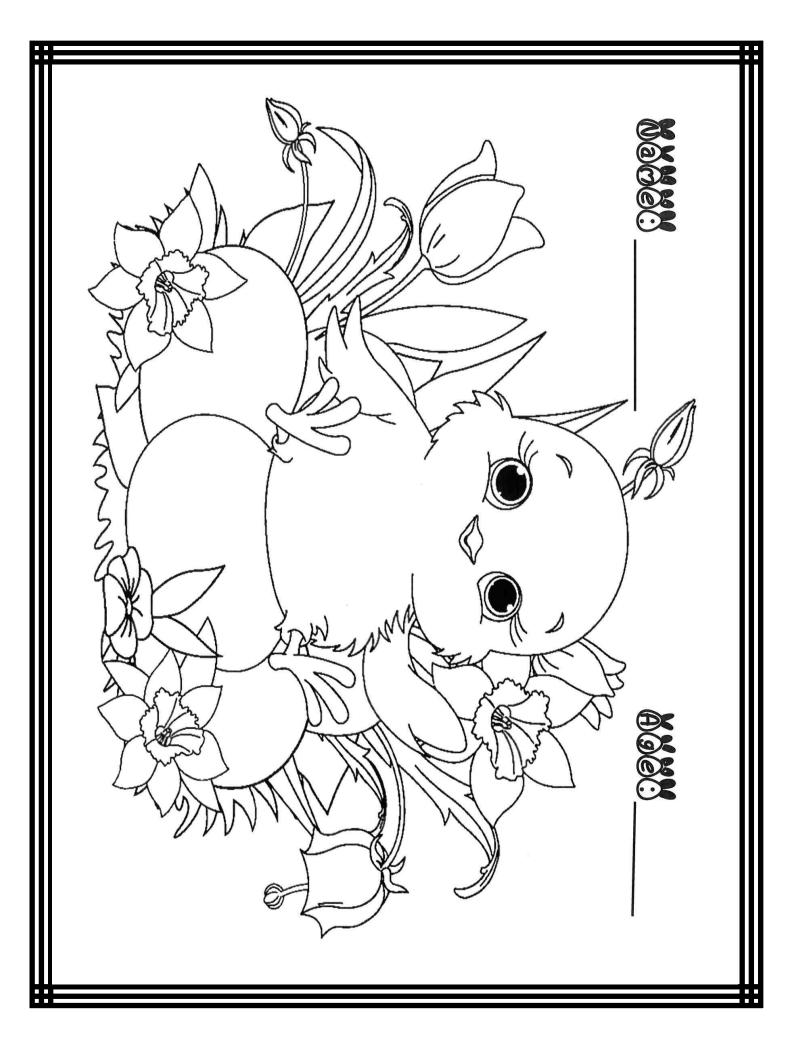
Mayor of Eureka City

ATTEST:

EUREKA CITY RECORDER







COMMUNITY

YOUNG AT HEART ST. PADDY'S DAY PARTY

Faith and begorrah, it happened again, somebody found the pot-o-gold at the end of the rainbow! On March 4th, there were "gold coins" scattered amongst the shimmering green clover on all the tables. Again, kudos to our Leah O'Towers.

President Marla O'Coons welcomed all, and introduced our new guests, Scott and Sue O'Pugh! Marla led us in the "Pledge of Allegience" to our flag and singing "God Bless America." Then we sang Happy Birthday to Sherlin O'Grill and Carol O'Dean.

Business: Nominations were made for Senior Citizen of the Year: Marla was nominated, seconded, thirded, fourthed, etc. Amen!

Elections of officers for next year: President: Marla Coons

Vice President: Sherlin Grill Treasurer: Anna Gillespie

Secretary: Betty Cones

Party Time: Leah O'Towers entertained us with her amazing historic accordian! Door Prizes were won by Lynn O'Egbert, Jill O'Snell, Sue O'Pugh, Anna O'Gillespie

Don't forget to thank our Janice O'Boswell, our early bird who checked our blood pressure.

Our next meeting will be Potluck on April 1st.

