

Fox Ridge Subdivision Improvement & Service District

December, 2019

P.O. Box 4314
Gillette, WY 82717

Board Members: Sandi Kinnear, President (307-680-2011)
Diane Phillips, Vice-President (505-220-1797)
Meldene Goehring, Secretary/Treasurer (307-689-8064)

Next Board Meeting: Wednesday, February 12, 2020, 1:15 p.m.
Meeting dates are generally set at the prior meeting and noted in the minutes.

Meeting Location: Office of Cathey Consulting—400 South Gillette Avenue, Suite 106 (City Hall Mall / K2
Technology Building—entrance is on 4th Street across from Arrow Printing)

Questions / Bookkeeping: Helianne Cathey 307-685-8235 or hlcathey@collinscom.net

Website: www.catheyconsulting.net—For copies of minutes and other information

Water Issues: Duaine Faucett / Water Guy, LLC 307-299-3544 / www.wateryguywyoming.com

See Water Guy's Facebook page for information regarding water system issues—they post information there when they are working on projects and when they are having issues with water systems. Go to www.wateryguywyoming.com for a link and for other information.

District Meetings

The District Board of Directors meets on a regular basis to manage the affairs of the District. These meetings are open, public meetings, and residents are encouraged to attend! Please remember that your board members as individuals cannot speak on behalf of the Board of Directors. If you have concerns, it is important that you bring them to the attention of the Board at a regular meeting.

Please be sure to get on the e-mail list if you would like the meeting minutes which include the date and time for the next meeting. If you are not on the e-mail list yet, please contact Helianne Cathey either by e-mail at hlcathey@collinscom.net or phone at 307-685-8235.

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Holiday Decorations

The Board wishes to thank everyone for decorating so nicely for the holidays!



Payment Coupons and Bill Payment

Payment coupons for 2020 are enclosed with this newsletter. If you have any questions, please call Helenanne Cathey at 307-685-8235.

Please remember payments are due the first of each month. Thank you to everyone who pays their bills on time!

Payment Coupons PDF Available Online

In case you lose your payment coupons, a PDF for 2020 payment coupons is available online at www.catheyconsulting.net.—click on Fox Ridge. The file is listed as Fox Ridge Payment Coupons 2020.

Turkey Pot Pie

Ingredients

- 1 recipe pastry for a (10 inch) double crust pie
- 4 tablespoons butter, divided
- 1 small onion, minced
- 2 stalks celery, chopped
- 2 carrots, diced
- 3 tablespoons dried parsley
- 1 teaspoon dried oregano
- salt and pepper to taste
- 2 cubes chicken bouillon
- 2 cups water
- 3 potatoes, peeled and cubed
- 1 1/2 cups cubed cooked turkey
- 3 tablespoons all-purpose flour
- 1/2 cup milk

Directions

1. Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust, press into a 10 inch pie pan, and set aside.
2. Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.
3. In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam.
4. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes, or until crust is golden brown.