

LEGAL NOTICE

City of Colesburg

Public Hearing Monday, April 28, 2025

Mayor Tom Forkenbrock called the meeting of the Colesburg City Council to order at 6:00 p.m. Monday, April 28, 2025. On roll were Jared Diers, Jim Diers, Steve Schilling and Roger Waterman. Nick Brown was absent

Mayor Forkenbrock opened the Public Hearing at 6:00pm. There were no visitors in attendance. Jim Diers motioned to close the Public Hearing. Schilling second. Roll Call: Ayes: Jared Diers, Jim Diers, Waterman, Schilling; Nays: 0. Motion carried.

Jared Diers motioned to approve the Proposed 2025/2026 Budget. Waterman second. Roll Call: Ayes: Jim Diers, Waterman, Schilling, Jared Diers; Nays: 0. Motion carried.

Adjourned at 6:05 pm. Jared Diers motioned to adjourn. Waterman second. Roll Call: Ayes: Waterman, Schilling, Jared Diers, Jim Diers; Nays: 0. Motion carried.

Tom Forkenbrock, Mayor

Attest: Julie Wessel, City Clerk



Edgewood Front Porch Night

Join us for another night to enjoy your friends & neighbors whether on foot, bike, or four wheels. Sit on your front porch, front steps, driveway, or front lawn, or go for a walk. Let's see how many we can get involved. Rain date 5/9/25.

5/8/25 4:30-6:30 PM



DAILY FOOD SPECIALS & FULL MENU!
FRIENDLY SMALL TOWN ATMOSPHERE!
103 N. Center St. • Dundee • Closed Monday/Tuesday
OPEN 4 PM WEDNESDAYS **563-924-2185**

WEDNESDAY NIGHTS
AYCE Taco Bar 5-8 p.m. \$9.99
\$2 off any Large Pizza,
\$1 off any Med. Pizza
THURSDAY NIGHTS
AYCE Wings (Dine-In Only)
FRIDAY NIGHTS
Haddock Fish Fry 4-9 p.m.

UPCOMING EVENTS

SAT. MAY 10 Hard Tellin' 8 p.m. - Midnight	SUN. MAY 11 CLOSED Happy Mother's Day	SUN. MAY 18 Casey Klein 1-4 p.m.
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LIVE MUSIC

Cookin' with a Smile

with Christie Rhines Harwood
Similar to 7 layer salad, so you know it's delicious.
Great for family meal or potluck.

Carol's Favorite Cauliflower Salad

3/4 head lettuce, chopped/shredded
1/2-3/4 head cauliflower, in bite size pieces
1/2 onion, chopped or diced
1/4 cup bacon or more (of course)
2 cups mayo
1/4 cup sugar
shredded cheddar cheese

Mix together mayo and sugar, very well, let set for 8 hours, refrigerated. Layer in 9 x 13 pan - lettuce, cauliflower, onion and bacon. Mix with dressing before serving, top with cheese.




Ken's HANDYMAN SERVICES

- Power Washing
- Gutter Cleaning
- Small Home Projects (Inside or Out)
- Doors, Windows, Lighting, Roof & Garage Repair, Drywall & Repair, Caulking

MUCH MORE!
Let's discuss your project today.
References Available

Ken Matthews • Edgewood, Iowa • 563-920-5883



2025 Ed-Co Summer Football

Any Ed-Co athlete entering grades 3-12 is eligible to attend. This camp will cover the fundamentals of football and will be coached by members of the Ed-Co football coaching staff.

When: Sundays in June. 6/1, 6/8, 6/15 and 6/22 6-7:30 PM

Where: High School Practice Field

What:
Learn about the fundamentals of Ed-Co Football from our coaches

1. Proper stretching and warm up
2. Offensive and defensive fundamentals
3. Individual position skill development
4. Basic offensive and defensive playbook and scheme
5. Light contact with bags and padded equipment

Expectations:

- There will be **NO TRANSPORTATION** to or from the field provided
 - Parents are welcome to attend and observe
- All athletes will be in athletic clothing and have supportive athletic shoes/cleats
 - Mouth guard recommended, **not** required
- All athletes will have a signed waiver and money paid by the start of the first practice

Cost:
\$40 Checks made to Ed-Co Schools. The cost includes all 4 dates of the camp. Grab a buddy and get ready to get better!

Return this form signed with payment by the first practice.

Participants attending Ed-Co football camp understand and acknowledge the inherent risks associated with physical activity and agree to hold harmless both the coaching staff and the Edgewood-Colesburg School District for any injuries sustained or property lost during the camp. By registering for the camp, participants and their guardians waive any claims against the coaches and the school district for liability, injury, or property loss incurred during camp activities.

Parent or Legal Guardian _____ Date _____

Contact Coach Hanna for more information.
ahanna@edge-cole.k12.ia.us

Improve Vegetable System Weed Management with Tarping

New resource from ISU Extension and Outreach outlines using tarps in vegetable growing

AMES, Iowa – Managing weeds is one of the greatest challenges for vegetable growers, accounting for significant yield loss each year. While cultivation and herbicide use can combat weed growth, over time, these methods can cause soil erosion issues and human health concerns.

