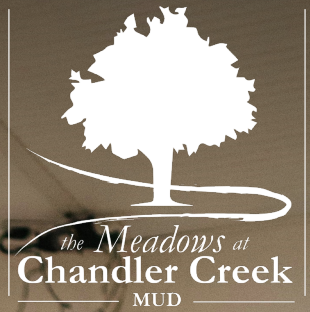


COMMUNITY NEWS

WINTER 2024

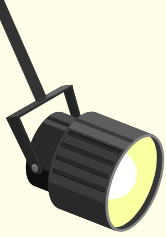


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DIRECTOR SPOTLIGHT ON



WALTER BERRY



Walter Berry, the dedicated President of The Meadows at Chandler Creek Municipal Utility District (MUD), has spent his life turning challenges into strengths, fostering connections, and building community. Born in Beaumont, Texas,

Walter was raised by his grandmother, Maria Good, after losing his mother to illness at a young age. Her strength and care became the bedrock of his values, shaping him into the person who has continually given back to those around him.

With a B.S. in Computer Science and Management Information Systems from Park University, Walter embarked on a 35-year career in the tech industry, bringing innovation, problem-solving, and a “glass half full” perspective to everything he does. His drive for excellence in tech is matched by his devotion to family and community. His wife, Theresa, has been his partner in life for 35 years, and together they have two children, Camryn and Jacob, whom they are incredibly proud of.

Walter’s journey to community leadership began with a simple but powerful intention. In his previous neighborhood, he spent over 12 years barely knowing his neighbors, which left him wanting a different experience. “When we moved to The Meadows at Chandler Creek, I promised myself I’d get involved and help create a neighborhood we could enjoy and be proud of,” Walter shares. That promise led him to join the park committee, where an idea for a sand volleyball court first inspired him to bring his vision to life in tangible ways.

As committee members proposed improvements, Walter’s enthusiasm only grew. He envisioned a park filled with vibrant spaces and amenities, researched possibilities, and presented ideas to the board. With their support, he worked with engineers, landscapers, and electricians to transform these dreams into realities, making the park a focal point for the community’s enjoyment and connection.

Known for his positive spirit and love for inspirational messages, Walter embraces life with a sense of purpose, aspiring to be an “energy giver” to all those he encounters. He’s made it his mission to foster a neighborhood filled with pride and belonging, where everyone feels part of something special. Walter Berry is more than a MUD President—he’s a neighbor, a family man, and a visionary who believes in the power of community to bring people together.



Thank you for your service!



UPCOMING EVENTS

*The Meadows at Chandler Creek invites
you and your family to*

Christmas in the Park with Santa

When:

**SATURDAY,
DECEMBER. 14TH
FROM 1 PM TO 5 PM**

Where:

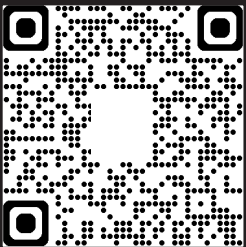
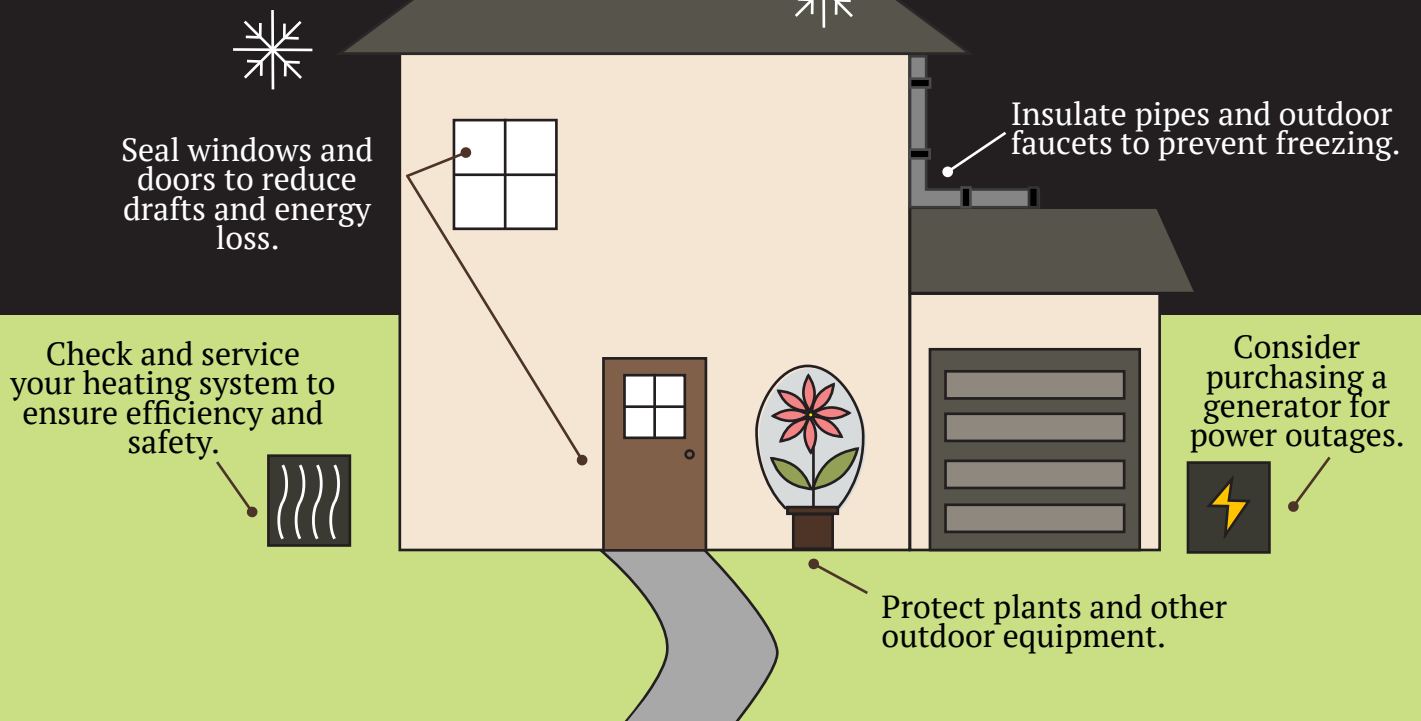
**THE MEADOWS AT
CHANDLER CREEK PARK
2112 AGARITA TRAIL**

