

# Around the Bend

November, 2012

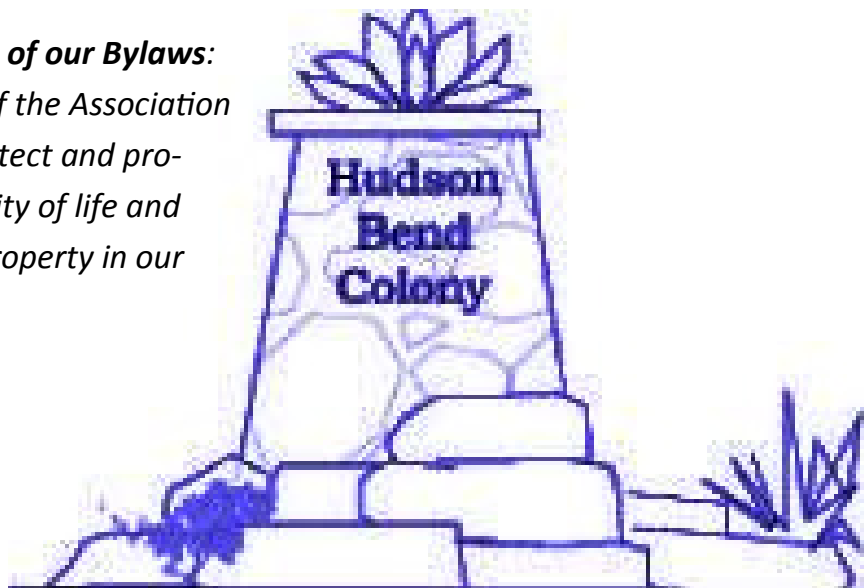
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## Hudson Bend Colony Neighborhood Association

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**From Article II of our Bylaws:**  
*The purpose of the Association shall be to protect and promote the quality of life and the value of property in our neighborhood.*



## President's Message

*By Tom Struppeck*

### Dewey Defeats Truman!

It is very likely that you are familiar with the famous headline cited above, probably by learning about it in school. However, it is very unlikely that you know much about the Dewey administration's policies. The reason for this, of course, is that Dewey didn't defeat Truman despite the front page headline (from the Chicago Tribune) that Truman famously posed with the next day.

Newspapers sometimes get it wrong, and that happened here in Hudson Bend earlier this summer. A local paper carried a story about our local fire department agreeing with surrounding fire departments to cooperate on fighting large fires. This story was picked up by a regional paper, and somewhere along the way got edited so that it suggested that Hudson Bend was being annexed by the City of Austin. Just like Dewey defeats Truman, not everything in the paper is always completely true.

Several members of our homeowner's association brought the story to the Board's attention. I called the City of Austin Planning and Development Review Department and was assured that there is no such plan in the works. I also spoke with the journalist that wrote the original story and got confirmation that the annexation in question was entirely fire department related.

The City of Austin has a website ([www.austintexas.gov/department/proposed-annexations](http://www.austintexas.gov/department/proposed-annexations)) that shows proposed annexation areas. Hudson Bend is not shown as a proposed annexation area.

Hudson Bend is part of the Austin extraterritorial jurisdiction (ETJ).

The ETJ is the unincorporated land within five miles of Austin’s full purpose city limit that is not within the city limits or ETJ of another city. It is the territory where Austin alone is authorized to annex land. So, the only municipality that could annex us is Austin and since they are not planning to do so, we can safely say that there are no plans to annex Hudson Bend. You can read more about the ETJ ([www.austintexas.gov/department/planning-extraterritorial-jurisdiction](http://www.austintexas.gov/department/planning-extraterritorial-jurisdiction)).

## Enjoyable Local Music Festivals

*By Patricia King Sigg*

If you like camping and enjoy local music, there are a few music festivals every year that are close by, relatively small and therefore enjoyable.

### Austin String Band Festival

In October the Austin Friends of Traditional Music (**AFTM**) organized the Austin String Band Festival [www.aftm.us/festivals/string\\_band\\_festival\\_2010/press\\_release.shtml](http://www.aftm.us/festivals/string_band_festival_2010/press_release.shtml). This year the Austin String Band Festival happened October 15-17. It was held, as always, at Camp Ben McCulloch in Driftwood. The Austin String Band Festival is an old-time and bluegrass centered event with the pur-



pose of passing along traditional music to the next generation of enthusiastic musicians. AFTM serves as an educational and informative resource through its newsletter, web page, and local musician's registry. Check it out at [www.aftm.us](http://www.aftm.us).

