FEBRUARY 2024

VOL 50, ISSUE II





PRESIDENT'S LETTER ROSS DOUGLASS, BPA PRESIDENT



Hello Friends and Neighbors!

I hope 2024 is off to a great start for each of you! February is upon us and just around the corner is spring!

As I mentioned in last month's newsletter, I grew up in Berkeley. My parents, Pat and LaNelle Douglass, bought the home that we are now living in on July 7, 1973. The home has remained in the family since then. For those that have been in the neighborhood for a while, you may remember seeing my parents driving a 1931 Ford Model A. They were lifelong active members of the Fort Worth Model A Club. Between my boys and me, we have evolved from owning one Model A to owning nine. I know, it's a disease. I shake my head sometimes and just laugh.

As a kid, I didn't appreciate the distinct style of homes built in the earlyto mid-1900s compared to the new homes. After living in the suburbs for twenty-five years, I do now. Berkeley homes have a lot of character that you don't get with a new home.

During the years I was growing up in Berkeley, it was a community filled with empty nesters and retired couples; there were not many kids. Now, the tide has turned. Along with empty nesters and retirees, young families are seeking out our neighborhood for all the same reasons that we love Berkeley. They are purchasing homes, remodeling them, and adding their personal touches with a distinct style that continue to make Berkeley great.

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NEXT MEETING OF THE BPA

FEBRUARY 12, 2024 AT 7:00 P.M. **ROSS & ANDREA DOUGLASS' HOME 2319 WARNER ROAD**

PRESIDENT'S LETTER (CONTINUED)

You know what else has changed? Opportunities to get engaged. Berkeley did not have the neighborhood social events like we do now. Thank you to the current and past residents who started the events. As a returning resident, it was a fantastic way for Andrea and me to get involved, give back, and make new friends. I would encourage you to mark your calendars for the social events, plan to attend and meet new people while catching up with old friends. If you would like to assist in one event or all of them, please let Shelby Ryon, Sarah Pemberton or me know, and we will be happy to point you in the right direction. It has been a welcome change to move back to a neighborhood that helped shape my childhood. As an adult, I see why my parents chose this place. Anyone can have a beautiful old home with modern amenities and updated designs, but it is the people that live in the homes and community that make a neighborhood great. I hope to see you at the BPA general meeting on February 12th at 7:00 p.m. It will be at our home, 2319 Warner Road, or you may attend via Zoom (the link will be shared on all the social media platforms).

Happy Valentine's Day! 📌 🕻

You're 30 Close To Home. And whether home means a new place in our own Berkeley Place or anywhere else in Fort Worth or beyond ... Let's find your dream together. LAURA THOMAS Neighbor, REALTOR®, Friend 817.690.3645 | laura@leagueRE.com LEAGUE REAL ESTATE

AROUND THE NEIGHBORHOOD

NEIGHBOR FEATURED BY TCU

Mary Ruth Jones (Windsor Place) was featured in an interview that was part of TCU's 150th Anniversary celebration. Mary Ruth entered TCU as a freshman in 1954, graduated in 1948, and returned in 1983 to work at the university for thirty-seven years. At the first Frog Camp she led the new students in cheers. Over the years, she made lasting friendships with students who still keep in touch, including some from Germany. A scholarship in her name is designed to help students with the last two years of college, and Mary Ruth finds it comforting that the scholarship will be there many years after she's gone. A lovely tribute to a fascinating neighbor whose blood runs purple.





Gavin and Cole Newberry enjoying some fun in the snow on January 15.

PUPS AVAILABLE FOR ADOTION

Huyen Pham is fostering two adorable pups for the Humane Society of North Texas: Dior (brown/ black, female) and Armani (white/black, male). The pups were six weeks old and under five pounds in mid-January; the Humane Society folks **think** they might be part Australian cattle dog and will be in the medium range (up to 44 pounds) when fully grown.

"We've just had them for a day, but they have proven themselves to be very social and curious, they slept through the night, and they even do their business outside quickly, which is a blessing in this weather. If you're interested, I would be happy to do a meet and greet."

-Huyen, Windsor Place, 817.897.2562



SUPPORT PASCHAL HIGH SCHOOL BAND

Support Paschal Band and buy a new mattress! The Paschal High School Panther Band is hosting a mattress fundraiser on Saturday, February 17, 2024, from 10:00 a.m. to 5:00 p.m. at the PHS Band Hall, located at the corner of Forest Park and Berry Street. All major brands of mattresses like Beautyrest will be sold, along with adjustable bases, luxury pillows, and mattress protectors. All factory warranties are included, and all forms of payment will be accepted. Delivery of new mattresses and removal is also available. A coupon for \$50 off mattresses over \$199 can be obtained by reaching out to any PHS band member or by emailing erin_east@hotmail.com. Every purchase benefits the Panther Band.





