

TOWN TALK



Town of Hideout Newsletter

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in Hideout

Winter Recreation



The Hideout POST (Parks, Open Space, and Trails) Committee is working to

options for the trails in the Ross Creek day use area of Jordanelle State Park. The Committee is partnering with Park Staff to research equipment options

develop winter recreation

and funding sources for grooming equipment for skate and classic cross country ski trail grooming for the Perimeter Trail. as well as single track trails for fat tire biking and snow shoeing. Committee members have completed marking the

single track Keetley and Wada Way Trails which can be accessed from both parking areas in the Ross Creek area. These trails will be ready for snow shoeing this season. Let it snow!!

Winter Parking

Reminder With winter on its way, the

all residents that: 1. No parking is allowed on the road between

Town would like to remind

- midnight and 7:00 am while snow is falling and the day after snowfall ceases. Cars will be towed at the Town's discretion. Gutter ramps need to be brought in for the
- damage to plows may be at the home owner's expense. See Town Code 7.18; www.hideoututah.gov Thank you!

winter. Repairs for

Coming Up— November 11th

Town Hall Closed for Veteran's Day

Hideout Town Hall November 14th, 6:00pm Town Council Meeting

November 21st, 6:00pm

November 13th, 4:00-7:00pm

Ross Creek Open House

Planning Commission Meeting November 28th

Town Hall closed for

Thanksgiving Holiday

TH: 14 18

soft path.

Share Your Vision for Growth in the Ross Creek Area of Hideout Hideout will host a public open house on

November 13, 2024 to explore ideas for the future development of the Ross Creek area. The event will be the public's first opportunity to

share thoughts and ideas with town officials and stakeholders on a vision for the future growth and development of this significant property near the entrance to the shores of Jordanelle State Park.

stations outlining potential aspects of the proposed development. "The newly created Ross Creek entrance to the

The event will feature multiple informational

Jordanelle State Park presents an opportunity for expanded recreation for everyone in the region, said Jan McCosh, Town Administrator. "In keeping with our mission to enhance our community through insightful planning and serious consideration of public input, we are eager to gather stakeholders to help guide the future of Ross Creek." Who: Hideout Residents, Community Leaders

When: November 13, 2024, 4:00-7:00pm

10860 North Hideout Trail

Where: Hideout Town Hall

Hideout, UT 84036









A reminder of the schedule for replacing power poles, transmission lines, and burying distribution

lines in Hideout: November—December 2023: Permitting

2025-2026- Transmission lines and poles rebuild

2024-2025—Underground construction of distribution lines

Please be aware that Hideout citizens will be notified through Rocky Mountain Power as the project impacts their subdivision.

November Events at Rock Cliff Nature Center

ROCK CLIFF NATURE CENTER

11/23 1:15-2pm 11/30 10

11/9

11/16

All About Antlers Learn about the rut & try some antlers o (2-3:30PM)

Fall Nature

Walk





PARKS/JORDANELLE/EVENTS/

Thanksgiving by Bill Volkov

So many colors surround, leaves falling, carpeting a

Thank you for a life of memories, so full and bright.







The wind pushes down the road, a warm breeze just warm enough.

A time of transition, neither summer nor winter, a time of rest, A moment to contemplate.

@JORDANELLESP.

A thought, a subtle gesture,

Thank you for a word...a whisper.

A time to gather together.

Thank you for being summer, and I winter,

Yet we always meet in the fall.

Easy Apple Pie by Carol Kusterle

2 Ready made pie crusts, uncooked 4 C. Sliced apples (Combine Fuji, Golden Delicious, Granny Smith) 1/4 C. Water 1/2 C. White sugar 1/2 C. Brown sugar 3 Tbs. Flour

Preheat oven to 425 degrees. Place thinly sliced apples on bottom

1/2 C. Butter

crust in medium sized pie plate. Melt Butter in saucepan, stir in flour. Add water and sugars. Bring to a boil. Reduce heat. Pour mixture over apples. Place second pie crust on top, sealing with bottom crust on the edge. Cut four 2" slits in top crust and brush with just enough whipped egg to coat.

Bake 15 minutes at 425 degrees then reduce heat to 350 degrees and bake an additional 35-45 minutes.

Note: Increase apples by 1 cup and make larger pie crusts for a larger or deeper pie plate.

Thank you for your patience, at times undeserved. A warm fire, and ever dimming light,



