BULLETIN

Belterra Community News

July 2020 Volume 2, Issue 7

News for the Residents of Belterra



Wonders & Worries

SCAVENGER HUNT

SATURDAY, JULY 18, 2020 | ATX

Looking for something fun to do with your family?

Join Wonders & Worries for the 4th Annual Urban Scavenger Hunt!

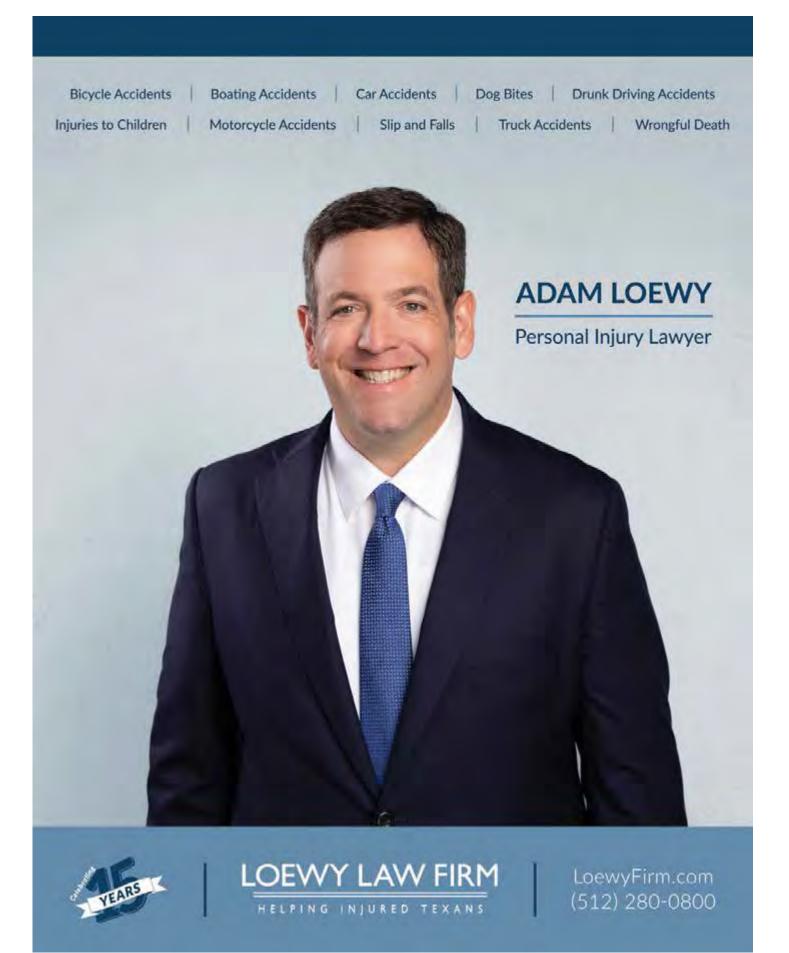
Quality Family Fun Time | Family Friendly Prizes | After-Party at Zilker Lodge



For more information, contact Leslie Schulze at 512-329-5757 x320 or leslie@wondersandworries.org







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Not Available Online



Austin Film Festival is excited to launch our Virtual Film Camp Classes for the Summer of 2020! Designed for the young filmmaker stuck at home, these classes will provide both a fun and instructional creative outlet for your young storyteller. Whether a novice or advanced filmmaker, these classes are sure to take your camper's filmmaking skills to the next level. Sign up now: https://bit.ly/2zNdECJ





We've all been in parking lots where we feel we're being stalked by big black birds just waiting for us to drop a morsel of food. What are they? Ravens, Crows, Grackles? If you said Grackles, you'd be correct.

So how do you tell the difference? Ravens are very large and have a long wedge-shaped tail. They have a thick bill. Their throat looks a little shaggy if you're ever able to get close to one. Their call is deep. Crows are about the size of a chicken. They have smaller beaks and shorter tails that are squared off at the ends. They have a higher-pitched call than Ravens. Grackles are about the size of Robins. They are easily identifiable by their iridescent f/Users/Administrator/Peel Inc Dropbox/Newsletters/Houston/Bridgeland/2020 BG/2007 BG/Multiple_SubmittedArticle.txteathers mostly seen on their heads. They have golden eyes and their call has been compared to the sound of a rusty gate.

