# BULLETIN

Belterra Community News

September 2012 Volume 6, Issue 9

News for the Residents of Belterra



# Dripping With Taste WINE & FOOD FESTIVAL 2012

By Around Dripping Springs

### WWW.AROUNDDRIPPINGSPRINGS.COM

The 5th annual Dripping with Taste Wine & Food Festival will take its popular foodie-tainment event to another level on Saturday, September 8, with a new location and expanded offerings of gourmet foods, local wines, craft beers, artisans, and live music.

Shannon Moler, Director of the Dripping Springs Visitors Bureau which sponsors the festival, said the venue relocation to the Texas Hill Country Olive Company offers the perfect setting.

"The Texas Olive Company's Tuscan-styled tasting room and orchard is breathtaking, and right in the heart of Dripping Springs," Moler said.

Moler, who is also the event chair, said the festival showcases the variety and quality of foods and wines throughout the Central Texas Hill Country region, starting with Dripping Springs.

"Local wineries like West Cave Cellars and Bell Springs are coming, and Fredericksburg wineries like Grape Creek and Becker are coming," Moler said. "We have more than 20 wineries from throughout the region, as well as chefs and dozens of area gourmet and specialty foods, plus, more than two dozen creative artisan vendors, too."

"Another surprise for visitors to Dripping Springs is the local craft beers, which will be represented at DWT2012 by area breweries like Jester King, Thirsty Planet, Independence, and Twisted X."

Moler said other locally crafted, unique beverage options at this year's festival will include sparkling hard cider from Argus Cidery, and Texas Sake. Making their first appearance also will be Texas Coffee Traders from Austin. Even Williams Sonoma is sending a chef to the festival for the first time, to present two cooking demonstrations.

The lineup of live music entertainment will be varied and upbeat, with five bands scheduled to play throughout the day. The festival will close with a VIP awards ceremony from 7pm - 8pm, for the best in show chefs, wines, and foods. And speaking of VIP, even the women's bathroom facilities on site will be upscale, with "Elite Silver Platinum" air-conditioned trailers featuring individual stalls with sinks and mirrors.

Proceeds from this year's festival benefit the non-profit Dripping Springs Visitors Bureau, launched in early 2012 with a mission to attract Hill Country visitors and guests to the town. According to Moler, the Dripping with Taste festival is made possible through a concerted community effort that pays off for visitors and residents alike.

"This event takes a lot of energized volunteers, community leaders and business owners but the effort is worth it," Moler said. "Visitors are delighted to learn they can experience all the Hill Country has to offer this close to Austin. Everyone loves this event and it just gets better each year."

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# **IMPORTANT NUMBERS**

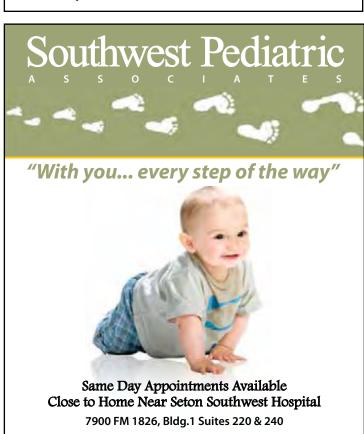
EMERGENCY NUMBERS
EMERGENCY911
Ambulance / Fire911
SCHOOLS
Dripping Springs ISD 512-858-3000
Dripping Springs Elementary512-858-3700
Walnut Springs Elementary512-858-3800
Rooster Springs Elementary 512-465-6200
Dripping Springs Middle School 512-858-3400
Dripping Springs High School 512-858-3100
UTILITIES
Water – WCID # 1 & 2 512-246-0498
Trash – Texas Disposal 512-246-0498
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Electricity – Pedernales Electric 512-858-5611
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# Tennis Tips

By USPTA/PTR Master Professional Fernando Velasco

Owner, Manager and Director of Tennis Grey Rock Tennis Club, Austin, TX









Starting with this issue, I will be giving tips on the fundamentals of the game of tennis. We will begin with the forehand groundstroke:

# STEP I: EARLY ANTICIPATION

The upper body turns with the right wrist slightly cocked back and level with the shoulder. Notice the eyes focused toward the incoming ball and the balance of the left hand in front of the body. The left foot started to move forward and it is pointing to the point of contact.

## **STEP 2: POINT OF CONTACT**

Once the racquet starts accelerating, the right wrist is still slightly cocked back, but will have a small snap when making contact with the ball. Optimum point of contact is in front of the opposite foot. Notice that the eyes are still focused on the tennis ball

# **STEP 3: FOLLOW THROUGH**

Once the ball has made contact with racket, the arm needs to follow through for a long period of time to allow maximum compaction of the ball and help from the strings and the frame. Notice that the body has slightly turned watching where the ball is landing. The knee has flexed some to allow more flexibility and power for the ball.

### **STEP 4: FINISH**

If the racket has great momentum, let it continue coming through the body and finish it around the neck. This will allow for a more powerful impact and depth on the ball. The smile on her face shows that she hit a great shot!!

Look for next Issue: The Backhand Groundstroke









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Come visit your PEEL, Inc. team at booth #R3 in the Rotunda!



# Watermelon Lime Cocktail

Summertime in the evenings ... watching the sunset, feeling the breeze, enjoying the end of the day. Put this in your hand and your enjoyment level will increase! It's light, refreshing and really flavorful!