### **Rice Festival**

In November the Rice Festival is held in Fischer, Texas. Excellent acoustic/bluegrass/Americana/folk/roots music will be happening at this non-profit event. All proceeds are applied towards the funding of the Rice Harrington Art Scholarship, created to help graduating high school artists pursue fine arts degrees in college. This one is a little further away but worth the trip. The on stage music takes place in an old barn. Be prepared to sit on hard metal chairs. The website is [www.cabin10.com/riceFestival.htm](http://www.cabin10.com/riceFestival.htm)

### **Old Settlers Music Festival**

This festival has over two dozen bands to offer on four stages as well as performance workshops, arts and crafts, kids' activities, music store, and a youth talent competition. Thursday nights at Old Settlers are a good way to start the festival, especially if you are camping. The Camp Ben stage hosts a variety of music from 4:30 to midnight. Friday afternoon features another bonus for campers — the Camp Ben Jam from noon to 4 pm at the Camp Ben Stage. Friday and Saturday, the activities are across the street to the Salt Lick Pavilion with three different stages operating from 4 pm to midnight on Friday and 11 am to midnight on Saturday. Sunday, back at Camp Ben, you will wake up to gospel music. A final show is held that begins at 10 am and closes around 5 pm. The website is <http://oldsettlersmusicfest.org>.

## Recycled Glass – Is It Safe To Use In Your Landscaping?

By Kyle Kelly

### Absolutely! Here's why...

The glass that enters the city's recycling program is processed in such a way that it is crushed, purified as much as possible, and tumbled with sand to remove sharp edges. The resulting product is a mix of mostly green, brown, and clear glass.

The recycled glass is often referred to as glass mulch or glass cullet. It is great to use in place of other forms of mulch and has the advantage of not easily washing away should we get one of our rare down-pours. It can be used in



flower beds, vegetable gardens, walk-ways, pet areas and runs, child playgrounds, tool and shed areas, driveways, parking lots, walkways, garden paths, fish ponds, fire pits – you name it. If you run water over the glass mulch after first installing it will promote the glass to settle compactly into place.

You can find recycled landscaping glass in a variety of other colors if you are willing to pay to have it shipped to your location. However, think twice before you search far and wide for recycled landscaping glass. To use the output of Austin's recycled glass program helps to 1) create a demand for the product which then continues the need for the service, 2) reduce the city's landfill footprint, 3) promote your adoption of 'green' life practices, and 4) allow you to

have a beautiful landscape or landscape accents at little to NO cost!  
Here is some information about the program:

The Resource Recovery Center is operated by employees of the City's Austin Resource Recovery. The location of the Center is 10108 FM 812 in Austin. The operating hours are Monday - Friday: 8 a.m. to 4:30 p.m. only. The phone number is (512) 243-3325. It is highly recommended that you wear closed-toed shoes when visiting the landfill.

### Free Glass Cullet

Glass mulch/glass cullet is made from recycled glass and is available at the Landfill. People are asked to bring their own shovels, gloves and containers for the mulch (if not loading into a pickup). Staff



can load a pickup or dump truck for \$9.64 per ton. Only checks accepted - no cash or credit cards;. There is no charge for glass mulch if customers load it themselves.

If you would rather go with traditional wood mulch, you can also find that free at the Recovery Center. The free wood chip mulch is available to the public at the City of Austin Landfill on a

first-come, first-served basis. Please call (512) 243-3325 first to find out if chips are available. Please bring pitchforks, bags and shovels to load the wood chip mulch yourself.

### **Want to see what it really looks like?**

Take a walk down Pool Canyon Cove, just left off of Pool Canyon Road and check out the ante-yard of the house nestled in the corner before the road makes a hard left.



### **Grilled Portabella Mushrooms**

*By Patricia King Sigg*

I found this recipe on the internet. It was easy and very tasty!

