Our home tour, held every two years, allows us to showcase our neighborhood and share all the benefits of living here: our diverse homes and gardens, all the critters and trees, and our sense of small-town living in the big city. The home tour is also the main fundraiser for the civic club. The 2010 Home Tour netted about $35,000. But it requires a lot of volunteers working behind the scenes to make this event successful.

This year, we still have many volunteer opportunities which are critical to the success of the home tour. Please consider helping in any capacity. There’s something for everyone. If you are new to the neighborhood, participating in the home tour is a great way to meet some fun people.

Specifically we need help with:

• The auction. On Saturday night, April 21, the Preview Party features both a silent and a live auction held at the fabulous Bell Tower venue. Volunteers are needed to solicit items, pick them up, set up the auction, and work the auction at the party. We need an Auction Chair to shepherd the whole process.

• Printing and graphics. While we have several good sources for printing, design and production, we need a Graphics Chair to oversee the whole process. Other volunteer opportunities include design of the tickets, t-shirts, and posters, and organizing day-of-tour posters and signage. We have several continued on page 6

UPCOMING EVENTS

18th Annual Community Breakfast February 4

Organizers promise big smiles and warm pancakes at the annual Garden Oaks Elementary School (GOES) Pancake Breakfast & Silent Auction. This year’s event will take place on Saturday, February 4 from 8:00-10:30 a.m. 901 Sue Barnett. The community breakfast includes a silent auction for thousands of dollars worth of services and merchandise as well as free pancakes, warm syrup, sausage, and Katz coffee. Proceeds help the school cover funding gaps in classroom technology, field trips, and student art and enrichment programs.

Photo Credit: Shannon Hugetz

February 7, 7 p.m. Civic Club Meeting
Garden Oaks Elementary School
The Garden Oaks Civic Club and is published on a monthly basis. Submission deadline is the 15th of each month for publication the next month unless otherwise noted.

No exceptions.

Publication of any article not related to the Civic Club does not imply endorsement by the Civic Club.

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CITIZENS’ PATROL Program by Carl Waters, Jr.

If you have been reading my columns for the last few months it probably comes as no surprise crime was up in Garden Oaks last year. With 12 reported crimes in December (details to follow) we ended up with 70 crimes as reported on the HPD website. The number for 2010 was 52 which means we had a 35% increase from 2010 to 2011. 70 reported crimes represents the highest number of reported crimes since 2008 when we had 78. Here’s hoping for fewer crimes in the neighborhood in 2012.

The Patrol program is still looking for more volunteers. Any Garden Oaks resident 18 years of age or older may apply. Applicants must be able to pass a criminal background check conducted by the Houston Police Department and complete a one hour training class to become an active member of the patrol program. We particularly could use volunteers to patrol during the evening hours. We could use additional volunteers to patrol during the daytime hours as well.

To highlight an event, celebration, or other tidbit, contact Terry Jeanes at terry@terryjeanes.com or 713.812.9154.

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Garden Oaks Gazette
The Garden Oaks Gazette is the official publication of the Garden Oaks Civic Club and is published on a monthly basis. Submission deadline is the 15th of each month for publication the next month unless otherwise noted. No exceptions.

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GARDEN OAKS
Citizens’ Patrol Program
Second Monday of Each Month at 7:00 a.m. 
3200 block of N. Shepherd Dr. on Monday,
200 block of W. 33rd St. on Friday,
1000 block of W. 43rd St. on Friday,
1000 block of W. 41st St. on Friday,
800 block of Lamonte on Monday,
500 block of W. 33rd St. on Monday,
300 block of W. 34th St. on Wednesday,
300 block of W. 33rd St. on Wednesday,
300 block of W. 34th St. on Wednesday,
200 block of W. 33rd St. on Monday,
200 block of W. 33rd St. on Monday.

CITIZENS’ PATROL Program by Carl Waters, Jr.

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December Crime Statistics: 12
Burglary: 9
300 block of W. 34th St. on Wednesday,
December 7 at 7:50 a.m. (residence),
1000 block of Gardenia Dr. on Saturday,
December 10 at 9:90 a.m. (residence),
500 block of W. 33rd St. on Monday,
December 12 at 1:00 p.m. (residence),
500 block of W. 33rd St. on Saturday,
December 17 at 9:00 p.m. (residence),
1000 block of W. 43rd St. on Friday,
December 23 at 9:15 a.m. (residence),
1000 block of W. 31st St. on Friday,
December 23 at 4:00 p.m. (residence),
200 block of W. 33rd St. on Friday,
December 30 at 9:15 a.m. (residence),
200 block of W. 33rd St. on Friday,
December 30 at 9:30 am. (residence),
300 block on N. Durham Dr. on Friday,
December 30 at 5:00 p.m. (commercial building).

Theft: 3
3200 block of N. Shepherd Dr. on Friday,
December 2 at 9:00 a.m. (bank).
700 block of Sue Barnett Dr. on Tuesday,
December 6 at 6:00 p.m. (street).

Auto Theft: 1
800 block of Lamont Ln. on Saturday,
December 24 at 10:47 a.m. (construction site).

Inquiries about joining the Citizens Patrol Program or about other community safety issues can be directed to me via neighborhood website GardenOaks.org or to the COP email account at GOCOP77018@AOL.com or by phone at 713-864-1992.

