

TOWN TALK

Town of Hideout Newsletter

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Hideout Adopts Dark Skies Lighting

During the regular Town Council Meeting of October 13, 2022, the Town Council adopted Ordinance number 2022-O-06, which enacted Dark Skies Lighting compliance within the boundaries of Hideout. This Ordinance will promote the following:

- Permit the use of outdoor lighting that does not exceed the minimum levels specified in IES recommended practices for night-time safety, utility, security, productivity, enjoyment, and commerce.
- Minimize adverse offsite impacts of lighting such as light trespass and obtrusive light.
- Curtail light pollution, reduce skyglow and improve the nighttime environment for astronomy.
- Help protect the natural environment from the adverse effects of night lighting from gas or electric sources.
- Conserve energy and resources to the greatest extent possible.

Complete copies of Ordinance 2022-O-06 can be reviewed online at:

<https://hideout.municipalcodeonline.com/>, or <https://hideoututah.gov/hideout-town-ordinances/>; or in-person at the office of the City Recorder during normal business hours.

The Winter Parking Ordinance is in Force

In Short:

1. It is unlawful to park in a cul-de-sac or dead end. Delivery vehicles may park long enough to deliver.
2. It is unlawful to park construction vehicles within 30 ft of an intersection.
3. It is unlawful to park any vehicle—including construction and delivery—or leave any object in a manner that it obstructs snow removal or does not leave adequate room for snow plows. This includes gutter ramps.

See more at: <https://hideoututah.gov/wp-content/uploads/2021/11/Ordinance-2021-O-15-Winter-Parking.pdf>

Dog Waste Stations

Please help us keep our dog waste stations by using them for dog waste only!

Gutter Ramps are Banned

As part of the Town's adoption of Ordinance number 2022-O-07, prohibiting obstructions of any kind on public streets, gutter ramps are included.

This is for the months of October 31st through April 15th. "Public street" is the entire width of a roadway, owned by Hideout, including the shoulder and gutter.

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Did you know?

Park City Transit will begin Bus Service from the Richardson Flat Park and Ride beginning December 11th. The busses will run every 20 minutes from 6:00am to 11:00pm. This is an express bus that will make one stop at PC High School, then end at Old Town Transit Center, where riders can transfer.

Hideout App Makes Keeping in Touch Easy



Last month Hideout introduced its new App that will allow residents to stay informed of events and activities in the community and receive notifications on important news and notices. Through this app, all residents can get in touch with administrators, report issues, and participate in surveys.

iOS phone URL:

<https://apps.apple.com/us/app/my-town-of-hideout/id1620703124>

Android phones URL:

<https://play.google.com/store/apps/details?id=com.polyplatform.Hideout>

Mayor Rubin's Spicy Corn Bread

1 C Flour	2/3 C Whole milk
1 C Cornmeal	2 Large Eggs
2 T Sugar	6 T Unsalted butter, melted
3/4 t Baking soda	3/4 C Sharp Cheddar cheese
1/2 t Fine sea salt	1 C Fresh or thawed frozen corn kernels
1/8 t Cayenne pepper	1 Jalapeno Chile, minced (seeds and ribs removed)
2/3 C Sour cream or plain yogurt	



Preheat oven to 400 F. Butter a heavy 10-inch ovenproof frying pan (preferably cast iron) or a heavy 10-inch cake pan.

In a large bowl, whisk together the flour, cornmeal, sugar, baking soda, salt, and cayenne pepper. In another bowl, whisk together the sour cream, milk, and eggs until blended. Make a well in the center of the flour mixture, pour in the sour cream mixture and melted butter, and stir just until combined. Do not overmix. Fold in the Cheddar, corn kernels, and jalapeno.

Pour the batter into the pan and smooth the top. Bake until the corn bread is golden brown and a knife inserted in the center comes out clear, about 20 minutes. Let cool in the pan for 5 minutes. Cut into wedges and serve hot or warm.

PUT A SPIN ON IT You can easily make this same recipe into corn bread muffins; just spoon the batter into 12 buttered or paper-lined muffin cups. Bake for about 20 minutes. If you prefer a sweeter, plainer version of corn bread, omit the Cheddar and jalapeno, and increase the sugar to 1/4 cup. Makes 8 servings.



Over the River and Through the Wood...

Be Thankful

Be thankful that you don't already have everything you desire. If you did, what would there be to look forward to?

Be thankful when you don't know something, For it gives you the opportunity to learn.

Be thankful for the difficult times. During those times you grow.

Be thankful for your limitations, Because they give you opportunities for improvement.

Be thankful for each new challenge, Because it will build your strength and character.

Be thankful for your mistakes. They will teach you valuable lessons.

Be thankful when you're tired and weary, Because it means you've made a difference.

It's easy to be thankful for the good things. A life of rich fulfillment comes to those who are also thankful for the setbacks.

Gratitude can turn a negative into a positive. Find a way to be thankful for your troubles, and they can become your blessings.

— Author Unknown