



Twenty-four reasons to love NSCNA: Join to help the neighborhood thrive

By Kevin Wier, NSCNA president

Members of North Shoal Creek Neighborhood Association (NSCNA) have dedicated time and effort for more than 40 years to preserve our North Shoal Creek neighborhood and improve the quality of life for its residents. We've established a solid foundation of plans and successes to build upon, and now we need your help to continue making our neighborhood a wonderful place to live.

I've put together a list of what we've accomplished so far. You may be surprised at how many positive things about living in North Shoal Creek wouldn't exist if it hadn't been for the efforts of the association. I hope reading it will encourage you to join NSCNA so we can work together to set and reach goals that will enable all of us here in North Shoal Creek to enjoy living in the best possible neighborhood. We can't do this without your help, and we need your voice and your vision.



Top: Getting ready for the ribbon-cutting for the new community garden, April 14, 2018.

Bottom: Composite of the five-panel mosaic at Steck and Daleview.

Here are some of our association's projects over the past 20 years:

1. Creating our North Shoal Creek Neighborhood Plan: This may be our most important achievement, because it lays out and codifies how we want our neighborhood to grow and develop in the future. Our neighborhood planning process began in 2016 and culminated with the adoption of our North Shoal Creek Neighborhood Plan by the Austin City Council on August 23, 2018. The most important feature of the plan is our Future Land Use Map, or FLUM. You can read the plan online and see the map (it's on page 35) at this link: <http://www.austintexas.gov/page/adopted-neighborhood-planning-areas-0> (scroll down to the North Shoal Creek section).

2-4. Establishing a Neighborhood Partnering Project. Our partnership with the City of Austin Public Works Department enabled us to get 750 feet of new and repaired sidewalks in North Shoal Creek in return for volunteer sweat equity to build a community garden and a neighborhood art project to serve as a community identifier for the neighborhood. This was an extensive undertaking that took several years and required a small army of neighborhood volunteers to complete.

■ Thanks to the leadership of NSCNA President Amelia Cobb and Vice President Sarah Brandon, a \$10,000 grant from the Austin Parks Foundation helped fund the **North Shoal Creek Community Garden**, opened in 2017 in the northwest corner of the Pillow Elementary grounds on Crosscreek. The association is very proud of the result: Our community garden, which offers 19 plots for rental by neighborhood residents and three plots for Pillow's use, brings fresh produce and joy to neighbors as well as presenting a fun learning experience for Pillow students.

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Neighborhood News October 2021

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Editor: Sharon Justice

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Dining news: Trudy's makeover; new eats on Burnet corridor

By Amy Culbertson

Former restaurant critic and food editor Amy Culbertson writes a roundup of restaurant news of interest to the neighborhood in each issue. Send information on openings and closings to her at newsletter@nscna.org, with the subject line OPENINGS.

In the neighborhood

■ **Trudy's North Star**, the neighborhood's venerable Tex-Mex emporium that anchors Crossroads Center at Burnet and 183, has gotten a makeover.

Trudy's Texas Star Inc. once operated five restaurants in the Austin area but filed for bankruptcy last year and was bought by a private-equity firm. An Austin restaurant veteran, Dan Smith (a co-owner of downtown's historic Scholz Garten), was brought on as local partner. Then came a rebranding that included a new menu, a new logo and building renovations. At the North Star location, the reno included new flooring and furnishings, spiffed-up décor and a patio refresh. The upstairs bar is now a tequila bar dubbed the Scorpion Bar.

Chef Julian Rodarte, a San Antonio native with a national profile who has consulted and worked as a "concept chef" for national brands, was hired to craft a corporate menu that puts grilled meats in the forefront but keeps a few of Trudy's familiar favorites like its "loaded queso."



Trudy's loaded queso

New are a section of Longhorn Taco plates, including cheesesteak or brisket (\$18), fajita chicken (\$14) and bacon-wrapped shrimp (\$20), and Top-Shelf Enchiladas ranging from Fajita Chicken & Queso (\$15) to Chipotle Brisket (\$18). There are seven new combo plates, from a Tex-Mex or El Hijo combo for \$12 to a barbecue combo for \$18. The Parrillada, a table's worth of grilled chicken, steak, shrimp, sausage and veggies, plus tortillas and sides, is \$60. New appetizers include a ceviche-style Tableside Mahi & Shrimp Cocktail (\$14) and Trudy's Taco Tots (\$12).

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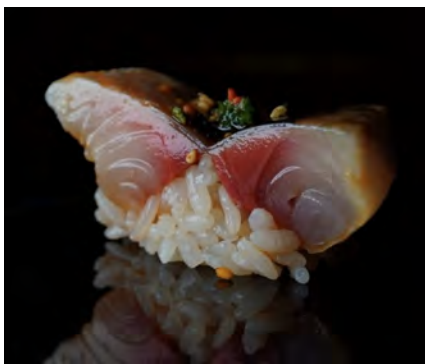
Keep Austin GREEN

Trudy's North Star, 8820 Burnet Road in the Crossroads Center at Burnet and U.S. 183, offers both indoor dining and expansive patio seating; masks recommended but not required of staff and guests; curbside pickup can be ordered by phone, 512-454-1474, and delivery through DoorDash. <https://trudys.com/>. 11a-10p daily; hours may be expanded soon.

■ Despite having opened its doors in the midst of the pandemic, **Tatsumi Sushi** just marked its first anniversary in the Village on Anderson Lane, and owner Elvin Jin credits his passion for fish for a successful year.

Seafood, particularly its sourcing and seasonality, is Jin's obsession. He learned about sushi early, in his parents' East Bay sushi restaurant near San Francisco, he says, and spent time cooking in Japan, apprenticing and studying the techniques of sushi masters.

