



Courtyard Caller

OFFICIAL COURTYARD NEWSLETTER

Courtyard Homeowners Association, Inc.

November 2011

Volume 7, Number 11

BOARD MESSAGE

Doesn't seem possible, but the calendar says it's November and another year is almost behind us. Although the annual meeting isn't until the end of January 2012, the way time flies (and it does fly), we'll be there before we know it. For this reason, we are starting our campaign to remind all Association members how important it is to send in their voting proxy for this annual meeting. For the benefit of new homeowners and as a reminder to those who have lived here longer, here's what we're talking about. It is a requirement of our Association Declaration that a quorum of members be present at the annual meeting so that we can conduct necessary business. Without a quorum, we will be forced to spend the additional money and time to renote and reschedule this important annual meeting. Over the years, we have found that it really helps if homeowners sign and mail in their proxy form as soon as it arrives. This way, it doesn't get forgotten in the midst of all the mail arriving and other activities we have going on through December and January. This ensures your vote will be counted if for some reason you can't attend the annual meeting. Keep in mind that if you send in a proxy but are able to attend, you can simply pick-up your proxy at the meeting and vote in person. Further reminders and more information about our next annual meeting will appear in the December and January newsletters and on the Courtyard's website: www.courtyardhoa.org. If you have any questions, please contact any Board member or our management company representative, Marilyn Childress.

During this month, which encourages us to focus on the many good things in our lives, the Board wishes you to know how grateful the Association is to the many community volunteers we are so fortunate to have here in the Courtyard. Their list of contributions is endless as is their generosity and thoughtfulness. We couldn't do our work without you. Thank you to everyone. Finally, to every individual who makes the effort to drive the speed limit and encourages others to do so as they travel through our neighborhood streets – keep up your good efforts.



*Happy Thanksgiving to all residents
& families of the Courtyard!
May your holiday be safe &
filled with family, friends, fun,
& of course, good food!*

TEN THINGS TO BETHANKFUL FOR

*Barton Goldsmith,
Ph.D. in Emotional Fitness*

As Thanksgiving approaches, I think it's important to take a gratitude inventory. A number of things in life can make us uncomfortable or even a little miffed. But sometimes they are gifts in disguise.

*With that in mind, here are my
top ten things to be thankful for.*

1. Be thankful for growing older. Not everyone gets this opportunity. Aging with health and grace is a rare and beautiful gift.
2. Be thankful that you can read these words. It is a very sad thing that many people do not have the ability to read.
3. If you have to wait in line at the supermarket for your Thanksgiving dinner, be thankful that you can afford what you want to eat and have a convenient place to buy it. We are all aware of the many people waiting in line to have a meal at the local homeless shelter.
4. Be thankful for the ability to pay your bills, even if it means that you have to give up some things that you want. Remember that having basic needs met is a luxury for many people.
5. If you have to get up before dawn to get to work, be thankful that you get to see another sunrise and have a job to go to. Think

(Continued on Page 2)

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Travis County Courtyard (aka "Backcourt")	
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Villas at Courtyard:	
Thomas Hoy.....	231-1270
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Wolf Court:	
Tim Sullivan.....	346-3146
.....	tsullivan@austin.rr.com

Ten Things to be Thankful For- (Continued from Cover Page)

about what it would be like if you slept everyday until noon and spent the rest of your waking hours wondering what to do with your life.

6. When you're stuck in traffic, be thankful you have a car to get where you need to go and money to buy gas. Standing in the rain while waiting for a bus is, at the very least, uncomfortable.

7. When the kids are screaming at each other, be thankful that you have children to love and who love you, and remember that at least some of the time, they do get along. There will always be bumps in the road, but they are usually followed by easier times.

8. When your mate is acting grumpy or giving you a hard time, be thankful for having love in your life and someone to grow old with. A life partner is something that less than half the population has. Having your partner is a blessing that needs to be counted several times.

9. When your parents are telling you how to run your life, be thankful that you still have them around. If they are no longer with you, take a moment to be thankful for the time you had with them.

