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2012 Neighborhood Habitat Challenge

by Patricia Seeger

Several years ago, the Jester neighborhood participated in the Neighborhood Habitat Challenge and we won. We can now re-enter the challenge as enough time has passed. Dale Bulla is ready to enter the challenge if enough Jester residents want to participate. The rules are fairly easy:

- 1. Create and Provide these habitat basics Food, Water, Cover and Places to raise wildlife young.
 - 2. Neighborhood participates in a Jester community habitat project. (we have one)
- 3. An article about the Habitat Challenge is published in a neighborhood newsletter and/or website. (done)
- 4. Neighbors certify their properties with the National Wildlife Federation at http://www.nwf.org/Get-Outside/Outdoor-Activities/Garden-for-Wildlife/Create-a-Habitat.aspx?campaignid=WH09ASLP or with a City of Austin pre-paid application by Nov. 14, 2012
- 5. Celebrate! The top three neighborhoods that complete all the requirements and certify the most new habitats between April 15th and Nov. 14th, 2012 will be recognized by the City of Austin and eligible for prizes.

To request a pre-paid habitat certification application or for contest details, contact the Wildlife Austin program at 512 978-2606 or www.keepaustinwild. com. If you are interested in creating a habitat in your yard, contact Dale Bulla at dale-bulla@pobox.com for additional information and advice.

GREEN TIPS

STAGE 2 WATER RESTRICTION STILL IN EFFECT

by Dale Bulla

Many of our neighbors have forgotten that the watering restrictions for the City of Austin are still in effect. That means once a week watering for automatic irrigation systems until further notice. Odd addresses water Saturday before 10 AM and after 7 PM. Even addresses water Sunday before 10 AM and after 7 PM. Hand watering may be done at any time.

More information may be found at: http://www.austintexas.gov/department/water-conservation For rebate information email or call: watercon@austintexas.gov | 512-974-2199

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The Jester Warbler - July 2012

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For more info contact Dale Bulla <u>dale-bullah@pobox.com</u>.



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athletics.concordia.edu



The Welcome Committee continues to be busy & has recently delivered 5 Welcome Packages to new Jester Residents. We delivered to:

Santiago on Fig Vine Cove. Santiago is a long term Austinite and has a Family Practice downtown. A family with 2 children on the 8000 block of Bottlebrush. The children will be attending the same schools their mother attended as a child. Keith and Molly with their 2 year old Morgan on the 7000 block of Beauford. They moved from another house in Austin. Andrew on the 8200 block of Crabtree Drive. Andrew moved here from Atlanta. Nancy and Lexi on Pampas Cove. They came from California, but just moved from Lakeway.

Please welcome these newcomers if you live on their block. If you've recently moved to Jester and we haven't delivered a Welcome Package to you, please contact JoAnn Welles at joann-welles@sbcglobal.net or 512-346-0349.



KEITH & MOLLY ON THE 7000 BLOCK OF BEAUFORD



SANTIAGO ON FIGVINE COVE

PET REGISTRY

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Carol Philipson 7502 Clematis Cv Austin, TX 78750



Include type of pet, name, male or female, description, age, medications, veterinarian's name, whether it is microchipped, and pet owner's name, address, and contact information.

For lost or found pets, call 338-1519.

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Visit Jester Homeowner's Association website and sign up to receive pertinent neighborhood email alerts. www.JesterNeighbors.com

Community Registration Code: 3328 - REGISTER TODAY!

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NATUREWATCH - CHRISTMAS IN JULY

By mid-summer in Central Texas, most of us dream of some relief from the heat, but did you know that you can find a reminder of the winter holidays thriving in the searing hot temperatures? Two native poinsettias, the Wild Poinsettia (Euphorbia cyathophora) and Mexican Fireplant (Euphorbia heterophylla), are present in our area and are related to the popular Christmas poinsettias (Euphorbia pulcherrima), which has large red, pink, yellow, or white leaves just below the flowering cluster. The showy colored parts of poinsettias that most people think are the flowers are actually colored bracts or modified leaves.