February Birthdays and Celebrations
Tonya Knauth-Hill
Alisha Cunningham & Lela Cunningham-12
Brenda de Alba -17
Maya Gabrielle Rahman - 23
Shannon King & Eddie Battenfield Jr -28
Happy Anniversary to Will and Deanna Zughieri – 23

Congratulations to all the runners who participated in the Houston Marathon. Garden Oaks had great volunteers, runners, and fans on the course.

Out and About
Thanks to the CureSearch “Walk for Emma” Team who will be walking on February 18th in honor of Emma Malbite, to raise money to fund and support research for a cure for all cancers affecting children. To support this precious Garden Oaks neighbor and her team, go to www.curesearch.org and donate to the Walk for Emma team.

Robert DeVeau visited Orlando in January. Alisha Cunningham had a fun trip in Austin. Shelly Arnold had a great trip to Crested Butte. Caroline McLean was at a Lacrosse convention in Philadelphia. Margarita Barcenas visited Nicaragua in January.

February 2012 Gazette
GO Civic Club Meeting Minutes

January 3, 2012

Garden Oaks Elementary School

President Mark Klein called the meeting to order at 7:11 pm. A motion was made and carried to accept the December 2011 minutes as published in the December Gazette.

President’s Announcements: City of Houston Ch. 42 Density Revisions Update. The outgoing City Council approved a Residential Buffering Ordinance on Dec. 5, with little advance notice to civic clubs, property owners associations (POAs) and Super Neighborhood Councils. The vote moved forward plans to bring revise the City’s development code for the first time since 1999. Known as Ch. 42, the proposed revisions are expected to come before a Council this winter. Revisions intend to designate everything inside Beltway 8 as urban and suitable for high-density development (currently the zone is Loop 610) and up to 27 housing units per acre. Existing deed and other legally placed development restrictions would remain intact, though neighborhoods without strong POA’s could face development impacts. Garden Oaks Elementary School: Applications to attend the 2012-13 school year are due Jan. 6. The 2012 Garden Oaks Home Tour: President Klein announced that Brenda de Alba will chair the event. This 2012 Home Tour is Sunday, April 22, while the Preview Party will be Saturday, April 21 at the Bell Tower.

GOC Board Election: The slate of candidates was announced in December: Incumbents Mark Klein for President; Phil Ramirez for Treasurer; Heather Leventoff for Secretary. For Vice President, President Klein introduced Victor Seghers, M.D., of 733 W. 41st Street, who volunteered to serve. A motion was made and unanimously approved to accept the slate of candidates. (The GOC Board is a non-paid, volunteer group; elections are held annually.)

GOC Annual Budget: Treasurer Ramirez reviewed the proposed 2012 GOC Annual Budget, as published in the December Gazette. A motion was made and unanimously carried to accept the proposed budget.

Treasurer’s Report: Treasurer Ramirez reviewed the December and year-end financials.

GODAT Update: On behalf of Secretary Leverett, President Klein reported that the GODAT technology initiative will be in testing in January. Most of the functionality is in place. Regarding GODAT’s communication capabilities, neighbors have been sending in their email address to subscribe to crime and security alerts.

Standing Committee Reports:

GO Citizens Patrol: Carl Waters, Jr. reported 12 crimes in the neighborhood during December, including nine burglaries, two thefts and one auto theft. Crime was up 35 percent in 2011, to 70 total crimes from 52 in 2010. Most of the crimes were reported in the second half of the year. Those crimes primarily occurred during 8 a.m. – noon. Garden Oaks neighbors can help discourage and prevent crime by volunteering for GO Citizens Patrol. Please contact googp@gardenoaks.org. Mr. Waters reminded neighbors to stay vigilant and call the Houston Police Constable Program: 7628.

Other Announcements: Boy Scout Danny Morgan, Troop 20 at St. Matthews Church, joined his father Jonathon Morgan to present Danny’s Eagle Scout community project – a giant chessboard being built in the Garden Oaks Elementary School Spark Park. The first phase of the project is completed, which involved laying 7,000 pounds of tiles and 5,000 pounds of sand for the chessboard foundation. Danny asked the GOC for help with the second phase of the project, funding 6-foot high chess pieces. A motion was made by Terry Jeanes and carried unanimously to donate $200 to Danny Morgan’s Eagle Scout project. Neighbors who wish to donate to the non-profit project can send a check to Daniel Morgan, 722 Garden Oaks Blvd., Houston, TX 77018. Neighbors can sponsor a tile or a chess piece, such as a king or queen for $100 with the rights to have a message engraved on the piece.

President Klein adjourned the meeting at 8:02 p.m.

Yard of the Month

1019 West 43rd St.
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“For every house is built by someone, but he who built all things is God.”
- Hebrews 3:4

James Garman Homes Corp.
• 2012 Home Tour Volunteer Needs
  continued from page 1
experienced persons to offer help
with these tasks.

• Transportation. We use buses that
are staged from the Command
Center at the Garden Oaks
shopping center on N. Shepherd.
We need a Transportation Chair for
this committee to plan the route,
and set up the bus contract. We also
need several trolley docents to liven
up the rides and share information
about our neighborhood (most
work three hour shifts).

• Pre-sale tickets. We plan to offer
discounted tickets for the tour
at several local businesses. A
volunteer is needed to take tickets
to the various locations, restock
them as needed, and pick up the
monies for the tickets that have
been sold.

