

The Community Connection

NEWS FOR SWEETWATER RESIDENTS

Baby Squirrel Season: What You Need to Know

By Cheryl Conley, TWRC Wildlife Center



And so it begins. Baby season 2020 and it all begins with baby squirrels. There are a number of reasons why baby squirrels get separated from mom. Homeowners cut down trees that have nests, high winds can blow nests down or can knock babies out of the nest or sometimes they just fall out. Whatever the reason, you can help.

The first thing you want to do is make sure the baby is safe and warm. Put it in

a box or other small container with a soft towel or t-shirt. You can microwave a sock filled with rice for one minute and place it in the box with the baby or set 1/2 of the box on top of a heating pad set to low. **DO NOT TRY TO FEED IT.** If you do not see any blood on the baby and there are no ants crawling on it, you can try to reunite it with mom. A squirrel's real mom is the best mom.

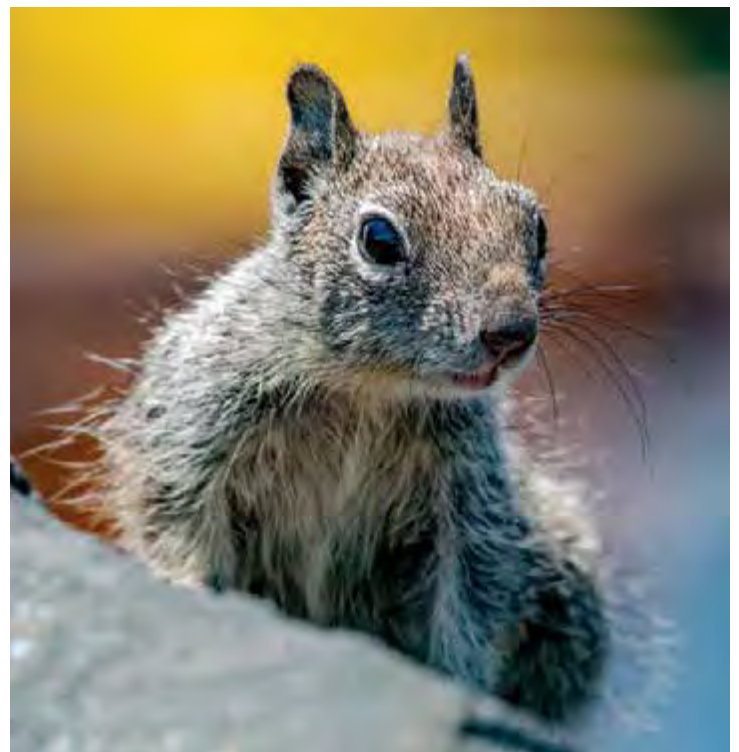
1. Place the box with the baby squirrel in it near where you found the baby. You can also attach string or twine to the box and securely hang it from a low branch. Just remember to keep an eye on it from a distance so it's safe from dogs, cats and other predators.

2. Getting the baby to call for its mom can help. Sometimes gently picking up the baby will cause it to call her. You can also try holding one foot and applying gentle pressure. **DO NOT SQUEEZE HARD.** This is a tiny, fragile baby.

3. If it's raining lightly, cover half the box and put the baby on the dry half. If it's pouring, keep the baby inside until the rain lets up. Remember to **KEEP IT WARM.**

4. Be patient. It can take up to four hours for mom to come and get her little one. If she doesn't, you'll need the help of a rehabilitator. Bring the baby to us. If it's after hours, keep the baby in a quiet, dark room and keep it warm until we open. Do not attempt to feed it.

If you notice injuries, keep the baby safe and warm in a dark room until you can get it to us. Do not handle it.



IMPORTANT NUMBERS

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Ambulance.....	911
Sheriff – Non-Emergency.....	512-974-0845
Travis County ESD No.6/Lake Travis Fire Rescue Administration Office.....	512-266-2533
Travis County Animal Control.....	512-972-6060

SCHOOLS

Lake Travis ISD.....	512-533-6000
Lake Travis High School.....	512-533-6100
Lake Travis Middle School.....	512-533-6200
West Cypress Elementary.....	512-533-7500

UTILITIES

Pedernales Electric.....	888-554-4732
Crossroads Utilities (Water, Sewer, Trash).....	512-246-1400
Texas Gas Service Customer Service.....	1-800-700-2443
Emergencies.....	512-370-8609
Call Before You Dig.....	512-472-2822
AT&T.....	1-800-288-2020
Time Warner Cable.....	512-485-5555
Austin/Travis County Hazardous Waste	512-974-4343