Wild Poinsettia, also called Fire on the Mountain, is a 'dwarf poinsettia' 1 to 2 feet tall with green stems and alternating lobed leaves, with the uppermost leaves having red blotches near the base. The flower clusters are small and yellowish, and bloom from May to November, usually peaking in the height of summer. Its scientific name is composed of the genus Euphorbia, named after the corpulent Greek physician Euphorbus and meaning 'well fed', and the species name of cyanthophora meaning 'cup bearing', which refers to the bowl-shaped structures supporting each flower. While this plant can be invasive, it is a good native filler plant and can be an interesting addition to a sunny flowerbed containing sandy, well-draining soil.

The Mexican Fireplant (Euphorbia heterophylla) is native to Mexico and Central America, as well as across the southern tier of



WILD POINSETTIA
photo by Joseph A. Marcus



MEXICAN FIREPLANT
photo by Robert L. Stone

the United States from California through Texas to Florida. Blooming from late July to September, this 2 to 3 foot tall plant also has tiny flowers lacking petals within a 5-lobed gland-rimmed cup, all in a cluster on top of a leafy stem and just above partly red, white or yellow leaves. It grows in open or wooded sandy areas, and prefers full sun to partial shade. Often, when left grown wild as a 'weed', this plant loses its striking coloration.

Both Wild Poinsettia and Mexican Fireplant are members of the Spurge family, which includes about 7500 species, each having milky sap and found growing in mostly warm or hot regions. Plants in this family have produced valuable products such as rubber, castor & tung oils, and tapioca. Most are poisonous, however, and the sap can mildly irritate the membranes of the eyes and mouth. In the wild, these species are also considered 'ruderal species', or the first to colonize either natural or human disturbed lands. They typically dominate a disturbed area for a few years, gradually losing the competition for resources to other, longer-lasting native plant species.

The Christmas Poinsettia is native to Mexico and Central America and is a generally found in the form of a shrub or small tree. Native peoples of Chile and Peru called this plant the 'Crown of the Andes', and the Aztecs, who made a reddish purple dye from its bracts, called it 'Cuetlaxochitl', meaning 'mortal flower that perishes and withers like all that is pure.' This fall, why not plant some of our smaller festive natives in your wildscape, and next summer let them remind you of cooler times when the temperature outside hovers around 100 degrees!

Send your nature-related questions to naturewatch@austin.rr.com and we'll do our best to answer them. If you enjoy reading these articles, look for our book, Nature Watch Austin, published by Texas A&M University Press.

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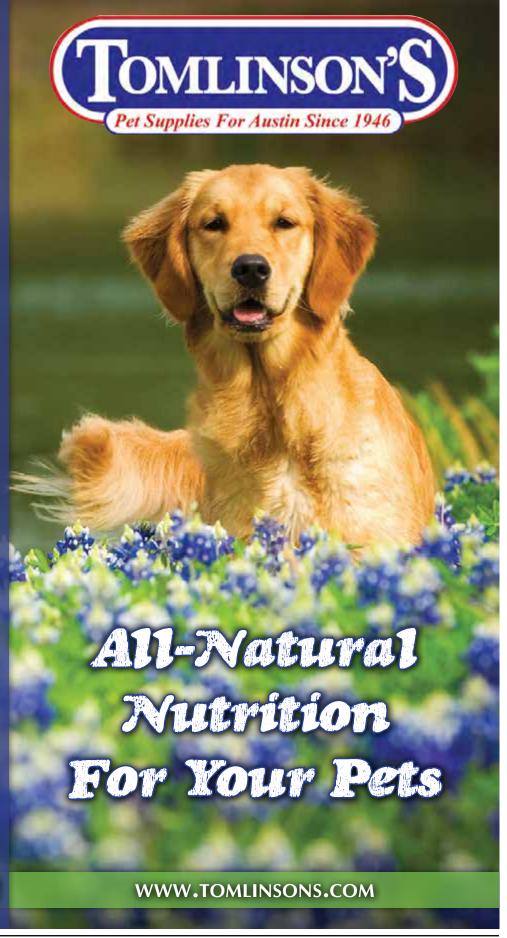
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What to Look for in a Pet Food

Pet nutrition and pet food selection has improved significantly over the last few years, however, there is still a lot of confusion regarding what to feed our four-legged friends.

