



## YARD *of the* MONTH

Our 1st Rocky Creek Yard of the Month is... 8712 Flycatcher Ct! Congratulations to Joyce Pieser!

We received a couple recommendations for Yard of the Month for August, but her nicely landscaped yard, with a well thought out diversity of plants, flowers, and shrubs looks fantastic. The picture truly does not do it justice. Great job, Joyce!

Think your yard looks good, too? Send us an email with your address, and we'll consider it for the next Yard of the Month (you can nominate your neighbor, too). Winners will have a "Yard of the Month" sign that can be proudly displayed in their yard for the month that they're selected.



## LETTER FROM THE EDITOR

Greetings, neighbors!

I hope you are all enjoying your summer so far. I see lots of vacation pictures and fun being posted on Social Media, and with several weeks until school starts, there's still plenty of time left to create more memories.

The content this month is a little lighter than some of our earlier months, specifically due to summer vacations and travel, but there's still some good stuff in here.

We've got our first Yard of the Month profiled on the cover, as well as some neat places to check out when you go off the Creek. We also threw a couple neat recipes your way this month. My wife makes a simple and delicious blackberry cobbler that's great with a scoop of vanilla ice cream. The Husk Burger recipe has a sauce that's fantastic on its own, and can be used on all sorts of sandwiches. I've even whipped up a warm potato salad with some roasted potatoes, fresh herbs, and that Husk Burger sauce. Good stuff.

Enjoy the rest of your summer, and our great community. See you 'round the Creek!

Jon Stine

Editor/Contributor

rockycreeknews@gmail.com

As always, if you would like to be a contributor for this newsletter, please let me know.

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## IMPORTANT NUMBERS

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### EMERGENCY NUMBERS

|  |              |
|--|--------------|
| EMERGENCY .....                                | 911          |
| Fire.....                                      | 911          |
| Ambulance.....                                 | 911          |
| Police Department .....                        | 512-314-7590 |
| Sheriff – Non-Emergency.....                   | 512-974-0845 |
| Travis County ESD No.6/Lake Travis Fire Rescue |              |
| Administration Office.....                     | 512-266-2533 |
| Travis County Animal Control.....              | 512-972-6060 |

### SCHOOLS

|                                |              |
|--------------------------------|--------------|
| Lake Travis ISD.....           | 512-533-6000 |
| Lake Travis High School.....   | 512-533-6100 |
| Lake Travis Middle School..... | 512-533-6200 |
| Bee Cave Elementary.....       | 512-533-6250 |

### UTILITIES

|                                     |                |
|-------------------------------------|----------------|
| West Travis County PUA (Water)..... | 512-246-0498   |
| Pedernales Electric.....            | 512-219-2602   |
| Alliant Gas (Propane).....          | 866-764-0283   |
| AT&T                                |                |
| New Service.....                    | 1-800-464-7928 |
| Repair.....                         | 1-800-246-8464 |
| Billing.....                        | 1-800-858-7928 |
| IESI (Garbage & Recycling).....     | 512-282-3508   |
| Travis County Hazardous Waste.....  | 512-974-4343   |

### OTHER NUMBERS

|                                |                      |
|--------------------------------|----------------------|
| Bee Cave City Hall.....        | 512-767-6600         |
| 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 |

### NEWSLETTER PUBLISHER

|                          |                         |
|--------------------------|-------------------------|
| Peel, Inc. ....          | 512-263-9181            |
| Editor - Jon Stein ..... | rockycreek@peelinc.com  |
| Advertising.....         | advertising@peelinc.com |

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## HOA MANAGEMENT

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|                                     |                                 |
|-------------------------------------|---------------------------------|
| Southwest Management Services ..... | 512-266-6771                    |
| Christy Gross .....                 | christy@southwestmanagement.net |

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## ARTICLE INFO

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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](mailto:rockycreek@peelinc.com) by the 15th of the month. The newsletter can also be viewed online at [www.PEELinc.com](http://www.PEELinc.com).

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## *Fighting for a Cure...* YEAR ROUND

The Relay For Life of Lake Travis, which had been gearing up all year for the cancer fundraiser and walking relay, culminated on April 17th at Lake Travis High School, with record breaking attendance and fundraising. Despite the rain, which forced the event to be held inside the Turf Room, it was standing room only for an event that last year raised a mere \$15,000 approximately. This year's event had 443 registered participants and raised over \$95,000 thanks to the generosity of this outstanding community! It was the largest Relay in Lake Travis history.

