

COMMUNITY NEWS

WINTER 2024

NORTHWEST
HARRIS COUNTY
MUD16

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DIRECTOR SPOTLIGHT ON

JOE MILLSPAUGH



Director Joe and his wife.

Joe Millspaugh, the dedicated President of Northwest Harris County MUD 16, is a shining example of community leadership and service. Born in the town of Elmira in upstate New York, Joe's journey has been one of consistent dedication to his family, neighbors, and broader community.

Joe's early years were marked by a move from Elmira to Syracuse, before relocating to Houston, Texas, in 1976. He attended Cy-Fair schools, graduating from Cy-Fair High School. Following his passion for aviation, Joe pursued studies at the Spartan School of Aviation in Tulsa, Oklahoma, earning his Airframe and Power Plant License.

His professional career took flight in 1986 when he began working for Boeing in Lake Charles, Louisiana. In 1988, Joe transitioned to Continental Airlines, where he enjoyed a long and fulfilling career, retiring in 2023.

Joe's connection to the Northwest Harris County community began in 1992 when he moved into the district. His involvement quickly expanded as he became an integral part of the local swim team in 1993. Even after his youngest son aged out, Joe remained committed, serving as a swim meet referee for several years.

In 1999, Joe joined the HOA board, where he served until 2009, further solidifying his dedication to the neighborhood. In 2010, he was elected to the MUD 16 board, where he continues to serve tirelessly, focusing on the district's infrastructure and water management needs.

Beyond his work with MUD 16, Joe has maintained a strong presence in the Houston Livestock Show and Rodeo since 2000, serving

on multiple committees. Since 2012, he's been an active member of two different cook-off teams, adding a flavorful touch to the festivities.

An avid sports enthusiast, Joe also refereed football for several years, blending his love of the game with his commitment to youth and community engagement. His deep faith drives his active participation in church life, where he finds joy in serving his congregation and staying spiritually grounded.

Joe's leadership is built on a foundation of helping others, a value he cherishes deeply. "I enjoy being active in the community and helping my neighbors," Joe shares, a sentiment that resonates in every aspect of his life.

Northwest Harris County MUD 16 is fortunate to have such a devoted and experienced leader guiding its efforts. Joe Millspaugh's story serves as an inspiration, demonstrating the power of service and the impact of fostering a strong, connected community.



NWHC MUD 16 Board Members (left to right): Karen Lange, Joe Millspaugh, and Raquel Villareal.

Thank you for your service!

WATER CONSERVATION *Tips*

As water becomes an increasingly precious resource, homeowners can make a real impact by incorporating water-saving practices into daily routines.

These tips and tricks not only conserve water but also reduce utility bills and contribute to environmental sustainability.

Fix Leaks Promptly

A small leak from a faucet or pipe may seem insignificant, but even a slow drip can waste hundreds of gallons of water over time. Regularly check for leaks in sinks, showers, and toilets and repair them quickly to avoid unnecessary water loss. To detect hidden leaks, monitor your water meter before and after a period of non-use; any change could indicate a leak.

Install Low-Flow Fixtures

Low-flow showerheads and faucet aerators reduce water flow without sacrificing pressure. By installing these fixtures, homeowners can save gallons of water per minute, significantly reducing household water usage. Low-flow toilets, which use about half as much water per flush as older models, are also highly effective.

Shorten Shower Times

Showers can use a lot of water quickly. Try to limit showers to five minutes or less, and consider installing a water-saving shower timer to help keep track. Shortening your showers by just a few minutes can save hundreds of gallons each month.

Harvest Rainwater

Rainwater harvesting is an effective way to reduce demand on municipal water supplies. By setting up rain barrels or cisterns to collect rainwater from your roof, you can store water for use in your garden or even for non-potable indoor purposes like toilet flushing.

Use Water-Efficient Appliances



Modern appliances are designed with water conservation in mind. Consider upgrading to water-efficient dishwashers and washing machines, which use significantly less water than older models. When using these appliances, always run them with full loads to maximize water efficiency.

Adopt Smart Lawn Care Practices



Outdoor water use, especially for lawns and gardens, accounts for a large portion of household water consumption. Homeowners can conserve water by choosing native, drought-resistant plants that thrive in their region's climate, reducing the need for irrigation. If you have a lawn, water it deeply but infrequently, and do so in the early morning or late evening to minimize evaporation.

Water Wisely



Homeowners can conserve water by choosing native, drought-resistant plants that thrive in their region's climate, reducing the need for irrigation. If you have a lawn, water it deeply but infrequently, and do so in the early morning or late evening to minimize evaporation.

