

Santa Fe dreamin': Recipes from years gone by

This week I have some friends who took off for Santa Fe, New Mexico, for a few days, and I've been thinking of other trips to that most fashionable and fun city that included some very good eating. On my first trip to Santa Fe years ago, we stayed at a wonderful B&B called the Grant Corner Inn (that is sadly not there anymore). They were famous for their breakfast and brunch fare, so I bought their cookbook, of course. Over the years, I've made many of their recipes, so I pulled it out to share some of those with you today. Santa Fe dreamin' ...

This recipe calls for using four oval gratin dishes, but any dish will do as long as it is deep enough to hold the several layers without spilling over. You can do this in one large dish, too. It just won't have as nice a presentation as individual dishes.

Grant Corner Inn Breakfast Hot Brown

Servings: 4
Mornay Sauce:
4 *T. flour*
4 *T. butter*
1/4 cup chicken broth
3/4 cup half-and-half cream
3/4 cup water
2 egg yolks, beaten
1/2 cup grated Fontina cheese
1/4 cup grated Parmesan cheese
salt and white pepper to taste
4 slices wheat bread, toasted and halved diagonally
4 thin slices turkey breast, plain or smoked
4 soft poached eggs
8 slices bacon, fried crisp
4 slices fresh tomato
Parmesan cheese for garnish
Heat oven broiler. Butter four deep oval gratin dishes or one larger dish.
In medium saucepan, heat flour and butter until bubbly, stirring. Stir in broth, half-and-half and water, stirring constantly. Cook on low heat another 2 minutes.



COOK'S CORNER

Laurie Locke

(It will thicken more quickly if you heat the liquids in the microwave for a minute or so first.) Stir about 1/2 cup of the hot sauce into the egg yolks. Pour that mixture back into saucepan. Cook another 3 minutes, whisking. Gradually stir in Fontina and then Parmesan. Season to taste with salt and white pepper. Cover and keep warm.

Arrange two toast halves in each gratin dish. On top, place a slice of turkey, then a poached egg, then an "X" of two bacon slices, then a tomato slice. Spoon Mornay Sauce over all to cover. Sprinkle with Parmesan.

Repeat with other three gratin dishes. Broil 4-6 minutes or until tops of casseroles are browned and bubbly. *Louise Stewart of the Grant Corner Inn.*

If you like a little twist on your breakfast waffles, try these with their wonderful orange flavor. The batter will work for pancakes as well.

Orange-Pecan Waffles

Servings: 4
2 cups flour
2 t. baking powder
1 t. baking soda
1/2 t. salt
1 *T. wheat germ*
2 large eggs
Juice and grated rind of 2 oranges
1 1/2 cups whole milk
6 *T. butter*; melted
1/4 cup chopped pecans

Heat a well-greased waffle iron. In medium bowl, mix flour, baking powder, soda and salt. Stir in wheat germ.

In small bowl, whisk eggs with orange juice, rind, milk and butter. Stir into dry ingredients. Fold in pecans.

Bake in prepared waffle iron until golden brown on both sides. Serve hot with maple syrup. *Louise Stewart of the Grant Corner Inn.*

These muffins are nicely savory so are good for breakfast, brunch or any other meal, really. Nothing tricky about them — just good tasting.

Bacon Cheese Muffins

Yield: 16 muffins
1 3/4 cups flour
1 t. baking powder
1/2 t. salt
1 *T. sugar*
1/2 t. baking soda
1 cup (4 oz.) grated sharp Cheddar cheese
8 slices bacon, fried crisp and crumbled (reserve 2 *T. drippings*)
1 cup sour cream
1 beaten egg
2 *T. milk*
2 t. sesame seeds

Heat oven to 400 F. In medium bowl, mix flour, baking powder, salt, sugar and soda. Stir in cheese and bacon. Set aside. In small bowl beat bacon drippings, sour cream, egg and milk until smooth. Stir into dry ingredients just until blended. Mixture will be lumpy.

Fill paper-lined muffin cups 3/4 full. Sprinkle with sesame seeds. Bake at 400 F for 20-25 minutes or until golden brown. *Louise Stewart of the Grant Corner Inn.*

Finally, this is a little fancier dish for brunch that I think is great. Serve with maybe a grapefruit avocado salad or other fruit salad for a lovely late morning meal.