FOREST PARK MINIATURE TRAIN STEAMS AHEAD AFTER YEAR-LONG HIATUS

BY ERIN EAST

We all drive, cycle, and walk by the Fort Worth Zoo and Forest Park Miniature Train so many times on a daily basis it is easy to take for granted these wonderful attractions that help make our Fort Worth the best city!

The train is located at a site that already had rides managed by carnival owner Bill Hames in the late 1950s. Hames added the train that at the time was the longest miniature railway in the world. On its debut, 1,500 passengers paid thirty-fve cents to ride the five miles of rails, attracting 4,000 riders the next day and causing a traffic jam on Forest Park! (Seems like the more things change the more than stay the same in seventy-plus years!)

When we moved here twelve years ago with then four- and five-year-old boys, we rode the train

every time we had visitors to our city. You may recall the old process; the cost was \$3 cash, small concession stands at the depot and inside Trinity Park, and engineers who had been running those historic locomotives for decades and would gladly share their stories.

Just like the coal-fueled engines of the past, those are now just memories as Talley Amusement has updated the experience of visiting the train. The train closed in March 2022. During that time familial ownership changed to Mary Talley and her husband. Talley is the great-granddaughter of Hames. Talley refurbished the 1972 C.P. Huntington locomotive, the passenger cars have fresh paint, and the benches are shiny with a new coat of polyurethane.

(Continued on the next page)

FOREST PARK MINIATURE TRAIN STEAMS **AHEAD AFTER YEAR-LONG HIATUS** (CONTINUED)

Self-serve ticket kiosks have replaced an attendant. The price is now \$8 for kids under twelve and adults sixty-five and older; and \$10 for thirteen and older. A reloadable card is a keepsake for your payment that can be reused in future visits.



The new self-service kiosk for the Forest Park train.

Upon exploring the grounds, I could not find anyone to question, and my several online contact requests have gone unanswered. When the train returned, I was eager to chat with the new conductors. Three gentlemen who appeared to be maintaining the engine did not speak any English and I do not speak Spanish, so I wasn't able to get their perspective on the re-opening.

We rode the train on December 2, 2023, on a warm seventy-five-degree day. One son brought along his girlfriend for a train date ride, while my other lucky teen got to have me as his bench mate. The train was about a quarter full as we took off for a leisurely nine-minute ride to the updated snack shop along the tracks in Trinity Park. Along the way you still enjoy the sites of the Trinity River: turtles sunning themselves on elevated branches and rocks, cranes bobbing their heads, trails alive with joggers and cyclists.



The snack shop offers cotton candy, hot dogs, pickles, candy apples (they were sold out that day), nachos, popcorn and drinks. After the tenminutes break, the train headed back to the depot. I was perplexed. I recalled a much longer experience, weaving along the trails and around the basketball hoops under Lancaster Avenue. Perhaps parts of the rail needed repairs, since the train re-opened back on August 31, 2023.

The return ride back takes fifteen minutes. After you pass by the depot, the tracks loop around near University Drive before arriving back at the

(Continued on the next page)

FOREST PARK MINIATURE TRAIN STEAMS AHEAD AFTER YEAR-LONG HIATUS (CONTINUED)



The East boys and a friend enjoyed the train ride.

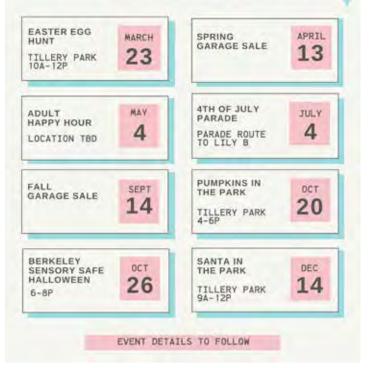
station. When we returned, there was an attendant to help with inquiries, so I asked about the length of the ride. He told me that in the wintertime they do a shortened ride. The full distance will resume in the spring. Currently the train is only open on weekends, and seasonally, depending on the weather. It is imperative to check the website for hours, as it notes it will only run when the temperature is above fifty degrees.

Our escapade, on a gorgeous day, left me feeling unsatisfied by the entire experience. I paid \$40 in admissions, another \$12 at the snack shop, which for me felt like a trap; yet I succumbed to supporting the small business. \$52 for a 24-minute train ride did not meet my expectations.

However, for parents with young children that may be the perfect length of time for a nice adventure on the historic train. While my family may have finally outgrown the train, I do love the novelty, proximity, and joy it clearly brought to many of its modern-day passengers.

All historical information was obtained from <u>www.forestparktrains.com</u> and <u>www.keranews.</u> <u>org/arts-culture</u>. The Forest Park Miniature Train, 1700 Colonial Parkway, Fort Worth 76110.

