

LONG CANYON Gazette

June 2012

Volume 5, Issue 6

A Newsletter for the Residents of the Long Canyon

Austin Newcomers Club JUNE LUNCHEON

Addie Broyles – Food Editor for the Austin American-Statesman is the guest speaker.

Hailing from the Missouri Ozarks, Addie Broyles expanded her cooking (and eating) skills on the West Coast and Spain before settling in Austin, where she is the food writer for the Austin American-Statesman. Addie, who was named the top food writer in Austin by the Austin Chronicle in 2011, is a founder of the Austin Food Blogger Alliance and has spoken at conferences around the country, including here at South by Southwest Interactive. Her speaking topics include, How Technology Is Changing The Food World. When she's not wrangling her two young sons or her three backyard chickens, she also writes about women and food on her blog, The Feminist Kitchen. Addie's will be describing the details of her position at the Austin American Statesman.

WHEN & WHERE

Wednesday, May 16, 2012 at Green Pastures Restaurant,
811 West Live Oak Street, pre-payment \$20.00
Reservations are required.

TIME

11:30 a.m. socializing, Luncheon begins at noon.

For Luncheon Reservations: Email:

LuncheonDirector@AustinNewcomers.com

Austin Newcomers Club is a non-profit social and recreational organization dedicated to introducing residents to the Austin Community and giving them the opportunity to meet and make new friends. To Join Austin Newcomers Club: Any person who has a zip code beginning with 787 is eligible for a new membership with the annual dues payment of \$40.00. Membership includes The Welcome Mat, the monthly newsletter, and the annual Members' Directory. Contact Dotti Thoms, New Member Services, at (512) 314-5100. You are invited to attend a morning or evening Welcome Coffee and Orientation. For more information visit the website at: www.AustinNewcomers.com

June 17

Happy Father's Day!

Long Canyon Dads



NEWSLETTER INFO

NEWSLETTER PUBLISHER

Peel, Inc. www.PEELinc.com, 512-263-9181
 Article Submissions..... longcanyon@peelinc.com
 Advertising.....advertising@PEELinc.com, 512-263-9181

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Please support the businesses that advertise in the Long Canyon Gazette. Their advertising dollars make it possible for all Long Canyon residents to receive the monthly newsletter at no charge. No homeowners association funds are used to produce or mail the newsletters. If you would like to support the newsletter by advertising, please contact our sales office at 512-263-9181 or advertising@PEELinc.com. The advertising deadline is the 8th of each month for the following month's newsletter.

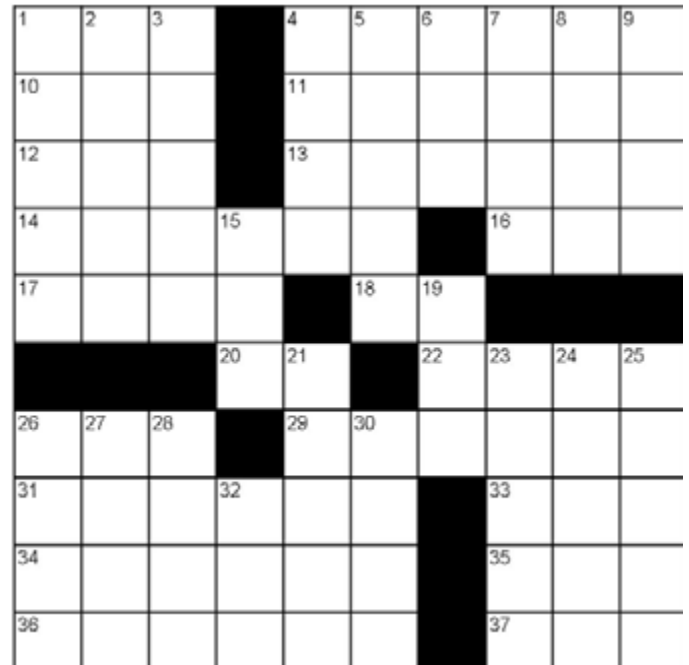
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Personal classifieds (one time sell items, such as a used bike...) run at no charge to Long Canyon residents, limit 30 words, please e-mail longcanyon@peelinc.com

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ACROSS

1. Pen brand
4. Oriental tower
10. Self-esteem
11. Excuses
12. Shade tree
13. Napkins
14. Filament
16. Shekel
17. Hula ___
18. Iowa (abbr.)
20. Man's title
22. Type of dressing
26. Short-term memory
29. Exodus
31. Hype
33. Airport abbr.
34. Glistening
35. Cask
36. Star system
37. South southeast

DOWN

1. Wood
2. Ice house
3. Fast food meal
4. Ashen
5. Excuse
6. Cocktail drink
7. Follow
8. Eaten
9. Association (abbr.)
15. Words per minute
19. Abridged (abbr.)
21. Become less tight
23. Onion like vegetables
24. Painter Richard
25. Utilization
26. Thick carpet
27. Roman cloaks
28. Gangster's girlfriend
30. Musky
32. Pod vegetable

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Visit Estância Churrascaria Brazilian Steakhouse at The Arboretum:

Austin's first Authentic Brazilian Steakhouse



Austin's first authentic Brazilian steakhouse welcomes North Austin diners to their new location at The Arboretum, bringing the rich culture and flavorful cuisine of Southern Brazil to the North side.

