



Letter from the Editor

By now you've all seen that amazing cover photo of the picture perfect sunset we had in mid-May. I thought that Tia Costello perfectly framed those incredible clouds above the rooftops and chimneys in Rocky Creek. For some reason, it's very easy to imagine a couple chimney sweeps silhouetted against the sky as well. Great job, Tia! If anyone else aspires to see their photos, art, or creativity highlighted in the Newsletter let me know, as we are always looking for more input from the community. Check out the back of this month's edition for some more sunset pictures from your neighbors.

You will find another Barbecue article in our "Hot Corner" section from Troy Yarborough. This month he tackles Pulled Pork for us. Here in Texas you know how important Beef is to Texas Barbecue, but there is a growing trend throughout this state, and particularly this city, to put pulled pork right up there beside brisket on the menu. Next to Beef Ribs, it's the hottest thing in Texas Barbecue right now. I don't know about your preferences, but there is nothing like pulled pork on a sweet roll with creamy, tangy coleslaw on top. Add your favorite BBQ sauce (I prefer spicy/sweet), and wash it down with your beverage of choice. Perfect summer fare!

We also have a new section, "Baker's Dozen" that Jenifer Stine is debuting in this edition. She's been turning out some delectable cakes and desserts for neighborhood friends, so she's agreed to do a monthly feature on whichever dessert strikes her fancy that month. This month it's a light, summery Lemon-Blueberry Buttermilk Bundt Cake. Her recipe calls for adding a delicious icing glaze over the top, but I can confirm that it's a brilliant coffee cake if you leave off the icing and wash it down with a cup of Joe. Give it a whirl both ways, and let her know what you think. Yes, we're related.

(Continued on Page 3)



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(Continued from Cover)

And finally, we are introducing a "Writer's Block" section. It's for anyone that wants to put forth some effort to write something to entertain our readers. It can be Anonymous, as this month's reader chose to be, or we can give you credit where it's due. No format, no restrictions (other than common sense), and no pressure. The only thing I ask is that you keep it to about a page in length, and that you consider the content when you submit. It will potentially be reprinted here, so it needs to be family friendly.

Summer is finally upon us! Time to let the kids stay up late, hopefully sleep in even later, and to enjoy our neighborhood. Don't miss the Rocky Creek Karaoke Night at the Pool on June 13th (more info in this edition), and have fun soaking in the pool with your kiddos this month!

See you around the 'Creek.

Jon Stine
Editor/Contributor
rockycreeknews@gmail.com

Groundwater to the Gulf:
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Central Texas Educators

Monday, June 22nd
through
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Join us for the 10th
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- Behind the scenes tour of Barton Springs and canoe Barton Creek
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Lake Travis Middle School.....	512-533-6200
Bee Cave Elementary.....	512-533-6250

UTILITIES

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Alliant Gas (Prophane).....	866-764-0283
AT&T	
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Bee Cave Library.....	512-767-6620
Municipal Court.....	512-767-6630
Lake Travis Postal Office.....	512-263-2458
City of Bee Cave	www.beecavetexas.com

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ARTICLE INFO

The Rocky Creek Connection is mailed monthly to all Rocky Creek residents. Residents, community groups, churches, etc. are welcome to submit information about their organizations in the newsletter. Personal news for the Stork Report, Teenage Job Seekers, recipes, special celebrations, and birthday announcements are also welcome.

If you have an article of interest to the community please submit to rockycreek@peelinc.com by the 15th of the month. The newsletter can also be viewed online at www.PEELinc.com.



CONSUMER ALERT

Avoid the storm chaser roofing scam. Don't let hail damage hurt your wallet and property value. Red flags homeowners should watch out for when selecting a contractor to fix storm damage

- The disappearing deductible
- Mysterious door to door salesman
- Fluctuating bid
- High pressure tactics

First steps after the storm

- Call your insurance agent
- Ask agent about process
- Wait to get estimates until after your adjuster has examined your roof

