

# NORHILL NEWS

NEWS FROM NORHILL NEIGHBORHOOD ASSOCIATION

JULY/AUGUST 2013 VOL. 24, NO. 4

## Ice Cream Social for a hot summer day



We're looking for two types of people at the Norhill Ice Cream Social on July 20th: those who make homemade ice cream, and those who eat it. We need both types, and lots of them.

For the first time in years, Norhill residents will be treated to an old-fashioned ice cream social at Proctor Plaza Park beginning at 1:30. Tables and chairs will be set up under the basketball covering, and paper fans will be provided courtesy of Sally Walden at Habitation Realty.

Charlotte Aguillar, editor of *The Leader* newspaper, has agreed to judge the ice cream making contest. We'll award prizes for Best Traditional Ice Cream, Most Unique Ice Cream and People's Choice, which will be voted on by attendees. For the winners, we have \$25 gift cards from Hello-Lucky Boutique, Kaboom Books and Boomtown Coffee, courtesy of 226 Recordings studio.

We're also planning a special toppings table to delight the youngsters, providing fruit, nuts, sprinkles and syrups to personalize their ice cream treat.

Viula Torgerson has done a fabulous job organizing this new event, but we still need volunteers to help set up and deliver supplies to the park. If you can help, send Viula an email at [viula@theheightslife.com](mailto:viula@theheightslife.com) or you can sign up on our website at [www.norhill.org](http://www.norhill.org).

Where: Proctor Plaza Park, 803 West Temple

When: Saturday, July 20

Arrive 1:30 pm, judging at 2:30 pm

### A few ice cream recipes to get you started

#### Key Lime Pie Ice Cream

1/2 cup granular sweetener	1 egg yolk
2 tbsp cornstarch	1 tsp Key lime zest
1/8 tsp salt	1/3 cup Key lime juice
2 cups 2% milk	1/2 cup crushed graham crackers
1 cup half-n-half	

Whisk sweetener, cornstarch and salt in saucepan, add milk and half-n-half. Cook over med. heat 8-10 min. until slightly thickened. Remove from heat. Whisk egg yolk, add to saucepan mix, whisking constantly. Pour through fine mesh strainer, discard solids. Cool 1 hour, stirring occasionally. Cover and chill 8-24 hours. Pour in ice cream maker, stir in Key lime zest, Key lime juice and graham crackers half-way through freezing. Let stand 5-10 minutes before serving.

#### Vanilla Bean Ice Cream

1 cup whole milk	3/4 cup granulated sugar
2 cups heavy cream	Pinch of salt
1 vanilla bean, split in half	6 egg yolks
3/4 tsp vanilla extract	

Warm milk, sugar, 1 cup of heavy cream and salt in a saucepan over low heat, stirring until sugar is dissolved. Scrape seeds from vanilla bean into milk mixture, add the bean. Cover and remove from heat, let sit for 30 minutes. Pour remaining cream into large bowl. Whisk egg yolks in med. bowl. Slowly pour warmed milk mix into egg yolks, whisking constantly. Return mix to saucepan and place over med. heat. Stir constantly with spatula until thickened. Pour the mixture through a fine mesh sieve into the bowl with the remaining cream. Keep bean in mix. Stir in vanilla extract and chill for 8 hours. Remove bean before pouring in ice cream maker.

# President's Message

In baseball, if a batter hits successfully one-fourth of the time, that's considered marginally acceptable. But if the percentage falls below .200 that's called "below the Mendoza line" and could get you shipped off to the minors.



Well, that's where we are with total Norhill residents who pay the \$35 annual fee (\$10 for seniors) to belong to NNA. We're below the Mendoza Line with .190 percent at the current time. If you've been procrastinating about sending in your dues, why not do it now? You can even do it online at [www.norhill.org](http://www.norhill.org). We would certainly appreciate your support, and the money will go for things that help make our neighborhood a better place.

Like the Ice Cream Social on July 20th. Join us in the park at 1:30 for some fabulous homemade ice cream and good socializing. Viula Torgerson has done a great

job getting this new event organized, with prizes for the best flavors and a special toppings table for the kiddies, so don't miss out. The complete story is on page one.

We're still waiting for our permit from the City on the historic signs project described in the last issue of *Norhill News*. Since two of our locations are in the esplanade parks, we've had to get parks department approval, too. Should know more about that soon.

We've got some good programs coming up at the monthly meetings. This month we're getting an update on the new recycling bins program from the City of Houston, and next month we'll be talking about crime prevention, a topic of interest to everyone. Our meetings are the last Tuesday of each month, starting at 6:30 in the community center. See you there?

