MARCH NEWSLETTER

 

**March** is the third month of the year in both the [Julian](https://en.wikipedia.org/wiki/Julian_calendar) and [Gregorian calendars](https://en.wikipedia.org/wiki/Gregorian_calendar). It is the second of seven months to have a length of 31 days. In the [Northern Hemisphere](https://en.wikipedia.org/wiki/Northern_Hemisphere), the [meteorological](https://en.wikipedia.org/wiki/Meteorology) beginning of [spring](https://en.wikipedia.org/wiki/Spring_(season)) occurs on the first day of March. The [March equinox](https://en.wikipedia.org/wiki/March_equinox) on the 20 or 21 marks the astronomical beginning of spring in the Northern Hemisphere and the beginning of [autumn](https://en.wikipedia.org/wiki/Autumn) in the Southern Hemisphere, where [September](https://en.wikipedia.org/wiki/September) is the seasonal equivalent of the Northern Hemisphere's March.

The name of March comes from [*Martius*](https://en.wikipedia.org/wiki/Martius_(month)), the first month of the earliest [Roman calendar](https://en.wikipedia.org/wiki/Roman_calendar). It was named after [Mars](https://en.wikipedia.org/wiki/Mars_(mythology)), the [Roman god](https://en.wikipedia.org/wiki/List_of_Roman_deities) of war, and an ancestor of the Roman people through his sons [Romulus and Remus](https://en.wikipedia.org/wiki/Romulus_and_Remus). His month *Martius* was the beginning of the season for warfare and the [festivals](https://en.wikipedia.org/wiki/Roman_festivals) held in his honor during the month were mirrored by others in October, when the season for these activities came to a close. *Martius* remained the first month of the Roman calendar year perhaps as late as 153 BC, and several [religious observances](https://en.wikipedia.org/wiki/Religion_in_ancient_Rome) in the first half of the month were originally [new year](https://en.wikipedia.org/wiki/New_year)'s celebrations. Even in [late antiquity](https://en.wikipedia.org/wiki/Late_antiquity), [Roman mosaics](https://en.wikipedia.org/wiki/Roman_mosaic) picturing the months sometimes still placed March first.

[March 1](https://en.wikipedia.org/wiki/March_1) began the numbered year in Russia until the end of the 15th century. [Great Britain](https://en.wikipedia.org/wiki/Kingdom_of_Great_Britain) and its colonies continued to use March 25 until 1752, when they finally adopted the Gregorian calendar (the fiscal year in the UK continues to begin on 6 April, initially identical to 25 March in the former Julian calendar). Many other cultures, for example in Iran, or Ethiopia, still celebrate the beginning of the New Year in March.

March is the first month of spring in the Northern Hemisphere (North America, Europe, Asia and part of Africa) and the first month of fall or autumn in the Southern Hemisphere (South America, part of Africa, and Oceania).



**Daylight savings time**is one of the most polarizing ideas ever. Whether you're a fan of springing ahead or falling back, the changes to your waking and [sleep schedules](https://parade.com/948589/nicolepajer/how-to-sleep-better/) take some serious adjusting. Whether you love the extra sunlight or shun it in favor of [more time in bed](https://parade.com/983264/lisamulcahy/how-to-fall-asleep-fast/), get the skinny on daylight savings time, including why it exists, when it starts and ends, what's going on with the Sunshine Protection Act of 2021, why some people the time change—and why others claim it's actually pretty awful.

## When does daylight savings time 2023 start?

Daylight savings time started back on [Sunday](https://parade.com/1356345/michelleparkerton/happy-sunday-quotes/), March 12, 2023, at 2 a.m. local time. This is when we experience a "leap forward."

## When does daylight savings time 2023 end?

As of right now, it will end at 2:00 a.m. on Sunday, [November](https://parade.com/living/november-holidays-observances) 5, 2023. However, if the Sunshine Protection Act of 2021 passes, it's possible that the clocks will remain in daylight savings time permanently (more about that later!)