Selecting contractors

- Stay calm
- Be proactive selecting a company
- Avoid door to door solicitors
- Do your research check with BBB , Angie's List or similar
- Don't sign any document until you're sure you've selected the contractor you want
- Find a local reputable company
- Make sure it is in writing
- Verify bonding and insurance
- Check the companies referrals from neighbors and others you trust
- Avoid quick fixes and low prices
- Avoid contractors willing to "Save your deductible" which is unlawful
- Written manufacture warranties

Protect your home and investment. Hire a local, well rated contractor



Apis Restaurant & Apiary

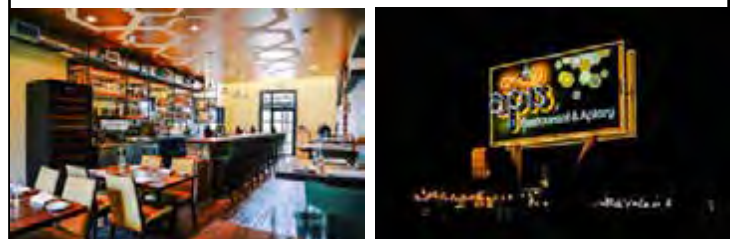
Named for and inspired by the honeybee and its bounty, the restaurant will serve locally-minded contemporary American cuisine complemented by honey yielded from twenty on premise bee hives. Conceived by husband and wife team and owners Taylor and Casie Hall, with Taylor serving as Executive Chef, the restaurant and hives are situated on six beautiful acres of land off of Highway 71 backing up to the Pedernales River.

The Apiary is the soul of Apis. With twenty hives onsite, the apiary actively completes the cycle of sustainability and symbolizes the team's mission to provide and promote that which is pure, clean, and local. The bees will pollinate the future gardens on the restaurant's campus and they plan for those gardens to, in turn, provide some fresh herbs for the restaurant. The honey harvested from the hives is used in Apis's craft cocktails and culinary creations.

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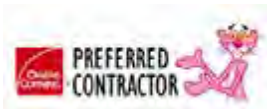
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1998 - Present

Rocky Creek Connection

THE BENEFITS OF HOSTING SPAN BORDERS

Traveling the world and experiencing new cultures is something many dream of but few are able to do. Hosting an Ayusa exchange student provides the opportunity to experience the world while bringing other benefits to their family and local community.

For schools, opening their doors to an exchange student provides their students the opportunity to experience new cultures and expand their understanding of the global society. Not only will students be able to expand their circle of friends, they will be able to reference different perspectives of world events. The new perspectives that both local and exchange students gain through the exchange experience are invaluable for the ever-expanding global community.

Ayusa exchange students are eager to learn and participate in school and community programs. They take their role as ambassadors for their country seriously. Ayusa students are not simply bystanders to their program year; they are active participants looking to make a difference in their host school and community.

Ayusa exchange students are strong academic performers, well-rounded, and open-minded. Prospective students go through an extensive interview process in their home countries and are evaluated for maturity, strength of goals, leadership skills, and academic background. Ayusa honors all school enrollment standards, academic requirements and student placement criteria specified in school or district policies.

Host families also reap the benefits of opening their home by sharing their America. When they share with their exchange student, they are also able to see America with fresh eyes through the student. Families often learn new things about the U.S. and have different perspectives after hosting. The experiences and memories that are shared during the program last a lifetime and span international borders.

For more information about hosting a high school foreign exchange student, please contact your local representative Vicki Odom at 832.455.7881 or vodom@ayusa.org or Ayusa at 1.888.552.9872 or by visiting the website at www.ayusa.org.

About Ayusa

Ayusa is a non-profit educational organization that promotes global learning and leadership through foreign exchange and leadership program programs for high school students from around the world. Ayusa offers unique, richly personal cross-cultural experiences for students, volunteer host families, schools, and local communities.

Kickin' Back & KARAOKE BY THE POOL

Pack up the family, dust off your favorite Linda Ronstadt and Barry Manilow tunes, and join us for an evening of Kickin' Back & Karaoke by the Pool! In addition to the usual Rocky Creek pool amenities, there will be a Kid Zone with Kids' Activities, a Food Trailer, and maybe even a Dive-In Movie. But the main event will be a Karaoke DJ spinning your favorite tunes, and giving you an opportunity to show us all your mad karaoke skills. So slather the kids with sunscreen, pack up all your pool toys, and come join your neighbors as we belt out our favorite songs by the pool.

