

Volume 3, Issue 1

OFFICIAL NEWSLETTER OF THE GRAND LAKE ESTATES POA

January 2017



Community Announcements

Missing out on the GLE newsletter? Go to http://www.peelinc.com/residentsNewsletterSubscriptions.php and sign up to have the newsletters sent directly to your mailbox. Prior versions of the newsletter may be found at the Peel website, as well as, on the GLE POA website.

GLE's Property Management Company is IMC Property Management and our property manager is Tammy Perry. Tammy can be reached at tammyperry@imcmanagement.net or 936-756-0032.



A big THANK YOU goes out to Adriana Swanson and her team of volunteers for a wonderful Cookies with Santa event. The pouring rain did not stop the team - the event was moved from the park to the Upper Room Church.

News and Notes from the Board

November Board News Summary

Thomas discussed pending projects: the spillway will remain a priority along with the ditch work on Connie. A bid of \$20,400 was accepted to contract with Rock Tec to do road repair throughout the subdivision.

Diane and Jimmy will work on a list of the committees, along with a description of each, needed for the community and will share the information at the next board meeting.

The board will consider going to a digital system for all documents to avoid having to store hard copies (except where required by law).

Hollis reported that the fall festival went well with approximately 275 people in attendance. Thanks Hollis and team for a great, fun event!



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IMPORTANT NUMBERS

EMERGENCY NUMBERS	
EMERGENCY	911
Fire	
Ambulance	
Montgomery County Sheriff	936-760-5800
AREA HOSPITALS	
Conroe Regional Medical	
Memorial Hermann-The Woodlands	
St. Luke's – The Woodlands	936-266-2000
SCHOOLS	
Montgomery ISD	936-276-2000
Lone Star Elementary	
Montgomery Intermediate	
Montgomery Middle School	
Montgomery Junior High	
Montgomery High School	936-276-3000
PUBLIC SERVICES	
Montgomery Post Office	
Driver's License Info	
Montgomery Central Appraisal	
Montgomery County Registration & T	itling 936-539-7896
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GRAND LAKE ESTATES IT'S TIME TO GET SOCIAL!



Flags Fundraiser

Help us create a dramatic patriotic display in our neighborhood! With your annual payment, you will have a beautiful U.S. flag(s) placed in your yard on 6 flag flying holidays per year: President's Day (Feb) Memorial Day (May) Independence Day (July) Labor Day (Sept) Patriot's Day/ September 11th (Sept) Veteran's Day (Nov).

For \$40/year 1 flag will be placed at the entrance of your driveway OR for \$65/year for 2 flags, one on each side of your driveway. Complete the

form found on the Getting Social Facebook Page and send it in with your payment no later than January 25th to ensure you have a flag on President's Day.

This initiative is sponsored by your GLE Social Group and 100% of the proceeds will be used to fund new community events in 2017 that include an Easter Eggstravaganza, Ice Cream Socials, July 4th Celebration, Fall Farmer's Market and more. We are looking for volunteers to help with setting up and taking down the flags. Contact Brandie Joy at grandlakesocial@gmail.com for additional information on how you can get involved!

Walking Club

Not only are we Getting Social in GLE, but let's Get FIT! Join your neighbors and walk/jog with a group two days a week. Meet at the Park on Mondays at 6:00AM and Thursdays at 5:00PM beginning Monday, January 9th. Additional details can be found on the Walking Club Event on the Getting Social Facebook Page. Not on Facebook, contact Ellen Edwards at grandlakesocial@gmail. com for additional information.

Movie Night



January 14th at the Park (weather permitting). Details regarding show times and movies to be shown can be found in the Movie Night Event on the Getting Social Facebook Page. We are looking for a couple of adult volunteers to help with the set up and clean up each month. Not on Facebook,

contact Crystal Ward at grandlakesocial@gmail.com for additional information.

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The Fall Market in Grand Lake Estates

Home sales around Lake Conroe are statistically the same from last year, as is the number of days on the market. Home sales in premium locations, in good updated condition, and priced accurately are still selling fast and have buyers looking. However, homes that are not in top condition, priced above market value, are not selling and will not sell until the market and consumers see a positive improvement in our country's economy. As the Presidential election nears, we are hoping to see opportunities with interest rates.