 St. Patrick [was born in Britain](https://www.history.com/news/was-st-patrick-actually-irish)—not Ireland—to wealthy parents near the end of the fourth century. He is believed to have died on March 17, around 460 A.D. Although his father was a Christian deacon, it has been suggested that he probably took on the role because of tax incentives and there is no evidence that Patrick came from a particularly religious family.

At the age of 16, Patrick was taken prisoner by a group of Irish raiders who were attacking his family’s estate. They transported him to Ireland where he spent six years in captivity. (There is some dispute over where this captivity took place. Although many believe he was taken to live in Mount Slemish in County Antrim, it is more likely that he was held in County Mayo near Killala.)

During this time, he worked as a shepherd, outdoors and away from people. Lonely and afraid, he turned to his religion for solace, becoming a devout Christian. (It is also believed that Patrick first began to dream of converting the Irish people to [Christianity](https://www.history.com/topics/history-of-christianity) during his captivity.) After more than six years as a prisoner, Patrick escaped. According to his writing, a voice—which he believed to be God’s—spoke to him in a dream, telling him it was time to leave Ireland. To do so, Patrick walked nearly 200 miles from County Mayo, where it is believed he was held, to the Irish coast. After escaping to Britain, Patrick reported that he experienced a second revelation—an angel in a dream tells him to return to Ireland as a missionary. Soon after, Patrick began religious training, a course of study that lasted more than 15 years.

After his ordination as a priest, he was sent to Ireland with a dual mission: to minister to Christians already living in Ireland and to begin to convert the Irish. (Interestingly, this mission contradicts the widely held notion that Patrick introduced Christianity to Ireland.) Familiar with the Irish language and culture, Patrick chose to incorporate traditional ritual into his lessons of Christianity instead of attempting to eradicate native Irish beliefs. For instance, he used bonfires to celebrate Easter since the Irish were used to honoring their gods with fire. He also superimposed a sun, a powerful Irish symbol, onto the Christian cross to create what is now called a Celtic cross, so that veneration of the symbol would seem more natural to the Irish. Although there were a

small number of Christians on the island when Patrick arrived, most Irish practiced a nature-based pagan religion. The Irish culture centered around a rich tradition of oral legend and myth. When this is considered, it is no surprise that the story of Patrick’s life became exaggerated over the centuries—spinning exciting tales to remember history has always been a part of the Irish way of life.

He may be known as the patron saint of Ireland, but Patrick was never actually canonized by the [Catholic Church](https://www.history.com/topics/religion/history-of-christianity). This is simply due to the era he lived in. During the first millennium, there was no formal canonization process in the Catholic Church. After becoming a priest and helping to spread Christianity throughout Ireland, Patrick was likely proclaimed a saint by popular acclaim.





Spring is in the air! Here is a small list of some fun ideas to start planning for spring:

1. Start that home spring cleaning! Okay, maybe it doesn’t sound fun but the reward is worth it when you are all done 😊
2. Purchase baseball tickets and plan a day with the family soaking up the sun while eating hotdogs and popcorn!
3. Play a sport
4. Volunteer, maybe your neighbor or a family friend could use some help. Don’t forget to ask your local organizations!
5. Clean off your patio furniture or replace it. Get that patio ready for some fun gatherings!
6. Buy a new book!
7. Plan a trip! Family spring break trip away from school & work! How relaxing!
8. Put out your bird feeders
9. Get outdoors and start walking.
10. Build a kite and take it flying
11. Plant a garden filled with all of your favorites.



## LOCAL NEWS

* Are you in need of grocery delivery service? Call 620-228-5570 for more information on this new service.
* La Harpe Days T-Shirts available at City Hall.
* Don’t forget, we have a community food box in front of City Hall…. Take what you need, leave what you can.
*  Stay informed with activities in the community by calling the information line (620) 496-3112

**If you need assistance after-hours please call the Iola Dispatch Center at (620) 365-1437, they will notify the proper personnel.**

 *HAPPY BIRTHDAY TO ALL LAHARPE CITIZENS CELEBRATING A BIRTHDAY THIS MONTH!!!! MAY YOUR DAY BE AS SPECIAL AS YOU ARE TO US!*



*Note from the animal control officer:*

To whom it may concern

It’s a new year and time to get your dog(s) tagged with the city. There is an ordinance that tells you what you need to register your dog(s) and the ordinance that clearly states that you can’t have more than (3) three dogs per household.