10. When you sit down with your loved ones for your Thanksgiving dinner, be thankful for everyone and everything that makes it possible. Look your family and friends in the eye and express to them your gratitude for sharing this wonderful time together.

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COURTYARD BOOK CLUB

TUESDAY, NOVEMBER 8TH
1 P.M. AT THE COURTYARD CLUB

Nayeli, a nineteen year old taqueria waitress in the Mexican village of Tres Camerones, daydreams about her father who long ago went north to find work and has not been heard from in some time. At the mercy of banditos and drug dealers, with so few men in the village, Nayeli is inspired by viewing The Magnificent Seven to go north to find seven good men to bring back to help protect her village. With her spunky Aunt Irma, the town's mayor, Nayeli embarks on a journey that will reveal many surprises. The story Urrea tells in *Into the Beautiful North*, is at the same time heart breaking and humorous. The author uses a lot of Spanglish in the telling which is not likely a stumbling block for Texas readers. Luis Urrea's nonfiction account of the quest to cross the Mexican border and find a life in the United States is told in *The Devil's Highway*, a finalist for the Pulitzer Prize.

Of the author and this work, one reviewer offers this view: "Currently a professor of creative writing at the University of Illinois, Urrea is a master at creating atmosphere—whether it is the soul of a small rural village or the bright lights of a Nevada town—and he doesn't shy away from painting a less than pretty picture. Born in Tijuana to a Mexican father and an American mother, Urrea often seems to want to reconcile the two sides of the border in his books. In *Into the Beautiful North*, both the U.S. and Mexico are portrayed with a romantic allure, but both are also shown as scarred by violence, extremism, and criminal elements." The Quarterly Conversation

The Book Club will celebrate the season, December 13, with the group's traditional lunch and a book exchange at Jean's house, 5909 Tom Wooten Dr.

In January, 2012, the Book Club will change its current meeting date of the second Tuesday of each month to the first Tuesday of each month. Please mark your calendars accordingly.

For information about the Courtyard Book Club, contact Jean Heath, c.jeanheath@gmail.com or 512-231-9412.

SUNDAY WORSHIP @ 11 AM // BIBLE LIFE (all ages) @ 9:30 AM
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INTENTIONAL FEEDING OF DEER PROHIBITED

BY CITY OF AUSTIN ORDINANCE

It has come to the attention of the Board that some residents in our community are intentionally feeding the deer roaming our neighborhood. While some may enjoy the thrill of seeing these wild animals up close and personal, it is a violation of a City of Austin ordinance to make food available to them within the city limits. The violation creates a Class C Misdemeanor and a fine not less than \$75 or more than \$125. Enforcement of the ordinance is complaint driven. A call or a written complaint may be made in Municipal Court if you witness a violation of the ordinance.

Although beautiful to observe in nature, White Tail deer represent danger on area roadways as well as playing havoc on certain types of landscaping. For the safety of all, respect for others' property, or simply to be a law-abiding citizen, please comply with the City of Austin ordinance. Otherwise, a fine may be in your future.

For further information on this and other deer related topics, please refer to the website below. The cite provides a good video discussion of the problems created by feeding deer and why the ordinance was enacted. <http://www.ci.austin.tx.us/animals/deer/>

DID YOU KNOW THAT...

- Three coyotes were recently sighted in the Cat Mountain area near Fort Davis Cove, between Far West Boulevard and Ladera Norte. One person observed a coyote stalking a cat while someone else reported their cat missing. A dead deer was also discovered, an apparent victim of coyotes. ***Please be careful where your pets and young children are playing these days. Coyotes have returned to the area!***
- There was a ribbon cutting on October 28th for the completion of the new bridge just east of the RM 2222 and LP 360 intersection. Work to complete the center median in that same area is currently, at the time of this writing, underway and will be followed by construction on a driveway as well as some safety work. The contractor has scheduled the completion of the project for December 1st of this year.
- Letters were mailed out in October to all homeowners in The Courtyard. The letter contained the new gate code and the reasons for which the code was changed. Please contact a board member with any questions regarding this issue.

