

# Country Time

“unity” for our “community”



**Welcome Reader**, and welcome to the updated Village Newsletter! It's our goal to communicate with our residents, quarterly, and more frequently, through an electronic newsletter edition. Within this newsletter, you will find Village Events, where to locate updates on Village regulations and codes, information on developing projects, and great recipes shared by your fellow neighbors. We hope you enjoy this edition as we look forward to an evolving newsletter that unites our community. **Happy reading!**

## Current and Up-Coming Events:

The Village would like to host the following events and is seeking volunteers to unite our community and have fun! More details will be available throughout the year as we progress. Please contact the Village Clerk if you are interested in helping with these events or other community task groups, volunteers are needed!

**Village Hall is also Lily Lakes Community Center.** If you need a place to meet come talk to our Clerk.

Feel free to come in and look at our books of ordinances and financials.

If you are hot and just want to come in to cool off, feel free to do so. We are here to serve you!

The Village held its first Easter Egg Hunt Easter weekend. Thank you for all coming out to make it the HUGE success that it was. We look forward to next year and hope to improve the event to make it even bigger.

*Summer Farmer's Market*  
*Fall Pie Contest*

*2024*  
*2024*

*WINTER TREE LIGHTING FEST 2024***Emergency Management:**

Threats both natural and man-made are an every-day concern. The Village has approved and will be installing an Early Warning System, to be placed at the Village Hall. This improvement is anticipated to be complete by the end of 2024.

**New Ordinances for 2024:**

From Appropriations to Zoning Amendments, please check the Village website to keep updated on changing codes. Visit [www.villageoflilylake.org](http://www.villageoflilylake.org) and select the 'Ordinance' tab for full details.

**Regulations to Remember:**

Burn ordinance

Noise ordinance. Be considerate of your neighbors this summer.

Please try to keep your ditch cut. It helps with drainage.

**Developments:**

The gas station at Rt 47 and Rt 64 is moving forward with an expansion of their existing Filling Station. Work has begun. If you have any ques

**● Clerk's Communication:**

The Lily Lake Clerk and Deputy Clerk serve both as Official Clerks and Office Administrators to Lily Lake residents. Everything from Applications to Zoning issues pass through their office. Have a question regarding regulations on a residential lot? Wondering what the County has planned for a neighboring parcel? Curious about what funds the Village or what the expenses are? Please send an email to the Clerk. Better yet, come in and visit to see what goes on in your community. Coffee is on the house!

*Office Hours: Monday-Thursday 9am to 1pm and by appointment*

*Email: [Clerk@villageoflilylake.org](mailto:Clerk@villageoflilylake.org) Phone: 630.365.9677*

**● Stay Connected:**

Looking for an update on other Village news? Visit the Village Website for postings of current public hearings, changes to Village Ordinances, public concerns, and upcoming projects:

[www.villageoflilylake.org](http://www.villageoflilylake.org)

- **Newsletter Ideas:**

Do you have an idea for an event you would like to see the village host? WE WANT TO HEAR FROM YOU!

Reach out to Kelly Diehl or David J. Anderson with your ideas and feedback.

❖ [president@villageoflilylake.org](mailto:president@villageoflilylake.org)

❖ [danderson@villageoflilylake.org](mailto:danderson@villageoflilylake.org)

*Electronic Publication: Please sign up for our newsletter to be delivered electronically. Go to Village website, click on the “CONTACT” tab and leave your information with preferred email. You will be sent an electronic copy of our newsletter with all our current information on what is happening in the Village.*

## *Recipe Corner:*

### **Dave Anderson's Favorite Brownies:**

Trustee David J. Anderson enjoys his baking. "I have never been able to let a good Brownie go to waste." Here, that is exactly what you will find. Mr. Anderson has been a brownie lover ever since his teenage years when his mother introduced him to the world of scratch cooking. "I knew something was missing from the box brownies. Once I made my first from scratch, I knew what was missing." Mr. Anderson's passion for baking began in his family's cozy kitchen, where the rich aroma of melting chocolate and freshly baked goods filled the air. His mother, an avid baker herself, believed in the magic of homemade treats and passed down her knowledge and love for baking to her son.