Following the horrific melamine pet food recalls of 2007, much research has been dedicated to learning more about pet nutrition and how pet food is manufactured and distributed to consumers. This has spawned a greater selection of high-quality, pet super-foods. However, it has also prompted some companies who still make cheap, low-quality pet food to simply change their packaging to dupe consumers into believing that they're buying food filled with wholesome fresh meat, fruits, and vegetables.

Don't be fooled! A pretty bag with pictures of cascading corn and carrots does not a quality pet food make. Read the ingredient label to see what's really in the bag and in your pet's food bowl.

Here are some things to look for in the ingredient label and to consider when choosing a food for your furry family members.

PROTEIN

A named protein and/or protein meal should be first on the ingredient list. For example, if you're buying a chicken formula pet food, look for,"chicken," or,"chicken meal," as the first ingredient, not chicken by-product. Remember: meal is a good thing, by-product is a bad thing. Also, if a protein source is not named - beware. For example, if the ingredient label reads, "meat meal," you have no way of knowing what the protein source is and should be wary. It could be anything from aardvark to zebra. The best pet foods have two or three protein sources in the first five ingredients listed.

Confused about the difference between chicken and chicken meal? Chicken, or any other protein source listed in the ingredient label, means that fresh meat was added to the mix before cooking. This is great! But just like our bodies, animals are about 70% water. So, when the mixture is cooked, the fresh meat in it loses volume, thereby decreasing the amount of protein in the final product. Chicken meal, on the other hand, is chicken meat, bone and some connective tissue that has been cooked, dried and added to the mix before cooking, which ultimately increases the protein level of the food.

VEGGIES, FRUITS & WHOLE GRAINS

Like humans, pets benefit from the vitamins and enzymes in fresh vegetables and fruits. Look for quality produce and complex carbohydrates like carrots, spinach, pumpkin, etc. as well as whole grain rice, oats, and/or barley. These healthy foods have lower glycemic index ranges, which will (Continued on Page 9)





What to Look for in a Pet Food - (Continued from Page 8)

keep your pet more satisfied and will help to avoid sudden drops in energy levels. Avoid highly processed grains such as corn, wheat and rice. As with humans, these are empty fillers and fast burning carbohydrates.

US SOURCED

Do a little extra digging to find where the ingredients of a food you'e considering are sourced. Often, you can find this information on the manufacturer's website. If not, call them and ask. Look for foods made with ingredients from the US. This will help you take advantage of the strict, governmental regulations that watch pet food manufacturers and that are there to protect you and your pets from contamination. Furthermore, buying products made in the US is just plain good sense for the local economy and environment.

WHAT TO AVOID

By-products and by-product meals should be avoided for a number of reasons. First, you have no way of knowing exactly what the ingredient is, but you can be sure that it is a low-value portion

of the animal. In addition to the ingredient itself being dubious, low-value products are not handled with the same care as higher-value products, so they could become rancid or exposed to harmful

bacteria. Also avoid sweeteners, which are added to poor quality foods to enhance palatability. Other ingredients to avoid are artificial preservatives such as BHA, BHT, and ethoxyquin, and artificial colors.

Once you've narrowed your choices down to a few based on quality ingredients, then consider your pet's specific health needs. Is your pet overweight, underweight, young, adult, or senior? Does he/she have allergies or itchy skin? There are high-quality foods that are formulated to address all of these issues and more.

After you've finally chosen a healthy pet food and are ready to purchase, be sure to check the, "Best By," date. In quality, natural foods, this will be about 12 months from the manufacture date. When dishing out the new grub to your pet, start by mixing it with a bit of his last diet to help his tummy transition. Do this for about a week, adding a little more of the new food everyday. By day seven, your pet should be ready for full servings and a fuller life.



