OWN TALK

Town of Hideout Newsletter

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Hideout Holiday Giving Campaign

As a reminder from our announcement in the November Newsletter, this year, the Hideout Community Engagement Committee invites you to join a Holiday Financial Giving Campaign for the Christian Center of Park City (CCPC).

The Center's efforts have led to the launch and expansion of programs that fight food insecurity, provide school supplies, support mental health and wellness, and much more.





Hideout Updates the Wildfire Urban Interface (WUI) Code

On September 11, 2025, the Hideout Town Council unanimously voted to update the Wildfire Urban Interface (WUI) Code with changes targeted at mitigating risks related to wildfire spread, damage to property and loss of life. The changes were based upon universal recommendations from the professional firefighting community at the County and State levels. The changes to the WUI code essentially:

- 1. Prohibit the placement of any plants or "combustible" groundcover (i.e. bark or mulch) within 5 feet of any residential or commercial structure.
- 2. Prohibit the planting of any trees within 10 feet of any residential or commercial structure; and
- Prohibit: (a) the replacement or refreshment of any existing plants or combustible groundcover within 5 feet; and (b) prohibit the replacement of any existing trees within 10 feet of any residential or commercial structure. (While existing plants and combustible groundcover may generally remain, no combustible replacement/refreshment may occur within the prohibited distances)

Welcome New Hideout Recorder

Welcome to Maria Devereux, our new Hideout Recorder. Maria is from a military family and has lived all over the world. She has a depth of municipal and human resource management experience and will be a welcome addition to the Hideout staff.

Thank you to our outgoing Recorder, Alicia Fairbourne, who shared her skills and expertise to make Hideout a better place.

Wasatch County Garbage Pickup

A number of residents have had questions about garbage pick-up on holidays. In general, the garbage pick-up will occur the day after the

holiday if the holiday occurs on the Hideout regular pick-up day.

For this month, the regular garbage pick-up days occur on Christmas Day and New Year's Day, so the garbage pickup will be on Friday Dec. 26th and Friday Jan. 2nd respectively.

The Town of Hideout does not provide garbage collection; for more information on any garbage issues or pickup on future holidays please go to the Wasatch County Solid Waste (garbage) website at: https:// <u>www.wasatchcountysolidwastessd.org/</u>

Coming Up—

December 11th, 6:00 PM Town Council

December 18th, 6:00 PM Planning Commission

December 25 Christmas Day,

Town Hall closed January 1st, New Year's Day

Town Hall closed Want to Be Healthier in 2026?

If your A1c has been creeping up into the pre-diabetic range, check out the flyer attached to this newsletter email. Wasatch County is sponsoring a class with proven successful lifestyle changes.





From L to R: Mayor Ralph Severini, Ben Holton, LuAnn Peterson, Stephen Miché, Tony Wolf, Travis Bonner, Kathleen Hopkins, Dan Allen, Carol Kusterle, Maria Devereux, Keri Wilson. Not pictured: Jan McCosh, Andy Larsen.

Mayor's Message

Dear Hideouters,

As we wrap up the year, I want to take a moment to share a few important updates and express my appreciation for this community we all love.

First, we're making steady progress on the General Plan update. Thank you to everyone who took the time to fill out our recent community survey – almost 300 of you participated! It was great to see how much agreement there is across Hideout about what we need to focus on to keep our town thriving. I'm grateful for the constructive feedback and engagement that continues to guide our work.

I'm also happy to share that we have a new City Recorder, Maria, joining the Town staff. Please join me in welcoming her! We're excited to have her on board.

In early January, we'll officially welcome our newly elected Town Council members. Our first meeting of the new year will be January 8, when we will swear in the two incoming council members. I'm looking forward to continuing our work together.

As winter settles in, so does one of the best parts of living in Hideout: world-class snow and winter recreation. Now that Deer Valley and Park City Mountain have opened I know many of you will be out enjoying the slopes. I look forward to seeing you there and on our magnificent trails.

I want to wish each of you a very Happy Holiday Season. Thank you for your continued involvement, your feedback, and your commitment to making Hideout an extraordinary place to live.

Ralph Severine

Your Mayor, Ralph Severini



Wildhorse Village Will be Hideout's First Mixed-Use Development

Recently approved by the Hideout Town Council, the Wildhorse Development is described in the Park Record— [Hideout landowner and] "Developer Tim Schoen is creating Hideout's first-ever mixed-use development area, the Wildhorse Village, with a clear vision in mind. With a restaurant, artisan café and gourmet market, the town will have a...cozy, upscale space where the community can get together with friends and family, enjoy a morning coffee on the deck and admire the view of the Jordanelle Reservoir at night with a drink in hand."

To learn more about this exciting new project, visit https:// www.parkrecord.com/2025/11/18/hideout-to-gain-restaurant-grocerwith-wildhorse-development/

Lucille's Family Cheesecake by Chris Baier

This recipe has been passed down on my mom's side of the family for generations, with hundreds of these light and fluffy cheesecakes made over the years. This cake is delicious plain or can be topped with your favorite cheesecake topping.

Filling:

- 1 lb. Cream cheese
- 1 pt. Sour cream
- 5 Eggs, separate yokes from whites
- 1 c. Sugar
- 1 tsp. Lemon juice
- 1 tsp. Vanilla extract

Crust:

1-1/2 c. Graham cracker crumbs

opening the spring-form pan.

2 Tbsp. Butter 2 Tbsp. Sugar

Preheat oven to 300 degrees F. Pack crust ingredients tightly on the bottom of a well-buttered 9x3-inch round springform pan. In a separate mixing bowl, mix cream cheese with sugar until creamy using an electric hand mixer. Add egg yokes and stir. Mix in the sour cream, lemon juice, and vanilla. Beat egg whites stiff then fold into the mixture. Pour mixture over the graham cracker crust.

Bake on top oven rack at 300 degrees for 1 hour. Turn off the oven, leaving the pan undisturbed in the oven for 1 hour with the oven door closed. Open the oven door for an addi-

tional 30 minutes to allow the cake to slowly cool. Refriger-

ate promptly. The cake must chill completely to set before