



CITY OF BIGGS NEWSLETTER

November 2013

VOLUME 2013, ISSUE 3

From the Mayor's Desk

As stated in a prior newsletter we are required to procure additional "GREEN" energy do to state "RPS" (Renewable Portfolio Standard) mandates. We have procured "REC's" (Renewable Energy Credit's) for 2013, reporting period (2011 – 2013) and 2014, reporting period (2014 – 2016). These purchases have been accomplished without impacting our electric rates. Should you require additional information regarding this or other issues please contact our City Administrator Mark Sorensen at 868-0100.

Increased fall street sweeping has begun this to prevent storm drains from clogging. To assist Public Work personnel please move your vehicles (if possible) from the street to allow sweeping and access to storm drains.

I continue to invite you to attend YOUR City Council Meetings held the second Tuesday of each month at 6:30 p.m., looking forward to seeing you!

If you have any concerns or questions I am available at 530-518-9471.

Roger Frith – Mayor City of Biggs

YOUR COUNCIL:

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Community Christmas Tree Lighting

Mark your calendars! The annual Community Christmas Tree Lighting will be held on November 30, 2013 at 6 p.m. Come enjoy some hot cocoa, cookies, a live nativity scene and holiday cheer! Organizations are welcome to supply and decorate a Christmas tree. Vendors/booths are welcome! For more information please call Mary at 868-1289.



Biggs Library



The Biggs library will now be open on Saturdays starting November 2nd! To celebrate, there will be a book sale on November 2nd in the library basement from 10 – 2 p.m. with a big selection of books, priced to sale from \$.25 - \$.50!

"There are many little ways to enlarge your child's world. Love of books is best of all." – Jacqueline Kennedy.

Biggs Business Spotlight

Swanson Timber Company is located in the old Biggs Public works yard at 2984 Seventh St. The business sells wood tree stakes for orchards, Redwood fencing, decking, and planter box material as well as pressure treated lumber and other wood products. If you stop by and Chris isn't there please give him a call at 868-1302.



Visit www.swansontimber.com for more information.

BHS Upcoming Events

The boys in girls that participate in high school sports work hard to play hard. They could really benefit from the support of the community! Below are the scheduled Biggs High School volleyball and football games for November.

Volleyball	Game Time: 5:30/7:00	Football	Game time: 5:30/7:00
11/5	Biggs at Williams	11/1	Maxwell at Biggs
11/7	Maxwell at Biggs	11/8	Biggs at Los Molinos
		11/15	1 st Round Playoffs
		11/22	2 nd Round Playoffs
		11/27	Championship

Basketball is scheduled to begin the first week in November starting with the Boys/Girls basketball marathon in Live Oak at 3 p.m.! Below is the basketball schedule for November.

Boys	Game Time: 5:30/7:00	Girls	Game time: 5:30/7:00
11/4-11/6	Biggs at Pierce (Tournament)	11/5-11/7	Biggs (McLaughlin Invitational)
11/7	Biggs at Durham	11/12-11/14	Biggs at Shasta (Tournament)
11/12-11/14	Biggs at Westwood (Tournament)	11/19-11/21	Biggs at Orland (Tournament)
11/19-11/21	Biggs (Wolverine Challenge)		

Hope to see you at the games cheering on the wolverines AND lady wolverines!

Visit www.biggs.org/bhs/ for more information.

Biggs Women's Club



The Biggs Women's Club (BWC) meets the 2nd Wednesday of each month at the Buckshot Grill. The next meeting will be November 13th and will begin at 11:30 a.m. This meeting will feature a guest speaker providing information about the Affordable Care Act. Call 868-1289 for more information.

Biggs Community Action Volunteers

Biggs Community Action Volunteers (BCAV) meets the 3rd Tuesday of the month at 6:30 p.m. in the basement of the Biggs Library. BCAV activities include the National Night Out, 14 mile Yard Sale, Biggs Fall Clean Up, year round cleanup downtown as needed and the Christmas Tree Lighting and Program. The newest project is movies for the community. If you would like to be a BCAV volunteer please contact Mary at 868-1289.



Biggs Lions Club



The Biggs Lions Club meets every 1st and 3rd Wednesday at 5:30 p.m. at the Biggs Methodist Church, Getty Hall. If you are interested in joining the Lion's Club contact Sally Duarte at 868-1630.

Did you know?

- Rice is the staple food for 50% of the world's population.
- The oldest known vegetable is the pea.
- Lemons contain more sugar than strawberries.
- Macadamia nuts are toxic to dogs.
- Porsche also builds tractors.
- A duck can't walk without bobbing its head.
- The heaviest turkey ever raised was 86 pounds, about the size of a large dog.



Recipe of the Month: Pumpkin Bread



- | | |
|---|--|
| <input type="checkbox"/> 3 1/2 cups all-purpose flour | <input type="checkbox"/> 3 cups white sugar |
| <input type="checkbox"/> 2 teaspoons baking soda | <input type="checkbox"/> 1 cup canola oil |
| <input type="checkbox"/> 2 teaspoons salt | <input type="checkbox"/> 4 eggs, beaten |
| <input type="checkbox"/> 1 teaspoon baking powder | <input type="checkbox"/> 2 cups solid pack pumpkin puree |
| <input type="checkbox"/> 1 teaspoon ground nutmeg | <input type="checkbox"/> 2/3 cup water |
| <input type="checkbox"/> 1 teaspoon ground allspice | |
| <input type="checkbox"/> 1 teaspoon ground cinnamon | |
| <input type="checkbox"/> 1/2 teaspoon ground cloves | |

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease two loaf pans.
- In a medium mixing bowl, combine flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon and cloves.
- In a large bowl with an electric mixer, blend sugar, oil and eggs. Stir in pumpkin. Slowly blend the flour mixture into pumpkin mixture. While blending the mixture add water incrementally. Pour the batter into two prepared loaf pans.
- Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes or when an inserted toothpick comes out clean. Let cool for 10 minutes before removing from the pans.