



52nd Zilker Tree Lighting

November 25, 2018 | 6PM

Austin's annual Zilker Holiday Tree lighting kicks off the season of festivities in Zilker Park the Sunday after Thanksgiving, and its complimentary and open to anyone to enjoy! Now in its 52nd year, the Zilker Holiday Tree is the largest man-made holiday tree standing 155 feet tall, composed of over 3,000 lights and built upon one of Austin's 17 historic moontowers.

Food vendors and other merchants will operate at the tree throughout the month of December. The Zilker Holiday Tree will be on display each night from 6:00 p.m. to midnight until the end of the year.

On December 10, 1967, the first tree was first lighted by Mayor Pro Tem Mrs. Emma Long. In subsequent years, this honor has been awarded to the young winner of a city-wide tree art contest.

Find out more info here: <https://austintexas.gov/zilkerholidaytree>



WHEN

Saturday, November 24, 2018

11am (it's approximately 1 hour long)

Rain or Shine!

WHERE

Starts at the State Capitol at 11th and Congress, moving south on Congress all the way to Cesar Chavez, ending just north of the bridge.

WHAT

Benefiting Operation Blue Santa so Bring New, Unwrapped Toys to Donate! At a designated time during the Parade Procession, all units will stop to collect the toys. Santa's Helpers will line the parade route and help spectators give their toy. All toys will be distributed by the Operation Blue Santa Program to another child just in time for the holidays.

HIGHLIGHTS

Giant inflatable balloons, festive holiday floats, famous children's characters, spectacular marching bands, cool classic cars and Santa!

WANT TO GET INVOLVED?

We have opportunities for you to volunteer for the parade, participate in the parade, or become a parade sponsor.

Please visit chuysparade.com for involvement opportunities, a parade map, and additional information.

IMPORTANT NUMBERS

EMERGENCY NUMBERS

EMERGENCY	911
Fire.....	911
Ambulance	911
Sheriff – Non-Emergency	512-974-0845

SCHOOLS

Elementary	
Clayton.....	512-841-9200
Kiker.....	512-414-2584
Mills	512-841-2400
Patton	512-414-1780
Middle	
Bailey.....	512-414-4990
Small.....	512-841-6700
Gorzycki	512-841-8600
High School	
Austin	512-414-2505
Bowie.....	512-414-5247

UTILITIES

Water/Wastewater	
City of Austin.....	512-972-0101
City of Austin (billing)	512-494-9400
Emergency	512-972-1000
Texas State Gas	
Customer Service	1-800-700-2443
Gas related emergency.....	1-800-959-5325
Pedernales Electric Cooperative	
New service, billing	512-219-2602
Problems	512-219-2628
ATT/SBC Telephone	
New Service	1-800-288-2020
Repair	1-800-246-8464
Billing	1-800-288-2020
Allied Waste	512-247-5647
Time Warner Cable.....	512-485-5555

OTHER NUMBERS

Oak Hill Postal Station.....	1-800-275-8777
City of Austin	
Dead Animal Collection.....	512-494-9400
Abandoned/Disabled Vehicles	512-974-8119
Stop Sign Missing/Damaged	512-974-2000
Street Light Outage (report pole#).....	512-505-7617

NEWSLETTER PUBLISHER

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Article Submissions	villagegazette@peelinc.com
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The History of Thanksgiving and its Celebrations

Throughout history mankind has celebrated the bountiful harvest with thanksgiving ceremonies. Before the establishment of formal religions, many ancient farmers believed that their crops contained spirits which caused the crops to grow and die. Many believed that these spirits would be released when the crops were harvested and they had to be destroyed or they would take revenge on the farmers who harvested them. Some of the harvest festivals celebrated the defeat of these spirits. Harvest festivals and thanksgiving celebrations were held by the ancient Greeks, the Romans, the Chinese, and the Egyptians, to name a few.

The Greeks

The ancient Greeks worshipped many gods and goddesses. Their goddess of corn (actually all grains) was Demeter who was honored at the festival of Thesmophoria held each autumn. On the first day of the festival, married women (possibility connecting childbearing and the raising of crops) would build leafy shelters and furnish them with couches made with plants. On the second day they fasted. On the third day a feast was held and offerings to the goddess Demeter were made - gifts of seed corn, cakes, fruit, and pigs. It was hoped that Demeter's gratitude would grant them a good harvest.

