

Important Dates to Remember!	Town of Millville 36404 Club House Rd Millville, DE 19967	First class Postage
12/5 3rd Annual Holiday Market 12/14 Board of Adjustment Hearing 12/24 Christmas Holiday 12/25 Christmas Holiday 01/01 New Year's Holiday 05/02 Tax bills mailed 05/03 Business & Rental License Renewals mailed 06/01 Gross Rental Tax payments due. 06/01 Business License & Rental License Renewals due. 07/31 Tax Bills Due		

What is Call-Em-All?
Call-Em-All is a service the Town of Millville is using that provides on-demand automated voice broadcasting. Many of you have received messages regarding storms, special events, payment reminders, and other timely announcements.
 Many industries including schools, temporary staffing agencies, and more use Call-Em-All to contact their members and employees. If you are not on our Call-Em-All list, and would like to be, please contact Matt in the office.

Famous Delawareans Who've Made a Difference!



Louis L. Redding, lawyer & civil rights activist, was born October 25, 1901, in Alexandria, Virginia, but, as a child, moved to Wilmington, DE. Redding, the first African American to be admitted to the Delaware bar, became the first African American lawyer in Delaware in 1929, and was part of the NAACP legal team that challenged school segregation in the 1954 *Brown v. Board of Education* case in front of the U.S. Supreme Court.
 Redding died on September 28, 1998, at the age of 96. After his death in 1998, the University of Delaware established the Louis L. Redding Chair for the Study of Law and Public Policy. A residence hall (opened in 2013) at the University of Delaware's Newark Campus was named after him.

LAUGH FILES

*What happened when the snowwoman got angry at the snowman?
 She gave him the cold shoulder.*

Haha!

F If you rent your property, you need a Town Rental License.
Y If you do business in town, you need a Town Business License.
I If you are planning to build or renovate, you need a building permit.
 Clean up after your dog during walks.
 If you have an EMERGENCY dial 911!

“MONEY SAVING TIPS FOR THIS WINTER SEASON”

- *Don't sit in drafts, move your furniture to inside walls for added comfort;
- *Traditional fireplaces are an energy losers! Make absolutely sure the damper is closed when not in use;
- *Turn off kitchen and bath-ventilating fans when done - these fans can blow out a house-full of heated air if left on;
- *Shorten showers - reducing time by a few minutes can save hundreds of gallons of hot water per month.

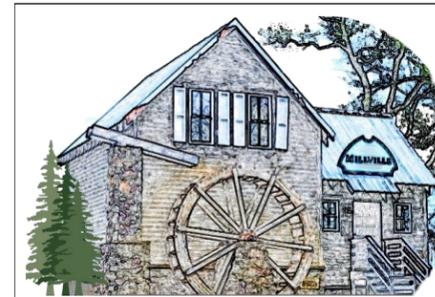
*For more tips <http://www.energysavers.gov>

SR26/Atlantic Avenue Web Site:
 Delaware's Department of Transportation (DelDOT) has a web page for articles and posts related to the Route 26 expansion. The page can be found at <http://blogs.deldot.gov/category/route-26/>

NEW IMPACT FEES TO HELP FUND THE MVFC

The Town has enacted an amendment to its fee schedule which directly affects any new residential or commercial building construction. The town will apply a \$500 impact fee which will go toward a new Town-sponsored grant for the Millville Volunteer Fire Company (MVFC), funding for fire/ambulance grants. These funds may be used for the replacement of outdated capital items that are used in the organization's daily operations or to purchase capital items which enhance operations. The funds shall not be used for salary expenses, including budgeted base salaries, overtime and bonuses. The Fire Co. must provide proof of what they intend to use the money for and pay the cost up front as the Town will reimburse them. In the event the applicant does not comply with the terms of the grant, the organization would need to repay the grant, plus a 5% penalty.

“Believe you can and you're halfway there.”
 — President Theodore Roosevelt



The Mill Wheel

<http://www.millville.delaware.gov>

Newsletter Date Dec. 3, 2015

Town Council

Town Mayor
Gerald W. Hocker Jr.

