

SEPTEMBER 2019

Official Publication of the Cardiff Ranch HOA

VOL 4. ISSUE 9

GREETINGS Friends & Neighbors

As summer draws to a close and our kids go back to school, we would like to say "good luck" to all students in their studies this year. For our young adults that are off to college, have fun, make good decisions, and we hope to see you back for semester break.

We have very exciting news on the horizon for the community. This year at the annual meeting, we anticipate that Land Tejas will turn over control of the Association to Cardiff Ranch residents. Please keep an eye out for Annual Meeting notices in the mail in the coming weeks.

Currently, the Board of Directors is made up of four Cardiff residents and one Land Tejas representative that serves as the President of the Board. All four of the resident board members have full time jobs and regularly travel for work. The Board has been very busy with many items around the community and would like to thank everyone who has volunteered to help this summer. Fellow neighbors have offered to help take care of the flags, lead the effort for the green space improvements on Charlene's Way and coordinate our events.

The July 4th parade and BBQ were a blast and the Night Out was certainly a lot of fun for everyone that attended.

If you would like to help or be part of any of the groups or committees please let us know. We are always

looking for new friends!

The pool will be open on Saturday and Sunday through the end of October. We hope that everyone enjoys spending more time at the pool this year.

The Association is paying more attention to community guideline violations. If you get a violation, please remember we are just notifying you of the rules that everyone is being asked to follow, and we want to help you correct the issue. Please reach out to us if you have any questions or concerns. When we all follow the guidelines, it helps ensure that our home values continue to increase, which helps everyone in the community.

One thing everyone can do to help is keep an eye on Cardiff Ranch. We have had some vandalism recently to the fountains and our irrigation system. If you see something suspicious please take a picture of those involved and their vehicle(s). You can send those via email to procardi@ciranet.com and just say what you saw. Any information may help find those responsible. Of course, if you see someone breaking the law, you can call 281-341-4665 for non-emergency concern and always please call 911 for all emergencies.

Hope to see you all at the Annual Meeting!

Your resident board members, Prasad, Kenny, Ross and Inge

IMPORTANT NUMBERS

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Emergency	911
Fort Bend County Sheriff	
Poison Control	800-222-1222
RealManage Service Center	866-473-2573

UTILITIES

Best Trash	281-313-2378
En-Touch (Customer Service)	281-225-1000
Fort Bend MUD # 58 (Water)	713-405-1750

SCHOOLS

Katy ISD	281-396-6000
Davidson Elementary	
Wood Creek Junior High	
Obra D. Tompkins High School	

PROPERTY MANAGEMENT

RealManage

16000 Barkers Point Lane, Suite 250 Houston, TX 77079 (866)473-2573 • procardi@ciramail.com

CARDIFF RANCH HOA

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Ross Kennedy

Kenny Welshons

Prasad Patibanda

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Abeer Abdelaal

Hunuma Gujjula

Gwen Farley

NEWSLETTER PUBLISHER

Peel, Inc.	512-263-9181
Advertising	advertising@peelinc.com

IMPORTANT INFO

To set up access for the pool and gym use please contact (866)473-2573

The Clubhouse is available for rentals by association members. Please call (866)473-2573 or email procardi@ciramall.com for more information.

You can report violations or concerns by calling (866)473-2573 or emailing procardi@ciramall.com. Please include photos of the violation if possible. All violation reports remain confidential.

Save the Date!

Community Garage Sale September 14

Halloween October 26

Diwali November 2

Bazar Kids Crafts December 12

Christmas / T-PAK Party December 14

Board Meetings

September 14, 9:30 a.m.

September 19, 7:00 p.m.

October 12, 9:30 a.m.

November 9, 9:30 a.m.

November 21, 7:00 p.m.

December 14, 9:30 a.m.

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CARDIFF RANCH



We want your content! Do you have something fun to share? We want to hear it! This is YOUR newsletter.

Whether you want to submit just one article, a monthly column, or a quarterly editorial, we welcome your stories and community advice.

Here are some ideas, but don't feel limited to just these...

