

Volume 3, Issue 6

OFFICIAL NEWSLETTER OF THE GRAND LAKE ESTATES POA

June 2017

News and Notes from the Board

April 2017

The spillway repairs have been completed and the Connie Lane repairs should start on May 1. The roads have been marked for the road humps to be installed and road evaluations for pot hole repairs have been sent out for bid.

The Board is reviewing the costs and implications of moving the website from AtHomeNet to our property management group.

The Board approved the bid for repairing and maintaining the irrigation system. Repairs cost will be \$460.06 and maintenance costs for twelve visits per year will be \$1,169.10.

In a discussion regarding heavy truck traffic, Board President Thomas Clare explained that there are between 30-40 homes under construction in GLE currently. Since the subdivision is only about 50% built out, the trucks will continue traveling through the neighborhood.

A police report was made of the vandalism at the park. Total replacement costs due to the damage are estimated around \$15,000. An insurance claim will be filed. The Board is considering having additional lighting installed around the park.

Mr. Jules Peterson has been appointed to the Board due to the resignation of Jimmy Adkins, who moved out of the subdivision. Mr. Peterson's term will expire in August 2018.

The Social Committee reported that there are a total of 141 flags now. The profits being used for social events such as the Easter Egg Hunt (where about 80 children participated), the potluck dinner and the ice cream social, as well as, other planned events.



Community Announcements

Women's Book Club

If you like to read, come join us! This is an opportunity to read a great book and to be able to get to know other ladies in the neighborhood. The goal of the book club is to have fun, exchange ideas, and treat yourself to reading and discussing at least one book a month. If you have any questions and would like to learn about our next meeting, please feel free to contact us at newsletter@glepoa.com.

Missing out on the GLE newsletter? Go to Peel, Inc. Newsletter Subscription 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.

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EMERGENCY	911
Fire	
Ambulance	
Montgomery County Sheriff	936-760-5800
AREA HOSPITALS	
Conroe Regional Medical	936-539-1111
Memorial Hermann-The Woodlands	
St. Luke's – The Woodlands	936-266-2000
SCHOOLS	
Montgomery ISD	936-276-2000
Lone Star Elementary	936-276-4500
Montgomery Intermediate	936-276-4700
Montgomery Middle School	
Montgomery Junior High	
Montgomery High School	936-276-3000
PUBLIC SERVICES	
Montgomery Post Office	1-800-275-8777
Driver's License Info	936-442-2810
Montgomery Central Appraisal	
Montgomery County Registration & Titl	ing 936-539-7896
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GLE GETTING SOCIAL SCHEDULE



- BUNCO GLE ladies meet at various homes on the 2nd Friday of each month (June 9th)
- Family Movie Night is in the Park each month
- Dinner Club (June 15th the remaining months for Dinner Club are August and October)
- Patriotic & Proud GLE 4th of July Celebration (July 4th)
- Kids Game Night (July 20th)
- Back to School Ice Cream Social (August date TBD)
- National Night Out (October 3rd)
- Fall Garage Sale & Famer's Market/Craft Sale NEW!! (October 20-22nd)
- Fall Festival (October 28th)
- Cookies with Santa (December 3rd)

The "GLE Getting Social" Facebook page includes the most upto-date details. You will find Facebook event invites to indicate if you will be attending for all of the various activities.

Do you have a group or event that you are passionate about and want to see it offered to our community or are you interested in joining the volunteers leading what has begun? Contact Ellen Edwards at grandlakesocial@gmail.com to get involved!



Extra Special THANKS goes out to Gilbert Levya. He is a GLE resident and owns the Sonic on Hwy 105 & Mcaleb Road; Gilbert has been incredibly gracious extending support to the new Social Events this year... providing the water at the Easter Eggstrvaganza, Tea & Cups for our National Night Out that is

planned for October as well as helping us procure the goodies for the Ice Cream Social to celebrate the end of the School Year.

Please stop by Sonic and extend your gratitude to Gilbert for all he has done and continues to do for his neighbors in GLE!

GLE KID'S GAME NIGHT

WHO: GLE Kids

WHAT: Game Night (a break from the electronics) **WHEN:** 6-8pm Thursday, July 20th

WHERE: GLE Park

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Grand Lake Estates

June 2017 Yard of the Month

Home of Justin & MariLynne Zborowski 8870 Taylor's Court



Justin & MariLynne both are from Arizona; therefore, they have a bit of AZ here with them in TX in the form cacti in their yard. Their

beautiful home has remarkable curb appeal with the live oak, red oak and magnolia trees in the front yard. The magnolia has special meaning; it was a tree in remembrance of MariLynne's best friend's son who passed away as a baby. When her friend was in the midst of moving she asked MariLynne to plant it.