Deputy Mayor
Robert Gordon

Treasurer
Harry Kent

Secretary
Steve Maneri

Council Member
Susan Brewer

Town Administration

Town Manager
Debbie Botchie

Executive Assistant
Matt Amerling

Finance Administrator
Lisa Wynn

Accounting Clerk
Anna Scarola

Code & Building Administrator
Eric Evans

Volunteer Chair
Linda Kent

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 Millville, DE 19967
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 millville@mchsi.com

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Office Hours:
 M - F 9:00 am—4:00 pm

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Town Council Meetings:
 2nd Tues @ 7 pm

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Workshops: 4th Tues @ 7pm

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COMING ATTRACTIONS!
 BY MATT AMERLING, EXECUTIVE ASSISTANT

There are big things coming our way in Millville! First off, the Town has hired the Delaware State Police (DSP) to patrol the Town twelve (12) hours per week to perform business and neighborhood checks. We have found by their reports that the Town, so far, has been crime-free!

Also, the Town is currently in the bidding process to have a two-story complex added to the rear of Town Hall. The new municipal building will house a mini-DSP troop on the second floor. The ground floor will house garage bays and two secure interview rooms for the DSP. The site will also be where State troopers can set up a headquarters in case of emergencies. Having the DSP located in our Town should alleviate the need for a full-time police department at present. This translates to no tax increase to business owners or property owners based on policing costs.

Above the garage will be a space for the State Police, including a kitchen, bathroom, male and female bunk rooms, and a training room – the only training facility for police in the state. Bids for construction on the municipal building were completed on November 19. Designs for the building have been drawn up and the beginning of breaking ground will be soon. We at the Town are looking forward to having this project completed as it will be more beneficial to the State Police and will provide the Town with a more persistent police presence.

The Town has also acquired 4.91 acres of land along Dukes Drive (pictured below), which will be turned into Millville's first park, which will include a nautical-themed playground, a community garden, a pavilion, a community center building, and an exercise trail. The great news about all of this is it has been made possible by good financial planning of your Mayor and Council and staff. The Town will be able to pay cash for these projects and will remain in good financial shape.



RESOLUTION / ORDINANCE REVIEW

Resolution 15-01. A Resolution Authorizing the Town Manager to Serve on the Coastal Towns Museum Committee. Adopted 05/13/2014

Resolution 15-02. A Resolution to Hire New Financial Administrator. Adopted 08/12/2014

Resolution 15-03. A Resolution Establishing a Fee Schedule for Fiscal Year 2016. Adopted 04/14/2015

Resolution 16-01. A Resolution to Amend Resolution 15-03, Fee Schedule for Fiscal Year 2016, as amended, entitled “Residential and Commercial Building Construction Impact Fee: \$500.00. Adopted 06/09/2015

Ordinance 15-01. Amendment to Municipal Code to repeal Chapter 155, Article VI, § 155-15 and Article XII, § 155-72; to adopt a new Chapter 155, Article VI, § 155-15; to adopt Flood Hazard Maps, to designate a Floodplain Administrator, to adopt administrative procedures, and to adopt criteria for development in Flood Hazard Areas, and for other purposes; to provide for applicability; repealer, and an effective date. Adopted 02/10/2015

Ordinance 15-02. Amendment to the Municipal Code of the Town of Millville, DE Chapter 155 at: Article VIII “Nonconforming Lots, Uses, Structures and Premises,” § 155-37. Adopted 03/10/2015

Ordinance 16-01. Amendment to the Town of Millville Code at Chapter 155 relating to Zoning, Article V § 155-8; Article VI § 155-9, 155-10, 155-13, 155-14; Article VII § 155-28; Article X § 155-49; and Article XIV. Adopted 08/11/2015

Ordinance 16-02. Ordinance Regulating the Possession of Firearms, Ammunition, Components of Firearms, and Explosives in Municipal Buildings and Police Stations in the Town of Millville. Adopted 11/10/2015

NOTE: The above ordinances and/or resolutions are available for review at the Town Hall, Monday through Friday, from 9:00 a.m. to 4:00 p.m.