The Romans

The Romans also celebrated a harvest festival called Cerelia, which honored Ceres their goddess of corn (from which the word cereal comes). The festival was held each year on October 4th and offerings of the first fruits of the harvest and pigs were offered to Ceres. Their celebration included music, parades, games and sports and a thanksgiving feast.

The Chinese

The ancient Chinese celebrated their harvest festival, Chung Ch'ui, with the full moon that fell on the 15th day of the 8th month. This day was considered the birthday of the moon and special "moon cakes", round and yellow like the moon, would be baked. Each cake was stamped with the picture of a rabbit - as it was a rabbit, not a man, which the Chinese saw on the face of the moon. The families ate a thanksgiving meal and feasted on roasted pig, harvested fruits and the "moon cakes". It was believed that during the 3-day festival, flowers would fall from the moon and those who saw them would be rewarded with good fortune. According to legend, Chung Ch'ui also gave thanks for another special occasion. China had been conquered by enemy armies who took control of the Chinese homes and food. The Chinese found themselves homeless and with no food. Many starved. In order to free themselves, they decided to attack the invaders. The women baked special moon cakes which were distributed to every family. In each cake was a secret message which contained the time for the attack. When the time came, the invaders were surprised and easily defeated. Every year moon cakes are eaten in memory of this victory.

(Continued on Page 5)

NATURE WATCH

ASTONISHING ACORNS

by Jim and Lynne Weber



Live Oak Acorn

Famous for its oak trees, there are more than 50 species of oak native to Texas. In our region of Central Texas, some of the most common include Live Oak (*Quercus virginiana*), Texas Red Oak (*Quercus buckleyi*), and Bur Oak (*Quercus macrocarpa*).

A familiar tree with a stately growth habit, Live Oak is commonly 50 feet tall but with several large, twisting limbs that form a low, dense crown that can spread over 100 feet. Its leaves are oblong in shape, leathery, 2 to 4 inches long and 0.5 to 2 inches wide. Slow-growing but long-lived, it appears to be evergreen rather than deciduous since its old leaves fall just as new leaves emerge in the spring. The annual acorns of this tree are dark brown and shiny, about 1 inch long and 0.5 inch wide, half covered in a gray, downy cup borne on a long stem.

Texas Red Oak, also called Spanish Oak or Buckley Oak, is a small to medium tree to 35 to 70 feet tall, and its habitat is restricted to limestone ridges, slopes, and creek bottoms. Its leaves are deeply lobed and it provides good shade in the summer and deep red color in the fall. Its acorns are biennial, or maturing every other year, but when they do occur they are plentiful. They can occur singly or in pairs, are up to 0.75 inches long and 0.5 inches wide often streaked with dark lines, and set in a shallow cup covering one-third to one-half of the fruit.

A large, deciduous tree reaching a height of 80 feet or more, the Bur Oak has heavy branches that form an open, spreading crown, and leaves with highly variable lobes that can grow to 12 inches long and 6 inches wide. But what is most characteristic is its' distinctively large annual acorns, up to 2 inches long, set into a deep mossy-fringed cup that gives this species its common name. In fact, an alternate common name is Mossycup Oak. Bur Oaks have a medium growth rate, and develop a deep taproot that allows them to draw water and

anchor the tree, even in drought conditions.

The origin of the word acorn is dubious, as several sources are possible including Old Norse *akarn* meaning 'fruit of wild trees', Gothic *akran* meaning 'fruit', and Old English *aecern* meaning 'mast or oak-mast.' Mast is a term often applied to the fruit of oak trees, especially when they are used as food source for animals.

In Texas, oaks are important trees for wildlife as they provide acorns for food, shelter in their huge branches, and both food and shelter as they slowly decay. For humans, oaks protect against soil erosion, buffer homes from strong winds, and provide true beauty in the landscape. All of these benefits are derived from the simple yet astonishing acorns!

Send your nature-related questions to naturewatch@austin.rr.com and we'll do our best to answer them. If you enjoy reading these articles, check out our books, *Nature Watch Austin*, *Nature Watch Big Bend*, and *Native Host Plants for Texas Butterflies* (published by Texas A&M University Press), and our blog at naturewatchaustin.blogspot.com.



