



NEWSLETTER

January - February 2023 Issue




UPCOMING EVENTS/HOLIDAYS

Monday, January 2nd-New Years Day (Observed)



Sunday, February 12th– Super Bowl

Tuesday, February 14th– Valentine’s Day 

EVENTS NEAR YOU

January 1st - Big Flat’s New Year’s Day Race

January 8th - Chamberlain Farmer’s Market

January 25th– “Anastasia” @ Clemen’s Center Parkway

SNOW REMOVAL

Reminder:

- All snow removal updates will be sent via email.
- Due to the limited space in our lot, we will be using haul away services this year.
- It is imperative that you remain on top of these updates.
- During the snow removal process, we will be requesting all vehicles be moved from our lot to the Elmira College Parking Lot located off of Columbia Street.
- Once the snow team has completed the clearing of our lot, a second email will go out. At that time all vehicles may be moved back on site.



Ingredients:

- 30 Double-Stuffed Oreo cookies, divided use
- 24 ounce package vanilla candy coating (like Candiquik or almond bark), divided use
- 1 ½ cups semi-sweet chocolate chips
- festive sprinkles

Directions:

Twenty four (24) of the Oreo cookies will be kept whole. The other six (6) Oreo cookies need to be lightly crushed.

Line a 9 x 13 baking sheet with aluminum foil then spray it with nonstick cooking spray.

Melt half the vanilla candy coating first by placing in a microwave-safe bowl and microwaving on high for about 45 seconds. Stir well until smooth. You may need to continue microwaving in 15 second intervals until melted.

Once melted, pour a thin layer of the melted candy coating onto prepared baking sheet and spread it out.

Top with a single layer of 24 Oreo cookies.

Melt the remaining candy coating. Cover Oreos with remaining melted white chocolate and spread out evenly.

Melt the semi-sweet chocolate chips just like the candy coating, and drizzle on top. Take a butter knife, and swirl it into a design.

Sprinkle the top with the remaining six crushed Oreo cookies and sprinkles, then refrigerate for 30 minutes - 1 hour.

When fully cooled and hardened, break apart into chunks. Then eat! Keep Oreo bark stored in the refrigerator for up to one week.