

Volume 3. Issue 7

OFFICIAL NEWSLETTER OF THE GRAND LAKE ESTATES POA

July 2017



Community Announcements

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.

News and Notesfrom the Board

May 2017

The roads have been marked for the street repairs to be made. Speed hump placement has been marked with orange.

The Connie Lane project had to have a few areas reevaluated so that the driveways would not have a hump in them. After this has been done, work can start on the project.

The Board approved to cancel the current At Home website hosting service and to proceed with the construction of the new website buildout that will be maintained by our property management group. This will be a significant cost reduction for the POA.

A vote by the Board approved the replacement of the playground set that was damaged by vandalism. Information has been submitted to the insurance carrier.

The 2017 Cookies with Santa budget of \$500 was approved.

A resident has volunteered to research internet options and will form a committee to go door-to-door to try and find a new provider. This committee will report its findings to the Board for further consideration.



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IMPORTANT NUMBERS

EMERGENCY NUMBERS	
EMERGENCY	
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	1-800-275-8777
Driver's License Info	936-442-2810
Montgomery Central Appraisal	
Montgomery County Registration & Ti	tling 936-539-7896
BOARD MEMBERS	
Thomas Clare	281-460-7822
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Ryan Blair	
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Diane Melroe	~ ·
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GLE Getting Social Schedule

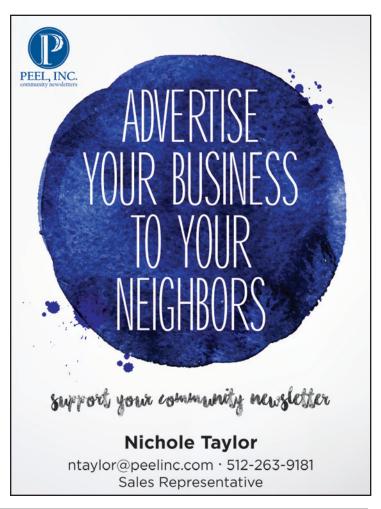
- **BUNCO** GLE ladies meet at various homes on the 2nd Friday of each month (June 9th)
- Family Movie Night is in the Park each month
- Dinner Club (June 15th the remaining months for Dinner Club are August and October)
- Patriotic & Proud GLE 4th of July Celebration (July 4th)
- Kids Game Night (July 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 up-to-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!



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Grand Lake Estates



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.

Have your golf cart decked out 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

Flags Across GLE

Memorial Day flag participation was 151 with 4 dedication flags and 104 homes participating. We have over 330 homes in GLE and would love to see more participation, especially those homes along the main road, so please keep an eye out for a 2018 subscription form with your annual budget (we are taking no additional orders for 2017). Please consider getting involved, it only takes a couple of hours putting up and taking down the flags, we are grateful for those volunteers in the neighborhood who help. Be sure to visit the GLE Getting Social page and RSVP to those events. Our next flag flying holiday is July 4th.

Independence Day: America's Birthday

Summertime: the smell of the barbecue, the roar of holiday crowds at events throughout the land, family, picnics and the beach. It's America's annual birthday party and everyone is invited.

History of Independence Day: School children in America learn the basic history of the events surrounding the Fourth of July, but the details of this monumental occasion in American history somehow fall through the cracks. Although July 4th is celebrated as America's official split from Britain's rule and the beginning of the American Revolution, the actual series of events show that the process took far longer than a single day. The original resolution was introduced by Richard Henry Lee of Virginia on June 7, 1776, and called for the Continental Congress to declare the United States free from British rule. Three days later a committee headed by Thomas Jefferson was appointed to prepare an appropriate writing for the occasion. The document that we know as the Declaration of Independence was adopted by Congress on July 4th although the resolution that led to

(Continued on Page 5)

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I FOUND A BABY SQUIRREL. NOW WHAT?

By Cheryl Conley, TWRC Wildlife Center



If you find a baby squirrel, check for the following:

- Is it bleeding, have an open wound, or a broken bone?
- Is it covered in fly eggs [they look like grains of rice]?
 - Is it cold, wet, or crying?

 If the answer is YES to any of the

above, the squirrel is likely injured. Bring it to us as soon as possible. If NO, the next step is to determine its approximate age to see if

If NO, the next step is to determine its approximate age to see if you need to intervene.

Does the squirrel have a fluffed-out tail [like a bottle brush]? Is the body longer than 6" [not including the tail]?

If the answer is YES to these questions, this is likely a juvenile squirrel. You do not need to intervene. Even at the young age of 10 to 12 weeks, the squirrel is already independent and on its own.

If NO, this is an infant squirrel. You will need to help reunite the baby with its mother.

Baby squirrels at this age must be kept warm. Heat a towel in the microwave or place uncooked rice or bird seed in a sock and warm in the

microwave for 20-30 seconds. Wrap the sock in a soft towel and place it with the baby in an open container like a small box or plastic container.

Place the box IN A SAFE PLACE OFF THE GROUND near where you found the baby or under the tree with the nest if you know which tree it is. You can also attach the container directly to the tree but MAKE SURE IT IS SECURE.

Keep children, dogs, and cats out of the area.

Observe the baby squirrel for the next six to eight hours of daylight. Reheat the towel or rice/birdseed bag every two hours. Has the mother returned to retrieve her baby?

If YES ... congratulations!

If NO, bring the box with the baby inside.

Continue to keep it warm until you can bring it to us.

REMEMBER: DO NOT ATTEMPT TO FEED THE SQUIRREL OR GIVE IT WATER!

