Select Board & Board of Assessors Meeting - Agenda July 22, 2024, 7:00pm Fire Station Community Room, 86 River Rd

- 1. Call to Order
- 2. Amendments to the Agenda
- 3. Minutes of the previous meeting
 - a. June 24, 2024
- 4. Public Comments on Items Not on the Agenda
- 5. Unfinished Business
 - a. Goals and Priorities Discussion
- 6. New Business
 - a. Fee Schedule
 - **b.** Street Vendor Application for Blanchard's Creamery
 - c. Tax Commitment for Tax Year 2024 / Fiscal Year 2024-2025
 - d. Core Zoning Code Amendment
- 7. Fiscal Warrants
 - a. FY24 Final AP Warrant: \$5,121.29b. FY25 First AP Warrant: \$213,945.16
- 8. Town Manager Report and Communications
- 9. Future Agenda Items
 - a. Harbor Management Ordinance
 - b. Shellfish Conservation Ordinance
 - c. Ground Lease Agreement
- 10. Executive Session
 - a. 1 M.R.S.A. Section 405 (6) A Personnel Town Manager Annual Review
 - **b.** 1 M.R.S.A. Section 405 (6) C Real Estate
 - c. 1 M.R.S.A. Section 405 (6) E Consultation with Attorney
- 11. Adjournment of Meeting

Link to: Select Board Bylaws

AGENDA ITEM: 3A

ITEM COMMENTARY

AGENDA ITEM: (Minutes of the previous meeting) July 8, 2024

STAFF RESOURCE: Emma McKearney, Clerk

BACKGROUND: Minutes are typed based on a summary of the recorded minutes.

Note: There wasn't a motion made or second for the appointment of Derik Verney to the Harriet Gertrude Bird Clubhouse and Playground

Committee, however the vote was unanimous.

EXHIBITS: 1. July 8, 2024 draft meeting minutes

RECOMMENDATION: Staff recommend the board approve the minutes as drafted.

POSSIBLE MOTION: "to approve the minutes of the July 8, 2024 Select Board

meeting."

AGENDA ITEM: 3A EXHIBIT: 1

Select Board & Board of Assessors Meeting - Minutes July 8, 2024, 7:00pm Fire Station Community Room, 86 River Rd

Present Board Members: Karen Paz, Tor Glendinning, Ben Frey, Thomas Kostenbader, Rufus Percy Town Staff: Kevin Sutherland, Town Manager

Minutes transcribed by Emma L. McKearney, Clerk

1. Call to Order: Meeting started at 7:01pm.

2. Amendments to the Agenda

3. Minutes of the previous meeting

- a. June 24, 2024: Ben made a motion to approve the minutes of the June 24, 2024, meeting as amended. Motion was seconded by Thomas. Chair sought further clarification on the outcome following the discussion with Peter Drum, Town Attorney, to include that serving on the Select Board and the Planning Board simultaneously does not meet the requirement of incompatibility. Motion passed unanimously.
- 4. Public Comments on Items Not on the Agenda

5. New Business

- a. MMA Legislative Policy Committee Ballot: Select Board discussed candidates on the ballot for the Maine Senate District 13 Legislative Policy Committee. Four candidates were presented; District 13 is allotted two representatives to serve on the committee. Ben made a motion to vote for Tor Glendinning and Robert Butler for the Legislative Policy Committee. Motion was seconded by Rufus. Motion passed unanimously.
- **b.** Municipal Staff Appointments: Rufus made a motion to reappoint Town Staff as identified by the Clerk with terms expiring June 30, 2025. Motion was seconded by Thomas. Motion passed unanimously. Rufus made a motion to appoint Emma McKearney as Town Clerk. Motion was seconded by Thomas. Motion passed unanimously.

6. Unfinished Business

- a. Board and Committee Appointments: Deric has been participating in the last two Harriet Gertrude Bird Committee meetings. He's expressed interest in becoming Chair of the committee once he's appointed; currently, the Vice Chair is serving as the interim Chair. Town Manager reports that the current committee members are supportive of his appointment and election as Chair. made a motion to appoint Deric Verney to the Harriet Gertrude Bird Clubhouse and Playground Committee with a term expiring June 30, 2027. Motion was seconded by —. Motion passed unanimously.
- b. Bylaws and Policies of the Select Board: Town Manager presented an updated, revised version of the previously presented Select Board Bylaws which included some recommended changes by Ben. Select Board Chair made additional autocorrect changes. Select Board discussed their options in case a meeting got out of control and the meeting needed to be stopped. Tabling the meeting until a later date was discussed. Tor made a motion to approve the Bylaws and Policies of the Select Board as amended. Motion was seconded by Ben. Motion passed unanimously.
- **c. Budget Adjustments #2:** Town Manager reviewed the need for additional budget adjustments. Select Board discussed moving money around within budget categories to cover a budgetary deficit in Public Works. *Ben made a motion to approve the recommended budget adjustments as presented in the memo from the Town Treasurer. Motion was seconded by Rufus. Motion passed unanimously.*

AGENDA ITEM: 3A EXHIBIT: 1

d. FY24 Carry Forward Accounts to FY25: Town Manager reviewed items to be carried forward from the FY24 budget into the FY25 budget. Select Board discussed reasons for doing carry forward and alternative scenarios. Select Board took public comment from Mal Carey, North Newcastle, who requested that CAD files and paper files from the Glidden Street survey work being completed should the cost be minimal. Ben made a motion to approve the recommended Carry Forward amounts as presented in the Town Treasurer memo. Motion was seconded by Tor. Motion passed unanimously.

- e. Priorities Discussion: Town Manager read over Comprehensive Plan to help navigate the town's priorities. Town Manager presented priorities to the Select Board based on the Comprehensive Plan and those identified by Town Staff and the Select Board. Select Board discussed how to address the priorities to include some committees to help, addressing certain priorities sooner if grant money is currently available, and having the Comprehensive Plan and Select Board priorities work synchronously. Select Board took Public Comment from Mike Titus, stating that some items sound specific but their actual meaning is very broad and Mal Carey, stating that Lincoln County Regional Planning Commission has brought in more than \$300,000 in grants to Lincoln County towns so far this year. Town Manager will work to consolidate and streamline the priority list to present at the next meeting when Select Board can individually identify their top 5 priorities.
- 7. Town Manager Report and Communications: Town Manager provided a verbal report. Sheepscot Road will be getting shimmed and overlay with an anticipated, but not confirmed by MDOT, for the middle of July. Maine FEMA has confirmed that a check has been sent for reimbursement from the May Day 2023 storm for about \$90,000. MDOT has an open comment period for the Meadow Brook Bridge on Jones Woods Road. Finally, the Affordable Housing Panel on June 30th went well with about 20 participants and state agency panelists.

8. Fiscal Warrants

- a. FY24 Twenty-fifth AP Warrant: \$21,165.10: Ben made a motion to approve the FY24 Twenty-fifth AP Warrant for \$21,165.10 and the FY25 First AP Warrant for \$59,556.25. Motion was seconded by Thomas. Motion passed unanimously.
- **b. FY25 First AP Warrant:** \$59,556.25: Ben made a motion to approve the FY24 Twenty-fifth AP Warrant for \$21,165.10 and the FY25 First AP Warrant for \$59,556.25. Motion was seconded by Thomas. Motion passed unanimously.

9. Executive Session

10. Future Agenda Items

- a. Harbor Management Ordinance
- b. Shellfish Conservation Ordinance
- c. Core Zoning Code
- d. Fish Ladder Agreement
- e. Ground Lease Agreement
- **11. Adjournment of Meeting:** Ben made a motion to adjourn at 8:42pm. Motion was seconded by Thomas. Motion passed unanimously.

AGENDA ITEM: 5A

ITEM COMMENTARY

AGENDA ITEM: (Unfinished Business) Goals and Priorities Discussion

STAFF RESOURCE: Kevin L. Sutherland, Town Manager

BACKGROUND: On June 24th, the Select Board received a memo and brief presentation

from the Town manager on the results of the past years' goals and priorities. Further, the Board reviewed more information on <u>July 8th</u>. Since then, the Select Board has completed a survey to help develop a

prioritized list of goals for FY25.

EXHIBITS: 1. Memo from Kevin Sutherland

RECOMMENDATION: A possible timeline and list of priorities can be found in the memo.

POSSIBLE MOTION: "To accept the timeline of priorities as presented/amended in

the memo from the Town Manager and commit to review the list

on a quarterly basis"



www.NewcastleMaine.us

Kevin L. Sutherland - Town Manager

EXHIBIT: 1

4 Pump Street PO Box 386 Newcastle, ME 04553 Tel. (207) 563-3441 Fax. (207) 563-6995

FROM: Kevin L. Sutherland, Town Manager

TO: Newcastle Select Board

CC: Town Staff
DATE: July 19, 2024
RE: Priorities Analysis

Our conversation at the July 8th meeting led to the development of 5 categories of goals:

Development

This focus area looks to address housing needs, business growth, and public/private partnerships to enhance opportunities for both living and working in Newcastle.

Infrastructure

This focus area looks to address long-term solutions for town-owned facilities as well as assets like roads, bridges, and equipment.

Quality of Life

This focus area attempts to create a higher quality of life for current and future Newcastle residents through land use planning, the creation of public spaces, and community connections.

