



SEPTEMBER NEWSLETTER

September 2025 Volume 136, Issue 136

ORDINANCE 25-08-01

Village of Barneveld Board Meeting times have changed from 7:00 P.M. to 6:00 P.M.

Office Hours:

The village office hours unless otherwise posted, are Monday - Thursday from 7:30 a.m. until noon and 1:00 p.m. until 4:00 p.m. and Fridays from 7:30 a.m. until 11:30 a.m. The village office will be closed Thursday September 18th and Friday September 19th for Training. Thank you in advance for your cooperation.

Scheduled Meetings:

The next regular scheduled Village Board meeting will be Monday October 6th, beginning at 6:00 p.m. at the Barneveld Brigham Municipal Building. The deadline to be placed on the agenda is noon the Thursday before the meeting unless otherwise posted.

BARNEVELD AREA SCHOOL DISTRICT NEWS—2025 BARNEVELD FAIR WEEK MONDAY SEP 22-FRIDAY SEP 26—THEME: RESTAURANTS

Save the date - Fair Day Parade - SATURDAY SEPTEMBER 27TH @ 11am
Monday September 29 - NO SCHOOL

ORDINANCE 220-6 SEASONAL LEAVES AND LAWN RAKING

“Leaves and lawn raking shall be disposed of by the resident; disposal site provided by the Village.”

No burning! Take your leaves to the compost site on Jones St. past the sewer plant.

BARNEVELD ADVANCEMENT BIRTHDAY/ANNIVERSARY CALENDAR

Would you like a copy of the advancement birthday calendar? You can stop by the Village of Barneveld or Town of Brigham office to pick one up. The cost is \$7 per calendar. If paying by check please make it payable to Barneveld Advancement.

REMINDER TO VILLAGE RESIDENTS

A reminder that you are required to have your pet on a leash, fenced or tied at all times when your pet is not on your property. We have received complaints of animals leaving droppings on other's properties; it is your responsibility to dispose of this. Also, when walking your pet you are to clean up any droppings deposited on another's property, including village properties and parks. All cats and dogs need to be Licensed with the Village. Your consideration is appreciated by all.

APPLE CRISP

Spiced Apples:

- 6 golden delicious apples peeled and chopped
- 2 Tbsp granulated sugar
- 3/4 tsp ground cinnamon
- 1 1/2 tsp lemon juice

Crisp Topping:

- 1 C light brown sugar
- 3/4 C old fashioned oats
- 3/4 C all purpose flour
- 1 tsp ground cinnamon
- Pinch kosher salt
- 1/2 C cold unsalted butter diced into small cubes

Instructions

Preheat oven to 350 ° F. Butter an 8x8 baking dish, or spray with non-stick cooking spray. Set aside

Spiced Apples:

In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the



cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.

Topping:

In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt and diced butter). Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembles pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.

Bake:

Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly.

Serve warm and enjoy! You can top it with vanilla ice cream or even whipped cream!