• Set-up. We can always use
manpower and trucks to help
deliver and pick up the tables and
chairs, pop-up tents, signage, etc.
that are delivered to tour homes
and gardens.

• Poster distribution. We need to
get the word out about our tour,
when it is, and where to buy tickets.
Putting up many posters around
the city with all the tour details was
a big part of the last tour’s success.
We need several volunteers to help
find good homes for prominent
display of our posters.

• Day of tour help. Docents are
needed for each home and garden,
as well as ticket takers and greeters.
Shifts are generally three hours.

This year we plan to offer babysitting
services for volunteers if there is enough
demand. Volunteers will receive a free home tour
t-shirt and a ticket to the home tour
(which can be used on preview party
night if the volunteer is working on tour
day).

Please consider helping us make this
year’s home tour even bigger and better
than the last. To help in any capacity,
please call Brenda de Alba at 713-694-
5934 or email her at Brenda.p.dealba@
exxonmobil.com. Please indicate if you
would take advantage of the babysitting
service and the age of your child (or
children).

A new inclusion to the 2012 tour, the yard
of Ed and Brenda de Alba, 744 W. 43rd.

Please support our advertisers who in
turn support our neighborhood.
Tell them you saw their ad
in the Gazette!

2012 HOME TOUR
COMMITTEE HEADS TO DATE

Co-chairs: Mark Klein and Brenda de Alba
Selection: Sue Schmidt and Susan Kostelecky
Command Center: Elizabeth Klein and Stephanie Acosta
Concessions: Jerry Butler
Docent Scripts: Sue Schmidt
Finance: Dian Austin
Florists: Shana Tatum
Babysitting: Mel Johnson
Preview Party: Sue Schmidt
Underwriting: Susan Kostelecky
Volunteers: Brenda de Alba
Publicity: Mark Klein, Sue Schmidt, Jessica Jarvis, Dian Austin

House Captains: Clare Bell
Ann Best
Sheila Briones
Dea Larson
Chris Lindsay
Tina Sabuco
Susan Saranie
Lynn Sievers

2012 HOME TOUR SPONSORS

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Florascapes

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Sue Schmidt, Keller Williams-Metropolitan
Stan-Co Home Improvement
Deanna Zugheri, Keller Williams-Metropolitan
Sherwood Forest Faire
Campos Roofing

Silver ($250)
Ergos Technology
Green Thumb Stone & Landscaping
Neumann Landscape Designs
Robin R. Harlin, Attorney
Pelton Law Offices
Terry Jeanes, Re/Max Metro

If you have questions about how sponsoring the
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email skdesigns@mindspring.com.

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But when paper products are recycled, they are mixed with water and turned into a slurry. Since we all know water and oil don’t mix, the issue is clear. Grease from pizza boxes causes oil to form at the top of the slurry, and paper fibers cannot separate from oils during the pulping process. Essentially, this contaminant causes the entire batch to be ruined. This is the reason that other food related items are non-recyclable (used paper plates, used napkins, used paper towels, etc). Plastic bags and film
When left to the machines to sort the recyclable materials the one that causes the most heartburn is plastic bags. Plastic bags wrap themselves around the equipment, and as a result, the whole plant may have to shut down – expending time, energy and money. Repairmen often are hired to come in with knives to cut the plastic bags out of the guts of the machinery. This applies to plastic grocery bags as well as the plastic wrap from dry cleaning. But this doesn’t mean you have to toss your bags into the trash. The good news is that most grocery stores throughout the U.S. now offer plastic bag recycling. In 2007, more than 830 million pounds of plastic bags and film were recycled nationwide, up 27 percent from 2005. Plastic bags can be made into dozens of new and useful products as well. Bottle caps Polypropylene (PP), or plastic #5, often makes up the plastic caps on bottles. So, what’s the big deal if the bottle is a #1 and the cap is a #5? They’re both plastic right? It’s not that simple. It all comes down to the melting point, which has a difference of nearly 160 degrees Fahrenheit between the two. If a cap gets mixed in with bottles, the entire batch can be ruined because there is un-melted plastic in the mix. A general rule of thumb is to remove all of the plastic caps and lids from your plastic bottles, jugs and tubs before recycling them. What causes contamination
Knowing what goes in the bin is critical to ensuring the success of the recycling process. That’s because recycling actually happens when materials that would otherwise become waste are turned into valuable resources. Putting the wrong materials into the recycling bin may ruin the entire batch. The material in a recycling container is taken to a material recovery facility (MRF), where the material is separated and processed for selling to companies that buy recycled materials for making products. The higher the quality of the recycled material, the more the companies will want to buy it, and the higher the price they’ll pay for it.
However, when you put materials into the recycling bin that shouldn’t be there, you may (at the very least) be slowing down the entire recycling process. Here’s what can happen when you put the wrong things in the recycling bin:
• Machines that handle the sorting of the materials can become damaged, which means that precious time, energy and money will be needed to repair the machines.
• If no equipment is available to do the job, more material in the bin that shouldn’t be there makes the job far more difficult and inefficient for workers sorting the material by hand.
• Also, it may inhibit the materials in the bin that should be there from turning into the highest quality materials possible, or it could even send everything in the bin straight to the landfill. It may be cliché, but the expression ‘one bad apple could spoil the bunch’ pretty much sums up the situation.
WINERS AND DINERS
Christmas Review
by Sue Schmidt
What would the holidays be without an outing for the Garden Oaks Winers and Diners? For the past six December, the group has ventured out for a special evening of dining, wine and elephant exchange, Christmas style! Although new restaurants are popping up daily in the Heights and Washington area, the dinner drawings "Back Date Night" with a special menu from one of my personal favorites, Haven.