Connectivity

This focus area attempts to connect Newcastle's past with the future through preservation and land use conservation and by developing opportunities for exploration to these places through public trail networks.

Stewardship

This focus area works to address the administrative and regulatory requirements necessary to run an efficient and effective local government.

This information, along with the goal items for each focus area was provided to the Select Board as a survey. This effort attempts to identify a list of prioritized goals for staff in this fiscal year. The goals have been developed based on action items from two parts of the Comprehensive Plan as well as the list of items requested by the Select Board over the last two years. Town Staff had taken some liberties in the survey to consolidate and arrange goals both into Categories and into subjects to add some extent.

Members of the Select Board were asked to rank their top 5 items in each of the categories (each category contained roughly 20 items). Below is the list of priorities for each category in order of total scores and items that did not receive a priority vote have been removed from the list at this time.

AGENDA ITEM: 5A

Development

- Develop a Downtown Development Strategy
- Develop a Housing Development Strategy
- Researching and Understanding our Utility Capacity
- Create a Tax Increment Financing Program
- Rt 1 & River Road Expand Rt 1 Development
- Partner with Lincoln Academy and local businesses to fund marketing efforts to market Newcastle as a desirable place to raise a family.
- Newcastle Village Create A Gateway to the Village
- Inventory of Local Businesses
- Work with Darling Marine Center and Gulf of Maine Research Institute as they plan to develop aquaculture coops.
- Rt 1 & River Road Create a Complete Neighborhood
- Academy Hill A new, Complete Neighborhood

Infrastructure

- Explore developing a Public Works department for the future
- Sand/Salt Shed Locations
- Road Assessment Inventory
- Town Property Maintenance Schedule
- Town Office Relocation Strategy
- Island Road Classification
- Create and fund a sidewalk improvement plan, funding and fixing priority sidewalks first.
- Explore Municipal Solar Options
- Newcastle Village Improve Sidewalks in the Village

Quality of Life

- Village Partnership Agreement*
- Short-term Rental Ordinance*
- More strategic use of Harriet G Bird Clubhouse and Playground*
- Newcastle Village Connect to the River
- Each year, continue to appropriate funds for essential amenities that provide improvements to quality of life and social experience, such as the Skidompha Library in Damariscotta and the Ecumenical Food Pantry.
- Create a parks and rec dept with activities for children and families
- Make space available for local groups and service clubs to adopt a garden. Partner with businesses such as Lincoln Home to create public-private garden spaces for social gathering.
- Newcastle Village Reinforce Public Access
- Newcastle Village Establish a Civic Square & Linear Park
- Newcastle Village Strategically, Add Bike Facilities and Signage
- Sheepscot Village Access to Sheepscot and Dyer River

AGENDA ITEM: 5A

Connectivity

- Create a Cemetery Committee
- Develop a Town-wide recreation/trail network including a riverwalk in DT
- To ensure compatibility with adjacent historic residential neighborhoods, adopt architectural standards and site standards to control form, character, scale and use.
- Amend zoning ordinance to include an historical easements module, including standards and processes.
- Pursue grant funding to undertake a comprehensive inventory of historic structures
- Establish an Eco-Adventures Steering Committee to explore public and private partnerships and opportunities to improve access to the rivers.
- Undertake public education efforts about Tree Growth and amend zoning to allow business in the rural areas, subject to performance standards.
- Establish an Eco-Adventures Steering Committee to explore public and private partnerships and opportunities to create a network of high-quality mountain biking trails.
- Create a Conservation Commission*
- Create a clear and concise Demolition Permit process for historic structures.
- Require that subdivision and large project review applicants determine the potential for archaeological resources by contacting Maine Historic Preservation Commission and the Newcastle Historical Society.

Stewardship

- Comp Plan Implementation
- Cable Franchise Agreement
- Firearm Sales Moratorium
- Initiate a Charter Commission
- Install an electric sign for town business and notification
- Community Resilience Partnership
- PFAS mitigation / water quality requirements
- Cell Tower Lease on Landfill
- Emergency Management Plan
- Contract Management
- Adopt a Complete Streets Policy
- Ordinance and Policy Housekeeping
- Procedure Manuals for Standard Processes
- Exploring other website options and Communication enhancement

Option 1: Work to tackle the top 2 of each category.

- Development Develop a Downtown Development Strategy
- Development Develop a Housing Development Strategy
- Infrastructure Explore developing a Public Works department for the future
- Infrastructure Sand/Salt Shed Locations
- Quality of Life Village Partnership Agreement*
- Quality of Life Short-term Rental Ordinance*
- Connectivity Create a Cemetery Committee
- Connectivity Develop a Town-wide recreation/trail network including a riverwalk in DT
- Stewardship Comp Plan Implementation
- Stewardship Cable Franchise Agreement

AGENDA ITEM: 5A

<u>Manager Note:</u> While this is the order of scores for each category, some items received higher overall scores because more Select Board members provided the same or similar higher priorities to specific items.

Option 2: Providing the scoring, the top 10 items to begin working on would encompass

| Score 21 | Quality of Life | Village Partnership Agreement* |
|----------|-----------------|--|
| Score 19 | Infrastructure | Explore developing a Public Works department for the future |
| Score 18 | Development | Develop a Downtown Development Strategy |
| Score 14 | Development | Develop a Housing Development Strategy |
| Score 14 | Infrastructure | Sand/Salt Shed Locations |
| Score 13 | Stewardship | Comp Plan Implementation |
| Score 11 | Quality of Life | More strategic use of Harriet G Bird Clubhouse and Playground* |
| Score 11 | Development | Researching and Understanding our Utility Capacity |
| Score 11 | Infrastructure | Road Assessment Inventory |
| Score 11 | Quality of Life | Short-term Rental Ordinance* |
| | | |

<u>Manager Notes:</u> This approach addresses multiple top priorities for Select Board members (3 top priorities for 4 board members and 2 top priorities for 1 board member.

What I find most curious is how while the items with asterisk do include some of the comp plan recommendations within them, Comp Plan Implementation ranked in the top ten yet many of the other ranked items are Select Board member identified items.

The majority of these items will require significant amount of public outr

Finally, this option reflects a Select Board members decision to skip prioritizing the Connectivity group as they did not believe any of those items were as important as items in the other categories

Option 3: Curve scores to 100. Adjusting for fewer points in the Connectivity Category.

| Curved Score 27.9 | Quality of Life | Village Partnership Agreement* |
|-------------------|-----------------|--|
| Curved Score 25.3 | Infrastructure | Explore developing a Public Works department for the future |
| Curved Score 23.9 | Development | Develop a Downtown Development Strategy |
| Curved Score 18.6 | Development | Develop a Housing Development Strategy |
| Curved Score 18.6 | Infrastructure | Sand/Salt Shed Locations |
| Curved Score 18.5 | Connectivity | Create a Cemetery Committee |
| Curved Score 18.5 | Connectivity | Develop Town-wide recreation/trail network including a riverwalk in DT |
| Curved Score 17.3 | Stewardship | Comp Plan Implementation |
| Curved Score 14.8 | Connectivity | To ensure compatibility with adjacent historic residential |
| | | neighborhoods, adopt architectural standards and site standards to |
| | | control form, character, scale and use. |
| Curved Score 14.6 | Quality of Life | More strategic use of Harriet G Bird Clubhouse and Playground* |

<u>Manager Note:</u> This option addresses 4 top priorities for 2 board members, 3 top priorities for 2 board members and 2 priorities for 1 board member.

AGENDA ITEM: 5A

Overall observation: This has been a useful exercise in developing more consolidated lists and all three have their merit, but some of the most pressing issues didn't even make it into the top 10 for any of them (ie – firearms moratorium, PFAs mitigation, etc.). It will be difficult for staff to start addressing new items until these others are first addressed.

The survey did not include any additional open ended opportunities to share other items or ideas that the board should be considering.

Possible Recommendation: (based on Option 2) with the timeline below:

| Action Item | Category | | | | | Mo | nth i | in FY | /25 | | | | |
|--|-----------------|---|---|---|----|----|-------|-------|-----|---|---|---|---|
| | | 7 | 8 | 9 | 10 | 11 | 12 | 1 | 2 | 3 | 4 | 5 | 6 |
| Lynch Road Minor Span | Stewardship | | | | | | | | | | | | |
| Firearm Sales Moratorium | Stewardship | | | | | | | | | | | | |
| PFAS mitigation / water quality requirements | Stewardship | | | | | | | | | | | | |
| Community Resilience Partnership | Stewardship | | | | | | | | | | | | |
| Village Partnership Initiative* | Quality of Life | | | | | | | | | | | | |
| Road Assessment Inventory | Infrastructure | | | | | | | | | | | | |
| Explore developing a Public Works department for the future | Infrastructure | | | | | | | | | | | | |
| Sand/Salt Shed Locations | Infrastructure | | | | | | | | | | | | |
| More strategic use of Harriet G Bird Clubhouse and Playground* | Quality of Life | | | | | | | | | | | | |
| Develop a Downtown Development Strategy | Development | | | | | | | | | | | | |
| Develop a Housing Development Strategy | Development | | | | | | | | | | | | |
| Comp Plan Implementation | Stewardship | | | | | | | | | | | | |
| Researching and Understanding our Utility Capacity | Development | | | | | | | | | | | | |
| Short-term Rental Ordinance* | Quality of Life | | | | | | | | | | | | |

This effort attempts to at least start addressing the top 10 items this year, and to ensure potential achievability, it does not take on more than 4 items in any given month. Lastly, this timeline of the priorities list is modified based on known data collection work (i.e – Village Partnership Initiative) or items that will have a potential impact on the FY26 budget process.

