

# City of St. George

*The Kansas River City*

July 2024 Edition; Issue 7

## HARVESTERS MOBLE FOOD PANTRY

Harvester’s Food Distribution will be returning to St. George. July 10<sup>th</sup> at 10 am. Distribution will take place at St. George United Methodist Church Parking Lot, 303 Grant Ave.

Looking to make a difference?! How you can help:



**Volunteer:** Lend a hand at the distribution event. Whether it’s packing food boxes, directing traffic, or assisting attendees, your time and effort can ensure a smooth and successful event.

Please contact St. George City Hall for more information on getting started as a volunteer for Harvester’s Food Panty.



## KAWNSAS FEST 2024

### Experience the Spirit of KAWnsas Fest 2024!

Get ready for the highlight of the summer in our town! KAWnsas Fest 2024 is happening on August 24th at Shaneyfelt Memorial Park. The day kicks off with a vibrant parade down Main Street, followed by an electrifying performance by the Topeka High School Drumline. Throughout the day, enjoy live music performances, indulge in delicious offerings from local food vendors, and explore unique crafts from our talented vendors. Don’t miss out – follow our Facebook page for all the exciting updates and event details!

### Get Involved – Volunteer and Make a Difference!

Interested in shaping the future of KAWnsas Fest? Contact the City Office to join the KAWnsas Fest Committee or sign up as a volunteer for the festival day. Our festival thrives on community spirit, and your involvement ensures its continued success!

### Support KAWnsas Fest – Become a Sponsor!

Are you a local business looking to make an impact? Consider our sponsorship opportunities starting from \$25 up to \$2,000. Your support helps bring this fantastic event to life! Plus, donors that contribute at least \$25 and less than \$250 get a complimentary KAWnsas Fest t-shirt as a token of appreciation!

Join us in celebrating our community at KAWnsas Fest 2024 – where small-town charm meets big-time fun!

**St. George Farmer’s Market** - Thursday, July 11<sup>th</sup>. 2024 will mark the 11<sup>th</sup> week of the St. George, KS Farmer’s Market. The Farmer’s Market runs every Thursday from 3:30 – 6:30 pm, under the pavilion at Shaneyfelt Memorial Park. You can follow their Facebook Page for weekly updates and information.

## Mark your Calendars

*Events in and around the surrounding area*

**Primary Elections** - August 6th, St. George will hold its Primary Elections. This is your chance to vote for candidates who will represent your interests at local and state levels. Polling will take place at Lighthouse Baptist Church, conveniently located at 308 Lincoln. Polls will be open from 7 am to 7 pm, ensuring ample time for you to cast your ballot.

**General Election** - November 5th, St. George Township will have another opportunity to participate in shaping the future. Once again, voting will occur at Lighthouse Baptist Church, 308 Lincoln, with polling hours from 7 am to 7 pm

**KAWnsas Fest** - August 24<sup>th</sup> @ 9 am - 11pm. The Biggest, Small-Town Music Festival Around

**Columbian Theater, Wamego** - Shrek Jr. the Musical July 25<sup>th</sup> - 28<sup>th</sup> Check their website for show times.

**Sunset Zoo** - July 13<sup>th</sup> Summer Celebration - Kid's Free Day. All kids 12 and under are admitted free with paid adult admission. Friends of Sunset Zoo members are free.

## Beat the Heat

Summer is coming in at full force, we have already experienced 100-degree days. As temperatures soar and summer reaches its peak, staying cool becomes a top priority for many. Whether you're enjoying outdoor activities or simply trying to beat the heat at home, here are some essential tips to help you stay comfortable and safe during the hottest months of the year.

- Hydration is Key, skip sugary and high caffeinated drinks.
- Dress Appropriately, wear lightweight, loose-fitting clothes.
- Seek Shade, if you have to be outside try to stay in shaded areas. Peak heat is typically between 10am and 4pm. Cooling towels or misting fans work great to keep yourself cool.
- Eat light and refreshing foods. Salad, fruits and veggies have higher water content to help keep hydrated.
- Check in with neighbors and friends. The elderly and your children are more at risk of heat-related illnesses and may need assistance staying cool.
- Keep pets cool, providing plenty of water and shade. Avoid leaving them in cars. Walks are better for the mornings or evenings.
- Be prepared. Know the signs of heat exhaustion (heavy sweating, weakness, dizziness) and heat stroke (high body temperatures, confusion, unconsciousness).

Remember, staying cool isn't just about comfort—it's about staying healthy and preventing heat-related illnesses. So, whether you're lounging by the pool or exploring the great outdoors, take precautions and keep cool to make the most of this summer season

## Neighborly Reminders

**Grass Clippings** - In efforts to preserve city storm drains and maintain clean streets, we kindly ask residents to refrain from spraying grass clippings into the streets. Proper disposal of clippings helps prevent clogs and ensures our drainage systems function effectively.

**City Hall** - City Hall does not accept cash payments but welcomes money orders (available at the post office), checks, and credit cards (service fees apply). Sign up for auto pay to avoid late fees - fill out a form today!

## Highlights From City Council

- Mayor Debbie Werth introduced the new City Treasurer, Audi Westgate
- 3rd and Grant intersection repairs should start in August of 2024.

## It's Grilling Season!

Let's make some Elote! This simple elote recipe captures the authentic flavors of this beloved Mexican street food. Perfect for summer gatherings or as a tasty snack any time of the year!

**Ingredients:** Fresh corn on the cob; Mayonnaise or Mexican Crema; Cotija cheese crumbled; Chili powder; Lime Wedge; Tajin seasoning.

**Grill the Corn:** Preheat your grill to medium-high heat. Grill the corn, turning occasionally, until lightly charred on all sides, about 8-10 minutes.

**Prepare the Toppings:** While the corn is grilling, crumble the cotija cheese and cut the lime into wedges.

**Assemble the Elote:** Once the corn is grilled, spread a thin layer of mayonnaise or crema all over each cob. Roll the corn in crumbled cotija cheese, then sprinkle with chili powder to taste.

**Serve:** Squeeze a lime wedge over each cob for a burst of fresh citrus flavor and sprinkle with Tajin. Enjoy immediately while hot.