2024 SOCIAL EVENTS CALENDAR



SPRING BREAK RESIDENT PARKING FLYER







MORE ART ON THE BRICKS BY DEBRA MILLION

Just a little bit west of our three great art museums, a new kid on the block, or should I say Bricks, offers even more art for Fort Worth residents and visitors alike to enjoy with their Gallery at Bowie House Art Walk. The Bowie House, the new Auberge Resort Hotel that opened in December, at 3700 Camp Bowie, is home to an eclectic collection of contemporary art collected by hotel owner Jo Ellard. A cutting horse legend, she crossed over to the right side of the Trinity to create an art filled space that feels so authentically Fort Worth, it's hard to believe she lives in Dallas.

Jo has been collecting art for over fifteen years, and her collection includes over 400 pieces that she chose specifically for Bowie House. The minute you walk through the doors, you are greeted by unique works of art in paint, mixed media, photography, sculpture, pencil, and street art. Just inside the doors, one of the eighteen Renaissance inspired works by Ingrid Madison looks down on you in all her regal splendor. A large painting of a horse and barely discernible cowboy by California painter Ashley Collins waits for you across from the check-in desk. Collins' journey is as interesting as her art, from homeless to one of the most successful contemporary artists working today. Works by Dutch-German artist Max Zorn are created out of brown packing tape on glass. Yes, I said brown packing tape. You just have to go see it. Works by street artist Misfit combine classic paintings by van Gogh and Seurat with his own image bursting out of the frames. In the hotel restaurant, Brick and Horses, Cindy Crawford and some grizzly mountain men look out from a very large monochrome photograph of a crowded Montana Saloon by Scottish photographer David Yarrow.

This is just a tiny taste of many more works to see. From quiet pencil drawings to paintings composed of ceramic tile, each corner of Bowie House offers a surprise artistic gift. The Gallery at Bowie House Art Walk is led by Gallery Director Emily Gregoire every Tuesday and Friday at 4:00 p.m. and Saturdays at 1:30 p.m. Meet in the beautiful, cozy lobby a few minutes before tour times. No reservations are required.

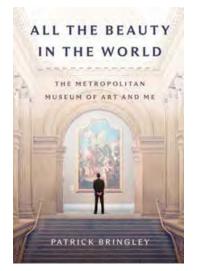
ROSIE'S BOOK CORNER

BY DEBRA MILLION

Where would you consider the most beautiful place you've ever been? What beautiful space offers you a sense of peace? For author Patrick Bringley, that place is The Metropolitan Museum of Art in New York City. In his debut book, "All The Beauty In The World, The Metropolitan Museum Of Art And Me," he tells of his journey to becoming a blue-suited security guard at one of the world's greatest art museums.

Fresh out of college in New York, Patrick lands his dream job at *The New Yorker* magazine. Not long after he is

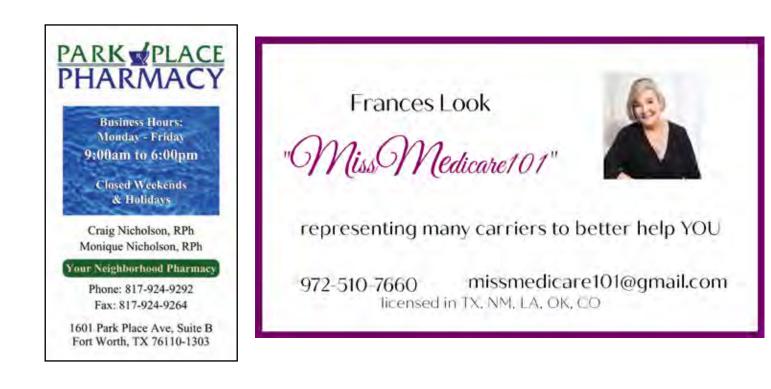
hired, his beloved older brother Tom is diagnosed with cancer. A terrible two-year battle begins that Tom will eventually lose in 2007. Grief stricken and lost, Patrick no longer finds any fascination in the the everyday office life of *The New Yorker*. After a visit to family in Philadelphia and The Philadel-

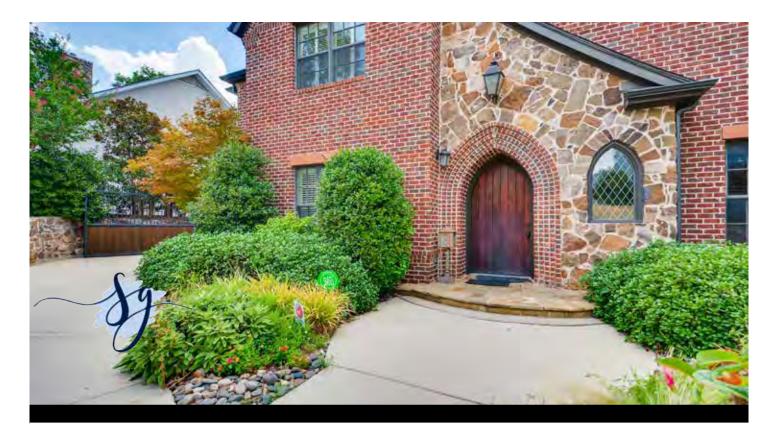


phia Museum of Art, he returns to New York, quits his job and seeks out the place that he believes might help lessen his deep sorrow. Having gone to museums all his life, he can think of no place more beautiful or calming in the city of New York than The Met. In 2008, he begins a decade as a museum security guard.