ITEM COMMENTARY

AGENDA ITEM: (New Business) Fee Schedule

STAFF RESOURCE: Michelle Cameron, Treasurer

BACKGROUND: Staff realized that we neglected to include a Transient Seller & Lunch

Wagon license fee on the town fee schedule. Currently the town has a Transient Sellers & Lunch Wagons ordinance that states the fee will be

listed on the town's fee schedule. The fee which is in bold and highlighted on exhibit ${\bf 1}$ is what the town has charged in the past.

EXHIBITS: 1. Proposed Fee Schedule

RECOMMENDATION: Staff recommends approval of proposed fee schedule

POSSIBLE MOTION: "To approve the proposed fee schedule to include Transient

Seller and Lunch Wagon fee.

AGENDA ITEM: 6A EXHIBIT: 1

| | | Newcastle Fee | Schedule | |
|--|----------------|----------------------|-----------------|---|
| Category | State Fee | Town Fee | Total | Additional Information |
| | | | | All fees are yearly unless stated otherwise |
| ATVs | | | | |
| | | | | Agent fee is 2.00 for new registrations & 1.00 for |
| Resident | \$70.00 | \$1.00/\$2.00 | \$71.00/\$72.00 | renewals |
| Non-Resident | \$115.00 | \$1.00 | \$116.00 | |
| Non-Resident 7-day | \$110.00 | \$1.00 | \$111.00 | |
| Boats | | | | Excise tax amounts vary and are set by the State. |
| | Varies by size | Excise tax/Agent Fee | | Agent fee is 2.00 for new registrations & 1.00 for renewals |
| | | | | |
| Certified Copies of Vital Records | | | | |
| 1st Copy | \$2.00 | \$13.00 | \$15.00 | |
| Additional copies purchased the same day | \$0.40 | \$5.60 | \$6.00 | Fee is for each additional copy |
| Land Use | | | | See next page |
| Licenses | | | | |
| Fishing License -Seasonal Resident | \$25.00 | \$2.00 | \$27.00 | |
| Fishing License - Resident 1 Day | \$11.00 | \$2.00 | \$13.00 | |
| Fishing License - Seasonal Non- Resident | \$64.00 | \$2.00 | \$66.00 | |
| Fishing License - Non-Resident 1 Day | \$11.00 | \$2.00 | \$13.00 | |
| Fishing License - Non-Resident 3 Day | \$23.00 | \$2.00 | \$25.00 | |
| Fishing License - Non-Resident 7 Day | \$43.00 | \$2.00 | \$45.00 | |
| Fishing License - Non-Resident 15 Day | \$47.00 | \$2.00 | \$49.00 | |
| Hunting/Fishing Combo Resident | \$43.00 | \$2.00 | \$45.00 | |
| Hunting/Fishing Combo Non-Resident | \$150.00 | \$2.00 | \$152.00 | |
| Liquor License | Varies | None | | License fees set by the State |
| Marriage License | \$36.00 | \$4.00 | \$40.00 | |

AGENDA ITEM: 6A EXHIBIT: 1

| | | Newcastle Fee | Schedule | |
|--------------------------------------|--------------|---------------|----------|--|
| Category | State Fee | Town Fee | Total | Additional Information |
| Transient Seller/Lunch Wagon License | | \$50.00 | | |
| Mooring Fees | | | | All fees will be chaning next year |
| Local | \$0.00 | \$40.00 | \$40.00 | |
| Non-Resident | \$0.00 | \$50.00 | \$50.00 | |
| Dingy Sticker Only | \$0.00 | \$35.00 | \$35.00 | |
| Motor Vehicle Registrations | | | | |
| Vehicle Registration base fee | \$35.00 | \$6.00/\$5.00 | Varies | Plate fees vary and are set by the State. Higher town fee is for new registrations |
| Motorcycles | \$21.00 | \$6.00/\$5.00 | Varies | Higher town fee is for new registrations |
| Title | \$33.00 | \$0.00 | \$33.00 | Set by the State |
| Excise Tax | \$0.00 | Varies | Varies | Excise is based on a milrate & the MSRP price of the vehicle |
| Sales Tax | Varies | \$0.00 | Varies | 5.5% Set by the State |
| Trailers | Varies | \$6.00/\$5.00 | Varies | Higher town fee is for new registrations |
| Traners | varies | \$0.00/\$5.00 | varies | Trigher town fee is for new registrations |
| Misc Fees | | | | |
| Cemetery Plots - Glidden Street Only | \$0.00 | \$500.00 | \$500.00 | |
| Copies per page | \$0.00 | \$0.50 | Varies | |
| Copies per page - color | \$0.00 | \$1.00 | Varies | |
| Copies of Maps | \$0.00 | \$2.00 | Varies | |
| Notary Public Service per Signature | \$0.00 | \$5.00 | Varies | Fee assessed per customer |
| Postage | \$0.00 | \$1.00 | \$1.00 | Fee is for standard mailings at customers request |
| Tax List | \$0.00 | \$75.00 | \$75.00 | Fee is for substantial tax listings |
| Plumbing Permit | 25% of total | 75% of total | Varies | See next page |
| Subsurface Permit | 25% of total | 75% of total | Varies | See next page |

ITEM COMMENTARY

AGENDA ITEM: (New Business) Street Vendor Application for Blanchard's Creamery

STAFF RESOURCE: Michelle Cameron, Treasurer

BACKGROUND: Occasionally the town receives a Street Vendor Application. The current

<u>Transient Sellers & Lunch Wagons ordinance</u> states that a license is required for street vendors and lunch wagons, which is approved by

the Select Board.

EXHIBITS: 1. Street Vendor Application for Blanchard's Creamery

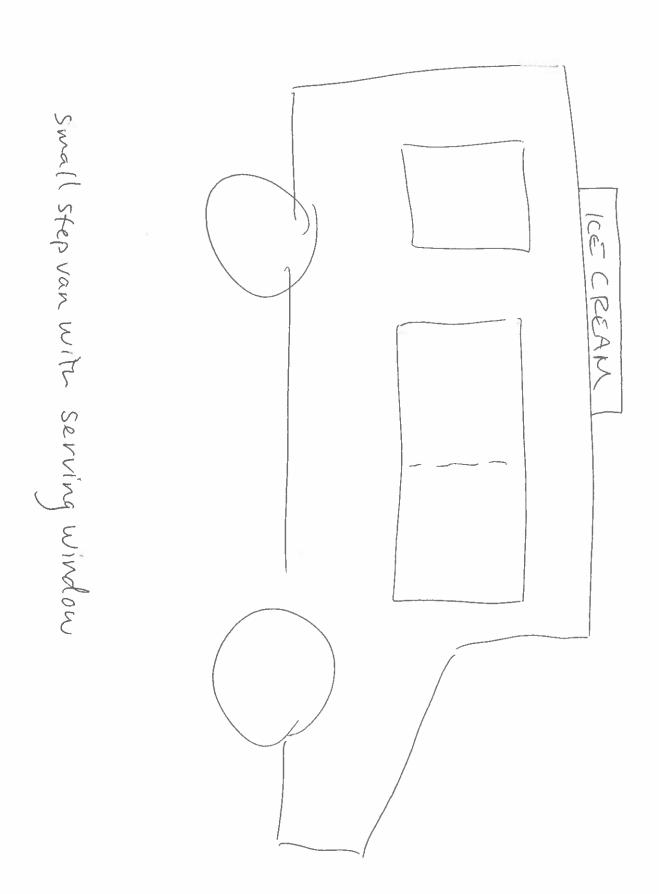
RECOMMENDATION: Staff recommends approval of Street Vendor Application

POSSIBLE MOTION: "To approve the Street Vendor Application for Blanchard's

Creamery."

