

**AGENDA  
REGULAR MEETING  
ECONOMIC DEVELOPMENT COMMISSION  
TUESDAY, May 18, 2021  
7:30 A.M.**

**VIRTUAL MEETING**

This meeting can be viewed live at  
[youtube.com/c/CheshireChannel14](https://www.youtube.com/c/CheshireChannel14) or on Channel 14

Public comments can be made via email at [Comments@cheshirect.org](mailto:Comments@cheshirect.org),  
and by voice message prior to the meeting at 203 271-6638.

- I. Call to Order
- II. Roll Call
- III. Determination of Quorum
- IV. Pledge of Allegiance
- V. Approval of Minutes – Regular Meeting – April 20, 2021
- VI. Communications
- VII. Business
  - a) Discussion with Bone In Prime
  - b) Speakers for Future Meetings
  - c) FY 22 Budget and Administrative Changes
  - d) Liaison Reports
  - e) Coordinator's Report
- VIII. Adjournment

**REGULAR MEETING MINUTES**  
**CHESHIRE ECONOMIC DEVELOPMENT COMMISSION**  
**Tuesday, April 20, 2021**  
**7:30 A.M.**

VIA VIDEO TELECONFERENCE (ZOOM)  
(PER EXECUTIVE ORDER OF THE GOVERNOR OF CONNECTICUT)

Commissioners Present:

William Stanley, Derek Gromko, Don Dobbs, David Pelletier, Jami Ferguson, Dan O'Connell

.

Absent: Peter Nichols

Staff Present:

Jerry Sitko, Economic Development Coordinator, Arnett Talbot, Assistant Town Manager.

Guests: Yetta Augur and Mark Thomas, Cheshire Chamber of Commerce, and Dave Borowy, Town Council Liaison.

**VII. CALL TO ORDER**

Mr. Stanley called the meeting to order at 7:30 AM.

**II. ROLL CALL**

The roll was called.

**III. DETERMINATION OF QUORUM**

A quorum was determined.

**IV. PLEDGE OF ALLEGIANCE**

The Pledge of Allegiance was recited.

**V. Election of Officers**

Mr. Pelletier made a motion to keep the current slate of officers: Mr. Stanley, Chairman, Mr. Gromko, Vice-Chairman, and Mr. Dobbs, Secretary. Mr. Gromko seconded the motion which passed unanimously.

**VI. Approval of Minutes – Regular Meeting - March 16, 2021**

Mr. Pelletier made a motion to accept minutes for regular meeting – March 16, 2021. Mr. Gromko seconded the motion which passed unanimously.

**VII. Communications**

a) Minutes of the TIF Management Committee Meeting – March 31, 2021

Mr. Sitko included a copy of the March 31, 2021 TIF Management Committee Meeting minutes with today's packet. We may see an application for a CEA soon.

**VIII. Business**

a) Discussion with Bone In Prime did not take place.

b) Speakers for Future Meetings

There was a discussion to invite Chuck Neth of the School Modernization Committee to the next meeting.

Please contact Mr. Sitko with suggestions for future guest speakers.

c) Open for Business Activities

Mr. Sitko is looking for new ideas to keep the momentum going for business activities. It will be a while before business comes back to normal. Ms. Augur suggested putting the "Eat Local" signs back up to advertise local eateries. The flier that was sent to 10,000 households was well received. She is also researching "cash mob" activity where a business is spotlighted each week and where 20 customers spend \$20.00. This creates

a marketing outlet and an influx of cash. Mr. Sitko suggested that perhaps Bozzuto's could make a video about the importance of continuing to shop and eat local.

d) Liaison Reports

David Borowy said that the budget completion date has been extended to May 28 and that the town is looking to reduce the mill rate through the reduction of proposed expenditures.

Mark Thomas said that 12 recommended bills to the State Legislature are being opposed by the CBIA and the Cheshire chamber.

e) Coordinator's Report

- Tax Increment Financing (TIF) – An application for a CEA may be in process.
- State Land in the Interchange Zone - Progress is being made. Waiting on deed and map from the state. The matter is now in the attorney general's office.
- S&P and Fitch Ratings and recent bond sale – Good news. The town will save an estimated \$820,000.
- Ball & Socket Arts - Second remediation grant for \$1,950,000 has been submitted to DECD.
- Counter Weight Brewing – Site has been cleared and construction is to begin soon. Target date for opening is November 2021.
- Cheshire Craft Brewing - Waiting for state license so that it can open later this month.
- Mr. Sitko is working with Malpractice Brewing Company. Looking at multiple locations.
- 240,000 SF addition proposed for 181 West Johnson Avenue. 130,000 SF to be leased by a medical supply company.
- Lease of 11,000 SF by 119 Element Manufacturing at 609 West Johnson Avenue. Company produces specialty paint products for cars.

