AUGUST NEWSLETTER

## The Name and Nickname of August

August is the second full month of summer, and typically one of the hottest months of the year. Often nicknamed the “dog days” of summer or of August, it is widely assumed that the “dog days” reference is about hot and lazy dogs lying around in the heat and humidity.

Well, many dogs probably do lay around doing as little as possible during those hot days, but actually, naming the days of late July and early August the dog days actually originally referred to the rising of the star system Sirius. Sirius is the brightest star visible from Earth and is part of the constellation Canis Major or the Greater Dog. That is why Sirius is often called the Dog Star.

During this time, the Sun is in the same place as Sirius, which rises and sets with the Sun in the northern hemisphere summer. The Dog Days of Summer lasts from the 20 days before and 20 after the alignment of the Sun and Sirius: July 3 — August 11.

The ancient Greeks believed that the pairing of the Sun and Sirius brought the heat, fevers, and bad moods with it. In ancient Egypt, when Sirius returned to the night sky, it became known as the precursor to the annual flooding of the Nile River, and Sirius was worshipped as the goddess Sopdet.

# August is the Best Month to Go on Vacation or to Just Do Nothing

Even though August is known as the “Dog Days” for its hot and humid weather in most places, August is generally not as hot as July. The weather change makes August the best month to take a vacation: not as hot as July, and not as cool as September.

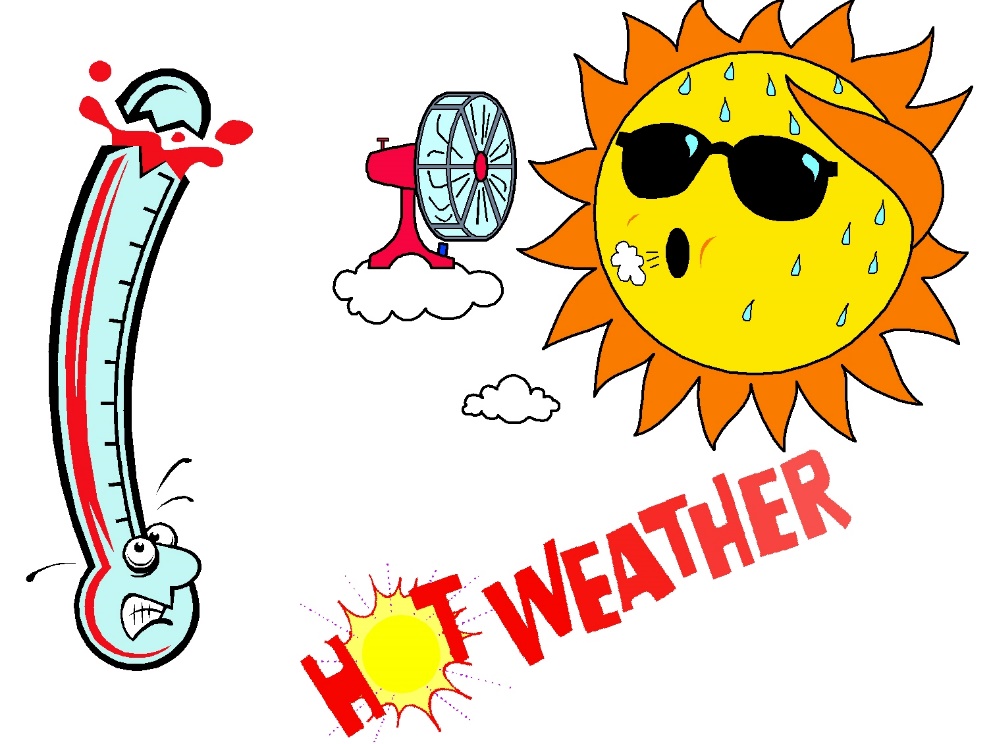
August is a great time to go to the beach, go fishing, take a cruise, get out into nature, visit the U.S. National Parks, and so on. Well, August was a good month to do all of those summer activities, until 2020.

In August 2020, most of the world is still experiencing the ramifications of the COVID-19 virus, and many venues and activities are closed or restricted. So now people are finding alternative ways to enjoy the last of the summer days.