NEWCASTLE STREET VENDOR APPLICATION

| APPLICANT: Mary Blanchard DATE: 7/12/24 |
|---|
| NAME OF VENDOR BUSINESS: Blanchard's Creamery (Indicate DBA, LLC, Incorporated and include Tax Identification Number) |
| STATE PERMIT/LICENSING NUMBER: 3 2043 |
| MAILING ADDRESS: 660 Boothbay Rd. Edgecomb ME 04556 |
| PHONE NUMBERS: 617-821-5794/ |
| EMAIL ADDRESS: mary@blanchardscreamery.com |
| LANDOWNER NAME FOR LOCATION OF OPERATION: St. Andrew's Episcopal Church |
| MAILING ADDRESS: 11 Glidden St. Newcastle |
| LANDOWNER PHONE NUMBERS: 207-563-3533 |
| PHYSICAL LOCATION OF VENDOR OPERATION: (Include Map & Lot #) |
| Parking lot at the corner of Glidden St. + Main St. |
| (Truck is small + only takes up I regular parking space) |
| DAYS OF WEEK AND HOURS OF VENDOR OPERATION: |
| Fridays + Saturdays |
| INDICATE IN DETAIL NATURE OF BUSINESS: Homemade Ice Cream |
| Just scooped ice cream, no other products |
| APPLICATION AND AMOUNT OF FEE RECEIVED: Date: \$ Initials of clerk |
| DATE SUBMITTED TO SELECT BOARD: |
| DATE APPROVED BY SELECT BOARD: |
| INITIALS OF 3 OR MORE SELECT BOARD MEMBERS: |



| acility | Name As Authorized by 22 MRSA § 2496 | Calle | 1 Violeti- | ne . | Date: | 3/74 |
|---|---|---|--|--|--|---|
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| | Maria Credova | | critical Vid | 777 - TO A TO | Time in. | Lay |
| | | | The second second | Protection Manager | Facility City | |
| icens | e# Owner Name | Facilit | y Street | (1) 4-5 | Facility City | |
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| icens | e Expiration License Posted License Type | | | | Purpose of Inspection Ris | sk Category |
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| 1000 | FOODBORNE ILLNESS RISK F | ACTORS | S AND | PUBLIC HEALTH INTER | VENTIONS | UAS ES |
| | | observed | | | cted on-site R=repeat violation | Ideal |
| omp | lance Status | COS R | Comp | liance Status | days Food Time (Townsporture | cos |
| EEG! | Supervision | ASSESSED IN | 0.231.00 | | dous Food Time/Temperature | SERVED CLASS |
| 1 | PIC present, demonstrates knowledge, and performs duties | | 16 | Proper cooking time & te | The state of the s | |
| 100 | Employee Health | 190000000000000000000000000000000000000 | 17 | Proper reheating proced | | |
| 2 | Management awareness; policy present | 1 | 18 | Proper cooling time & ter | | |
| 3 | Proper use of reporting, restriction and exclusion | | 19 | Proper hot holding temp | | |
| 200 | Good Hygienic Practices | | 20 | Proper cold holding temp | | |
| 4 | Proper eating, tasting, drinking, or tobacco use | | 21 | Proper date marking & d | | |
| 5 | No discharge from eyes, nose, and mouth | | 22 | | control: procedures & records | |
| BAR PA | Preventing Contamination by Hands | | 12/3/25 | | sumer Advisory | |
| 6 | Hands clean and properly washed | | 23 | | rided for raw or undercooked foods | |
| 7 | No bare hand contact with RTE foods or approved alternate | | 1500 | | sceptible Populations | de ligitation de |
| 1 | method properly followed | | 24 | Pasteurized foods used; | prohibited foods not offered | |
| 8 (4) | Adequate handwashing facilities supplied & accessible | | 1660 | | Chemical | |
| de la compa | Approved Source | | 25 | Food additives: approve | d & properly used | |
| 9 | Food obtained from approved source | | 26 | Toxic substances proper | rly identified, stored, & used | |
| 10 | Food received at proper temperature | | HURS | Conformance | with Approved Procedures | |
| 11 | Food in good condition, safe & unadulterated | | 27 | Compliance with variance | e, specialized process & HACCP pl | an |
| | Required records available; shellstock tags, parasite | | 5500 | College College College | | |
| 12 | | 1 1 1 | A AND DESCRIPTION | | | |
| | destruction | 1 1 | R | isk Factors are improper pr | actices or procedures identified as | the most |
| 8522 | | 3524,5151 | Р | revalent contributing factors | of foodborne illness or injury. Publi | c Health |
| 13 | Protection from Contamination | 322,000 | Р | revalent contributing factors | | c Health |
| 13 | Protection from Contamination Food separated & protected | | Р | revalent contributing factors nterventions are control mea | of foodborne illness or injury. Publi sures to prevent foodborne illness of | c Health or injury. |
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EXHIBIT: 1

| Eff. Date is Validation Date But Not Prior To: 05/23 VIN 197 CPT253V310764 197 | MAKE MODEL | 05/31/2 | 2025 MOR | Insurance: | Mileage TIRES | 33,000 | | PREGISTERED WEIGHT | FUEL G |
|--|---------------------------|--|-------------|--|------------------|--|-----------|--------------------|-----------|
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| I ILEGAL RESIDENCE | VALIDA SIDENCE CODE 15 | Registration Void Unless Validated TED REGISTR. EDGECOMB 6080 05/23/2024 \$587.45 28479394 | | -NP | • | | | | |
| Tax Receipt #: 28478394 | | | | User Id | | RAB | E-New-Reg | ov/sos | |
| MYR-JE Rev. 08-2016 REGISTRATION Sticker # (M) 05D | 02469855 (Y) 25 | 5D 0180984 | 40 | | | 74 *** | | • | |

AGENDA ITEM: 6B EXHIBIT: 1

STREET VENDOR APPLICATION INSTRUCTIONS

(This page does not need to be submitted with application)

Sketch plan must accompany this application on separate paper and include the following:

- Area served by vendor unit including roads, right-of-ways, water bodies, and other important landmarks
- Dimensions of vendor unit along with color photo, if available.
- Sketch showing proposed location of vendor unit with approximate setbacks from closest property boundaries and water, if applicable.
- Also indicate any proposed parking that may occur for vendor's vehicle or the vehicles of patrons
 accessing the vendor.

Have You:

- Completed the application in entirety as it applies to your project?
- Included any additional information that might be helpful in reviewing your application?
- Attached proof of your required licensing from the State of Maine?
- Attached proof of motor vehicle registration for the vendor unit.
- Attached proof of registration as a transient seller pursuant to 32 MRSA §4681-Statute REPEALED
- Signed the application?
- Included the fee?

Please note \$50.00 application fee must accompany the application and is non-refundable. Applications will not be accepted without payment.

Note:

- A street vendor license is required for the selling or offering or exposing for sale any food, goods, wares, merchandise or products of any kind for more than seven days in any calendar year.
- The application and license are area specific. If a vendor desires to operate in more than one area at the same time they shall obtain a separate license for each area of business.

w/code enforcement/ordinances maps and forms/street vendor/application instructions/sma

AGENDA ITEM: 6B EXHIBIT: 1

St. Andrew's Episcopal Church

P.O. Box 234, 11 Glidden St. Newcastle, ME 04553 (207) 563-3533 stasnew@tidewater.net

July 17, 2024

To: The Town of Newcastle

Re: Blanchard Creamery Ice Cream Truck

St. Andrew's Church, 11 Glidden St., Newcastle, gives permission for Mary Blanchard of Blanchard Creamery to place their ice cream truck in the upper parking lot of St. Andrew's, closest to Main St. on Friday and Saturday afternoons and evenings for the remainder of the summer.

They will be responsible for blocking off the two parking spots that they will using and will provide us a copy of their insurance.

Please let us know if any more information is required for them to obtain a permit from the town of Newcastle.

Sincerely,

The Rev. Dr. Suzannah Rohman Rector of St. Andrew's Church

Alexaniah Rohmen

ITEM COMMENTARY

AGENDA ITEM: (New Business) Tax Commitment for Tax Year 2024 / Fiscal Year

2024-2025

STAFF RESOURCE: Kevin Sutherland, Town Manager

BACKGROUND: Newcastle's Select Board also serves as Newcastle's Board of Assessors.

While the town hires Jim Murphy to manage the information related to assessments and prepares the documentation for the Select Board's review, it is still the responsibility of the Select Board to approve the mil rate. The tax commitment for Tax Year 2024 includes a re-valuation and staff reviewed the approved budget information to ensure what is needed

for a mil rate.

At the time of agenda development, we're estimating a \$13.60 mil rate with a \sim 37,000 overlay. (FY24 was \$16.00 with a \sim 20,000 overlay). Jim and I will finalize our recommendation to the Board and send versions of the tax rate calculation form for your consideration after we meet on

Monday morning.

EXHIBITS: none at this time, a memo with the tax rate calculation form will be

provided to the Board before the meeting.

RECOMMENDATION: Assuming our initial review holds, we'd recommend a 13.60 mil rate.

POSSIBLE MOTION: "To approve the Tax Year 2024 mil rate of \$____ per \$1,000 of

assessed value."

ITEM COMMENTARY

AGENDA ITEM: (New Business) Core Zoning Code Amendment

STAFF RESOURCE: Kevin L. Sutherland, Town Manager

BACKGROUND: The Planning Board began discussion on amendments to the Core Zoning

Code in order to address the Moratorium established in May. On Thursday (7/18), the Planning Board met and reviewed proposed amendments based on those previous conversations. I was not in

attendance last evening and can't provide any additional context, but the Planners memo provides enough context to start this process with a

completion date before the moratorium expires in October.

EXHIBITS: 1. Proposed Weapon Sales Limitations

RECOMMENDATION: Schedule a Public Hearing regarding the proposed amendments to the

Core Zoning Code to take place at the next Planning Board meeting.

POSSIBLE MOTION: "To schedule a Public Hearing regarding the proposed Weapon

Sales Limitations amendments to the Core Zoning Code at the

Planning Board meeting on August 15th."

Proposed Weapon Sales Limitations

Four basic issues to consider:

1) Retail and/or Wholesale

Should the regulations address only retail exchanges or should they also address wholesale exchanges and dealings as well?