Several dinners make a habit of joining the Facebook fan page or email lists of local favorites and keep each other informed of what's happening. Haven is fantastic about sending out blasts about blue plate specials, wine dinners or cooking classes - you name it! In early December the blast went out to "Bring Back Date Night". $80 wine and dine for two. I ordered mine and dine as a lead, in we figured this was meant to be. A phone call was placed to see if we could reserve a date night table times ten! Absolutely! was the just the answer we wanted to hear. Reservations were made and we were set to go.

By the time 'date night' rolled around, one in our party needed to cancel. We called again to see what we could do with an odd number of attendees. Again, no problem! The restaurant was so busy! So far, two for two on customer service! Upon arriving we were impressed with the sleek exterior of the building and sophisticated interior style. Environmentally friendly design has earned the restaurant a certification from the Green Restaurant Association. The colors used are warm and inviting, and although there are exposed ceilings the acoustics actually allow for large parties to carry on a conversation with more than their 'date'. Once again, points with this group! Our waitress was very impressive to see that group! Our waitress and although there are exposed ceilings and sophisticated interior style.

We called again to see what we could do with a large group. I had asked if we could switch out a few bottles with comparably priced whites and reds. It was very impressive to see that the noise level definitely rise a decibel or two. Between delicious bites of tets leches, chocolate ice box pie and layer cake of the day, the quest to go home with the best gift reached fever pitch. On another, we had a magical Christmas adventure.

The Christmas date night ended up being a huge success. A fun filled evening with great food and fantastic friends/neighbors in comfortable surroundings is the perfect holiday retreat. Haven, a seasonal kitchen, brings down home Texas Regional favorites to a whole new level with fresh locally grown ingredients and a creative chef. Several winers and diners are already making plans to keep date night going with the January Haven special, "Couples and Cocktails", three course dinner and cocktails for $80.

To visit Haven's website, go to www.havenhouston.com. The location is 2502 Algerian Way near Kirby and the Southwest Freeway.

Bon Appetit!

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Mary Lynn Porter

GARDEN CLUB EVENTS
FROM THE GARDEN CLUB
By Cathy Wahren, President, Garden Oaks Garden Club

Our Garden Oaks
I think we all recognize what a unique and cohesive community we have here in Garden Oaks. This Gazette, for example, has been keeping our resident organizations and area merchants in touch for at least the past 35 years. Our Civic Club meets regularly and organizes various programs as well as informational and social events. Their programs include a bi-annual "Home & Garden Tour" (coming right up in April), an annual Wine Walk, and a Constable Program. Many in our neighborhood participate in an active Maintenance Organization and green space beautification efforts. Some of our fun social events include a Fourth of July Parade, Montessori Pancake Breakfast, and Holiday Potluck. We also have a Citizens' Patrol, the GODat group, our gardenoaks.org website, a Yahoo Groups ListServ, our new GODat system, and the Garden Oaks Garden Club. There's a lot going on to help bring us together!

A Bit of History
Garden Oaks was initially developed in the late 1930s as a country club community. That was back when this area was considered to be "out of town." Rows of homes stood where Loop 610 would one day be constructed, and Shepherd Drive was just a dirt road. At that time, Garden Oaks boasted a 9-hole golf course that has since been re-developed to accommodate the current commercial facilities east of Shepherd. The 1500 or so homes that made up the neighborhood ranged from a modest $30,000 (as described in Section 4) to expensive (along Garden Oaks Boulevard and 43rd Street). Our predicates sides, deep setbacks, gracefully curved roads and occasional open spaces have also helped give Garden Oaks its unique character.

Garden Oaks Garden Club!
Garden Oaks Garden Club was organized in 1974 primarily to assume responsibility (albeit unofficial) for maintaining a 16,000-square-foot open space called Friendship Garden, which is located in Section 1 on Garden Oaks at 30th. Friendship Garden provides a refreshing greenspace for meeting friends, reposing, or simply watching the world go about. Though not particularly vast, the park manages to provide for various trees, flowering shrubs and annual plantings to include established garden beds, some fresh green grass, and several seating areas nestled under a huge, shady oak. Garden Club members meet monthly, not only to organize the needed (semi-annual) work days for park maintenance, but also to share our enthusiasm for the type of out-of-doors that can be found in our own backyard. Our meetings are usually held the second Thursday of each month at member's homes - or at an upstairs meeting room graciously provided by the Kroger store on 43rd (depending on availability). Our meeting activities are varied. The January meeting is devoted to planning out the year. We also typically arrange for activities that include a lot of fun presentations on gardening-related topics, "How Does Your Garden Grow?" member knowledge sharing, hands-on garden craft workshops, "field trips", and a holiday party. Anyone interested in learning, sharing, and general neighborhood-gardening fellowship is welcome to attend at any time, with or without joining the Club, and with or without becoming an active participant.