#### **Ingredients**

- 6 Portobello mushrooms, stemmed (reserve 1 cup minced stems)
- 3 tablespoons plus 2 teaspoons extra-virgin olive oil, plus more for drizzling
- 12 ounces hot Italian sausage
- 12 ounces sweet Italian sausage

- ½ cup finely chopped onion
- ¼ cup finely chopped green bell pepper
- ¼ cup finely chopped celery
- 2 teaspoons minced garlic
- ½ cup plain bread crumbs
- ½ cup freshly grated Parmesan
- ¼ cup plus 1 tablespoon minced fresh parsley leaves
- 2 teaspoons Essence, recipe follows
- 1 egg, lightly beaten
- Balsamic vinegar, for drizzling



### Directions

1. Preheat the oven to 400°F.
2. Using your hands, lightly rub each Portobello mushroom with 2 teaspoons of olive oil.
3. Cook the sausage in a medium skillet until browned, about 4 minutes. Add the onion, bell pepper, celery, and mushroom stems and cook until softened, about 3 minutes. Add the garlic



- and cook until fragrant, about 30 seconds. Remove from heat.
4. Transfer sausage-vegetable mixture to the bowl of a food processor. Add,  $\frac{1}{4}$  cup of the bread crumbs,  $\frac{1}{4}$  cup of Parmesan,  $\frac{1}{4}$  cup of parsley, the Essence, and the remaining 2 teaspoons of olive oil. Pulse until mixture is finely chopped and comes together slightly, about 30 seconds. Transfer the mixture to a bowl, add the egg, and stir until well combined.
  5. Divide the filling among the mushroom caps, about  $\frac{1}{2}$  cup for each mushroom. Place the filled mushrooms on a baking sheet. Combine remaining  $\frac{1}{4}$  cup of bread crumbs and  $\frac{1}{4}$  cup of Parmesan in a small mixing bowl. Divide the bread crumb mixture evenly among the tops of the mushrooms. Bake until golden brown on top and the mushrooms are tender, about 15 to 18 minutes. Remove from oven and let cool slightly. Garnish with remaining tablespoon of parsley, drizzle with olive oil and vinegar and serve warm or at room temperature.

## **Emeril's ESSENCE Creole Seasoning**

(also referred to as **Bayou Blast**):

*By Patricia King Sigg*

### **Ingredients**

- 2½ tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

### **Directions**

Combine all ingredients thoroughly.

Yield:  $\frac{2}{3}$  cup

## Garden Zucchini Enchiladas

*By Liz Brunet*

### Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 3 cups diced zucchini
- ¼ cup canned diced green chiles
- 1 teaspoon chili powder
- ¼ teaspoon black pepper
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- ¼ teaspoon salt
- 1 teaspoon chili powder
- 1/8 teaspoon black pepper
- 1 cup milk
- ¼ cup canned diced green chiles
- 1 cup shredded Monterey Jack cheese
- 8 (8 inch) flour tortillas
- ½ cup shredded Monterey Jack cheese
- 1½ cups chopped tomatoes

### Directions

1. Preheat an oven to 400°F (200°C). Heat oil in a large skillet over medium-high heat. Cook the onion and garlic in the oil until tender, about 5 minutes. Stir in zucchini, ¼ cup diced chiles, 1 teaspoon chili powder, and ¼ teaspoon black pepper. Cook until softened, 3 to 5 minutes. Remove zucchini mixture from skillet and reserve.

2. Melt butter in the skillet over medium low heat. Stir in flour, salt, remaining 1 teaspoon chili powder, and 1/8 teaspoon pepper. Cook, stirring, for 1 minute. Pour in milk; whisk until thickened, 3 to 5 minutes. Stir in the remaining ¼ cup of diced chiles and 1 cup of Monterey Jack cheese.
3. Stir ½ cup of cheese sauce into the zucchini mixture. Spoon 1/3 cup squash mixture down the center of each tortilla; roll up. Place filled tortillas in prepared baking dish, pour remaining cheese sauce over. Cover and bake in preheated oven until hot, about 25 minutes. Remove from oven; sprinkle with remaining ½ cup Monterey Jack cheese and the chopped tomatoes.