Relay For Life, which is the signature fundraising activity of the American Cancer Society, is much more than just one main event. The Lake Travis Relay For Life committee is determined to make fundraising a year round effort, and for it to be recognized as a staple event in the community for years to come. With the support and recognition that has already been garnered through this past event, it is sure to be an even greater success this coming season.

After a year of firsts, including a Turkey Trot, 'Kick Cancer's Booty' Fundraiser at Solid Rock Brewing and a Survivor Dinner at Star Hill Ranch, the committee hopes to capitalize on the successes of last year by having similar events this year and adding another first to the mix. Realizing that different people like to participate and donate in a variety of ways, the Relay For Life of Lake Travis hopes that there is something for everyone that urges them to give, while having a great time doing it.

This year the committee is pleased to announce their newest fundraising effort, Golfing 'Fore' Cures. This modified scramble golf tournament will be held on Friday, September 18th, 2015 at Avery Ranch Golf Club (8am shotgun start). For \$150, you can enjoy a day of golf at one of the top ranked courses in Austin, including a cart, warm up balls, lunch, goody bag, prizes and even an Avery Ranch Replay card. It is sure to be an amazing day of golf, and more importantly of raising money for the American Cancer Society. All profits from the event go to the American Cancer Society, which funds research as well as many programs that help people to stay well and get well ([www.cancer.org](http://www.cancer.org)).

To register for the event, go to [www.averyranchgolf.com](http://www.averyranchgolf.com), click 'Buy Online' tab and 'Tournament Sign Up'. There is also an opportunity for businesses to donate towards Hole Sponsorships, which would allow them to set up a table and pass out information regarding their business at their hole. For more information on that, please contact Event Chairperson Cathleen McBurney ([cc.mcburney@gmail.com](mailto:cc.mcburney@gmail.com)).

# HUSK CHEESEBURGER

*Makes 6 cheeseburgers*

I have made these multiple times, and they are a huge hit each time. A slight variation on this is to place the onions underneath the burger patties when first placing them on the griddle. It will give the onions a slight char, and infuse the meat with a little more flavor. Another variation I like is using slider buns, and slightly smaller patties since these are meant to be double deckers. Jon Stine.

## Special Sauce

- 1 cup mayonnaise, preferably Duke's
- ½ cup yellow mustard
- 2 tablespoons ketchup
- ¼ cup Bread-and-Butter Pickles, drained and cut into ⅛-inch dice
- ¼ cup pickled jalapeños, drained and cut into ⅛-inch dice
- Grated zest and juice of 1 lemon
- 1 tablespoon Hot Sauce
- Kosher salt and freshly ground black pepper to taste
- 1 tablespoon pepper vinegar, preferably Texas Pete brand

## Cheeseburgers

- 2 pounds fresh ground chuck, preferably 80/20
- 1 ½ tablespoons unsalted butter, at room temperature
- 6 hamburger buns
- ½ cup shaved white onion
- 12 slices American cheese
- Bread-and-Butter Pickles

## For the sauce:

1. Combine all of the ingredients in a large container and stir together to blend well. Cover, and refrigerate. (Tightly covered, the sauce will keep for up to 5 days in the refrigerator.)

## For the cheeseburgers:

1. Portion the meat mixture into roughly 3-ounce patties, about ½ inch thick (each burger gets 2 patties). If not cooking right away, arrange on a baking sheet, cover tightly with plastic wrap, and refrigerate. (The patties can be refrigerated for up to 1 day. Remove from the refrigerator about 30 minutes before you're ready to cook; it's important that the patties are not ice-cold when they hit the hot pan.)
3. Generously butter the tops and bottoms of the buns. Toast on a griddle until nice and golden brown. Reserve.
4. Heat two 12-inch cast-iron skillets (or a large griddle) until as hot as possible. Divide the patties between the two hot pans. When the patties are nice and charred, about 2 minutes, flip them over and cook for 2 minutes more for medium. Place the onion slices on half of the patties. Place a slice of the cheese on all of the patties and allow it to melt, about 30 seconds. Stack the non-onion patties on top of the onion patties. Remove from the heat.
5. Smear both sides of the buns with special sauce. Place pickles on the bottom half of each bun. Add the burger patties and top with the top halves of the buns. Serve at once.