Coming Up
The hard freezes and spring/summer drought of 2011 have taken a toll on the Friendship Garden plantings. A weekend Work Day will, therefore, take the place of our regular meeting in March so that we can properly prepare for the upcoming April. We will be at the Garden pruning, weeding and planting on Sunday, March 12 between 9 and 12 noon. Additional information, including upcoming meeting locations and scheduled activities, is available on our web site at www.gardenoaks.org or you may call one of the current Garden Club officers listed in this Gazette.

Southwest Freeway.

www.gardenoaks.org
SHERWOOD FOREST FAIRE
by Eric Jarvis

Do you enjoy the fun and frivolity of celebrating the time of Richard the Lionheart and Robin Hood & his Merry Men? Then join your neighbors at the Sherwood Forest Faire February 11 – April 11 on weekends or Friday, March 16, for all kinds of activities to bring out the jester in all of us.

The excitement of this special faire, now in its third year, isn’t that of just any ordinary faire, however. It’s one with a very special connection to Garden Oaks, with co-founders George Appling and Brian O’Leary hailing from our hood. George and Brian are long-time supporters of the neighborhood, having hosted numerous parties and events for the Civic Club, the Home Tour, and countless volunteer activities since they moved here in 2004.

George, despite being very successful in business, would like nothing more than to be able to leave it behind. And it just so happens that themed events of this magnitude can be very profitable. So, after going to the Texas Renaissance Festival as a patron for 28 years, and then attempting to purchase both it and another similar festival, he and Brian considered starting their own. So, after going to the Texas Renaissance Festival as a patron for 28 years, and then attempting to purchase both it and another similar festival, he and Brian considered starting their own.

Brian serves as Webmaster and Craft Director, handling all applications from artisans who want to be part of the faire, as well as overseeing all of the beverage sales and concessions.

There is also team of six (including George and Brian) that work year round to plan the show, and while underway it requires about 1,300 people to serve patrons effectively.

As to what you can expect at Sherwood Forest Faire, well, lots of fun and frivolity of course. There are over 120 live theatrical, musical or comedic performances per day, including falconry, full-contact jousting, musical performance, juggling, magic, and even dancing dogs. There are several hundred characters in full period costume who wander through the village interacting with patrons, bringing a little magic to their day.

Of course, like any faire, there are the ubiquitous turkey legs and anything-on-a-stick! You’ll find all-you-can-eat medieval feasts, wine tastings, sword lessons, massages, palm and tarot readings, and craft demonstrations. There are also 11 kitchens serving delicious foods, mostly made onsite from scratch. The cuisine includes everything from British to Mediterranean.

Oh, and did we mention shopping? There are approximately 130 shoppes where the goods are largely handcrafted by the very artisans sitting behind the counter. So much to see in 23 acres! Sherwood Forest Faire strongly emphasizes wares that are crafted as opposed to imported. There is a very serious effort to support artists and the bar to be accepted to exhibit at the event is quite high. As a result there is an amazing array of crafts. You’ll find period clothing, jewelry, armor, medieval weaponry, furniture, leatherwork, bronze, glasswork, pottery, wood, and all sorts of fine art. Some of the simpler things - leather pouches and handbags, or pottery, for instance - you can watch being made before your eyes.

And the fun and activities are, of course, not limited to adults - there is face painting, hair braiding, pony rides, a carousel, a petting zoo, and around 15 other rides and games. These activities will incur a small additional cost, but there are also free activities - art lessons, a new play castle, a faerie tea party where kids can load up on fruit and treats in the mid-afternoon, and of course tons of kid-oriented stage shows. And if any member of the 40-odd faerie troupe encounters a child in the forest, unless they are flitting off to a stage for a scheduled performance, that is usually a source of immediate fun and a fond memory for the child!

When asked to comment on the differences between the Texas Ren Fest and SFF, Brian shared the following:

• Aesthetically they are very different experiences. Sherwood is a much smaller scale - we are in a small woods area with 23 acres of village set on a gentle slope, and areas of the faire still feel a little bit untamed. TRF is a 50 acres of fairly level ground, over 37 years, the trees have come to be perfectly placed and cultivated. Also, we enforce higher standards when it comes to modern implements. We don't allow light fixtures, cash registers, wires, or computers to be visible to the public where although their rules prohibit this, such things are commonplace at TRF.

• Our architectural style is one of natural simplicity, whereas theirs is one of whimsical grandeur. The entire perimeter fence and many of our buildings and stages are built from the cedars that grew on our land. Most of the buildings look like they were built by history, and many of ours look like they were built by modern implements. We don't have wires, or computers to be visible to the public where although their rules prohibit this, such things are commonplace at TRF.

• Over the years I have tried all the food at both faires. Ours is superior. Sherwood is a much smaller scale - we are in a small woods area with 23 acres of village set on a gentle slope, and areas of the faire still feel a little bit untamed. TRF is a 50 acres of fairly level ground, over 37 years, the trees have come to be perfectly placed and cultivated. Also, we enforce higher standards when it comes to modern implements. We don't allow light fixtures, cash registers, wires, or computers to be visible to the public where although their rules prohibit this, such things are commonplace at TRF.

• SFF prices are much more reasonable.

Finally, when Brian was asked what he likes best about SFF, his response was that he loves all the sounds of the faire: the roars of laughter in the distance, the chatter of kids enjoying themselves, and the crackling of the campfires and the music in the nightly patron campgrounds, where people relax and kick back. But best of all, he loves the behind-the-scenes community of volunteers, friends, and supporters who would do anything to make the event succeed, with no expectation of compensation, just so they can be a part of the event.

