

JULY 2020 VOLUME 13, ISSUE 7

A Newsletter for the Residents of Legend Oaks II



Wonders & Worries

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SATURDAY, JULY 18, 2020 | ATX

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



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Please support the businesses that advertise in the Legend Oaks newsletter. Their advertising dollars make it possible for all Legend Oaks II residents to receive the monthly newsletter at no charge. No homeowners association funds are used to produce or mail the newsletters. If you would like to support the newsletter by advertising, please contact our sales office at 512-263-9181 or <u>advertising@PEELinc.com</u>. The advertising deadline is the 8th of each month for the following month's newsletter.

APD REPRESENTATIVES

OFFICER JEFFREY BINDER

(covers north of Convict Hill toward William Cannon) Desk 512.974.4415 / email: Jeffrey.Binder@austintexas.gov

OFFICER JOSH VISI

(covers south of Convict Hill toward Slaughter) Desk 512.974.4260 / email: Joshua.visi@ci.austin.tx.us

ASSOCIATION CONTACTS

BOARD OF DIRECTORS:

President - Duane Pietsch	
	.legendoaks2hoa.duane@gmail.com
Secretary - Maria Bergen	
	.mariablegendoakshoa2@gmail.com
Director -Nikki Tate	
	Legendoaks2.nikkiatate@gmail.com

POOL COMMITTEE:

.....poolcommittee.legendoaks2@gmail.com

RECREATION COMMITTEE:

Suzanne Johnson.....stoprope@gmail.com

FINANCE COMMITTEE:

Jeffrey Stukuls Cameron Von Noy

LANDSCAPING COMMITTEE:

Craig Powell.....craig@powelllandscapedesign.com

If anyone would like to join a committee, they can contact Legendoaks2.nikkiatate@gmail.com

LEGEND OAKS

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 higherpitched 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

LEGEND OAKS

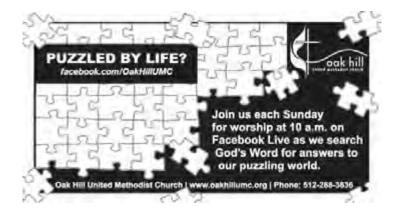


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Austin Film Festival is excited to launch our Virtual Film Camp Classes for the Summer of 2020! Designed for the young filmmaker stuck at home, these classes will provide both a fun and instructional creative outlet for your young storyteller. Whether 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



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LEGEND OAKS

Fire Up the Grill with Smoked Fruit

(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 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.

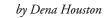
Place pineapple halves, flat side down, on hot grill rack over unlit side of grill; cover and cook 1 hour, 45 minutes, or until turkey mixture is golden brown and internal temperature reaches 170 F, rotating once and adding remaining chips halfway through cooking.

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

LEGEND OAKS



LETTUCE RECYCLE!



QUESTIONS FROM OUR READERS – PART 2

Here is part 2 of the fabulous recycling questions I have received from the readers of "Lettuce Recycle."

I STILL DON'T HAVE CURBSIDE COMPOST COLLECTION. WHEN WILL IT START IN MY NEIGHBORHOOD? The last rollout for curbside compost collection was originally scheduled for September 2020. Here is an update from Austin Resource Recovery: Due to the impact of COVID-19 and a delay in the delivery of essential equipment, the final phase of the Curbside Composting expansion is tentatively scheduled for late 2020. All customers will be notified of their first service date via mailed postcard as soon as the date is confirmed.

WHAT DO I DO WITH AN OLD BARBEQUE GRILL? CAN I PLACE PARTS OF IT INTO MY CURBSIDE RECYCLING BIN? Metal grill parts cannot go into the blue curbside bin. You can take the grill to the Recycle & Reuse Drop Off Center where the steel components will be recycled OR wait till the next bulk item collection date when the entrepreneurs will pick it up.

ARE TETRA PAKS RECYCLABLE? No, they are not recyclable in Austin. Tetra paks, as well as cardboard milk and juice containers, must be placed in the trash carts. They are made of multiple layers of materials that cannot be separated for recycling.

IS ALL ALUMINUM FOIL RECYCLABLE? No, aluminum foil must be totally clean and dry (no paint or food product) in order to be recyclable. It needs to be wadded up into at least a two-inch ball. Foil tops on cream cheese, sour cream, and yogurt can be recycled if clean and dry. Some wrappers and toppers look like foil but are not. If you wad it up and it stays wadded up, it is foil. If it does not stay wadded up, it has a plastic coating on it and is not recyclable.

IS THERE ANY ADVANTAGE TO PUTTING FOOD INTO CURBSIDE COMPOSTING INSTEAD OF INTO THE GARBAGE DISPOSAL? Not really. Everything that goes into your curbside compost becomes soil. Everything that goes into your garbage disposal goes into the wastewater stream. In Austin, the sludge from the wastewater treatment plant is processed into Dillo Dirt (a type of fertilizer unique to Austin).

ARE DISPOSABLE PAPER VACUUM CLEANER BAGS ALLOWED IN THE GREEN CURBSIDE COMPOST BIN? No, they are not. A vacuum cleaner bag could contain contaminated materials such as glass and cat litter. There is no way to open each bag to check the contents at the compost facility. Also, some bags have metal or plastic parts that make them non-compostable.

Here is a very informative City of Austin recycling website: http://www.austintexas.gov/what-do-i-do

Stay tuned for future tips that will include creative ways to recycle or reuse. If you have any questions or recycling ideas, please send them to: recycling@hpwbana.org.





Wishing you and your family a safe and fun weekend!



512.263.9181 | info@peelinc.com

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