A new resource from Iowa State University Extension and Outreach offers guidance on an excellent weed management alternative: tarping. “Tarping to Improve Weed Management and Reduce Tillage in Vegetable Systems” outlines methods of tarping use and provides information on tarp implementation and installation. “Tarps can provide many of the same functions tillage does, such as killing weeds or decomposing cover crops, making it great for no-till systems. They are a great investment for growers and are relatively inexpensive because they are multifunctional and can be used for multiple years,” she said.

The resource also demonstrates the effectiveness of two tarping processes: occlusion and solarization.

Occlusion aims to kill weeds by blocking access to sunlight with a black and white tarp, which prevents weeds from photosynthesizing. Solarization uses a clear tarp to create a warm environment, killing weeds due to excess heat.

“Spring temperatures in the north central United States are typically not warm enough to terminate weeds via solarization,” he said. “Clear tarp treatments and no-tarp control treatments required cultivation to terminate weeds prior to planting the cash crop, whereas black and white tarps did not.”The four-page publication is available for download through the ISU Extension Store.



TOUGH A TRUCK FUNDRAISER

ALL PROCEEDS GO TO THE NEW PLAYGROUNDS at KINDERWOOD CHILD CARE CENTER

Food Franny's Food Truck

Location 200 N Locust St
Edgewood, IA 52042
United States

Vehicles Fire Trucks, Ambulance, Log Truck, Skid loader, Garbage Truck, Cement Truck, etc...

Time 11am - 3pm

FREE WILL DONATION

SAVE THE DATE
MAY 10 TH

Always Room for Tomatoes by Melinda Myers



Nothing beats the flavor of fresh-from-the-garden tomatoes. Keep them close at hand by growing one or more in containers on your patio, balcony, or front steps.

Any tomato can be grown in a pot, but determinate varieties are shorter and more compact, making them a bit easier to manage in a container. They produce fruit in a relatively short period of time, making them great choices for preserving as well as using fresh. Look for a D or determinate on the plant tag, seed packet or in the catalog description.

Indeterminate tomatoes, often designated with an I, are usually much taller and continue to grow, flower, and produce fruit until frost kills the plant or you pinch out the growing tip. These are usually staked or grown in wire cages to save space, reduce pest problems and make harvesting easier. Many new containers have built-in trellises or creative gardeners craft their own, making it easier and more attractive to grow these bigger plants in pots.

Semi-determinate varieties are in between these two. They are compact like determinates, often trailing but produce fruit throughout the growing season like indeterminate varieties.

You can now find compact varieties often sold as miniature and dwarf plants that grow well in small 4 to 8” pots. They are a great option for those with limited space, gardening on balconies, indoors in a sunny window or just about anywhere. Kitchen Mini tomatoes, Heartbreakers, Red Velvet and Micro Tom Thumb are just a few.

Grow one tomato per container for maximum productivity. Use a 5-gallon or bigger container for large varieties and at least a two to three gallon or similar size pot for smaller varieties. Some research suggests growing tomatoes in a pot that is at least 14 inches but preferably 20 inches wide will yield greater results. Adding flowers and herbs to the container boosts the beauty and diversity of your container garden but will reduce the number of tomatoes produced.

Growing tomatoes in containers also allows you to start the season earlier. Just move the planter inside when the weather is harsh and back outside when the weather is warm and sunny. As the weather turns cold at the end of the growing season, cover the planter or move it into a frost-free location as needed. Some gardeners even move a pot or two inside to finish off the tomato season.

Plant tomatoes in a container with drainage holes and fill it with a quality potting mix. Reduce the time spent watering with a self-watering pot that has a reservoir to hold water and extend the time between watering. Further reduce the need to water by adding an organic, sustainable soil amendment like certified organic Wild Valley Farms' wool pellets (wildvalleyfarms.com) to the potting mix. Made from wool waste, this product reduces watering by up to 25%.

Water thoroughly when the top few inches begin to dry. Mulch the soil with evergreen needles, shredded leaves, or other organic mulch to keep the soil consistently moist and suppress weeds. Consistent soil moisture encourages more flowering and fruiting, while reducing the risk of blossom end rot, cracking, and misshapen fruit.

Harvest tomatoes when fully colored or leave them on the plant a few more days for an even sweeter flavor. You'll enjoy the convenience of harvesting fresh tomatoes right outside your door for use in salads, sauces, and other favorite recipes.

Melinda Myers has written more than 20 gardening books, including the recently released Midwest Gardener's Handbook, 2nd Edition and Small Space Gardening. She hosts The Great Courses “How to Grow Anything” instant video and DVD series and the nationally syndicated Melinda's Garden Moment radio program. Myers is a columnist and contributing editor for Birds & Blooms magazine and was commissioned by Wild Valley Farms for her expertise to write this article. Myers' website is www.MelindaMyers.com.