

www.riataranch.net

March 2014

Volume 8, Issue 3

A Newsletter for Riata Ranch Residents



Copyright © 2014 Peel, Inc.

Ranch Review - March 2014

IMPORTANT NUMBERS

EMERGENCY

Sheriff	
Fire Department	
Cy-Fair Medical Center	
Memorial City Hospital	
Poison Control	

SCHOOLS

Cypress Fairbanks ISD	
Postma Elementary	
Rennell Elementary	
Spillane Middle	
Cy-Fair High	
Cy-Falls High	
Cy-Woods High	
Cy-Fair College	

UTILITIES

HCMUD #196	
Billing	
Repairs	
Centerpoint Electric	713-207-2222
Centerpoint Entex Gas	713-659-2111
AT&T/SBC	800-464-7928
Comcast Cable/High Speed Internet	713-341-1000
Waste Mgt	713-686-6666
HOA, SCS Mgt	
United States Post Office	

LIBRARY

Cy-Fair College Library	0
-------------------------	---

NEWSLETTER INFO

NEWSLETTER

Articles	riataranch@peelinc.com
Peel, Inc	
Advertising	advertising@Peelinc.com

ARTICLE SUBMISSIONS

Do you have an idea or suggestion for the newsletter? Want to submit a photo, article, or both? It's easy!! Email your articles to <u>riataranch@peelinc.com</u> by the 10th of the preceding month So if you get your ideas in before the deadline, you should see them in the very next month's newsletter.

We are glad to hear all of the positive feedback and we intend to continue to improving the look and feel of the newsletter according to what you tell us. So get as involved as you like! We look forward to hearing from you.



Easy Online Sign-Up at Brilliamile Contractive Com USE "NEIGHBORHOOD NEWSLETTER" AS REFERRAL

NERG

BRILLIANT ENERGY = SERIOUSLY LOW RATES BRILLIANT ENERGY'S ELECTRICITY RATES CHALLENGE THE RATES OF EVERY OTHER PROVIDER IN TEXAS!

> LOCK-IN A LOW ELECTRICITY RATE FOR UP TO 3 YEARS

BRILLIANT ENERGY IS RECOMMENDED BY TEXAS ENERGY ANALYST, ALAN LAMMEY THE HOST OF THE "ENERGY WEEK" RADIO SHOW ON NEWSTALK 1070 KNTH!

> Ask the "Energy Analyst" 281.658.0395

GREAT BUSINESS RATES TOO!

Copyright © 2014 Peel, Inc.

BBP

Local Organizers Seek Community Volunteers!

NW Houston/Cy-Fair, April 5, 2014 - Tired of looking at the growing piles of litter in public areas in our communities? We can do something about it! Calling all Texans to turn out on April 5th and join in the statewide initiative to remove litter and debris from our parks and roadways. Participants receive trash bags, volunteer giveaways, promotional items, and more to assist in facilitating our cleanup efforts.

Don't mess with Texas is a Texas Department of Transportation initiative that

began in 1985 to keep trash off Texas Highways. The Trash-Off, which is a partnership between the DOT and Keep Texas

Don't mess with Texas

TRASH-OFF

APRIL 5, 2014

Beautiful, is organized locally by Anna Harrison, Amanda Mims and Judy Bodnar, Realtors on the Bodnar Team at the Better Homes and Gardens/Gary Greene Real Estate office on Barker Cypress Road.

The Bodnar Team encourages participation and says, "We are proud to carry out this community service and carry on with the Don't mess with Texas tradition because the presence of litter in a community takes a toll on quality of life, property values and housing prices."

Since litter begets litter, people are inclined to add to existing piles. Turn out to help bag

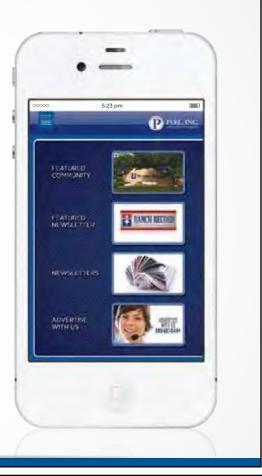
it up and see what a difference a day can make!

Your Neighborhood at Your Fingertips



Peel, Inc. iPhone App Expected Release Date Spring 2014

www.peelinc.com 512.263.9181



Copyright © 2014 Peel, Inc.

<u>Riata Ranch</u>



FORMER CYPRESS RANCH CLASS OF 2012 GRADUATE -GRADUATES UNITED STATES MARINE CORPS BOOT CAMP

PVT Cody Henson Jones, 19, of Cypress graduated from United States Marine Corps boot camp at Marine Corps Recruit Depot San Diego on 10 January 2014. Pvt. Jones successfully completed 13 weeks of intensive basic training at MCRD San Diego as one of 480 recruits in Training Platoon 2147. While in recruit training Pvt. Jones accomplished/achieved the following: Honor Platoon. Following ten days home on leave he will report to Camp Pendleton for one month at Military Combat Training then Military Occupation Specialty school.