Retail:

- 1: (verb) to sell in small quantities directly to the ultimate consumer.
- 2: (noun) the sale of commodities or goods in small quantities to ultimate consumers.
- 3: (adj.) of, relating to, or engaged in the sale of commodities at retail. *(merriam-webster)*

Wholesale:

- 1: (noun) the sale of commodities in quantity usually for resale.
- 2: (adj.) of, relating to, or engaged in the sale of commodities in quantity for resale.
- 3: (verb) to sell (something) in quantity usually for resale. *(merriam-webster)*

2) Firearms vs Weapons

Should the regulations focus on firearms specifically or should they address weapons in general?

Firearm:

(noun) Any portable weapon, such as a rifle, carbine, machine gun, shotgun, or fowling piece, from which a shot, bullet, or other projectile may be discharged by an explosive. (Code of Federal Regulations, Title 27, Chapter I, Subchapter C, §53.11 Meaning of terms.)

3) Uses other than K-12 schools

What uses should the restrictions buffer from?

Potential uses currently defined by the Core Zoning Code:

- Primary/Secondary School use
- Assembly use
- College/University use
- Commercial School use
- Cultural Facility use
- Day Care Center use
- Day Care Facility use
- Dormitory use
- Human Service Facility use
- Live Entertainment use
- Research Laboratory
- Residential Care Facility use

4) **Buffer Distance**

To what distance should the regulations extend?

100 ft; 200 ft; 300 ft; 500 ft; 750 ft; 1,000 ft; 1,500 ft; 2,000 ft; other? (see demonstrative buffer reference images)

Note: The distance of 300 feet is established in state hunting training and regulations as a distance from schools, residences, and some other buildings/uses within which discharging a firearm is prohibited.

Core Zoning Code Amendment Weapon Sales **EXHIBIT: 1**

2024.07.02

To be added under Article 6, Use Standards:

##. WEAPON SALES

A. DEFINITION

A person or business that provides Weapons, as defined by this Ordinance, for sale, transfer, lease, rent, repair, or which displays, offers, or exposes Weapons relating to any of these purposes, to members of the public, and where such Weapons are available for purchase on the premises. This definition shall include persons or businesses involved solely in the warehousing and storage of Weapons.

B. STANDARDS

1. A Weapon Sales use, whether primary, accessory, or otherwise, shall not be located on a lot, or virtual lot, that is located completely, or partially, within 300 feet of any lot which contains a Primary/Secondary School use, College/University use, or a Dormitory use associated with a Primary/Secondary School use or College/University use.

To be added under Article 8, Definitions:

Weapon

(noun) something (such as a club, knife, or gun) used to injure, defeat, or destroy. This definition shall not include antiques (existing prior to the year 1850), "BB" guns, scuba guns, construction stud or nail guns, pop guns, or items addressed under Bureau of Alcohol, Tobacco, and Firearms Federal Firearms License of Type 03 (curios and relics).

Also, consider amending the following definition from the Core Zoning Code as indicated:

Primary/Secondary School

A public, private, or parochial institution offering a full range of <u>educational</u> instruction at the elementary through high school levels including any or all level(s) <u>up to and including the 12th grade and/or high school courses.</u> with a full range of <u>curricular programs</u>.

(see below for existing unedited definition)

Core Zoning Code Amendment

2024.07.02

Weapon Sales

Definitions for uses identified above for buffering:

ASSEMBLY

A facility that has organized services, meetings, events, or programs to benefit, educate, entertain, or promote discourse in a public or private setting. Examples include community centers, places of worship, meeting or lecture halls, exhibition rooms, or auditoria.

COLLEGE/UNIVERSITY

A post-secondary institution for higher learning that grants associate, bachelor, masters, or doctoral degrees, and theological schools.

1. Often includes related ancillary facilities, such as cafeterias, restaurants, retail, indoor or outdoor recreational facilities, research facilities, and similar uses, which require separate use permits.

COMMERCIAL SCHOOL

A school that teaches industrial, clerical, managerial, commercial, artistic, or other select skills; conducts a commercial enterprise, such as a driving school; or a privately operated school that does not offer a complete educational curriculum.

CULTURAL FACILITY

A facility open to the public for cultural services and exhibitions including, but not limited to, museums, cultural centers, historical societies, and libraries operated by a government or non-profit establishment.

1. A cultural facility may include ancillary assembly, retail, office, or restaurant uses, which require separate use permits.

DAY CARE CENTER

A residential companion use that provides licensed care in a protective setting for children or elderly or disabled adults.

DAY CARE FACILITY

A facility where licensed care, protection, and supervision is provided in a protective setting for children or adults, with or without compensation, on a regular basis away from a primary residence.

DORMITORY

Residential housing exclusively occupied by full or part-time students and/or educational staff and owned or operated by an educational institution.

HUMAN SERVICE FACILITY

An establishment that provides services to persons in need of assistance due to age, physical or mental disability, addiction, illness, or injury, that does not provide residential dwelling units.

LIVE ENTERTAINMENT

Any activity provided for pleasure, quiet enjoyment, recreation, relaxation, diversion or other similar purpose by a person or persons who are physically present when providing an activity to a patron or group of patrons who are physically present.

Core Zoning Code Amendment

2024.07.02

EXHIBIT: 1

Weapon Sales

PRIMARY/SECONDARY SCHOOL

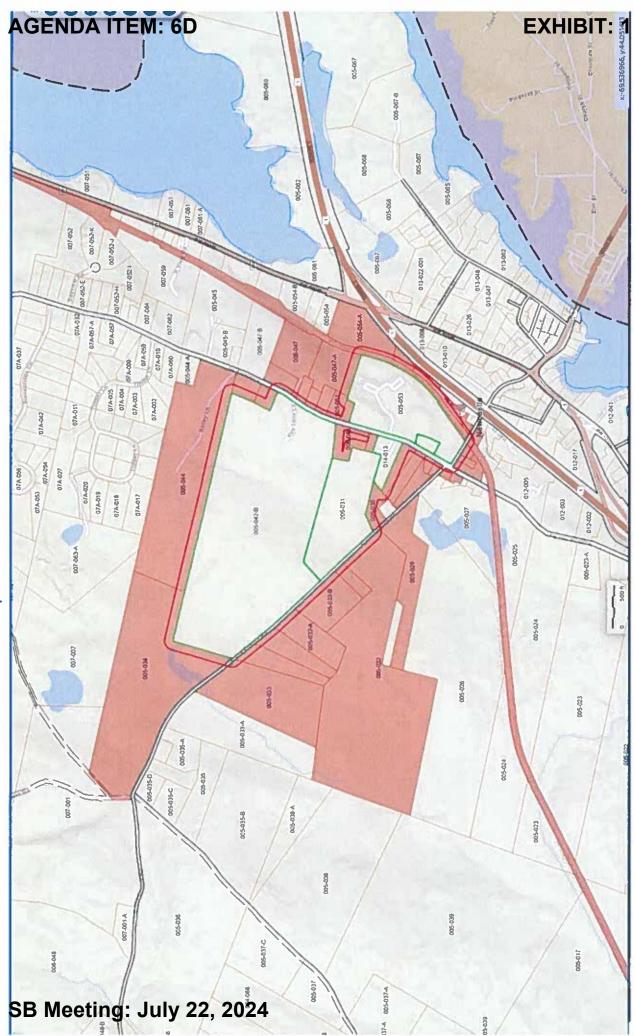
A public, private, or parochial institution offering instruction at the elementary through high school levels with a full range of curricular programs.