- Zone text change to permit warehouse/distribution in the Interchange Zone – A draft is being discussed by the P&ZC.
- Cheshire Chamber of Commerce was commended for its virtual annual meeting.
- Starbucks - Target date to open is November 2021.

## **IX. Adjournment**

Mr. Stanley adjourned the meeting at 8:15 AM.

Respectfully submitted:

Dawn Guite, Recording Secretary, EDC



1410  
Highland Avenue,  
Cheshire  
203-806-1430



Bone In Prime  
Steak House

Brunch  
10AM - 2PM  
Every Sunday!

HAPPY HOUR • Everyday 3-5pm

1/2 Price Specialty Martinis • \$1 Oysters • 50¢ Clams

BRUNCH MENU

<b>Two Eggs</b> .....	7
With bacon, potato hash and toast	
<b>Eggs Benedict</b> .....	10
Poached eggs and Canadian bacon, topped with a Hollandaise sauce. Served on an English muffin with potato hash	
<b>Traditional Omelette</b> .....	9
With cheddar cheese and served with potato hash and toast	
<b>Create Your Own Omelette!</b> .....	12
Add any of the following items to our traditional omelette: bacon, ham, onions, tomatoes, cream cheese, mushrooms, spinach, broccoli, asparagus. Served with potato hash and toast	
<b>Red Fox Frittata</b> .....	10
Chef's choice spring vegetables, smoked beef sausage and feta cheese	
<b>Pesto, Ricotta &amp; Egg Pie</b> .....	11
Chopped pesto, creamy ricotta, fluffy eggs, served on a pita bread and baked in the oven	
<b>French Toast</b> .....	9
Topped with fresh fruits and garnished with sugar powder	
<b>Waffles</b> .....	9
Topped with sliced banana	
<b>Homemade Crepes</b> .....	9
<b>Fried Dough</b> .....	8
Topped with fresh fruits	

Travel Through The World Breakfast

- **Taste of Spain 15**  
Scrambled eggs, jalapeño rice, fresh bean salsa, grilled sausage patty, lettuce, tomato served over a grilled tortilla

• **American Surf & Turf 25**  
6oz petite filet, two sunny side up eggs, smoked salmon. Served with potato hash and toast
- **Breakfast in Europe 20**  
Two eggs sunny side up, grilled steak and chicken skewers, sliced tomatoes, red onions, feta cheese. Served with potato hash and toast

• **Taste of Italy 18**  
Buratta cheese, 2 eggs sunny side up, Prosciutto di Parma, basil pesto, genoa salami, tomatoes

Sides

<b>Bacon</b> .....	4
<b>Hot Italian Sausage</b> .....	5
<b>Fresh Fruits</b> .....	6
<b>Potato Hash</b> .....	6

Bagels

<b>Plain or Everything Bagel</b> .....	2
<b>Cream Cheese</b> .....	2
<b>Smoked Salmon</b> .....	3
<b>Capers</b> .....	1
<b>Sliced Red Onion</b> .....	1
<b>Egg (Any Style)</b> .....	2
<b>American Cheese</b> .....	1



Crepes



French Toast

Build Your Own Bloody Mary

Regular Bloody Mary

9

Bloody Maria

(Tequila)

10

Add:

Chilled Shrimp 3.50

Raw Oysters 2  
(per piece)

Raw Clams 1.50  
(per piece)

Bacon 2

Mimosa

• **Traditional**

9/glass - 30/carafe

• **Tequila Sunrise Mimosa**

Tequila, prosecco, orange juice

11/glass - 35/carafe

• **Blushing Mimosa**

Orange juice, pineapple juice, grenadine, prosecco

10/glass - 33/carafe

• **Pomegranate Blush**

Pomegranate liquor, prosecco

10/glass - 33/carafe

LUNCH MENU

Appetizers

<b>New York Style Calamari</b> .....	14
Sautéed with capers, Kalamata olives, hot cherry peppers & garlic in a lemon white wine sauce	
<b>Fried Calamari</b> .....	12
With fried zucchini served with a marinara sauce	
<b>Lobster &amp; Crab Cakes</b> .....	15
Served over baby arugula with a chipotle shrimp vinaigrette	
<b>Stuffed Shrimp</b> .....	11
Stuffed with fresh mozzarella and wrapped in bacon over a homemade crostini in a gorgonzola sauce	
<b>Bone In Prime Combo</b> .....	12
Stuffed clams casino and stuffed mushrooms in a lemon white wine sauce	
<b>Ahi Tuna Tartare</b> .....	15
Layered with chopped avocados and cucumbers in a sesame ginger sauce, served with garlic crostini	
<b>Pepper Crusted Beef Tenderloin Carpaccio</b> .....	18
Thinly, raw sliced beef garnished with capers, chianti pecorino, toscano cheese and arugula. Served with homemade hummus and garlic crostini	
<b>Zuppa de Mussels</b> .....	10
With kale fra diavolo sauce	