TWRC Wildlife Center is your resource for wildlife-related questions. They also serve as an emergency wildlife care facility should you find animals in need of help. If you have any questions, please call 713-468-TWRC. You can also find useful information at www.twrcwildlifecenter.org.

BASHANS PAINTING & HOME REPAIR





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the writing of the Declaration was actually approved two days earlier. All of this had occurred with some of the delegates to the Congress not even present; New York, for example, did not even vote on the resolution until July 9th. Even more interesting is the fact that not a single signature was appended to the Declaration on July 4th. While most of the fifty-six names were in place by early August, one signer, Thomas McKean, did not actually sign the Declaration until 1781. Nevertheless, July 4th was the day singled out to mark the event of the United States establishing itself as a nation. Only four American holidays are still celebrated on their proper calendar days: Halloween, Christmas, New Year's and Independence Day. Of all the secular holidays, the Fourth of July is the only one whose celebration date resists change. Even in more provincial times, suggestions to alter the day of the festival to the preceding Saturday or the following Monday when July 4th fell on Sunday were protested. The feeling about the sanctity of America's Independence Day was best expressed in a quotation from the Virginia Gazette on July 18th, 1777: "Thus may the 4th of July, that glorious and ever memorable day, be celebrated through America, by the sons of freedom, from age to age till time shall be no more. Amen and Amen."



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Mutha BBQ Sauce

Ingredients

- 1 Tbsp cooking oil
- 1/3 cup finely chopped onion
- 2 Tbsp finely chopped green onion
- 1 small fresh jalapeno chile pepper, seeded and finely chopped
- 2 tsp bottled minced garlic
- 1 8-oz can tomato sauce
- 1/2 cup ketchup
- 1/4 cup water
- 1/4 cup packed brown sugar
- 3 Tbsp Worcestershire sauce
- 2 Tbsp vinegar
- 1 Tbsp lemon juice
- 1 Tbsp bottled hot pepper sauce
- 1 Tbsp spicy brown mustard
- 1 Tbsp molasses
- 1 tsp chili powder
- 1/2 tsp coarsely ground black pepper
- 1/8 tsp. ground allspice
- 1 tsp liquid smoke

Instructions

- 1. In a large saucepan heat oil over medium-high heat. Add onion, green onion, and jalapeno pepper; cook until onion is tender, stirring occasionally. Add garlic; cook 1 minute more.
- Add tomato sauce, ketchup, water, brown sugar, Worcestershire sauce, vinegar, lemon juice, hot pepper sauce, mustard, molasses, chili powder, black pepper, and allspice. Bring to boiling; reduce heat. Simmer gently, covered, for 20 minutes.
- Stir in liquid smoke; cool. Pour sauce into a storage container; cover and store in the refrigerator for up to 3 days. Makes 2 cups.

Grand Lake Estates

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TEXAS A&M GRILIFE EXTENSION THE YARD



This article covers what to do about ticks in your yard. I didn't want to make it too long, so I decided to just link to sources giving information on how to treat pets or yourself/family.

Ticks are arachnids with two body regions, eight legs (except the first stage out of the egg has

only six legs and is called a seed tick), and no antennae. Ticks come in a variety of sizes depending upon if they are nymphs or adult, male or female, engorged or not. Ticks require a blood meal before molting to the next stage of their development as well as adult females requiring a blood meal before laying eggs.

Since ticks can feed on multiple hosts during their lifetime, including humans and other animals, they are capable of transmitting disease organisms through their bite. For more information on diseases transmitted by ticks see this link:

https://www.cdc.gov/ticks/diseases/index.html

Ticks wait hosts by climbing up vertical surfaces such as vegetation, fences or shrubbery. When a host brushes past, ticks grab on and locate a suitable spot for feeding. To reduce ticks in your yard you can try some or all of the following:

- Keep grass mowed
- Clear brush, weeds, or overgrown areas
- Discourage wildlife
- Remove debris from the yard
- Treat yard with insecticide making sure to go up surfaces as ticks will climb upwards to grab onto a passing host
- Treat pets

For information on how to deal with ticks on your pet(s) see this source: https://www.cdc.gov/ticks/avoid/on_pets.html

For how to avoid getting, properly inspecting for, or removing ticks from yourself or family members see this source:

https://www.cdc.gov/ticks/avoid/on_people.html

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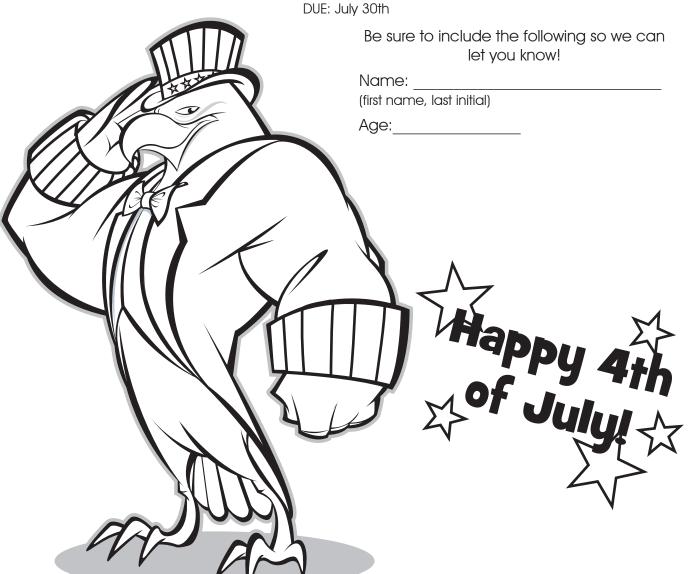
Color the drawing below and mail the finished artwork to us at:

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.



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