



Oak Forest Homeowners Association, Inc.

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March, 2017 Newsletter

Hi, Neighbor!

Just a gentle reminder about the **OFHA General Meeting** on Monday, March 13 at Candlelight Park Community Center, 7pm – 8pm. OFHA President, Martha Mears, will be sharing some information regarding the OFHA Bylaws that were approved in November 2016.

Since my last note to you, Candlelight Park has been officially adopted by the OFHA! The Beautification Committee co-chairs Rhonda Power and Jennifer Meadors, have been very busy getting the paperwork completed and a task list developed. OFHA President Martha Mears has worked closely with the committee to make sure we get on board with this project as soon as possible. There won't be any major renovations or additional playground equipment planned...just some boosting the looks of the park and Community Center. We'll keep you informed as we go along...and if you are interested in being a part of the project, drop us a line at info@myoakforest.org. We can always use the extra hands...and ideas that you might come up with!

[Cigna Sunday Streets](#) is just around the corner! Sunday, March 26 is the designated date and we certainly hope Mother Nature is a little more amenable than last December! 43rd Street will be closed to auto traffic from Ella Blvd. to Rosslyn Rd, noon to 4pm. This is an excellent time to meet your neighbors, make new friends, learn a little more about some of the businesses along the route...in general, just get out and about and have fun! Walk, jog, skate, ride your bike...whatever makes you happy! It will be a great event in the neighborhood! If you have a product you would like to introduce to the neighborhood, send me a note. Our last planning meeting is Wednesday, March 15. I'll get all the pertinent information and get it back to you so you can make plans to set up a booth! The City has estimated about 50,000 folks will be participating in this event...they will come from all over the county! And...yes, we will have plenty of Security on hand...the City brings in HPD and of course, we'll have SEAL patrolling the neighborhood to make sure our visitors are here to enjoy Cigna Sunday Streets...if you know what I mean!

April is slated to be a very busy month! Pre-sale tickets for the **Crawfish Fest and OFHA Family Fun Day** go on sale April 10; [5050 Acorn Golf](#) is hosting its **First Annual Bunny on the Green Easter Egg Hunt** on April 15; **Easter** is April 16; the **Crawfish Fest and OFHA Family Fun Day** is April 22 (rain date 29); online registration for the **Annual Le Tour de Oak Forest Bike Event** begins April 24! Whew! It should be a great month!

April 10 is the **OFHA General Meeting**. Our guest speaker for the evening is **Heather Cook, Assistant City Attorney** with the City of Houston Legal Department. Ms. Cook is our contact for *Deed Restrictions Enforcement*. She will be discussing the process we go through when deed restrictions violations are reported and the steps taken to remedy the situation. There will be a short question and answer period at the end of her presentation, so make sure you come prepared!

Hope you all are able to try out some of the new restaurants in our 'hood! [Pinch Seafood and Bar](#) will be the major sponsor for our Crawfish Fest this year. And of course, you know what that means! They are cooking the crawfish on-site at 50/50 Golf! We'll have crawfish plates by Pinch, hot dogs and sliders by 5050 Acorn Golf, pizza by Papa Murphys, Cane's Lemonade and Sweet Tea, Rita's Sno-Cones, beer, sodas, and water! Other activities going on include a Rugby Clinic (please sign up ahead of time with 50/50 Golf – info will be on our website), Bouncy Castle, petting area (no wild animals!), Golf Ball Cannon, Raffle drawings and perhaps a Silent Auction (still in the planning stages!). We hope to have something for everyone...and let's hope it's a crawfish-eatin'-kinda-day!

Hope to see you around the 'hood! Have a great week! If you like Crawfish Étouffée, here's a recipe from the Big Mamou.

Brenda Estis

OFHA Director of Public Relations

Shrimp & Crawfish Étouffée
the Big Mamou

Ingredients:

Seasoning Mix:

- 2 tsp cayenne pepper (depending on your personal taste)
- 2 tsp white pepper
- 2 tsp black pepper
- 1 Tbs dried sweet basil leaves
- 1 tsp dried thyme leaves

Vegetable Mix:

- 1 cup chopped onions
- 1 cup chopped celery
- 1 cup each, chopped green & red bell pepper

Roux:

- ½ cup vegetable oil
- 1 cup all-purpose flour

- 6 cups shrimp stock (recipe follows)
- ¼ pound butter
- 2 pounds medium shrimp (peeled and deveined) or 2 lbs. crawfish tail meat
- 1 cup very finely chopped green onions

Procedure:

1. Make the Shrimp Stock: place the shells from the shrimp into a 4-quart saucepot; add 2 qts. water and bring to a boil; reduce heat and simmer for 15 minutes; strain stock into a bowl, set aside
2. Make the Roux: heat a large saucepan over medium-high heat; add the oil and continue heating until the oil is hot (a drop of water will sizzle when dropped into the oil); slowly add the flour, whisking continuously; cook until it the color of peanut butter; immediately add the vegetables (this will stop the browning process); stir and cook until the vegetables are tender
3. Add the spice mixture and cook 2 more minutes
4. Carefully add the stock to the vegetable-roux mixture, stirring constantly; allow to cook 30-45 minutes more, or until the starchy taste is gone from the roux; taste and adjust seasonings (if roux seems too thick, add a little hot water to thin; adding the crawfish and/or shrimp will also thin the roux a bit)
5. When the "base" is ready, add the butter in small pats and stir to incorporate each one before adding more; add the shrimp (cook until shrimp turn pink, 8-10 minutes) or the crawfish (cook until heated through, 5-6 minutes)
6. Serve immediately over steamed rice; garnish with chopped green onion