Jin's vision for Tatsumi is not just a neighborhood sushi stop but a top destination for sushi in the region. He's also involved with three sushi restaurants in the Bay Area, and he says that buying fish for all four gives him clout in the markets. Jin looks to Japan for most of his fish. He disdains uni from Santa Barbara or Chile as inconsistent, for example, pursuing uni from whatever Japanese prefecture yields the "richest, creamiest" sea urchin at any given time.



Masaba (mackerel) nigiri at Tatsumi..

In the traditional Edomae style of sushi, various prep techniques — aging, brining, vinegar-curing — are used to enhance the nuances of flavor and texture in various fish. Jin employs curing techniques with much of his seafood, aging whitefish in kelp, for example, to bring out umami flavors. Along with the regular menu of maki (rolls), temaki (handrolls) nigiri (fish over rice) and sashimi, patrons get a specials sheet listing that day's special seasonal offerings. Among them might be freshly shucked scallops garnished with yuzu zest and black lava sea salt, or makogarei flounder topped with engera — the flounder's fin — and its liver.

Jin likes to interact with his patrons — learning their preferences, guiding them through the day's offerings and making sure each item arrives in front of them at its peak — so Tatsumi doesn't offer delivery. He will take pickup orders, though he doesn't think that's the optimum way to experience his menu. He says everyone on staff is vaccinated and required to wear masks but admits to occasional lapses; I encountered an unmasked hostess recently while picking up an order. He is planning to add an outdoor dining option in the next few months, a bamboo-bordered patio with a fountain in front of the restaurant.

Jin's omakase dinners, in which the diner puts himself in the chef's hands for a succession of multiple dishes, are

heavily booked through year's end. Omakase reservations, by phone or online via Tock, usually open at 9 a.m. on the first of the month, with options starting at \$175 per person for 22 dishes.

Tatsumi Sushi, 2700 W. Anderson Lane, Suite 212; 512-906-0229; www.tatsumiaustin.com. 4-9:30p Sun-Wed, 4-10p Thu-Sat.

■ "Compassionate chickenless chicken" is the motto at **Project Pollo**, a source of vegan fried "chikn" sandwiches and more in the West Anderson Plaza retail strip on Anderson Lane.

The fast-growing all-vegan chain is based in San Antonio, with restaurants in the Houston area, an east Austin outpost on Rosewood and more Texas openings in the works. The "compassionate" part of the motto extends to policies of paying employees a living wage, using compostable servingware and packaging and supporting community charitable efforts.

Specialty sandwiches include the "Spicy Project," a house-breaded soy-based "chikn" patty fried and topped with garlic Buffalo and ranch sauces (\$7); the Pico de Pollo, with cashew queso and pico de gallo (\$7); and a Chipotle Chikn Wrap in a whole-wheat tortilla (\$7.50).

With some of the sandwiches, the menu notes that a portion of the proceeds goes to causes such as hunger abatement, child advocacy, saving animals and forest rescue. Also available are "chikn" nuggets and wings, Impossible Burgers, loaded fries and mac and cheese.

There's sidewalk as well as indoor seating at Anderson Lane, and masks are required for staff.

Project Pollo, in West Anderson Plaza, 2438 W. Anderson Lane, A-1; 512-358-4758; <https://www.projectpollo.com/> Pickup, delivery, catering. 11a-11p Mon-Fri, 10a-11p Sat-Sun.

The Burnet corridor south

■ Joining the evolving list of vendors at Kitchen United Mix, **Mekato South American Eats** is bringing Colombian and Venezuelan flavors to North Austin for takeout and delivery.

Jennifer Dorado and Alex Camacho grew up in Houston in families with South American roots — Colombian for her, Venezuelan for him. Though Camacho is a trained chef, this is their first restaurant venture. Their goal is to bring a modern spin to the classic flavors of their heritage.

Arepas and empanadas are the crowd favorites, the couple says. The arepas — fat cornmeal griddle cakes, crispy without, creamy within, that are typically split and sandwiched with meats and/or cheeses — come in five varieties. The pepiada arepa (\$10) encloses shredded chicken, avocado and a garlicky aioli sauce; the choc'lo (\$10) is studded with sweet-corn kernels and filled with melty cheese. For the

Continued on page 4

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cabellón arepa (\$11.50), the couple riffs on a traditional Venezuelan meal, cabellón criollo, by adding pureed plantain (the starchy tropical banana) to the cornmeal batter and stuffing the cake with beef and black beans.

Dorado and Camacho came up with their own mashup of cachapas, the Venezuelan sweet-corn pancakes, by baking them in a waffle iron, adding cheese and a creamy salsa rosada to walk the line between savory and sweet, and calling them cachaffles (\$9.50).

Like everything else the couple sells, Mekato's two desserts (\$6) are made from scratch: quesillo, a Venezuelan custard, and a tres leches cake topped with real whipped cream. Colombian cheese pastries are available for breakfast on weekends (\$3). And those homesick for Frescolita, the Venezuelan red soda, can find it here for \$3.

Mekato South American Eats at Kitchen United Mix, 8023 Burnet Road, Wooten; 512-488-3329 (no phone orders). Order online at <https://order.kitchenunited.com/austin/menu/mekato> or through GrubHub or DoorDash. 5-8p Tue, noon-8p Wed-Sat.

■ Austin lunch staple **Tacodeli** has gone all in on dinner.

A reliable and popular daytime source of inventive tacos in stores all over Austin for two decades, Tacodeli added dinner hours last year with its all-day taco menu. Now it has introduced full dinner service with cocktails. Beginning at 4 p.m., diners can order from an evening menu of four entrées and sip a paloma or one of a half-dozen margarita variations.