*Excerpted from Heritage by Sean Brock (Artisan Books). Copyright © 2014.*



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## Baker's Dozen

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Since summer is upon us and fruit is abundant I felt now was a good time to post one of my favorite recipes. I love to bake, it is where I find my peace. I am in love with the research and the process of creating something delicious more so than the end result. Usually when I try to find something new to make I start with the words “old fashioned”. I am obsessed with how my grandmother would have done it, by hand and with real ingredients. I love looking through church and ladies group’s cookbooks, or any collection of recipes where someone will contribute a cherished family recipe.

I chose this recipe because I love a good fruit cobbler with a scoop of vanilla ice cream, any time of the year. Cobblers are great because they can be eaten warm or cold, you can use frozen fruit if seasonal fruits aren’t available, and as long as you have a spoon they can be eaten anywhere. While some prefer a crumble, I prefer more of the cake style of cobbler, it’s just my preference.

I stumbled upon this recipe about 6 or 7 years ago after a request from my husband for a cobbler that was more cake like than a crisp. I wanted to try it because it had the words “old fashioned” in front of it, and because of the unusual method in which it is made, and the delicious end result. You can do this with any fruit. If you use berries there is no prep, but if you want to take advantage of Fredricksburg peaches or apples, you will need to chop them and throw them in a

pot with some sugar to soften them up.

Read through it first, it is really a simple and quick way to throw a delicious dessert together, and you probably already have most of the ingredients on hand.

Jen Stine

### OLD FASHIONED BLACKBERRY COBBLER

*Yield: 8 servings*

#### Ingredients:

- 1 cup butter, divided
- 1 cup plus 2 tablespoons sugar, divided
- 1 cup water
- 1-1/2 cups self-rising flour
- 1/3 cup milk, room temperature (I use heavy whipping cream)
- 2 cups fresh or frozen blackberries
- 1/2 to 1 teaspoon ground cinnamon

#### Directions:

- In a 10-in. round or oval baking dish, melt 1/2 cup butter; set aside.
- In a saucepan, heat 1 cup sugar and water until sugar is dissolved; set aside.
- Place flour in a bowl; cut in remaining butter until mixture resembles fine crumbs. Add milk, stirring with a fork until dough leaves sides of bowl.
- Turn out onto a floured surface; knead three or four times.
- Roll into an 11-in. x 9-in. rectangle. Spread berries over dough; sprinkle with cinnamon.
- Roll up, jelly-roll style. Cut into 1/4-in. slices. Carefully place slices in baking dish. Pour sugar syrup around slices (syrup will be absorbed).
- Bake at 350° for 45 minutes. Sprinkle with remaining sugar; bake 15 minutes longer.
- Serve warm or cold.

Note: As a substitute for 1-1/2 cups self-rising flour, place 2-1/4 teaspoons baking powder and 3/4 teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup. Combine with an additional 1/2 cup all-purpose flour. I also will use sugar in the raw to sprinkle on top for a little crunch.

## LIFE OUTSIDE THE CREEK

This month, let's focus on some of the more noteworthy restaurants and music venues near us in the Hill Country area. Most of us know the Bee Cave and Galleria restaurants like the back of our hands, but there are quite a few places within easy driving distance that are worth seeking out. Here's a short list of some of the more interesting ones.

### Hamilton Pool Road area:

**Proof & Cooper** – The newest entrant to our local food and music scene. These guys are entering their 2nd month, and continue to improve on all fronts. They have a great food menu, an innovative cocktail list, and Austin-worthy live music. The fried chicken is a must try, and the pork cheek sandwich with peach and kale is astonishingly good (when it's on the menu). Parking can be a chore, since they're usually pretty busy, but once you get inside you can grab a drink, order some food, and let the kids run around out back with the chickens and cows. With plans for fine dining and a whiskey/whisky and cigar club upstairs, there's a lot more to come from these fine folks.

### Dripping Springs area:

**Pieous** – If you haven't been here yet, what are you waiting for? Seriously. This family run place is always packed, and for good reason.

