

Talk to the Town

City of Rincon Newsletter to our Citizens and Visitors



January 2011

Mayor Ken Lee, Council Members Ken Baxley, Reese Browner, Scott Morgan, Frank Owens, Levi Scott, Paul Wendelken
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Welcome to the City of Rincon's Newsletter

We are now in our second year of producing the newsletter. We hope you are finding items of interest. We will place the Newsletters in the City Hall lobby, on the City's website, and also share it with interested persons and businesses via e-mail. Please contact us if you want to be added to the E-mail address list, or if you have some information to share that our readers might be interested in.

January's Featured Business

We are looking for a Business to feature. Where are you ?

Featured businesses will be chosen for some unique happening in the immediate future or recent past, or at random from the community if there are no special events planned that we are aware of. If you wish to have your business acknowledged, please provide us with some information about the business and perhaps a photo (staff, business front, etc.)

City Going's On

This section is about your City government and things that should be of particular interest to you.



Santa's Visit to City Hall
Saturdays, December 4th and 11th

We do it up right !





Santa's Visit to City Hall

About two dozen children visited with Santa at City Hall on those two Saturdays. Extra photos were e-mailed to parents, so they could use them later, or in the family scrapbook.



Santa Mail

Santa also received mail through City Hall, and responded back with letters to those who sent a Letter to Santa via the magic mailbox.

The **Mayor's Motorcade** did very well; thanks to the generosity of the Rincon Community. The Gifts were collected in a donation box at City Hall, delivered by Mayor Ken Lee, and given to the Georgia Regional Hospital-Savannah, to bring the joy of the holiday season to Georgia citizens who are patients at Georgia's seven regional mental health and retardation hospitals. Many of these patients have lived there most of their lives.



J	R	W	I	V	K	N	V	Y
C	Q	K	Y	O	Q	W	N	Q
	J	Q	B	A	T	X	D	P
Z	H	X	L	G	T	U	A	C
D	G	U	B	E	X	U	Z	F
T	O	H	D	R	B	X	F	G
A	Z	D	M	H	U	I	T	L
I	V	J	Z	K	G	W	V	E
H	Y	W	B	J	S	K	Y	

Something to put your mind to!
 Cross out the letters in the puzzle
 that appear 4 times,
 to discover the secret message.

Secret Message?

_____ ,

Now, work up your own for your family.

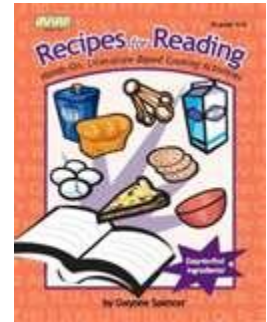
Good Food & Recipes for Reading

Miss Mary's Sugar Icing for Cakes

This is the thicker sugar icing for cakes that they used in cake decorating classes. If you shouldn't eat that much sweet stuff (because of your belt size) then cut a smaller piece (or a larger one, as needed).

Ingredients:

1 pound of Powdered Sugar – sifted 2/3 cup of Crisco Shortening
 4 tablespoons of Water
 ½ teaspoon of colorless (for white icing) Vanilla or Butter Flavoring



Put in a mixing bowl in the order noted, and mix until blended. If it is too stiff (it's is thick enough to make roses), then add a tablespoon (or a few) of water, a little at a time, to change the consistency for spreading on a cake.

This is another **Two-Fer**.

Since the Christmas Holidays have been busy, and there hasn't been a lot going on to write about except parties and reunions with families, this will give you something to start out the New Year; and probably give you an excuse for the New Year's Resolution to diet again.

Easy Cobbler

(by Stephanie Bradshaw)

(courtesy of the Past & Present Recipe Book by the Rincon United Methodist Church)

Ingredients:

1 stick of Butter or Margarine 1 cup of Sugar
 1 cup of Self-Rising Flour 1 teaspoon of Vanilla
 2-3 cups of Sliced Peaches, or fruit of choice, and juice (3, you can never have too much peaches)

Mix butter, sugar and vanilla until coarse like peas in a fork. Put the fruit in a long, flat baking dish and sprinkle the dry mixture over it. Bake at 350 degrees in oven for 30 minutes, until nicely brown.

Do you have a simple recipe to share ? Send it to us.

Friendly Reminder: Christmas trees can be dropped off for recycling at McComber Park on North Lexington Avenue by the storage shed at the far end of the parking lot and we will chip them into mulch after we get a pile.

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Old South Charm

*Are you making New Year's Resolutions ?
Chances are, most of your resolutions will not reach success.
But you should still try !*

Diet and lose weight (10 lbs gone is still 10 lbs).
Exercise to be more healthy.
Stop smoking.
Clean up the mess (Get organized).
Spend more time with family and friends.
Enjoy life more.
Get out of debt.
Learn something new.
Give something back to your community (Help others).
Set realistic goals.

Make up your own list, and keep it realistic.

Do you have a story to tell about Rincon? Perhaps some history that others might not know. Tell us about it.

Calendar of Upcoming Events

Monday, January 10 – 7:00pm – City Council Meeting

Monday, January 17 – Martin Luther King Day Holiday, City Hall Closed

Monday, January 24 – 7:00pm – City Council Meeting

Monday, February 14 – Valentine's Day

New Comers to Rincon

Please check out our website www.cityofrincon.com which will probably have answers for many of your questions.

We encourage you to e-mail the Rincon City Manager (RinconCityMgr@cityofrincon.com) with ideas for improving the newsletter, information, questions, comments, and upcoming events, etc. The City Manager will answer and include items wherever appropriate and newsworthy to the community. Please share this Newsletter with your friends and neighbors. Photos for the Newsletter are welcome, and may be used as needed and as appropriate. If you wish to sign-on to our e-mail list to receive the Talk to the Town Newsletter, just send us an e-mail.

This Month's Friendship Theme:

“Advice from your friends is like the weather; some of it is good, and some of it is bad. Anonymous”

City Hall: (912) 826-5437

Website: www.cityofrincon.com