FOOD – GAMES – HOT CHOCOLATE – SANTA – MUCH MORE!!!



WINTERIZING YOUR HOME

Winter in Texas can be unpredictable, with temperatures that range from mild to freezing and occasional snow and ice storms. Preparing for winter is essential for Texas homeowners, as freezing conditions can lead to significant challenges, such as power outages and frozen pipes.. Here are some effective steps to get your home winter-ready and safe for the season ahead.



Scan here to sign up for District alerts, and be ready to act if severe weather is approaching.

Keep an eye on the weather forecast during winter, and stay informed about any potential winter weather advisories in your area.

While Texas winters are often mild, recent severe winter storms have shown how important it is for homeowners to be prepared for extreme weather. Insulating pipes, checking heating systems, sealing drafts, and having emergency supplies on hand can help Texas homeowners stay safe, comfortable, and resilient against winter's unpredictable challenges.

WATER CONSERVATION *Tips*

As water becomes an increasingly precious resource, homeowners can make a real impact by incorporating water-saving practices into daily routines.

These tips and tricks not only conserve water but also reduce utility bills and contribute to environmental sustainability.

Fix Leaks Promptly

Even small leaks in faucets, toilets, or pipes can waste significant amounts of water over time. Regularly check for leaks and repair them promptly to prevent water wastage.

Install Low-Flow Fixtures

Low-flow shower heads and faucet aerators reduce water flow without sacrificing pressure. This lowers water usage and saves homeowners money. Low-flow toilets, which use about half as much water per flush as older models, are also highly effective.

Shorten Shower Times

Try to limit showers to five minutes or less, and consider installing a water-saving shower timer to help keep track. Shortening your showers by just a few minutes can save hundreds of gallons each month.

Harvest Rainwater

By setting up rain barrels or cisterns to collect rainwater from your roof, you can store water for use in your garden or even for non-potable indoor purposes like toilet flushing.

Use Water-Efficient Appliances

Modern appliances are designed with water conservation in mind. Consider upgrading to water-efficient dishwashers and washing machines, which use significantly less water than older models. When using these appliances, always run them with full loads to maximize water efficiency.

Water Wisely

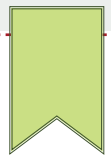
Homeowners can conserve water by choosing native, drought-resistant plants that thrive in their region's climate, reducing the need for irrigation. If you have a lawn, water it deeply but infrequently, and do so in the early morning or late evening to minimize evaporation.

Holiday Hosting

The holiday season is here—a perfect time to gather with family, friends, and loved ones to celebrate with great food and cherished togetherness. We're sharing a few of our favorite holiday recipes to fill your heart (and stomach!) with joy for this special time of year. Whether you're hosting or bringing a dish, these recipes are sure to be a crowd-pleaser!

Enjoy these warming winter recipes!