In the flower bed edged with stacked moss rock you will find Sago palms, little gem magnolias, daylilies, society garlic, Aztec grass, and some seasonal flowers.

Justin & MariLynne thanks for doing your part to make GLE a beautiful place to live.

GLE Dinner Club

June 15th is our next GLE Dinner Club night and will be hosted by Mike & Brandie Joy! Details for the June 15th Dinner Club including the menu are available on the GLE Getting Social Facebook Page. Please note space is limited and reservations are required. (If you are not on Facebook, but would like to attend contact Brandie at grandlakesocial@gmail.com and we will get your space reserved.

Dinner Club is an evening out for adults, both individuals and couples are welcomed! It is hosted at a different home throughout the year and the hosts will create an evening to remember given their culinary delights.



WE are PATRIOTIC & PROUD and will be all RED, WHITE & BLUE at our Inaugural GLE Independence Day Celebration!

Mark your calendars on July 4th we will have a day of fun for the families of GLE. Begin planning your golf cart decorations

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for the PATRIOTIC & PROUD Golf Cart Parade!

In addition to the Golf Cart Parade, we will have face painting, a bouncy house for the kids, food trucks & ice cream/shaved ice trucks for an incredible PATRIOTIC & PROUD Party in the Park.

The GLE Getting Social Page will have the Parade Route, Times & Details. If you are not on Facebook, email Ellen Edwards at grandlakesocial@gmail.com

If you would like to be a part of the July 4th PATRIOTIC & PROUD Planning Party contact Ellen at grandlakesocial@gmail.com.

Indoor Plants

Unless you have a sunroom or greenhouse, the biggest dilemma of having plants indoors is providing them with enough light. Even if you have windows, they may be less than ideal if they're facing in a direction that gets little sun, or if they're shaded by a tree or porch overhang. Plants suffering from light deprivation are often lanky, with pale or yellowed leaves. Luckily, you can lend a helping hand with artificial lighting. The best type of artificial light is fluorescent. Incandescent light doesn't provide the right kind of light for optimal growth, and it also produces lots of heat, which can burn your plants. Fluorescent light comes in several varieties: the standard ones, which you can find at any hardware store or home improvement center, are fine for growing small plants such as African violets, but for larger plants, go for higher-output fluorescents, which emit much more light and can be found at most well-equipped garden centers or through mail-order gardening supply catalogs. Bear in mind, too:

- * When growing plants under artificial light, choose those that prefer low to medium sunlight.
- * Keep your plants very close to the light source no more than 6 to 12 inches away. The intensity of light diminishes drastically the farther away you move from it. To increase intensity, add more fluorescent tubes, grouped together.
- * Rearrange your plants regularly around their light source to ensure that they all receive equal exposure. The greatest amount of light is emitted from the center of a fluorescent tube.
- * Leave the lights on 14 to 16 hours each day. A couple of hours daily won't suffice. But don't leave the lights on all the time; plants need periods of darkness for rest.



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Preparation: 20 minutes Cook Time: 20 minutes Serves: 8

Ingredients

- 1 lb. Italian Sausage
- 1 (15 oz.) can pizza sauce, divided
- 2 garlic cloves, crushed
- 1 1/2 c. shredded pizza cheese
- 1/2 c. diced Canadian bacon
- 1/2 c. chopped pepperoni
- 2 (8 oz.) tubes refrigerated crescent rolls

Instructions

- 1. Preheat oven to 375 degrees.
- 2. In a large skillet over medium heat cook sausage and garlic until no longer pink. Drain grease off. Stir in 1/2 c. pizza sauce, pepperoni, Canadian bacon and 1 c. pizza cheese.
- 3. Unroll crescent dough and separate into triangles. Arrange triangles on a 14 inch ungreased pizza pan with points toward the outside and wide ends overlapping at the center, leaving a 4 inch opening in the center. Press overlapping dough to seal.
- 4. Spoon the mixture onto the wide ends of the triangles. Fold pointed ends of triangles over filling, tucking points under to form a a ring. The filling will be visible.
- 5. Baked for 12-15 minutes or until the crescents are golden brown. Sprinkle with remaining cheese. Bake 5 minutes longer or until cheese is melted. Serve with remaining pizza sauce.