There are actually three types of Grackles—Great-tailed Grackle, Common Grackle and the Boat-tailed Grackle. The Common Grackle is found throughout North America, the Boat-tailed Grackle can be found in the southeastern states and the Great-tailed bird is found along the Texas border and into Mexico. What you are seeing in parking lots are mainly Common Grackles.

Grackles are not picky eaters. They'll eat bugs, berries, seeds and just about anything else they can find. They'll wade in water in search of small fish and will even eat leeches off of the legs of turtles. They steal worms from robins, raid the nests of other birds and will even kill and eat other birds. Of course, we all know that they love French fries, cookies and anything else that is dropped in a parking lot or in a trash bin.

Grackles practice a strange behavior known as anting. This involves rubbing ants on their bodies. No one knows exactly why they do this but some scientists believe the ants secrete an acid that kills feather mites. Others believe it has something to do with shedding feathers or molting.

Just like their eating habits, grackles are not very particular when it comes to where they build their nests. Some live and nest in colonies as large as 200 breeding pairs. A female can lay from 4 to 7 eggs in a single season.

Right now, we're in baby bird season. Some birds that are brought to us for care should have been left where they were. If you find a baby bird, please give us a call and let us help you determine if the bird needs help or not. Our website also has some great information on a number of topics. www.twrcwildlifecenter.org 713.468.8972



(Family Features) As summer grilling season sets in, Americans grab their tongs to take advantage of backyard barbecue opportunities.

In addition to classic cookout fare like ribs, steak, chicken, burgers and hot dogs, the experts at Dole recommend giving fruits and vegetables a shot on the grill to bring out new tastes and ways to enjoy everyday favorites. For example, many barbecue enthusiasts know about grilling corn, asparagus, Brussels sprouts, onions, zucchini and artichokes, but consider trying cauliflower, portobello mushrooms, yellow-black plantains and even pineapple on the grill this summer.

In fact, this recipe for Smoked Hasselback Pineapple with Spiced Turkey Chorizo and Onion provides an easy way to make grilled fruit a fun addition to your backyard barbecue.

For other flavorful ideas, try grilled Romaine lettuce for a delightfully smoky salad or side dish, or skewer peeled and sliced bananas, chicken, shrimp and veggies for a tropical kebab. You can even throw an unpeeled banana on the grill for a uniquely caramelized dessert.

Visit dole.com for more summer grilling recipes featuring fresh fruits and vegetables.

Smoked Hasselback Pineapple with Spiced Turkey Chorizo and

Total time: 2 hours

Servings: 4

4 cups favorite wood chips

1 pound 93% lean ground turkey breast

1 small DOLE® Red Onion, diced

2 tablespoons olive oil

2 teaspoons fresh thyme leaves

2 teaspoons smoked paprika

1 teaspoon ancho chile powder

1 teaspoon ground cumin

1/2 teaspoon kosher salt

1 large Dole Pineapple, top on, peeled and halved lengthwise chopped fresh cilantro, for garnish (optional)

In large bowl, cover wood chips with water; soak as label directs. Prepare outdoor grill for indirect grilling over medium heat.

In medium bowl, stir turkey, onion, oil, thyme, paprika, chile powder, cumin and salt.

Drain wood chips; place 2 cups in foil boat or pie tin and place on hot grill rack over lit side of grill (place chips directly on coals for charcoal grill). Place pineapple halves, flat side down, on cutting board; cut crosswise slices into pineapple halves, about 1/2 inch apart, cutting only 3/4 of the way through. Place medium bowl upside down; one at a time, place pineapple halves, flat side down, over bowl to separate slits. Fill slits with turkey mixture.

Place pineapple halves, flat side down, on hot grill rack over unlit side of grill; cover and cook 1 hour, 45 minutes, or until turkey mixture is golden brown and internal temperature reaches 170 F, rotating once and adding remaining chips halfway through cooking.

Transfer pineapple halves to cutting board; cut crosswise in half. Serve pineapple garnished with cilantro, if desired.

THE BULLETIN

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11118 GOLF COVE

- \$125,500
- .278 Acre Lot
- Lot located 20 feet above floodplain
- Level lot in private cul-de-sac is ready for building
- Lot backs to the 7th hole

- \$127,500
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