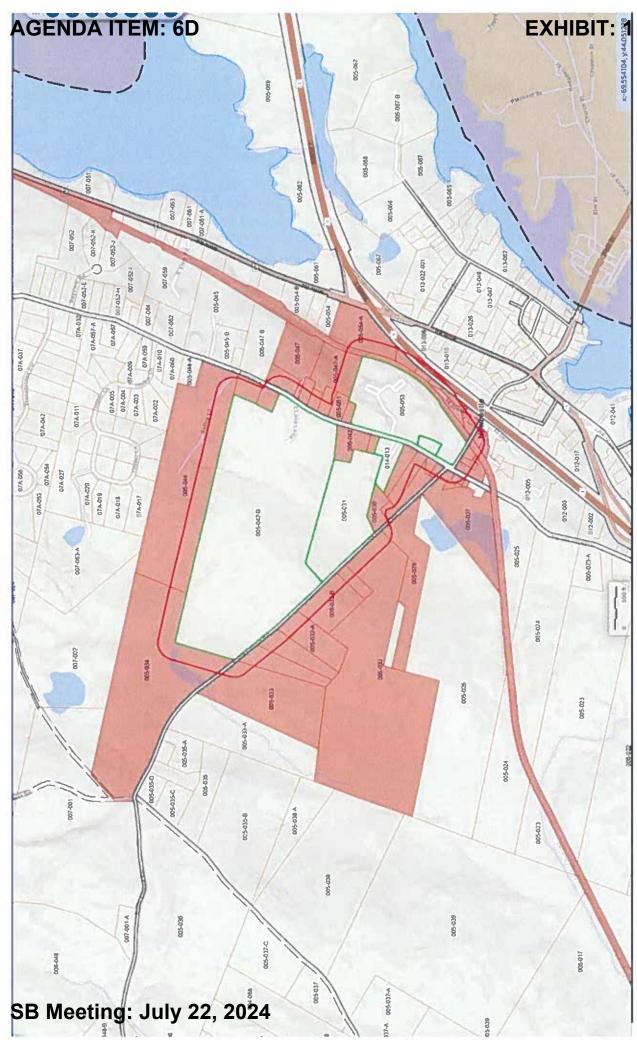
RESEARCH LABORATORY

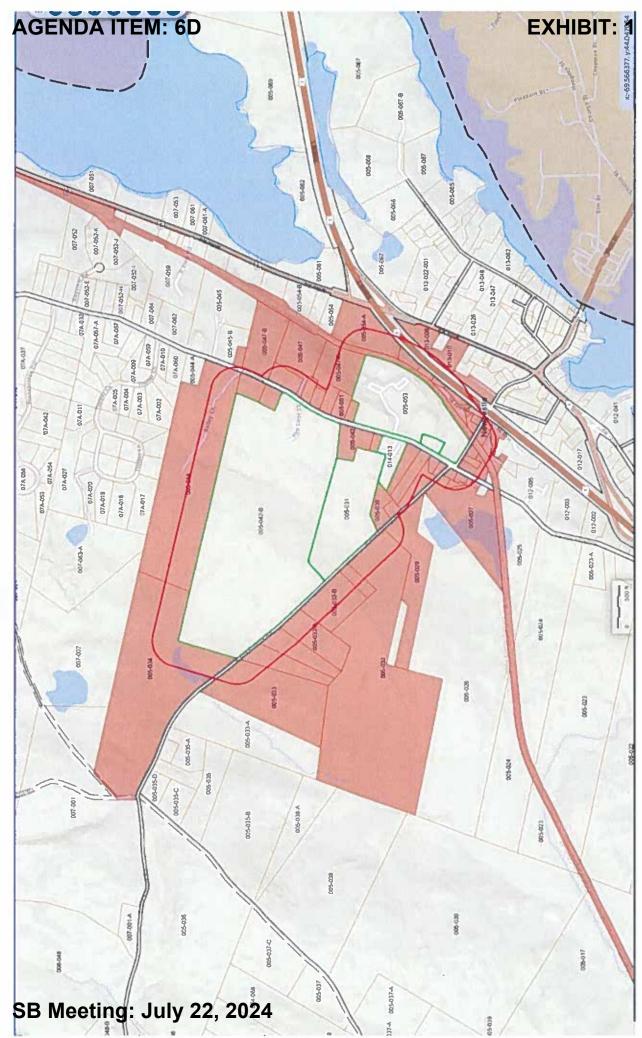
A facility for research and development that does not involve the use of human testing, animal husbandry, incinerators, heavy equipment, mass manufacturing, fabrication, processing, or sale of products.

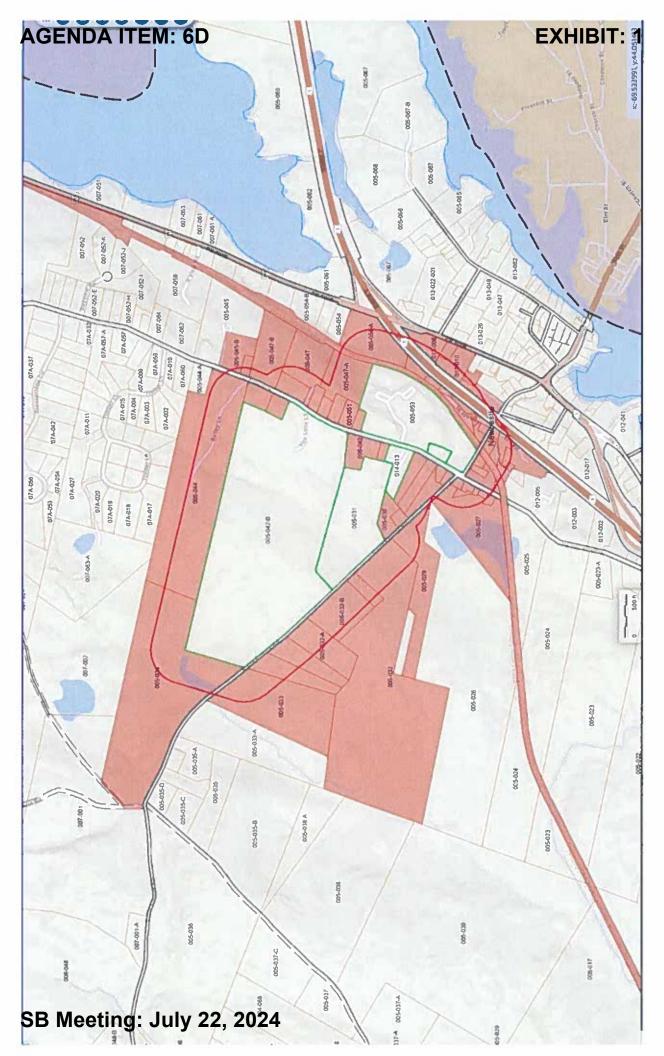
RESIDENTIAL CARE FACILITY

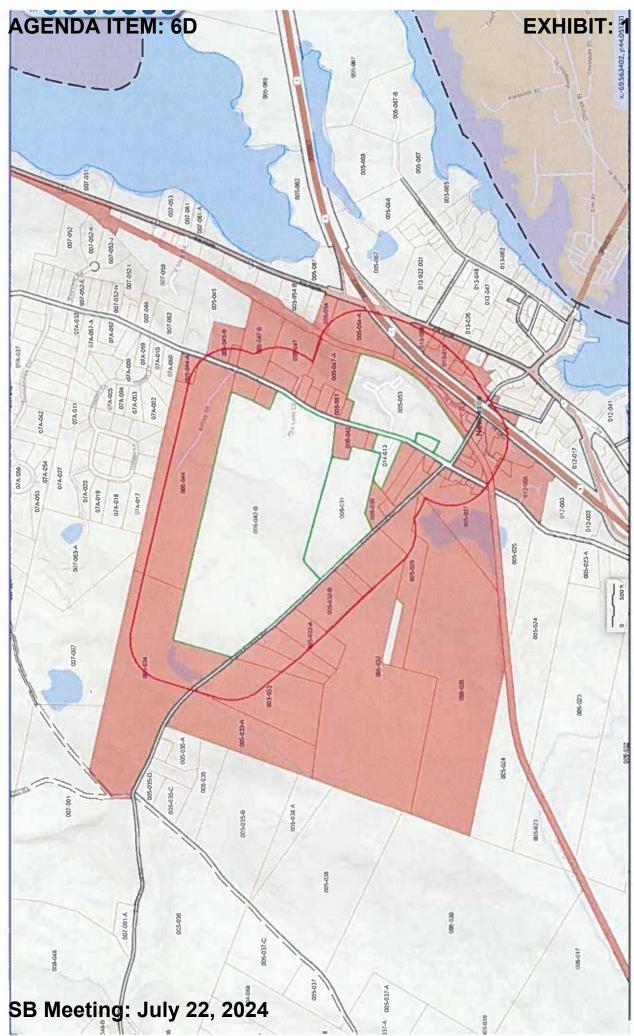
A licensed care facility that provides 24-hour medical or nonmedical care to persons in need of personal services, supervision, protection, or assistance essential for sustaining the activities of daily living. Residential care facilities include nursing homes, independent living, assisted living, continuum of care, and hospice facilities.