Plates include Pastor Yucatan, al pastor pork cooked in banana leaves with red-onion escabeche (\$12); Escalopas Especiales, seared scallops with cashews (\$15); Mole de Pollo, chicken in mole sauce with queso fresco (\$11); and Arachera, garlic-mojito-marinated and plancha-grilled flank steak with "Mexichurri" sauce (\$15). All include sides, but an a la carte cup of esquites, Mexican street corn with queso fresco and bacon, can also be had for \$4.50. If you're just jonesing for a couple of Cowboy Tacos with Doña salsa, the full lunch taco menu is available too.

On the margarita menu are both frozen and rocks versions, including aguas frescas swirls. The cocktails, which run \$7.50-\$9, are available all day and can be ordered to go, individually or in 16- and 64-ounce carryout jugs. A handful of local beers and ciders rounds out the drinks card.

The Crestview Tacodeli has generous deck seating as well as indoor dining; masks are required of staff and recommended for patrons. Curbside pickup or delivery: www.order.tacodeli.com.

Tacodeli, 7301 Burnet Road; 512-467-9999; www.tacodeli.com/location/crestview/. 7a-9p Mon-Fri, 8a-10p Sat-Sun.

■ You don't have to have a dog to get your slider fix at **Fat City Stacks**, now serving mini-burgers at Allandale's Yard

Bar dog park and bar. Beef, fried-chicken and vegan sliders top the '50s-inspired menu, along with chicken tenders, fries and tots, floats and soft-serve, Maine Root sodas and cola drinks — plus doggie treats. Owner Eric Silverstein updates the '50s vibe with Asian-inspired sauces, echoing the fusion fare at his Peached Tortilla down the street.

Under the string lights at the renovated dog park, you'll find a covered trellis, a kids' play area, putt-putt golf and lots of outdoor seating. As always, Yard Bar offers beers, canned wine, cocktails and coffee. For dog park rules and fees: <https://www.yardbar.com/park>.

Fat City Stacks at Yard Bar, 6700 Burnet Road; 512-551-2464, <https://www.fatcitystacks.com/>. 5-10p Mon-Thu, noon-10p Fri-Sun. Carryout and delivery available.

■ Those lines outside Brentwood's Aristocrat Lounge on Thursday through Sunday evenings are for the complex, evocative dishes Indonesian native Yeni Rosdiyani is sending forth from her little **Yeni's Fusion** food truck.

She hopes eventually to be open more evenings, but she insists on making from scratch every one of the seven or eight dishes she chalks on her little blackboard menu, and many of her recipes are so labor-intensive that four days a week are all she can handle right now.

For the peanut sauce that drapes her steamed vegetables, she starts by roasting her own peanuts; for her empal gentong, a coconut-cream-based beef soup, and her beef rendang curry, she smokes her own beef brisket before cutting it into big tender chunks. Making the rendang involves as

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complex an array of seasonings and steps as a Oaxacan mole.

She imports many of her ingredients — bay leaves and curry leaves, for example — from Indonesia via a Houston supplier because their American counterparts just don't have the nuances of flavor she wants. Most of her dishes have at least a touch of heat, which she'll be happy to help you ramp up with some sharp green chile sauce or a bit of ground red chile.



Grilled chicken with yellow rice at Yeni's Fusion.

Her menu changes somewhat from day to day, but she always tries to have her grilled chicken thighs (\$13), whose glaze involves coconut, palm sugar, soy sauce, onion, garlic and chiles, over yellow rice fragrant with turmeric and galangal (a cousin to ginger). Ditto with the rendang curry (\$14.50), the empal gentong soup (\$14); the peanut-sauced vegetable

medley (\$10); the fried wontons stuffed with fish and chicken and served with her roasted-peanut sauce (\$11); and a vegan curry that involves organic tempeh. Rosdiyani always has something for vegetarians and vegans; she uses no dairy in any of her recipes, opting instead for coconut cream to add richness and its own haunting flavor.

She hopes to add delivery and online ordering in the future, but for now you'll have to show up at the truck to get your Indonesian fix. There are tables in front and on a covered patio behind the bar, which can also fix you up with a beverage.

Yeni's Fusion food truck, 6507 Burnet Road at the Aristocrat Lounge; 512-229-5178. 4-9p Thu-Sun.

■ The first Austin iteration of **Local Foods** has been supplying Allandale and nearby neighborhoods with well-crafted sandwiches and salads via its pop-up in the AMLI building.

While the Houston-based chain readies a permanent downtown restaurant, it's using the kitchen at the former Bonhomie to introduce its menu via pickup and delivery to Austinites. Co-owner Martin Berson isn't sure how long the pop-up will remain on Burnet — at least through October and possibly for the rest of the year, depending on when a permanent tenant takes over the AMLI space.

He says Local Foods, which has partnered with Texas suppliers and growers since its opening in 2010, is a natural for Austin because so many of its suppliers have connections

to the area. The Austin Local Foods is featuring “greatest hits” from the chain's popular Houston restaurants, a tight roster of robust sandwiches, salads and sides that feature ingredients like Pure Luck goat cheese, San Saba glazed pecans and Gundermann purple-hull peas.

Among the sandwich offerings are truffled egg salad on a pretzel bun (\$12.50); roasted chicken breast crisped up with a nut-seed crumble and house-made potato chips (\$14) and a 44 Farms pastrami reuben (\$17). Leading the salad selections is an Asian chicken salad (\$15); there's a chicken posole soup (\$4/\$7.50); and all the sides, from chips to pickles to the hefty cookies, are made in-house. Drinks like watermelon lemonade, lime-mint matcha tea and a “Green Monkey” smoothie, along with kids' items, round out the menu.

Berson, who started the Snap Kitchen chain in Austin, expects the downtown Local Foods, at Second and San Antonio streets under Velvet Crown Cinema, to open in early 2022.