## **Baked Pumpkin Pie Oatmeal**

*By Liz Brunet*

### **Ingredients**

- 1 (15 oz.) can pumpkin purée
- ½ cup brown sugar
- 2 large eggs
- 1 tsp pumpkin pie spice
- ¾ tsp baking powder
- ½ tsp vanilla extract
- 1½ cups milk
- 2½ cups dry old-fashioned oats

### **Directions**

1. Preheat the oven to 350°F. In a large bowl, whisk together the pumpkin purée, brown sugar, eggs, vanilla, pumpkin pie spice, salt, and baking powder until smooth. Whisk in the milk (and yogurt if using).
2. Mix the dry oats into the pumpkin mixture. Coat an 8"x8" (or similar sized) baking dish with non-stick spray. Pour in the

- pumpkin oat mixture. Cover with foil and bake in the preheated oven for 45 minutes, removing the foil after the first 30 minutes.
3. Serve hot right out of the oven or refrigerate until ready to serve. Can be eaten cold or reheated. Top with milk, maple syrup, whipped cream, or nuts.

## 2012 Annual Meeting and Picnic

*By Lory Alexander*

Great view, food, music, and prizes – what more can we ask for at the annual meeting and picnic.



The meeting was held May 12 at the lakeside home of Ginger and John Chapman. Kenny Holder's nephew, Ben Holder of Holdin' Smoke, who regularly competes in barbeque cookoffs, cooked the meat and association members contributed sides and dessert.

During the business meeting, the following slate of officers was elected:

Tom Struppeck, President  
John Chapman, Vice-President  
Tom Sciance, Treasurer  
Lory Alexander, Secretary  
Kyle Adams, Director

Elizabeth Brunet, Director  
Steve Hudson, Director  
Kyle Kelly, Director  
Patricia King Sigg, Director

Richie Romero, founder and general manager, and Micki Pickering talked about the Lakeway Commons Farmer's Market and the food and products offered for sale. Several association members went to the market the next morning to check it out.



There were raffle prizes, including a great looking basket of vegetables won by Kenny Holder. I thoroughly enjoyed the chair message by Megan Shakley that I won.

Throughout the evening, Roger Moon and his band played music based in a Hank Williams/Jimmie Roger's type of country format. Association members were able to catch up with each other and

news of the area.

The meeting and picnic are an annual event that we hope you can attend next spring. Please watch for the announcement and membership application in the spring newsletter.

## **Coyote Alert**

*By Lory Alexander*

Disturbingly, there was a report last month of a coyote entering a fenced yard in the Reserve at Hudson Bend and killing a small dog. Many area residents are pet owners and never want to have this happen. Coyotes are not a new problem for our area and all of us will need to work together to manage the coyote population.

Hudson Bend provides a ready supply of food, water, and shelter that helps coyotes survive here and makes them tend to lose their fear of humans. One of the keys



to the coyote's survival is its varied behavior and diet. The coyote is an opportunistic feeder and will eat almost anything! And they may not have to look very far in Hudson Bend if they have access to rodents, rabbits, household garbage, compost piles, pets, pet food, and water from landscape irrigation and run-off.

The coyote management program in Travis County is intended to manage the threat to public safety, not to eliminate all coyotes. Local communities have managed the problem through education and neighborhood response. Basically, we have to 1) change the human behaviors that attract them to live with us and 2) reestablish their fear of people.

The Texas Cooperative Extension – Wildlife Services has this advice:

- Do not put feed or water out for coyotes or for other wild animals like deer and rabbits that are prey for coyotes.
- Put bird feeders so that coyotes and their prey (squirrels and rodents) cannot get to the feed.
- Secure garbage and compost piles where coyotes cannot get to them. Make sure garbage containers have tight-fitting lids.
- Keep fruit trees fenced or pick up fruit that falls to the ground.
- Feed pets indoors as much as possible and pick up any leftover food when feeding outdoors. Store pet food so that wildlife cannot reach it.
- Do not allow pets to run free.
- Discourage coyotes from coming to your area. If you see them, harass and chase them away by shouting, making loud noises, and throwing sticks and rocks.

Please help by following the recommendations above and report any sighting in Travis County by calling 512-974-2000. Travis County uses a scoring system from 0-7 based on the risk of attack on humans. Daytime activity gets a higher score than at night. For example, taking a pet from a yard at night is a 2 whereas taking a pet from a yard during daylight is a 4. Let's manage the problem before it gets that far.



Hudson Bend Colony Neighborhood Association

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