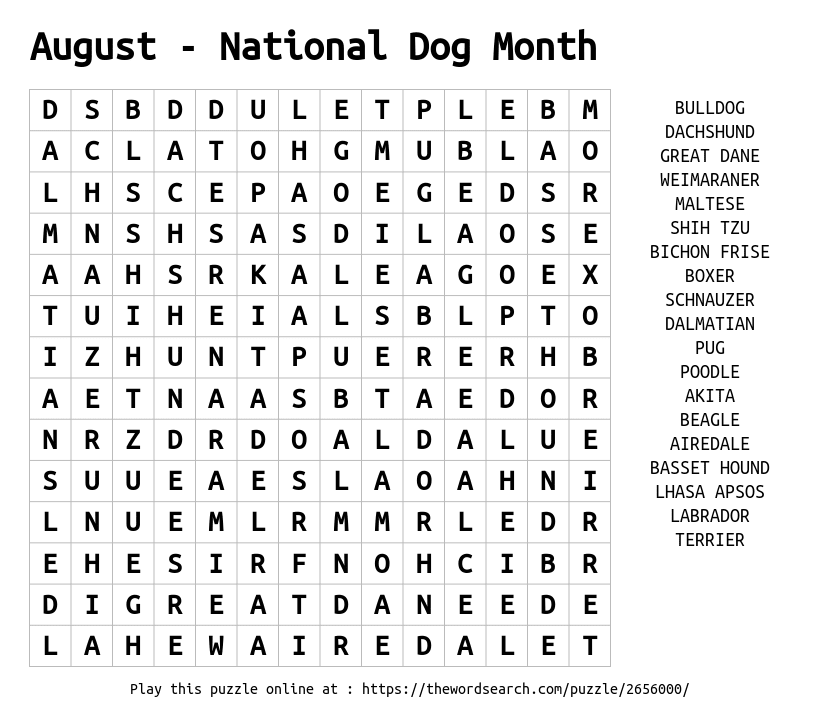


Here are some August fun facts:

1. In the original Roman calendar, August was first called Sextilis, Latin for the sixth month. It was renamed in honour of Rome’s first emperor, Caesar Augustus. Later, January and February were added to the calendar, making August the eighth month.
2. In a standard year, no other month starts on the same day as August. But in a leap year, August begins on the same day as February.
3. The first sandwich was made on August 6, 1762, when the Earl of Sandwich asked for a dish with meat between two pieces of bread. Legend has it that he ordered the meal in the middle of a gambling game and didn’t want to interrupt it.
4. The birth flowers of August are the gladiolus, representing calmness, infatuation and integrity and the poppy, whose red ones. signify peace, while the white and yellow express consolation and wealth and success respectively.
5. In the Caribbean, we start independence celebrations in August because Jamaica and Trinidad and Tobago got theirs in this month, 6th and 31st respectively.
6. Many powerful and popular Jamaicans were born in August including Marcus Garvey, Usain Bolt, Leon Bailey, Beanie Man, Spice, Lisa Hanna and Beres Hammond.
7. Whether it's a standard year or leap year, August always ends on the same day of the week as November.
8. If you were born in August, you reign under one of the two August stars: Leo and Virgo. Leos are considered as very proud people who display great leadership while Virgos are analytical, hardworking, kind, and loyal.
9. August is the only name of a month that features among the top 1,000 men’s names. April and June are in the women’s top 1,000.









The kids will be heading back to school this month, please allow yourself extra time to get out around. The children will be waiting on buses or walking to school and they don’t always pay attention to traffic. Take your time and watch out for the little ones!







La Harpe Days will be sponsoring a cornhole & dart tournament August 26th at city hall from 5:00pm-9:00pm. Anyone is welcome to come play, the cost is $10.00 a person to join, per tournament. Free admission to watch and concessions will be available.



** *Follow us on Facebook for other events – La Harpe Days*



**EFFECTIVE JUNE 26, 2023**

**Past due utility accounts will be handled differently on shut off day. If payment in full, of your past due utility account, is not in office the day before shut off/ disconnection you will be assessed a $50.00 penalty per meter. If you come in to pay on the day of shut off/disconnection, you will be required to pay the $50.00 per meter penalty as well. If you cannot afford to pay the extra penalty, then it will be added to your utility account and you will be required to pay in full the following month. If your utilities are shut off/disconnected due to no payment, they will not be restored until the utility account is paid in full of the past due balance plus any added penalty. If you have questions, contact City Hall (620)496-2241.**

 LOCAL NEWS

* Are you in need of grocery delivery service? Call 620-228-5570 for more information on this new service.
* La Harpe Pride has scheduled a town clean-up day for September 30th. They have volunteers from K-State coming down to help as well as Nelson Quarries. They are also wanting to do some cleaning in the La Harpe Elm Cemetery. If you are able to volunteer your time to help, please call 620-496-2241 or if you know of someone that needs help cleaning their yard, please let us know.