ADVERTISE

Advertise your business in the Eureka Review. The Eureka Review is also online on the City website: www.eurekautah.org

Contact the Eureka City Office at (435) 433-6915
or email at eureka15@cut.net

Deadline is now on the 25th of each month

COMMUNITY

Homemade Bread

Recipe Corner

Ingredients:

- 2 1/4 teaspoons active dry yeast (1 packet)
- 1 1/4 cups water
- 1/4 whole milk
- 2 Tablespoons + 1 teaspoon granulated sugar
- 2 teaspoons salt
- 2 Tablespoons butter, softened and cut into 4 pieces
- 4-5 cups bread flour or all-purpose (plain flour)

Instructions:

- 1. Combine milk and water and heat in the microwave (or on the stovetop) until it reaches a temperature between 105-115F (40-46C). Make sure to stir the liquid before measuring the temperature to make sure it is heated evenly.
- 2. Pour warm milk/water mixture into large bowl or the bowl of a stand mixer. Add yeast and 1 teaspoon of granulated sugar and stir to combine. Allow to sit for about 5 minutes, until yeast is foamy (if yeast does not foam there is something wrong with it, it is likely dead. You will have to throw this out and start over).
- 3. Once yeast is foamy, add remaining 2 Tablespoons granulated sugar, salt butter, and 2 cups of your flour mixture. Stir well until completely combined (the butter may not be completely combined at this point but as you add more flour it should mix into the dough completely).
- 4. Gradually add additional flour, stirring well after each addition (if you are using a stand mixer, stir on low-speed with a dough hook attachment), until dough clings together and forms a ball that pulls away from the side of the bowl. Dough should be slightly tacky to the touch but should not be sticky.
- 5. Transfer to a clean surface and knead for about 5-10 minutes until dough is smooth and elastic (or continue to stir with mixture on low-speed with dough hook until smooth and elastic, about 3-5 minutes.
- 6. Transfer dough to a lightly oiled bowl, turn dough to coat the surface lightly with oil, cover and allow to rise in a warm place until doubled in size (about 1-2 hours).
- 7. Once dough has doubled, transfer to a clean, lightly floured surface and use your hands to deflate the dough. Use lightly floured hands or a lightly floured rolling pin to form in to an 8x12" rectangle. Starting with one 8"end, roll dough slightly into a log. Pinch the seam to seal the log and tuck the ends of the dough under to form a loaf.
- 8. Transfer to a lightly greased (I use shortening) 9x5" bread pad. If desired, use a serrated knife to score the bread lengthwise across the top. Cover with a clean towel and allow to rise in a warm, draft-free place until doubled in size and loaf has risen about .5-1" above the edge of the loaf pan. While dough is rising, preheat your oven to 400F (200C).
- 9. Once dough has risen and over is preheated, uncover loaf and transfer to 400F (200C) oven and bake for 25 minutes or until loaf is golden brown and sounds hollow when tapped.
- 10. Immediately invert onto a cooling rack. Allow to cool a bit before slicing and serving.

Nutrition:

Serving: 1 slice | Calories: 204 kcal | Carbohydrates: 37 g | Protein: 7 g | Fat: 3 g | Saturated Fat: 1 g | Cholesterol: 6 mg | Sodium: 410 mg | Potassium: 75 mg | Fiber: 2 g | Sugar: 2 g | Vitamin A: 67 IU | Calcium: 13 g | Iron: 1 mg

Homemade Bread https://sugarspunrun.com/homemade-bread-recipe/ Find more great recipes at SugarSpunRun.com!

April 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			April Fool's Day	2	3	4
5	City Council Work Meeting 7:00 pm (Canceled)	7	8	9	10	11
12	City Council Meeting 7:000 pm (Canceled)	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29 Food Bank 1-2 pm	30		

May 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					BPOE ELKS Meeting 8 pm Adult ED (Old District Office) By Appointment Only	2
3	Humanitarian Service 9-noon LDS Church Adult ED (Old District Office) 4-8 pm City Council Work Meeting 7 pm	Ladies of ELKS Meeting 7 pm	Senior Citizens 12:00 pm Memorial Building Adult ED (Old District Office) 4-8 pm	7	Adult ED (Old District Office) By Appointment Only Tintic Silver Jubilee Meeting 7:00 pm	9
10	Humanitarian Service 9-noon LDS Church Adult ED (Old District Office) 4-8 pm City Council Meeting 7 pm	12	DUP 12 pm at LDS Church Adult ED (Old District Office) 4-8 pm	14	BPOE ELKS Meeting 8 pm Adult ED (Old District Office) By Appointment Only	16
17	Humanitarian Service 9-noon LDS Church Adult ED (Old District Office) 4-8 pm	19 Ladies of ELKS Meeting 7 pm	Adult ED (Old District Office) 4-8 pm	21	Adult ED (Old District Office) By Appointment Only	23
24 31	25 MEMORIAL DAY Humanitarian Service 9-noon LDS Church Adult ED (Old District Office) 4-8 pm	26	Food Bank 1-2 pm Adult ED (Old District Office) 4-8 pm	28 Planning and Zoning 7 pm	29	30