- 1) Gardening or lawn tips
- 2) Community resources for your ethnic or cultural group
- 3) Favorite recipes
- 4) Volunteering opportunities
- 5) A community crossword
- 6) Advice on just about anything: from pets to pools
- 7) Best places in Katy to bike or hike
- 8) Rainy day activities for your kids
- 9) Home maintenance dos and don'ts
- 10) Best of Nextdoor roundups on your favorite topics
- 11) News about a school event, tradition, or sports game
- 12) Recap of a community event

Here are a few items to please AVOID:

- 1) Anything with a business name or for a business purpose sorry it's against our newsletter company's editorial guidelines.
- 2) Anything political or opinionated. Not the place for opeds guys. Let's keep it fun and friendly!
- 3) Anything promoting a specific religion, belief, or cause (even if it's a really great one).

Want advice on what to write or if a topic is appropriate? Please email cardiffranchnews@gmail.com.

Submit articles to: cardiffranchnews@gmail.com.

Articles are due by the 1st of every month for the FOLLOWING month's newsletter. (E.g. articles submitted May 1, will go into the June newsletter.)

Scaloppini di Pollo and Addictive Chocolate Cake

This is an amazing recipe combo that I had a difficult time procuring. The backstory involves a long and sordid affair, including dating a chef for far too long in a quest for these recipes.

I made this combo for my husband for the first time last week, and he scolded me for never having served it for him before. I explained that years of guilt kept me from making it. He assured me that I wasn't a bad person, then promptly asked me to marry him again. Released from purgatory, I now share this with you, readers.

The uncooked cake batter tastes a bit weird, but don't fret. Once cooked, it's truly one of the best chocolate cakes I've had.

And the scaloppini is full of delicious fat. This is a once every 3 months meal.

Scaloppini di Pollo



Lemon Butter Sauce:

3 oz lemon juice

2 oz white wine

5 oz heavy cream

1 lb. of butter

To make the sauce, simmer lemon juice and white wine in a sauce pan and reduce by 1/3. Add

cream and simmer until slightly thickened. Slowly add butter until completely incorporated. Season with salt and pepper, set aside and keep warm.

Scaloppini:

10-12 chicken filets or 6-8 breasts, pounded thin

Oil and butter for sautéing

34 cup flour, seasoned with garlic salt and pepper, for dredging

6 oz cooked pancetta or prosciutto

12 oz mushrooms, sliced

12 oz artichoke hearts, sliced

1 tbsp. capers

1 lb. string type pasta of choice

To make the chicken and pasta: Cook pasta until al dente and drain. Heat a bit of olive oil and 2 tbsp. butter in large skillet. Dredge chicken in flour and sauté in pan, turning once, until browned and cooked through. Remove chicken, set aside, then add mushrooms and remaining ingredients to pan, and cook until mushrooms are softened. Add chicken back to pan with 1/3-1/2 lemon butter. Adjust seasoning if needed. Place pasta on plate, cover with chicken mixture, and add more lemon butter over the top, if desired.

Best with a light salad as a side.

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CARDIFF RANCH

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Addictive Chocolate Cake

- 1 3/4 cups mayonnaise
- 1 3/4 cups coffee, room temp
- 1 ½ teaspoons vanilla
- 3 ½ cups cake flour
- 1 tablespoon baking soda
- 1 cup cocoa powder

Preheat oven to 350. Sift all dry ingredients together, then add mayo and coffee.

Mix all together, taking care not to overmix. Batter will be thick. Pour into 13X9, greased and floured pan.

Bake 25-35 minutes, until toothpick inserted in center comes out clean.

For ganache:

- 1 1/2 cups sugar
- 1 cup heavy cream
- 8 oz semisweet chocolate.

In saucepan, dissolve sugar in cream over medium heat. Turn off heat and add chocolate. Stir until fully incorporated. It will become dark and glossy once done.

Cut cake into squares, pour warm sauce on top and garnish with whipped or clotted cream.

Sauce can be reheated a couple of times, but it will break if overheated, so reheat with monitoring.