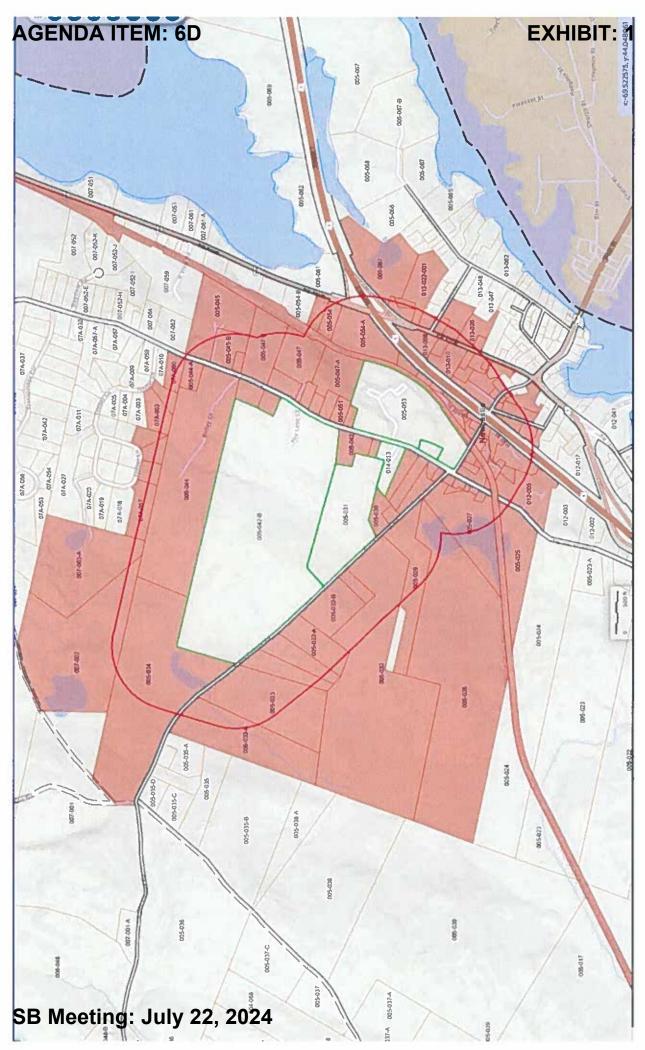


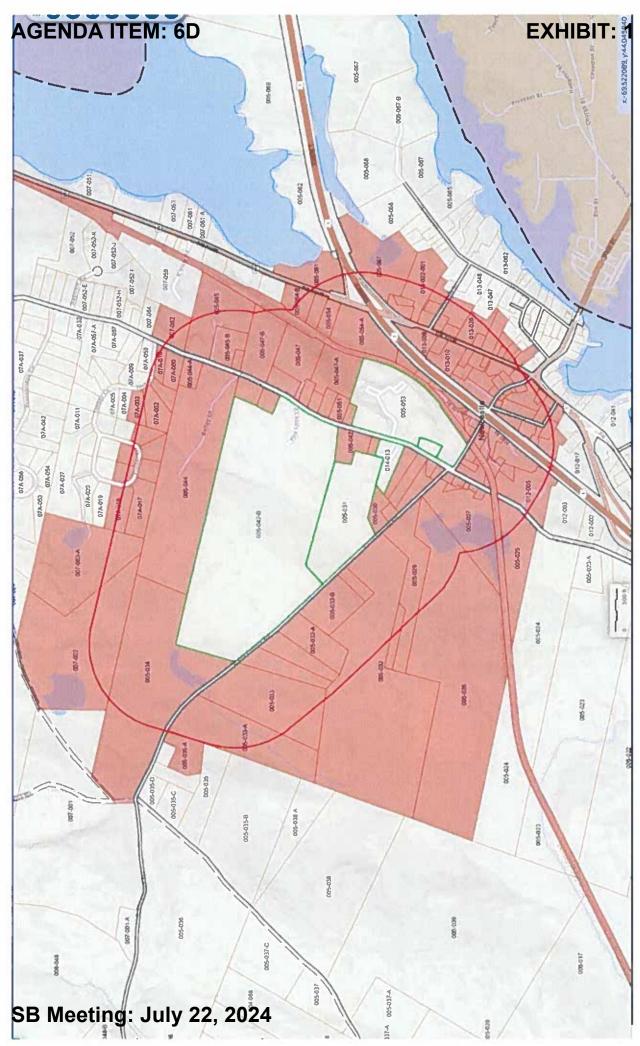


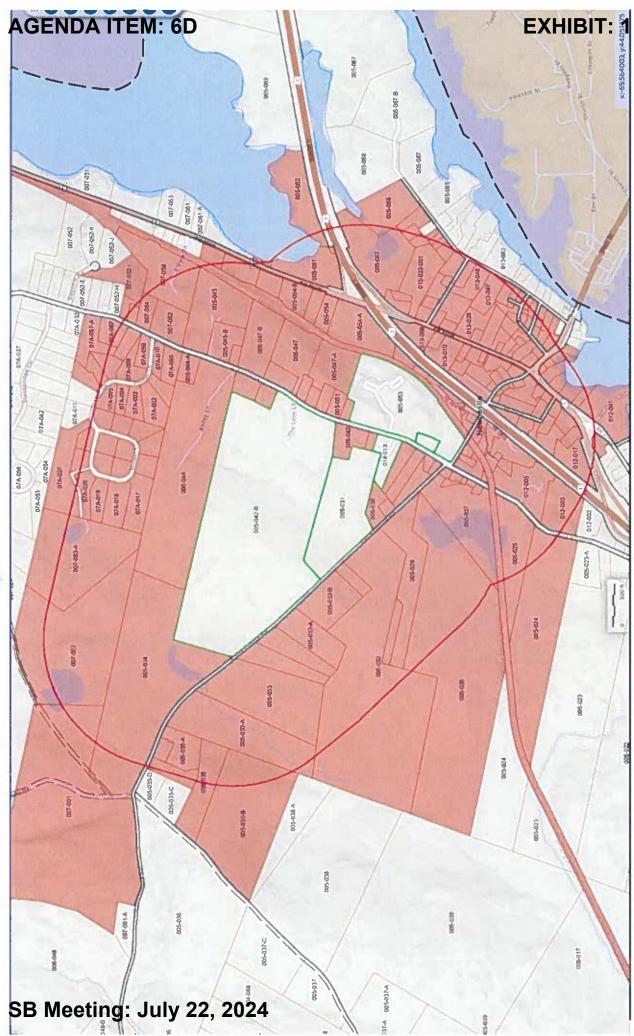












AGENDA ITEM: 7AB

ITEM COMMENTARY

AGENDA ITEM: (Fiscal Warrants) Multiple AP warrants

STAFF RESOURCE: Michelle Cameron, Treasurer & Shelly Clifford, Deputy Treasurer

BACKGROUND: At each meeting of the Select Board, a summary of invoices and bills are

presented to the board for their opportunity to review and ask any

questions before approval or modification.

This time of the year, we have a final AP Warrant from the previous fiscal year. In addition to invoices and expenses for the second AP warrant of

the new fiscal year.

Below is a summary of the budget categories which includes the budget adjustments and the carry forward. Assumes the approval of the FY24

Twenty-seventh and final AP Warrant:

| | FY24 Budget | FY24 Actual | Remaining |
|--------------------|-------------|-------------|-----------|
| General Government | \$671,665 | \$671,460 | \$205 |
| Public Services | \$197,542 | \$193,251 | \$4,291 |
| Planning | \$131,651 | \$130,386 | \$1,265 |
| Public Safety | \$277,311 | \$276,576 | \$735 |
| Public Works | \$671,087 | \$670,940 | \$146 |
| TOTAL OPERATING | \$1.949.256 | \$1,942,614 | \$6.642 |

EXHIBITS: 1. FY24 Twenty-seventh AP Warrant

2. FY25 Second AP Warrant

RECOMMENDATION: Staff recommends approval of the AP Warrants.

POSSIBLE MOTION: "To approve the Fiscal Year 2024 Twenty-seventh AP Warrant

for \$5,121,29 and the Fiscal Year 2025 AP Warrant for

\$213,945.16.

Newcastle AGENDA ITEM: 7AB Warrant Preview 11:07 AM

Pay Date: 07/22/2024

EXHIBIT: 1 07/16/2024 Page 1

Jrnl Invoice Description Reference Account Description Proj Amount. Encumbrance 00382 Affordable Fire Protection 0726 Fire Extinguisher Service 6-4-2024 FD Extinguisher Service E 105-05-42 56.00 0.00 PUB SAFETY - FIRE DEPT / EQ/VEH MAINT Vendor Total-56.00 00293 ELAN FINANCIAL SERVICES 0726 VISA COMMUNITY CARD Election Food Election Food - 6/11/24 E 101-25-07 0.00 GEN GOVT - OPERATIONS / ELECTION SUP Vendor Total-146.14 00100 HUSSEY COMMUNICATIONS INC. 0726 Inv's dated: 5/1-12/6/24 Maintenance Inv#144706 E 105-05-25 548.16 0.00 PUB SAFETY - FIRE DEPT / COMMUNICATN Inv#143500 573.64 0.00 E 105-05-25 PUB SAFETY - FIRE DEPT / COMMUNICATN 0.00 Inv#143719 E 105-05-25 444.95 PUB SAFETY - FIRE DEPT / COMMUNICATN Inv#144156 E 105-05-25 82.83 0.00 PUB SAFETY - FIRE DEPT / COMMUNICATN Inv#144155 78.38 0.00 E 105-05-25 PUB SAFETY - FIRE DEPT / COMMUNICATN 1,727.96 Vendor Total-00321 SBA TOWERS X, LLC 0726 CUSTOMER#ME24363-A-05 June 1, 2024 Tower Rental 6/1/24 E 105-05-25 97.39 0.00 PUB SAFETY - FIRE DEPT / COMMUNICATN Vendor Total-97.39 01161 WHITE SIGN 0726 Barricades/Safety Drum/Ti IVC132443 INC132443 E 107-44-03 3,093.80 0.00 PUBLIC WORKS - EQUIPMENT / TRAFFC SIGNS Vendor Total-3,093,80 Prepaid Total-0.00 Current Total-5,121.29 Warrant Total-5,121.29 THIS IS TO CERTIFY THAT THERE IS DUE AND CHARGEABLE TO THE APPROPRIATIONS LISTED ABOVE AND YOU ARE DIRECTED TO PAY UNTO THE PARTIES NAMED IN THIS SCHEDULE. DATE: _____,2024 R.BENJAMIN FREY TOR GLENDINNING RUFUS PERCY KAREN PAZ