Salt of the Earth: Sodium & Your Health

TIPS FOR REDUCING SODIUM FOR BETTER HEALTH

Sodium is everywhere—swirling in the oceans, stored in vast underground crystalline deposits—and contained in just about every food and drink imaginable.

The fact is, sodium is as an essential, life-sustaining ingredient for every known plant and animal on the planet. Without sodium, our bodies would cease to function. Sodium helps our cells draw in nutrients, maintains balanced pH levels, enables nerve function and muscle contraction, helps regulate your heartbeat, and is a key component of your bones, explains Jose Mejia, M.D., a cardiologist for The Austin Diagnostic Clinic (ADC).

Yet too much of this essential element can pose serious health risks in people, including high blood pressure, heart disease, stroke, kidney disease, and congestive heart failure. According to the U.S. Department of Health and Human Services (HHS), the average person should only consume 2,300 milligrams (mg)—about one teaspoon full—or less, per day. If you are 51 or older, are black, or already have high blood pressure, diabetes, or chronic kidney disease, then you should limit your intake to 1,500 mg orless per day, Dr. Mejia adds.

"Unfortunately, the average American gets about 3,400 mg of sodium a day, which is far more than is recommended for good health," Dr. Mejia says. "Keeping the amount of sodium you eat under control can be challenging, but understanding the main dietary sources of sodium is one of the best ways to start lowering your intake."

SALT BY ANY OTHER NAME

One of the most troubling parts of monitoring your sodium intake is understanding how extensively the food industry uses sodium as a flavor enhancer and as a preservative in everything from bread to canned soup. And then there's a matter of naming conventions. Common table salt, otherwise known as sodium chloride, is just one form of sodium. There are many other compounds that contain sodium, including monosodium glutamate (MSG), baking soda, baking powder, disodium phosphate, sodium alginate, and sodium nitrite (sometimes just nitrite).

"Most of the sodium we eat comes from processed foods and foods prepared in restaurants. Sodium is already part of processed foods and cannot be removed. Even fresh fruits, meats, vegetables and dairy products contain sodium," Dr. Mejia notes. "However, food manufacturers and restaurants can produce foods with far less sodium. In addition, you can select lower sodium foods when possible, and you can cook more foods yourself to better control how much sodium you eat."

SHOPPING SMART TO REDUCE SODIUM

The most practical way to reduce your sodium is by altering what you bring home from the grocery store. Many items like baked goods, breakfast cereals, soups, and lunchmeats are very high insodium.

"Pay very close attention to food labels," Dr. Mejia says. "It may add extra time to your shopping trip, but it's important to understand just what the food industry means when it uses sodium-related terms.

Portion size is just as important. Frankly, it's the only way to make sure you are not eating too much sodium."

Here are some of the most common terms used on food packaging. If it doesn't have a label, your best option may be to avoid buying it.

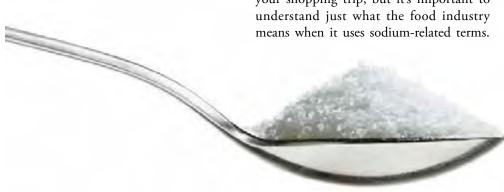
- "Sodium free" or "Salt free." Each serving of this product contains less than 5 mg of sodium.
- "Very low sodium" Each serving contains 35 mg of sodium or less.
- "Low sodium"- Each serving contains 140 mg of sodium or less.
- "Reduced" or "Less sodium"- The product contains at least 25 percent less sodium than the regular version. Check the label to see how much sodium is in a serving.
- "Lite" or "Light in sodium"- The sodium content has been reduced by at least 50 percent from the regular version.
- "Unsalted" or "No salt added"- Not salt is added during processing of a food that normally contains salt. However, some foods with these labels may still be high in sodium because some of the ingredients may be high in sodium.