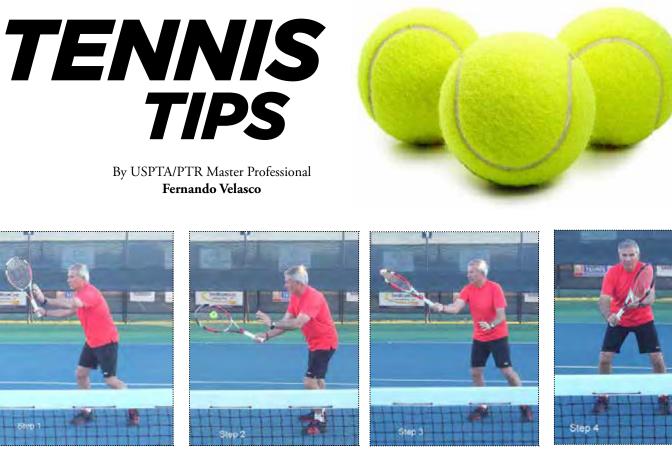






TEXASDIRECTAUTO.COM Sell Us Your Car! We make buying and selling fun!

Ranch Review



How To Execute The Forehand Drop Shot

In previous newsletters, I offered tips on how to hit the forehand groundstroke, the two-handed backhand, the one-handed backhand, the forehand volley, the two handed backhand volley, the serve, the forehand half-volley, the one-handed backhand volley, the overhead "smash", the forehand service return, the backhand service return, the forehand high volley approach shot, the two handed high volley approach shot, the one-handed high volley approach shot, the forehand lob, the two-handed backhand lob and the one-handed backhand lob.

In this issue, I will offer instructions on how to execute the Forehand Drop Shot. This shot is used when a player is deep on the baseline and returns a short soft ball. The player hitting the drop shop is forcing the opponent to run toward the net. This ball should be hit high enough to clear the net and almost bounce back toward the net. If the player running for the shot can get it on the first bounce, it will likely be off balance and will be forced to make an error or return for an easy put away volley. In the illustrations, Fernando Velasco, Manager and Director of Tennis at the Grey Rock Tennis Club, shows the proper technique to execute this stroke. This shot can also be executed from the base line when the opponent is expecting a deep return of a serve. *Step 1:* The Back Swing: When Fernando detects the ball landing short and high, he starts his back swing high and compacted. He is using the continental grip and keeping his eyes focused on the flight of the ball. His left hand is up front to keep the proper body balance.

Step 2: The Point of Contact: Fernando is now ready to perform the drop shot. His eyes are now focused on the point of contact and the face of the racket is angled up to create the underspin on the ball. His goal is to keep his head still. His left hand is still in front and his weight is shifting toward his left foot.

Step 3: The Follow Through: The success of a drop shot is to keep the ball on the strings as long as possible. Fernando is almost "cupping" the ball during the follow through. Fernando's grip is relaxed and the head of the racket is pointing toward the sky. His left shoulder is almost opening to the net and his eyes are following the path of the ball.

Step 4: The Ready Position: Once Fernando finishes the stroke, his goal is to follow the path of the drop shot. If he created a good drop shot and sees his opponent running with the head of the racket down, Fernando will move closer to the net or anticipate the angle shot. More likely it will be an easy sitter for a put away volley.

Look in the next Newsletter for: How to execute "The Backhand Drop Shot"

Ranch Review

Slow Cooker Guinness Stew In the Kitchen with Section 11

Submitted by Laura Grams

Just in time for St. Patrick's Day is this great slow cooker Guinness Stew. It would be great served with Irish Soda Bread and of course a pint of Guinness!

• 3 cups beef broth

• 2 potatoes peeled and cut

• ¹/₄ cup chopped fresh parsley

• 2 teaspoons dried thyme

into chunks

into chunks

Ingredients

- 2 Tbsp Butter
- 2 pounds chuck beef roast 1 large carrot peeled and cut cut into 2 - inch pieces
- Salt
- 2 cups chopped onion
- 2 celery stalks chopped
- 2 Tbsp tomato paste
- 1 pint Guinness Stout

Directions

Heat the butter in a large sauté pan over medium high heat. Brown the beef in the butter and sprinkle salt over the beef as it browns. Once browned on all sides, transfer the beef pieces into the slow cooker.

Add the onions and celery to the pan in which you just browned the beef. Sauté the onions and celery until they begin to brown at the edges, about 5 minutes. Add the tomato paste and mix well. Cook for a minute or two, then add a little of the Guinness, enough to make it easier for you to scrape up any browned bits at the bottom of the pan. Transfer the celery and onions into the slow cooker.

Add the rest of the Guinness, the beef broth, carrots, potatoes and thyme to the slow cooker. Add two teaspoons of salt. Cover and cook on high for 4 hours or on low for 8 hours. Sprinkle with parsley to serve.