Crab Brunch Squares with Red Pepper Cream Sauce

Servings: 10
4 large eggs
2 2/3 cups whole milk
3/4 t. Dijon mustard
6 oz. Brie, rind removed, cut in 1/4-inch cubes
1/2 cup sliced black olives
1 small onion, finely chopped
2 *T. parsley*, finely chopped
1 t. Worcestershire sauce
3 1/2 cups cooked long-grain rice

Public Notices

AN ORDINANCE OF THE CITY COUNCIL OF THE CITY OF GEORGETOWN, TEXAS, AMENDING THE 2021 ANNUAL BUDGET FOR MID-YEAR OBLIGATIONS THAT WERE NOT KNOWN AT THE TIME THE BUDGET WAS ADOPTED, APPROPRIATING THE VARIOUS AMOUNTS THEREOF, AND REPEALING ALL ORDINANCES OR PARTS OF ORDINANCES IN CONFLICT THEREWITH.

NOTICE OF PUBLIC HEARING

Notice is hereby given that the City of Georgetown will hold a Public Hearing of the City Council. This meeting will be held on Tuesday, June 8, 2021 at 6:00 p.m., at the regular meeting place in the City Council Chambers, 510 West 9th St., Georgetown, Texas 78626 to consider continuing the juvenile curfew, Chapter 9.13 of the Code of Ordinances. Persons wishing to speak regarding the juvenile curfew should appear at the Public Hearing.

AN ORDINANCE OF THE CITY COUNCIL OF THE CITY OF GEORGETOWN, TEXAS AMENDING ARTICLE III TITLED "WAGE AND SALARY ADMINISTRATION BY ADDING SECTION 3.01.231 TO THE CODE OF ORDINANCES OF THE CITY OF GEORGETOWN RELATING TO THE REGULATION OF TELECOMMUTING; REPEALING CONFLICTING ORDINANCES AND RESOLUTIONS; INCLUDING A SEVERABILITY CLAUSE; AND SETTING AN EFFECTIVE DATE.

Brushy Creek Municipal Utility District is accepting bids from qualified Contractors for renovation of the existing Demonstration Garden at the District's Community Center located at 16318 Great Oaks Drive, Round Rock, TX 78681. The Project generally consists of the select removal, replacement and/or installation of lighting, plant materials, irrigation facilities, certain accessory structures, pathways, water features, fencing, walls and gates with an automated access system. A complete description of the Project is set forth in the plans and specifications for the Project available from the District. The Project construction documents were created and provided by SEC Planning, LLC (the "Landscape Architect") and are available upon request by contacting Nora Dinsmore at n.dinsmore@bcmud.org. Sealed bids are due by and shall be opened by the District at 12:00 pm, CST on Wednesday, June 30, 2021 at the Brushy Creek Community Center located at 16318 Great Oaks Drive, Round Rock, TX 78681. Sealed bid responses and required information must be addressed to Nora Dinsmore, Admin Services & Purchasing Specialist, and received by the deadline above. Invitation to Bid document is available on the District's website at www.bcmud.org. The District reserves the right to reject any or all bids, to waive technical or legal deficiencies, and to accept any Bid response that may deem to be in the best interest of the District.

Notice

The following Ordinance will be heard on first reading by the City Council of Georgetown at 6:00 p.m., Tuesday, June 8, 2021 at the City Council Chambers, 510 West 9th St., Georgetown, Texas 78626. AN ORDINANCE OF THE CITY COUNCIL OF THE CITY OF GEORGETOWN, TEXAS ("CITY") AMENDING CHAPTER 9.13 OF THE CODE OF ORDINANCES RELATING TO THE JUVENILE CURFEW; MAKING SUCH OTHER FINDINGS AND PROVISIONS RELATED TO THE SUBJECT; PROVIDING FOR A PENALTY PURSUANT TO SECTION 1.08.010 OF THE CODE OF ORDINANCES; AND DECLARING AN EFFECTIVE DATE.