A Great American Road Trip, **Starting in Katy, Texas**

After the civil war, my great great granddaddy moved his family from Gadsden, Alabama to Chattanooga, Tennessee to take advantage of the city's post war boom. He had also just been released from a Union prison camp close by, where he contracted smallpox, and his wasted 60 pound body may not have been able to go anywhere else. Whatever the reason, he eventually settled at the top of Lookout Mountain, a mile above the city, where he begat a long line of Livelys, many of whom lived, died and are buried on the mountain.

After the sudden death of my little brother, my parents decided to inter his ashes with his forbearers in the family plot on that mountain. My father arranged his funeral, and I began planning for the day long drive. With 7 days before the service, I decided to take my family and meander there over a week's time, making an impromptu summer vacation of it to find a measure of joy in the heartbreaking occasion, something I knew my brother would want. I never realized what a great trip it would be for any Katy family wanting to get away from our insufferable summertime heat, within reasonable driving distance and some educational fun along the way. We made some quick reservations and set off on a Sunday morning.

Our first stop was New Orleans, a quick 6-hour drive and a city we've always enjoyed. It's a place many would not think is appropriate for children, but I beg to differ. We stayed at our favorite old French Quarter hotel, The Maison Dupuy, an historic building complete with the requisite New Orleans courtyard, full of bougainvillea and palms, a block away from the street of sin.

We went to the World War II museum, an incredible and monstrous display of all aspects of the last world's conflict. It took an entire day to view the many exhibits, and we ended our visit with a gregarious chat with Leo, a WWII vet with an affinity for marriage. Many, many marriages, none of which ended in divorce. He was quite old, but still full of vim and vigor. I was surprised that my children enjoyed it as much as they did, and they've already asked when we are going back. We ended that night with a delicious dinner of short ribs and spaetzle at a Treme restaurant.

The next morning, we strolled through Jackson Square on the way to get beignets at Café Du Monde, ogled the art on display against the wrought iron fence in front of the lovely St Louis Cathedral at Jackson Square, and took a horse drawn carriage ghost tour through the French Quarter. We ate again, and again, there being no shortage of fabulous food in the Big Easy. Though we would have loved to visit our favorite spots on Bourbon Street or go to the zoo, aquarium, ride the steamboat for a jazz dinner, or take a swamp tour, we had to move on to our next destination.

We got up early and headed to Biloxi, another city mired in history and southern charm, and one we'd never before visited.

My boss talked me into staying at the Beau Rivage, and we were not disappointed. Almost every hour, we could view pods of dolphins hunting by the barrier island from our hotel window. The pool at the hotel offered relief from the heat for the kids and cocktails for us.

The hotel sits right on the beach and offers plenty of fun for two days and one night. My husband decided to play 3 card poker for the first time, and despite my interference in his attempts to withdraw more cash that I felt necessary, won enough to pay for our trip. He did this once before we were married, and it sealed my decision to say yes. Any man who can successfully gamble more than half the time is a keeper, my grandaddy always said.

My daughter walked by the hotel spa and commented that she was sick of her long hair. Thinking nothing of it, we went to the sundries shop, where I mistakenly allowed her to see me charge the purchase to our room. A few hours later, and she came back from "swimming" with a pixie cut.

"Where is your hair?" I exclaimed, fearing she was being recruited by some cult she stumbled across in the shallow end.

"I went to the salon in the spa!"

"What? How did you pay for that?" I asked.

"I charged it to the room."

She's twelve.

The haircut was only three times what I'd normally pay for one, but she was thrilled, and as I say so often, it's only money. Plus, thanks to my husband, I had a little more than expected. I was glad when it was time to leave, however, as my husband commented that he'd like to hit the tables again and my daughter was explaining to my 9 year old son how one can charge whatever one wants in the hotel to one's room with no worry of needing cash or a credit card. Knowing that the house was on the verge of recouping my husband's winnings, I began packing a bit early and said we needed to turn in.

Though we thought of staying a night on the beautiful beaches of the Gulf Shores after Biloxi, (something we will certainly do next time), we were ready to get away from the sweltering Mississippi heat, and headed for the mountains.