Offering a behind the scenes look at the interesting group of fellow guards, amusing stories of quirky museum goers, and the day to day labor of being invisible and visible at

the same time, Bringley's book is a delight for museum nerds and non-museum nerds alike. A moving, funny, illuminating book that will make you think about art and the role it plays in our lives in an entirely new light.





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JOY OF MEDICARE MEDICARE & GROUP RETIREE BENEFITS INCLUDING SPOUSAL BENEFITS

BY FRANCES LOOK

Are your company Retiree Medicare Benefits all they cracked up to be? Maybe, maybe not.

The days of great pensions and retiree benefits are dwindling. Increasingly, large employers, educational systems (hello, TRS-Care Medicare), and unions are not providing the rich benefits they did in the past. According to industry experts, approximately 62 percent of large firms are now forcing ... oops requiring ... their employees at sixty-five to get Medicare Part A & Part B and the company sponsored "Medicare Advantage Plan."

That requirement may sound innocuous but there's more. Part A has been deducted out of every check ever earned; it is generally zero. Now the hitch. Part B is income dependent. The more you make, the more you pay. All through Social Security not the insurance company or plan. Anywhere from a base of \$174.90 up to \$594.00 per month for Part B. But, you say, half of the couple made considerably less? Does not matter- it is based on joint tax returns from two years back. Each one in the couple will pay the higher Part B rate. It is called Income Related Monthly Adjustment Amount or IRMAA.

Don't get me wrong: some Retiree Medicare Advantage Plans are so great I want to get adopted by my clients that have that plan! Today few and far between companies are offering better Medicare Advantage Plans than on the "Open to Public" market.

So, beware! You could end up paying more for your highly touted Company Retiree Medicare Plan than your neighbor that purchased on the open market. And it turns out your neighbor has more benefits than your company plan. Like prescription drugs, dental, vision and gym membership. Plus, the rates for a spouse on the company plan can be exorbitant. Let's talk about those spousal benefits. Especially on TRS-Care Medicare! A personal pet peeve since both my mama and daughter were/are FWISD teachers. Many times TRS-Care Medicare for the spouse can be close to a car payment or vacation! In the Teacher Retirement Medicare Plan case, it might make sense for the spouse to get another Medicare Plan. Currently the TRS-Care Plan is sponsored by a major carrier that has many Medicare Advantage plans at zero premium that are similar and available to you and all your friends and neighbors. It pays to check to see what is available. Then go take a vacation on what the spouse saves in premiums paid.

As with all things, it pays to be your own advocate and compare apples to oranges. In some cases, apples to orangutangs. And as a bonus, you can switch out of Retiree Plans anytime. You don't have to wait until Oct 15!

> Frances Look missmedicare101@gmail.com 972-510-7660



JANUARY 2024 BPA BUDGET

EXPENSES	BUDGETED	YEAR TO DATE	DIFFERENTIAL
Accountant Fees	\$1,490	\$0	\$0
Family Events	\$5,500	\$0	\$0
Block Parties	\$1,000	\$0	\$0
Adult Dinner	\$2,500	\$0	\$0
Board Dinners	\$1,500	\$0	\$0
Board Insurance	\$775	\$0	\$0
Directory Printing	\$0	\$0	\$0
Discretionary Fund (flowers, gifts)	\$500	\$0	\$0
Domain Registry	\$50	\$0	\$0
Dropbox/PO Box	\$400	\$0	\$0
Lily B. Auction Donation	\$1,000	\$0	\$0
Middle School Donation 6th Grade Campus	\$500	\$0	\$0
Middle School Donation 7-8 Grade Campus	\$500	\$0	\$0
Misc (new ribbons for light poles, BPA special mailers)	\$450	\$0	\$0
Paschal HS Donation	\$1,000	\$0	\$0
Poobah Newsletter Layout	\$1,300	\$0	\$0
Poobah Printing	\$9,500	\$0	\$0
Presidents Dinner	\$0	\$0	\$0
Printing—Directory****	\$0	\$0	\$0
SquareSpace—BPA Website	\$350	\$0	\$0
Storage Closet for BPA	\$375	\$0	\$0
Ward Pkwy/Hargrove Memorial Park	\$2,500	\$0	\$0
Website Management Fees (Google Workspace)	\$150	\$0	\$0
Zoom Membership 1 yr	\$160	\$169.82	(\$9.82)
TOTAL	\$31,500	\$169.82	(\$9.82)



DOG FOOD WORRIES

BY JOHN MINNERLY, DVM, UNIVERSITY ANIMAL HOSPITAL



There have been some viral TikTok and Facebook posts about Purina "killing dogs" with their diets. These are designed to create worry and panic. Several are also designed to take you to their paid subscription services. I will try to allay your fears.