With some of the best pastrami I have ever had, brick oven pizzas with fresh, local ingredients, and great salads and desserts, there's plenty here to enjoy. Plus they usually have a couple of good IPAs on draft, Ballast Point Sculpin specifically.

**Deep Eddy Distillery & Tasting Room** – With a great house cocktail list featuring their own line of Vodkas, Deep Eddy is a nice retreat from the hustle and bustle of Bee Cave traffic. Their plush leather couches, plenty of interior space and outdoor seating, and nice views will certainly allow you to enjoy yourself and your friends. Hang out in the evening breeze throwing washers, and be thankful you're not sitting at a red light at the Galleria. Two drink maximum per person, per their policy.

**Jester King Brewery / Stanley's Farmhouse Pizza** – This is another must-do in this area. There are actually two separate businesses on the same piece of land. The first, Jester King, is a brewery focusing on naturally fermented and sour beers. They turn out a good product depending on your tastes, and have a diverse variety of guest beers and even sake on tap and in bottles as well. Stanley's Farmhouse Pizza is also onsite, and next to Pieous is probably one of the best brick pizzas

*(Continued on Page 6)*



**Patrick Court**  
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# Rocky Creek Connection

*(Continued from Page 5)*

around. They have appetizers, salads, and now desserts, and always have a solid draft and bottle list. Plenty of outdoor play area, and shaded (although still hot at times) picnic style seating with plenty of space for large parties. They get really busy during the weekend, so get there early, or expect to stand in lines.

## **Lakeway area:**

The League Kitchen & Tavern – I wish this place were nearer to Rocky Creek. One part New American restaurant, one part bar, and two parts cool, relaxed vibe. They have a pretty good list of appetizers and sides, and their entrée's range from a Grown Up Grilled Cheese to Breakfast Anytime to a T-bone Pork Chop. Try anything that has their creamy jalapeno gravy on it, and keep your eye out for their burger specials on certain days of the month. Or leave the kids at home, and slide into one of their leather booths in the bar area for a mini staycation.

## **Spicewood area:**

Opie's Barbecue – I believe this is one of the most underrated Barbecue joints in the Austin area, probably because it's not located downtown, or on the south east side of Austin where all the current barbecue buzz is focused. I place their brisket solidly, and repeatedly, in the Top 5 in Austin, and their sides are off the charts. Live music

on the weekends, heavy metal influenced Opie's t-shirts, Tater Tot Casserole, Jalapeno Creamed Corn, and their homemade desserts make the drive out to the far side of Spicewood completely worth it.

Poodies Hilltop Roadhouse – I admit, it took me almost 2 years to make it out to Poodies. That's two years that I missed out on their fantastic live music, decent bar prices, and those golden, fried onion rings. A frequent haunt of Willie (THE Willie), this place attracts top notch musicians on a nightly basis. There's a cover charge most weekend nights, so arrive ahead of the crowd, or chip in to help support the musicians. While not strictly for adults, it's still a bar so consider bringing children earlier in the day.

I am positive I missed some great ones, perhaps even your favorite. Drop me a line about your favorite places to eat, drink, or listen to music, and we'll get some coverage on them as well.

I pitched in for Jen Linder's column this month, so she can relax on her family vacation in Destin, FL, and contemplate never, ever, ever returning to reality.

*Submitted by Jon Stine*



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## 2015/16 LTISD Approved School Calendar

| August 2015 |    |    |    |    |    |    |
|-------------|----|----|----|----|----|----|
| Su          | Mo | Tu | We | Th | Fr | Sa |
|             |    |    |    |    |    | 1  |
| 2           | 3  | 4  | 5  | 6  | 7  | 8  |
| 9           | 10 | 11 | 12 | 13 | 14 | 15 |
| 16          | 17 | 18 | 19 | 20 | 21 | 22 |
| 23          | 24 | 25 | 26 | 27 | 28 | 29 |
| 30          | 31 |    |    |    |    |    |

| September 2015 |    |    |    |    |    |    |
|----------------|----|----|----|----|----|----|
| Su             | Mo | Tu | We | Th | Fr | Sa |
|                |    | 1  | 2  | 3  | 4  | 5  |
| 6              | 7  | 8  | 9  | 10 | 11 | 12 |
| 13             | 14 | 15 | 16 | 17 | 18 | 19 |
| 20             | 21 | 22 | 23 | 24 | 25 | 26 |
| 27             | 28 | 29 | 30 |    |    |    |