Texas Red Oak Acorn



Bur Oak Acorn



RELAY LIVE - AUSTIN

Saturday, November 10, 2018

Please help the American Cancer Society finish the fight against cancer.

Please join us at the American Cancer Society's 1st annual Relay LIVE – Austin concert series. Please join us for a night filled with live music, food, drinks, games, activities, and a survivor celebration. With your support, help the American Cancer Society save lives, celebrate lives, and lead the fight for a world without cancer.

The American Cancer Society is working to finish the fight against every cancer in every community. We are the largest private, not-for-profit funder of cancer research in the United States, investing more than \$4 billion since 1946. Thanks in part to our contributions, more than 1.5 million lives have been saved in the US in the past two decades. Now, that is a reason to celebrate, so please join us.

We hope to see you at this cancer fighting music series!

About Us

For more than a 100 years, The American Cancer Society has been leading the fight to end cancer. With your support, we have helped usher in an era where more people survive cancer than ever before. By translating our research findings into action, we've seen a 20% decline in US cancer death rates since the early 1990s. Join us to help finish the fight.

Visit <https://acshpau.ejoinme.org/relayliveaustin> for event details.



(Continued from Page 2)

The Egyptians

The ancient Egyptians celebrated their harvest festival in honor of Min, their god of vegetation and fertility. The festival was held in the springtime, the Egyptian's harvest season. The festival of Min featured a parade in which the Pharaoh took part. After the parade a great feast was held. Music, dancing, and sports were also part of the celebration. When the Egyptian farmers harvested their corn, they wept and pretended to be grief stricken. This was to deceive the spirit which they believed lived in the corn. They feared the spirit would become angry when the farmers cut down the corn where it lived.

The United States

In 1621, after a hard and devastating first year in the New World, the Pilgrim's fall harvest was very successful and plentiful. There was corn, fruits, vegetables, along with fish which was packed in salt, and meat that was smoke cured over fires. They found they had enough food to put away for the winter. The Pilgrims had beaten the odds. They built homes in the wilderness, they raised enough crops to keep them alive during the long coming winter, and they were at peace with their Indian neighbors. Their Governor, William Bradford, proclaimed a day of thanksgiving that was to be shared by all the colonists and the neighboring Native American Indians. The custom of an annually celebrated thanksgiving, held after

the harvest, continued through the years. During the American Revolution (late 1770's) a day of national thanksgiving was suggested by the Continental Congress. In 1817, New York State adopted Thanksgiving Day as an annual custom. By the middle of the 19th century many other states also celebrated a Thanksgiving Day. In 1863, President Abraham Lincoln appointed a national day of thanksgiving. Since then each president has issued a Thanksgiving Day proclamation, usually designating the fourth Thursday of each November as the holiday.



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Pumpkin Pie Spice Dip

INGREDIENTS

- 1 15 oz can Pumpkin
- 1 Container Cool Whip
- 1 1/2 tsp Pumpkin pie spice
- 1 4 oz pkg vanilla instant pudding
- 1 regular or Cinnamon sugar Graham crackers

DIRECTIONS

- Mix all ingredients together in a medium size bowl and serve.
- To add cuteness serve in a carved out small pumpkin.





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/PeelInc.
DUE: November 30th



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

Name: _____

(first name, last initial)

Age: _____

Have A
Happy
Thanksgiving!

VWO



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KW KELLER WILLIAMS.
REALTY

Hey Southwest Austin, the holiday season is starting to get underway and we are still seeing new listings continue to come on the market. Home purchases have remained steady, just like last year, as there are still many buyers coming through our homes for sale during our open houses. The new buyers are more cautious and are looking for homes priced to sell or what they may consider a better option than purchasing brand new at a much higher price point for less square footage. With all this in mind it is still a great market to list, as clean, properly-priced homes are still selling well. We had 16 couples through our new listing at 7113 Magenta Lane last week during our open house. Call me if you would like to speak about the market, interest rates or timing in general. I work by appointment, 7 days per week and any evenings. Thanks! John Squires

HAPPY
THANKSGIVING



John Squires' "sell" phone is (512) 970-1970.