OTHER NUMBERS

Bee Cave City Hall.....	512-767-6600
Bee Cave Library.....	512-767-6620
Bee Cave Municipal Court.....	512-767-6630
Lake Travis Post Office	512-263-2458
Baylor Scott & White Medical Center.....	512-571-5000
City of Bee Cave	www.beecavetexas.com
Travis County (General No.).....	512-854-9020
.....	www.traviscountytexas.gov

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The *Community Connection* is mailed monthly to all Sweetwater residents. Residents, community groups, churches, etc. are welcome to include information about their organizations in the newsletter. Personal news for the Stork Report, Teenage Job Seekers, recipes, special celebrations, and birthday announcements are also welcome.

To submit an article for the *Community Connection* please email it to sweetwater@peelinc.com. The deadline is the 15th of the month prior to the issue.

Indianmeal Moths



Probably the most encountered pantry pest by homeowners is the Indianmeal moth. These moths can be found in pet food, birdseed, cereals, dried fruit, nuts, powdered milk, candy, and more. Food can become infested while in fields, warehouses, or stores and

then brought into the home with infested products.

Indianmeal moth adults are small with grayish wings tipped in copper. Larvae are creamy-yellow to yellowish-green to pinkish in color with a dark brown head. Larvae tend to feed on the top of infested items and may produce silk that binds the food together. When larvae are preparing to pupate, they leave the item where they were feeding and crawl to corners or edges of walls, shelves, containers, or other items to spin a silken cocoon.

To eliminate a pantry pest problem, the first step is to locate and remove all infested items. Begin with oldest food items, usually in the back of the pantry, and inspect everything, including unopened food items since these may also be a source. When you find an infested item, do not stop your inspection, multiple items can be infested. Not all pantry pest infestations come from the pantry. Check rooms for items such as dried, decorative peppers, dried flowers, potpourri, natural supplements, make-up, or rice heating packs.

Infested items can be thrown away or treated with heat or cold. If you don't want to throw away food, either place infested food in a zip-top plastic bag and place it in the freezer for about 5-7 days or spread infested food in a thin layer on a baking sheet and bake at 250 degrees for 4-6 hours to kill any insects. Once all insects are dead, you can sift the food or pick out the insects. Another option would be to leave the insects in the food and get a little more protein with your meal!

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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Tropical Fruit Salad With Coconut Crunch

1 large egg white
2 tablespoons clover or orange-blossom honey
1/2 teaspoon pure vanilla paste or extract
1 teaspoon grated Meyer-lemon zest, plus 2 tablespoons fresh juice
1 tablespoon poppy seeds Pinch of kosher salt
2/3 cup unsweetened shredded coconut
1 quart strawberries, halved lengthwise if large
2 mangoes, peeled, pitted, and cut lengthwise into 1-inch thick pieces
1 small papaya, peeled, halved, seeded, and cut lengthwise into 1-inch-thick pieces

1 small pineapple, peeled, cored, and cut into 1-inch-thick
Directions: Preheat oven to 325 degrees. Whisk egg white with honey, vanilla, lemon zest and juice, poppy seeds, and salt until foamy and thoroughly combined. Stir in coconut to evenly coat; spread on a rimmed baking sheet in a thin layer. Bake, stirring a few times, until golden in places, 22 to 25 minutes.

Let cool completely (mixture will crisp as it cools). Rub between your fingers, breaking up any clumps, until crumbled. Arrange fruits on a platter; sprinkle with coconut crunch to serve. Fruits can be loosely covered with plastic, without coconut crunch, and refrigerated up to 8 hours. Coconut crunch can be stored in an airtight container at room temperature up to 1 week.




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For more information, contact Leslie Schulze at
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COMMUNITY CONNECTION

Host Families Needed

A Cultural Experience

Want to bring a little culture into your life and the lives of your children? Why not try hosting a high school foreign exchange student? It's a great way to learn about a new culture all from the comfort of your home.

STS Foundation is currently looking for host families for the 2020/2021 school year. Hosting is such a rewarding experience and it benefits all of those involved.

