



City of Austin

Steve Adler, Mayor

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Greetings, Extraterrestrials! Or Martians. Or Space Beings. Or future humans from Mars. I am not sure what you prefer to be called, but whatever it is, y'all are most definitely welcome here in Austin, Texas. In fact, the City of Austin was one of the first in the United States to officially become a Welcoming City, and we would like you to move here, or at least visit.

I know you may be thinking, "Austin? Why Austin? Don't we see other cities in your earthling movies — like Hollywood and the Big Apple?" Well, sure you do. But we are way cooler than those cities. Austin is a magical place, where innovation meets music, arts, nature and technology. Our region is lauded for its natural beauty, entrepreneurial environment, human capital, water and air quality, alternative energy investments, and sustainability initiatives. But it is the soul of this city, and its people, that you'll find nowhere else. Our present day mission in Austin is to both preserve the spirit of our community and make it accessible to all — even as we excel as a community that continues to attract sentient beings.

And, I, Mayor Steve Adler, have a deal for you. A good deal. A great deal. Austin has a multi-step incentive process that normally involves a public hearing....but for extraterrestrial or future life forms, we are willing to make an exception. We hope the following freebies convince you to relocate and help Keep Austin Weird:

- ❖ Unlimited queso. Have you heard of queso? Have you tried it? Do it. Do it now. It is amazing. I am enclosing a recipe for Kerbey Lane Queso, making it the first queso recipe to land on the moon. And for you, friend, it's free. F-R-E-E.*
- ❖ Your own band. Did you know that, by resolution of the Austin City Council in 1991 A.D., we are the Live Music Capital of the World (really, of the universe)? Well, we are. And it rocks. If you come here, you get your own band. A band just for you. They will play for you anytime you want. Having a birthday party? They will be there. Wedding between two intelligent, consenting life forms? There. Ever wish there was someone playing creepy background music while you are planning intergalactic domination? They can do that!
- ❖ Also, it can get hot here. Like really hot. We are much closer to the sun than you may be used to. But do not fear! We can offer you a Barton Springs lifetime pass for you and your whole family. What is Barton Springs? I am glad you asked. It's only the most awesome spring fed pool in the universe. And for you — no entrance fee. Ever.
- ❖ Lastly, we can offer you a dog (and a cat if you want, I guess). But to fit in here, you will need a dog with you on your stand up paddle board and to accompany you on trail runs around Lady Bird lake. So, we will give you one. Pick any dog in town, it's yours.

* Chips not included.

If it helps your decision, please know that extraterrestrial beings have already been to Austin, become cultural icons, and even run for Mayor — and they are forever welcome here. To wit, I am proudly enclosing a photo of Albert "Leslie" Cochran.

It is my hope that on the future day that you read this, we will have solved the many things on this earth for which we are less proud. Presently, the world has not sufficiently responded to the dire threat of climate change and environmental injustice. And our society has let people become downtrodden, failing to recognize that each human being, regardless of the immutable characteristics of their birth or their station in life, is alive with the same fire that lights the stars at night.

Austin today is working to make this a better universe by tackling homelessness and inequity, and through our support for the environment, restorative justice in our community, and the lasting beauty of our arts. Perhaps a future time capsule will send happy news of our solutions to the vexing problems that threaten what is great in our city and our world. We in Austin do not just hope for a better and more just tomorrow, but are taking the difficult steps in the present, so we will survive our time and we may live into yours.

May this message represent our continuing hope and determination, and our good will in a vast and awesome universe.

And please get back to us on that incentive package.

Sincerely,



Steve Adler
Mayor
City of Austin
Earth



Leslie Cochran By Johanna McShan (Johanna McShan Photography)
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See also: https://en.wikipedia.org/wiki/Leslie_Cochran



Kerbey Lane Cafe's Famous Queso

KerbeyLaneCafe.com

Ingredients:

- 2-3 large jalapeno peppers
- 1 large yellow onion
- 5 pounds of a high-quality low melt **[Redacted for Earthlings]** cheese (cut into large pieces)
- 3 1/3 cups organic whole milk
- 1/3 bunch cilantro
- 2 large tomatoes

Directions:

- Turn the oven to its highest broiler setting. Place the jalapeños on an oven sheet and set 4 inches below the broiler and roast for about 6 minutes. Using oven tongs, flip the jalapenos and roast the other side for another 6 minutes or until they are dark, blistering and fragrant. Set aside to cool. While the jalapenos are cooling, preheat the oven to 300 degrees Fahrenheit.
- Once the jalapenos have cooled, remove the stems, skin and seeds. Small dice the jalapenos.
- Medium dice the yellow onion.
- In a large oven proof container, combine the diced jalapenos, diced onion, milk and cheese. Bake at 300 degrees for 90 minutes.
- Once baked, remove the ovenproof container and set on a level, heat-proof surface. Using a stick blender, blend until smooth.
- Medium dice the tomatoes and roughly chop the cilantro leaves, taking care not to include stems. Whisk the tomatoes and cilantro into the queso until well-combined.
- The queso may be served immediately or placed in an airtight container and refrigerated for later.

Kerbey Lane Cafe's Signature Kerbey Queso

- To kick things up a notch, add a scoop of guacamole to a bowl, fully cover with queso and garnish with pico de gallo.