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NATURE'S CLEAN-UP CREW

By Cheryl Conley, TWRC Wildlife Center



You always know when an animal has met an untimely and unfortunate death when you see Black Vultures or Turkey Vultures. So how can you tell the difference? The Black Vulture has a featherless black-grey head while the Turkey Vulture has a featherless red head. In flight, the Black Vulture is distinguishable by white-tipped wings whereas the

majority of the underside of the Turkey Vulture is pale in color.

Both species of vultures feed primarily on carrion. Most of what vultures eat would make any other animal very sick but they are strong animals with an incredible digestive system and a very strong immune system. Their stomachs are extremely acidic. They can usually survive eating carcasses infected with botulism, anthrax, cholera and salmonella. Some believe that vultures spread disease because they eat dead meat. Actually, the opposite is true. They rid our environment of what could potentially cause the spread of diseases.

Turkey Vultures use their eyesight and keen sense of smell to find their food. By flying low, they are able to see dead animals and detect the gases produced when an animal begins to decay. They prefer to feed on animals that are recently dead. Black Vultures can't smell but will often follow Turkey Vultures to find food.

The breeding season of the turkey vulture starts in March, peaks in April to May, and continues into June. Interestingly, vultures don't make nests. In most cases, females lay two eggs but have been known to lay one and rarely three. The eggs are whitish/cream colored and heavily marked with dark brown or lavender spots around the larger end. Eggs are generally laid on a bare surface in a protected location. TWRC receives many calls from the public reporting that a vulture took up residence in their atrium or on their front porch.

Both parents incubate, and the young hatch after 30 to 40 days. Chicks are altricial, or helpless at birth. Both adults feed the chicks by regurgitating food for them, and care for them for 10 to 11 weeks. When adults are threatened while nesting, they may flee, or they may regurgitate on the intruder or feign death. If the chicks are threatened in the nest, they defend themselves by hissing and regurgitating. Family groups will remain together until fall.

Although not endangered, vultures have been impacted by the use of lead bullets and buckshot used by hunters. If the shot animal is not removed or covered, vultures will consume the contaminated meat and become ill or die.



Because of their eating habits and appearance, vultures would probably never win a "My Favorite Bird" contest or "Most Beautiful Bird" award but they play an important

role in keeping our environment cleaner and definitely smelling better. Have you thanked a vulture today?

If you'd like to learn more about TWRC Wildlife Center, what we do and how you can help, visit our website at www. twrcwildlifecenter.org. Opportunities are available at our wildlife center and include baby bird and opossum feeders. We also provide training for in-home rehabilitators. TWRC Wildlife Center, 10801 Hammerly Boulevard, Houston, TX 77043. 713-468-TWRC.

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HOUSE FLIES AGRILIFE EXTENSION



Moving into summer, we should prepare for the inevitable....house flies. While many see house flies as a nuisance, they are capable of spreading diseases such as dysentery or food poisoning. Due to the locations house flies

frequent- garbage, manure, and carrion- they can pick up bacteria and other disease organisms which can transfer to other areas where they may land such as dishes, food, or countertops. House flies regurgitate onto food to liquefy it before eating and they can further contaminate items by defecating upon surfaces.

The common house fly has two wings and is dull gray with black stripes on the thorax (the section where the wings are attached). Adult flies can only eat liquid foods and have sponging mouthparts specialized to help them feed.

Eggs are usually laid on decaying matter such as animal fecal material, grass clippings, or garbage. Around 100-150 eggs are laid by the female. Depending upon temperature (warmer temperatures speed things up); eggs may hatch within 8 hours to 2 days.

Maggots, the immature stage of a fly, are small, white, carrot-shaped, and legless. There are 3 larval molts then mature larvae seek a dry location for pupation. Pupae are reddish brown and somewhat oval in shape.

During the summer, house flies may live up to 2.5 weeks while during cooler times of the year they may live up to 3 months.

The key to fly management is sanitation, or cleaning. Eliminate breeding sites by picking up animal waste one to two times per week; empty garbage cans regularly; clean garbage cans at least once a month with soapy water. Keep garbage cans located away from doors that lead into the home and make sure they have tight fitting lids.

Other items that can help reduce fly problems include keeping window screens in good repair; making sure doors and windows have a tight seal and weather stripping is in good condition; and using fly swatters or sticky fly paper to get rid of adult flies.



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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Attention KIDS: Send Us Your Masterpiece!

Color the drawing below and mail the finished artwork to us at:

Peel, Inc. - Kids Club

308 Meadowlark St

Lakeway, TX 78734-4717

We will select the top few and post their artwork on our Facebook Page - Facebook.com/Peellnc. DUE: June 30th

Be sure to include the following so we can let you know!

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