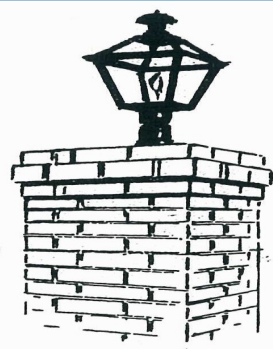


May 2020

taracivicassociation.org



TARA CIVIC ASSOCIATION

TARA TALK

BOARD OF DIRECTORS

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NEW ENTRANCE SIGNS



As part of the re-visioning Tara plan, the next phase being implemented is the entrance signs at both the Goodwood and Old Hammond sides of Tara Boulevard. The design incorporates some of the old entrance features, but gives it a more modern updated feel. It will have new landscaping and lighting. It will also tie-in with the future plans of re-visioning Tara. The plan is for construction to begin within the next four to six weeks.

Dues Reminder

To keep improving Tara, we need your help. We are asking every resident in Tara to pay their dues. If you haven't done so yet, please consider doing so. You should have received your invoice in the mail. If you do not have an invoice email taracivicassn@gmail.com or go to www.taracivicassociation.org. Payments can be paid with check or Venmo Richela Roy@Tara-Civic. All dues are appreciated and go to the betterment of Tara.

Standard	\$35.00	Bronze	\$50.00	Silver	\$75.00
Gold	\$100.00	Platinum	\$250.00		

General Membership Meeting

The meeting and ice cream social will be rescheduled as soon as the quarantine is lifted and we can get a room at the library. Board members with expiring terms have agreed to return with one exception.

Precious Metals Club

Thanks to all residents who have paid their 2020 dues. Special recognition goes out to those who joined the Special Metals Club!

Platinum

Libby McKerley
Ryan Carlise
Thomas Holliday
Robert Giroir
Edwin Dale
Brad Gaspard
G.T. McKnight
James Ourso
Billie Fa-Kouri
Andy Adler
Russ Gaudin
Jared Selser
Peter Carmichael

Gold

Kelly Root
Kristie Moore
Caroline Scholl
Kristen Serrano
Ginny Mumfrey
Ryan Cooney
Caroline Landry
Sara Monsour
Jason Rumfola
Victoria Griffin
Margaret Deavers
Lauren Wiley
Nathan Irby
Megan Songy
Mickey Lee
Tillie Lee
Lloyd Plaisance
Fabian Blache

Fred Landry Jr.
Tommy Doiron
Kathy Rayburn
Ray Scioneaux
Diane Bruser
Sam Kopel
Bill Kipf
Jeanette Eckeert
Frank Fertitta
Gery Frie
Jean LeBlanc
Stewart Wilson
Rose Mary Jeasonne
Lee Pentz
Miller Callia
Peter Fontenot
Sara Myers
Wayne Martin
Cynthia Duet
Marguerite Davis
Robert Say

Lindsey Bullock
Duong Van Nauyen
Roger McGuire
Roy Simms
Betty Breau
Peggy Hannaman
Bernard Boudreaux
Tom Fiske
Dan Shuller
Jason Boudreaux
Carolyn Bombet
Wade Labat
Robert Rome
Nathan Irby
Gary Patureau
Cathy St. Romain

Silver

Kenneth Litz
Ray Heil
Becky Bourgeois
Patrick Summers
Danny Foti
Katie Leonards
Gary Keyser
Kramer Diel
Robert Manfredo
Jerry Lindig
Rahim Smith
Jeff Robert
Byron Miller
Lorraine Blake
Lucille Palmer
Duong Van Nguyen
Scott Beckwith

Bronze

Misty Broussard
Nick Zaeff
Lisa Catalanatto
Scott Beckwith
Walter Dubuc
Christina Horseman
Jason Hannaman
Mengleson/Clark
Miranda Guilherme
Eleanor Saffotti
Paige Higgins
Travis Guillot
Taylor Crousillac
Aracely Favre
Brian Matherne
Anne James
Gail Pizzolato
Buddy Guidroz

Ross Denicola
Scott Saucier
Dorris Harper
Anne Rousso
Charles Pizzolato
Elouise Shaw
Paul Dysart
Edwina Ewell
Louis Tonore
Anne Towles
Shelly LeJeune
William Bates
Linda Dowden
Mike McDonald
Doug LeBlanc
Ralph Werling
Mary Lynn Porter
Doris Andrews
Ralph Alexander
Avery Smith
Tim Roussel
Joseph Roumain
Arthur Paine
Winston Riddick
Joseph Nardini
Charles Petrilak
Dave Kelly
Charles Braud
Stewart Wilson
David Ourso
Richela Roy
A.J. Harris
Betty Phelps
Robert Stoothoff
John Darling
Ralph Portier
Angelina Oufnac
Michael Tullier

Precious Metals Club Continued

Lillie Kent	Brian Finn	Suna Morgan
Minnie Smith	Caroline Ransome	Ben Gaudin
Felder Beacham	Michael Lee	Hampton Grunewald
Michael DiVincenti	Glenn Audiffred	Shelia Horowitz
Perry Lockett	Emily Toth	Pat Mook
Ashton Stagg	Dale Ulkins	Darryl Alexander
Melanie Sawyer	Buddy Songe	Matthew Seale
Thomas Bernard	Lynn Courtney	Champion Buddy
Kathleen Averette	James Ervin	Frankie Andrus
Rodney Heine	Laurence Berry	Cheri Gioe
Laura Stucker	Kenneth Hamilton	Ashley North
James Davis	Sean Kirkland	Wayne David
Ali Rende	Linda Clark	Joe Giaccone
Lisa White	Barry Weinstein	George Hima
Andy Martin	Cyril Pate	

Thank You!



