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# Silver Lake

Community of Family and History

## Cease the Release of Harmful Grease!

A helpful message from PeopleService and the City of Silver Lake.

Liquid Fats, Oils and Grease are the leading causes of sewer blockages. Proper disposal methods are essential to protect the City wastewater system.

- DO NOT dump cooking oil, fat or grease into sinks or down drains.
- DO NOT put food scraps or animal fats into the garbage disposal.
- DO dispose of cooked oil and grease in your trash receptacle.
- DO dispose of food scraps in your trash receptacle.



It is everyone's responsibility to properly dispose of Liquid Fats, Oils and Grease.

### Did you know that many home projects require a building permit?

Call or stop by City Hall to get help with any questions and apply for permits.

## Public Works

### Help keep the streets clean!

With the leaves falling, please try to keep vehicles, trailers, campers, etc. off City streets to let the Public Works crew efficiently perform sweeping and keep debris out of the storm sewers. On garbage/recycling collection day, please leave the containers on the curb or in the boulevard.

### Do you have a lawn meter?

Be sure to turn in your lawn meter reading to City Hall when you are done watering for the season. Also, remember to keep your lawn meter inside your home over the winter to prevent the freeze plate from breaking.



### A big thank you to local organizations!

- Be on the lookout for new street name signs as the Silver Lake Lions have generously donated \$3,000 toward replacing some of the old, faded signs.
- Take a walk and check out the wonderful job the Silver Lake Legion Club did trimming trees and branches in the Silver Lake Veterans Memorial Park.

## General Election

Reminder that the General Election is Tuesday, November 3. City residents may vote in person on Election Day at the Silver Lake Auditorium (320 Main St W) from 7am-8pm. For information on early voting and absentee voting, contact City Hall.

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## Have a Safe and Happy Halloween

Here are some guidelines for helping your family have a safe and happy Halloween:

- Participate in lower risk activities such as: carving/decorating pumpkins with members of your household, doing a Halloween scavenger hunt at your home, or holding a virtual Halloween costume contest.
- Participate in one-way trick or treating where individually wrapped goodie bags are lined up for families to grab and go.
- Hold a small group, outdoor costume parade where people are distanced more than 6ft apart.
- Try to avoid: handing treats directly to children, attending crowded costume parties held indoors, or having trunk-or-treat gatherings where there are large numbers of people.



For more information, visit the CDC website at [www.cdc.gov/coronavirus](http://www.cdc.gov/coronavirus).

Sign up for important notices from the City by filling out the form at [www.cityofsilverlake.org/contact](http://www.cityofsilverlake.org/contact).

## Stop by and have one (or two)!

During this Autumn season, be sure to stop by the Muni and replenish your supplies. The fall beers may be starting to wane, but the holiday seasonals will be filling up the shelves soon.

### Deals and Happenings

- If your supplies don't need replenishing, stop in to try our "Shot of the Week". It's a great way to try something new!
- Could you use **\$200**? Try your luck on winning the pot at the Monday night Joker Draw. Stop in for more details.
- Beer and Pizza? Yes, please! On Wednesdays from 6pm-Close, get a large Pizza Corner pizza and 5 domestic bottles for only \$20!
- Does your business need some exposure? We've recently installed a digital advertising display that can help you build your client base! Contact the Muni for more details.
- Pool tables are back! Grab some fellow sharks and break a few racks. Please follow proper guidelines while playing.



Keep in touch by liking us on Facebook. We are constantly bringing in new items and feature them on our Facebook page.

Na zdrowie | Cheers | Na zdravi

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## Winter is Coming...



“Weather” you like it or not, be prepared for winter with some useful information!

- After 2 inches of snow has fallen, vehicles cannot be parked on City streets from 2:01am until the streets have been plowed curb to curb.
- Sidewalks need to be cleared of snow/ice within 24 hours after it has accumulated.

For the full language of these Ordinances and all other City Ordinances, visit the City’s website or visit City Hall.

[ ] Upcoming Events

**10/19**—City Council Meeting  
**11/3**—General Election (Silver Lake Auditorium)  
**11/12**—General Election Canvassing  
**11/16**—City Council Meeting  
**11/26 & 11/27**—City Hall Closed  
**12/21**—Truth in Taxation Public Hearing & City Council Meeting  
**12/24 & 12/25**—City Hall Closed  
**1/4/21**—City Council Meeting

To have your organization’s event added to this list, submit event information to City Hall.

### Compost Site Hours

April 1 – December 1\*

- ◆ Monday: 8am-3:30pm
- ◆ Tuesday: 8am-3:30pm
- ◆ Wednesday: 8am-Dusk
- ◆ Thursday: 8am-3:30pm
- ◆ Friday: 8am-Dusk
- ◆ Saturday: 8am-Dusk
- ◆ Sunday: 8am-3:30pm

\*Subject to change due to weather.