DATE : Sat. June 13th
TIME : 5:00 – 8:00
ACTIVITIES : Karaoke DJ & Entertainment
Kids Zone & Activities
Food Trailer
Dive In Movie



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FOUR-LINED PLANT BUGS



Four-lined plant bugs are brightly colored. Nymphs (immatures) are red while older nymphs start to have wing pads with yellow and black stripes. Adults have fully developed wings that are yellow and black striped. Adults look similar to, and may be mistaken for, striped cucumber beetles.

These insects have piercing-sucking mouthparts which they use to suck out plant juices. The plant bugs suck out chlorophyll and leave a "window" between the upper and lower epidermis of the leaf. Damage appears as white, dark or translucent spots of foliage and is sometimes mistaken for fungal damage. Feeding may also cause curling and browning. Fortunately, damage is mostly cosmetic, but if you are trying to eat the foliage of the damaged plant it may become a problem.

The insects feed on a wide variety of hosts, including fruits and vegetables, annuals and perennials and woody plants. When disturbed, the insects are fairly good at hiding. They either crawl to the underside of the leaves or drop to the ground to hide among foliage.

If you feel the need to manage these insects, try insecticidal soap. If that doesn't work, you can try azadirachtin (neem- concentrate, not oil; it's getting too hot to use oil formulations) or pyrethrins. If that doesn't work then try a residual contact product.

For more information or help with identification, contact Wizzie Brown, Texas AgriLife Extension Service Program Specialist at 512.854.9600. Check out my blog at www.urban-ipm.blogspot.com.

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LTYA's fiercest U5 soccer squad, The Atomic Scorpions, had yet another winning season!



From left to right: Tom Senter, Alex Haas, Cash Harris, Carson Linder, Kyle Kose, Hutchins Reilly. Not pictured: Nolan Templer. From left to right: Asst. Coach Scott Harris, Coach Michael Reilly.



Photo by Jeff Jackson



Photo by Jon Stine



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THE HOT
CORNER

The Art of Fine Swine



Welcome back to The Hot Corner! This month, we dive deeper in to the world of smoking great meat. First, a little background. I am from South Carolina. The SC where southern draws, Gamecock Pride, and a pulled pork sandwich reign. Though I have been immensely impressed by the passion Texans demonstrate over brisket, I continue to be underwhelmed at the local offering of a really good pulled pork meal. So let's talk about how to create a phenomenal pork offering at home.

First, let's consider meat selection. Most readily available from local stores, butcher shops, and even Costco are pork "shoulders" or pork "butts", often referred to as a Boston Butt. Believe it or not, the name Boston Butt is actually derived from the way butchers in the Boston area in pre-revolutionary war times would butcher the hog. This cut of meat was not considered "high on the hog", or one of the more desirable cuts. Similar to the discovery of effective brisket preparation, someone along the way determined that if you cooked the meat at a low enough temperature for a long enough time, the end result was pretty incredible. If you are not well-versed in the syntax of swine, fret not. A pork "butt" is actually not from where you would think. Rather, the upper shoulder with or without the shoulder blade intact. Either way-bone in or out-it is remarkably easy to prepare a whole pork butt.

Preparation of my pork starts the night before I want to cook. I wash the meat, pat dry with paper towels, and place on a lined cookie sheet. I then take yellow mustard (yep, the same stuff you put on a hotdog) and cover the entire surface of the meat. This step accomplishes two things. First, the liquid mustard serves as an adherent for the rub...keeping the flavor close to the meat. Second, mustard contains vinegar, an acidic compound that will actually help tenderize your meat. Rubs or seasonings are a personal thing, so I won't spend too much time on this topic. I will say that something inclusive of paprika, cumin, garlic powder, salt and pepper is a great place to start. You really can't over-rub a pork butt...so be generous as you slap your concoction on top. I tightly cover the whole preparation with saran wrap, and throw it in the refrigerator overnight.