A DASH OF SOMETHING ELSE

The widespread use of sodium means it can be challenging to avoid, especially if you are traveling with limited food options at airports. In that case, bringing low sodium snacks is a good option. At home, consider using alternative seasonings that are sodium free. Eventually, your taste buds will adjust to the lower sodium options.

"It takes some effort, but a low sodium diet can have tremendous health benefits," Dr. Mejia says. "If you are concerned or curious, it may be a good idea with check with your physician about the amount of sodium you are eating."

Jose Mejia, M.D., Cardiologist The Austin Diagnostic Clinic,



Ski Shores Café Welcomes Summer with Dockside Pick-Up Service, Live Music and Family-Friendly Movie Nights All Summer Long



Fun in the sun and relaxed lakeside dining are on the menu this summer at **Ski Shores Café**, the 57-year-old iconic Lake Austin family restaurant and bar. The restaurant is ushering in Central Texas' summer evenings with spectacular sunset views and a menu packed with tempting burgers, tacos, pizza and much more! In addition, Ski Shores is now offering **dockside pick-up**, a service that allows restaurant patrons to call in their food orders to-go, cruise on over to one of Ski Shores' designated boat slips and pick up their meals by a friendly member of the Ski Shores wait staff.

Ski Shores Café is also offering an array of fun seasonal activities, including **live musical entertainment** and **family-friendly movie nights**. Throughout the summer, Ski Shores will welcome a variety of Austin musicians who will perform live music Friday, Saturday and Sunday afternoons on the café's newly improved outdoor stage. The recently added deck seating and covered palapa are

ideal for casual lakeside evenings spent kicking back, sipping on a cool beverage from the full bar and taking in a live show.

While Mom and Dad enjoy the live entertainment, the kids will be enthralled by the giant playscape, which will have extended evening hours during the summer. At sundown on **Friday Family Fun Nights** all spring and summer, families can gather around the Ski Shores fire pit, enjoy some free gooey s'mores and take in a family-friendly movie.

Located just off City Park Road south of Austin's 360 Bridge, Ski Shores Café is a full-service restaurant that boasts plenty of indoor and outdoor space for laid-back lakeside events. Guests can even park their boats in one

of the many boat slips, and step off the lake and into the restaurant for a quick afternoon bite or an entire evening of dining while enjoying the lake atmosphere. With indoor and outdoor TVs, and lots of arcade games for the kids, Ski Shores ensures the whole family will be entertained in this cozy, beach-style environment.

The menu at Ski Shores Café is just as iconic as this captivating establishment. From appetizers and burgers, to tacos, pizzas and dessert, Ski Shores' recently updated menu has something to please every taste. The menu features longtime favorites like the



Border Burger, the infamous Scooter Burger, and Ski Shores' legendary 14- and 16-inch pizzas. Some new classics and Austin staples include the Fish Tacos, Catfish and Shrimp Baskets, and the Garden Fresh Salad with Grilled Chicken, a "fave on the lake." The kids' menu features all-time classics like Chicken Tenders, Grilled Cheese, Corndog Bites, and Cheese Quesadillas, all served with a drink and a choice of fries, coleslaw, chips or applesauce.

For more information about the iconic Ski Shores Café, visit www.SkiShoresAustin.com.

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Jester Estates

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If you have a new arrival (baby or grandbaby), email us the pertinent information along with a photo and we'll publish it in the Warbler. Let your neighbors share in celebrating your happiness! Email info on the arrival of your little one to Teresa at tgouldie@gmail.com





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SOCIAL GROUPS

BUNKO - If you'd like to join or be put on the list as a sub, contact Carol Biggar at cabiggar@austin.rr.com or 512-795-8446 (home) or 512-914-7517 (cell). They are a lively group and play on the 1st Thursday of every month at 7 pm.

CYCLING - Want to join a Jester road biking group and participate in organized rides? Contact Troy Reish at troy.reish@gmail.com or call 241-0592.

FOODIES OF JESTER – Join our new group...meet friends and enjoy great food! Contact Rachelle Abercrombie at 512-779-5298 or rabercrombie@hotmail.com.