Yield: 6 to 8 servings



Texas A&M University Traditions Council to speak to NORTHWEST HARRIS COUNTY **AGGIE MOM'S CLUB**

Traditions are alive and well at Texas A&M! Please join us for the Northwest Harris County Aggie Mom's Club monthly meeting on Tuesday, March 11, 2014 at 7:00 p.m. at the Houston Distributing Company, 7100 High Life Drive, conveniently located near Willowbrook Mall at the intersection of High Life Drive and Cutten Road. You will enjoy hearing from some of Texas A&M's most enthusiastic students who are members of the Traditions Council. Traditions Council is a committee on the Executive Branch of the Student Government Association at Texas A&M University. Founded in 1975, their mission is to preserve and promote the traditions of Texas A&M through education and awareness. One of the biggest honors Traditions Council has is participating in the tradition of Silver Taps, a tribute to any undergraduate or graduate student who passes away while enrolled in Texas A&M. Traditions Council hosts Senior Bootline during home conference football games, Run for the Ring, a 5K race and drawing to raise money for an endowment to fund Aggie Ring scholarships, and facilitates Bonfire Remembrance Week.

The Traditions Council is just one of many student organizations that the Northwest Harris County Aggie Moms supports. At every April meeting, members of the club have the privilege of casting votes for any student organization at A&M that they would like to see receive funds from our club.

Parents Weekend- April 11-13, 2014

Parents' Weekend is a cherished Aggie tradition honoring Aggie moms and dads since 1919. Among the many weekend activities is the popular Aggie Moms' Boutique, a gift and craft fair held on April 11 and 12 in the Memorial Student Center at Texas A&M. Check out our booth! We will be selling our Tradition beads!

The Northwest Harris County Aggie Mom's Club meets August thru May on the second Tuesday of every month at 7:00 pm at 7100 High Life Drive. Refreshments are available at 6:45! For more information on monthly speakers or upcoming events visit our website at www. nwhcaggiemoms.org or contact Shannon Eberle, Club President at clubpres2012@gmail.com.

NOT AVAILABLE ONLINE

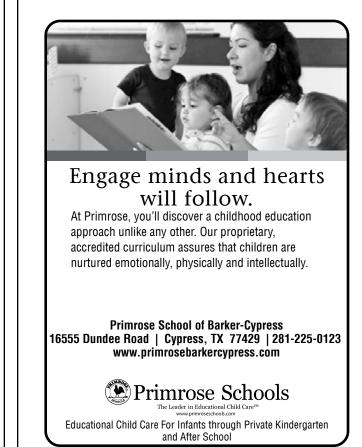
The Ranch Review is a private publication published by Peel, Inc. It is not sanctioned by any homeowners association or organization, nor is it subject to the approval of any homeowners association or organization, nor is it intended, nor implied to replace any publication that may be published by or on behalf of any homeowners association or organization. At no time will any source be allowed to use The Ranch Review contents, or loan said contents, to others in anyway, shape or form, nor in any media, website, print, film, e-mail, electrostatic copy, fax, or etc. for the purpose of solicitation, commercial use, or any use for profit, political campaigns, or other self amplification, under penalty of law without written or expressed permission from Peel, Inc. The information in the newsletter is exclusively for the private use of Peel, Inc.

DISCLAIMER: Articles and ads in this newsletter express the opinions of their authors and do not necessarily reflect the opinions of Peel, Inc. or its employees. Peel, Inc. is not responsible for the accuracy of any facts stated in articles submitted by others. The publisher also assumes no responsibility for the advertising content with this publication. All warranties and representations made in the advertising content are solely that of the advertiser and any such claims regarding its content should be taken up with the advertiser.

* The publisher assumes no liability with regard to its advertisers for misprints or failure to place advertising in this publication except for the actual cost of such advertising.

* Although every effort is taken to avoid mistakes and/or misprints, the publisher assumes no responsibility for any errors of information or typographical mistakes, except as limited to the cost of advertising as stated above or in the case of misinformation, a printed retraction/correction.

* Under no circumstances shall the publisher be held liable for incidental or consequential damages, inconvenience, loss of business or services, or any other liabilities from failure to publish, or from failure to publish in a timely manner, except as limited to liabilities stated above.



Each Primrose School is privately owned and operated. Primrose Schools and The Leader in Educational Child Care are trademarks of Primrose School Franchising Company. ©2008 PSFC. All rights reserved



281-347-6702 VISA 281-731-3383cell

- Interior & Exterior Painting · Garage Floor Epoxy
- Hardi Plank Installation
- Wood Replacement
- Sheetrock Repair
- Interior Carpentry
- Cabinet Painting
- Wallpaper Removal and Texturizing
- Pressure Washing
- Fence Repair/Replacement

- Custom Staining
- Roofing
- Gutter Repair/Replacement
- Faux Painting
- Door Refinishing
- Window Installation
- Trash Removal
- Ceiling Fan/Light Fixtures
- **References Available Fully Insured NO PAYMENT UNTIL COMPLETION**

bashanspainting@earthlink.net





PRSRT STD U.S. POSTAGE PAID PEEL, INC.

RR



Copyright © 2014 Peel, Inc.