—Bob Lamons

## More homemade ice cream recipes

### Cookies 'n' Cream Ice Cream

2 cups heavy cream                      1 teaspoon vanilla extract  
1 cup whole milk                         20 Oreo cookies  
2/3 cup sugar

Combine cream, milk, sugar and vanilla in a saucepan and heat until the sugar is completely dissolved. Pour into a bowl and cover with plastic wrap. Chill in the refrigerator until completely cool. Place the Oreo cookies in a gallon size plastic bag. Use a rolling pin or a rubber mallet to break up the cookies, being sure to leave some larger pieces. Store the cookies in the freezer. Empty cream mix into ice cream maker and begin the churning process. When the ice cream is nearly finished freezing, pour in the frozen cookie pieces, and stir to mix thoroughly.

### Cherry Bourbon Ice Cream

1/2 cup granular sweetener    1 egg yolk  
2 tbsp cornstarch                1-1/2 tsp vanilla bean extract  
1/8 tsp salt                         1/2 cup chopped cherries  
2 cups 2% milk                    Cherry syrup  
1 cup half-n-half                 3 tbsp bourbon

Whisk sweetener, cornstarch and salt in saucepan, add milk and half-n-half. Cook over med. heat 8-10 min. until slightly thickened. Remove from heat. Whisk egg yolk, add to saucepan mix, whisking constantly. Add extract. Pour through fine mesh strainer, discard solids. Cool 1 hour, stirring occasionally. Cover and chill 8-24 hours. Pour in ice cream maker, add cherries and bourbon half-way through freezing. Let stand 5-10 minutes before serving.

## Nobody knows Norhill better



**Mary Wassef**  
Broker, ABR, CLHMS  
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*Norhill resident  
since 1999*



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# Party bridge group now forming

Bridge is a fun and challenging game, and it can provide hours of good social interaction, but many people shy away from it because the rules, strategies and bidding conventions are somewhat daunting.

It's also true that serious bridge players like to play only with other serious players, and some have little patience for people who are just learning to play. Well, this article is NOT intended for serious bridge players!

We're forming a Norhill Party Bridge Group to meet regularly for the purpose of having fun and developing new friendships. And, it just so happens that we will play a little bridge, too.

We will spend the first session going over rules and bidding conventions, and then we'll play some practice hands. We hope to have enough people to schedule our kick-off date in August or September. It will likely be on Tuesday or Thursday evening, depending on the group's preferences.

If you're interested in making new friends and learning the basics of party bridge, we encourage you to join us. There's a sign-up form on the [norhill.org](http://norhill.org) website un-



der "events" tab, or you can drop Bob Lamons an email at [bob.lamons@sbcglobal.net](mailto:bob.lamons@sbcglobal.net).

## Taking care of our trees

According to the *Houston Chronicle*, we're 45% below normal rainfall this year so far, which means drought conditions for the second consecutive year. It's imperative that we water our trees if we want them to survive.

Tree experts recommend putting a twenty minute hose drip on them three times each week. This is especially important for young trees like the ones we planted earlier this year. A steady drip will allow moisture to penetrate deep into the ground to encourage vertical root growth.

As we announced in January, we intend to make tree planting projects a regular, annual event of Norhill Neighborhood Association. Since we got a late start this year, we're actually planning to launch another program in November, with a Mid-January target for getting trees in the ground.

If you missed out the first time, or if you simply weren't ready to make a commitment, we'll have more information in the next issue of *Norhill News*.



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# NORHILL NEIGHBORHOOD ASSOCIATION

## 2013 OFFICERS AND DIRECTORS

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Rebekah Mayfield  
832-439-7219

**Member-at-large**

Theresa Doyle  
713-504-9918

**Yard of the Month**

Linda Marx  
713-503-0424

## UPCOMING EVENTS

- **July 14** Norhill Cycling Club monthly ride
- **July 20** Ice Cream Social in the park, 1:30 - 3:30 p.m.
- **July 30** NNA Monthly Meeting – New Houston Recycling Program
- **August 2** First Friday Happy Hour – Woods residence, 727 W. Temple
- **August 11** Norhill Cycling Club monthly ride
- **August 16** Norhill Diner's Group
- **August 27** NNA Monthly Meeting – Crime Prevention
- **September 6** First Friday Happy Hour – Sinkule residence, 902 W. Cottage



Norhill News  
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Visit us at [www.norhill.org](http://www.norhill.org)  
[facebook.com/norhill.org](https://www.facebook.com/norhill.org)

## NORHILL YARD OF THE MONTH

We are pleased to recognize these Norhill Yard of the Month recipients. Thanks for helping keep Norhill beautiful!



**June:** Rob & Tina Johnson, 4609 Pineridge



**July:** Rayma Stassen, 1024 W. Cottage