HILL 2011 KINDERGARTEN GROUP - This group is helping connect Jester families with others who also have children entering Hill Kindergarten in the Fall 2011. Email beth@schaffer to be added to our email distribution list.

JESTER DOG LOVER'S GROUP - Put a smile on your dog's face and a wag in his tail — sign up now to be a founding member of the Jester dog lovers group. Contact Carol Powell at 340-0321 or email her at carolpowell@austin.rr.com

JESTER KIDS YAHOO GROUP - This group is helping Jester parents connect with other parents who have children with similar ages or interests! Email jesterkids-subscribe@yahoogroups.com to subscribe.

JESTER PAGE TURNERS - Check out the Jester Page Turners, a neighborhood book group that meets the second Wednesday evening of each month. Contact Rachelle Abercrombie at 512-779-5298 or rabercrombie@hotmail.com.

JESTER UNCORKED - Wine lovers of Jester, unite! Join our evergrowing group of wine lovers. Contact Tonya Andrien at (512) 795-0086 or tandrien@yahoo.com.

KAYAKING - Have some fun with this great water sport! For more info contact Dan Wolfson at dwolfson@austin.rr.com or call 795-8218.

NETWORKING GROUP - Are you a resident who owns a business or provides a service? Build your business by referral! One individual or company per professional category. Contact Paul (Griff) Griffiths at 241-1644 or griff@ albioncomputergroup.com

ROWING - Interested in sweep rowing and sculling? Contact Julie Donnie at 340-0432 or JulieDonnie@yahoo.com.

SPIRITUAL DEVELOPMENT GROUP - Interested in developing relationships and sharing spiritual life experience? Contract Jim Irwin at jimirwin@austin.rr.com or 502-0797

WELCOME COMMITTEE - Darla Rowan and JoAnn Welles are cochairs of this committee, which is designed to welcome new residents to Jester, including newborns. Volunteer to help by emailing JoAnn at joann-welles@sbcglobal.net or call her at 346-0349

WOODWORKING GROUP – Join our woodworking group to share knowledge and techniques! Contact John Parker at 345-6991 or JParker84@austin.rr.com



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THUR, 7/12 Cody & Willy Braun of Reckless Kelly

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SUN, 7/22 James McMurtry

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Tech-Etiquette: Is there an App for Civility?

Submitted by Darcy Folsom

In today's age of apps and gadgets, it's likely that you or someone you know has benefitted handily from the ubiquitous smartphone in today's digitally-dependent society. If the question were posed to our current generation, "What item would you never want to be without?" it is fair to say that most individuals living in 21st century America would answer: "My phone!" Without our phones, it is certain that many of us would be lost. We would be unable to text, tweet, phone, email, face time, and even friend or like another individual. Would we really? Is American society becoming so dependent upon these technological devices that we are challenged to even recognize our our humanity within? How many young men and women know the value of the age-old adage "Never leave home without a smile?" Is who we were created to be, in such competition with what we hold in our hand, that we have forgotten the simple value of kindness - shared in a smile, of gratification - by greeting another with a genuine handshake? Is it technology that propels our lives, or are we doing our best to prepare our lives to propel the technology that supports them?

Regardless of how many apps and buttons and gadgets, and even insurance, we carry on our smartphones, could it be that we have something even better when it comes to insuring our ability to connect with the people we like? Or to be-Friend those to whom we're attracted, or bring restitution to those un-Friended? Today's digitally-dependent generation has a challenge before them that

none before have known. That is, being able to successfully pair technology with common courtesy. Remembering what our grandmothers taught us about the civilities of life (carried in our hip pockets) may apply more today, than any app could ever provide. But pairing the art of civility with the current age of technology requires practice. The 21st century can only get better as those old-fashioned manners make their way from our pockets to the person next to us. After all, the words we speak are far more significant than the technology that transmits them. Why not polish a few points of etiquette this summer and complement your savvy skills on your smartphone? By doing so, you and your smartphone may just move from merely getting the message delivered, to doing so with principles that shape our character and improve our attitudes about both our electronic devices. and the lives of those who use them.