**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!*



**TO ALL CITIZENS IN LA HARPE**

**It is in the city ordinance that you are not to blow your grass in the street. If you happen to get grass in the street, I’m asking you to blow or sweep the grass back into your yard or you will receive a Notice to Appear in Court. That will be an $80.00 court cost and whatever the Judge fines you. Please don’t blow grass in the street when you mow or at any time.**

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

**Sincerely,**

**Animal and Code Officer**

**Dates to remember:**

A group of people sitting around a table

Description automatically generated with low confidenceAugust 9th: Council Meeting at City Hall at 7:00 pm

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Description automatically generated August 21st: 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) August 25th: **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*** *August 24th.*

**CITY COUNCIL NEWS**

**CITIZENS CALL FOR BUSINESS**

1. Ray Maloney inquired about the incentive for tiny homes, wanting to know where the council was on this. Mayor Crowell stated we have added it to our incentive, Penny Miller gave Ray a builder’s packet to review.
2. Sunshine Jones inquired on her variance request. Mayor Crowell stated you are fine as long as pen size has increased.

**UNFINISHED BUSINESS**

1. Animal Ordinance – Fred Works shared an email recommending if the council approved, he would have something ready for the August meeting. He stated, Humboldt’s ordinance reads any kind of animal within the city that is not recognized as a typical house pet is prohibited. Anyone in La Harpe that would not conform to this new rule would be grandfathered in for as long as those animals continuously reside in the city. If they die or their presence in the city is interrupted, the grandfather status is terminated.
2. Fire Ordinance – Ron Knavel disagrees with using bricks and rocks. The council had no problem with bricks and rocks but the size should be taken into consideration. Penny Miller mentions the burn pit in the park is not allowed there because the ordinance states no burning in park other than on provided grills. Mayor Crowell suggested we add an exception to the park.
3. Burn Permit – Michelle Altis suggested she fill out the permit, make a copy of it and tell the individual getting the permit, it will only be approved by the fire chief after his inspection of burning items. At that time, he can get their signature and give them the other copy. The council was good with that.

**NEW BUSINESS**

1. Fire Hydrant – Mayor Crowell stated we had to borrow a hydrant to fix a leak at 14th & Broadway. We are replacing Moran’s hydrant but I would like to keep on of each size in stock, we have a 6” but need a 4” to have. The price of the hydrant is around $3200.00. Danny Ware Jr made the motion to buy 2 hydrants, one for Moran and one for the city. Ron Knavel seconded. Motion carried 5-0.
2. Roads – Austin Lee asked about the ditches, wondering when they were going to get done. Mayor Crowell stated, ditch work will get started when they are done with the roads. Cynthia Carr and Austin Lee were inquiring the last time Broadway, from highway 54 to 5th street was done. Michelle stated, that stretch was done in in September 2017. Austin Lee asked when they were going to fix 3rd street, it is developing a pothole already. Mayor Crowell stated she would look into it.
3. Bids on demo of 402 S. Harrison – Mayor Crowell shared a bid from Ray’s Metal Depot in the amount of $2900.00 for the removal and cleanup of the property. Austin Lee made the motion to approve the bid. Cynthia Carr seconded. Motion carried 5-0.

**REPORTS OF CITY OFFICERS**

1. Fred Works, City Attorney – Absent from meeting.
2. Roy Caler, Water Representative – Nothing to report.
3. Joe Stotler, Police Chief – Absent from meeting but shared his monthly time cards.
4. Penny Miller, Code/Animal Control – Shared her monthly reports. She stated, she would like to leave the kennel license as is for now. Mayor Crowell agreed stating as long as there are no issues and they are registered with the city.
5. Marc Waggoner, Fire Chief- Shared the meeting minutes: Present: Matthew Waggoner, Mehan Sparks, Josh Sparks, Marc Waggoner Sr., Bill Gay, Dennis Sidebottom, Pamela Waggoner, Kiefer Endicott & Ronald Splector. Absent was Gentry Dougherty. La Harpe firefighters started meeting, training Kiefer Endicott on how to operate fire trucks and training will continue on operation of fire trucks and then show Kiefer and Gentry how to operate SCBA bottles. All hydrants have been flushed. Danny Ware Jr asked about the hydrant at the park and Marc stated he has been working on it.
6. Maintenance Department –The workorders and Dereck’s progress report were shared. Mayor Crowell shared 3 bids for tires on the crew truck; Ken Pratt Motors was $483.75; Moran Tire Shop was $474.00 and JD’S Tire was $504.00. Mayor Crowell recommended Ken Pratt Motors because that is the working truck with all the tools and if they need something off of it, it’s right here in town. Danny Ware Jr made the motion to accept Ken Pratt Motors bid. Austin Lee seconded. Motion carried 5-0. Mayor Crowell stated the air compressor we have does not work and recommended getting the Huskey one for $899.00. Danny ware Jr recommended getting one on wheels that can be moved easily. Danny Ware Jr. made the motion to purchase an air compressor not to exceed $600.00. Ron Knavel seconded. Motion carried 5-0. Mayor Crowell stated the county was going to help the city get the blocks to town for our bays at the park. The crew would like 2 concrete pads for the cold patch and top soil and pricing for that would be $1815.00 for 15 yards of concrete making the pads 10” deep. Danny Ware Jr stated 6” would be plenty and reduce the price about $300.00 or so. Mayor Crowell suggested we revisit this after the blocks are in.
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

