

TOWN TOWN NEWS

Texas Outdoors Woman Network

Dallas Chapter – April 2026

Monthly Meeting April 13th

6-7:30

Karen King's home

247 Barnes Bridge

Sunnyvale, TX 75182



TOWN ACTIVITIES

Mark your Calendars!!

April 16th-19th

Camping at Dinosaur Valley State Park

**Contact Sharon Fahlberg to sign
up sfahlberg@aol.com 214-991-1234**

Saturday, June 27th 10-4 PM

Day of fun on Cedar Creek Lake

2182 Hickory St., Mabank, TX 75156

Hosted by Mary Nester and Mar Burris

RSVP to 214-316-8960

July 13th thru 18th

Kayaking/Rafting Trip on the Rogue River in Oregon

Contact Shirley for details 972-890-2491

August 15th, 2-5 PM

Afternoon at the Pool

Barb Cutter's Home

2915 Scarborough Ln W

Colleyville Tx, 76034

April 30th -May 3rd

Camping at Daingerfield State Park

Contact Marie Waterman to sign up

214-733-3222

September 30th - October 4th

Wednesday through Sunday

Camping at South Llano River SP

Save the dates

Melissa Brown 254-582-1528

Saturday June 6th from 1-5 PM

Pool Party

Join us at Karen King's for a relaxing day in the country.

247 Barnes Bridge Road, Sunnyvale, 75182.

Monthly Meetings 6pm – 7:30pm

2nd Monday of the Month

Contact Shirley to host

INKS LAKE STATE PARK

With weather reports all reporting severe weather, fifteen brave women ventured out to Inks Lake. As usual the weather didn't materialize, just a light rain during Saturdays dinner. Some enjoyed a nice hike on Friday and a ranger led night hike that evening. On Saturday most people went into town to avoid the light rain. Overall another great camp weekend.



Friday Hike

Karen T, Suzi, Dale,
Rosie, Sharon, Marie,
Tink, Kay and Faith.





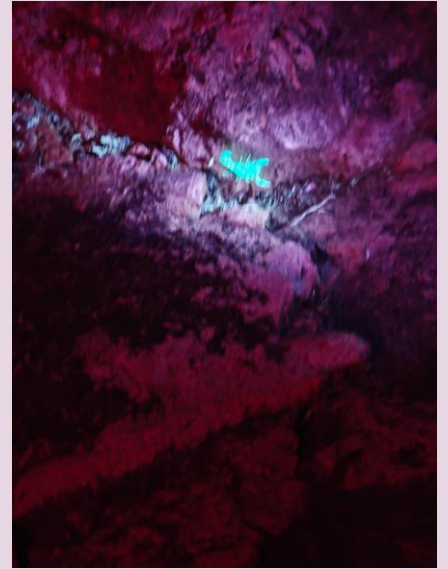
Shirley <

Tink and Kay >



Karen and Karen find a winery. <

Scorpion found on the night hike. >



THE CHEF



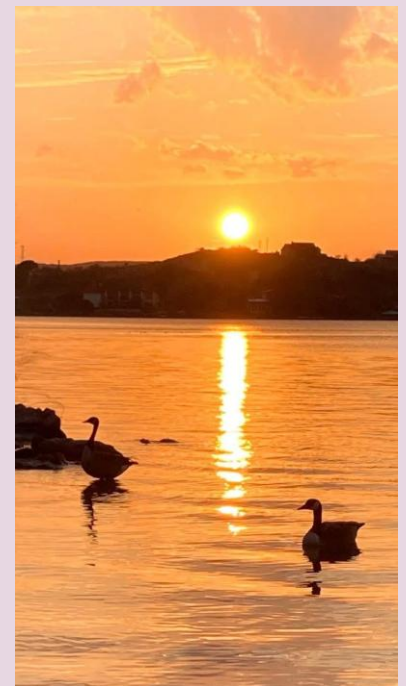
IRISH FLAG SALAD



Early St Patrick's Day Feast

Cottage Pie and Irish Flag Salad provided by meal team Rosie, Karen T, Karen K, Kay and Faith

Appies by the fire and gorgeous sunsets



HUNTSVILLE STATE PARK

It was a beautiful weekend on the lake. There was plenty of hiking and kayaking; birds and alligators. And of course, plenty of good food!





Chicken Marsala and Spinach salad



Activities kayaking and biking

Faith





Our great site on the water and a beautiful fire at night

and in the mornings we had Mary's camp breakfast and Allison's blueberry pancakes



Suzi, Sharon, Barb and Shirley



Another day hike Rosie, Barb, Allison, Suzi, Karen K, Shirley, Sharon, Karen T, Mary, Martha and Riley



Others did their civic duty Kay, Emily, Nancy, Marie, Barb



Rosie and Dale

March 30 • Huntsville, TX

White-breasted Nuthatches are easily attracted to bird feeders, especially if there are some big trees nearby.