Salads

All our greens and vegetable products are organic

<b>Classic Caesar Salad</b> .....	9
Crispy romaine lettuce and whole wheat croutons in a homemade Caesar dressing	
<b>Signature Prime Salad</b> .....	10
Baby arugula, dried cranberries, shaved apples, crumbled Gorgonzola cheese, cucumbers, tomatoes in a raspberry chocolate vinaigrette	
<b>Garden Salad</b> .....	6
Mesclun greens, fresh tomatoes, cucumbers, shaved red onions, and olives with a balsamic vinaigrette	
<b>Roasted Red Beet Salad</b> .....	10
Baby arugula, walnuts, goat cheese, with a honey balsamic vinaigrette	
<b>Prime Steak Salad</b> .....	22
Mixed greens, fresh apples, Kalamata olives, roasted red peppers, walnuts, crumbled gorgonzola and your choice of dressing	
<b>Cheshire Salad</b> .....	22
Grilled shrimp, chicken and mushrooms over greens with tomatoes, olives, cucumbers, crumbled gorgonzola cheese, balsamic vinaigrette	
<b>Caprese Salad</b> .....	15
Local Heirloom tomatoes, homemade fresh mozzarella and basil pesto with a balsamic glaze	

ADD: chicken ... 4 • grilled salmon ... 6 • grilled shrimp(2pc) ... 7

Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

- Chilled Jumbo Shrimp 4**  
**Oysters 2.50 • Clams 1.50**  
**Smoked Salmon 3**  
**Lobster Tail 13**  
**Jumbo Lump Crab 10**

Soups

- Vegetable Soup**  
5 (cup) .... 7 (bowl)
- Lobster Bisque**  
7 (cup) .... 10 (bowl)

Entrees

<b>Potato Gnocchi</b> .....	16
With sun-dried tomatoes, gorgonzola cheese and fresh spinach in an alfredo sauce	
<b>Fettuccine Pasta</b> .....	15
With blackened chicken, fresh broccoli and Roma tomatoes finished with a fresh garlic herb alfredo sauce	
<b>Exotic Wild Mushroom Ravioli</b> .....	15
In a white truffle cream sauce	
<b>Chicken Piccata</b> .....	14
Mashed potatoes, broccoli, and a caper lemon butter white wine sauce	
<b>Grilled Salmon</b> .....	19
Over a bed of greens with grilled zucchini and a balsamic glaze	
<b>6 oz. Filet Mignon</b> .....	21
Served with roasted potatoes, grilled zucchini and onion rings	



Caprese Salad



Blackened Chicken Panini

Sandwiches & Wraps

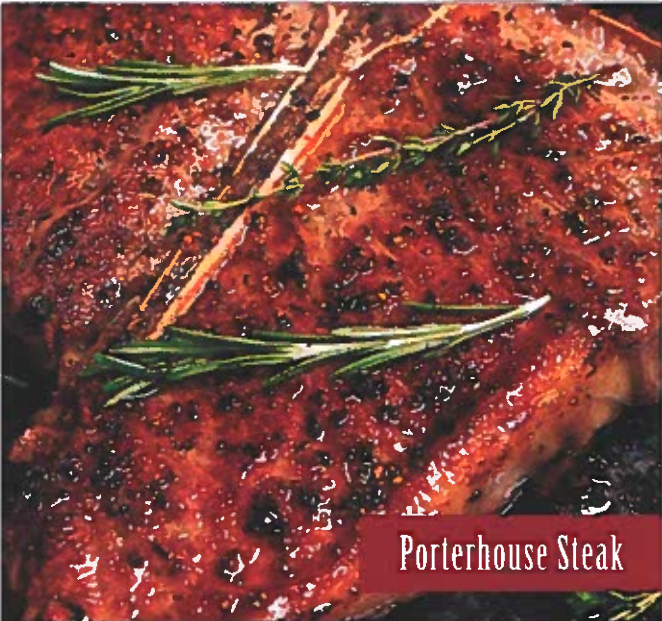
All sandwiches & wraps come with your choice of salad, fries or onion rings