Educate the Household

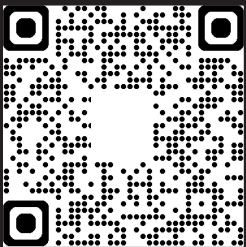
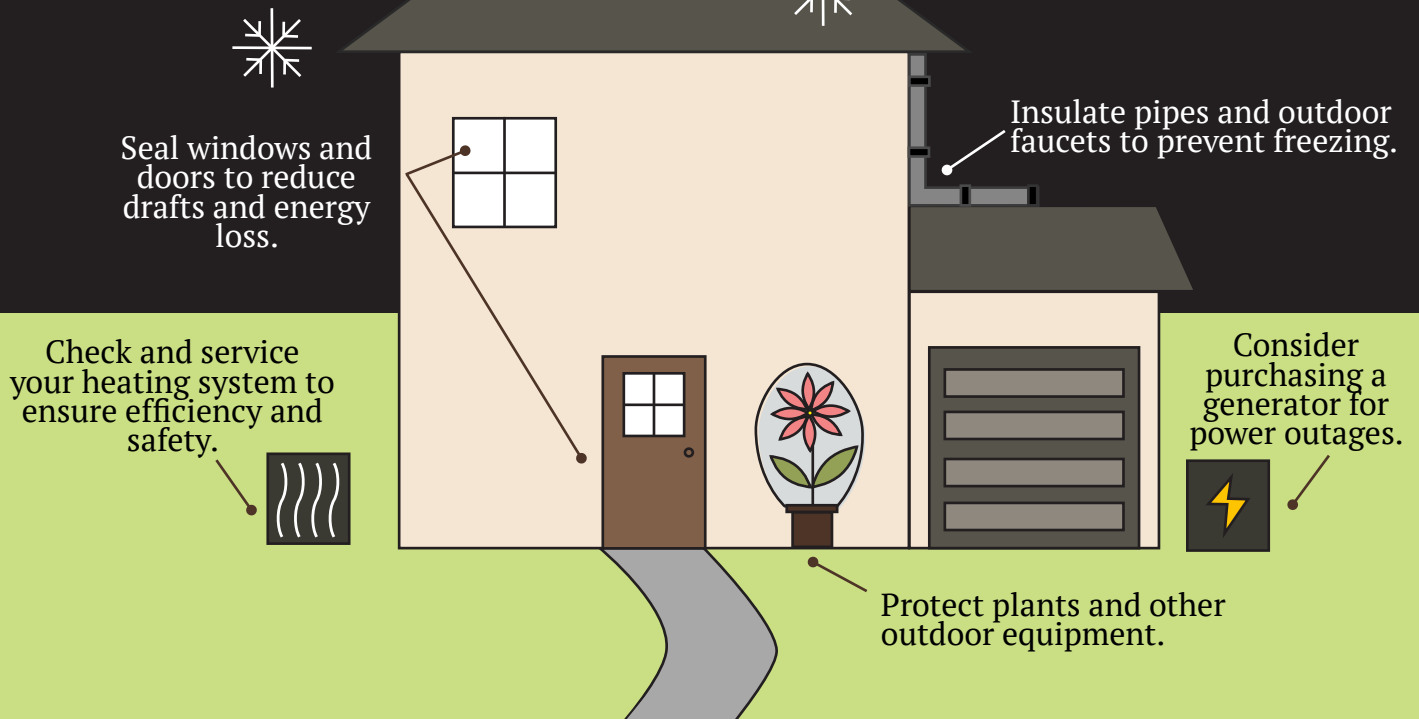


Involving everyone in the home is essential for effective water conservation. Teach children and other family members the importance of water-saving practices, like turning off the tap while brushing teeth or being mindful of water usage when washing hands and dishes.

Water conservation at home is easier than it may seem. By making small adjustments, installing water-saving devices, and adopting efficient practices indoors and outdoors, homeowners can reduce water waste and make a meaningful contribution to preserving this valuable resource.

WINTERIZING YOUR HOME

Winter in Houston can be unpredictable, with temperatures that range from mild to freezing and occasional snow and ice storms. Preparing for winter is essential for Texas homeowners, as freezing conditions can lead to significant challenges, such as power outages and frozen pipes. Here are some effective steps to get your home winter-ready and safe for the season ahead.



Scan here to sign up for District alerts, and be ready to act if severe weather is approaching.

Keep an eye on the weather forecast during winter, and stay informed about any potential winter weather advisories in your area.

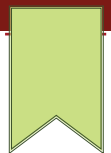
While Texas winters are often mild, recent severe winter storms have shown how important it is for homeowners to be prepared for extreme weather. Insulating pipes, checking heating systems, sealing drafts, and having emergency supplies on hand can help Texas homeowners stay safe, comfortable, and resilient against winter's unpredictable challenges.

