



There is something especially nice about getting to know one's neighbors. This month we meet Jamey Garner who hails from a small town in Illinois and made his musical mark in New York City, before settling down in Texas at the place he and his wife call home – Austin Ranch.

Jamey Garner is a professional musician who has had the honor of touring as a vocalist with the rock opera sensation Trans-Siberian Orchestra. And, believe it or not, he is a reality TV star. Jamey was a contestant during the very first season of "Nashville Star."

His musical influences swing all the way from Frank Sinatra to Johnny Cash to Greg Allman, with a bit of harmonica ace Tim Beattie, thrown in for good measure.

Jamey's wife, GERALYN del CORSO, is also a multi-talented musical artist. Both a dancer and singer, she starred on Broadway in "Phantom of the Opera." The couple met in New York and married four years ago. For the last three years they've lived at Austin Ranch. They love the lifestyle of their self-contained community where nothing they need is far away and the atmosphere is that of a small close-knit town.

Geralyn teaches ballet in Plano, and Jamey entertains the crowds at Cowboy's Red River in Dallas four nights a week, Wednesday through Saturday. Three months of the year he is free to travel and tour with other musical groups.

Most importantly for those of us at Austin Ranch, Jamey makes time during the summer months to play acoustic on the patio of Zen in the evenings. Aren't you glad to know that?

You can visit Jamey's website at <http://www.myspace.com/jameygarner> or see him entertain in person at Cowboy's Red River, 10310 Technology Boulevard, Dallas, Texas 75220. 214-352-1796.

If you let Jamey know you're coming out to see him, who knows? He might just dedicate a song to you and your friends.

HELLO
MY NAME IS

THE NAME SAYS IT ALL:

Austin Trails

We are always looking for ways to improve our beautiful community. With that in mind, we recently made the decision to re-name the phases of Austin Ranch from numbers to descriptive names. We think you'll be pleased with our choices, as each name reflects a unique characteristic of its location in the Austin Ranch community. From the wide open spaces of our nature trails and jogging paths to cozy, corner restaurants where everyone knows your name, each phase of Austin Ranch has been designed and built to enhance the feeling of a small town, fully equipped with every modern convenience.

Austin Trails takes its name from the area of Austin Ranch where you will find the beauty of nature, hiking trails and great views. **Austin Plaza** features reading areas, playground and intimate pools. **Austin Gardens** is at the heart of Austin Ranch, and features a combination of lifestyles, art, green spaces, restaurants and shops. **Austin Parks**, naturally, features our beautiful natural views near the Arbor Hills Nature Preserve. Finally, **Austin Boulevard**, the newest phase, is where everything comes together—it's like our own old-fashioned Main Street.

Following are the brand new "place names" for each of our current phases.



- Phase One is now **Austin Trails**.
 - Phase Two is now **Austin Plaza**.
 - Phase Three is now **Austin Gardens**.
 - Phase Four is now **Austin Parks**.
 - Phase Five is now **Austin Boulevard**.
- See map on **page 6** for locations.

Recipe

Guacamole with Fresh Corn and Chipotle

- 2 Large Ripe Avocados (halved, pitted and peeled)
- 1 Tablespoon Fresh Lime Juice
- 1 Ear of Fresh Corn
- 1 Plum Tomato (seeded and diced)
- 2 Green Onions (chopped)
- 1 Canned Chipotle Chile (finely chopped)*
- 1/4 Cup Sour Cream

Mash avocados with limejuice in medium bowl. Using sharp knife, remove corn kernels from cob and add to avocado mixture. Stir in tomato and green onions. Combine chipotle and sour cream in small bowl; whisk to blend. Stir cream mixture into avocado mixture. Season with salt.

Do ahead: This recipe can be made 4 hours ahead. Place plastic wrap directly onto surface of guacamole and refrigerate; bring to room temperature before serving.

Yield: About 2 cups

* Chipotle chilies are dried, smoked jalapeños canned in adobo sauce. They are available at some supermarkets, at specialty foods stores, and at Latin markets.