



“The Crossroads of Tradition and Innovation”

Our Town Officials

Mayor Cheryl Oliver

Mayor Pro-Tem Jackie Lacy

Councilmember Byron McAllister

Councilmember Joe Scarboro

Councilmember Ann Williams

Interim Town Manager Rhonda Sommer

Town Clerk Nicholas Sorrell

Town Attorney Alan “Chip” Hewett

Town Offices are open :

Monday-Friday | 8:00 a.m.—5:00 p.m.

JANUARY MEETINGS

Town Council Meeting

February 8, 2021 @ 6:00 p.m.

Jernigan Building - 110 E. Anderson Street

Tourism Committee

February 11, 2021 @ 8:30 a.m.

Jernigan Building—110 E. Anderson Street

Historic Properties Committee

February 11, 2021 @ 6:00 p.m.

Jernigan Building—110 E. Anderson Street

*(Visit www.selma-nc.com for updates,
agendas, meetings and notices)*

HAPPY NEW YEAR!

Our Selma Town Council, Town Staff, and I want to wish each of you a Happy New Year! We are committed to doing our part to make 2021 a great year for our citizens and businesses.

Although we all wished for a sunny, healthy, and peaceful start to 2021, it was not that way for everyone. Instead gloomy weather, a growing pandemic, and civil disturbances ushered in the early days of the New Year. Despite all these elements, positive change continues to occur throughout our town. That change is driven by proactive citizens, business investors, town staff, external partnerships, and by the policies and goals set by our Town Council.

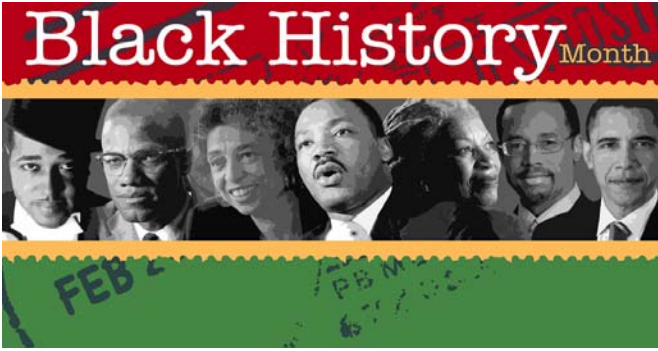
One of the most visible evidences of positive change is the revitalization of our Historic Downtown District. A variety of new businesses such as Coffee on Raiford, Old Fashioned Ice Cream, Pixie Dust Lunch Box and Bakery Shoppe, Appliance Boot Camp, The Town Florist, and D’s Seafood have recently opened.

Existing Uptown Selma businesses such as Selma Jewelry and Selma Florist have transformed the interior and exterior appearance of their businesses. Other businesses are enhancing their exteriors with paint, new windows, and eye-catching murals.

The residential side of Selma is also on the upswing. New houses are being built on what have been vacant lots. Many existing houses are being renovated while others are being demolished to make way for new housing. This is improving the variety and quality of our housing stock. New residential subdivisions are envisioned.

There are many other positive areas that I will mention in a State of the Town Message next month. For now, I just wanted to start out the year with a positive note and say THANK YOU to all of you who are making Selma shine brighter than ever. Together, with your ongoing resiliency, dedication, and investment, we will make 2021 a tremendous year!

MAYOR CHERYL OLIVER



American Heart Association

We have options when it comes to paying your utility bills!

- ~ pay by our website www.selma-nc.com - 24/7 service
- ~ auto draft- set up by coming by our drive thru
- ~ mail in to: 114 N. Raiford St., Selma, NC 27576
- ~ drop box at our drive thru - 24 hours a day 7 days a week
- ~ pay at our drive thru 8a-5p - 5 days a week

For more heart healthy recipes visit: <https://www.heart.org/en/healthy-living/healthy-eating/eat-smart>

Winterizing Your Home

With the cold weather approaching, please remember to winterize your home. Close vents around your homes foundation. Placing foam around your water pipers for insulation will protect your pipes from freezing. If your home is prone to freezing pipes, leave your cabinet doors open. Also, winterize your outdoor faucets. You can purchase foam faucet covers from your local hardware store. These extra steps will be cost effective down the road.



SWEET POTATO NACHOS

Makes 6 servings

3 medium sweet potatoes (about 2 lbs.)

makes about 6 cups of rounds

1 Tbsp. olive oil

1 tsp. chili powder

1 tsp. garlic powder

1 1/2 tsp. paprika

1/3 cup black beans (drained, rinsed)

1/3 cup reduced-fat, shredded cheddar cheese

1/3 cup chopped tomato-fresh or canned (if canned, no salt added, drained and rinsed)

1/3 cup chopped avocado



1. Preheat oven to 425 degrees. Cover the baking pans with foil and coat with nonstick spray.
2. Peel and slice the sweet potatoes thinly. In a bowl, toss the rounds with olive oil and then coat with dry ingredients. Bake rounds for 10 min. then flip over and bake an additional 5-10 minutes or until crisp.
3. Remove from oven and sprinkle beans and cheese over the sweet potatoes. Return to oven until the cheese melts, about 2 minutes. Remove and sprinkle with tomato and avocado. Serve!



Please place yard debris on the edge of your yard. Do not place it on the curb, near drains or gutters. Pick up is on Monday and Thursday, unless it's a Holiday.

See our website for more guidelines: www.selma-nc.com

Town Contacts

Town Hall	919-965-9841
Utilities/Customer Service	919-202-8315
Cemetery	919-202-8315
Planning	919-965-3278
Human Resources	919-965-7142
Public Works	919-965-2244
Police	919-965-8189
Fire	919-965-2697
Parks & Recreation	919-975-1411
Library	919-965-8613

Utility After Hour Emergencies

919-934-9411



Happy Valentine's Day!