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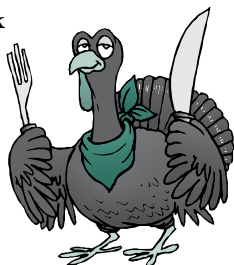
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CULINARY CLASSICS

Thanksgiving Turkey with Fat-Free Gravy and Corn Bread Stuffing

One of the things we like most about the holidays is that they never change. In a world where products are often obsolete before they reach the end of the assembly line, where global communications zoom around the planet at the speed of light (or at least satellite), where the ability, the necessity, even the urgency to change has never been greater, days like Thanksgiving resurface with welcome predictability to reground us in a ritual. They give us a familiar, familial piece of terra firma on which to plant our feet (or put them up) out of the maelstrom of modern life. Of course, there's always the matter of the food and certainly no other holiday is so synonymous with food as Thanksgiving. Not just food in general, but specific fare – turkey and dressing, potatoes white and sweet, cranberry sauce, and pumpkin pie. And more. Lots more, because more is what Thanksgiving is all about. Somewhere down the road the line between abundance and overindulgence has gotten a little blurred. And this is further complicated by the fact that those of us who are prone to go overboard now know enough about nutrition to know exactly what we've done to ourselves. Where amnesty used to lie, now lurks angst. With just a little judicious tinkering, however, we believe you can keep both the spirit and the substance of your old Thanksgiving just the way it always was, and just the way you hope it will always be. Here's our recipe for turkey, gravy, and dressing to get you on that "new old" road again. In the end, you'll feel better about yourself, and most likely, just plain feel better. (FRESH Healthy Cooking and Living from Lake Austin Spa Resort)

- 1 (12 lb.) fresh all-natural turkey, with parts
- Salt & freshly ground black pepper to taste
- 2 medium carrots, chopped
- 2 ribs celery, chopped
- 1 medium onion, chopped
- 2 garlic cloves, chopped
- 6 cups beef stock
- 6 cups chicken stock
- 2 bay leaves
- 1 teaspoon dried thyme leaves
- 1 parsley stems
- 1/2 cup flour



Remove and reserve all parts from the turkey. You'll want the heart, giblets and neck, discard the liver. Rinse the turkey inside and out; pat dry. Season liberally inside and out with salt and pepper. Cut the wing tips – first joint – from the bird and reserve. Cut a slit entirely through the space that runs between the 2 large bones in the second joint of each wing with a chef's knife. Fold a 3-foot piece of all-cotton string in half, then poke the closed loop through one of the slits from the inside of the wing to the outside. Bring the open ends of the string up over the wing and through the loop created by the closed end on the opposite side. Cinch the string tightly, then bring the string across the breast and poke the open ends through the slit on the opposing wing, inside to outside. Loop the string over the second wing and tie it off on itself, drawing both wings up close to the body. Cross the turkey's legs at the ankles and use a 2-foot length of all-cotton string to secure them. Spray the turkey lightly with nonstick cooking spray. Place on a roasting rack set over a roasting pan. Roast at 450 degrees for 10 minutes. Reduce the temperature to 325 degrees and roast for 15 to 18 minutes per pound. Remove the turkey to a large platter, taking care to pour all juices into the roasting pan. Cover the turkey with a foil tent. Pour all the juices from the roasting pan into a large bowl. Add 1 cup of the chicken stock to the pan. Scrape up all the browned bits with a wooden spoon and add to the bowl. Place the bowl in the freezer until the fat congeals on the top of the liquid, about 15 minutes. Remove from the freezer, skim and discard the fat. Strain the remaining liquid into a bowl for use in the gravy. Add any accumulated juices from the resting turkey to the bowl.