Town Population (Full-Time Residents)
 544
 (from 2010 census)

MUNICIPAL FUNDS 101 BY DEBBIE BOTCHIE

During the course of my employment with the Town, I've had the opportunity to speak with many residents and property owners regarding the revenues and expenditures of the Town, as well as the difference between "unrestricted" funds and "restricted" funds. However, it is unfortunate that not all residents or property owners have the available time to meet with me during the day, and the Town Hall is not open on the weekends. Hopefully, this information will be helpful to you in understanding municipal finance.

When we speak of "general" revenue, these are in fact "unrestricted" funds, meaning the municipality can use these funds for the daily operations of the Town. General revenue is generated by the collection of real estate property taxes, building permits, review fees, licenses, plan reviews, unrestricted interest income and gross rental receipts. "Restricted" funds are monies received upon the transfer of real property within the Town which are called realty transfer tax funds. The buyer/seller is charged a 3% real estate transfer tax (RTT), which is divided equally between the State of Delaware @ 1.5% and the Town or County at 1.5%. According to Title 22 Municipalities, Chapter 16 of the State of Delaware code, realty transfer tax shall be segregated from the municipality's general fund and the funds, and all interest thereon, shall be expended solely for the capital and operating costs of public safety services, economic development programs, public works services, capital projects and improvements, infrastructure projects and improvements and debt reduction.

The Town utilizes the restricted funds the following ways:

1. Public safety services - The Town contracts with the Delaware State Police (DSP) to patrol our businesses and communities for 12 hours per week; patrols on holiday weekends; works at all Town events. On a quarterly basis, the Town adds 10% of the received RTT revenue to the Police Fund which pays for the patrols. The Town has been very fortunate the past 3 years as the Sussex County Council gives each Town that outsources police services, a grant in the amount of \$12,500, which helps defray the costs of these services.
2. Economic development programs - On a quarterly basis, the Town adds 5% of the received RTT received to the Economic Development Fund. These funds are expended on the Farmer's Market, Pumpkin Festival, Holiday Market, and will be used to help develop the Town's

first park/playground. Once the SR 26 project is complete, we plan to install Christmas lights on the electric poles along Atlantic Ave.

3. Public works services - The Town does not own any roads; therefore, we have no public works department. However, once the park/playground in underway, we will utilize these funds to outsource the maintenance of the property.
4. Capital projects and improvements - The Town used restricted funds to build the Town Hall, addition, and will be used for the new expansion. The first floor will have 3 garage bays, a wash bay, and 2 secure interview rooms for use by the DSP, restroom and storage for the Town. The second floor is designed for a training facility, bunk rooms and kitchenette for the DSP. This facility for the DSP is the first of its kind. The DSP have to use other municipal police departments for their own training. The Town also used restricted funds to purchase 4.91 acres of land for the park/playground, and will be able to use these funds on the development of the land.
5. Infrastructure projects and improvements - N/A
6. Debt reduction - The Town does not have any debt.

As long as the Town continues to grow as projected, the "unrestricted" and "restricted" funds will continue to grow, and the future Town Councils for Millville should have plenty of reserves for when the building of new homes and businesses slow down and/or cease.

To my surprise, I've actually been asked "why does the Town have so much money". The answer is very simple. We don't have a police department or a public works department. These 2 departments alone can break the Town's coffers as we've seen happen with many municipalities. Taxes and fees continue to increase within those municipalities to cover the costs of these departments. I believe the path the Council has chosen to continue our relationship with the DSP, and to not take over any roads, will keep the Town financially solvent. To take over roads in our developments would be financial suicide. Instead of homeowners paying their HOA fee, they would instead have a substantial property tax increase to sustain the public works department. One could argue "why do I have to pay a higher property tax to pay for the roads to be maintained in the developments when I live on a State road which the State maintains." Good point! The Town Council and Town Administration is very conservative when it comes to spending.

We pride ourselves in the fact we have stayed within our fiscal year budgets for the past 10 years, and have been very fortunate that we can put your monies back into the community where it belongs, without any debt!

Debbie's Appetizer Spinach Balls

Ingredients:

- . 2 10-ounce pkgs. frozen chopped spinach
- . 3 cups of stuffing mix (I prefer Herb Stove Top Stuffing)
- . 1 finely chopped large onion
- . 6 eggs, well beaten
- . 3/4 cup of melted margarine
- . 1/2 cup of parmesan cheese
- . 1 tsp. of pepper
- . 1 1/2 tsps. of garlic salt
- . 1/2 tsp. of thyme



Directions:

Cook spinach, remove all of the excess moisture, and add the remaining ingredients. Mix well. Place in the refrigerator before shaping.

