

The Town of Dobson's Quarterly Connection

Winter 2016

Stay in the Know about Snow

All you need to know about snow removal...

The Town of Dobson's Public Works Department provides snow and ice removal on Town maintained roads to maintain safe conditions for motorists during inclement weather. All *public* roads and streets not listed below will be cleared by the Public Works Department.

The following roads are maintained and cleared by the NC Department of Transportation:

- Main Street (North and South)
- Atkins Street (East and West)
- Ridge Road
- West Kapp Street
- Lakeview Drive
- Gillespie Street

How you can help...

- **Driveway clearing**- When your street is plowed, snow from the blade will be deposited along the edge of the street- including the entrance to your driveway. Please note that the Town does not plow driveway entrances. Please do not move snow back into the roadway as it creates a hazard for motorists.
- **Sidewalk clearing**- Please be aware that it is your responsibility to clear sidewalks that adjoin your property. The Town only clears sidewalks on Town owned property.

This year, the Town of Dobson is better equipped to handle snowy and icy conditions. The Town purchased a new vehicle to help with snow and ice removal. This new truck is equipped with a salt spreader and a plow to help keep our roadways safe. Check out a picture of the new plow on the other side!

CALENDAR OF EVENTS

January 1st: New Year's Day- Town Hall will be closed

January 18th: Martin Luther King, Jr. Day- Town Hall will be closed

January 28th: Dobson Board of Commissioners Meeting 6:00pm at Town Hall

February 25th: Dobson Board of Commissioners Meeting 6:00pm at Town Hall

March 24th: Dobson Board of Commissioners Meeting 6:00pm at Town Hall

If you have any questions about the Town's snow removal policy, please call Town Hall at 336-356-8962!

Recipe of the Quarter

Chicken, Chorizo and Tortilla Stoup

(Stew-like Soup)

1 pound chicken tenders
Salt and pepper
3/4 pound chorizo sausage, in packaged meats case near kielbasa
2 tablespoons extra-virgin olive oil
3 cloves garlic, smashed
1 red bell pepper, chopped
1 (15-ounce) can dark red kidney beans, drained
Preheat medium soup pot over medium-high heat.

2 teaspoons hot sauce
1 quart chicken stock
1 sack red or blue corn tortilla chips
2 cups shredded pepper jack or smoked Cheddar
1 medium onion, chopped
6 small red potatoes, diced
1 (15-ounce) can fire roasted chopped tomatoes
(recommended: Muir Glen)

Chop tenders into bite-size pieces. Wash up, then season chicken with salt and pepper. Dice chorizo. Add extra-virgin olive oil and chicken to pot. Lightly brown chicken 2 minutes, then add the chorizo and garlic. Cook another 2 to 3 minutes, then add peppers, onions and potatoes. Cook 5 minutes, then stir in tomatoes, kidney beans, and hot sauce. Add chicken stock and bring soup to a bubble.

Preheat broiler.

Reduce heat and simmer until potatoes are tender 10 to 12 minutes. Ladle soup into shallow bowls and top each bowl with a generous handful of crushed tortillas and cheese. Melt cheese under hot broiler. Garnish with scallions and herbs.

Recipe Courtesy of Rachael Ray



Did you know?

Your water bill can be paid via bank draft. It's free and easy to set up. Call Town Hall for more details!

Stay up to date on the latest happenings...