While the turkey is roasting, heat a cast-iron skillet over medium-high heat. Spray the skillet with nonstick cooking spray and add the neck, giblets, heart and wing tips. Cook until the turkey parts are browned. Remove to a large soup pot. Add carrots, celery, onion and garlic to the skillet. Cook until the onion begins to brown. Add the vegetables to the soup pot. Pour about 1 cup of the chicken stock into the skillet. Cook, stirring with a wooden spoon, until all the brown bits are incorporated; pour into the soup pot. Add the remaining chicken and beef stock, bay leaves, thyme and parsley

stems to the pot. Bring to a boil, then reduce to a simmer and cook, skimming as needed, for 2 hours. Strain the liquid into a large saucepan over medium heat. Press on the solids to extract all the juices; discard the solids. Set aside 1 cup of the stock. You should have about 7 cups of remaining stock. If you have more, bring to a boil and reduce. Add the bowl of deglazed juices and any accumulated juices from the resting turkey. Bring the mixture to a simmer. Whisk the flour into the reserved cup of stock until no lumps are visible. Pour into the simmering stock, whisking constantly. Cook, stirring, until the gravy thickens. Taste and adjust the seasonings as needed. *Yield: 16 servings*

The Corn Bread Stuffing

- 2 cups - diced onions
- 1 cup - diced celery
- 2 garlic cloves, minced
- 1 cup - diced mushrooms
- 6 cups - day-old corn bread, broken up, or 1 package of commercial unseasoned corn bread stuffing
- 1/2 cup - chopped fresh parsley
- 1/8 teaspoon - cayenne pepper
- 1/2 teaspoon - black pepper
- 2 tablespoons - minced fresh sage, or 1 tablespoon dried sage
- 1 tablespoon - minced fresh thyme, or 1/2 tablespoon dried thyme
- 1 teaspoon - garlic powder
- 1 teaspoon - onion powder
- 3/4 teaspoon salt
- 1/2 cup - chopped pecans
- 1 1/2 to 2 1/2 cups - chicken stock
- 2 to 3 egg whites (optional)

Heat a heavy covered skillet over medium heat. Spray the skillet with nonstick cooking spray. Add the onions, celery, garlic and mushrooms. Sauté gently until the vegetables begin to soften. Combine the vegetables, corn bread, parsley, cayenne pepper, black pepper, sage, thyme, garlic powder, onion powder, salt and pecans in a large bowl; mix well. Add stock, a little at a time, stirring until the mixture is moist but not wet. For a more solid or bound stuffing, add the egg whites. Spray a baking dish with nonstick cooking spray. Add the stuffing mixture and bake at 350 degrees for 30 to 40 minutes. Moisten with additional stock as needed. *Yield: 12 servings*

PUZZLE TO PONDER PERPLEXING PICKET FENCE

Farmer Ed wants to build a picket fence around his farmhouse. The area he wants to enclose measures 92 feet on the north side; 92 feet on the south side; and 101 feet, 6 inches on each of the east and west sides. He wants to install two gates: one 4 feet wide on the south side, and one 3½ feet wide on the west side. He plans to saw each picket 2 inches wide, and to space them 2½ inches apart. He can saw 25 pickets an hour. How many pickets will Ed need to cut, assuming 2 percent waste due to damage? Ed's wife Gerry would like to go shopping while he works, so she wants to know how long it will take him to cut all those pickets. (answers on back page)

NOVEMBER MOON PHASES

FIRST QUARTER MOON..... NOVEMBER 2ND

FULL MOON.....NOVEMBER 10TH

LAST QUARTER MOON.....NOVEMBER 18TH

NEW MOON.....NOVEMBER 25TH

PUZZLE TO PONDER PERPLEXING PICKET FENCE (ANSWER)

*Gerry's going to have lots of time to shop! It will take Ed over 41 hours.
Total feet: 387, less gate space: 7.5 feet Net total: 379.5 ft.; or 4,554 inches
1 picket plus 1 space = 4.5 in. 4,554 divided by 4.5 = 1,012 pickets
2% of 1,012 (for loss) = 21 (rounded) 1,012 plus 21 = 1,033 pickets
1,033 divided by 25 = 41.32 hours*

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