

A Delicious Apple Toffee Cake

For years, Ireland has been known to tourists as the land of the pub.

An estimated 11,000 pubs operate throughout the Republic of Ireland, and many visitors often bring home great memories of their time spent visiting the country's numerous watering holes.

Conversely, Ireland is rarely recognized for its cuisine, as many are quick to identify Irish stew or boiled potatoes as the country's lone contribution to the world's culinary landscape.

However, as any recent visitor to Ireland can tell you, cuisine is quickly becoming another of the many reasons to visit the country known for its green landscapes and dark stouts.

With the holiday season in full swing, preparing some Irish food at family get-togethers or office gatherings can be a good way to see just how far Irish cuisine has come.

While it might not be wise to dive right in with an Irish entrée before you've tried it yourself, the following recipe for "Apple Cake with Toffee Sauce," courtesy of Margaret M. Johnson's "The Irish Spirit" (Chronicle Books) could be a great addition to your holiday dessert table.

One of the more popular cakes in Irish cookery, this is a three-part dessert that traces some of its influences to Belfast chefs Jeanne and Paul Rankin.

Apple Cake with Toffee Sauce

Serves 8 to 10

Roasted Apples
8 Granny Smith apples, peeled, cored and quartered
23 cup sugar
4 tablespoons unsalted Kerrygold Irish butter
Juice of 2 lemons

Cake
1/4 cup silvered almonds
11/2 cups all-purpose flour
1 teaspoon ground cinnamon

1 teaspoon baking soda
1/2 cup (1 stick) unsalted Kerrygold Irish butter, at room temperature

1 cup sugar
3 large eggs
1 teaspoon vanilla extract

1/2 cup sour cream or crème

1/4 fraiche
1/4 cup Irish cider
Pinch of salt

Toffee Sauce
3/4 cup water
3/4 cup sugar
1 tablespoon fresh lemon juice
3/4 cup heavy (whipping) cream

To make the roasted apples: Preheat the oven to 375 F. Butter a large casserole dish. Cut the apple quarters into two to three wedges each and place in the prepared dish.

Sprinkle with the lemon juice and sugar, and dot with the butter. Bake, turning frequently, for 15 to 20 minutes, or until the apples are tender when pierced with the top of a knife.

Remove from the oven, drain off the juices, and set the apples aside to cool. Maintain the oven temperature.

To make the cake: Butter a 9- or 10-inch pan and sprinkle the bottom with almonds.

In a medium bowl, sift together the flour, cinnamon, baking soda, and salt. Set aside. In a large bowl, cream the butter and sugar with an electric mixer until light and fluffy.

Add the eggs, one at a time, and continue to beat until the mixture is smooth. With a wooden spoon, fold in the dry ingredients, vanilla, sour cream or crème fraiche, and cider.

Starting in the center, decoratively arrange half of the apples in the bottom of the prepared pan. Roughly chop the remaining apples and stir into the cake batter.

Pour the batter into the pan and bake for 70 to 80 minutes, or until a skewer inserted into the center comes out clean.

Remove the cake from the oven and let cool on a wire rack for 10 minutes.

Release the sides of the pan, invert the cake onto a plate, and remove the base.

To make the toffee sauce: In a medium saucepan, bring the water and sugar to a boil.

Stir in the lemon juice. Cook for 10 to 15 minutes, or until the mixture begins to turn a light caramel color.

Remove from the heat and slowly whisk in the cream.

To serve, cut the cake into slice and drizzle with toffee sauce.



Colorado County Courthouse Report

Twenty-nine People Sentenced In County Court

Twenty-nine individuals were sentenced in Colorado County Court on Wednesday, Nov. 29.

They included:

--Donald Ray Brown, theft, stolen property of less than \$500, 25 days jail.

--Ray Charles Coleman Jr., resisting arrest, search or transport, 30 days jail to be served on weekends.

--Kenneth Ray Finney, driving while license invalid, three days jail, \$350 fine.

--Bob W. Heath, possession of marijuana, one year deferred adjudication, \$350 fine.

--George Hernandez III, evading arrest/detention, 120 days jail.

--Krystle D. Hooper, possession of marijuana, probation modified, 10 days jail as condition of probation.

--Uyless Louis Jones, driving while license invalid with previous conviction, \$400 fine.

--Jesus Lopez, driving while license invalid with previous conviction, three days jail, \$500 fine.

--Stephen Marshall, assault causes bodily injury to family member, 180 days jail.

--Len Carson Matthews, criminal trespass, 60 days jail; theft of less than \$500, 60 days jail.

--Pamela M. Moore, driving while intoxicated, probation modified, eight days jail as condition of probation.

--Celestino Penalzoa, assault causes bodily injury to family member, one year deferred adjudication, \$150 fine, attend anger management classes.

--Adelaida Reyes, driving while license invalid, three days jail, \$250 fine.

--Shauna M. Richardson, driving while intoxicated, one year probation, \$750 fine.

--Lee Spencer Robbins, driving while license invalid, three days jail, \$350 fine.

--Gabriel Anthony Sanchez, assault causes bodily injury, 180 days jail; criminal mischief of less than \$500, 180 days jail; criminal trespass in habitation/super fund site, 180 days jail.

--David Earl Scott, assault causes bodily injury to family member, 45 days jail.

--Mallorie E. Smith, criminal mischief of less than \$1,500, one year deferred adjudication, \$1,172.38 restitution.

--John Wesley Thomas, fail to identify, giving false information, 30 days jail; assault causes

bodily injury to family member, 45 days jail.

--Hilario Zuniga Jr., possession of marijuana, probation modified, 10 days jail as condition of probation.

--Richard Thompson, assault family violence, 90 days jail; evading arrest, 90 days jail.

--Cesar Duque, driving while license invalid, three days jail, \$350 fine.