On a regular basis the larger pet food manufacturers are the subject of accusations like this. The FDA keeps close tabs on the manufacture of pet foods. They take reports of illnesses in pets related to food very seriously and investigate appropriately. If a problem is found, there are several actions that they can take, starting with a voluntary recall. Maybe a mandatory recall, or even shutting down a plant if it is more severe. Once a plant is shut down, it is very difficult to get approval to start producing food again. And after it is running again, there are more inspections and controls in place.

Full disclosure: My son works for a large pet food manufacturer overseeing quality control (not Purina).

Each batch of food is tested extensively for various toxins, metals, and nutrient levels. The ingredients are tested when they come into the plant. And vendors for the ingredients are screened and need to meet certain standards of quality. The food is then tested again after it has been processed. On a regular basis an independent lab comes in to verify the foods quality, cleanliness, and laboratory protocols. Logs are kept for each batch of food noting what vendors supplied the ingredients, what the percentages in the ingredients, etc.

The manufacturers also have large research and development departments. They are constantly looking for ways to make their foods better. Purina has been funding an aging study following dogs over the course of their lifetime. This has been going on for a few years.

In short, the large producers put out a good quality, consistent product. Are there some bad batches? Yes. But, steps are in place to minimize them and to rectify them when they occur.

Are there good alternatives? Yes. Some of the smaller manufacturers do put out a quality product. Is it better? Maybe. Fresh Pet and Farmers Dog are several of the newer foods on the market. The pets seem to like them. Do they meet or exceed the quality of foods from Purina etc. I don't know. Their ads say they do. I have not seen enough independent studies to make an informed decision. Fromm has put out a food for a while that seems to be of good quality and has not had major issues with recalls.

When social media says, "Beware," it is wise to look at what they are trying to sell.



ANNUAL LILY B. AUCTION

BY BLAIR WAREN

With a "Vegas, Baby!" theme, our auction this year will be held on February 24, 2024, at the 4 Eleven on historic South Main Street. We will celebrate our Sweet Lily B. and have silent and live auctions to raise our goal of \$100,000 for our school. Each year, through fundraising efforts, the Lily B. PTA raises enough money to invest \$200-\$300 per student in academics, faculty support, school improvements, and more.

We believe you share our pride in Lily B. as a historic neighborhood school with a robust academic program, excellent faculty, and involved parents and grandparents. Our PTA offers quality academic enrichment programs such as Accelerated Reader and University Interscholastic League, extracurricular activities like Garden Club and Running Club, participation in community events like the Cowtown Marathon and Arts Goggle, and beloved traditions like Singing in the Halls and the Spring Bonnet Parade that help foster the "Sweet Lily B." spirit. We sincerely believe that our unique school traditions and whole-family involvement nurture an ideal environment for student success.

Patron sponsorship is an important part of the funding raised during Lily B. Clayton's annual auction. Each year, through fundraising efforts, the Lily B. PTA raises enough money to invest \$200-\$300 per student in academics, faculty support, school improvements, and more. The money you donate this year will enhance the beauty of our

(Continued on the next page)

		Families Fed	People Fed
Kue	2021	1647	6045
	2022	1594	6108
ANN RY	2023	2473	10,325

Serving others is one of the greatest gifts to give.

Ask your BPA neighbors Frank Caropreso, Yvette Dzurik, Dee Dee & Danny Byrne, Chris & Molly Shipman, Marty Rubinson, Julie Summers, Jaimie Smith, Ross Douglass, Melissa Marcos, and Rob Allibon about the joy of serving at the ROFP. Help needed M-W from 8:15-9:30 am with unloads and stocking. Text 817-996-6104 or email a.allibon@att.net Want to donate? Venmo @RiverOaks-FoodPantry or drop off a check in my mailbox 2013 Park Place.

Also accepting plastic grocery bags on my porch 24/7/365. 2013 Park Place

ANNUAL LILY B. AUCTION (CONTINUED)

102-year-old school and positively impact our current and future students! You can even donate in honor of a student(s), staff member(s) or individuals of your choosing. By supporting this event at \$100 or more, you will be celebrated as a 2024 Special Friend of Lily B. in our Honor Roll of Giving with a dedicated plaque that will hang for the next year!

Thank you for supporting our sweet Lily B. Clayton, The Lily B. Students in Your Neighborhood We also have corporate sponsorship packages available. Please visit <u>www.lilybclayton.org/Home/</u> <u>giving/2024-auction</u> or contact Auction Chairs at <u>auction@lilybclayton.org</u> for more information.