Estância Churrascaria, the fine-dining steakhouse known for its skewer-grilled meats, extensive salad bar and a genuine Brazilian experience is now located on the corner of Great Hills and 183 Hwy in the Arboretum, an expansive, 300 seating fine-dining restaurant set in a casual, inviting atmosphere.

An authentic Brazilian dining extravaganza, Estância is known for having the largest selection of tableside-sliced meats in Austin, **more than 14 cuts of savory meats**, skewer-grilled to guests'

desired temperature and sliced tableside by gaucho chefs.

Featured meats include Picanha (a popular sirloin cut seasoned with sea salt and also with garlic), Costela (slow-cooked, juicy beef ribs), Cordeiro (leg of lamb sliced from the bone and lamb chops), Linguica (traditional slow-roasted pork sausage), and Frango (slow-roasted chicken legs seasoned to perfection and tender chicken breast wrapped in bacon).

The restaurant's **salad bar** offers dozens of fresh produce items, as well as **imported cheeses, aged salami and prosciutto, and other chilled meat varieties**, all served alongside traditional Brazilian side dishes like polenta, garlic mashed potatoes, rice and beans, golden-fried bananas and heavenly homemade cheese bread rolls. A menu for everyone, Estância is guaranteed to win the praises of steak lovers and vegetarians alike.

Estância Churrascaria also features an **impressive wine list** comprised of hand-selected wines from the best growing regions throughout the world. From Napa Valley and Sonoma County, to Argentina, Brazil, Chile, France, Italy and Australia, Estância's extensive selection of wines were chosen to perfectly complement the restaurant's authentic cuisine.

The restaurant's distinctive bar is perfect for happy hour, or a cocktail before dinner.

Estância's expert bartenders serve a **variety of cocktails and after-dinner drinks**, including the best *Caipirinha*, and the national cocktail of Brazil – in all of Austin.

Prepared with lime, sugar-cane rum called *cachaça*, sugar and ice cubes the result is a refreshing, slightly tart cocktail unlike any other, perfect for the summer days ahead.

Diners of all ages are welcomed at Estância Churrascaria. Children five years and under are complimentary and children six years to ten years are half price, (beverages, desserts, tax, and gratuity are additional). Senior diners will appreciate the senior discount rate of available on Mondays and Tuesdays every week, beginning at 5pm and available all night long.

Estância Churrascaria is also the ideal choice for hosting your special event. Whether a business luncheon, a charity social, or any other occasion, your guests will appreciate the dedicated space in the restaurant and the premier service that the Estância staff extends to special parties. With multiple dining rooms that can accommodate intimate dinner parties as well as gatherings of up to 80 people, available, the restaurant provides the perfect place to host your event.



Estância Churrascaria is located at 10000 Research Blvd. in The Arboretum and is open daily for lunch and dinner service. For more information about Estância Churrascaria or to make a reservation or book a private party, please call (512) 345.5600, or visit www.EstanciaChurrascaria.com.

Recipe of the Month

Ready-to-Go Chili (5-6 servings)

- 1 lb. lean ground beef
- 1 medium onion, chopped
- 2 cans(15 ozs ea.) pinto beans, undrained
- 1 can(28 ozs) diced tomatoes, undrained
- 1 can(15 ozs) tomato sauce
- 1 can(4 ozs) chopped green chilis, undrained
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon black pepper

1. In a large soup pot, brown the ground beef and onion over medium-high heat for 5 to 7 minutes.

2. Add the remaining ingredients, reduce the heat to medium-low, and cook for 1 hour, or until the chili has thickened, stirring occasionally.

Note: Add a little hot pepper sauce or cayenne pepper if you like a spicier chili. Serve in bowls topped with all the classic chili fixin's like shredded cheese, sour cream, chopped onion, or sliced jalapeno peppers.

Enjoy

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Boys & Girls Volleyball

June 11-15 & July 16-20
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For up to the date information
please check out our website at:

athletics.concordia.edu

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STORK

REPORT

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June 14: World's Largest Swim Lesson at Schlitterbahn

June 16: Colin's Hope Got2Swim the Pure Austin Quarry

July 21: UltiFit Challenge #2 at Reveille Peak Ranch

August 30: Colin's Hope Got2Swim Lake Austin

September 16: Colin's Hope Kids Triathlon

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- Austin American Statesman

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