Meanwhile, he's offering pickup in Allandale with a parking zone just outside the side door on Lawnmont (just north of Hat Creek), plus dedicated DoorDash Drive white-label delivery for \$5; order online at <https://www.localfoodstexas.com/atx-popup-austin-menu-1/> or by phone at 512-614-1212. There's no indoor dining, but patio tables are set up in front of the building for those who want to enjoy their orders on site.

Local Foods Austin Pop-Up: 5350 Burnet Road. 10:45a-6p every day but Monday. Masks required for customers and staff.

The Burnet corridor north

Expect to see an ever-growing array of dining options settling in near the new Q2 Stadium — and not just chain offerings, either. We're seeing an array of interesting taco trucks popping up around gas stations and similar spaces. And the surrounding North Austin Brewery District, well established before the advent of the stadium, offers a quirkier grass-roots counterweight to the Domain across the way.

One such establishment is **Turnstile**, which has added a kitchen to its fair-trade-coffee, cocktail and craft-brew-on-draft operation. With a drive-through and picnic seating, Turnstile is turning out a bevy of specialty burgers. The Turnstile piles on Amish blue cheese, bacon, onion jam, arugula and hops-flavored mayo (\$12); the P-Funk burger features pecan pimiento cheese (also available as a snack to share for \$7), bacon, pickled jalapeños and Ritz crackers (\$12). There are chicken and salad options too. It's dinner only now, but lunch and breakfast are in the works.

Turnstile, 10025 Burnet Road; 512-373-3273; <https://www.turnstilebrews.com/>. Kitchen 4-9p Tue-Sat, coffee shop and bar 7:30a-midnight Mon-Sat, to 10p Sun.

NSCNA from page 1

■ The **Steck Avenue Bridge Mosaics**, a beautiful mosaic installation on both sides of the Shoal Creek bridge at Daleview, were designed, assembled and installed in 2019 by neighborhood volunteers. The mosaics offer a distinctive and lovely identifier of our community to all who walk, bike or drive past them.

■ For its part in the partnership, the city installed or improved 750 feet of **sidewalks** on multiple streets.

5. Winning traffic-calming and safety upgrades for neighborhood streets: The association worked for several years to get traffic-calming devices installed on Rockwood and Primrose lanes, having originally negotiated a \$25,000 donation for traffic calming from Nissan Town North. The city's traffic-calming program was both popular and competitive; to be successful, applicants had to be persistent. We first requested traffic calming on Rockwood in 1996 and finally got it south of Steck in 2014. Speed cushions were installed on Rockwood north of Steck in 2016 and on Primrose in 2019. Still on our to-do list is traffic calming for Ashdale.

6. Keeping neighbors informed, via newsletter and online presence: Our NSCNA **newsletter** is a popular vehicle to keep neighbors connected and informed, and we appreciate the volunteers who put it together and who distribute it door to door. Our easy-to-use and informative

website (nscna.org) provides timely updates on what's happening in our neighborhood and developments at City Hall that impact our neighborhood; newsletter issues are archived there too. And our **Facebook page (www.facebook.com/NSCNA)** provides updates, information and reminders about meetings, along with announcements about events.

7. Holding regular NSCNA meetings and annual events: Until the pandemic arrived, NSCNA held five membership meetings per year and produced several annual events that have become neighborhood traditions. The neighborhood garage sale in April; the Fourth of July Parade, which is our signature event; and the Luminaria Walk in December give residents opportunities to socialize, meet new neighbors and make new friends. Sadly, we've had to cancel all our meetings and events during the Covid pandemic, but we plan to resume them once the current Covid emergency rules drop to Stage 1.

8-9. Working to plant more trees in our neighborhood and to preserve the ones we have:

■ NSCNA has worked with homeowners and the City of Austin twice to have free trees planted in our neighborhood yards. This helps restore the urban forest and adds to our quality of life while reducing the urban heat-island effect.

■ Back in 2006, NSCNA worked with the city and other partners to raise awareness of the poor principles of tree



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trimming and vegetation management that were then being practiced by Austin Energy. This led to new policies acknowledging that different species of trees grow at different rates and don't all need to be trimmed back the same amount. This effort led to the creation of the Heritage Tree Ordinance that preserves significant older trees in Austin.

10-12. Representing our neighborhood in providing input on citywide policies and programs:

■ When the new **10-1 City Council** formation was voted into existence, our neighborhood was one of several that lobbied for boundaries that would keep allied neighborhoods — those with common interests and a history of working with each other — together in the same city council district, thus allowing for stronger representation at City Council.

■ When Austin's latest comprehensive plan — **Imagine Austin** — was being developed, NSCNA worked to shape and give directions to make development in the city more neighborhood-friendly.

■ And, when the Land Development Code was being revised — a process known as **Code Next** — we worked to make it more compatible with our neighborhood plan.

13-17. Representing our neighborhood's interests when developments are proposed: Here's a list of the projects NSCNA's Development Committee worked to make neigh-

borhood-friendly by negotiating with developers and City of Austin staff:

■ Proposed mixed-use development at **8100 Burnet Road**: Worked with potential developer to make it more neighborhood-friendly with green space and setbacks, plus privacy for houses. (This developer later decided to sell the land rather than build this development.)

■ New development at **8528 Burnet Road** (known as the Crump/Gordon property): Worked with the city and adjacent neighborhoods toward getting a medium-density apartment complex in line with neighborhood scale. With this one, our attempts failed, and high-density zoning was approved for the site. The developer later sold the land to another developer, Wood Partners, which has recently begun building a 261-unit apartment complex on the site.

■ Redevelopment of **8611 N. MoPac**: This site originally housed Harold's Outlet Barn and later the Shoal Crossing Event Center. NSCNA worked with the new owner to ensure the new development was compatible with our neighborhood by excluding noncompatible uses and by addressing traffic congestion concerns. The new building is named MoPac Centre.