The drive was 6 hours from Biloxi to Lookout Mountain. We came up "the backside of the mountain," on the Georgia side, the "face" of the mountain being on the Tennessee side. We pulled into our AirBNB house, set on a bluff overlooking miles of verdant farms. Clouds floated below us, and the 73-degree air kissed our cheeks like a long-lost lover who'd never aged. The beauty is something I cannot describe adequately, but certainly something I wouldn't mind experiencing daily.

The mountain and revitalized city below it offer a plethora of activities. We rode The Incline, the steepest rail car in the world, (Continued on Page 6)

CARDIFF RANCH

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despite my fear of heights. While I kept my eyes closed, the rest of my family were thrilled with the mile-long descent to the foot of the mountain. We spied a few bike and hiking trails on the way back up, journeys my soft body would surely object to, but a rare find for such enthusiasts. We visited Point Park, a memorial to "The Battle Above The Clouds" during the Civil War, where the soldiers had a difficult time keeping the balls from rolling out of the cannon, as they were often pointed down.

Ruby Falls and Rock City are midway up the mountain, two of the country's oldest tourist attractions, offering breathtaking waterfalls, views and caves to explore. We went to St. Elmo for dinner, a gentrified neighborhood at the foot of the mountain, with food rivalling that which we ate in New Orleans. We pulled an old family string and were able to visit Lula Lake, a pristine water hole fed by a waterfall. Normally, one would need a reservation for this spot. It was the site of a gruesome double murder in the 50s, one that shocked the well-heeled and sleepy mountain community. Resulting in an onslaught of macabre looky loos, the lake was closed to the public, then reopened, with reserved public visits relegated to the weekends only. But perhaps the best part of out stay on the mountain was simply enjoying a beverage on the two-level deck, watching as clouds rolled in and out of the valley, sometimes creeping up the mountain like a in horror movie, enveloping you suddenly, the cool moisture surrounding you as visibility becomes three feet. Then just as suddenly, the moisture would slide back down the mountain and out of the valley again.

Perhaps it was the emotions that come with burying a loved one, or maybe it was the realization that I should have brought my husband and children to this place long ago, but I began to inexplicably cry as we pulled out of the driveway of our rented house to come back to Texas. Whatever overcame me, my family remarked many times that they wanted to go back. We saw only a fraction of what these places have to offer and experienced more real southern charm than anyone has a right to, certainly enough for me to recommend this road trip to anyone looking for an American adventure within reasonable proximity to Katy.



Something We'd Rather Not Talk About

By Cheryl Conley, TWRC Wildlife Center

This is a difficult subject to talk about and some will find this article hard to read, but it's good information.

Nobody likes flies but at least we can do something about them. We have sprays, dusts, fogs, bait stations, electric fly zappers and when all else fails, the trusty old fly swatter. But wild animals have no defenses against them.

Flies will seek out injured or debilitated animals or other food sources to lay their eggs. Female flies begin laying eggs just a few days after they hatch. They will lay 75 to 100 at a time, five to seven times. The eggs are white and oval-shaped and will hatch into larvae 12 to 24 hours later. At this stage, they burrow into their food source often times an injured animal. From the larva stage, they hatch into maggots and begin eating away at the animal. Maggots eat continuously and although they don't have legs, their mouths have hooks that help them grab the flesh of an animal. If medical help is not sought quickly, the animal will die.

If you see flies circling around an injured animal, it's not good news. You need to get the animal to a wildlife center or a wildlife rehabilitator as soon as possible. In the meantime, place it in a covered box with air holes so the flies can no longer get to it. If you can't get the animal to a center or to a rehabber, you can use a pair of tweezers, a flea comb or a cleaned mascara brush to remove maggots and fly eggs. It is important that you get EVERY single maggot and every single egg. If you don't, some of the maggots will still hatch and begin eating the animal's flesh. Newly hatched maggots can be difficult to pick off with a tweezers.

We recently admitted an opossum that had fly eggs on it and we were able to save the animal because we got to it quickly. The eggs were removed with a tweezers and a mascara brush. It's a slow process and takes someone with a strong stomach and a lot of patience to do it.

TWRC Wildlife Center is your resource for information regarding wildlife issues. Please feel free to reach out to us with your questions and concerns. If you're interested in volunteering, we have many opportunities available for ages 14 and up.

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