--Shaun L. Johnson, evading arrest/detention, 10 days jail, \$100 fine.

--Walter L. Jordan, driving while license invalid, three days jail, \$350 fine.

--Justin R. Lopez, possession of marijuana, one year deferred adjudication, \$750 fine.

--Debra Moore, driving while license invalid, three days jail, \$350 fine.

--Sean P. Redmon, possession of marijuana, three days jail, \$350 fine.

--Tommy R. Reece, possession of dangerous drug, one year deferred adjudication, \$350 fine, attend drug class.

--Prudencio C. Solis, driving while license invalid, three days jail, \$350 fine.

Marriage Licenses

Brian Daniel Hinkel and Tiffany Kay Holub, Nov. 30.

Toddler Murder Brings 25-Years

Continued from page 1

Kloesel was arrested a week after the death after she gave a video-taped statement to sheriff's investigators.

The injury occurred at the woman's residence at the Columbus Oaks Apartments, east of Columbus.

Two other children, ages 5 months and 15 months, were living at the residence at the time.

County Attorney Ken Sparks said Kloesel's defense attorneys, Louis Gimbert and Kevin Dunn, indicated they were prepared to argue that she was suffering from post-partem depression after the birth of a child five months before.

He said the defense attorneys indicated that "she was at her wit's end with three crying babies, 24 hours a day."

According to her confession, Sparks said, she was sitting on a bed in the apartment with the three children around her. She said the children began to agitate her, she picked up the girl, threw it to the carpeted floor and it hit its head.

He said the child lost consciousness, was unresponsive and had shallow breathing. At that point, Sparks said, she took the child to the emergency room of the Columbus hospital where it died.

Sparks said part of the agree-

ment was a recommendation of a 25-year prison term.

He said Kloesel would be eligible for parole after serving half of the sentence.

He said the woman had initially said the child slid down a high chair and hit its head.

But a week later, he said, she appeared at the sheriff's office and gave a voluntary confession.

If convicted of capital murder, she would have faced life without parole.

But he noted that if she had been found guilty of a lesser charge of manslaughter, she could have received a sentence of as little as two years.

FOURTH IN A SERIES OF REPORTS ON THE LCRA-SAWS WATER PROJECT

Who Uses Water from the Lower Colorado River Today?

The lower Colorado River is our region's largest source of water, supporting people, farmers, industries and the environmental health of the river and Matagorda Bay.

This wasn't always the case. The basin is prone to a cycle of floods followed by drought. River flows were erratic until the 1930s, when LCRA began building the Highland Lakes to store a reliable supply of water for the basin and protect it from floods.¹

Even today, the region's erratic weather trends can cause the lakes to noticeably rise or fall from one year to the next.² When the lakes are full, there's plenty of water for everyone. But in a severe drought equal to the drought of record, there may not be enough water to meet all needs.³

LCRA is one of several entities in the region that have state-issued rights to use water from the river and lakes. LCRA sells two types of water.

- Firm water is available even in a severe drought. Cities, industries and electric power plants need firm water.
- Interruptible water may not be available during a drought and is used mostly by agriculture.

This fall Central Texas is in an extreme drought. A state-approved water management plan requires LCRA to curtail, or ration, interruptible water in a drought so that firm water needs can be met. In mid-November Lake Travis was 52 percent full and Lake Buchanan was 54 percent full.⁴

If the drought continues, interruptible water will not be available in 2007, other than for customers of four irrigation divisions. Water for irrigation division customers will be curtailed, or limited, but most likely will be enough to serve the amount of acreage planned in 2007.

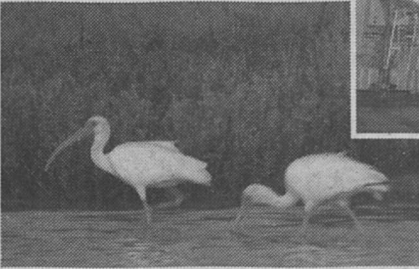
A dependable supply of water is vital for economic growth and prosperity in the lower Colorado River basin. Over time, as growing cities use more firm water in the future, less water will be available for agriculture unless other water supply alternatives can be developed.

LCRA and San Antonio Water System are studying a proposal to help meet future water needs in the lower Colorado River basin and the San Antonio area. The water planning groups for both regions have included the proposal in their long-term plans.

* One acre-foot equals 325,851 gallons.

WHO DEPENDS ON WATER FROM THE COLORADO RIVER?

- Residents of Austin and other cities.
- Farmers with crops such as peanuts, pecans and rice.
- Industrial companies and power plants.
- Shrimping and fishing operations at Matagorda Bay.
- Recreation-based businesses at the Highland Lakes.
- Aquatic habitat and other wildlife in the basin.



References

1. "The History of LCRA" and "Timeline," www.lcra.org/about/history.html.
2. "Historical Lake Levels," www.lcra.org/water/river_info.html.
3. "What Happens in a Drought?" www.lcra.org/water/drought.html.
4. "Daily River Report," www.lcra.org/water/river_report.html.

LEARN MORE

Texas Water Development Board: www.twdb.state.tx.us

Lower Colorado Regional Water Planning Group: www.regionk.org

South Central Texas Regional Water Planning Group: www.watershedexperience.com

LCRA: www.lcra.org

San Antonio Water System: www.saws.org

NEXT: A PROPOSAL FOR MEETING FUTURE WATER NEEDS

See past reports at www.lcra.org



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This series of reports provides the facts about the LCRA-SAWS Water Project, a proposed long-term water supply project to meet future water needs in the lower Colorado River basin and some needs in the San Antonio area. The Lower Colorado River Authority and the San Antonio Water System are conducting a six-year in-depth study of the project's technical, financial and environmental effects to determine if the project should proceed.