



News

16121 SE 81st Ave, Johnson City, OR 503-655-9710 Fax 503-723-0317 ~ e-mail johnson.city@comcast.net

Budget Time

April \$ 2026

Committee Members Are Needed: Want to help determine

Meeting will be April 21st at 6 p.m. Please let Vince or Judy know if you are interested in this important capacity. Five people are needed to join City Council to review the proposed budget for 2026-27.

The Budget Committee meeting will be April 21st at 6 p.m. Please let Judy know if you are interested in serving your city in this important capacity.

Watch for Events!

Hopefully, with warmer and drier weather later this year, we will be scheduling the City-wide Yard Sale and Clean-up Day in Johnson City.

Planning Commission Opening

The Planning Commission serves as an advisory body to and a resource for the City Council in land use issues. It meets quarterly (when needed) and is composed of three members. One Planning Commission position term expires at the end of March each year. The application form is available from City Hall or via email if you are interested. Completed applications need to be returned by May 13th for the Council to make an

Your City Government

City Council: Mayor Vince Whitehead, Darlene Benedict, Luan Evans, Margaret M^cCrea, Jackie Moritz, & City President Judy Davis

Office Hours: Mondays, Wednesdays, and Fridays ~ 10 a.m. - 2 p.m.

Upcoming Events



Tuesday, April 21 ~
Budget Committee Meeting or
via Zoom
6 p.m.

Planning Commission Meeting
or via Zoom
6:45 p.m. City Hall

City Council Meeting in person
or via Zoom
7 p.m. City Hall

Great Brunch Recipe

10 cups shredded hash browns	1/2 cup milk
1/4 cup butter or margarine	1/2 cup chopped green onion
1 (10 ounce) can of cream soup (Chicken, mushroom, celery, etc.)	2 cups grated cheddar cheese
12 ounces sour cream	salt and pepper

Preheat oven to 375 degrees. Melt butter or margarine and pour into a 9x13 inch baking dish, then add 5 cups of the shredded hash brown potatoes, no need to thaw. In a separate bowl, mix soup, sour cream, milk, and green onions, then pour 1/2 of this mixture over the hash browns. Spread the mixture around over the hash browns evenly using a spatula. Salt and pepper to taste. Sprinkle one cup grated cheese on top. Repeat with the remainder of the ingredients

Bake for 55 minutes until the cheese is a crispy golden brown.
Let set up for 5-10 minutes before cutting into servings.

Johnson Mobile Estates Information

8011 Posey Street, Johnson City, OR 97267
Phone 503.656.1010

Monday-Friday, 8 a.m. to 5 p.m.

Closed 12-1 p.m. daily

It's Never too Late to Get Johnson City News

Electronically! – Just send an e-mail to Judy at the city's e-mail address: Johnson.city@comcast.net with the word "newsletter" in the subject line. She will add you to the e-mail list to receive this publication electronically. You will need Adobe Reader to read and/or print the newsletter.