

FAIRBURN CONNECT

Holiday Edition
December 2022

December Events

City Council In-Person Meetings:

December 12th @ 7:00 PM

City Council Chambers

Planning & Zoning Meeting:

December 6th @ 7:00 PM

City Council Chambers

City of Fairburn

56 Malone Street

Fairburn, GA 30213

770-964-2244 City Hall

770-969-3481 Utilities

770-964-1441 Police

Mayor Mario Avery

Councilmembers

Mayor Pro Tem Hattie Portis-Jones

Linda J. Davis

Alex Heath

Pat Pallend

Ulysses Smallwood

James Whitmore

Annual Christmas Tree Lighting & Fireworks

Saturday, December 3rd 6:00 pm – 8:00 pm



Christmas In Fairburn: "All the Places We Will Go"



Cochran Mill Brewing Company
27 Word Street, Fairburn, GA 30213

Fairburn is a beautiful place to be for Christmas. Events like the Annual Tree Lighting and Fireworks on December 3rd, the Southside Theatre Guild's theatrical performances of The 1940s Radio Hour playing December 8th -18th, or Fairburn's Parks and Recreation Department's Annual Senior Brunch on December 13th, residents and visitors alike are in store for holiday fun throughout the season.

Home to more than 50 restaurants and retail businesses, Fairburn's Main Street is one of American Express' Neighborhood Champions and a member of its Shop Small for the Holidays program. Shop Small designations signify to visitors and residents a small business committed to the best in local food, shopping, and savings. Shop Small kicks off every year on November 26th; participating business owners provide shoppers with complimentary products to showcase and to show love to small businesses. Fairburn's Shop Small program last the entire month of December. Stay tuned for weekly business spotlights!

Visit www.Fairburn.com for Calendar of Events.



Shop:
Timeless
Treasures
13 Smith Street
Fairburn, GA

Timeless Treasures Home Accessories
13 Smith Street, Fairburn, GA 30213



BEST HOLIDAY SAFETY TIPS

Check to make sure your smoke alarms are working

Do not overload electrical outlets

Stay in the kitchen when cooking

Close your doors when sleeping

Drink responsibly - Do not drink and drive

Inspect holiday lights each year before you put them up and check for a certification label. Throw away light strands with frayed or pinched wires

Turn off, unplug and extinguish all decorations when leaving the house or going to sleep

Water your Christmas tree every day. A dry tree is dangerous because it can catch on fire easily



MERRY CHRISTMAS

Cities Approve Local Option Sales Tax Proceeds

The City of Fairburn is among fifteen cities entering an agreement with Fulton County over the Local Option Sales Tax (LOST). City Mayors mediated for several months to arrive at an agreed-upon gradual increase over the next ten years, for Fulton County from 4.98% to 12.5%.

“We found a solution by working together, which allowed us to identify the best possible terms,” stated Mayor Mario B. Avery.

Fulton County revenues will increase from \$191 million to \$383 million to address what the County revealed as rising costs associated with increased incarceration rates among area cities, and the closure of major hospitals, requiring them to take on a more significant amount of healthcare costs.

“Our cities benefit from a shared agreement and will continue to work together towards equitable distributions of revenues,” said City Administrator Mr. Tony M. Phillips.

The agreement comes at a crucial juncture; with the December 30th deadline looming, cities needed to negotiate the terms of the LOST proceeds to prevent \$38 billion dollars used to roll-back property taxes in Fulton County.

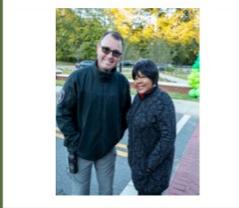
‘Tis the Season’ for Holiday Recipes Triple Delight Gingerbread Cookies

- ❖ ¾ cup butter
- ❖ 1 cup packed brown sugar
- ❖ 1 egg
- ❖ ¼ cup molasses
- ❖ 2 ¼ cups all-purpose flour
- ❖ 2 teaspoons ground ginger
- ❖ 2 teaspoons baking soda
- ❖ ½ teaspoon salt
- ❖ 1 ½ tablespoons minced fresh ginger root
- ❖ ½ cup chopped crystallized ginger



Step 1: In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg and molasses. Combine the flour, ground ginger, baking soda, and salt; stir into the molasses mixture using a wooden spoon. Mix in the fresh and crystallized gingers. Cover, and refrigerate dough for at least 2 hours, or overnight. **Step 2:** Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1-inch balls, and place about 2 inches apart onto ungreased cookie sheet. **Step 3:** Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

AROUND FAIRBURN



The Re-Opening of Cora Robinson Park



City of Fairburn Departments & Residents Participate in Breast Cancer Awareness Month & Annual Walk



Third Friday Concert & Halloween Event