David's commitment to baking extends beyond mere enjoyment; it's a way for him to connect with others and share a piece of his heart. "There's something incredibly rewarding about seeing people's faces light up when they taste something I've made," he says. "It's a simple pleasure that brings people together, and that's what makes it all worth it."

### **Ingredients:**

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/4 cup dutched cocoa powder
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- Optional: 1/2 cup chopped nuts (walnuts, pecans, etc.) ... I use both walnuts and chocolate chips... ;-)

### **Instructions:**

1. Preheat your oven to 350°F (175°C). Grease a 9x9-inch baking pan or line it with parchment paper.
2. In a medium-sized bowl, sift together the flour, cocoa powder, baking powder, and salt. Set aside.
3. In a separate large bowl, whisk together the sugar, vegetable oil, eggs, and vanilla extract until well combined and smooth.
4. Gradually add the dry ingredient mixture to the wet ingredients, stirring until just combined. Be careful not to overmix the batter. If using nuts, fold them into the batter at this stage.
5. Pour the brownie batter into the prepared baking pan and spread it evenly.
6. Bake in the preheated oven for about 25-30 minutes or until a toothpick inserted into the center comes out with a few moist crumbs. Avoid overbaking to keep the brownies fudgy.
7. Once done, remove the brownies from the oven and let them cool completely in the pan on a wire rack.
8. Once cooled, cut the brownies into squares or desired shapes and serve.

ENJOY!

## *A-Bit-O-History:*

Lily Lake, Illinois, is a village with a quaint and evolving history. Originally known as "Canada Corners," the area was settled by a large number of Canadians. This settlement was initially located further north but moved and was renamed "Lily Lake" when the railroad was constructed in the vicinity. The name was derived from a local lake, which was eventually drained and paved over in the 1930s.

The village's development was closely tied to the dairy industry. Lily Lake served as a critical milk stop for farmers transporting dairy products to Chicago via the Great Western Railroad, established in 1885. The arrival of the railroad significantly influenced the settlement's growth and relocation to its current site.

Lily Lake was officially incorporated on November 6, 1990, marking its transition from a small settlement to an official village. The incorporation helped streamline governance and development efforts in the area. Despite its small size, the village has experienced modest growth, with the population increasing from 993 in 2010 to 1,032 in 2020.

Geographically, Lily Lake spans an area of 2.74 square miles, almost entirely land, with a very minimal water area. It is situated in the west-central part of Kane County, within Campton Township. The village is about 50 miles west of Chicago and 15 miles southwest of Elgin, placing it within the far western reaches of the Chicago metropolitan area. The surrounding communities include Campton Hills to the east and Virgil to the west.

Lily Lake's demographic profile, as per the 2020 census, shows a small, close-knit community with a population density of around 380 people per square mile. The village's residents are predominantly White, with a small representation of other racial and ethnic groups. The community has a high median household income, reflective of its relatively affluent population.

The village maintains a rural charm with historical structures, including the Lily Lake Cemetery and local churches that highlight its heritage. Additionally, the village school and other historic buildings contribute to the community's character and sense of continuity.

Lily Lake, Illinois, is a small but vibrant village with a rich history tied to its early Canadian settlers and the dairy industry. Its development over the years has maintained a balance between growth and preserving its historical roots, making it a unique part of the Chicago metropolitan area.

Completed with the assistance of Trustee Ormond, Thank you for your historical contribution.

### Plan Commission

Meetings 1<sup>st</sup> Monday each month.

**Chair:** Jeff Lee

**Commissioners:** Glenn Bork, Janice Hill, Leo Kowal, Cheryl Pollak, Dan Turner

### Village Board

Meetings 4<sup>th</sup> Monday each month.

**President:** Kelly Diehl

**Board:** David Anderson, Donald Butler, Pam Conn, Tim Dell, Mary Ormond and Travis Parry.

**Clerk:** Jesse Heffernan

**Deputy Clerk:** Juliette Kerr

**Attorney:** Alex McTavish

### Public Works

The village's infrastructure is handled through **ERH Consultants**. Thank-you Erik Hoofnagle.

### Treasurer

Committee meets quarterly to discuss Village finances.

**Village Treasurer;** Lisa Engberg