| October 2015 |    |    |    |    |    |    |
|--------------|----|----|----|----|----|----|
| Su           | Mo | Tu | We | Th | Fr | Sa |
|              |    |    |    | 1  | 2  | 3  |
| 4            | 5  | 6  | 7  | 8  | 9  | 10 |
| 11           | 12 | 13 | 14 | 15 | 16 | 17 |
| 18           | 19 | 20 | 21 | 22 | 23 | 24 |
| 25           | 26 | 27 | 28 | 29 | 30 | 31 |

| November 2015 |    |    |    |    |    |    |
|---------------|----|----|----|----|----|----|
| Su            | Mo | Tu | We | Th | Fr | Sa |
| 1             | 2  | 3  | 4  | 5  | 6  | 7  |
| 8             | 9  | 10 | 11 | 12 | 13 | 14 |
| 15            | 16 | 17 | 18 | 19 | 20 | 21 |
| 22            | 23 | 24 | 25 | 26 | 27 | 28 |
| 29            | 30 |    |    |    |    |    |

| December 2015 |    |    |    |    |    |    |
|---------------|----|----|----|----|----|----|
| Su            | Mo | Tu | We | Th | Fr | Sa |
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| 6             | 7  | 8  | 9  | 10 | 11 | 12 |
| 13            | 14 | 15 | 16 | 17 | 18 | 19 |
| 20            | 21 | 22 | 23 | 24 | 25 | 26 |
| 27            | 28 | 29 | 30 | 31 |    |    |

| January 2016 |    |    |    |    |    |    |
|--------------|----|----|----|----|----|----|
| Su           | Mo | Tu | We | Th | Fr | Sa |
|              |    |    |    |    | 1  | 2  |
| 3            | 4  | 5  | 6  | 7  | 8  | 9  |
| 10           | 11 | 12 | 13 | 14 | 15 | 16 |
| 17           | 18 | 19 | 20 | 21 | 22 | 23 |
| 24           | 25 | 26 | 27 | 28 | 29 | 30 |
| 31           |    |    |    |    |    |    |

| February 2016 |    |    |    |    |    |    |
|---------------|----|----|----|----|----|----|
| Su            | Mo | Tu | We | Th | Fr | Sa |
|               | 1  | 2  | 3  | 4  | 5  | 6  |
| 7             | 8  | 9  | 10 | 11 | 12 | 13 |
| 14            | 15 | 16 | 17 | 18 | 19 | 20 |
| 21            | 22 | 23 | 24 | 25 | 26 | 27 |
| 28            | 29 |    |    |    |    |    |

| March 2016 |    |    |    |    |    |    |
|------------|----|----|----|----|----|----|
| Su         | Mo | Tu | We | Th | Fr | Sa |
|            |    | 1  | 2  | 3  | 4  | 5  |
| 6          | 7  | 8  | 9  | 10 | 11 | 12 |
| 13         | 14 | 15 | 16 | 17 | 18 | 19 |
| 20         | 21 | 22 | 23 | 24 | 25 | 26 |
| 27         | 28 | 29 | 30 | 31 |    |    |

| April 2016 |    |    |    |    |    |    |
|------------|----|----|----|----|----|----|
| Su         | Mo | Tu | We | Th | Fr | Sa |
|            |    |    |    |    | 1  | 2  |
| 3          | 4  | 5  | 6  | 7  | 8  | 9  |
| 10         | 11 | 12 | 13 | 14 | 15 | 16 |
| 17         | 18 | 19 | 20 | 21 | 22 | 23 |
| 24         | 25 | 26 | 27 | 28 | 29 | 30 |

| May 2016 |    |    |    |    |    |    |
|----------|----|----|----|----|----|----|
| Su       | Mo | Tu | We | Th | Fr | Sa |
| 1        | 2  | 3  | 4  | 5  | 6  | 7  |
| 8        | 9  | 10 | 11 | 12 | 13 | 14 |
| 15       | 16 | 17 | 18 | 19 | 20 | 21 |
| 22       | 23 | 24 | 25 | 26 | 27 | 28 |
| 29       | 30 | 31 |    |    |    |    |