For more information about Sherwood Forest Faire, including ticket purchases and directions, check out www.sherwoodforestfaire.com.
GARDEN OAKS

AIR CONDITIONING TIPS FOR THE WINTER
by Mitch Weigand

Tip No. 21: So What’s the Big Deal about Spring Checks?

This year, I’m starting early to encourage everyone to have a Spring check performed of their home’s air conditioning system. Why is this so important? Well, I’m glad you asked.

Pay up now or pay big later

Spring inspections can discover and fix problems while they’re small, preventing them from becoming bigger, more expensive problems down the road. Did you know if your system is down just one pound of freon (that’s about 10% overall), your electrical bill can increase nearly $50 per month? An A/C unit working at optimal efficiency uses less energy to cool your house, and lower energy use means bigger savings on your monthly utility bills. Replacing the freon and repairing the leak that caused it could quite possibly cost around $200-$350. That’s a lot cheaper than buying a new compressor to replace the old one which burned out because of low refrigerant levels. A new compressor can cost $3,000 or more.

What else is done during the Spring check?

Besides looking at freon levels, here’s what else needs to be inspected:

OUTSIDE -
• Check start capacitor and potential relay.
• Check compressor contactor.
• Check all wiring and connections.
• Check condensing coils.

INSIDE -
• Check voltage and amperage to all motors with meters
• Check air temperature drop across the evaporator coil.
• Check secondary drain pan.
• Lubricate all moving parts.
• Check and adjust thermostat.
• Check filters.

Finally, if your A/C checkup is scheduled for Spring, you’ll beat the long waits and higher prices which always come with peak season/Summer inspections.

Please support our advertisers who in turn support our neighborhood. Tell them you saw their ad in the Gazette!

18th Annual Community Breakfast Attracts all Ages.

Kids crafts and activities are always a big hit at the annual Garden Oaks Elementary School (GOES) Pancake Breakfast & Silent Auction. This year’s event will take place on Saturday, February 4 from 8:00-10:30 a.m. 901 Sue Barnett. The community breakfast includes a silent auction for thousands of dollars worth of services and merchandise as well as free pancakes, warm syrup, sausage, and Katz coffee. Proceeds help the school cover funding gaps in classroom technology, field trips, and student art and enrichment programs. Photo by Shannon Hugetz

GARDEN OAKS

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February is dominated by the emphasis on Valentine’s Day and the expressions of kindness and care showered on our loved ones from chocolates, to flowers, to cards. How can we extend these expressions of gratitude and help our children understand the importance of appreciating the people who surround them every day? As we build a world for our children based on sustainable habits, we must encourage our children to care for our world and one another. The basis of these behaviors begins in infancy.

Child psychologist Ainsworth found that children’s empathy for others was rooted in their experiences as an infant. Adults who responded to babies with the child’s point of view in mind, tended to understand the baby’s distress and exhibited empathy and compassion. Adults who ignored or mocked the child contributed to long-term insecurities in the child resulting in the child’s inability to relate to the feelings of others, often becoming bullies in interactions.

Responding to a child with sensitivity and from their point of view means that adults are aware of the basic needs of the child: food, shelter, safety and emotional support. For an adult who is caring for a child, this means helping the child navigate the world to be able to adapt to the demands of the world in a socially responsible way that builds individual efficacy. This also means setting limits for children in a consistent and caring manner.

Once a child is old enough to be able to verbalize and reason, having discussions with children around expectations for behavior and consequences are crucial on a regular basis. Talking about the dynamics of new situations and expectations helps children consider the impact of their behavior on others and practice appropriate responses in advance. These discussions are easy to engage in during dinner, walks together and trips in the car. Talking about appropriate ways to care for self and others guides a child to self-regulate and become successful in their social interactions.

An awareness and appreciation for appropriate social interactions leads to expressions of thanks and gratitude for the unique contributions we make in each other’s lives. Children can help create a world of caring by recognizing actions they can take to share their appreciation such as writing a letter, drawing a picture, sharing with friends and using words to complement others. Caring is also expressed by helping others such as carrying a box for someone with their hands full or simply recognizing when someone is overwhelmed. Such perceptions are not automatic in children and must be nurtured in their development.

GO KIDS UPDATE by Sarah Heath
Happy Valentine’s Day to everyone. Be sure to give those sweet kiddos a big squeeze!

It’s a New Year and time for a fresh start. After three wonderful years as being the GO Kids coordinator it’s time to hand over the reins. Kristin Jordan and Ashley Henke have been an awesome addition to our group for several years now. They are both super moms and have many great ideas to shake up GO Kids. I am so excited to see what they have to share and I know you will be too. Thank you Kristin and Ashley!

Along those lines, please join us for a special Moms’ Night Out on Thursday, February 9, at Plonk Beer & Wine Bistro, at 7:30p.m. I will officially pass the torch over to our fearless new leaders and together we can discuss ideas and changes we’d like to see in GO Kids. GO Kids is and will always be a “team” so please come and show your support and share some laughs. Plonk is located on the corner of 43rd Street and Ella. See you there!

Are you or someone you know an overwhelmed, sleep deprived new parent? Don’t worry because help is on the way! We are happy to provide several meals to new families during those stressful few weeks. If you are expecting or know a neighbor who is please contact our Dinner Drop coordinator, Angelica Sullivan, at angelicapuerto@hotmail.com and she’ll set you right up.