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### Marinated Cucumber, Onion, and Tomato Salad

**Ingredients**

1 cup water

½ cup distilled white vinegar

¼ cup vegetable oil

¼ cup sugar

1 teaspoon salt, or to taste

1 teaspoon freshly ground black pepper, or to taste

3 cucumbers, peeled and sliced 1/4-inch thick

3 tomatoes, cut into wedges

1 onion, sliced and separated into rings

**Directions**

### Step 1 Gather all ingredients.

### Step 2 Whisk water, vinegar, oil, sugar, salt, and pepper together in a large bowl until smooth.

### Step 3 Add cucumbers, tomatoes, and onion and stir to coat.

### Step 4 Cover bowl with plastic wrap; refrigerate for at least 2 hours.

### Step 5 Enjoy

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# Cherry Chicken Lettuce Wraps Exps153299 Sd143205d01 31 2b Rms 1

# Cherry-Chicken Lettuce Wraps

## Ingredients

* 3/4-pound boneless skinless chicken breasts, cut into 3/4-inch cubes
* 1 teaspoon ground ginger
* 1/4 teaspoon salt
* 1/4 teaspoon pepper
* 2 teaspoons olive oil
* 1-1/2 cups shredded carrots
* 1-1/4 cups coarsely chopped pitted fresh sweet cherries
* 4 green onions, chopped
* 1/3 cup coarsely chopped almonds
* 2 tablespoons rice vinegar
* 2 tablespoons reduced-sodium teriyaki sauce
* 1 tablespoon honey
* 8 Bibb or Boston lettuce leaves

## Directions

* **1.** Sprinkle chicken with ginger, salt and pepper. In a large nonstick skillet, heat oil over medium-high heat. Add chicken; cook and stir 3-5 minutes or until no longer pink.
* **2.** Remove from heat. Stir in carrots, cherries, green onions and almonds. In a small bowl, mix vinegar, teriyaki sauce and honey; stir into chicken mixture. Divide among lettuce leaves; fold lettuce over filling.

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# Zucchini & Sausage Stovetop Casserole

## Ingredients

* 1 pound bulk pork sausage
* 1 tablespoon canola oil
* 3 medium zucchini, thinly sliced
* 1 medium onion, chopped
* 1 can (14-1/2 ounces) stewed tomatoes, cut up
* 1 package (8.8 ounces) ready-to-serve long grain rice
* 1 teaspoon prepared mustard
* 1/2 teaspoon garlic salt
* 1/4 teaspoon pepper
* 1 cup shredded sharp cheddar cheese

## Directions

* **1.** In a large skillet, cook sausage over medium heat 5-7 minutes or until no longer pink, breaking it into crumbles. Drain and remove sausage from pan.
* **2.** In same pan, heat oil over medium heat. Add zucchini and onion; cook and stir 5-7 minutes or until tender. Stir in sausage, tomatoes, rice, mustard, garlic salt and pepper. Bring to a boil. Reduce heat; simmer, covered, 5 minutes to allow flavors to blend.
* **3.** Remove from heat; sprinkle with cheese. Let stand, covered, 5 minutes or until cheese is melted.

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# Chocolate Peanut Butter Dream Bars

## Ingredients

* 1 package (16 ounces) Nutter Butter cookies, divided
* 1/4 cup butter, melted
* 1 package (3.90 ounces) instant chocolate pudding mix
* 1-1/2 cups 2% milk
* 4 ounces cream cheese, softened
* 1/2 cup confectioners' sugar
* 1/3 cup crunchy peanut butter
* 1 carton (8 ounces) frozen whipped topping, thawed
* 1/4 cup milk chocolate chips
* 1/4 cup peanut butter chips

## Directions

* **1.** Preheat oven to 350°. In a large bowl, finely crush 24 of the cookies; stir in melted butter. Press onto the bottom of an ungreased 9-in. square baking pan. Bake until lightly browned, about 10 minutes. Cool completely.
* **2.** In a small bowl, whisk pudding mix and milk until smooth; spread over cooled crust. In another small bowl, beat cream cheese, powdered sugar and peanut butter. Fold in 1 cup whipped topping. Spoon cream cheese mixture over pudding; gently spread to cover pudding. Spread remaining whipped topping over cream cheese layer. Cover and refrigerate for at least 2 hours.
* **3.** Coarsely crush remaining 8 cookies. Sprinkle crushed cookies and chips over whipped topping before serving.