Keeping it Chill at the Grill

During this stay at home order, a lot more people are cooking at home. And grilling is one way to cook at home and enjoy the outdoors at the same time.

Whether you are cooking on Tuesday night, during Memorial Day weekend or the high heat of summer, Before you light it up, be sure you know how to keep your family and guests safe around a grill!

ALL AROUND SAFETY — Follow these basics for all gas, charcoal, and wood-burning grills: Never grill under a covered patio, pavilion, tent, or inside a garage. Keep your grill clean. Remove grease or fat drippings from the grate and the trays below. Only use grills at least 10 feet from anything that can burn, including deck railing, fences, tree branches, bushes, homes, and eaves. Don't leave a grill unattended. Set a timer so you don't forget the grill is lit. If you ever have to briefly walk away, take something with you like a spatula as a reminder to return quickly. Keep any children and pets at least 3 feet away from the grill. Restrict any horseplay. Always keep all types of lighter fluid well out of reach of children and away from heat sources.

CHARCOAL GRILLS If you use a starter fluid, only use CHARCOAL starter fluid. Once the fire is going, never add charcoal fluid or any other flammable liquid to the fire. When you are finished grilling, let the coals completely cool before removing them or throwing them away.

GAS GRILLS Make sure the lid is open before lighting a gas grill, to prevent gas buildup. If the flame goes out while cooking, turn the grill and the gas off. Wait at least 15 minutes before re-lighting it. If it's been a few months since you used your grill, check the gas tank hose for leaks. Apply a light soap and water solution to the hose; a propane leak will release bubbles. If you find a leak either by a smell or the soapy bubble test, and there is no flame, turn off both the gas tank and the grill. If the leak stops, get the grill serviced by a professional. If the leak doesn't stop, call 9-1-1. If you smell gas while cooking with a grill, immediately get away from the grill, and call 9-1-1. Do not try to move the grill.

<https://www.pflugervillefire.org/>

Grilled Country Styled Ribs

Ingredients

Ribs

3 lbs country style pork ribs (typically 4 ribs)

4 tbsp dry rub of choice

Mop Sauce

2 lemons juiced

4 tbsp honey

BBQ Sauce

1 cup [BBQ Sauce](#) (optional)

Instructions

Rub the ribs with the spice blend with your hands, pressing to adhere.

ribs with plastic wrap and place in refrigerator for minimum 1 hour, best overnight.

In a small bowl whisk together the lemon juice and honey. Set aside.

For Low and Slow Grilling

Preheat grill to 225°F

Place the ribs on clean and oiled grill with the larger, flatter side down.

Cover the grill, and cook until browned and crusty about 90 minutes (brush with the lemon honey sauce every 30 minutes).

Flip ribs, cover, and cook until browned and crusty on the other side, about 90 minutes more (basting every 30 minutes if using a BBQ sauce).

Thermometer should register 145°F when inserted into the thickest part of rib. Transfer to serving platter, tent with foil, and let rest about 5 minutes before serving.

Gas Grill

Take ribs from refrigerator, allow to come to room temperature at least 1 hour.

Preheat grill to 350-400°F.

Place the ribs on clean and oiled grill with the larger, flatter side down.

Cover the grill, and cook until browned and crusty about 6-7 minutes. Flip ribs, cover, and cook until browned and crusty on the other side, about 6-7 minutes more.

Rotate the ribs so that they're resting on the thinner side, brush with half the lemon honey sauce, cover, and cook until browned and crusty, about 5-6 minutes. Flip to the other thinner side, brush again with lemon honey sauce, cover, and cook until browned and crusty, another 5-6 minutes.

Thermometer should register 145°F when inserted into the thickest part of rib. Transfer to serving platter, tent with foil, and let rest about 5 minutes before serving.

Charcoal Grill

Same as Gas Grill Instructions, but over indirect heat, meaning coals on one side and meat grilled on top on other side of grill.

Baked in Oven

Preheat oven to 325°F.

Place ribs on a wire rack in a baking dish, cover with aluminum foil and bake for 2 hours. Turn ribs and baste with BBQ sauce (if using, no mop sauce needed for Baked version), continue to bake for 30 minutes uncovered.