Shape into 3/4-inch balls.

Bake at 325°F degrees for 15 to 20 minutes. You can also freeze them on a cookie sheet; place in freezer bags and cook later!

MATT'S Peanut Butter Blossoms

Ingredients:

- . 1/2 cup granulated sugar
- . 1/2 cup packed brown sugar
- . 1/2 cup creamy peanut butter
- . 1/2 cup butter or margarine, softened
- . 1 egg
- . 1 1/2 cups all-purpose flour
- . 3/4 teaspoon baking soda
- . 1/2 teaspoon baking powder
- . Additional granulated sugar
- . About 36 Hershey's Kisses milk chocolates, unwrapped



Directions:

Heat oven to 375°F. In large bowl, beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.

Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about two inches apart.

Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate Kiss candy in center of each cookie. Remove from cookie sheets to cooling rack.



Lisa's Pizelle

Ingredients:

- . 6 eggs
- . 3 1/2 cups of flour
- . 1 1/2 cups of sugar
- . 4 tsps. of baking powder
- . 1 cup of butter
- . 2 tbsps. of vanilla or anise
- . 1 Pizelle Iron



Directions:

Beat eggs until smooth, adding sugar gradually. Add cooled melted butter and vanilla (or anise). Sift flour and baking powder, and add to egg mixture.

Dough will be sticky enough to be dropped by spoon. Heat the pizelle iron. Drop about 1 heaping teaspoon on hot iron, wait approximately 40 seconds.

Holiday Tips

- . Have a holiday spending plan & stick to it;
- . Remember to count the extras: holiday cards, postage, decorating costs, office and party expenses;
- . Make a list of the gifts you need to give;
- . Make some of your gifts at home;
- . Give love coupons instead of gifts;
- . Keep track of what you spend;
- . Avoid impulse purchases;
- . Leave your credit cards at home;
- . Check the "fine print" before purchasing gift cards;
- . Donate to a charity in recipient's name;
- . Recycle gift wrapping when possible.

Eric's Sweet & Savory Beef Meatballs

Ingredients:

- . 1 lb ground beef
- . 1/4 cup of dry bread crumbs
- . 1 egg, slightly beaten
- . 1/4 cup of chopped onion
- . 1 small clove of garlic, minced
- . 1 can of mushroom soup
- . 1/2 cup of drained chopped canned tomatoes
- . 2 tbsps. of brown sugar
- . 2 tbsps. of soy sauce
- . Dash of pepper
- . Cooked rice



Mix beef, crumbs, onion, egg and garlic, and shape into balls.

Brown meatballs in oil, pour off the fat.

Add remaining ingredients, cover, and cook over low heat for 20 minutes. Serve over rice when finished.

Anna's Strufoli Italian Honey Balls

Ingredients:

- . 2 1/2 cups flour
- . 4 eggs
- . 1 egg yolk
- . 1/4 cup shortening
- . 1/2 Tablespoons sugar
- . 1 Tablespoon baking powder
- . Dash of salt
- . 1/2 teaspoon lemon zest
- . 2 Cups vegetable oil for frying
- . 1 1/2 cups honey
- . 1 teaspoon orange zest
- . Colored non-pareils



Place flour on board. Making a well in the center. Place eggs, egg yolk, shortening, sugar, salt and lemon peel into the well. Mix well, working the dough with your hands.

Shape into very small balls the size of marbles. Let the dough balls rest about 15—20 minutes, covered with damp paper towels while you heat the oil in a deep stock pot. Drop the balls a few at a time into the hot oil (350°) until golden brown. They'll float, just turn them around a bit for even browning.

Melt honey in a saucepan and add orange zest. As soon as the balls are fried take them from the oil directly to the honey pot. Let them float around in there for about 30 seconds. Lift them out of the honey with a slotted spoon, placing them on a serving platter, piling them into a conical shape. Sprinkle with nonpareils while the honey is still hot.