■ The earliest accomplishment of NSCNA — the catalyst for its founding in the late '70s, was successfully resisting

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Thank you to the volunteers that have contributed to the North Shoal Creek Newsletter over the years. The time and effort to put out such a professional product with valuable information is priceless for the community. I especially want to thank Sharon Justice who is a fantastic editor. Sharon took the newsletter to the next level of production in both quality and information. I have enjoyed working with Sharon and will miss her gentle nudges to get my ads in! CONGRATULATIONS ON A JOB WELL DONE!

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the proposed construction of a **Holiday Inn** in the north section of the neighborhood (it eventually was built across MoPac).

■ Another early success was stopping the **Yellow Rose**, an adult-entertainment business, from moving into the northern part of the neighborhood.

Note: With the establishment of a neighborhood plan, the responsibility for representing the neighborhood in negotiating with developers and the city has largely moved to the North Shoal Creek Contact Team.

18. Working to limit short-term rentals (STRs): When the Austin City Council was considering regulating STRs in 2015, NSCNA worked to preserve the residential character of the neighborhood and to forestall noise and other STR issues by supporting limits to the number and use of STRs in residential neighborhoods.

19. Working with other neighborhood associations to help shape the Austin Oaks Planned Unit Development: While this 31-acre PUD at MoPac and Spicewood Springs Road was approved by City Council in 2017, the owner sold the property and the plan never came to fruition. Negotiations between the developer and a group of neighboring associations took two years and included a “charrette,” a collaborative planning process in which all stakeholders sought to resolve conflicts and find solutions.

20. Recommending that North Shoal Creek opt in to Vertical Mixed Use (VMU) zoning along Anderson Lane: VMU zoning was a new ordinance being considered by the City Council in 2007 to allow commercial buildings on corridors to have residential housing above the first floor. The new ordinance, which was passed, was intended to increase housing density along corridors by allowing housing in a commercial zone for the first time.

21. Working with other neighborhood associations to keep apartments residential: In 2009, this effort succeeded with the apartments at 7685 Northcross, now named the Allandale Condos.

22. Identifying concerns and priorities of residents through a neighborhood-wide survey: In 2016, NSCNA conducted a survey was to identify what was important to our residents and to assist in determining priorities for NSCNA. The survey showed that development, safety and traffic were the most important issues to our residents.

23. Working to increase safety for pedestrians and cyclists on Steck Avenue: In 2017, NSCNA offered input on and helped publicize the restriping of Steck Avenue to add buffered bike lanes and upgraded crosswalks.

24. Supporting our neighborhood school, Pillow Elementary, through the years: Efforts on the school’s behalf have included donations, publicizing events and encouraging neighbors to serve as volunteers and mentors.



The July 4, 2016, parade begins.

North Shoal Creek is blessed with wonderful, caring human beings who enjoy getting together and working together to make our neighborhood safer, cleaner and more enjoyable. Right now, through a public-private partnership, we are endeavoring to get a park built along Shoal Creek between Steck and Anderson Lane.

Want a park in our own neighborhood within walking and biking distance? Then join our association — consider joining the board — and volunteer to help. Let’s make neighborhood improvements happen together! Join online today at www.nscna.org/join-us or turn to the back of this newsletter, complete the membership form on this newsletter’s back page and mail it to us. Dues are just \$15 (\$16 online). We can’t wait to be able to resume our meetings and are hoping to see both new and familiar faces there!

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Pillow's Page: New principal plus new safety measures

By Sharon Justice

Pillow Elementary School has a new principal: Dinorah De La Torre.

She brings to Pillow 11 years of experience at AISD, having served as assistant principal at Travis Heights Elementary School, where she was a finalist for AISD's 2021 assistant principal of the year, and as a teacher and instructional specialist at Walnut Creek Elementary. She holds a master of education degree from UT's College of Education and received its 2018 Martha N. Ovando Leadership Award from the college's Principalship Program.

Principal De La Torre is a Central Texas native, born in Giddings, 55 miles east of Austin. She describes herself as a family girl who values respect and communication and is committed to providing high-quality, equitable instruction for all students.

Pillow's previous principal, Yvette Cardenas, is AISD's new director of elementary multilingual education, and we wish her well in her new position. We welcome Principal De La Torre to Pillow and to the North Shoal Creek neighborhood and look forward to working with her and with Pillow's staff in offering Pillow's students an exceptional education.



Dinorah De La Torre is the new principal of Pillow Elementary School.

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Safe Routes to School Additions on Crosscreek

Principal De La Torre has asked me to let the neighborhood know that the safety improvements we see near Pillow are part of the City of Austin's Safe Routes to School Project and include the following:

- A new pedestrian island on Crosscreek Drive in front of Pillow.
- A new pedestrian island on Crosscreek at Flagstone Drive.
- New curb ramps on Crosscreek at Winding Walk.
- New curb ramps on Rockwood Lane at Crosscreek.
- A new pedestrian island on Rockwood at Penny Lane.

You can find more information on the Safe Routes to School Project online at <https://www.austintexas.gov/saferoutes> or by contacting the program manager, Amir Emamian, by email at Amir.Emamian@AustinTexas.gov or by phone at 512-974-9319.

Sharon Justice

Pillow Elementary's vision

At Dorinda Pillow Elementary School, students will feel valued safe, and respected.

The learning environment will provide an equitable learning experience, with differentiated instruction and high expectations for all.

Instruction will be engaging, collaborative and student-centered, focusing on the whole child.

Students will be encouraged to actively explore their interests through authentic, meaningful and in-depth experiences in order to become lifelong learners, building the foundation for college, career and life.