<b>Turkey Club</b> .....	13
Grilled whole wheat bread, crispy bacon, mozzarella cheese, lettuce, tomato, onion, and mayo	
<b>Rueben</b> .....	13
Corned beef served on rye bread with mozzarella cheese, sauerkraut, and thousand island dressing	
<b>Philly Steak Panini</b> .....	14
Fresh peppers, mushrooms, shaved onions, provolone cheese, and crushed red pepper aioli	
<b>Grilled Chicken Pesto Panini</b> .....	13
Roasted red peppers and fresh mozzarella	
<b>Chicken Parm Grinder</b> .....	13
Mozzarella cheese and a homemade tomato sauce	
<b>Italian Combo Grinder</b> .....	13
Turkey, ham, genoa salami, lettuce, tomato and onion – your choice of hot or cold	
<b>Buffalo Wrap</b> .....	12
Crispy chicken, lettuce, tomato, onion, hot sauce and blue cheese dressing	
<b>Chicken Caesar Wrap</b> .....	12
Grilled chicken with romaine lettuce, homemade croutons and caesar dressing	
<b>Chicken Tender Wrap</b> .....	12
Cheddar cheese, lettuce, tomato, onion, and honey mustard	
<b>8 oz. Cheeseburger</b> .....	15
Served on a hard roll – Add bacon \$2, add avocado \$3, add lobster meat \$6	
<b>Grilled Vegetable Wrap</b> .....	12
Chef's choice of vegetable of the day marinated and grilled, served with gorgonzola cheese, and fresh habanero pepper aioli	
<b>Blackened Chicken Panini</b> .....	13
With empressatta cheese, fresh baby arugula, heirloom tomatoes, grilled mild jalapeño peppers	

GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





Porterhouse Steak



Red Sangria



Ahi Tuna Tartare

## DINNER MENU

### Appetizers

<b>New York Style Calamari</b> .....	14
Sautéed with capers, Kalamata olives, hot cherry peppers & garlic in a lemon white wine sauce	
<b>Fried Calamari</b> .....	12
With fried zucchini served with a marinara sauce	
<b>Lobster &amp; Crab Cakes</b> .....	15
Served over baby arugula with a chipotle shrimp vinaigrette	
<b>Stuffed Shrimp</b> .....	11
Stuffed with fresh mozzarella and wrapped in bacon over a homemade crostini in a gorgonzola sauce	
<b>Bone In Prime Combo</b> .....	12
Stuffed clams casino and stuffed mushrooms in a lemon white wine sauce	
<b>Ahi Tuna Tartare</b> .....	15
Layered with chopped avocados and cucumbers in a sesame ginger sauce, served with garlic crostinis	
<b>Pepper Crusted Beef Tenderloin Carpaccio</b> .....	18
Thinly, raw sliced beef garnished with capers, chianti pecorino, toscano cheese and arugula. Served with homemade hummus and garlic crostini	
<b>Zuppa de Mussels</b> .....	10
With kale fra diavolo sauce	

### Salads

All our greens and vegetable products are organic

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Crispy romaine lettuce and whole wheat croutons in a homemade Caesar dressing	
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Baby arugula, dried cranberries, shaved apples, crumbled Gorgonzola cheese, cucumbers, tomatoes in a raspberry chocolate vinaigrette	
<b>Garden Salad</b> .....	6
Mesclun greens, fresh tomatoes, cucumbers, shaved red onions, and olives with a balsamic vinaigrette	
<b>Roasted Red Beet Salad</b> .....	10
Baby arugula, walnuts, goat cheese, with a honey balsamic vinaigrette	
<b>Prime Steak Salad</b> .....	22
Mixed greens, fresh apples, Kalamata olives, roasted red peppers, walnuts, crumbled gorgonzola and your choice of dressing	
<b>Cheshire Salad</b> .....	22
Grilled shrimp, chicken and mushrooms over greens with tomatoes, olives, cucumbers, crumbled gorgonzola cheese, balsamic vinaigrette	
<b>Caprese Salad</b> .....	15
Local heirloom tomatoes, homemade fresh mozzarella and basil pesto with a balsamic glaze	

ADD: chicken ... 4 • grilled salmon ... 6 • grilled shrimp(2pc) ... 7

### Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

#### Chilled Jumbo Shrimp 4

Oysters 2.50

Clams 1.50

Smoked Salmon 3

Lobster Tail 13

Jumbo Lump Crab 10



Seafood Tower

### Soups

**Vegetable Soup**

5 (cup) .... 7 (bowl)

**Lobster Bisque**

7 (cup) .... 10 (bowl)

### Build Your Own Meat & Cheese Selection

Served with mixed olives, grilled sweet peppers and jalapeño peppers

#### Meat

\$7 per choice of meat

- Prosciutto Di Parma
- Capicola
- Sopressata
- Smoked Cured Beef
- Smoked Beef Montenegro Sausage
- Smoked Beef Hot Montenegro Sausage