## RESIDENT RECIPES—Honey Semifreddo with Lemon Crumb and Honey-Lemon Caramel from Vincent Maertz

<p><b>INGREDIENTS</b></p> <p><u>Honey Semifreddo</u></p> <p>1 egg, plus 1 yolk          1/2 cup caster sugar          1/3 cup honey          1 cup cream</p> <p><u>Lemon Crumb</u></p> <p>1/3 cup butter          1/2 cup flour          1/3 cup caster sugar          Zest of 1/2 a lemon          Juice of 1/2 a lemon</p> <p><u>Honey-Lemon caramel</u></p> <p>1/2 cup honey          1/4 cup cream          Juice of 1/2 a lemon          1 Tablespoon salt</p>	<p><b>DIRECTIONS</b></p> <p>1. Preheat oven to 350 degrees.</p> <p>2. For the Honey Semifreddo, place egg, yolk and caster (or baking) sugar into a bowl over a double broiler and whisk until thickened, about 6 minutes. Remove from heat and gently fold in honey until fully incorporated.</p> <p>3. Whip cream to stiff peaks, then fold honey-egg mixture in until fully incorporated. Transfer mixture in a chilled glass bowl, or mold if you have them, and place in freezer for six hours uncovered.</p> <p>4. For the lemon crumb, place all ingredients into a food processor and blitz until mixture has just come together. Spread mixture thinly onto tray and bake</p>	<p>until golden, about 10-12 minutes. Remove from oven and set aside to cool completely. Once cooled, break up biscuit and blitz in a food processor to a coarse crumb. Transfer to baking tray and bake until lightly golden, about 8 minutes. Set aside.</p> <p>5. For the Honey-Lemon Caramel, combine all ingredients in a small saucepan over medium heat and stir until dark brown, about 12 minutes. Keep stirring!</p> <p>You can plate this dessert however you like, but use a cold dish. Pour the caramel over the semifreddo when it’s hot, and all of the ingredients combine in a delicate balance of sweet, salty, crunchy and creamy.</p>
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## Ambulance Department

First, we would like to share with you that the City Council recently approved pay increases for Ambulance personnel. We greatly appreciate the public’s support and the Council’s approval of the increases.

You may be asking how this will affect your taxes. Those of us on the Ambulance Service care about providing value to the community and keeping taxes reasonable. The total population served by Silver Lake Ambulance Service is 2084 people. In 2020, \$25,000 was paid to the Ambulance service from the City of Silver Lake, Hale Township, and Rich Valley Township.

The City of Silver Lake paid \$10,000 toward the service in 2020. The cost breakdown per resident in 2020 and with the increase in 2021 are:

<u>2020</u>	<u>2021</u>
- \$11.95 per year	- \$33.73 per year
- \$0.99 per month	- \$2.81 per month
- \$0.03 per day	- \$0.09 per day

The cost to help finance us could be viewed as insurance. Just like paying for your car insurance in case you get in an accident, you are helping fund an emergency service that we hope you never need but will be here if you do.

Silver Lake Ambulance Service provides emergency care 24 hours/day, 365 days/year (including holidays). We do this with a dedicated staff that is focused on providing exceptional emergency medical care for the community.

Currently, out of the 2084 people that live in the area we serve, only 8 people are Emergency Medical Technicians (EMT) for the Silver Lake Ambulance Service. Our hope is that the recent pay increase will help us attract desperately needed EMTs.

We are also completing some renovating of our office, on-call area, and our garage to help display our great pride in the service that we provide. Many of the items and work are being donated by the generous people in the Silver Lake area.

Feel free to contact me (612-701-9529) with any questions or if you are considering joining the service.

Steve Hackbarth, Ambulance Chief

**Have a great recipe?** Submit it to [silver.lake.mn@mchsi.com](mailto:silver.lake.mn@mchsi.com) or drop off at City Hall.

## Fire Department

Fire Prevention week is October 4—10. Follow these tips to stay safe!

- Cooking is the leading cause of home fires and home fire injuries. Do not leave frying, boiling, grilling or boiling food unattended. If you are simmering, baking, or roasting food, be sure to check it regularly.
- Develop a Home Fire Escape Plan and Practice it! Some items to include are:
  - Draw a map of each home level including all doors and windows.
  - Teach children how to escape on their own in case someone cannot help them.
  - Have an outdoor meeting place.



Our annual Calendar Fundraiser should be arriving in early November. Thanks to all the businesses that advertise in the calendar. Please support these great sponsors!

On November 1, don’t forget to set your clocks back an hour. It’s also a great time to change out your smoke detector and carbon monoxide detector batteries.