If your dog(s) are not tagged and registered by May 1, 2023 you will be given a NTA (Notice to Appear in court)

If you have any questions, please contact us by phone (620) 496-2241 here at city hall.

Respectfully,

City of La Harpe

City dog tag fees:

Neutered/Spayed = $5.00 a dog

Unneutered/Unspayed = $7.50 a dog

Must have proof of current rabies vaccination to purchase city dog tags.

***A copy of the ordinance, in its entirety, can be viewed at*** [***www.cityoflaharpe.org***](http://www.cityoflaharpe.org)

*The city will host a dog clinic at city hall on April 15, 2023, from 1:00pm to 3:00pm*

*Bronson Vet, Lora Holman, will be on site to administer. This will be by appointment only. Contact city hall for more information (620) 496-2241.*



Upcoming Fundraisers:

 March 4th: Pickleball Tournament from 9:00am – 12:00pm. Concessions available! Bring your family and invite your neighbors to watch some fast-hitting balls! Fun for all ages!

March 25th: 2nd Annual Craft Fair! At city hall from 10:00am – 4:00pm. Expecting 20+ vendors from all over. Concessions will be available.



**ACTIVITIES FOR THE MONTH:**

March 2nd

Chili feed 5-7pm

March 7th

Yoga class 5:30pm

Spring break

March 13th

Storytelling 2-4 with snack

March 14th

Gym time 2-4 with snack

March 15th

Storytelling 2-4 with snack

March 16th

Gym time 2-4pm with snack

March 17th

Storytelling 2-4pm with snack

March 21st

Yoga class 5:30

March 30th

Game night 6-8pm

*You can follow our health & wellness director on Facebook: La Harpe Health & Wellness. Kathy will share weekly brain teasers, hygiene facts and healthy quick meals. Don’t have access to Facebook, please let us know and we will find a way to get you the information.*

**Dates to remember:**

A group of people sitting around a table

Description automatically generated with low confidence March 8th: Council Meeting at City Hall at 7:00 pm

A picture containing text, lined

Description automatically generated March 20th: PRIDE Meeting at 7:00 p.m. at the City Hall

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwiI3_mmgoLLAhVW9mMKHe22Ar8QjRwIBw&url=http://www.paymentus.com/industry-utilities.html&psig=AFQjCNF-5ANx5SktbJug46KiWwMehsjzzw&ust=1455908868261283) March 28th: **Past due Utility shut off date.**

*If you can’t pay your account in* ***full*** *at this time then you must submit your reasoning to the City Clerk* ***BEFORE*** *March 28th.*

**CITY COUNCIL NEWS**

**CITIZENS CALL FOR BUSINESS**

1. Cathy Gay requested a variance to the ordinance pertaining to 3 dogs. Mayor Crowell asked Penny if she had any issues with these dogs, Penny stated no issues and they all have updated shots just need to get city tags. Austin Lee suggested she contact the state about a kennel license. Sharlyn Thompson mentioned, the city is having a lot of issues with dogs in fact there were several cases in court tonight. Mayor Crowell suggested she check with the state and come back and request the variance.
2. Clifford Karr complained about the ruts left in his yard by HK Solutions when working on the sewer lines. Fred stated we will get with HK Solutions and request they fix any damage and if not, the city will fix and bill them.

