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Alpha & Omega Corn Maze



Hay rides, corn mazes, barrel train rides are just some of the activities offered at Alpha & Omega Corn Maze.

The family friendly farm is located in the heart of the Yadkin Valley less than 20 minutes away from Boonville!

This unique farm experience has been open to the public

There is nothing like the smell of pumpkin wafting through the house on a crisp fall day. With fall upon us, we have the perfect Pumpkin Snickerdoodle Cookie recipe that uses local Daniel Boone Flour from the

since 2013 and has recently open their doors for the 2016 season.

Explore this 20-acre agritourism complex, featuring maze trails, hayrides, horse drawn wagon rides, and many more engaging activities.

Van & Jennifer Hemric along with partners Jason & Lori Walker began operating the agritainment complex in

2013, entertaining customers that first fall with meager beginnings. What started with a field of corn and a tent filled with pumpkins has evolved to what it is today.

For more information about scheduling your day trip, visit www.yadkinvalleycornmaze.com or call 336-466-5402.

Fall Recipe

Boonville Flour and Feed Mill to bring fall aromas into your house! For this recipe you will need,

- 3 1/4 cups Daniel Boone Self-rising Flour
- 3 1/2 tsp cornstarch
- 1 tsp cream of tartar

- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 + 1/8 tsp salt
- 3/4 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg

Fall Recipe Continued



- 1/4 tsp ground allspice
- 1 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 cup unsalted butter, softened
- 1 large egg yolk
- 3/4 cup canned pumpkin puree
- 1 1/2 tsp vanilla extract

In a mixing bowl whisk together flour, cornstarch, cream of tartar, baking soda, baking powder, salt, cinnamon, ginger, nutmeg and allspice for 20 seconds, set aside.

In the bowl of an electric stand mixer cream together butter, granulated sugar and brown sugar to combine ingredients. Mix in egg yolk, then mix in pumpkin and vanilla extract. With mixer set on low speed, slowly add in dry ingredients then mix until combined. Divide dough in half and place each half in a bowl, cover with

plastic wrap and chill 45 minutes to 1 hour (dough should be slightly sticky so the cinnamon sugar will stick when rolling but they should be manageable to roll in the palms of your hands). Preheat oven to 350 degrees during last 10 minutes of refrigeration.

In a small bowl, whisk together 1/4 cup granulated sugar with 1 1/2 tsp cinnamon. Scoop dough out 2 even tablespoons at a time and shape into a ball, roll dough ball in cinnamon sugar mixture to evenly coat then transfer to parchment paper lined baking sheets spacing cookies 2-inches apart. Bake in preheated oven 12 - 14 minutes (they should look just slightly under-baked as they'll cook slightly once removed from oven). Cool on baking sheet about 5 minutes then transfer to a wire rack to cool completely then eat!

Recipe source: Cooking Classy

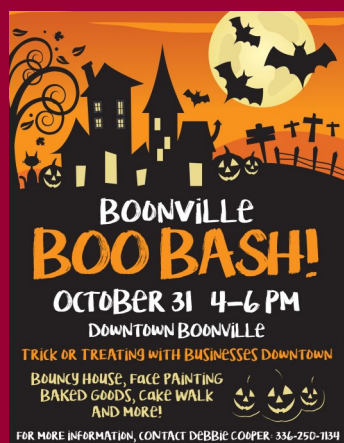
Boonville Boo Bash

Join your friends in Downtown Boonville on Monday, October 31, 2016 (Halloween), from 4:00 p.m. - 6:00 p.m. for our first Boonville Boo Bash.

Sponsored by the Boonville Business and Downtown Development Association, Inc. (BBDDA), the Boo Bash will be a fun, safe, family-oriented event with trick or treating for the children at the downtown businesses. Green balloons

will indicate if a business is participating. In addition to trick or treating, there will be games, face painting, a bouncy house, a cake walk, and more in the Town square!

Proceeds from the event will benefit the BBDDA, a 501(c)(3) organization, and be reinvested back into the community. For more information please call Debbie Cooper on: 336-250-7134



Government Corner

A letter from your Public Works Director

Dear Boonville Residents,

I would like to give everyone an update on the water and sewer upgrades occurring in Boonville. The Hurt Creek outfall line has been awarded to Portland Utilities Construction Company of Tennessee. We anticipate this portion of the upgrades will begin within the next month.

Our Wastewater Treatment Plant all though the bids received for the Wastewater treatment plant upgrades came in over budget, we will proceed with the upgrades. Our Wastewater Treatment Plant has not had any upgrades since the late 1980's.

The water project has been divided into two projects. Part one of the project will be looping the water line. Along with the water line looping, we plan to add a new well site. Part two of the project will be the rehabilitation of our three cur-

rent wells along with the rest of the development of the new well. Stay tuned for future updates.

Jeff Jones

Public Works Director

Cornhole Tournament

The BBDDA has partnered with the Parks and Recreation Advisory Committee to sponsor a cornhole tournament on Saturday, October 8, 2016.

The tournament will be held on the Boonville Elementary School grounds from noon until 6:00 p.m. Preregister at Town Hall for \$25 per team (two individuals per team) or register the day of for \$35.

This event is for children and adults 16 years and older. The event will begin at noon with registration until 12:30 p.m.

We will abide by the official rules of the American Cornhole Association. The form and waiver must be signed and returned to Town Hall by noon on Friday, October 7, 2016 to qualify for the preregistration fee.

The bracket-style tournament will be played with either a single or double elimination dependent on the number of registrations. First and second place prizes will be awarded to the top teams. Come out and enjoy this upbeat event with music from a local DJ and delicious food from Papa John's.

All proceeds will benefit future Parks and Recreation projects in Boonville!

For more information, call Sarah at Town Hall (336) 367-7941.

**Register at
Town Hall
today!**

Upcoming Events

October

- 10/6 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 10/6 Preschool Story Time at Boonville Community Public Library
- 10/8 Broom Lace Crocheting at Boonville Community Public Library 10:00-Noon
- 10/8 Cornhole Tournament at Boonville Elementary School Noon to 6:00 P.M.
- 10/13 Preschool Story Time at Boonville Community Public Library
- 10/13 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 10/15 Broom Lace Crocheting at Boonville Community Public Library 10:00-Noon
- 10/17 Boonville Hot Rods & Food Trucks 5:30-8:00 P.M.
- 10/19 Preschool Story Time at Boonville Community Public Library
- 10/20 Doll making workshop at Boonville Community Public Library 6:00-8:00 P.M.
- 10/20 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 10/22 Broom Lace Crocheting at Boonville Community Public Library 10:00-Noon
- 10/26 Preschool Story Time at Boonville Community Public Library
- 10/27 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm

- 10/29 Broom Lace Crocheting at Boonville Community Public Library 10-12:00 A.M

- 10/31 Boonville Boo Bash 4:00-6:00 P.M.

November

- 11/3 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 11/3-5 Holiday Open House at Boonville Flower & Decor
- 11/10 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 11/10-12 Holiday Open House at Boonville Flower & Décor
- 11/12 Cookie tasting contest at Boonville Community Public Library 11:00-1:00 P.M.>
- 11/17 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 11/24 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm

December

- 12/1 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 12/3 Small Town Christmas
- 12/8 Farm to Table at Sanders Ridge Winery, Restaurant, & Farm
- 12/15 Farm to Table at Sanders Ridge



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The Town of Boonville is committed to striving for the highest level of public service while preserving, protecting, and enhancing the quality of life in the community.