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Lily B. Clayton PTA tax ID# 75-2536056

WINDSOR BLOCK PARTY









WINDSOR BLOCK PARTY (CONTINUED)











FROM BERKELEY KITCHENS

CHICKEN TORTILLA SOUP

POLLY HOOPER

Ingredients:

64 ounces chicken broth 2 cans petite diced tomatoes (not drained) 16 ounce jar of your favorite salsa 6 corn tortillas torn into small pieces 1 package taco seasoning Cooked chicken from rotisserie chicken, cubed ¼ stick of butter small onion, diced 2 diced celery sticks 2 diced carrots 1 red/yellow or orange bell pepper, diced 2 cloves of garlic, diced Salt and pepper to taste 6 ounces heavy cream

Directions:

Sauté onion, celery, carrots, bell pepper, and garlic in 1/4 stick of butter until tender. Add chicken broth, taco seasoning, and corn tortillas. Simmer 15 minutes. Turn off heat and add heavy cream. Add in diced or shredded chicken. Optional: serve with dollop of sour cream, avocado, cilantro, and tortilla chips.

This soup freezes well. I typically put cooled soup in gallon Ziploc bags and use the "water displacement method" of sealing the bags. Look it up—it will change your freezing game. The bags lie nice and flat in the freezer and thaw out nicely in water for that quick yummy meal. We freeze this and throw it in an ice chest to take on family trips so when we've rented a house in the mountains or even the beach, we have a ready to go meal when we arrive.



BRISKET CHILI

BRUCE MCCAMANT

Ingredients:

4 slices thick cut bacon 3-4 lb. beef brisket, trimmed; Brisket flat is highly recommended Kosher salt, pepper, onion powder-for liberally sprinkling on the meat while browning. 2 c. white onion, small diced (one large onion) 5 garlic cloves, pressed through a garlic press 1 Tbsp. paprika 1 Tbsp. cumin powder 3 ¹/₂ Tbsp. Texas chili powder, such as Mexene or Gebhardt's 1/2 tsp. dried thyme 1/2 tsp. chipotle chile powder 1/2 tsp. salt 1 quart beef broth 1/2 c. strong black coffee (you can save this from your morning coffee) 28 oz. can diced tomatoes, in juice Garnish: Sharp cheddar cheese, freshly grated. White onion, Fritos, tabasco sauce, and jalapenos.

Directions:

Clean and trim the brisket. You will only need 3-4 lbs. Cube the brisket into small ¼" cubes. Reserve the brisket point for another meal.

In a large stockpot, cook bacon until crispy. Remove from pan and set aside until later.

Increase the heat to medium-high. In the bacon fat, brown the brisket cubes in three batches, making sure not to crowd the pan. You want to develop as much browning on the cubes as possible and browning in batches will ensure that moisture coming from the meat won't crowd the pan and prohibit the browning process. Season meat liberally with salt, pepper, and onion powder while browning. For each batch, you can add additional cooking oil if you need to. Remove each batch from pan before adding next. Cook all three batches and reserve.

(Continued on the next page)

FROM BERKELEY KITCHENS (CONTINUED)

In the same pot, add the diced white onion and stir in a pinch of salt. Cook down, scraping the bottom of the pan to release the brown bits and brown the onion. Reduce the heat if necessary to cook the onion until it slightly caramelizes.

Add all of the spices and stir into the onions. Cook 2 minutes.

Add the pressed garlic and stir. Cook 1 minute. Return the seared meat to the pan. Add the coffee and 2 cups beef broth. Stir well.

Add tomatoes and juice to the pan.

Stir well and crumble in the bacon. Place the lid back on the pot and cook over low-medium (simmer gently) for 2 $\frac{1}{2}$ - 3 hours. Add the additional 2 c. beef broth as necessary.

Finish off with fresh Tabasco pepper sauce if desired.

Serve topped with freshly shredded sharp cheddar cheese, freshly minced white onion, and Frito chips.



DIVA MEATLOAF AMY ALLIBON

My mother was an excellent cook, but meatloaf was not her strong suit. I learned this simple recipe in college from a fabulous soprano (hence the name) and although very basic, it's quite yummy. My brother loves it, and he wouldn't touch my mom's! I can almost guarantee your kids will love it. Rob and I enjoy it to this day.

Ingredients:

1 egg

1.5 lbs ground beef (if using turkey, add extra seasoning)

1 cup ketchup

1 box Savory Herb flavored Stove Top

Directions:

Combine and mash everything except the egg in a large bowl with your hands. Add the egg and mash into the mixture. Put in an ungreased 9x9 or bread loaf pan. Bake at 350 for 45 minutes. (May need a few more minutes—depends on the pan you choose and your oven).





BERKELEY PLACE EASTER EGG HUNT

MARCH 23, 2024 | 10A TO 12P

TILLERY PARK

Please drop one to two dozen prefilled Easter eggs for each participant to 2131 Stanley Avenue by March 20th. Amazon offers tons of options for \$9-\$20. You're welcome to ship them to my house as well.

SCAMS FOR EVERYONE, ESPECIALLY THE ELDERLY, TO AVOID IN 2024

BY BILL PARDUE

Unfortunately, there is a cascade of various scams that everyone should be aware of, and it is necessary to be diligent in protecting yourself and others. To be upfront, I'm only conveying data, tips, etc from internet research and giving summaries here (I'm no expert but I am good and copying and pasting).