When ready to cook, I suggest moving your pork from the refrigerator to the countertop to come up towards room

temperature, and light your cooking device. This could be a traditional smoker, charcoal or electric, or even could be done on a gas grill if you can keep the temperature lower than 230 degrees and place the meat offset from the heat source. For you gas aficionados, placing a cookie sheet over the "heat" side of your grill adds an additional heat convection method. I like to add two things to the cooking process, a water pan and a fruity wood. First, the water pan. It's okay to actually only put water in this pan to create additional moisture during the cooking process, but I usually add half orange juice and a little left over rub. Good flavor and additional sugars from the juice help in the caramelization process on the outside of the meat. Tip for first timers, avoid turning your wife's late Grandmother's pie pans in to your water pan. A simple tinfoil pie pan will suffice. As far as wood for the smoke flavor, alder, apple or cherry chunks or chips add a great, fruity smoke flavor to your pork. Soaking your wood in water will help slow their burn and increases the smoke output, but is not necessary.

Now for the actual cook. Low and slow...very important principles. Rushing to shorten cook time by increasing your temperature does not make for a better product. I strongly recommend starting your meat much earlier than you anticipate needing to, as nothing upsets the family dynamic more than dinner time rolling around with an almost done main attraction for the plate. I hold the temperature on the grill between 200-225F, and on a sizeable piece of pork you can expect to smoke for 8-10 hours or longer. Sounds like a significant commitment, but remember, you don't have to turn or rotate your meat. I don't worry with additional fruit chips after the first few hours of smoking, as I find that the osmotic process of smoke absorption does wane. One word of caution for you true Texans that love hickory smoke, be careful not to over smoke or the meat will turn bitter.

Now the fun part, let the meat roll on and don't peek. Every time you lift the lid and release your heat convection and smoky atmosphere, you add an additional 20-30 minutes of cooking time. A simple meat thermometer works well to gauge you process, but you shouldn't have to start checking the meat temp until after hour five or six. I wrap the whole pork butt in tinfoil at around 150 degrees, and then take the meat up to 195. Ideal pulling temperature is 205, but after a little "sweating" in a Yeti, Igloo, or Coleman cooler, you can expect your pork to come out fork tender and amazing. A couple of forks in a crisscross pattern will shred your pork in to bite size pieces are perfect for a soft bun or straight up on a plate. A coleslaw garnish and your favorite sauce round out the dish, and make for a great Saturday evening. So amaze the family this weekend, and create your own version of Fine Swine!

Submitted by Troy Yarborough



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BLUEBERRY-LEMON BUTTERMILK BUNDT CAKE

Yield: 10 to 12 servings

Prep Time: 20 minutes

Cook Time: 55 to 60 minutes

Total Time: 1 hour 20 minutes

Ingredients:

For the Cake:

- 2½ cups + 2 tablespoons all-purpose flour, divided
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1¾ cup granulated sugar
- Zest of 1 lemon
- 1 cup unsalted butter, at room temperature
- 3 eggs, at room temperature
- ½ teaspoon vanilla extract
- ¾ cup buttermilk
- 3 cups blueberries

For the Glaze:

- 2 cups powdered sugar
- 2 to 3 tablespoons milk
- 1 tablespoon unsalted butter, very soft

Directions:

1. Preheat oven to 350 degrees F (reduce temperature to 325 degrees F if your pan is dark/non-stick). Grease and flour a 10-cup Bundt pan; set aside.
2. In a medium bowl, whisk together 2½ cups of the all-purpose flour, the baking powder and salt; set aside.
3. In the bowl of a stand mixer (or large mixing bowl), use your fingertips to rub together the sugar and lemon zest until the zest is completely incorporated and the sugar is evenly moistened. Add the butter and cream together on medium speed until light and fluffy, 3 to 5 minutes.
4. Reduce the speed to low and add the eggs one at a time, mixing for a minute after each and scraping down the bowl before adding the next. Add the vanilla and mix briefly to combine.
5. With the mixer still on low, add 1/3 of the flour mixture, beating until just barely combined, followed by ½ the buttermilk, another 1/3 of the flour mixture, the remaining buttermilk and the remaining flour.
6. In a large bowl, combine the blueberries and the remaining 2 tablespoon of all-purpose flour, tossing together so they are evenly coated. Use a rubber spatula to gently fold the blueberries into the cake batter. Spread the cake batter in the prepared pan and smooth the top. Bake for 55 to 60 minutes, until a cake tester comes out clean. Cool the cake on a wire rack for 30 minutes, then turn it out onto a serving platter and let cool completely.
7. Once the cake is cool, whisk together the powdered sugar, milk and butter until smooth. The icing should be quite thick (if you'd like it thinner, you can add more milk, a teaspoon at a time, until you get it to the consistency you want). Use an offset spatula to spread the glaze on top of the cake, giving it a little nudge down every so often. The cake can be stored, covered, at room temperature for up to 4 days.

