



Lakeshore

on Lake Houston

July 2020

Official HOA Newsletter for Lakeshore

Volume 6 , Issue 7



**HAPPY
4TH OF
JULY!**

HAVE A SAFE AND GREAT WEEKEND!



THE LAKESHORE REPORT

IMPORTANT NUMBERS

LAKESHORE COMMUNITY ASSOCIATION BOARD OF DIRECTORS CREST MANAGEMENT CO.

Community Manager

.....CJ@crest-management.com
.....281-945-4655

Assistant Community Manager

.....Marissa@crest-management.com
.....281-945-4623

Community Accountant

.....Cheryl@crest-management.com
.....281-945-4652

Exterior Modifications & Inspections

.....marissa@crest-management.com

On-site Property Manager

.....brittani@crest-management.com
.....281-458-3345

EMERGENCY INFORMATION FIRE, MEDICAL OR LIFE THREATENING

Emergency

.....9-1-1
Constable Dispatch.....281-376-3472
Humble ISD Police (Schools).....281-641-7900
Harris County Animal Control.....281-999-3191
Texas Poison Control Center.....800-222-1222

UTILITIES

Electric, (multiple providers) www.powertochoose.org
Power Outages.....713-207-7777
Street Light Outages.....713-207-2222
U.S. Water Utility Group.....832-756-2143
Gas, Centerpoint Energy.....713-659-2111
Best Trash.....281-313-2378

(Tuesday and Fridays + Recycling)

SCHOOLS

.....281-641-1000
..... www.humble.k12.tx.us
Lakeshore Elementary.....281-641-3500
Woodcreek Middle School.....281-641-5200
Summer Creek High School.....281-641-5400

NEWSLETTER

Peel, Inc888-687-6444
Article Submission:brittani@crest-management.com
Advertising..... advertising@peelinc.com

COMMITTEE INFORMATION

Community Watch

.....lakeshore-ca@sbcglobal.net

Garage Sales

.....lakeshore-ca@sbcglobal.net

Landscape Committee

Elna Ermel: ronelna@comcast.net

Pool Committee

John Criswell:john.criswell@outlook.com

Social Committee

Elna Ermel: ronelna@comcast.net

To volunteer, please email lakeshore-ca@sbcglobal.net

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.....lakeshore-ca@sbcglobal.net

Social Committee

Elna Ermel: ronelna@comcast.net

To volunteer, please email lakeshore-ca@sbcglobal.net

LAKESHORE CLUBHOUSE

281-458-3345

ONSITE MANAGER HOURS

WEDNESDAY & FRIDAY: 10:00AM - 2:00PM

TUESDAY & THURSDAY: 2:00PM - 7:00PM

CLOSED

SATURDAY, SUNDAY AND MONDAY

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GRACKLES

They'll eat anything

By Cheryl Conley, TWRC Wildlife Center

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 feathers 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

FIRE UP THE GRILL WITH SMOKED FRUIT



(Family Features) As summer grilling season sets in, Americans grab their tongues 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 Onion

Total time: 2 hours

Servings: 4

4 cups favorite wood chips
water

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 LAKESHORE REPORT

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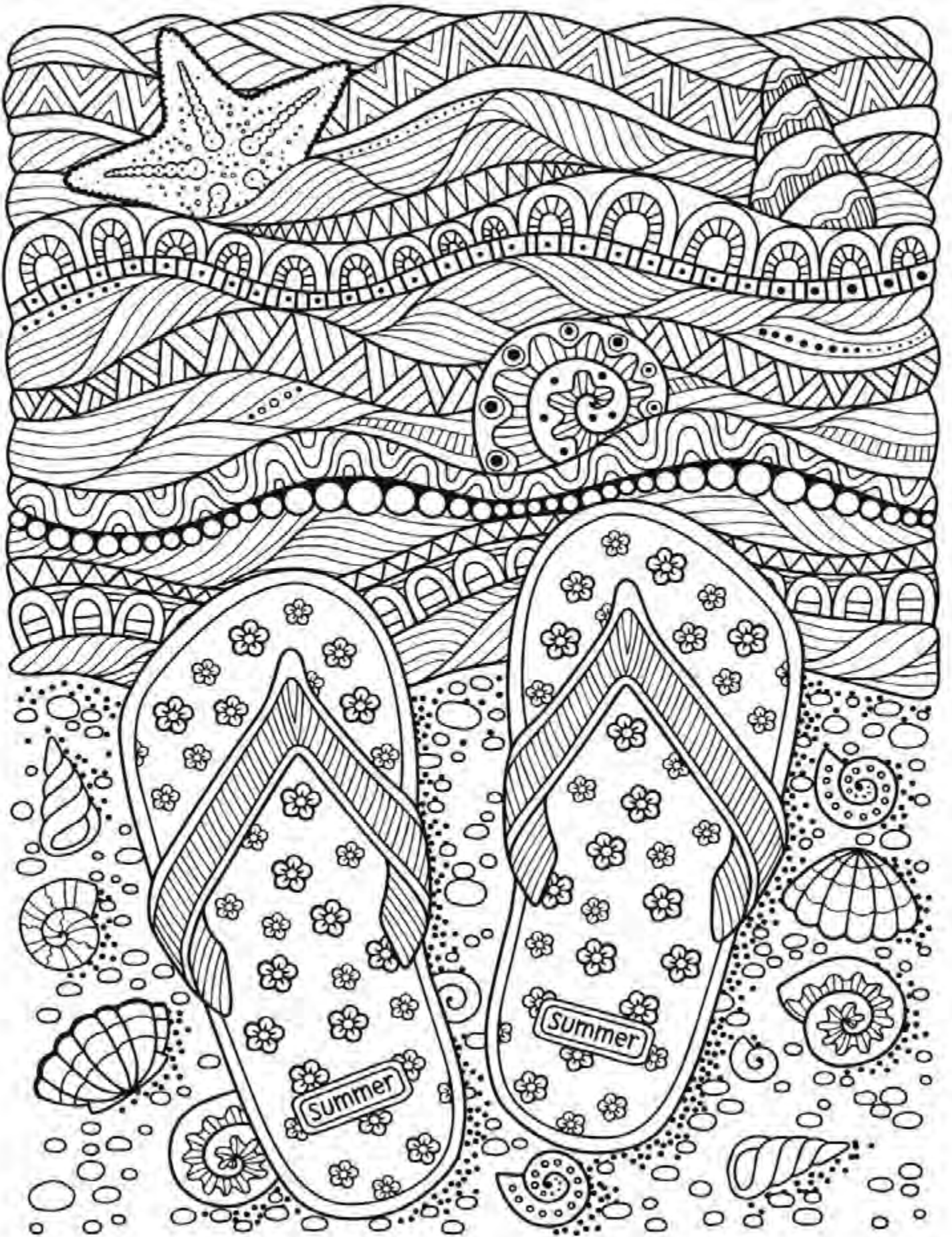


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