| June 2016 |    |    |    |    |    |    |
|-----------|----|----|----|----|----|----|
| Su        | Mo | Tu | We | Th | Fr | Sa |
|           |    |    | 1  | 2  | 3  | 4  |
| 5         | 6  | 7  | 8  | 9  | 10 | 11 |
| 12        | 13 | 14 | 15 | 16 | 17 | 18 |
| 19        | 20 | 21 | 22 | 23 | 24 | 25 |
| 26        | 27 | 28 | 29 | 30 |    |    |

|                    |     |
|--------------------|-----|
| 1st Grading Period | 43  |
| 2nd Grading Period | 35  |
| 1st Semester       | 78  |
| 3rd Grading Period | 46  |
| 4th Grading Period | 52  |
| 2nd Semester       | 98  |
| Instructional Days | 175 |
| PD Days            | 11  |

### Holidays 2015/16

|              |                  |              |                        |
|--------------|------------------|--------------|------------------------|
| Sept 7, 2015 | Labor Day        | Jan 1, 2016  | New Year's Day         |
| Oct 12, 2015 | Columbus Day     | Jan 18, 2016 | Martin Luther King Day |
| Nov 26, 2015 | Thanksgiving Day | Feb 15, 2016 | Presidents' Day        |
| Dec 25, 2015 | Christmas Day    | Mar 25, 2016 | Good Friday            |
|              |                  | May 30, 2016 | Memorial Day           |

|    |               |    |                         |
|----|---------------|----|-------------------------|
| 24 | 1st           | 17 | CPD                     |
| 12 | PD            | 7  | Holiday                 |
| 10 | New Teacher   |    |                         |
| 15 | Bad Weather   | 5  | 1st day grading period  |
|    | Early Release | 11 | Last day grading period |

June 3rd Bad Weather Day/Campus Professional Development  
 DDPD is districtwide professional development and CPD is campus professional development

Approved 01/20/2015

August 10-12 New Teacher  
 August 13-21 Prof Dev  
 August 17 District PD  
 August 24 First Day of School  
 September 7 Labor Day  
 October 12 Columbus Day Campus PD  
 November 23-27 Thanksgiving  
 December 17 High School Early Release  
 December 18 District Wide Early Release  
 January 1 New Years Day  
 January 4 Campus PD  
 January 18 MLK Day  
 February 12 District PD  
 February 15 Presidents Day Bad Weather Day  
 March 14-18 Spring Break  
 March 25 Good Friday  
 May 30 Memorial Day  
 June 1 High School Early Release  
 June 2 District Wide Early Release  
 June 3 Campus PD Bad Weather Day  
 June 4th would be a PD day if June 3rd has to be used for BWD

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## Back To School

School starts in August, so now is the time for drivers to pay closer attention to the school zones in the neighborhood. We want to remind you that the speed limit in a school zone is 20mph and traffic fines double!

### Other changes to be aware of include;

- Children behaving unpredictably
- School Bus Stops
- Crossing Guards – please obey the guards! Remember, they are there for the safety of you and your children
- New areas of traffic congestion
- Be prepared for delays
- Use of cell phones in schools zones is prohibited!

Please give yourself extra time in the mornings and mid-afternoons and remember if you are traveling in a school zone to slow down.

## Time To Slow Down!



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## TAWNY CRAZY ANTS

The Tawny crazy ant, formerly known as the Raspberry crazy ant, was originally found in Harris County in 2002. It is currently confirmed in 27 Texas counties.

Tawny crazy ants have a cyclical population level throughout the year with populations peaking in late summer, decreasing in the fall and then beginning to build again in the spring. Tawny crazy ants are capable of biting, but do NOT sting like fire ants. They are mostly nuisance pests, but can reach extraordinary population levels (in the millions) and can become a problem when getting into electrical equipment. Tawny crazy ants do not have nests or mounds like fire ants; they tend to nest under things- rocks, landscape timbers, flowerpots, etc.

For more information on this particular ant species go to <http://urbanentomology.tamu.edu/ants/raspberry.html>

### Treatment Options

Removing harborage areas- fallen limbs, rocks, leaf litter, etc. These ants will nest under pretty much anything on the ground, so you may want to remove anything that is not necessary.