Community Pool Utilization Rates Expected To Climb, Private Pool Development Accelerates

Community growing pains present us with considerable upside, but not without recognizing the potential downside lurking around the corner. For every pro, there's usually a con. That's just math, people. While the growing population at Rocky Creek is exciting as new friends come to our community, there's a brewing concern that our community pool's current capacity will not meet the demands of our residents. "I'm really scared", said resident Bob Dole. "You think about how crowded the pool is already. I just don't think we can manage more people coming in to swim. I'm regularly discouraged with the limited seating and mix up of pool toys. I had to bring home a blue noodle yesterday when I arrived with a green one. What's up with that?"

Some have debated that a second community pool should be created. "It would solve a lot of ongoing issues", said Mr. Dole. "A second community pool in the back of the Rocky Creek would help balance the demand." Resident John Popper agrees. "When more people want to swim, you just need another pool to go to, man."

The flip side of this is that more private pool development continues to offset the concerns of over utilization of the community pool. Currently, a new pool is under development every 72 hours in Rocky Creek, creating favorable economic undertones. "Putting in my own pool was the smartest decision I've ever made", said Richard Coinstar. "I've created my own oasis with a pool, hot tub and lush green landscaping to really round out my backyard. I'm convinced that my home value has risen 300% since purchasing it 2 years ago." Local economist and chair of the Hamilton Pool Economic Development Forum, Janet Bernanke, also commented on the dynamics this has created. "Rocky Creek is its own economy right now. The amount of private pool development has impacted jobs and wages in a unique way. The only question we have is how sustainable is it?"

While one's home value increasing 300% would benefit all of Rocky Creek's residents, an environmental concern seems to be offsetting such upside. "Let me tell you something right now", said Michael Purkey, amphibian & reptile enthusiast. "At the current rate of private pool installations, we are on the precipice of throwing the amphibian ecosystem out of whack. Manufacturing an environment with too much water, along with lush jungle-like landscaping, will drive frog sightings to heights we've never seen. If people want to turn Rocky Creek into an amphibian destination, I'm talking full on outbreak, then keep building pools." An influx of frogs concerns more than one resident, Betsy Miller had this to add: "Snakes, deer, coyotes and now frogs....I'm moving to Lakeway if this continues."

There's also a growing concern with residents who represent the biblical debate as well. "I'm fairly certain the good book states they had pools in Sodom & Gomorrah", says Margaret O'Malley. "It's bad enough we have that big one in the front of the neighborhood. I'm disappointed every time I see a new pool going in. It's another

(Continued on Page 13)

(Pools, Continued from Page 12)

sign of our good community becoming overrun by deviants. I pray for them.”

This growing debate will surely heat up as we head full force into the summer swimming season. Like any major development, there are always pros and cons to consider. Having a thorough understanding of our resident’s viewpoints will help keep us informed on reaching the best outcome for us as individuals and as a community.

Submitted by a Rocky Creek resident who wished to remain Anonymous

HAPPY 40TH BIRTHDAY, SCOTT!

