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For an appointment with any City Commissioner or the City Manager, please call 863-984-1375 x 238  
City Commission Meetings are the **3rd Monday** each Month at 7:00 pm



**POLK CITY GOVERNMENT CENTER AND THE LIBRARY WILL BE CLOSED IN OBSERVANCE OF CHRISTMAS DAY ON MONDAY, DECEMBER 26, 2016 AND WILL RESUME NORMAL BUSINESS ON TUESDAY, DECEMBER 27, 2016**

**THE OFFICES AND LIBRARY WILL ALSO BE CLOSED ON MONDAY, JANUARY 2, 2017 IN OBSERVANCE OF NEW YEARS DAY AND WILL RESUME NORMAL BUSINESS HOURS ON TUESDAY, JANUARY 3, 2017.**

### *Recap of November 21, 2016 City Commission Meeting*

1. **PUBLIC HEARING** Ordinance 2016-05 – Charter Amendment Referendum (Redistricting).  
Second and Final Reading - Approved
2. Ordinance 2016-07 – Floodplain Map - Approved
3. Ordinance 2016-08 – Alarm - Approved
4. Proposal for automatic doors at City Hall - Approved

### *Christmas Recipes*

#### **SUGAR COOKIES**



#### **INGREDIENTS**

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened  
3/4 cup butter, softened  
1 cup sugar  
1 tsp vanilla  
2 1/4 cup flour  
1/2 tsp baking soda  
1 package (1 lb) of powdered sugar  
1/3 cup milk  
2 tbsp light corn syrup  
1/4 tsp each red and green food coloring

#### **INSTRUCTIONS**

Beat first 4 ingredients in large bowl with mixer until blended. Add flour and baking soda; mix well. Refrigerate 30 min. Heat oven to 375°F.

Roll dough to 1/8-inch thickness on floured surface. Cut into shapes with 3-inch cutters.

Place on baking sheets sprayed with cooking spray.

Bake 10 min. or until edges are lightly browned. Cool 3 min.; remove to wire racks. Cool completely.

Meanwhile, beat powdered sugar, milk and corn syrup until blended. Spoon 3/4 of the icing into resealable plastic bag; seal bag.

Spoon remaining icing into 2 resealable plastic bags; tint icing in one bag with 1/4 tsp. red food coloring, then tint remaining icing with 1/4 tsp. green food coloring.

Snip small corner from bottom of each bag. Pipe plain icing onto cookies, then pipe red and green icings into stripes on cookies. Swirl with toothpick.

## HOT SPICED CIDER

1 quart cider  
1/4 cup sugar  
1/8 teaspoon salt  
8 short sticks cinnamon  
12 whole cloves  
8 whole allspice

Combine ingredients, heat to boiling, then cool and let stand a few hours for flavors to blend. Just before serving reheat and strain out spices.

## *Polk City Library*

Santa will be visiting the Library on Friday December 16, 2016 from 4:00-6:00 p.m. This event will be held at the Women's Center next door.

## *Other Happenings Around Polk County*

### **THE Wizard of Oz Educational Exhibit at Explorations V**

**Date:** November 16, 2016 – January 14, 2017; M-S, 9:00 am - 5:30 pm

**Venue:** 109 North Kentucky Avenue, Lakeland, 863-687-3869

Please visit [www.visitcentralflorida.org](http://www.visitcentralflorida.org) for more details.

### **Gingerbread Houses with Mrs. Claus**

**Date:** November 27 – December 11, 2016; 2-4 pm

**Venue:** Bok Tower Gardens

Please visit [www.visitcentralflorida.org](http://www.visitcentralflorida.org) for more details.

*Polk City Commission and Staff would like to  
wish each of you a*



*\*\*If you have community activities or news that would be of interest to the Polk City service area, please contact Sheandolen Dunn – [sheandolen.dunn@mypolkcity.org](mailto:sheandolen.dunn@mypolkcity.org) – 863-984-1375, extension 238.*