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SATURDAY NIGHT CONCERT
**PAT GREEN
& MASON LIVELY**

THE  SUN

WILLIAMSON COUNTY



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Section **B**

Thieves take more than sheep



EGGS IN MY POCKET

Mary Fenoglio

A few nights ago someone drove a truck and trailer into a place where they had no business. They put feed into a pen and when the flock of sheep in the pasture came in, they loaded as many as they could, I guess, mostly lambs, into the trailer. They had put out food to distract the dogs. At least they didn't shoot them. As an afterthought they stole some guns and I don't know what else and drove out. Behind them they left lambs without mamas and mamas without lambs. It was almost Easter. Lamb figures large in many Easter dinners. So does young goat. Whether they dropped them at a sale or a buyer, or slaughtered them themselves, a year's work was destroyed for the owner. No lambs to sell, no replacement ewes, no revenue to show for the work and worry, not to mention the financial outlay.

A producer is usually proud of his/her stock. They choose breeding stock carefully, feed them as well as they can, follow a protocol designed to keep them healthy, protect them against predators, help them deliver young ones and watch over the babies while they are very small. It's 24/7 at the most intense times. Pregnancy, birthing, harsh weather. At the least busy times it still behooves owners to look over the herd/flock every day to catch problems before they escalate. Feed has to be hauled or delivered, water troughs kept operative, a million and one small things like gate latches that don't work or loose boards with nails protruding or wire fences that have to be mended — always something requiring time and attention.

You get to know the animals, they may not be pets, but they're your responsibility and they depend on you. In addition, they are what you do. They are, in part at least, your livelihood and your focus. If you don't genuinely like sheep, or goats, or cattle, you probably won't have them for long, and you shouldn't. If it's not something you have an interest in, you aren't going to do a good job. You'll cut corners or let things go that you know need to be tended to and you will fail at being a good herdsman. This particular owner is a farmer. He likes it, likes the lifestyle, likes the sheep. He told me once that if he had the space he would have a thousand sheep. I like sheep OK, especially in his pasture.

It was his sheep that were stolen. He had done all the work and worry, gone to all the effort and expense, had his own plans for the animals, and some sorry thieves came in and in just a few minutes wiped all that out. It seems as if they knew the layout, where to find the feed, how to get the sheep penned, how to distract the dogs, and when would be the best time to strike. The guns may or may not have been an afterthought. The audacity, the arrogance, the boldfaced moxie to just drive in as if you owned the place, load up and go, is stupefying. You don't get to do that. Except you do, if you don't get caught, and if you do get caught, I'm not sure what the penalty is now for such thievery. My faith in the judicial system and lawmakers in general has been seriously eroded lately.

They used to hang horse thieves, and while that seems harsh, I've heard that it used to be really effective in making thieves think twice before they rode off on another man's horse.

So the owner of the sheep has probably seen the last of his animals. Through no fault of his own, he must try and recover and rebuild his flock while some low-life bottom-feeders collect on his hard work. One of the worst things to me is that they knew what they were doing. They weren't morons who had never seen a sheep. Why would they do something like that when they understood what it meant to the owner? How often have they done similar things? More to the point, when they're caught — this time, or another time — what will convince them that it's a bad idea to take things that don't belong to them? A tap on the wrist and a "naughty naughty" won't do it. The things I've thought of would never fly with the civil rights crowd, but it involves a lot of the kind of work the sheep owner does to maintain a nice flock. Supervised work outdoors, physical, tiring and good for the psyche. Once the work was done for the day, a nice discussion of why we don't take things that aren't ours might reinforce the lesson.

You know, the kind of thing you tell a 5 year old when he/she boosts a pack of gum.



Anne Marshall

Members of Sun City's Women Helping Others and members of Sun City's Nature Club presented bird nests to All Things Wild April 15 to help the wildlife rescue group rehabilitate injured and abandoned birds.

Sun City nests help the birds

By BRAD STUTZMAN

Several civic-minded Sun City groups teamed up to help rescued birds and donated more than 100 knitted and crocheted nests to the animal rescue group All Things Wild.

"It's the power of Sun City women coming together," said Judi Frinstein, vice president of Women Helping Others. "We have three different chartered clubs working to help one organization."

The ladies from WHO donated their knitted nests April 15.

On April 8 about 40 Fabric and Fiber Club members turned out at the club's 1 Texas Drive studio and handed 129 handmade nests to All Things Wild representatives.

Members of Sun City's Nature Club also knitted nests, Ms. Frinstein said.