TIP #1 - When you take a call in the presence of another person, you are communicating, "You are secondary; the caller is more important than you are." If you are expecting a call, let your companion know in advance, and excuse yourself before taking the call, limiting the call to under one minute. Never use a cell phone on a date, unless there is an emergency.

TIP #2 - If you find it necessary to use your smartphone while driving, make it a habit to get into your car, buckle up, and prepare your hand's free device to activate the call BEFORE starting your engine.

TIP #3 - Allow your personality, not your PDA to impress others. Avoid using novelty

ringtones, and choose the vibrate option as much as possible.

TIP #4 - Remove your earpiece when not on the phone. Always keep your phone in a pocket or a purse, rather than laying it on the table next to you.

TIP# 5 - When in a public place, refrain from using your ear buds to listen to your favorite playlist. Instead, be prepared to greet those who are near you, looking oncoming passersby in the eye, with a smile and "Hello!" This is not only courteous, but it is also a way to remain sure about your surroundings.

As you travel to the lake or the seaside with friends, consider the value that a few manners may add to the dynamics of your summer relationships. Ask the question - is there something more fundamental than a fancy app, or gadget insurance to satisfy our lack? What have we already been given as a way to connect with the people we like, and those we want to be-Friend? Rather than search your smartphone for the latest apps, ask your companion's permission to practice with them, as you begin to apply these principles of Tech-Etiquette. These courtesies will both benefit the words we speak and the actions we offer, as we engage those around us with the very acts of courtesy we desire for others to share with us. Practicing the art of civility alongside the technology that propels our lives, I believe we will see our digitally-dependent generation become the one to re-engage our culture with civility and the accomplished principles of common courtesy.





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July Events

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O I	-	
July	Children's Day Art Park (Wednesdays)	Symphony Square
	Wed. mornings, June 13 – July 25 (except July 4), featuring	476-6064
	musicians, dancers, storyteller, magicians, mimes and crafts	austinsymphony.org
July	Blues on the Green (every other Wednesday)	Zilker Park kgsr.com
Thursdays	Nature Nights at the Wildflower Center	Long Center
	Interactive explorations of plants, animals and the ecology of	thelongcenter.org
	Central Texas	
Fridays	Music Under the Star	Bob Bullock Museum
	Free concert series, free museum admission	thestoryoftexas.com
Saturdays	Free Crafts for Kids	Lakeshore Learning Ctr.
	From 11:00 – 3:00 pm for kids ages 3 and up!	lakeshorelearning.com
Saturdays	Splash Party Movie Nights	Deep Eddy Pool 974-9331
	Catch a flick and take a swim- at the same time	lifeguardaustin.org
Sundays	Concerts in the Park	Long Center
	Bring a picnic dinner, blanket and enjoy free ensemble	thelongcenter.org
	concerts on the grounds of the Long Center	
Jul. 4	Jester 4th of July Parade & Activities	Jester Club 751-8000
	Decorate your bikes, your pets & yourself!	allaboutjester.com
Jul. 4	Austin Symphony & Fireworks	Auditorium Shores
	Come early, bring a picnic, claim a grassy spot and enjoy	476-6064
	the patriotic music of the Austin Symphony Orchestra.	austinsymphony.org
Jul. 6 -	54th Annual Zilker Summer Musical – The Sound of Music	Zilker Hillside Theater
Aug. 11	One of the world's most beloved musicals!	479-9491 zilker.org
Jul. 18 -	Xanadu	Zach Theatre
Sept. 2	Over-the-top, roller-skating musical that spoofs the '80s film	zachtheatre.org
Jul. 22	Joe Cocker, special guests Huey Lewis & the News	thebackyard.net
Jul. 28 - 29	Custom Sounds Texas Heatwave	Travis Co. Expo Center
	One of the largest custom truck & car shows in the nation	heatwaveinc.com

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