STS Foundation accepts all types of host families – from single parents, newly marrieds, empty nesters and same sex couples. In order to host, you would need to meet the following qualifications:

- Host must be 25 years or older
- Pass a background check
- Provide food for 3 meals daily
- Ensure reliable transportation to and from school (bus is ok)
- A bed for your student
- A safe and loving home

STS Foundation is a 501(c)(3) organization that places foreign exchange students with American host families. For more information about hosting, please contact me at 832-455-7881 PM me or email at vicki.stsfoundation@yahoo.com.



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THE RECIPE BOX

From: The Mayo Clinic Diet

FRESH PUTTANESCA WITH BROWN RICE

This recipe is a little labor intensive with all of the chopping, but well worth the effort. It may also be served over toasted garlic bread.

- 4 c. plum tomatoes
- 1 T. olive oil
- 4 whole Kalamata olives, pitted ¼ c. fresh basil
- 4 whole green olives, pitted
- 1 T. parsley
- 1 ½ T. capers
- 1/8 t. red pepper flakes
- 1 T. garlic, minced
- 3 c. brown rice, cooked

1. In a large bowl, combine the tomatoes, olives, capers, garlic and oil.
2. Add basil, parsley and red pepper flakes, stirring to combine.
3. Serve over hot cooked rice or toasted garlic bread.

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Let Trends Guide Your 2020 Travel

(Family Features) While there's plenty to be said for taking the proverbial road less traveled, fellow tourists can provide a wealth of knowledge to help shape a vacation filled with lifelong memories.

Whether you expect your travel plans for 2020 to take you near or far, having a pulse on how and where others enjoy spending their travel time may help narrow down your options. Start planning your next getaway armed with the findings of a trend report compiled by vacation rental app and website Vrbo, especially when it comes to selecting a destination and your accommodations.

Unique Accommodations

Traditional vacation home favorites like beach houses, cabins and condos still reign supreme, but adventurous American travelers are staying in some unusual options. In fact, 71% of millennial travelers said they would consider staying at a non-traditional vacation rental.

In addition to barns, castles and treehouses, properties on wheels and properties that float join the ranks of unusual accommodations travelers are booking. Travel demand for houseboats, yachts, RVs and travel trailers is up 30% year-over-year.

Surf's Up

Portugal's reputation for affordability, primo surfing and sunshine-filled climate make the country a desirable place to explore. That may explain why seaside locales in Portugal took three of the top five spots on the list of hottest international beach destinations for American travelers. Chania, Greece, took the top spot, followed by three Portuguese destinations: Vila Nova de Gaia, Porto and Lisbon. Catania, Italy, rounded out the top five.

For those seeking to stay stateside, four of Vrbo's top five United States destinations this year are beaches, including: Gulf Shores, Alabama; Miramar and Rosemary Beach, Florida; Panama City Beach, Florida; and Maui, Hawaii.

Same-City Stays

Rental demand data in Chicago, Philadelphia, Dallas, Atlanta and a number of other urban destinations showed the single largest traveler origin market for each city was that same city.

"'Cele-cations,' when people seek accommodations to host and spend time with groups of family and friends for milestone events like weddings, birthdays and anniversaries, may be fueling the trend of people booking vacation homes in the same cities where they live," said Melanie Fish, Vrbo travel expert.

Also high on the trend list: short-stay, drivable destinations located within 300 miles of home.

Up-and-Coming Destinations

Their names may not be familiar to the masses, but each of the top emerging domestic vacation destinations shares one thing in common: outdoor appeal. Places that appeal to families and other

groups of travelers looking to explore the great outdoors are seeing a major surge over the past three years.

If an outdoor getaway is your ideal trip, consider destinations like Terlingua, Texas, located just a short distance from Big Bend National Park; Bella Vista, Arkansas, situated in the Ozarks near majestic lakes; Westport, Washington, surrounded by a bay to the east and the Pacific Ocean to the west; Cherry Log, Georgia, which sits in the heart of Chattahoochee National Forest; and Edisto Island, South Carolina, a charming beachside retreat 1 hour from Charleston.

"This is the third year in a row travelers' desire to be outdoors has filled the up-and-coming

destinations list," Fish said. "Clearly, people want the comforts of a home away from home while soaking in scenery."

Find the trends and accommodations that match your 2020 travel dreams at vrbo.com.

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We have been busy in 2020! There is very little inventory in Sweetwater and Lake Travis in general, resulting in a strong demand for homes! These homes went quickly! Two had multiple offers, and there are several buyers who missed out and are still looking for a home in Sweetwater.

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