From the Pillow Elementary School website, <https://pillow.austinschools.org/>

A message from the principal

Dear Pillow Community,

I hope that you and your loved ones are staying healthy and safe during these challenging times. We miss you very much! Our teachers and staff members have been working tirelessly to create a rigorous and engaging learning experience for our students and are ready to start the new school year.



Austin's Telephone Baby

By Sharon Justice

Pillow Elementary School is named for Dorinda Josephine Pillow, who taught at several Austin schools during her 47-year career at AISD.

When she retired in 1954, she had missed only 40 days of teaching in those 47 years. She said she hated to miss school because one day in a child's life meant so much. She died in an auto accident on April 3, 1962, and is buried in the Oakwood Cemetery Annex, Section E. When Pillow Elementary School was built in 1969, it was named in her honor.

The fifth of nine children born to Mr. and Mrs. William Ashton Pillow, Dorinda was known as Austin's "Telephone Baby." Her father was superintendent of supplies for the local telephone company, and Austin's first residential telephone was installed in his home while Mrs. Pillow was pregnant with Dorinda so that Mr. Pillow could be notified at work of the birth of his child.

When that call came on March 12, 1885, Mr. Pillow rushed by buggy from his office on Congress Avenue toward his home on West Ninth. On the way, a hailstorm struck, startling his horse and causing Mr. Pillow to lose control. Fortunately, the horse ran to its own barn, getting Mr. Pillow home in time to welcome his new daughter, Dorinda. Thus did Dorinda Pillow become known in Austin as "The Telephone Baby."

She graduated from high school in New Orleans and attended the University of Texas, majoring in history and education. She and her sister, Eugenia, lived in the family home at 1407 W. Ninth.

This uniquely Austin story is told on the Pillow Elementary School website, and you can read it at this link: <https://pillow.austinschools.org/our-school/history>. My thanks to the Pillow PTA for sending me the story several years ago. I originally included it our spring 2015 newsletter, but I decided that it warrants retelling. I hope you enjoy it!

How to help: Tips on volunteering, donating

By Pamela Ellen Ferguson



Pamela Ellen Ferguson, a longtime resident of Kerrybrook Lane, writes a column of observations about North Shoal Creek and the larger world for each issue. The author of 10 books published internationally, she is also an award-winning instructor of continuing-education workshops in Asian bodywork therapy and the author of major textbooks in her field. Pam welcomes comments via email at pamelacudot@gmail.com. Her website is www.pamelaferguson.net.

Pedaling Around With Pam

Given the Covid situation, many neighbors are wary about volunteering, unsure about the safest ways they can contribute during these turbulent times. I'm happy to share some tips!

I rallied my local colleagues in acupuncture, shiatsu, tuina and massage to join me in giving 15-minute bodywork sessions to the St. David's North Austin Medical Center's overworked crews in the ICU and ER. As my spouse is a retired St David's nurse manager, we were able to set this up within a day without a lot of time-consuming red tape and hassle. And, yes, our sessions are greatly appreciated by morning and night shifts.

Food donations for the RNs, RTs and crew members? They all appreciate fresh fruit and healthy snacks to balance the usual pizza donations! And don't forget the night-shift workers, who tell me they often pick up crumbs from the generous donations made during the day.

Most of the local hospital systems' websites have sections on how to volunteer or donate; a simple Google search using the words "donate," "hospital" and "Austin" will bring up links to many of them. If you know anyone who works in any of the local hospitals, ask them for advice on where and how to donate so they can tell you what's most needed and give you specific entrances for deliveries and other tips. For tips on volunteering or donating at St. David's North, you can also email me at pamelacudot@gmail.com.

My neighbor Jon George on Kerrybrook recently helped a friend with a huge pick-up-truck-and-trailer delivery of bottled water and diapers to a warehouse drop-off point in New Orleans. The effort, he said, was organized by CORE (Community Organized Relief Effort, <https://www.coreresponse.org/>) and other affiliated groups. Jon's friend was prompted by postings on Instagram. Jon said the donated items went in an instant. They drove there and back in a day!

Further ideas

■ Casa Marianella, at 821 Gunter Street in East Austin (<https://www.casamarianella.org/>, 512-385-5571) offers shelter services to promote self-sufficiency for immigrants and asylum-seekers. Volunteer coordinator Jennifer Long says French and Spanish interpreters are always needed, as well as donations of men's clothing (especially winter jackets), dishes and silverware, pots and pans, towels and blankets.

Jennifer adds: "We love leftovers from parties or events — generally fresh food, fruit and eggs are needed more than canned items."

"Also, we always have people [available] to help with gardening or moving tasks, for a day or two — call the office at 512-385-5571," she says. Is anyone looking for a nanny or housecleaner? Call Jennifer at 512-653-7824 or email volunteer@casamarianella.org. Casa Marianella is open every day from 9 a.m. to 10 p.m.

■ Austin Tan Cerca de la Frontera (Austin So Close to the Border) welcomes help setting up and taking down exhibits for its annual Fair Trade Fair, to be held Nov. 21 this year at the First Unitarian Universalist Church, 4700 Grover Avenue at 49th Street. Known for beautiful displays of handwoven textiles, handcrafts and products from women's collectives in Texas and Central and South America, the fair is also a wonderful place to buy unusual holiday gifts. Call 512-474-2399 or visit the website at www.atcf.org.

■ Don't forget the extensive needs faced by the overworked Refugee Services of Texas' Austin Service Center (500 E. St John's Avenue, Suite 1.280; 512-472-9472) as preparations are under way to help scores of families from Afghanistan. Office hours are restricted due to Covid, but email lburdick@rstx.org, or visit the website, www.rstx.org, for lists of needs, from apartment set-ups to airport pick-ups and English lessons.