Sharon Buford, treasurer for the nonprofit group — joined by fellow board members Elisabeth Aulwurm and Roger Rucker — represented All Things Wild. The animal rescue group opened a

2,400-square-foot facility on two acres it leases near Walburg last month.

Mr. Rucker said All Things Wild does not release its specific address, unless someone volunteers at the facility or brings in an injured animal. The group's licenses to rehabilitate animals are through federal and state agencies, including the Texas Parks and Wildlife Department.

"We're not open to the public because our license does not allow us to be like a zoo and show people around," Mr. Rucker said. "But if you volunteer, the first thing you get is a tour."

He said All Things Wild currently is caring for birds, possums, squirrels, rabbits and a skunk on site.

Representatives from All Things Wild said the nests will provide temporary homes for just about any kind of small bird found in this area.

"I got a sense of how big the need was for birds and baby animals, especially in the springtime," Ms. Frinstein said.

Anticipated grant money will be used to build a large holding pen for raptors such as owls, hawks and falcons, Mr. Rucker said.

Women from two of Fabric and Fiber's subgroups — Sit & Stitch and the Night Owls — helped make the nests. As the name suggests, Night Owls like to do their knitting during evening hours.

"I just made some while I was watching TV at night," Night Owl Jan Miller said. It takes her about two hours to make a nest.

Rose Simone said she made 30 nests.

"I like animals and I'm a caring person, so it's a good fit for me," Ms. Simone said.

Mr. Rucker said the donated nests are appreciated and predicted they will be put to good use.

"We used to use butter containers and things like that," he said. "But these are much softer, like their natural nests."

Volunteers will line the bottom of the nests with disposable tissues to keep them clean and make them last

longer.

Once an injured animal is back in good health — or a young one is able to survive on its own — it will be released back into nature.

"We get ahold of ranchers and farmers and parks and places like that," Mr. Rucker said.

Ms. Buford predicted All Things Wild's Walburg-area facility will be able to help animals beyond the borders of Georgetown and Williamson County. The group was founded in Austin in 2012.

"At one point we probably had 15 different rehabilitation centers in nine different counties," Ms. Buford said. "We felt like we needed to consolidate our operations."

Mr. Rucker said All Things Wild has about 100 volunteers who typically work in three-hour shifts at least once a week as they feed and otherwise care for the animals. He said more volunteers are always welcomed.

For more information about All Things Wild, call 512-897-0806 or go to www.allthingswildrehab.org.

Club enjoys the weather with dinner outside

hosted book club last week; the weather was beautiful, so we dined outside. I tried several new recipes and they all met with approval.

We started with a marinated shrimp recipe I have run before and a new artichoke dip that was a hit.

Cashew, Crab and Artichoke Dip

1 red bell pepper, chopped
1 green bell pepper, chopped
3 green onions, sliced
2 fresh jalapeño chiles, chopped (about 2 T.) (I seeded as well)
2 t. olive oil
2 (6 oz.) cans lump crab meat, drained
1 (14 oz.) can artichoke hearts (not marinated ones), drained and chopped
1 cup Hellman's mayonnaise
1/2 cup grated Parmesan cheese



COOK'S CORNER

Laurie Locke

1 cup cashews, whole or roughly chopped

Heat oven to 375 degrees. Sauté bell peppers, green onions and jalapeño chiles in the olive oil in a skillet until tender. Mix the crab,

artichoke heart, mayonnaise and Parmesan in a bowl. Stir into the bell pepper mixture. Spoon into a greased 1-quart baking dish. Sprinkle with the cashews and bake for 30 minutes or until bubbly. Serve with crackers or chips. Serves 12 or so. — *Tuxedos to Tailgates Cookbook* ***

Along with the appetizers, I tried this fresh new cocktail that is perfect for a warm day, especially if you want to serve one that has low alcohol content. Very refreshing, and fun with the lemonade ice cubes.

Sparkling Citrus Punch

1 (750 milliliter) bottle sparkling Moscato
1 1/2 cups fresh squeezed orange juice
1/4 cup fresh grapefruit juice
1/4 cup (2 oz.) elderflower

liqueur (such as St. Germain)

2 t. fresh lemon juice
2 T. fresh lime juice

Combine all in pitcher and serve over ice cubes made of lemonade (pink is fun). Serves 6.

For the main course, I just made a big green salad. My standard is butter lettuce, some spring mix, halved grape tomatoes, halved pimiento-stuffed green olives, cubed avocado ... and I added chopped carrot, celery, radishes and asparagus tips that night. I dressed it with Le Martinique Original French Vinaigrette (very lightly). Then I made what we call Lemon Chicken and sliced it, placing several slices on top of each salad. Here's the

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