#### Cheese

\$5 per choice of cheese

Enjoy cheeses imported from different parts of the world

- **Dolce Latte Gorgonzola: Italy**  
Aged creamy gorgonzola
- **Gorgonzola Cheese: U.S**  
Subtle earthiness and creamy texture, blend of cow and sheep milk, aged a minimum of 90 days
- **Queso Manchego: Spain**  
Sheep's milk from Manchega breed of sheep, aged for 12 months
- **Chianti Pecorino Toscano: Italy**  
Sharp cheese marinated in chianti wine
- **Feta: Montenegro**  
Brined cured cheese from sheep's milk
- **Artigiano: Wisconsin, Italy**  
Hand crafted small batch enrobed in balsamic vinegar with a hint of cipollini onions, slightly sweet and savory flavor
- **Parmesan Cheese**
- **Brie: France**  
Soft ripened cheese known as the Queen of Cheeses
- **Extra Sharp Cheddar: Vermont**  
Aged a minimum of 24 months
- **Smoked Maasdam: Holland**  
Traditional semi hard Dutch cheese from cow's milk aged for 4 weeks



GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### Entrees

<b>Lobster Mac &amp; Cheese</b> .....	30
<b>Fettuccine Pasta</b> .....	20
With blackened chicken, fresh broccoli, Roma tomatoes and finished with a fresh garlic herb Alfredo sauce	
<b>Pepper Crusted Ahi Tuna</b> .....	39
Over a truffle Parmesan risotto served with sauteed spinach in garlic and olive oil with a hot chili port wine reduction	
<b>Blue Crab and Lobster Ravioli</b> .....	28
Sauteed with mussels and spinach in a sherry saffron cream sauce	
<b>Zuppa De Pesce</b> .....	35
Lobster tail, shrimp, scallops, calamari, clams and mussels in a fra diavolo sauce over linguine	
<b>Chicken Piccata</b> .....	19
Mashed potatoes, broccoli, and a caper lemon butter white wine sauce	
<b>Chicken &amp; Shrimp</b> .....	28
Topped with a grilled zucchini, mozzarella cheese with a basil pesto cream sauce over garlic mashed potatoes, garnished with breaded shrimp	
<b>Wild Canadian Salmon</b> .....	27
Kalamata olive crusted salmon, layered over spinach Mascarpone risotto and celery root chips, garnished with a mash salad in Barolo wine emulsion	
<b>Diver Scallops</b> .....	30
Oven roasted almond risotto and grilled zucchini with pomegranate molasses	

### From The Grill

All steaks are 60-plus days wet aged

<b>Rack of Lamb (GF)</b> .....	40
Served over mashed potatoes and brussel sprouts	
<b>16 oz. Rack of Veal</b> .....	42
Topped with breaded shrimp and grilled scallop, served with mashed potatoes and grilled zucchini in a brandy peppercorn sauce	
<b>Prime 14 oz. Strip (GF)</b> .....	40
Wet aged, served with mashed potatoes and grilled zucchini	
<b>10 oz. Filet Mignon</b> .....	45
Served over mashed potatoes, grilled zucchini, garnished with beer battered onion rings	

### Dry Aged Beef

with your choice of one side

40 oz. Tomahawk for Two (GF)  
with your choice of 3 sides  
100

40 oz. Porterhouse for Two (GF)  
60-day aged with choice of 3 sides  
90

24 oz. Bone-in Ribeye Steak (GF)  
48

18 oz. Bone-in New York Steak (GF)  
45

10 oz. Bone-in Filet Mignon (GF)  
45

### Signature Steak Sauce

3 each • All sauces made in house

Bearnaise • Peppercorn Cognac • Gorgonzola • Horseradish Cream

### Sides

6 each

Brussels Sprouts  
Cream of Spinach  
Parmesan Risotto  
Soft Polenta  
Roasted Potatoes  
Baked Potato

Sautéed Mushrooms Peppers & Onions

Sautéed Fresh Spinach in garlic and olive oil

Grilled Asparagus

Truffle Fries with roasted garlic and parmesan cheese

### FEATURED SPECIALS

Mac & Cheese

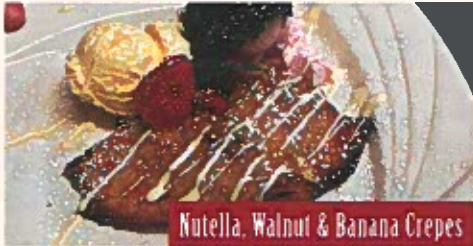
8

Baked Lobster Tail

15



Creme Brûlée



Nutella, Walnut & Banana Crepes

### Homemade Desserts

All desserts are 8

#### Big Carrot Cake

With cream cheese icing, studded with pecans and shards of fresh toasted coconut. Incredibly moist

#### New York Style Cheesecake GF

Traditional New York cheesecake flavored with a hint of natural vanilla and orange

#### Affogato

Vanilla bean ice cream and crushed Oreo cookies, layered with a shot of hot espresso and creamy Baileys