Why am I interested in this topic? Last year, I received a text from my sister-in-law in San Angelo asking if I was okay. I responded yes and asked whether she knew something I didn't (and where and what exactly was my brother doing at that exact moment). After a quick call, it was conveyed that someone had contacted my elderly mom in San Angelo and told her that I had been involved in an auto accident, had been admitted to the hospital, that I needed money, and for her to send money to me. Still grieving my father's death the previous year, naturally my mom was upset about my well-being and not thinking through why my wife had not contacted her. Scammers are very good at being convincing, and artificial intelligence is only increasing their capabilities. Luckily, my sister-in-law was involved before any money was sent anywhere. We had to have scam awareness training with my mom and told her to keep her trusting heart in check when dealing with anyone (especially people she does not know).

So, what are our first "Scams for everyone, especially the elderly, to avoid in 2024" to avoid?

The Grandparent Scam / Multistage Grandparent Scam

From the National Council on Aging, "The grandparent scam is so simple and so devious because it uses one of older adults' most reliable assets, their hearts. Scammers call a grandparent and say something along the lines of: "Hi, Grandma, do you know who this is?" When the unaware grandparent guesses the name of the grandchild, the scammer instantly uses cues to secure their trust. The fake grandchild then asks for money to solve some urgent financial problem (such as overdue rent, car repairs, or jail bond). They may beg the grandparent not to tell anyone. Since fraudsters often ask to be paid via gift cards or money transfers, which don't always require identification to collect, the older adult may have no way of ever recovering their money."¹

More advanced scammers are exceptionally skilled at elaborately enacting the Multistage

(Continued on the next page)





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SCAMS FOR EVERYONE, ESPECIALLY THE ELDERLY, TO AVOID IN 2024 (CONTINUED)

Grandparent Scam. From AARP, "This is a new, more sophisticated version of the old grandparent scam, in which crooks call and pretend to be a grandchild who's been arrested and needs bail money to get out of a nonexistent legal jam. In the past, grandparent scammers were often smalltimers who would plead for a few hundred dollars. But these days, they often set up call centers staffed with young people who are paid a few bucks for every grandparent that they can connect with. After posing as grandchildren who've been jailed after a car accident, they'll provide a "case number" and instruct the target to call their defense attorney or the local prosecutor. When Grandpa calls up, they say, "Oh, do you have the case number?" It's a subtle psychological trick to see whether the grandparent is compliant and will follow their instructions to send thousands or even tens of thousands of dollars. Some scammers have a third conspirator pose as a courier and go to a grandparent's home to pick up the money in person, according to Steve Baker, a former Federal Trade Commission official who now publishes the Baker Fraud Report newsletter.

How to stay safe: If you get a call from an unfamiliar number from a family member claiming to be in trouble, don't panic. Instead, after you've finished talking—and certainly before sending money the Federal Communications Commission recommends that you call or text the person at his or her usual number and check to see whether the family member is actually in trouble. If they don't answer, contact other family members or friends if you have any concerns that the emergency could be real. Scammers plead with you to keep the situation a secret precisely so you won't try to confirm it.²

I will close by rewording the famous Dos Equis® slogan "Stay Thirsty, My Friends" to "Stay Suspicious, My Friends."

Editor's note: This is the first in a series by Bill Pardue designed to educate Berkeley residents about the more common scams and allow you to recognize them if they are perpetrated against you.

- 1. <u>https://www.ncoa.org/article/top-5-financial-</u> <u>scams-targeting-older-adults</u>
- 2. <u>https://www.aarp.org/money/scams-fraud/info-</u> 2023/top-scammer-list.html



BPA BANK ACCOUNT BALANCES

BY JOEY DIERKER

Savings account	\$15,042.42
Checking account	\$36,686.07
Submitted 1/19/2024	

THE SMITHS GO TO SAN MIGUEL

BY JAIMIE BRANUM SMITH



Jaimie and Greg at Rosewood hotel

San Miguel de Allende is a magical city, and we spent a week drinking in the beauty in early December 2023. San Miguel sits in the highlands of Mexico. It is not near an airport, so this adds to its charm, because it is not a tourist town. It was built in the colonial-era and remains a quaint city with narrow cobblestone streets, markets filled with unique goods and food, and unbelievable restaurants tucked behind 15th-century stone walls. The neo-Gothic church, Parroquia de San Miguel Arcánge, stands in the center of town. The church was lit every night, and the plaza and shops were decorated for Christmas giving the city a joyous feel. The weather in San Miguel de Allende ranges in temperatures from the 40s to the 70s, so eating outside and on rooftops was where we took all of our meals. We were blessed to spend the week with our pickleball gang in the home of friends who live in nearby Fairmont. Their home, near the center of the city, features ancient stone walls



Rooftop view from the house

with rooftops views and courtyards made for having a drink and catching up with friends. It was a beautiful way to start the holiday season, and we would both go back in a split second.