"JUST LISTED!" John's new listing at 1811 Hawthorne is a stunning hill country home loaded with upgrades and on approximately 1.25 acres of one of the most gorgeous lawns in all of Rimrock. In-ground pebble-tech pool, fire pits and outdoor sitting areas promote hill country living at it's finest. 4 large bedrooms, 3 full baths PLUS a huge study with 20' ceilings! **\$619,000.**



"JUST LISTED!" John's new listing at 7118 Magenta Lane is a gorgeous, Plantation Home at 3592~ sq. ft. and features 5 large bedrooms, 4 full baths and is a mother-in-law plan with 2 full baths and 2 bedrooms downstairs! The family room and huge upstairs game room both feature surround sound wiring and are ready for a party! Hand-scraped wood floors, custom paint and private back yard. Asking **\$579,000.** Call John to see it.



"COMING SOON!!!" John's new listing at 11316 Hollister Lane is a beautiful home in the gated Muirfield golf course section. It is a perfect 1-story 3 bedroom, 3 full baths with large game room upstairs with bar area and full bath. Outdoor kitchen on the patio with grill, fireplace, T.V. niche and private back yard. Simply gorgeous home and offered at **\$519,000.!** Call John for more info.

SquiresTeam.com KELLER WILLIAMS REALTY

Slow market? John Squires and the Squires Team having been selling at least 1 house per week all year long and the market hasn't slowed a bit. If you're considering placing your home on the market for sale, please give us a chance to earn your business. Selling these homes in Southwest Austin for top dollar takes a lot of work, marketing and knowing the market better than any other broker. All indicators are showing us it will be a very strong finish to the fourth quarter this year and slowing down very little during the holidays. To list your house with John Squires or just chat about the market, please give him a call for an easy appointment, 7 days or nights per week. Below is some more current activity of John Squires and his team. Thanks!



(512) 970-1970

#1 realtor in Southwest Austin with approx. **660+/-** homes **"SOLD!"** to date in the Southwest alone. Over **550~** homes sold in Circle C! Over **1060+** homes sold in the greater Austin area. **#1** agent sellers/buyers served in Southwest Austin according to Austin Board of Realtors statistics. **"Top 50"** agent in central Texas **8** times according to Austin Business Journal. Only **1** number to call and John answers his phone. You will never be handed off to an assistant. Call John's direct 'sell' phone at **(512) 970-1970**.



"JUST SOLD!!"

John's buyer at 10913 Canfield. Listed at **\$725,000**.



"JUST SOLD!!"

John's listing at 10904 Cusseta Lane. Listed at **\$749,000**.



"JUST SOLD!!"

John's buyer at 7320 Brecourt Listed at **\$430,000**.



"JUST SOLD!!"

John's listing 9008 Edwardson Listed at **\$419,000**.



"UNDER CONTRACT!!"

John's listing at 6613 Hillside Terrace. Listed at **\$409,000**.



"JUST SOLD!!"

John's listing at 3033 Sesbania. Listed at **\$419,000**.



"COMING SOON!!"

John's listing at 5036 Bluestar. Priced in mid **\$400,000's**

Below is my great, great grandmother's cornbread recipe from the 1850's handed down through the generations from Fredericksburg, Texas to Salado, Texas to Austin, Texas. Prepare it properly and there won't be any leftovers. Happy Thanksgiving!

Mam-Maw Splittgerber's German Thanksgiving and Christmas stuffing ingredients:

3 hard boiled eggs.

3/4 cup chopped pecans.

2-3 stale wheat bread slices

1 stick of margarine/butter and turkey/chicken broth to moisten mixture.

Corn bread (enough to fill turkey cavity) or pan for 8-10 servings.



It is best to use more chopped pecans. Also, boil turkey giblets (gizzard and liver) along with turkey neck until well done in water seasoned with onions, celery, pepper to taste. Use some of that mixture to also moisten the mixture above when you grind up the giblets and vegetables into the cornbread. Throw the neck away after boiling. All the above may be mixed in a food processor instead of the old fashioned food grinder, but just to get it ground up and not pulverized. Bake at 400 degrees until brown on top or 30 minutes. Use rest of liquid mixture to make a thin gravy and your dressing will be off the hook!