Creamy Potato and Leek Soup



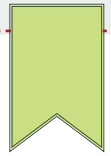
Ingredients:

4 large potatoes, peeled and diced
2 leeks, cleaned and sliced
1 small onion, diced
3 cups vegetable or chicken broth
1 cup heavy cream or milk
2 tbsp butter
Salt and pepper to taste
Optional: chives or parsley for garnish

Instructions:

1. In a large pot, melt the butter over medium heat. Add the leeks and onion, cooking until they soften, about 5-7 minutes.
2. Add the diced potatoes and broth, then bring to a boil. Reduce heat, cover, and simmer for 20-25 minutes, or until potatoes are tender.
3. Blend the soup with an immersion blender (or carefully transfer to a blender) until smooth.
4. Stir in the cream, then season with salt and pepper.
5. Garnish with chopped chives or parsley.

One-Pan Baked Lemon and Herb Chicken with Vegetables

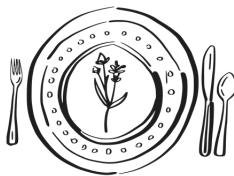
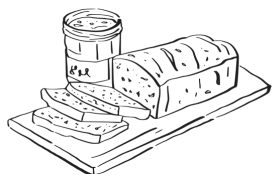


Ingredients:

4 chicken thighs (bone-in, skin-on)
2 cups baby potatoes, halved
1 cup carrots, chopped
1 lemon, sliced
3 tbsp olive oil
2 cloves garlic, minced
1 tsp dried rosemary
1 tsp dried thyme
Salt and pepper to taste

Instructions:

1. Preheat the oven to 400°F (200°C).
2. Place the chicken, potatoes, and carrots on a baking sheet. Drizzle with olive oil and sprinkle with garlic, rosemary, thyme, salt, and pepper. Toss to coat evenly.
3. Arrange lemon slices on top of the chicken and vegetables.
4. Bake for 35-40 minutes, or until the chicken reaches an internal temperature of 165°F and the vegetables are tender.



Hot Chocolate with Cinnamon and Marshmallows



Ingredients:

2 cups milk (any kind)
2 tbsp cocoa powder
2 tbsp sugar (or to taste)
1/4 tsp cinnamon
1/4 cup dark or milk chocolate chips
Mini marshmallows for topping

Instructions:

1. In a small saucepan, whisk together milk, cocoa powder, sugar, and cinnamon over medium heat.
2. Stir until the mixture is hot and smooth, then add chocolate chips, stirring until melted.
3. Pour into mugs, top with marshmallows, and enjoy by a cozy fire (optional but recommended!).



Warm Apple Crisp



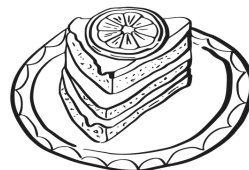
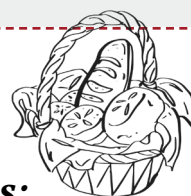
Ingredients:

For the Filling:

4 large apples (Granny Smith or Honeycrisp), peeled, cored, and sliced
2 tbsp sugar (brown or white)
1 tsp cinnamon
1/4 tsp nutmeg
1 tsp vanilla extract
1 tbsp lemon juice

For the Crisp Topping:

1/2 cup rolled oats
1/3 cup all-purpose flour
1/3 cup brown sugar
1/2 tsp cinnamon
1/4 cup unsalted butter, cold and cut into cubes



Instructions:

1. Preheat your oven to 350°F (175°C).
2. Prepare the Filling: In a large mixing bowl, combine apple slices with sugar, cinnamon, nutmeg, vanilla extract, and lemon juice. Toss until the apples are evenly coated. Spread the mixture in a lightly greased 8x8-inch baking dish.
3. Make the Crisp Topping: In a separate bowl, mix oats, flour, brown sugar, and cinnamon.
4. Assemble and Bake: Sprinkle the topping evenly over the apples. Bake in the preheated oven for 35-40 minutes, or until the topping is golden brown and the apples are bubbling.
5. Serve: Let cool for 5-10 minutes. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.



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Numbers to Know



Williamson County

Sheriff's Office Non-Emergency
Crime Stoppers
Crisis Center

Medical Services

Seton Medical Center Williamson
Scott & White Hospital
NextCare Urgent Care
PM Pediatrics Urgent Care

Community Outreach

National Safe Place
Hope Alliance Texas
Here for Texas
Round Rock Area Serving Center
211 Confidential Help

Water/Wastewater/Trash/Recycling

City of Round Rock Utilities

Gas Service

Atmos Energy
Report a Gas Leak (from a safe distance)

Miscellaneous

Child Protective Services
Animal Control

512-943-1389
800-253-STOP
512-252-1212

512-324-4000
512-509-0100
512-733-9100
512-893-7676

502-635-3660
1-800-460-7233
972-525-8181
512-244-2431
211

512-218-5460

888-286-6700
866-322-8667

512-388-6200
512-864-8282