Lastly, thank you so much to my wonderful GO Kids family. You have all been so amazing and supportive since I moved to the neighborhood six years ago. I am glad I got the chance to “lead” this wonderful group. I am so lucky to live in such a great area and to be surrounded by amazing families and friends. Love to you all!

GO Kids was started by a group of parents who wanted to build a family friendly neighborhood where children and parents know each other and grow together. All Garden Oaks families are welcome. Not on the GO Kids list serve? Want more information about GO Kids? Contact Kristin Jordan (knkki@me.com) or Ashley Henke (ashleymariehenke@gmail.com) for all the details.

DEVELOPING A CULTURE OF KINDNESS
by Lindsey Pollock, Principal, Garden Oaks Elementary

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EATING LOCAL
by Dian Austin

If your New Year’s resolution is to eat healthier and/or support local farmers, Houston offers a multitude of options, including a new farmers’ market right in our own neighborhood.

Local farmers’ markets have been cropping up all over town, and the greater Houston area has a couple dozen of the markets. We are fortunate to live in an area that is abundant with farmers dedicated to providing locally grown foods to as many consumers as possible. Most of the foods have been produced sustainably, maintaining all the nutritional benefits (and flavors) without the health and environmental costs of artificial fertilizers and pesticides.

Many of us in the neighborhood support several of these markets and other shopping options, and I’ve highlighted a few below. As we go to press, a new market has surfaced that will open on Saturdays across from the Petrol Station.

Why support a local farmers’ market?
1. Local food tastes better. It is fresher and has been ripened in the field rather than in a shipping container.
2. Local food is better for you. The shorter the time between field and table, the fewer the nutrients lost.
3. Local food preserves bio-diversity. Large scale farming uses a limited number of varieties of plants and animals to maximize uniformity and shelf life. Local farms often grow a greater variety of plants and animals that are well suited to local conditions.
4. Local food has a smaller carbon footprint. Buying organic produce may seem like it would be better for the environment but it can actually have a negative impact due to the use of diesel fuels in hauling it long distances. Local farmers and ranchers travel relatively short distances to bring what they grow to you.
5. Local food supports local families. It also means that local dollars stay within the community and have three times the impact on the local economy.

Some local market options:

The Farm Stand at Petrol Station
Saturdays from 9am to 1pm, in the lot across from the Petrol Station (Wakefield & Golf), beginning January 21.

Initially the market is offering organic/ sustainably grown fruits and vegetables, olive oils and vinegars, free range eggs and chicken, pastured pork, goat milk and cheese, pastas, artisan breads and pastries, prepared foods, handcrafted items, and more.

There is the possibility that this could turn into a bigger venue, including an actual co-op, if there is enough support and interest.

Rice University Farmers’ Market
Tuesdays from 3:30 - 7 pm on the Rice University Campus. Vendors set up in the South Stadium parking lot off University Blvd. This market originally started at Onion Creek in the Heights, but was invited to become part of Rice University in 2010.

Among other things, it offers a variety of fruits and vegetables, humanely raised meats free of hormones, organic baby foods, baked pet treats, freshly prepared foods (including vegan), handmade cheeses, and handmade soaps and lotions.

Urban Harvest Eastside Market
Saturdays 8am - 12 pm, in the parking lot behind 3000 Richmond at Eastside.

This market generally has more than 50 farmers and vendors selling everything from freshly harvested produce and artisan bread to grass-fed beef and free range eggs. Most times they feature live music too.

Other nearby options:

Revival Market
550 Heights Blvd near White Oak.

Offers fresh foods sourced from local farmers, ranchers, cheese makers and food artists as well as a wide array of seasonally-inspired prepared foods, charcuterie, and house-made staples like vinegar, pickles and jams.

Revival Market is one of the only retail stores in the country that raises heritage breed, all-natural meats – pork, lamb, and chicken – for direct sale from their own Revival Farms to their customers. www.revivalmarket.com

Central City Co-op, 2515 Waugh (inside Grace Lutheran Church), Wednesdays from 9 - 6pm. Houston’s original organic co-op supports local farms and sustainable agriculture by giving their members an easy way to buy a variety of local and organic produce each week at a reasonable price. Everything offered weekly is either nationally-certified USDA organic or locally grown with sustainable farming practices by known farms. Annual memberships are available. www.centralcitycoop-op.com

The Rawfully Organic Co-op delivers pre-ordered shares of vegetables and fruits weekly to members. Pick up is at the Houston Arboretum, 4501 Woodway, on Tuesdays from 4-7 pm. For more information or membership, check out www.rawfullyorganic.com.

More available markets in Houston, can be found at www pickups.com/ farm_market/houston.html.

And there’s even the option to buy CSA (community supported agriculture) shares from various local farmers. http://localharvest.org/csa/ht495

Here are some tips before you go to some of the farmers’ markets:

• Early morning shoppers may get first pick of the vegetables.
• Late shoppers, however, may get good deals from vendors who’d rather not pack up unsold goods.
• Take cash; small bills are usually appreciated.
• Carry your own basket or shopping bag.

The inaugural Saturday at The Farm Stand at Petrol Station on January 21 drew many interested neighbors who enjoyed a variety of produce, food, goods and more. After the enthusiastic response, more is planned for subsequent Saturday markets. Photo by Jeremy Goodwin.