■ And, friends, those of you bothered by the thousands of unhoused Austinites can check volunteer opportunities posted by Front Steps (500 E. Seventh Street, www.frontsteps.org). There are all sorts of creative opportunities — I once worked with an outstanding writing group there!

■ If you have building skills or tools or materials to donate, check Austin Habitat for Humanity's website at www.austinhabitat.org/get-involved/volunteer. To help build affordable housing, please contact their Volunteer Services department by email at volunteers@ahfh.org or by phone at 512-472-8788 x101.

In appreciation as always, mask, and be safe!



Local Buy Nothing group is active on Facebook

By Sharon Justice

The Buy Nothing Project is a global network of local groups allowing members to post items they'd like to give away, lend or share and to post requests for items they'd like to receive for free or to borrow.

North Shoal Creek's Buy Nothing group, hosted on Facebook, is a private group with 287 current members. You can join it at <https://www.facebook.com/groups/1070543496715933/>: Just click "Join Group" and answer the three membership questions.

You can join only one Buy Nothing group, and it must be the group in the neighborhood where you live. The idea is to build community by allowing members to give where they live. Rules are simple:

- Post anything you want to give away, lend or share amongst neighbors.
- Ask for anything you'd like to receive for free or to borrow.
- Keep it legal.
- No hate speech.
- No buying or selling, trading or bartering; no soliciting for cash; and no self-promotion.
- Membership is open to adults only.

The project was founded in 2013 and has since become a worldwide social movement with groups in 44 nations. It just launched a new website at <https://buynothingproject.org>.

I want to thank neighbors Iain Cox and Leslie Pearlman for telling me about this group. It's a wonderful opportunity for neighbors to help themselves while helping other neighbors and recycling to boot.



For the safety of migrating birds, the Travis Audubon Society asks that you turn off non-essential lights between 11 p.m. and 6 a.m. every night from August 15 to November 30. The society says this is especially important during the peak of Texas' bird migration season, September 5-October 29.

According to research by the Cornell University Lab of Ornithology, about one in every three birds migrating through the United States flies through Texas. Many of them are in the air during the night.

Light from buildings, especially in urban areas, attracts and disorients migrating birds, confusing and exhausting them and making them vulnerable to collisions with buildings. It has been estimated that as many as one billion birds annually die in the United States from colliding with buildings, especially ones with extensive glass surfaces.

To lower the number of bird deaths, the Travis Audubon Society asks everyone to:

- Turn off indoor lights at night on unoccupied floors and in unused spaces.
- Close curtains and blinds.
- Turn off exterior floodlights during bird migration season.
- Opt for shielded lighting that directs lights downward.
- Try using task lighting instead of overhead lights when working after sundown.

For more information on the Lights Out Texas program, go to <https://travisaudubon.org/lights-out-texas>.

You can find out how much migration activity is occurring in your area by using an online tool called **BirdCast** (<https://birdcast.info/>). Created by Cornell University scientists, BirdCast provides bird migration forecasts in near-real-time using weather radar data. It can be searched by selected cities, of which Austin is one. To learn to more about BirdCast and how to use it, go to <https://www.allaboutbirds.org/news/heres-how-to-use-the-new-migration-forecast-tools-from-birdcast/>.

Short takes on neighborhood news

By Sharon Justice

Luby's site at 8176 N. MoPac: Ardent Residential is requesting that this 2.38-acre site be rezoned from commercial to high-density multi-family (MF-6) so the company can build a 275-unit apartment complex there. City staff recommended the project, but concerns over caves that lie beneath the site prompted the Zoning and Platting Commission to send it on to the City Council without a recommendation. Council is scheduled to vote on the rezoning at its September 30 meeting.

If you're interested in the caves beneath the site, there's a report on them online at **Dead-Dog-Caves-Report-Provisional-2021-08-17.pdf**.

Construction begins at 8528 Burnet Road:

Originally approved for a 300-unit apartment complex in 2015, this site just south of Rockwood has since changed owners and now will be a 261-unit luxury complex when completed. The new owner is Wood Partners, based in Atlanta.

According to the company's press release, it will "take its inspiration from the vibrant and eclectic history of the North Burnet corridor, combining Austin-inspired design elements with a refined, fresh aesthetic . . . The location will place residents in one of Austin's most distinct areas, offering access to major employment, entertainment, and activity centers, including the Domain and Parmer Austin." Completion is targeted for the fourth quarter of 2022.

You can read the entire press release at <https://www.prnewswire.com/news-releases/wood-partners-breaks-ground-on-new-luxury-property-in-austin-texas>. This link will show you what it will look like: <https://www.edi-international.com/alta-burnet>.

New apartment planned for 8440 Burnet: This is the shopping center where the Common Interest Karaoke Bar and Grille is. On September 29, a zoning application was filed with Austin's Housing and Planning Department for a 399-unit apartment complex to be built there. The 4.1 acre center is currently zoned for commercial services. The application asks that it be rezoned for multi-family high density (MF-6). Since the site is a Mixed-Use Activity Corridor on our neighborhood plan's Future Land Use map, no amendment to the plan is needed. More information on the new development will be posted online at nscna.org as more information becomes available.

Development planned next to Q2 Stadium: To be named Verde Square, this six-acre mixed-use development between the stadium and Burnet Road south of Braker is planned to include 386,000 square feet of office space, 33,900 square feet of retail space, a 160-room hotel and 280 apartment units. The Austin City Council is scheduled to vote on the project October 14. Construction is expected to start in late 2022, with completion expected in 2025.

Primary-care clinic opens at Walgreens:

Walgreens has partnered with Village Medical to open full-service primary-care clinics at hundreds of Walgreens stores across the U.S. One of these new clinics recently opened at the Walgreens in Northcross. Staffed by three nurse practitioners, the clinic offers these services:

- Physicals and wellness checks.
- Treatment for illness and injury.
- Management of ongoing conditions.
- Routine lab tests, EKGs and immunizations.
- Health education and counseling.