NOTICE TO CREDITORS

OF THE ESTATE OF LUCILLE ANNE WALKER, DECEASED
Notice is hereby given that Letters Testamentary upon the Estate of LUCILLE ANNE WALKER, Deceased, were granted to the undersigned on the 17th day of May, 2021 by the County Court at Law No. 4 of Williamson County, Texas. All persons having claims against said estate are hereby required to present the same to Charles Dane Walker c/o Jason T. McCuiston within the time prescribed by law. My address is: 1701 Legacy Drive, Suite 2000 Frisco, Texas 75034 Plunk Smith, PLLC c/o Independent Executor of the Estate of LUCILLE ANNE WALKER, Deceased. CAUSE NO. 21-0387-CP4

CITY OF GEORGETOWN

The City of Georgetown is accepting sealed proposals for the following:
RFP No. 202145 Employee Benefits Due on or before June 22, 2021, 2PM CST Electronic Bids shall be submitted through the City's web site at: <https://georgetown.ionwave.net/Login.aspx>. To obtain information on the solicitation and to register for the bid list, go to <https://gtowntx.ionwave.net/CurrentSourcingEvents.aspx>

PUBLISHER'S NOTICE: All real estate advertising in this newspaper is subject to the Fair Housing Act which makes it illegal to advertise "any preference, limitation or discrimination based on race, color, religion, sex, handicap, familial status or national origin, or an intention, to make any such preference, limitation or discrimination." Familial status includes children under the age of 18 living with parents or legal custodians, pregnant women and people securing custody of children under 18. This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal opportunity basis. To complain of discrimination call HUD toll-free at 1-800-669-9777. The toll-free telephone number for the hearing impaired is 1-800-927-9275.

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Library boasts new teen services librarian

BIBLIOFILES

Dana Hendrix

One special kind of library magic is in-person programming for children, which will return this summer.

The Georgetown Public Library offers the "Tails and Tales" Summer Reading Program for kids, tweens and teens. This year, several all-ages programs will take place outdoors at Chautauqua Park, 602 Rucker Street, just a few blocks from the library. The remainder will happen inside the library. (See list of events and times.)

All this magic is planned and carried out by our Children's Services staff. The team includes Bethni King, Elisabeth Aulwurm and Margaret Lange, who began working as the new Teen Services Librarian at GPL in December. Though Margaret said she came to the field of librarianship just by luck, her passion for working with teens makes this position a perfect fit for her.

I asked her a few questions.

Q: When did you start working at GPL, and what is your title? Share a little about your responsibilities.

A: I started working for GPL in early December as the Teen Services Librarian. In my position, I am responsible for ordering materials for the Young Adult collection, working with the Teen Advisory Board, planning programs and activities for Georgetown's teens, collaborating with the Children's Services team, and providing support for the library's day-to-day operations.

Q: Where were you working before — and in what position?

A: Before coming to Georgetown Public Library, I worked for over five years at Temple Public Library. While there, I worked as a Circulation Technician, Library Assistant and Assistant Youth Services Librarian. I have many fond memories of that library and am grateful for the experience



Margaret Lange is the new Teen Services Librarian at the Georgetown Public Library.

(and friends) I gained while serving that community. I feel like my time there helped prepare me to give my best to the people of Georgetown.

Q: What is something that has surprised you since you started working at GPL?

A: I have been pleasantly surprised to learn the extent to which this community loves and values the library. Not only do we have a phenomenal Friends organization, which goes to incredible lengths to support our mission and goals, but we also have the most amazing patrons. They have found myriad ways to express their appreciation for our staff and the services we offer, even during a pandemic. Serving this community has been an incredibly gratifying experience.

Q: How did you decide to become a librarian?

A: Honestly, I lucked into the profession. I got my first library job while I was finishing my B.A. in Psychology. It had been my intention to become a social worker, but I found the work I was doing in libraries to be so compelling and so well-suited to my personality, I decided to go to grad school for Library and Information Science. I attended San Jose State University and completed my MLIS last May.

Q: What is something about you that is interesting or unusual, which you do not mind sharing with the newspaper readership?

A: In my spare time, I am secretly an artist. I paint, I sing, I play ukulele, I write poetry and I make jewelry. I am also an expert in Skyrim and the Walking Dead, two of my favorite fandoms and pastimes.

Q: What is a recent book you have read that you would recommend to others — and why?