You've still got that handsome face! And in your fortieth year, we welcomed our third son! What a wonderful life! We love you, Missy, Cash, Cruise and Cane



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**NOT AVAILABLE
ONLINE**

NOBODY IS DROWNPROOF


WATCH & KEEP KIDS IN ARM'S REACH


www.colinshope.org






COLIN HOLST


THESE TIPS CAN SAVE LIVES



CONSTANT VISUAL SUPERVISION



LEARN TO SWIM



WEAR LIFE JACKETS



MULTIPLE BARRIERS AROUND WATER


KEEP YOUR HOME SAFER


CHECK WATER SOURCES FIRST

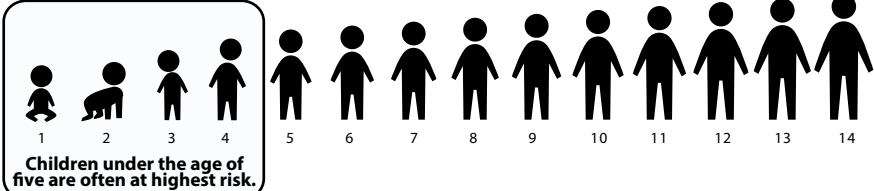

STAY AWAY


BE SAFER IN OPEN WATER


LEARN CPR

LEARN MORE: www.colinshope.org/RESOURCES

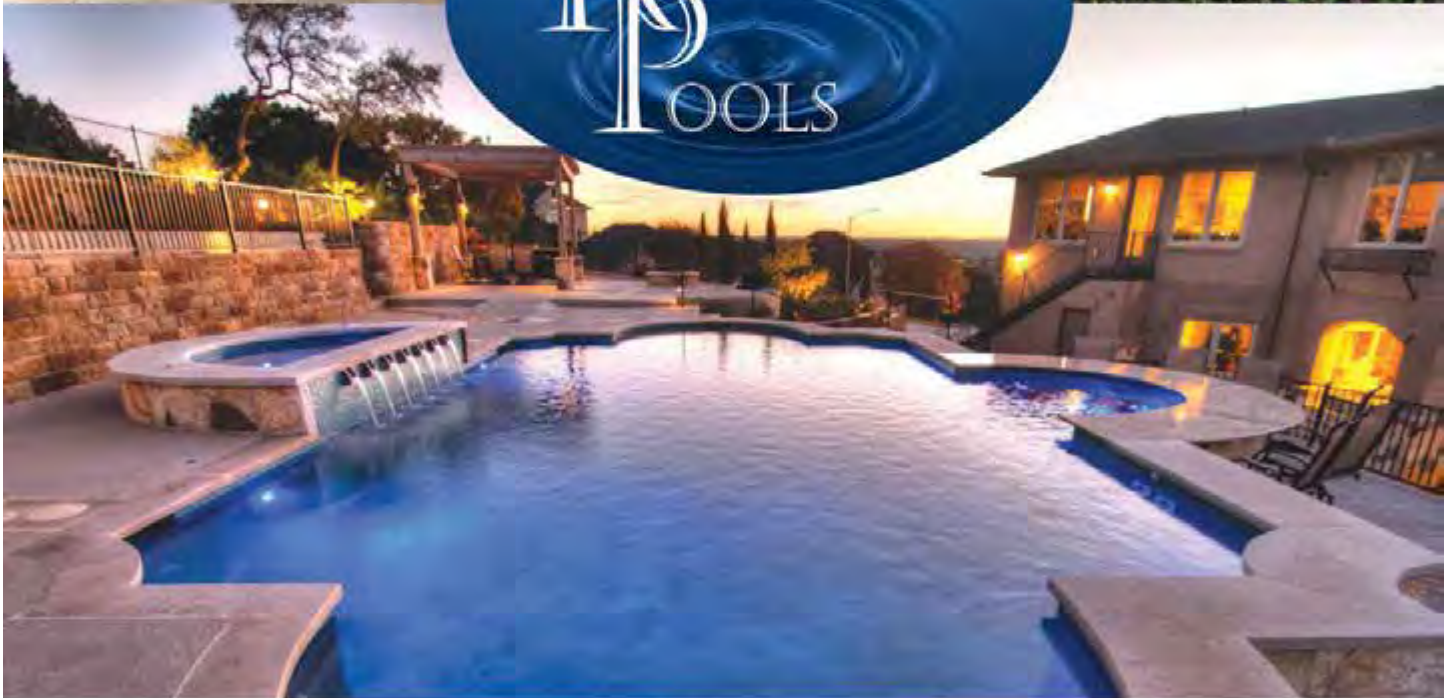
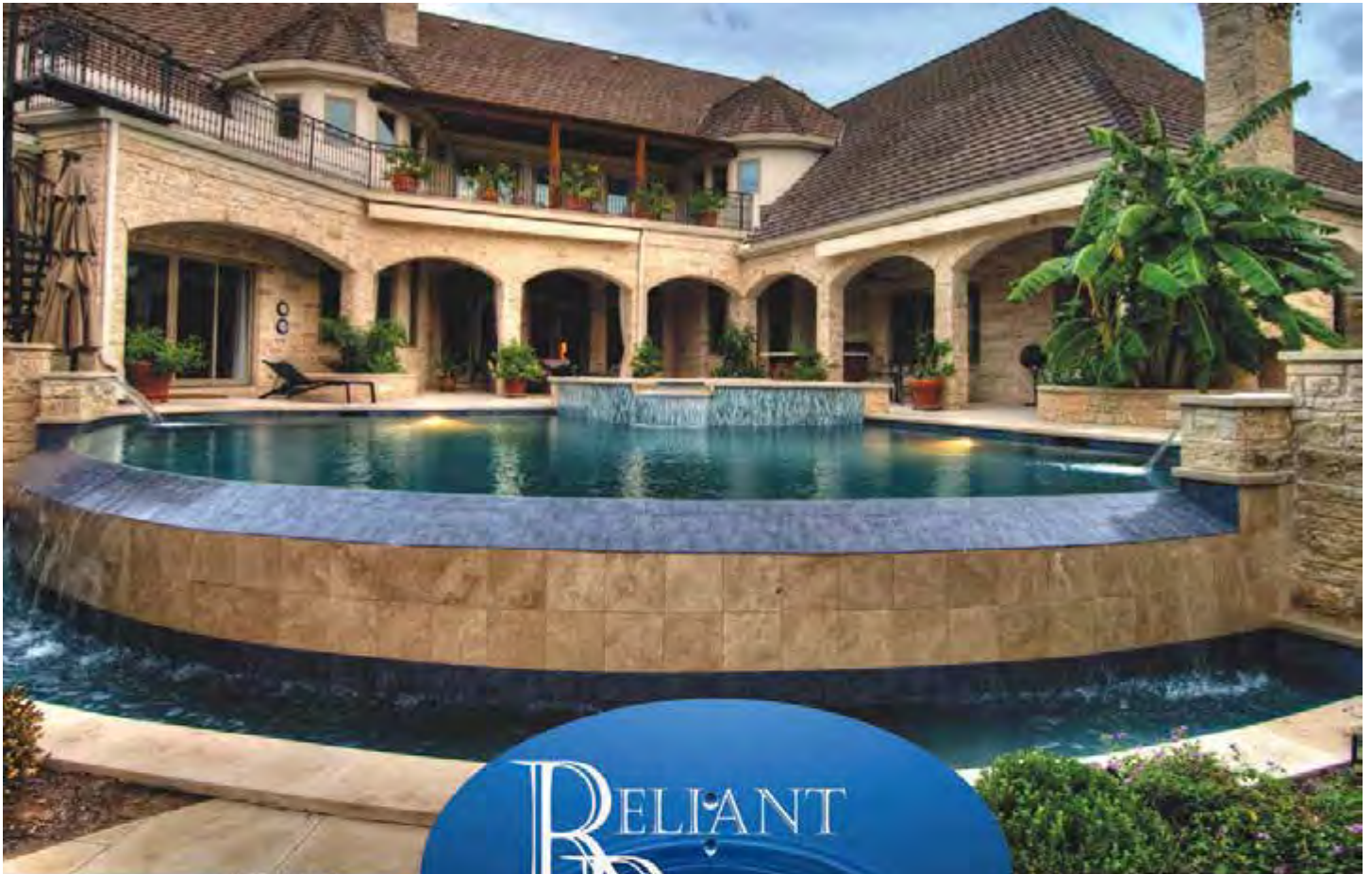
DROWNING IS THE NUMBER ONE CAUSE OF ACCIDENTAL DEATH FOR CHILDREN UNDER FIVE, AND A LEADING CAUSE FOR CHILDREN AGES 1 - 14.



Children under the age of five are often at highest risk.

13 Texas children have already lost their lives to drowning in 2015

DROWNING IS PREVENTABLE



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