This time in 2015 there were 203 homes for sale in our area, and this year, there are 146. Average days on the market last year was 95 days, but this year there is a decrease with 67 days on the market, which is a strong sign our market is stable.

It is not too late to list your home for sale. If you are looking to sell, we still have many buyers who comb the market each day. Are you looking to get the most internet exposure and the highest price for your home, or just curious what the current value of your home or property might be? Lake Conroe Realty has represented more home buyers and sellers than any other in the Grand Lake Estates area. Call us today!

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Allison 832,489,7991

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936.448.1400

lakeconroerealty.com



How to Keep Your New Year's Resolutions

The new year has arrived, and you have already drawn up your resolutions. Now, how to stick to your plan?

- 1. Put it all on paper. Write your resolutions down, and keep them in an accessible place as reminders - tape them to your mirror, write them in a journal or put them on your refrigerator door.
- 2. Mark your calendar. Set deadlines for yourself to tackle each step toward reaching your goal, one at a time.
- Start as soon as possible. Go out and purchase the necessary equipment or literature; call now and set up an appointment with your dentist, your doctor, your trainer, your accountant....
- Find a role model. Is there anyone who has succeeded in fulfilling an ambition like yours? Look to this person as a reminder that it is possible to achieve your goal.
- Check your progress regularly, and give yourself an occasional reward for your efforts. Make sure the reward isn't contrary to your resolution; celebrate a cigarette-free month with a weekend trip or a new outfit, not with a cigarette!
- Inform friends and family of your goals, and recruit them to

regularly remind and support you in your endeavors. Tips:

• Don't sweat the setbacks; persistence is the key.





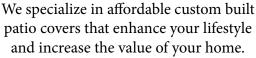
Affordable Shade Patio Covers

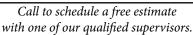


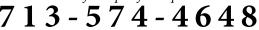
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TEXAS A&M **EXTENSION**

Fungus Gnats

Fungus gnats often become a problem in homes due to an overwatering problem. Since this time of year can bring poinsettias or other plants into the home, fungus gnats are a pest to watch for.

Fungus gnat adults are small, black, long-legged flies with long antennae. Most adults are about 1/16 an inch but some can get up to ½ an inch. They are weak fliers and generally remain near potted plants, growing media, foliage or leaf litter.

Larvae, or immatures, have a black head capsule and long whitish body without legs. They feed on organic matter such as mulch, compost, grass clippings, plant roots and fungi. When conditions are very moist, fungus gnat larvae can become abundant and may leave slime trails on media that looks similar to trails left by snails or slugs.

While these gnats are a nuisance they are fairly easy to manage. Indoors, it is a good idea to use yellow sticky cards as a monitoring tool. Potato pieces may also be used as a monitoring tool for fungus gnats. To do this, imbed a peeled potato cube into media and inspect the underside of the potato and the media directly below it twice a week for fungus gnat larvae.

To manage fungus gnat populations, work on reducing excessively moist conditions. Avoid overwatering and make sure that there is good drainage. The surface of container soil should be allowed to dry before watering again.

If using compost, make sure that items have been fully composted. Compost piles should be turned regularly and kept away from doors or windows. Inspect all doors, windows, vents and screens for a good seal to reduce the number of gnats that may enter a structure.

Bacillus thuringiensis var. israelensis or the nematode Steinernema feltiae can be applied in containers to control larvae. Either spray on the media or apply as a soil drench. Biologicals work best when they are applied early in an infestation. If a population is already large, they may not provide the control desired.

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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It's Another New Year...



"Happy New Year!" That greeting will be said and heard for at least the first couple of weeks as a new year gets under way. But the day celebrated as New Year's Day in modern America was not always January 1.