#### Layered White & Dark Chocolate Mousse Cake

#### Nutella, Walnut & Banana Crepes

Served warm with vanilla bean and wild strawberry ice cream

#### Molten Lava Cake GF

Served with vanilla bean and wild strawberry ice cream

#### Creme Brûlée GF

With Grand Marnier flavoring and caramelized sugar

#### Traditional Tiramisu

#### Cannoli

With homemade vanilla filling

#### Sorbet & Gelato GF

Ask server for assortment of flavors



To: Economic Development Commission

From: Jerry Sitko

Subject: Bone In Prime

Date: May 11, 2021

Enzo Beskovic is planning to attend the EDC's meeting on May 18, 2021. Mr. Beskovic is co-owner of Bone In Prime, a new restaurant that will open at 1410 Highland Avenue, the former location of Cugino's. Bone In Prime will be located in a 7,580 SF building on 4.19 acres. Mr. Beskovic, who operates the Red Fox Restaurant in Middletown, expects that Bone In Prime will be open this month.

If you have suggestions for speakers for next month's meeting, please let me know them on Tuesday or within the next two weeks.

Thank you.



To: Economic Development Commission  
From: Jerry Sitko  
Subject: FY'22 Budget and Administrative Changes  
Date: May 12, 2021

The Town Manager has proposed several organizational changes in the FY' 22 operating budget. One of these modifications will affect the location and responsibilities, which are reflected in the attached job description, of the Economic Development Coordinator. I will provide you with details about the Administrative changes this Tuesday.

Thank you.

## **TOWN OF CHESHIRE**

### **POSITION DESCRIPTION**

**Position Title:** Coordinator for Economic Development & Grant Writing

Classification: E-4

**Department:** Economic Development

Date: 5/11/2021

#### **Position Objectives:**

Under direction, assists and advises the Town Manager and the Economic Development Commission on matters relating to the promotion and development of the economic resources of the Town and for coordinating services and programs related to the economic development of the town. Provides support to Town departments in identifying grant opportunities, assisting with grant applications, and serving as primary point of contact when appropriate.

#### **Reporting Relationships:**

**Reports to:** Town Manager or designee and the Economic Development Commission.

**Supervises:** Clerical personnel and consultants, and staff periodically assigned to or engaged by the department.

#### **Job Location and Equipment Used:**

Most work is performed inside an office. Position involves visiting development sites and businesses in and out of Town. Equipment used includes a phone, calculator, fax, copier, and a computer.

#### **Essential Functions:**

1. Plans and directs economic development activities and programs.
2. Negotiates with business representatives to encourage location in the Town.
3. Conducts research, analysis and evaluation of technical information to determine feasibility and economic impact of proposed expansions and developments.
4. Provides support to Town departments in identifying grant opportunities, assisting with grant applications, and serving as primary point of contact when appropriate.
5. Prepares brochures and promotional material for submission to potential clients, and as general information for residents and other interested parties.
6. Addresses various business and civic groups regarding activities.



7. Serves as advisor and administrator to the Economic Development Commission, preparing agendas, keeping minutes, issuing reports and suggesting activities.
8. Provides similar assistance for the Town's Beautification Committee and other committees, as assigned by the Town Manager. .
9. Keeps local officials apprised of potential economic problem areas and keeps commission informed of trends, opportunities, area marketability and other economic indicators.
10. Maintains town economic data and information on businesses and available buildings and sites.
11. Informs and provides information to real estate and development professionals regarding availability of site for clients.
12. Works with the Cheshire Chamber of Commerce on initiatives and business retention efforts and works directly with existing businesses to retain their presence in town and assists with their expansion plans when appropriate.
13. Maintains a working relationship with state, regional and utility officials and economic development professionals on issues, regulations and legislations that affect the town's business attraction and retention efforts.
14. Works closely with town departments to assure timely approval of development plans and on problems and issues related to the town's business community.
14. As needed, assists with special projects involving municipal and/or significant community wide events.

The above duties describe the most significant duties performed and are not to be considered a detailed description of every duty of the position. Other occasional and related duties may be assigned.

Desired Knowledge, Skills and Abilities:

B.S. or B.A. in economics, business or public administration. Three to five years' experience in industrial/commercial development or in an economic development organization, or any combination of training and experience which provides a demonstrated ability to perform the duties of the position. Ability to establish and maintain cooperative working relationships with public officials, business and civic leaders. Must be able to make effective verbal and written presentations. Sound knowledge of the state and regional business community and major issues confronting these economies.

To: Economic Development Commission  
From: Jerry Sitko  
Subject: Coordinator's Report  
Date: May 11, 2021

On Tuesday morning, I will report to you on a variety of topics, including:

- State-owned land in the Interchange Zone
- Marion Manufacturing -75<sup>th</sup> anniversary
- Ball & Socket Arts
- Chase Bank
- Cheshire Craft Brewing
- Counterweight Brewing
- Zone text change to permit warehouse/distribution in the Interchange Zone
- Cheshire Chamber of Commerce/Fall Festival (Sept. 10-11)/Golf Tournament (July 20))
- Open for Business activities

Thank you.