**NEW BUSINESS**

1. Mayor Crowell stated it was time to select voting delegates for KRWA. Michelle stated last year it was Austin Lee and Sharlyn Thompson. Ron Knavel made the motion to elect Austin Lee and Sharlyn Thompson. Sharlyn Thompson seconded. Motion carried 4-0.
2. TLC Contract for sewer rates – Fred shared an agreement with TLC on how the city will calculate their sewer charge. The agreement states; from December thru March the average will be calculated and that figure will be the sewer charge from May 1st to April 1st and will change every May 1st billing. Sharlyn Thompson made the motion to approve the agreement. Ron Knavel seconded. Motion carried 4-0.
3. CDL Classes – Tabled until March
4. KRWA Water Conference – Mayor Crowell suggested we send Gentry to this so that he is prepared to take his water test, the dates are March 28th thru the 30th. Cynthia Carr asked if all 3 days were water classes and suggest he attend only the water classes. Austin Lee made the motion to send Gentry to the conference. Sharlyn Thompson seconded. Motion carried 4-0.
5. Streets – Austin Lee asked about the streets getting done. Mayor Crowell stated the county was in town blading those roads not to long ago. Ron Knavel stated they did not cover all the roads; Mayor Crowell will reach out to the county and get them over here.
6. La Harpe Days – Mayor Crowell shared a request for a donation from the city for La Harpe Days 2023. Ron Knavel made the motion to donate $500.00. Cynthia Carr seconded. Motion carried 4-0.

**UNFINISHED BUSINESS**

1. Water Tower – Council decided to come back to this in the fall and have Viking rebid the job.

**REPORTS OF CITY OFFICERS**

1. Fred Works, City Attorney – Nothing to report
2. Roy Caler, Water Representative – Roy stated he will no more on the water rates at the meeting tomorrow night, February 9th.
3. Joe Stotler, Police Chief – Shared his monthly time cards and report. He stated we had 2 house with no running water, one has been fixed and the other is in progress. Fred reminded the council, if you’re hauling in water, it is theft of services to sewer and they could also be evicted if they don’t have working utilities. Mayor Crowell stated, I would rather help them, if we can, rather than evict them.
4. Penny Miller, Code/Animal Control – Shared her monthly reports. Penny stated she was able to get 2 title searches done and would like to get with Fred on the kennel licenses.
5. Marc Waggoner, Fire Chief- Shared the meeting minutes: The La Harpe Volunteer Fire Department met for the monthly meeting. Present was; Dennis Sidebottom, Josh Sparks, Ronald Splector, Matthew Waggoner, Marc Waggoner Sr., Meghan Sparks, Bill Gay and Pamela Waggoner. Had meeting, prepared scott packs for training on February 12th. Did routine maintenance on fire units and got a list of fire fighters for confined space training on March 25th. Also watched a video on windmill fires and adjourned the meeting. Also working on ideas for new smoke trailer. Marc requested permission to buy a piercing nozzle for $1,000.00 and a vent fan for $2,100.00. Mayor Crowell suggested they prioritize and start with the hoses; she requested that Marc get done with the hose check before next meeting.
6. Maintenance Department –The workorders were shared. Sharlyn Thompson asked Michelle to add a column for Penny’s code work. Michelle stated the only thing on work orders is maintenance work.
7. Michelle Altis, City Clerk – Nothing to report



***Mayor****: Ella Mae Crowell (620) 496-6219*

***City Attorney****: Fred Works*

***City Municipal Judge****: Patty Miklos*

***Police Chief****: Joseph Stotler*

***Fire Chief****: Marc Waggoner*

***Assistant Fire Chief****: Dennis Sidebottom*

***City Clerk****: Michelle Altis*

***Assistant Clerk****: Teresa Driskel*

***City Treasurer****: Audra Riggins*

***Maintenance Staff****: Dereck Ranes, Larry Laird & Gentry Dougherty*

***Code & Animal Control****: Penny Miller*

***City Council Members:***

***Austin Lee (496-2323) Danny Ware Jr. (496-2156)***

***Cynthia Carr (496-7500) Sharlyn Thompson (496-3348)***

***Ron Knavel (496-2508)***

***Laharpe City Hall Hours: Monday-Friday***

902 S. Washington 8:00-12:00 & 1:00-5:00

P.O. Box 10 Ph. (620) 496-2241

Laharpe, KS. 66751 Fax (620) 496-2240  *CHECK OUT OUR WEBSITE; CITYOFLAHARPE.ORG* ** *Follow us on Facebook*

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# World's Best Honey Garlic Pork Chops

## Ingredients

* ½ cup ketchup
* 2 ⅔ tablespoons honey
* 2 tablespoons low-sodium soy sauce
* 2 cloves garlic, crushed
* 6 (4 ounce) (1-inch thick) pork chops