# Ingredients:

- 1 C seedless watermelon, cubed
- 1 t sugar
- 2 oz Vodka {I love Tito's}
- juice of 1 lime
- splash of beer
- lime and watermelon wedge as garnish

# Directions:

In a tall shaker muddle the watermelon and sugar together until well mixed and very juicy. Fill a glass with crushed ice then drain the watermelon liquid into the glass {it should fill it 2/3 full}. Add 2 oz vodka, lime juice and splash of beer. Mix and sip... delicious!



by the Four Points Foodie



# **ENVISIONS**

# **Thank** You!



Colin's Hope would like to thank **Peel, Inc.** for their continued support in helping prevent childhood drowning. Summer may be over but **WE** can prevent drownings all year long.

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# NatureWatch

by Jim and Lynne Weber

The gossamer-winged butterflies (or Lycaenidae) are a large family of small butterflies that include the coppers, hairstreaks, and blues. Usually noticed when flying erratically in an up-and-down fluttering motion, they bask in the sun with their wings open, and when perched sit with their wings closed, often rubbing their hind wings together. The blues are especially small with a wingspan of about one inch, and while mostly blue above, the identifying field marks are found mainly on the undersides of their wings. In Central Texas, the most commonly seen blues

in open, sunny habitats are the Eastern Tailed-blue, Marine Blue, and Reakirt's Blue.

Eastern Tailed-blues (Cupido comyntas) are common and can be identified by the one to three orange spots near the tail on the underside of the hind wing. The males are deep blue on their uppersides while the females are a lighter blue to brown. They occur in the eastern half of the United States from the coast to the Great Plains.

The Marine Blue (Leptotes marina) is a fast flier (for a blue) and is found from Texas west to Southern California and south to Mexico. Its' underside is strongly striped gray-brown often with a pale purple fringe. The male has a blue upperside with a strong purple overlay, while the female has a brown upperside with some blue at the base of the wings.

While the other blues fly mostly spring to fall, Reakirt's Blue (Echinargus isola) flies year round in Texas. The males are lavender-blue above while the females are primarily gray-brown with a touch of blue basally, and they are identified by the conspicuous row of five white-ringed black spots on the underside of their forewings.

Each of these blues utilizes legumes as their larval food plants, so you can often see them flying around plants in this family, including alfalfa, mesquite, clover, dalea, mimosa, and indigo species. The caterpillars of these butterflies are slug-shaped, somewhat flattened, and are often tended to by ants, which feed on the sweet liquids secreted by the larvae and in turn protect the larvae from other predators. As adult butterflies, they feed on nectar from a variety of herbs found flowering in grasslands, fields, meadows, and along creeksides.

Interestingly, these blues are part of a group of butterflies called the Polyommatus blues, originally studied by the self-taught butterfly expert and famous mid-twentieth century novelist Vladimir Nabokov, who hypothesized that they arrived in the New World from Asia in waves over millions of years. While few professional scientists took his ideas seriously at the time, recent DNA and gene-sequencing technology has proved him absolutely correct – that this group of butterflies originated in Asia, moved over the Bering Strait at a time when the land was relatively warm 10 million years ago, and eventually headed south all the way to Chile!





Reakirt's Blue



Marine Blue



Eastern Tailed-Blue

# LOCAL DOG RESCUE COLLECTING UNWANTED PET ITEMS SEPT. 6-9

Wags, Hope and Healing (WHH), a rescue and rehabilitation center for neglected dogs, is collecting new or slightly used pet items from Thursday, September 6, through Sunday, September 9.

The organization recently moved to a remarkable six-acre plot in southwest Austin to better enable them to assist dogs in need. WHH is reaching out to the community to help them prepare for their growing number of rehabilitating dogs and increasing financial costs.

### ITEMS ON THEIR WISH LIST INCLUDE:

- Canned and dry dog food
- Clean bedding/towels
- · Collars and leashes
- Dog toys
- Kiddie pools
- Bleach

- Paper towels
- New or used fencing material (please call ahead with large items so they can be picked up same-day 512-777-9936)

# DROP-OFF ZONES IN THE AUSTIN AREA INCLUDE: SPICEWOOD:

Paleface Feed & Garden Supply at 21120 W Hwy 71, Austin, 78669

## **BEE CAVE:**

Petsmart in Austin/Bee Cave at 12812 Shops Parkway Ste 400, Austin, 78738

### STEINER RANCH:

Steiner Ranch H.O.A. office on behalf of Gusto Dogs Dog Walking, at 12550 Country Trails Ln., Austin, 78732

# **DOWNTOWN:**

Woof Gang Bakery at 1204 North Lamar, Austin, 78703 For those who are unable to donate items on these days but would still like to contribute, please call WHH volunteer Kristen West at 512-940-1926 to make arrangements. WHH also encourages the community to learn more about their organization and make much-needed, tax-deductible online donations at www. wagshopeandhealing.org .

Wags, Hope and Healing (WHH) focuses on the rescue, rehabilitation and adoption of dogs in need. They specialize in dogs that were the victims of abuse or neglect. Through leadership, behavioural conditioning and education, they help them become balanced and healthy in mind, body and soul.

WHH takes time to facilitate a perfect match between adoptable dogs and their forever family and offer a lifelong support system for adopting families.

They are located in southwest Austin and serve all surrounding areas.



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