- American Crow
- Killdeer
- Red-shouldered Hawk
- Red-bellied Woodpecker
- Common Yellowthroat
- Northern Flicker
- Yellow-rumped Warbler

- Brown Thrasher
- Great Crested Flycatcher
- Brown-headed Cowbird
- American Goldfinch
- Carolina Chickadee
- Chipping Sparrow
- Red-headed Woodpecker
- White-breasted Nuthatch

- Blue Jay
- Northern Cardinal
- Tufted Titmouse
- Northern Mockingbird
- Carolina Wren

According to the Merlin App there were lots of birds in our area. The red dot indicates rare for the area. The yellow half circle indicates unlikely to be in the Huntsville area. A wren found a great place to build a nest. In 2 days time this was created. I hated to move it.



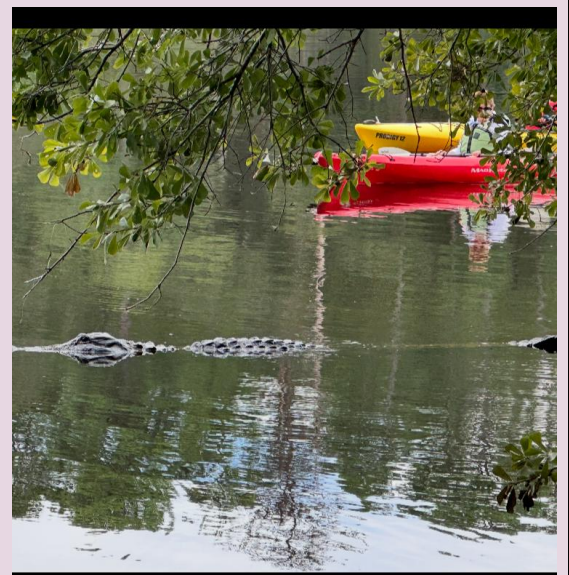


Another great meal. Ema Datshi (Recipe below) salad and strawberry shortcake.



Meal team Kay, Faith, Karen T,
Karen K, Martha, Rosie

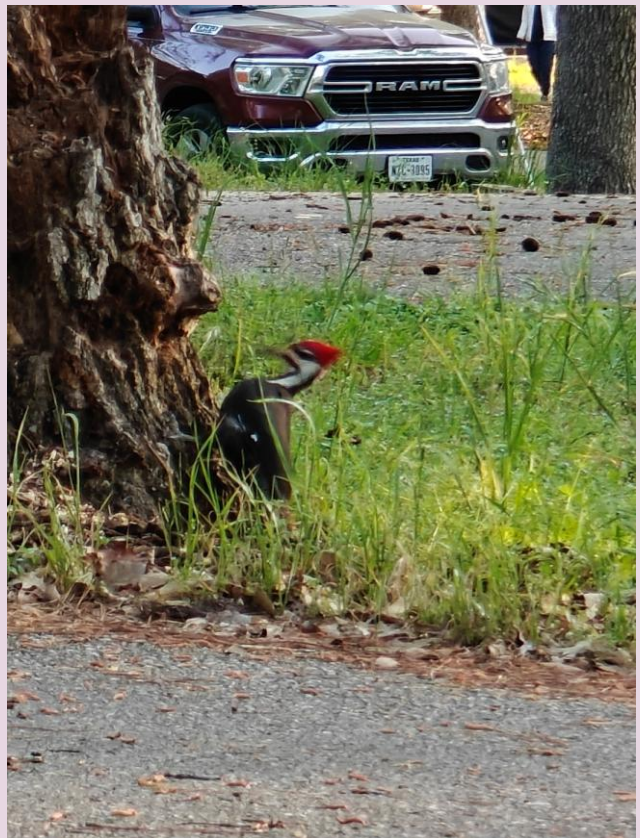
Diners: Rosie, Nancy,
Allison, Dale and Shirley



And there were lots of gators. Some too close for comfort!



Creatures of nature. Even Woody Woodpecker. (Pileated woodpecker)



Ema Datshi literally means "Peppers and Cheese" in Dzongkha, and it's the unofficial dish of Bhutan. Although it's often called "Bhutanese curry," it doesn't have any of the spices you'd typically associate with curry. Instead, it's a mixture of peppers cooked in a cheese sauce. The types of peppers used can vary from fresh mildly spicy ones to face-meltingly spicy dried chilies, and even the cheese that's used can vary from region to region.

Ingredients

1x

- 2 teaspoonoil
- 1/2 teaspoonSichuan pepper
- 13 gramsgarlic
- 160 gramsonion 1/2 large onion
- 360 gramschili peppers stems removed and cut into strips
- 160 gramstomato cut into 8 wedges
- 1/2 teaspoonsalt
- 1 cupwater
- 100 gramscheese
- 1 1/2 tablespoonsbutter optional

Instructions

- Heat the oil in a frying pan until hot. Add the Sichuan pepper, garlic, and onions and sauté until fragrant and the onions start to wilt.
- Add the chili peppers, tomato, salt, and water and cover with a lid. Cook for 8 minutes or until the peppers are tender.
- Add the cheese and stir until it's melted into the sauce. If you want to make it even richer, you can mix in a pat of butter at the end.
- Serve Ema Datshi with Bhutanese red rice, or bread.