Holiday Hosting

The holiday season is here—a perfect time to gather with family, friends, and loved ones to celebrate with great food and cherished togetherness. We're sharing a few of our favorite holiday recipes to fill your heart (and stomach!) with joy for this special time of year. Whether you're hosting or bringing a dish, these recipes are sure to be a crowd-pleaser!

Enjoy these warming winter recipes!

Creamy Potato and Leek Soup



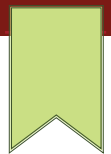
Ingredients:

4 large potatoes, peeled and diced
2 leeks, cleaned and sliced
1 small onion, diced
3 cups vegetable or chicken broth
1 cup heavy cream or milk
2 tbsp butter
Salt and pepper to taste
Optional: chives or parsley for garnish

Instructions:

1. In a large pot, melt the butter over medium heat. Add the leeks and onion, cooking until they soften, about 5-7 minutes.
2. Add the diced potatoes and broth, then bring to a boil. Reduce heat, cover, and simmer for 20-25 minutes, or until potatoes are tender.
3. Blend the soup with an immersion blender (or carefully transfer to a blender) until smooth.
4. Stir in the cream, then season with salt and pepper.
5. Garnish with chopped chives or parsley.

One-Pan Baked Lemon and Herb Chicken with Vegetables

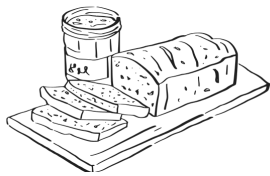


Ingredients:

4 chicken thighs (bone-in, skin-on)
2 cups baby potatoes, halved
1 cup carrots, chopped
1 lemon, sliced
3 tbsp olive oil
2 cloves garlic, minced
1 tsp dried rosemary
1 tsp dried thyme
Salt and pepper to taste

Instructions:

1. Preheat the oven to 400°F (200°C).
2. Place the chicken, potatoes, and carrots on a baking sheet. Drizzle with olive oil and sprinkle with garlic, rosemary, thyme, salt, and pepper. Toss to coat evenly.
3. Arrange lemon slices on top of the chicken and vegetables.
4. Bake for 35-40 minutes, or until the chicken reaches an internal temperature of 165°F and the vegetables are tender.



Hot Chocolate with Cinnamon and Marshmallows



Ingredients:

2 cups milk (any kind)
2 tbsp cocoa powder
2 tbsp sugar (or to taste)
1/4 tsp cinnamon
1/4 cup dark or milk
chocolate chips
Mini marshmallows for
topping

Instructions:

1. In a small saucepan, whisk together milk, cocoa powder, sugar, and cinnamon over medium heat.
2. Stir until the mixture is hot and smooth, then add chocolate chips, stirring until melted.
3. Pour into mugs, top with marshmallows, and enjoy by a cozy fire (optional but recommended!).



Warm Apple Crisp



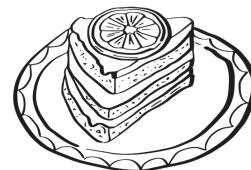
Ingredients:

For the Filling:

4 large apples (Granny
Smith or Honeycrisp),
peeled, cored, and sliced
2 tbsp sugar (brown or
white)
1 tsp cinnamon
1/4 tsp nutmeg
1 tsp vanilla extract
1 tbsp lemon juice

For the Crisp Topping:

1/2 cup rolled oats
1/3 cup all-purpose flour
1/3 cup brown sugar
1/2 tsp cinnamon
1/4 cup unsalted butter,
cold and cut into cubes



Instructions:

1. Preheat your oven to 350°F (175°C).
2. Prepare the Filling: In a large mixing bowl, combine apple slices with sugar, cinnamon, nutmeg, vanilla extract, and lemon juice. Toss until the apples are evenly coated. Spread the mixture in a lightly greased 8x8-inch baking dish.
3. Make the Crisp Topping: In a separate bowl, mix oats, flour, brown sugar, and cinnamon.
4. Assemble and Bake: Sprinkle the topping evenly over the apples. Bake in the preheated oven for 35-40 minutes, or until the topping is golden brown and the apples are bubbling.
5. Serve: Let cool for 5-10 minutes. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.



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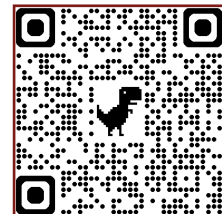
Situation

- Emergency (Life Threatening, Fire, Ambulance)
- Report a Criminal Act
- File a Complaint (nuisances & other misdemeanors)
- Water or Sewer Issues (MMIA)
- Trash & Recycling Service (Best Trash)
- Animal Control

Number

- 911
- 911
- 713-221-6000
- 281-651-1618
- 281-313-2378
- 281-999-3191

For any other questions or comments regarding the MUD and its functions, please visit our website by scanning the QR Code to the right.



Numbers to Know