A: I recently finished the book "Dominicana" by Angie Cruz. Most of what I read is nonfiction, but Ms. Cruz is a captivating author, and I was excited to read this most recent and acclaimed novel. It is the story of a 15-year-old girl in the Dominican Republic, married off to a much older man who moves her to be with him and his family in New York City during the 1960s, just as the Dominican Civil War is beginning. This story drew me in immediately, with themes of heartbreak, social turmoil, the fight for justice and hope for better days. 10/10 would recommend.

Q: What do you most look forward to doing in your position here?

A: Working with young people is the great joy of my work

1 lb. fresh, frozen or canned lump crabmeat, picked through for shells (and squeezed dry)

Paprika

Heat oven to 325 F. Beat together the eggs, milk and mustard. Stir in remaining ingredients, except for paprika, and pour into greased 9x13-inch baking dish. Bake at 325 F for 40-45 minutes or until knife inserted into center comes out clean. Cut into squares and serve with Red Pepper Cream Sauce.

Red Pepper Cream Sauce:

4 *T. unsalted butter*
1 large ripe red bell pepper, seeded and cut in 1/4-inch dice
1/4 cup thinly sliced green onion
1/4 cup flour
1/4 t. salt
1/4 t. white pepper
1 3/4 cups whole milk
3 t. lemon juice
fresh snipped chives for garnish

Melt butter in small heavy saucepan. Sauté red pepper and green onion for 2 minutes; add flour and sauté on low heat for 3 minutes. Blend in salt and pepper; then gradually whisk in milk and lemon juice. (Heated milk thickens the sauce more quickly.) Cook for one minute, then transfer to blender or food processor. Blend on high 2 minutes, or until pepper and onion are pureed. Spoon over crab squares and garnish with chives. *Louise Stewart of the Grant Corner Inn.*

My goal is always to get up early, get in a good brisk walk, and then have coffee and breakfast. More often, however, I take it slowly in the morning now and enjoy a late breakfast at my leisure. With hot weather coming, it's always a good time to entertain, before the day heats up. I hope you enjoy these. They have brought me fond memories of fun trips to Santa Fe. This weekend I'm heading to the Woodlands near Houston to visit Collin, Reagan, Nora and Miles, so I'm excited about that. Have a good week and try to eat well.

as a librarian, so I am most looking forward to all the relationships I will build with the youth of Georgetown, especially our teens. Young adults are some of the most vibrant, creative and active members in any community. I can't wait to see what we will be able to accomplish together.

All-ages summer reading program events at Chautauqua Park

June 8, 10:30 a.m.: Storyteller Elizabeth Kahura.

June 19, 10:30 a.m.: Lucas Miller the Singing Zoologist.

June 22, 10:30 a.m.: Southwest Dairy Farm.

July 6, 10:30 a.m.: Magician John Bryant.

July 20, 10:30 a.m.: Will Dupuy.

July 27, 10:30 a.m.: Wildlife on the Move.

Summer reading program events at GPL

June 16, 1 p.m.: Care of Magical Creatures (Twens 9-12; tickets available 1 hour before).

June 16, 3 p.m.: Care of Magical Creatures (Teens 12-18; tickets available 1 hour before).

July 2, 3 p.m.: DIY Plush Sloth (Teens 12-18; tickets available 1 hour before).

July 9, 9 a.m.-5 p.m.: Stuffed Animal Sleepover Dropoff at the library.

July 10, 9-11 a.m.: Stuffed Animal Sleepover Pickup.

July 14, 1 p.m.: Safari Mystery (Twens 9-12; tickets available 1 hour before).

July 16, 3 p.m.: Animal Shelter Crafts (Teens 12-18; tickets available 1 hour before).

July 28, 4 p.m.: Chemistry Roadshow (Teens 12-18; tickets available 1 hour before).

July 28, 1 p.m.: Chemistry Roadshow (Twens 9-12; tickets available 1 hour before).

June 30, 1 p.m.: Owl Pellet Dissection (Twens 9-12; tickets available 1 hour before).

For more information about these and other library events, visit library.georgetown.org/events-calendar or call 512-930-3551.

Dana Hendrix is the Technical Services Librarian at the Georgetown Public Library.