ANCIENT NEW YEARS: The celebration of the new vear is the oldest of all holidays. It was first observed

in ancient Babylon about 4000 years ago. In the years around 2000 BC, the Babylonian New Year began with the first New Moon (actually the first visible crescent) after the Vernal Equinox (first day of spring). The beginning of spring is a logical time to start a new year. After all, it is the season of rebirth, of planting new crops, and of blossoming. January 1, on the other hand, has no astronomical nor agricultural significance. It is purely arbitrary. The Babylonian new year celebration lasted for eleven days. Each day had its own particular mode of celebration, but it is safe to say that modern New Year's Eve festivities pale in comparison. The Romans continued to observe the new year in late March, but their calendar was continually tampered with by various emperors so that the calendar soon became out of synchronization with the sun. In order to set the calendar right, the Roman senate, in 153 BC, declared January 1 to be the beginning of the new year. But tampering continued until Julius Caesar, in 46 BC, established what has come to be known as the Julian Calendar. It again established January 1 as the new year. But in order to synchronize the calendar with the sun, Caesar had to let the previous year drag on for 445 days.

THE CHURCH'S VIEW OF NEW YEAR CELEBRATIONS: Although in the first centuries AD the Romans continued celebrating the new year, the early Catholic Church condemned the festivities as paganism. But as Christianity became more widespread, the early church began having its own religious observances concurrently with many of the pagan celebrations, and New Year's Day was no different. New Years is still observed as the Feast of Christ's Circumcision by some denominations. During the Middle Ages, the Church remained opposed to celebrating New Years. January 1 has been celebrated as a holiday by Western nations for only about the past 400 years.

NEW YEAR TRADITIONS: Other traditions of the season include the making of New Year's resolutions. That tradition also dates back to the early Babylonians. Popular modern resolutions might include the promise to lose weight or quit smoking. The early Babylonian's most popular resolution was to return borrowed farm equipment. The tradition of using a baby to signify the new year was begun in Greece around 600 BC. It was their tradition at that time to celebrate their god of wine, Dionysus, by parading a baby

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in a basket, representing the annual rebirth of that god as the spirit of fertility. Early Egyptians also used a baby as a symbol of rebirth.

AULD LANG SYNE: The song, "Auld Lang Syne," is sung at the stroke of midnight in almost every English-speaking country in the world to bring in the new year. At least partially written by Robert Burns in the 1700's, it was first published in 1796 after Burns' death. Early variations of the song were sung prior to 1700 and inspired Burns to produce the modern rendition. An old Scotch tune, "Auld Lang Syne" literally means "old long ago," or simply, "the good old days."



Basil Tomato Soup

Ingredients:

1 large red onion, diced

1 tablespoon minced ginger

1 tablespoon brown sugar

4 cups whole Roma tomatoes, diced

5 cups chicken stock 1 cup picked basil leaves

Salt and black pepper. to taste



Directions:

In a large saucepan and a little oil, caramelize the onions, ginger and sugar. Add the tomatoes and bring to a simmer. Season with salt and pepper. Add the stock and simmer on low heat until very soft, at least 20 minutes. Add the basil and puree. Check for seasoning.

Prep Time: 10 minutes Cooking Time: 40 minutes Difficulty: Easy

Some Helpful Tips For Reducing Stress

- 1. Before going to bed, set out breakfast items and lay out everything you'll need for work or school so you simply pick-up-'n-go in the morning.
- 2. Get up 20 minutes earlier so you can have a non-rushed breakfast. (if you need an alarm clock to wake you up in the morning, you aren't going to bed on time, say sleep experts).
- 3. Walk whenever possible (take the stairs instead of the elevator, hand-deliver work papers, etc.)
- 4. Plan grocery shopping, banking, and post office visits so you hit the non-chaotic times (e.g. don't grocery shop on Saturday afternoon, don't go to the bank on Friday afternoon, and don't try to mail a package on Monday morning).
- 5. Go to the bathroom before leaving home or work (simple, but amazing stress reducer.)
- 6. Look for the humor in every situation. Humor allows you to jump out of the picture so you can get a grip on things.
- 7. Get an answering machine so you can accept phone calls on your schedule, not other people's.

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