Important Numbers

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 November 8th at 6:00pm

Planning Board

Third Thursday of the month November 17th at 5:30pm

BRAAC

First Tuesday of the month December 6th at 9:00am

TDA Board

Quarterly: First Tuesday of the month December 6th at 9:00am (Retreat)

Upcoming Events

Veteran's Day Service

November 11th at 11:00am at the American Legion

The Festival of Lights at Chetola

November 25th-January 29th

Tweetsie Christmas Opening November 18th

Christmas in the Park November 25th

Town Offices Closed for Thanksgiving

November 24th-November 25th

Blowing Rock Christmas Parade November 26th

First Day of Winter December 21st

Town Offices Closed for Christmas

December 23rd, December 26th & December 27th

Congratulations, Shane!

Help us as we congratulate our Town Manager, Shane Fox, for receiving the High Country Council of Government's Town Manager of the Year Award! Shane was recognized by the region's managers/administrators, and local elected officials, as this year's Outstanding Local Government Manager in the High Country region.



Leaf Pickup Schedule

Zone 1: First Week: Oct 24th-Oct 28th Second Week: Nov 28th- Dec 2nd

Zone 2: First Week: Oct 31st-Nov-4th Second Week- Dec 5th-Dec 9th

Zone 3: First Week: Nov 7th-Nov 11th Second Week: Dec 12th-Dec 16th

Zone 4: First Week: Nov 14th-Nov 18th Second Week: Dec 19th-Dec 23rd

Keep in Mind:

- Leaf piles should be placed curbside.
- Avoid placing leaves in ditch lines and/or in locations that block culverts and drainage ways.
- Bagged leaves should be placed curbside and will be collected with normal residential garbage.

Need to Find Your Zone? Check out our website: townofblowingrocknc.gov



On the website, click the "Departments" tab towards the top of the page. Under "Public Works", click "Zone Pick-up list"



Finally, click the highlighted link "Zone Pick-up Schedule" to view the Zone list.

Maple Street

Reminder: Maple Street is now one way traffic only! Street signs have been erected to advise motorists of the change in traffic pattern. This change was approved by the Town Council at the August 9, 2022 Regular Meeting. Thank you and travel safe!



You can prevent fats, oil and grease clog in your home and the environment

- Avoid disposing of these items down your kitchen sink:

Meat Fats Food Scraps Baking Goods Sauces **Dairy Products Cooking Oil** Lard **Butter**

- Never pour grease down sink drains or into toilets.
- Scrape grease and food scraps from kitchen items, grills, and cooking surfaces into a can or the trash for disposal.
- Do not put grease down garbage disposals.
- Put strainers in sink drains to catch food scraps, and empty the drain strainers for disposal.
- Speak with your friends and neighbors about the problem of grease in the sewer system and how to prevent clogs.







Veteran's Day Service

Blowing Rock American Legion Post 256 is pleased to announce Veteran's Day Services on November 11th at 11:00am at Post Headquarters. Post Headquarters is located at 333 Wallingford Street.



The featured speaker is Lieutenant Colonel Wes Young, US Army (retired).

LTC Young is a Boone native and West Point Graduate, class of 1996. He presently is employed by the Watauga County School system as coordinator of the US Marine Corps JROTC program. All are welcome!

The 2023 Blowing Rock Calendars are expected to be available around Thanksgiving!



Recipe Corner: S'mores Cookies Share your recipes: admin@tobr.us

By: Kristen Kirk

Town of Blowing Rock Finance & Accounting Support Specialist

Ingredients:

1 ½ Cups of all-purpose flour ½ Teaspoon of baking soda ½ Teaspoon of baking powder 1 Teaspoon of corn starch ¾ Cup semisweet choc chips 10 Tbsp of unsalted Butter (room temp) ¼ Cup of granulated sugar 1/2 Cup of light Brown sugar 1 Cup of mini marshmallows (or marshmallow bits, divided)

1/4 Teaspoon of salt 1 Bar Hershey's Chocolate

4 Graham crackers 1 Teaspoon of vanilla extract

Instructions:

- Roughly chop the Graham crackers and Hershey's bar, then tear the mini marshmallows in half.
- Combine the flour, salt, baking powder, baking soda, and cornstarch in a bowl then whisk together and set aside.
- Using a stand or hand mixer, beat butter and sugars in a bowl until creamy, about 2 minutes. Add in egg and vanilla and mix until combined. Scrape the bowl down and mix once more. Gradually add flour mixture to butter mixture, beating on low speed until just combined.
- Reserve a handful of the torn marshmallows and set aside, then add the remaining marshmallows, chocolate chips, and Graham crackers to the dough and mix on low until just combined (do not over-beat).
- Refrigerate dough for an hour or more.
- Heat oven to 350°. Portion out roughly two tablespoon sized pieces of dough. Roll into balls and place on a parchment-lined baking sheet, spacing about 2 inches apart.
- Bake at 350° for 8 minutes then top the cookies with the reserved marshmallow and Hershey's bar pieces then return to the oven for 2-3 minutes to finish baking. Leave on the pan to cool completely.

Winterize Your Home

Preparing your home for winter will help avoid messy spring cleanup due to broken water pipes.

Shut off main water supply at the street or basement. If you have a private water supply, turn off the pump and drain the pressure tank.

If heat will be turned off:

- 1. Shut off gas lines at the entrance to your home, if present.
- 2. Open all faucets and leave them open to empty pipes.
- 3. Drain the water heater and leave the valve
- 4. Remove all water from toilet tanks and
- 5. If you choose to remove drain traps, plug line to block sewer gas.
- 6. Unplug the refrigerator, thoroughly clean, and prop open the door.
- 7. Unplug all electrical items, except lights on timers.

If heat will be left on:

- 1. Set thermostat to 50 degrees.
- 2. Keep heat turned on in any areas where there are water or drain pipes. If this is impractical, wrap them with electrical heat tape.