Alter moisture conditions (crazy ants prefer moist, humid conditions)- reduce watering, repair any leaks, improve drainage


Eliminate honeydew producers from area. Crazy ants tend honeydew producers such as aphids, whiteflies, hoppers, mealybugs and scale insects.

Use pesticide sprays to treat infested areas- under rocks, along landscape edging, etc. Pesticide sprays can also be used to create a barrier around the outside of the home. Piles of dead ants may build up in treated areas, so they must be removed to keep the barrier maintained.

Hire a pest management professional (PMP). PMPs have access to pesticides that are unavailable to homeowners and they also have experience dealing with pest problems regularly.

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](http://www.urban-ipm.blogspot.com)


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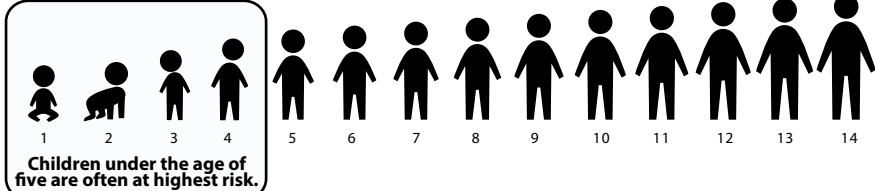
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Children under the age of five are often at highest risk.

### 43 Texas children have already lost their lives to drowning in 2015

### DROWNING IS PREVENTABLE

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## RETIRE BETTER BACK TO THE BASICS

WITH JOSH STIVERS

With so much going on in the economic world, I want to take a break and revisit some vital principles for successful investing. Potentially rising interest rates, expensive U.S. stocks, Greece's debt situation, and an upcoming election season are tempting many investors to sell risky assets and flee to safety.

If you can relate, then consider this: Most of what matters in investing involves bedrock principles...not current events. Consider how you can revisit the principles below in your own portfolio.

***Diversification is how you limit the risk of losses in an uncertain world.***

Diversification can be frustrating because it requires owning some unpopular assets at times, but we all know the future will play in ways we can't imagine. Owning a little bit of many things is a bet on humility.

***You are your own worst enemy.***

The biggest risk facing most investors is not the next market correction or interest rate movement...it is their own emotions and biases.

There aren't many iron rules of investing, but one of them is that no amount of brain power can compensate for behavioral errors. Figure out what mistakes you are prone to make and implement strategies to limit this risk.

***There is a price to pay.***

Historically, the stock market has offered incredible long-term returns. With that said, the cost of those returns is a never ending flood of unpredictable outcomes, volatility and unexpected downturns. If you can stick with your investment through these times, the cost is only mental...though very real. Not everyone is willing to pay this cost leaving opportunity for those who are.

It is tempting to try to figure out what the market will do in the short

term, but the reason the long term returns are so good is due to the fact that we can't predict what stocks will do tomorrow.

***When in doubt, choose the investment with the lowest fee.***

As a group, investors' profits always will equal the overall market's returns minus all fees and expenses. Below-average fees, therefore, offer one of your best shots at earning above-average results.

A talented fund manager can be worth a higher fee, mind you. But enduring outperformance is one of the most elusive investing skills. There are no promises in investing. The best you can do is put the odds in your favor. And the evidence is overwhelming: The lower the costs, the more the odds tip in your favor.

***Time is the most powerful force in investing.***

If you do the math on 84 year old Warren Buffet's fortune you will find that \$70 billion of his \$73 billion was accumulated after his 60th birthday. Mr. Buffett is, of course, a phenomenal investor whose talents few will replicate. But the real key to his wealth is that he has been a phenomenal investor for two-thirds of a century.

Wealth grows exponentially—a little at first, then slightly more, and then in a hurry for those who stick around the longest. That lesson—that time, patience and endurance pay off—is something us mortals can learn from, particularly younger workers just starting to save for retirement.

If you would like further information on this topic or to receive a copy of our report on retirement investment planning, please send your requests to the email below. As always, we are here to answer your pressing questions and concerns regarding retirement investment planning.

Send your questions and information requests to [retirebetter@platinumwealthadvisory.com](mailto:retirebetter@platinumwealthadvisory.com).

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