The clinic is open 7 a.m.-7 p.m. Monday-Friday and from 9 a.m.-5 p.m. Saturday-Sunday. Walk-ins are welcome, and same-day appointments are available, as are virtual visits. Appointments can be booked online at the link below.

Village Medical at Walgreens, 2525 W. Anderson Lane, Building 2, Suite 152; 512-988-5355; <https://www.villagemedical.com/locations/texas/2525-w-anderson-ln-austin-tx-78757>.

New boxing club opening soon: Archetype Boxing Club will open later this year in the Village Shopping Center at 2700 W. Anderson Lane, Suite 203. It will offer boxing classes and instruction for boxers of all skill levels.

Website: www.archetypeboxing.com. Email: membership.austin@archetypeboxing.com. Phone: 512-551-3178.

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A note from the editor: this is my last newsletter

By Sharon Justice

The first newsletter I edited was the Spring 2014 issue of the *North Shoal Creek Neighborhood News*. My only relevant experience was being editor of my high school yearbook back in 1966, and it didn't translate well after 48 years. Fortunately, I had two co-editors to help me: Debi Smith, who knew desktop publishing and Erin Poole, who had experience writing for publications. Both have since moved from the neighborhood, but I owe them debts of gratitude for working with me my first two years as editor.

I also want to thank NSCNA's webmaster, Kenneth Webb, for teaching me how to handle advertising, for posting all our issues online, and for offering excellent advice and counsel on many, many occasions. A big thank you also goes to our newsletter's longtime "circulation manager," Donna Eagar, for always having the neighborhood covered by a great team of volunteers who have faithfully delivered newsletters four times a year in sun or rain and despite heat and cold. I always relaxed once I emailed the final copy to our printer, because I knew that my role in the process was complete and that Donna and Kenneth would take over and do their parts competently and dependably.

I'm also indebted to our hardy and loyal delivery volunteers for doing a vital yet generally unrecognized job of delivering newsletters to more than 800 households in the neighborhood. Thank you all for showing up when we needed you time after time after time. Thank you, too, to Barry Colvin of Republic Print and Mail who was always willing to work with us through any problems and who always met our deadlines.

Last but not least, thank you to all the members of the Media Committee who suggested article topics, wrote articles, gave feedback on articles, and carefully proofed each and every issue. I couldn't have done one issue much less 28 of them without you! No matter how hard I tried to catch every error, y'all always managed to find several I missed. I want to single out Amy Culbertson and Pam Ferguson for contributing entertaining and informative quarterly articles, and I hope they'll continue to write them on a semi-regular basis and send them to me for posting at nscna.org.

I plan to remain chair of the Media Committee and will continue to post articles and information I think our residents will find interesting and informative on NSCNA's Facebook page, website, and on Nextdoor North Shoal Creek. We have many talented people in our neighborhood, and I hope one will volunteer to become our new newsletter editor. Please email me at newsletter@nscna.org if you are interested.

Being newsletter editor provided me with opportunities to meet a lot of wonderful people and to learn a lot about our

ABOUT NSCNA

The North Shoal Creek Neighborhood Association (NSCNA) serves the residents living in the area bounded by MoPac Expressway on the west, Research Boulevard on the north, Burnet Road on the east and Anderson Lane on the south. It is a Texas nonprofit corporation, and its purpose is to promote and protect the quality of life, safety, residential characteristics and property values of this neighborhood specifically and all neighborhoods generally.

Dues are \$15 per calendar year. Renters and property owners living in North Shoal Creek are eligible to join: Fill out the membership form on page 16, then mail it and your \$15 check to NSCNA / P.O. Box 66443 / Austin, TX 78766-0443. Or join online at www.nscna.org/join via PayPal. Or come to our next membership meeting and join there via cash or check.

NSCNA holds five membership meetings a year, all open to be the public, on the first Tuesday of January, March, May, September and November. Meetings are held from 6:30 to 8 p.m. in the Pillow Elementary School library, 3025 Crosscreek.

CURRENTLY, ALL MEETINGS AND EVENTS ARE SUSPENDED UNTIL FURTHER NOTICE DUE TO COVID-19 RESTRICTIONS.

North Shoal Creek real estate

As of October 4, three homes were listed as for sale in North Shoal Creek:

2600 Penney Lane #106	2 bd 2 ba	834 sq ft	\$235,000
2425 Ashdale #57	2 bd 2 ba	973 sq ft	\$290,000
8008 Parkdale	4 bd 2 ba	1,627 sq ft	\$650,000

Compiled from listings on Zillow.com

Looking back: Twenty-five years ago, these three homes were listed as for sale in the Sept./Oct. 1996 North Shoal Creek Newsletter:

8102 Vinewood Ln.	3 bd 1 ba	\$90,500
8005 Logwood Dr.	3 bd 2 ba	\$96,000
8011 Parkdale Dr.	3 bd 3 ba	\$119,000

neighborhood and Austin politics. I appreciate having been given this opportunity and will treasure my time as editor of the *North Shoal Creek Neighborhood News*. Good-bye, and best wishes to all of you!

SANDY PERKINS - 512-797-PERK

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MEMBERSHIP FORM 2021/2022

Names of all residents over 18: _____

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Please circle your area/s of interest:

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Please mail this form with a \$15 check payable to NSCNA to: NSCNA / P.O. Box 66443 / Austin, TX 78766-0443. Or, join online via PayPal at www.nscna.org/join. Online cost is \$16, which includes a \$1 PayPal processing fee. This year only, join in 2021 and your membership will continue through December 2022.