THOMAS KOSTENBADER

EXHIBIT: 2 07/18/2024

Page 1

Jrnl Invoice Description Reference Description Account Proj Amount. Encumbrance 00348 AT&T MOBILITY 0021 Fire Chief Cell Phone June Fire Chief Phone E 105-05-09 48.74 0.00 PUB SAFETY - FIRE DEPT / PHONES 48.74 00277 BANGOR SAVINGS BANK 0021 Fire Truck Loan Pymt #151 August Aug. Fire Truck Pymt 2,256.92 0.00 E 110-30-60 DEBT SERVICE - DEBT SERV / LOAN PYMT FT Vendor Total-2,256.92 00033 CENTRAL MAINE POWER CO 0021 Various Electric Accounts 35011988843 - T.O. E 101-65-02 150.16 0.00 GEN GOVT - TOWN OFFICE / ELECTRICITY 35016922797 - SANDLOT E 107-40-01 32.20 0.00 PUBLIC WORKS - FACILITIES / ELECTRICITY Vendor Total-182.36 00313 CivicPlus 0021 CivicCMS Standard Annual Inv#305519 Website Annual Fee E 101-25-12 2,798.25 0.00 GEN GOVT - OPERATIONS / WEBSITE Vendor Total-2,798.25 00074 COLBY & GALE 0021 Newcastle Fire Co Fuel 7/1 Statement FIRE CO VEHICLE FUEL E 105-05-60 0.00 366.59 PUB SAFETY - FIRE DEPT / VEH GAS/OIL Vendor Total-366.59 00252 DIMAURO ELECTRIC INC 0021 Sheepscot Fire Station Sheepscot FD 309.61 0.00 E 214-91-14 BD MAINT RES - RES ACCT EXP / BLDING MAINT 309.61 Vendor Total-00314 EES Consulting Inc 0021 IT Services - Inv#9157 IT Services - Inv#9157 0.00 E 101-25-09 495.00 GEN GOVT - OPERATIONS / COMP SUPPORT Vendor Total-495.00 00293 ELAN FINANCIAL SERVICES 0021 VISA COMMUNITY CARD Software E 101-25-11 Software 205.56 0.00 GEN GOVT - OPERATIONS / SOFTWARE Vendor Total-205.56 00010 GREAT SALT BAY COMM. SCHOOL SCHOOL APPROPRIATIONS JULY '24 JULY APPROPRIATIONS 0.00 E 116-60-01 176,814.23 SCHOOLS - SCHOOLS / ELEMENTARY 176,814.23 Vendor Total-00165 KONICA MINOLTA/SYMQUEST

Pay Date: 07/22/2024

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0021

500-0622968-000

Pay Date: 07/22/2024

EXHIBIT: 2 07/18/2024

Page 2

Jrnl Invoice Description Reference Description Account Proj Amount. Encumbrance 500-0473754-000 E 105-05-55 12.55 0.00 PUB SAFETY - FIRE DEPT / ADMIN/OFC 12.55 Vendor Total-01074 LINCOLN COUNTY 0021 ACO - WAGES June June ACO Wages E 105-55-01 217.37 0.00 PUB SAFETY - ANIMAL CNTRL / ANIMAL CNTRL Vendor Total-217.37 00115 LINCOLN COUNTY REG. DEEDS 0021 LIEN DISCHARGES JUNE JUNE DISCHARGES E 101-25-91 0.00 133.00 GEN GOVT - OPERATIONS / RECORDINGS Vendor Total-133.00 00121 LOUIS DOE, INC. KEYTAG (4) 0021 2407-029664 KEYTAG (4) E 101-25-95 8.58 0.00 GEN GOVT - OPERATIONS / SUPPLIES 8.58 Vendor Total-00016 MAINE MUNICIPAL EMPL. HEALTH TRUST 0021 August 2024 Health Trust 15110-Newcastle Dental E 101-02-04 226.80 0.00 GEN GOVT - FRINGE BENEF / VISN/DTL/LIF Health (Medical) E 101-02-02 6.819.09 0.00 GEN GOVT - FRINGE BENEF / HEALTH INS IPP (Income Protection) E 101-02-05 198.47 0.00 GEN GOVT - FRINGE BENEF / IPP 0.00 Vision E 101-02-04 27.88 GEN GOVT - FRINGE BENEF / VISN/DTL/LIF 39.00 0.00 Supplemental Life Ins E 101-02-04 GEN GOVT - FRINGE BENEF / VISN/DTL/LIF Vendor Total-7,311.24 00405 NORTHEAST COFFEE COMPANY 0021 Water for PFAS Residents ONEIL/SULLIVAN Water for Residents E 213-91-12 0.00 174.90 PFAS RESERVE - RES ACCT EXP / PFAS RESERVE Vendor Total-174.90 00109 PROPERTY CARE PLUS, INC 0021 Monthly Mowing Contract August August Mowing E 101-70-02 1,800.00 0.00 GEN GOVT - CEMETERIES / MOWING Vendor Total-1,800.00 00409 QUADIENT FINANCE USA, INC 0021 Postage for machine. PPLN01001 POSTAGE E 101-25-05 280.97 0.00 GEN GOVT - OPERATIONS / POSTAGE/ENV Vendor Total-00395 SEACOAST SECURITY INC. 0021 MONITORING FOR T.O & F.D. Town Office Monitoring E 101-65-04 93.00 0.00 GEN GOVT - TOWN OFFICE / MAINT/REPAIR

1:07 PM

Newcastle AGENDA ITEM: 7AB Warrant Preview Pay Date: 07/22/2024 **EXHIBIT: 2** 07/18/2024

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| Account | | | | |
|--|---|--|---|--|
| | Proj | Amount | Encu | mbrance |
| E 105-66-04 | | 135.00 | | 0.00 |
| B SAFETY - FIRE STA/COM / M | AINT/REPAIR | | | |
| | Vendor Total- | 228.00 | | |
| | | | | |
| IE 2024 | | | | |
| ea. Monitoring E 105-66-04 135.00 PUB SAFETY - FIRE STA/COM / MAINT/REPAIR | 0.00 | | | |
| N GOVT - OPERATIONS / SUPPL | IES | | | |
| | Vendor Total- | 95.00 | | |
| | | | | |
| 40 hrs. | | | | |
| E 107-42-04 | | 2,400.00 | | 0.00 |
| BLIC WORKS - ANNUAL OPS / M | OWING | | | |
| | Vendor Total- | 2,400.00 | | |
| | | | | |
| July | | | | |
| E 102-10-10 | | 11,974.91 | | 0.00 |
| BLIC SRVCE - WASTE DISP / T | RANSFER STA | | | |
| | Vendor Total- | 11,974.91 | | |
| ME-BMV | | | | |
| BMV Report | *** PAID *** | Check # | 1233 | |
| G 1-345-00 | | 1,985.31 | | 0.00 |
| N'L GOV. / STATE MV FEE | | | | |
| | | | 4004 | |
| _ | *** PAID *** | | 1234 | |
| | | 2,209.50 | | 0.00 |
| N I GOV. / STATE MV PEE | Invoice Total- | 2 209 50 | | |
| | | · | | |
| | Vendor rocar | | | |
| | | | | |
| | | 1 626 57 | | 0.00 |
| | | 1,030.5/ | | 0.00 |
| | Vendor Total- | 1.636.57 | | |
| | | 1,030.37 | | |
| | Prepaid Total- | 4,194.81 | | |
| | Current Total- | 209,750.35 | | |
| | | | | |
| | Warrant Total- | 213,945.16 | | |
| | E 101-25-95 N GOVT - OPERATIONS / SUPPL 40 hrs. E 107-42-04 BLIC WORKS - ANNUAL OPS / M 5 July E 102-10-10 BLIC SRVCE - WASTE DISP / T ME-BMV BMV Report G 1-345-00 N'L GOV. / STATE MV FEE BMV Report G 1-345-00 N'L GOV. / STATE MV FEE Pements Inv#237050 G 2-513-00 PITAL RES / GRANT VPI | ## 2024 ## E 101-25-95 N GOVT - OPERATIONS / SUPPLIES Vendor Total- 40 hrs. | E 2024 E 101-25-95 95.00 N GOVT - OPERATIONS / SUPPLIES Vendor Total- 95.00 40 hrs. E 107-42-04 2,400.00 BLIC WORKS - ANNUAL OPS / MOWING Vendor Total- 2,400.00 S July E 102-10-10 11,974.91 BLIC SRVCE - WASTE DISP / TRANSFER STA Vendor Total- 11,974.91 ME-BMV BMV Report *** PAID *** Check # G 1-345-00 1,985.31 BMV Report *** PAID *** Check # G 1-345-00 2,209.50 N'L GOV. / STATE MV FEE Invoice Total- 1,985.31 BMV Report *** PAID *** Check # G 1-345-00 2,209.50 N'L GOV. / STATE MV FEE Invoice Total- 2,209.50 Vendor Total- 4,194.81 Vendor Total- 4,194.81 Current Total- 209,750.35 Warrant Total- 209,750.35 | ## 2024 ## 101-25-95 ## 95.00 ## 101-25-95 ## 95.00 ## 103-25-95 ## 95.00 ## 103-42-04 ## 2,400.00 ## 103-42-04 ## 2,400.00 ## 103-42-04 ## 2,400.00 ## 11,974.91 ## 102-10-10 ## 11,974.91 ## 102-10-10 ## 11,974.91 ## 103-10-10 ## 11,974.91 ## 103-10-10 ## 11,974.91 ## 103-10-10 ## 11,974.91 ## 103-10-10 ## 11,974.91 ## 103-10-10-10 ## 11,974.91 ## 103-10-10-10-10-10-10-10-10-10-10-10-10-10- |