# TOWN OF CHESHIRE

Economic Development Commission  
84 South Main Street • Cheshire, Connecticut 06410  
203-271-6670 • Fax 203-271-6688



Ilona Somogyi  
Co-founder  
Ball and Socket Arts, Incorporated  
762 Bethany Mountain Road  
Cheshire, CT 06410

Dear Ms. Somogyi,

On behalf of the Economic Development Commission, I am pleased to submit this letter which recognizes the effort of Ball and Socket Arts to remediate and restore the historic buildings and site at 493 West Main Street. As you know, development of this property for a multi-use arts & entertainment complex is the final & key segment of the town's long-term strategy to create a vibrant & pedestrian friendly West Main Street commercial district. We recognize that you and the good people of Ball & Socket Arts are determined & working hard to make your dream a reality, and are pleased to continue to assist you in reaching your goal which will ultimately benefit the residents of Cheshire, the region and Connecticut.

If you need of anything further from the commission, please contact Economic Development Coordinator Jerry Sitko at (203) 271-6670 or [jsitko@cheshirect.org](mailto:jsitko@cheshirect.org).

Very truly yours,

William Stanley  
Chairman

Economic Development Commission



# TOWN OF CHESHIRE

Cheshire Town Council  
84 South Main Street • Cheshire, Connecticut 06410-3193  
203-271-6660 • Fax: 203-271-6664



May 6, 2021

Ilona Somogyi  
Co-founder  
Ball and Socket Arts, Inc.  
762 Bethany Mountain Rd.  
Cheshire, CT 06410

Dear Ms. Somogyi,

On behalf of the Town of Cheshire, we are pleased to submit this letter of support for your bonding request of \$2 million from the State of Connecticut. We understand these funds would be used for improvements to the historic buildings and site at 493 West Main Street thereby making the property ready to attract tenants. As you know, remediation & restoration of this property for a multi-use arts & entertainment complex is the final & key segment of the town's long-term strategy to create a vibrant & pedestrian friendly West Main Street commercial district. We recognize that you and the good people of Ball & Socket Arts are determined & working hard to make your dream a reality, and we are pleased to continue to assist you in reaching your goal which will ultimately benefit the residents of Cheshire, the region and the entire State of Connecticut.

We have attached the Town Council resolution in support of this letter.

If you need of anything further from the Town relative your bonding request, please contact Economic Development Coordinator Jerry Sitko at (203) 271-6670 or [jsitko@cheshirect.org](mailto:jsitko@cheshirect.org).