Cover

Growing Herbs

Most herbs thrive in typical garden soil, as long as it has good drainage. Most herbs thrive in full sun (six or more hours of direct sunlight per day). If you have a garden that receives less sun, choose herbs accordingly. Good choices include: mint, parsley, tarragon, chives, and cilantro. By growing herbs in pots and planters, you can grow tender perennials, such as rosemary and flowering sages year-round. Just bring them indoors in the fall. In addition, container gardening is a good option for gardeners who have limited space or soil that doesn't drain well. Start with good-quality potting soil, which ensures good drainage. Do not use ordinary garden soil, which does not drain well when used in a container. As with other plants in containers, herbs require regular watering and fertilization throughout the growing season. Mediterranean native, such as rosemary, can tolerate fairly dry soil between waterings. Other herbs with broader leaves need more attention to watering. During the outdoor growing season, use liquid fertilizer at the rate recommended on the package. If you bring plants inside for the winter, they require much less fertilization; once or twice a month is sufficient. Herbs that can live for several years in pots include: Basil, bay laurel, chervil, chives, mint, oregano, parsley, rosemary, scented geranium and thyme

<https://www.gardeners.com/how-to/herb-garden/5068.html>

KNOW THE RULES...

SUMMER SAFETY TIPS

to teach children

1. Always **CHECK FIRST** with your parents, guardians, or the trusted adult in charge before you go anywhere or do anything. Be sure to **CHECK IN** regularly with your parents, guardians, or a trusted adult when you're not with them.
2. Always **TAKE A FRIEND** with you when playing or going anywhere. It's safer and more fun.
3. Don't be tricked by people who offer you special treats or gifts. Never accept anything from anyone without your parents' or guardians' permission.
4. Stay **SAFER** when you're home alone by keeping the door locked; not opening the door for or talking to anyone who stops by unless the person is a trusted family friend or relative, you feel comfortable being alone with that person, and the visit has been preapproved by your parents or guardians; and never telling anyone who calls that you're home by yourself. If your parent or guardian cannot be reached, have a neighbor or other trusted adult you are able to call if you feel scared, uncomfortable, or confused or there's an emergency.
5. Never go into a public restroom by yourself.
6. Never go alone to malls, movies, parks, or video arcades. Take a friend with you, and always **CHECK FIRST** with your parents or guardians to make sure it's okay.
7. Don't panic if you feel lost. Identify the safest place to go or person to ask for help in reuniting you with your parents or guardians. Safe helpers could be a uniformed law-enforcement or security officer, store salesperson with a nametag, person with a nametag who is working at the information booth, or mother with children. Never search for your parents or guardians on your own, and never go with anyone who is trying to reunite you with them.
8. Be careful when you play. Stay away from pools, canals, and other bodies of water unless you are with a trusted adult. Don't play near busy streets or deserted areas, and never take shortcuts unless you have your parents' or guardians' permission.
9. Don't wear clothes or carry items with your name on the outside, and don't be confused just because a person you don't know calls out your name.
10. Don't get into a vehicle or go near a vehicle with anyone in it unless you are with your parents, guardians, or a trusted adult. Never take a ride from anyone without **CHECKING FIRST** with your parents or guardians.
11. Be careful playing or riding your bicycle as it gets dark. Sometimes it is difficult for people driving to see you. Wear reflectors and protective clothing if your parents or guardians say you may play outside after dark.
12. Don't be afraid to say **NO** and **GET AWAY** from any situation making you feel scared, uncomfortable, or confused. **TRUST YOUR FEELINGS**, and be sure to **TELL** a trusted adult if anything happens to make you feel this way. And, it's never too late to tell a trusted adult what happened.



1-800-THE-LOST® (1-800-843-5678)

www.missingkids.com



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Have a safe and fun summer!

TARA CIVIC ASSOCIATION
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BATON ROUGE LA 70806

Things to do During Quarantine

Virtual tours, books, recipes, etc.

<https://www.newyorker.com/tag/coronavirus-social-distancing-cultural-recommendations>

<https://www.cnet.com/how-to/11-things-to-do-in-quarantine-when-youve-already-made-3-loaves-of-banana-bread/>

<https://www.travelandleisure.com/attractions/museums-galleries/museums-with-virtual-tours>

<https://www.goodhousekeeping.com/life/travel/a31784720/best-virtual-tours/>

<https://www.readersdigest.ca/health/healthy-living/self-quarantine-activities/>

<https://www.daveramsey.com/blog/things-to-do-with-kids>

<https://parade.com/1009774/stephanieosmanski/things-to-do-with-kids-during-coronavirus-quarantine/>

Reminders

TARA SUBDIVISION IS A DEED RESTRICTED SUBDIVISION.

There is a form available for use by residents who are planning to make **revisions, modifications or additions** to their property. If you are planning such a project, you **MUST submit** a completed copy of the property owner's **application** for building or remodeling available at <http://www.taracivicassociation.org/before-you-build>. Fill out and mail to the Architectural Control Committee (address on form). The committee will review the plans and will notify you of their approval or disapproval within thirty (30) days.

SECURITY ISSUES

Emergencies call 911

Non-Emergencies call

City Police 389-2000

See Something

Say Something

If you see suspicious activity, report it. Use your cell phone to snap a picture.

If you are going out of town, fill out the form on the website so our officers can keep an eye out.

TARA PRIVATE PATROL UNITS

Chevy Tahoe #430

Chevy Impala #1230

Chevy Impala #1315

Chevy Impala #1404