



# Around the Rock

Town of Blowing Rock  
Bi-Monthly Newsletter

Highlights of What's Happening Around Town

Volume 15, Issue 5

December 2021

[www.townofblowingrocknc.gov](http://www.townofblowingrocknc.gov)

### Important Numbers

Town Hall..... 828-295-5200  
Planning & Inspection ..... 828-295-5240  
Water/Sewer/Garbage ..... 828-295-5200  
Parks & Recreation ..... 828-295-5222

### Non-Emergency

Police Administration ..... 828-295-5212  
Fire Administration ..... 828-548-2800

### After Hours/Weekend Water or Sewer

Emergency ..... 828-295-5210  
Emergency Police & Fire ..... 911

### Upcoming Meetings

#### **Town Council**

*Second Tuesday of the month*

1/11/2022 at 6:00pm  
2/08/2022 at 6:00pm

#### **Planning Board**

*Third Thursday of the month*

1/20/2022 at 5:30pm  
2/17/2022 at 5:30pm

#### **BRAAC**

*First Tuesday of the month*

1/04/2022 at 9:00am  
2/01/2022 at 9:00am

#### **TDA**

*First Tuesday of the month- quarterly*  
Next Meeting: 3/1/2022 at 3:30pm

### Upcoming Events

#### **Bass Lake Sidewalk Ribbon Cutting**

We are excited for the completion of the sidewalk from Main Street to the Bass Lake entrance along HWY 221! We will have a ribbon cutting ceremony January 11th at 4:30pm - meet us at the corner of Green Street and HWY 221.

#### **Town Offices Closed**

January 17th for MLK Holiday



#### **Blowing Rock WinterFest!**

January 27-30th

### Things to Note

We have not received the 2022 recycling calendar from Republic yet, but when we do, the first place they will be posted will be on our website - be sure to check it regularly. The next two pick up days are: January 20th and February 3rd - then every other Thursday following.

We still have a few 2022 Blowing Rock calendars remaining in Town Hall!

### *First Sled of 2022!*

We'd love to see your go-in-the-snow pictures: email us at [kkirk@tobr.us](mailto:kkirk@tobr.us)



*Here's Doug, enjoying the first snow of year - sledding through Blowing Rock!*



### *Thank you for all you do! Employee Service Awards:*

- Matt Fontain (Fire Department), 10 years
- Brandon Norris (Public Works), 10 years
- Dustin Watson (Public Works), 10 years
- Trathen Greene (Water/Sewer Plant Operations), 15 years
- Kevin Rothrock (Planning & Inspections), 20 years
- Tim Everhart (Water/Sewer Plant Operations), 35 years
- Mike Barfoot (Police Department), 40 years



### *Citizen E-Newsletter Coming This February!*

Starting next month, we will distribute an emailed newsletter with easy access links to videos, pictures, important town information and much more! *Stay up to date:*

Email us at [admin@tobr.us](mailto:admin@tobr.us) to sign up today!!

## 24th Annual Blowing Rock WinterFest January 27-30<sup>th</sup>



Hayrides



Ice Sculptures



Wine Seminars

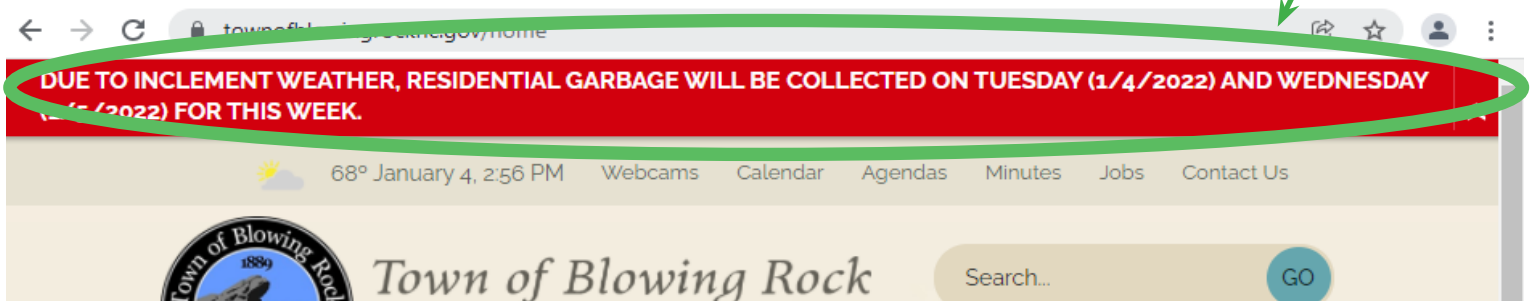


Polar Plunge

**AND SO MUCH MORE!** Check out the full list of events and more information at:  
[blowingrockwinterfest.com](http://blowingrockwinterfest.com)

### New Updates!

The homepage of our website, [townofblowingrocknc.gov](http://townofblowingrocknc.gov), is updated continuously with office closings, garbage and recycling changes and other urgent information - be sure to check here!



Scroll a little further down and also check out our new "parking & shuttle" button which will take you to a very helpful map and location list to help you and your loved ones find parking during this busy season!



### Recipe Corner: Strawberry Pretzel Salad

#### Ingredients:

- 2 Cups of Thin Pretzels, crushed
- 3 Tbs of Sugar (for pretzel base)
- 3/4 Cup of Melted Butter
- 8 Ounces of Cream Cheese
- 1 Frozen Whipped Topping, thawed
- 1 Cup of Sugar (for cream cheese mix)
- 2 Cups of Thinly Sliced Strawberries
- 1 Instant Strawberry Jello (6-ounce)
- 2 Cups of Boiling Water

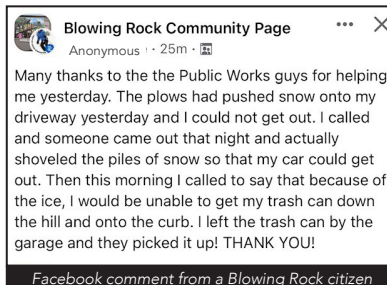


#### Instructions:

Preheat oven to 400 degrees  
In a medium bowl, mix together crushed pretzels, butter, and 3 tablespoons sugar. Press into 9X13-inch pan. Bake for 8 minutes and cool completely.  
Use an electric mixer to beat cream cheese and 1 cup sugar until smooth. Fold in whipped topping. Spread over cooled pretzel crust - be sure cream cheese mixture completely covers and seals the crust. Refrigerate for at least 30 minutes.  
In a bowl, whisk together jello and boiling water until jello is completely dissolved. Add the strawberries.  
Refrigerate for 5 minutes and then pour on top of cream cheese layer. Refrigerate until firm - then enjoy!

### From Snow Plowing and Water Leaks - to Garbage Pickup: They Do It All!!

During this season, and every season, our Public Works employees go above and beyond the normal call to make sure our town is not only beautiful, but immaculately functioning as well! Join us in thanking them for all their hard work when you see them around town.



Share your recipes with us!  
Email them to [admin@tobr.us](mailto:admin@tobr.us)