Warm regards,

Robert J. Oris, Jr.  
Council Chairman/Mayor

Sean M. Kimball  
Town Manager

c: Jerry Sitko, Economic Development Coordinator



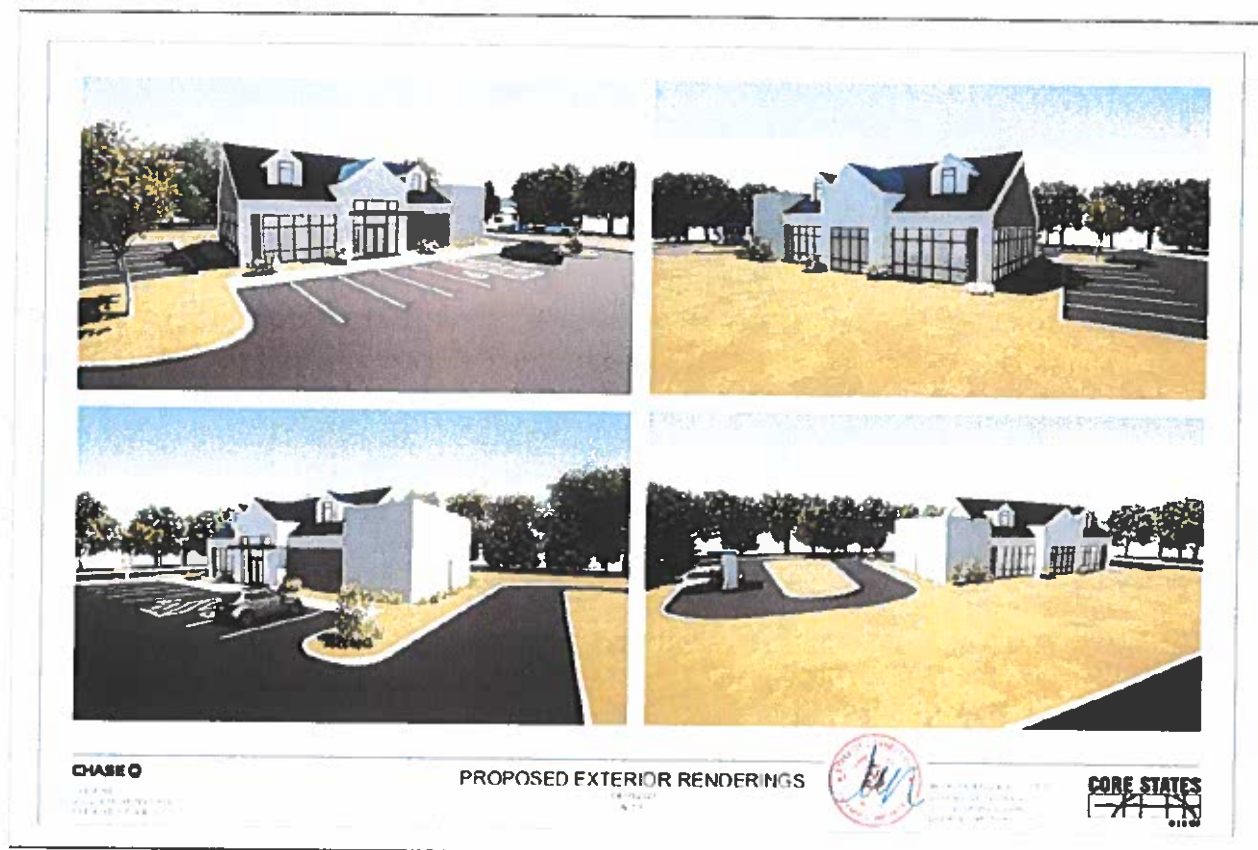


**AS ADOPTED BY TOWN COUNCIL MAY 6, 2021**

**BE IT RESOLVED, That the Town Council approves Resolution #050621-1**

**RESOLUTION #052621-1**

**BE IT RESOLVED, that the Town Council approves the submission of a letter to Ball & Socket Arts, Inc. in support of their bonding request of \$2 million from the State of Connecticut for remediation and restoration improvements to the historic buildings and site at 493 West Main Street.**



May 11, 2021 11:54AM  
by Mariah Melendez, Herald Staff

Plans for a potential Chase Bank, with a drive-thru ATM, were revealed at the May 10 Planning and Zoning Commission meeting.

The new facility would be located at 202-216 Highland Ave. The demolition phase of the build would require tearing down the two existing buildings on the properties in order to develop one functional building, a representative for the bank told the Commission.

“The site is approximately 1.4 acres in size ... the property is currently made up of two buildings — one is a commercial building and the other is a single-family residential home — which will both make up the Chase building once it’s complete,” explained Ryan MacAvoy, an engineer from SLR Consulting who is representing the applicant. “Surrounding properties to the east include Cheshire Hillside Village ... and to the north is a single-family dwelling.”

MacAvoy went on to explain the topography of the area, and that the application has already been approved by the Inland Wetlands and Watercourses Commission, which issued their decision last week. Plans are also in place for 27 parking spaces to service the building.

“What we plan to do on the site is demolish the existing structures ... and construct a single bank, which would be situated centrally on the parcel or the two parcels,” MacAvoy detailed.

“Access will continue to be used from the signalized intersection across the street from Stop & Shop and the entrance to Maplecroft Plaza. Parking will be located south and east of the proposed building.”

While most of the Commissioners seemed satisfied with the plans, Commissioner Matt Bowman voiced his concerns about any possible landscaping that might be done in the area.

“Please be sure that the area is open and that people can see. If you’re going to have an ATM, at least make sure you have a sight line or view so that no one is getting robbed at any of these ATMs,” he added.

Bowman also confirmed, with a representative from Chase, Richard Dordas, that there will be a night drop access location within the facility, but not separate.

Commissioner Rob Brucato expressed concern with the location of the drive-thru ATM, and that it might be too far offset from the main building.

“Normally, we put the ATMs remotely because we want to limit the amount of cars going across where people are walking,” explained Dordas.

The public hearing for Chase Bank will be held open until May 24.





**CHESHIRE  
CHAMBER OF  
COMMERCE**

195 SOUTH MAIN ST. CHESHIRE, CONNECTICUT 06410 (203) 272-2345  
www.cheshirechamber.org FAX (203) 271-3044

RECEIVED  
Town of Cheshire

**MAY 03 2021**

Planning Dept

April 28, 2021

Jerry Sitko  
Economic Development Commission  
84 S. Main St  
Cheshire, CT 06410

Dear Jerry,

On behalf of the Cheshire Chamber of Commerce and the Cheshire Chamber Golf Committee, we would like to thank you for your generous Tee Sponsorship. You help our Chamber to continue supporting the local and surrounding business community in addition to our High School Scholarship Program. We are so grateful for businesses like yours that continue to give back and support our local community.

I very much appreciate your continued generosity and support of our Chamber.

Sincerely,

Yetta Augur, President  
Cheshire Chamber of Commerce