ADVENTUROUS CAT LOVER seeks adventurous cat owner. Please be employed and willing to relocate. Especially fond of black and white tuxedo cats. All responses will be answered. Looking for that Purr-fect match.

GRANOLA EATING, CAMP LOVING, WORLD TRAVELER seeks woman of my dreams.

FATHER OF EIGHT seeks energetic lady. Must love kids, be fit and ready to jump in and join the fun. Military training would be helpful.

The Rawfully Organic Co-op delivers

PHOTO OF THE MONTH

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If you haven’t had a chance to visit our neighborhood renovated public library, you’re missing a real treat. The Oak Forest Library at 1349 W. 43rd sports two new brick and glass wings and a new “outdoor” reading room with lots of natural light. The original signature green tile mosaic wall still faces the Oak Forest Shopping Center, but a new second entrance for the neighborhood now sits in a much greener space on Oak Forest Drive, just across the street from Oak Forest Elementary.

Also, if you have a library card, you can check out books online just by going to http://catalog.houstonlibrary.org, browsing the catalog, choosing an item, and placing it on hold. You can request it to be sent to any library location. An email will be sent to you when the book is ready to be picked up.

The Oak Forest library has 10 computers for public use and a large selection of books on tape as well.

Please support our advertisers who in turn support our neighborhood. Tell them you saw their ad in the Gazette!
CRITTER CORNER
by Casey and Dorothy Dan Farris

Critters 101: Who Else Needs White Teeth?
If your pet has bad breath — read on! An astounding 80% of dogs and 70% of cats show signs of oral disease by age three, according to the American Veterinary Dental Society. Poor oral health in dogs and cats can cause serious health problems in addition to painful tooth loss or gum disease. The buildup of plaque and tartar in a pet’s mouth can cause periodontal disease, an infection that can spread through the bloodstream to the heart, liver and kidneys. Symptoms of gum disease in dogs and cats include yellow and brown build-up of tartar along the gum line, inflamed gums and persistent bad breath.

Periodontal disease is a common problem in dogs, particularly smaller breeds. Canine dentistry experts believe this is because small dogs’ teeth often are too large for their mouths, forcing the teeth closer together. Bacteria, combined with saliva and food debris between the tooth and gum, can cause plaque formulations that accumulate on the tooth. As bacteria grow in the plaque and as calcium salts are deposited, plaque turns to tartar. If tartar is not removed from the teeth, pockets of pus may appear along the gum line and further separate the teeth from the gum, which allows more food and bacteria to accumulate. Without proper treatment, this plaque and tartar buildup may cause periodontal disease, which affects the tissue and structure supporting the teeth.

Periodontitis is irreversible and may lead to other health problems. Unlike the inflamed gums of gingivitis, which can be treated and reversed with thorough plaque removal and continued plaque control, periodontitis can only be contained to prevent progression. The disease causes red, swollen and tender gums, receding gums, bleeding, pain and bad breath. If left untreated, periodontitis can lead to tooth loss. The infection caused by periodontal disease may enter the bloodstream, potentially infecting the heart, liver and kidneys.

Common indications of oral disease include bad breath, a change in eating or chewing habits, pawing at the face, or mouth and depression. If any of these signs are present, the pet should be taken to the veterinarian for a dental exam. February is Pet Dental Care Awareness month so many veterinarians will be running specials on oral examinations.

The first step in preventing oral disease is a routine physical examination including a dental exam. Pet owners should practice a regular dental care regimen at home, which may include brushing the pet’s teeth with specially formulated toothpaste. It is best to start early, but grown dogs and cats can learn to tolerate brushing. Toothpaste for humans is not recommended because it may upset the pet’s stomach.

Pet of the Month: Max and Chewie Kwan. They live in Section 5 with their brother, a seven-year-old black rabbit originally named Hei-Do (black bean in Chinese) and re-named “Hey/D’oh!” and their mom, Priscilla. Max is a black and white rescue Cocker Spaniel/Shi Tau mix who is thirteen years young while Chewie is a brown gray rescue Wheaten Terrier/Chow mix who is eight years old. When Max and Chewie were first introduced to each other six years ago, they became instant friends.

Max and Chewie are forever fascinated by the antics of Hey/D’oh! and love taking long walks and siestas in the sun. They also love making mix tape CDs of their favorite songs for family and friends and getting their “snack on.” On the other hand, Max and Chewie hate haircuts and baths. Say the phrase, “Wanna snack?” and they’ll scamper toward you as quickly as they can for a yummy treat. Say “cut-cut” or “bath” and they’ll run as quickly as they can away from you and into the backyard to hide in the trees. Max, Chewie, Hey/D’oh, and mom, Priscilla, are hilarious, and they are also a tremendous joy to their family and neighborhood friends!

Casey Farris is owner/operator of Bone Voyage Pet Sitting Services and Bone Dog USA. Dorothy Dan is owner/operator of Casey. Please forward your questions and pet news to CaseysBoneDogUSA.com or call 713-688-6363.

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<td>4 Pancake Breakfast, 8-10:30 am, GOES</td>
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<td>Civic Club mtg 7:00pm, GOES</td>
<td>Garden Club 7 pm</td>
<td>MNO 7pm Plonk</td>
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<td>Presidents Day</td>
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