## Directions

1. Preheat grill for medium heat and lightly oil the grate.
2. Whisk ketchup, honey, soy sauce, and garlic together in a bowl to make a glaze.
3. Sear the pork chops on both sides on the preheated grill. Lightly brush glaze onto each side of the chops as they cook; grill until no longer pink in the center, about 7 to 9 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

# Easy Baked Beans Recipe: How to Make It

# The Best Barbecue Baked Beans

## Ingredients

* 1 pound dried red beans
* 3 quarts water
* 1 bay leaf
* 1 ½ pounds boneless pork shoulder, cut into 2-inch cubes (Optional)
* 1 yellow onion, chopped
* 1 cup barbecue sauce
* ½ cup ketchup
* ⅓ cup apple cider vinegar
* ¼ cup packed light brown sugar
* 3 tablespoons molasses
* 2 tablespoons yellow mustard
* 1 teaspoon Worcestershire sauce
* 1 tablespoon smoked paprika
* ⅛ teaspoon cayenne pepper
* 1 teaspoon freshly ground black pepper
* 1 tablespoon kosher salt
* 1 teaspoon garlic powder
* 2 ½ cups reserved bean cooking liquid
* 6 slices thick-cut bacon

## Directions

1. Add dry beans to a bowl, cover with water, and let soak for 8 hours, or overnight.
2. Drain beans and transfer to a large pot filled with 3 quarts of cold, fresh water. Add bay leaf, pork shoulder, and onion. Bring to a simmer over high heat. Reduce heat to medium-low and stir. Skim off foam if desired. Let simmer until beans are just tender, about 1 hour.
3. While beans simmer, combine barbecue sauce, ketchup, vinegar, brown sugar, molasses, mustard, Worcestershire, smoked paprika, cayenne, black pepper, kosher salt, and garlic powder in a bowl with a whisk. Set aside until needed.
4. Preheat the oven to 350 degrees F (175 degrees C).
5. Transfer tender bean mixture to a deep, 15x10-inch baking dish using a spider strainer. Pour in barbecue sauce mixture and 2 ½ cups of the bean cooking liquid. Place bacon slices on top.
6. Bake uncovered in the center of the preheated oven until the liquids have reduced into a thick sauce, 2 to 3 hours.

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# Sweet and Easy Corn on the Cob

## Ingredients

* 2 tablespoons white sugar
* 1 tablespoon lemon juice
* 6 ears corn on the cob, husks and silk removed

## Directions

1. Fill a large pot about 3/4 full of water and bring to a boil. Stir in sugar and lemon juice until sugar is dissolved.
2. Gently place ears of corn into boiling water, cover the pot, turn off the heat, and let corn cook in the hot water until tender, about 10 minutes.



## No-Bake Twinkie Cake

### Ingredients

* 1 box Twinkies
* 4 bananas, peeled and sliced
* 20 ounce can crushed pineapple, drained well
* 3 ounce box INSTANT vanilla pudding
* 2 cups cold milk
* 8 ounce tub whipped topping (COOL WHIP), thawed
* maraschino cherries and chopped nuts, for topping

### Instructions

* Remove Twinkies from the wrappers. You'll use about 7 Twinkies. Slice them in half.
* Place sliced Twinkies in a 9x13-inch pan, cream side up.
* Next, layer sliced bananas on top of Twinkies.
* Spread the crushed pineapples on top of the bananas.
* In a separate bowl, combine instant pudding mix with 2 cups of cold milk.
* Whisk it together until combined and allow it to thicken slightly. It should take 3-5 minutes. It should be thickened but pourable.
* Pour pudding over crushed pineapple. Spread out until evenly coated.
* Next, spread the whipped topping over the pudding layer.
* Sprinkle chopped nuts on top of cake.
* Drain a few maraschino cherries on a paper towel. Then, place a few cherries on top.
* Cover and store cake in the fridge. Let it set for about an hour before serving.

### *Notes*

* *Instead of Twinkies, you can always use sliced pound cake or sponge cake for the bottom layer*