(Continued on the next page)

THE SMITHS GO TO SAN MIGUEL (CONTINUED)



San Miguel Streets



NOTE TO CONTRIBUTORS

BY JUDY ALTER, EDITOR

Want to make my life easier? Please submit all text in 12 pt. Arial font, double spaced. And please don't try to fancy it up with boldface, italic, display type, etc. Let's let our wonderful designer, Amy Balamut, actually design. If you put all those extras in—like lines and rules and boxes—l just have to strip them out.

Please note that I cannot work with a PDF. In an ideal world, they would all be perfect; in the

real world, they often need editing for grammar, *Poobah* style, etc. That's what I'm here for.

One final note: please send pictures as jpegs and do not embed in article.

Thanks, Judy A.

PIE TAP PIZZA WORKSHIP + BAR ADDS MORE ARTISANAL PIZZA, CHICKEN OPTIONS TO MAGNOLIA AVENUE

BY ERIN EAST

Pie Tap Pizza Workshop + Bar ("Pie Tap") opened on Magnolia Avenue in 2023, building out the office space next to the now shuttered Great Harvest Bread.

Pie Tap originated in the Design District of Dallas by owners Rich Hicks of Reach Restaurant Group and culinary creator Giovanni Mauro. Their flagship won Culture Map's Best New Restaurant in 2017, and the owners have since expanded to six North Texas locations.

Pie Tap's menu features pastas, half and whole rotisserie chickens, two chicken sandwiches, and their pies, highlighted by their light, flavorful crusts, boasting no use of sugar and only the minimal ingredients of flour, water, sea salt, yeast, and olive oil.

Pie Tap is an open concept dining hall with booths and tables, while the bar section has a large corner booth, high tops, and ample seating at its "L" shaped bar. Cinderblock pony walls and Edison bulbs play to their "industrial workshop" design inspiration.



Carbonara with white cream sauce

The boys and I have visited Pie Tap twice and had delicious experiences each time. We have enjoyed the "snacks" of fondue, a goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puffs (we had to request additional bread to wipe clean the tangy, creamy goat cheese from the dish) and the knots, garlic, parmesan with provolone asiago whip, which was airy, easy to spread, a bit bland, but the knots warm, flaky goodness owned the tastebuds.



Caesar, romaine hearts, grana Padano, housecured egg yolk, house-made croutons

On both visits we split the large Caesar—romaine hearts, grana Padano, house-cured egg yolk, and house-made croutons. Pies that we devoured include: the Chicken Pie—rotisserie chicken, bourbon BBQ, bacon, red onion, pepperoncini, cilantro with smoked mozzarella; Mushroom pie—cremini, shiitake mushrooms, bacon, farm egg, caramelized onion with fontina; and the Salami Pie—Calabrese salami, house fennel sausage, biellese pepperoni, bacon, Calabrian chili oil, organic tomato sauce, and fresh mozzarella.

(Continued on the next page)

PIE TAP PIZZA WORKSHIP + BAR ADDS MORE ARTISANAL PIZZA, CHICKEN OPTIONS TO MAGNOLIA AVENUE (CONTINUED)

These pies and their ingredients may make you think we already have Cane Rossa down the street, but I believe there is room for two first-class pizzerias along the Avenue! Pie Tap's high-quality elements complement other establishments, not replacing them.



Chicken pie, BBQ, smoked mozarella, bacon

We also tried pastas: the Carbonara—bucatini, bacon, white wine cream sauce, soft poached farm egg with parmesan; Chicken Parm—chicken Milanese, organic tomato sauce, fresh mozzarella, parmesan with bucatini; and Pappardelle; and Bolognese—heart brand grassfed askaushi (Japanese) beef Bolognese, parmesan, and house made pappardelle.

The bar menu has several house specialties including their Frose, a gin, Aperol, rose, fresh strawberries, rosemary and lemon frosty beverage which I have not been able to veer from, even back on January 15th, when it was nineteen degrees outside! Pie Tap was open on MLK Day, operating with two cooks and the manager, Sean, who played the role of host, server, bartender and bus boy! The place was half filled with patient, hungry artic blast adventurers! The bar's Happy Hour slashes prices in half Monday-Friday from 3 p.m. to 6 p.m.



Frose, gin, Aperol, rose, fresh strawberries, rosemary, lemon

Pie Tap offers daily specials Monday through Thursday. Check out the website for details. We have seen a fair amount of turnover on Magnolia Avenue post-Covid, and I encourage you to get out and support Pie Tap. My palate believes it's a keeper, and I would love to see it succeed!

Pie Tap Pizza Workshop + Bar, 1301 West Magnolia Avenue, Fort Worth 76104; (682) 707-8888; www.pie-tap.com

Sources: <u>www.papercitymag.com</u>, <u>www.pie-tap.com</u>

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