

FREE!
FREE!
FREE!
FREE!

RECIPES

FREE!
FREE!
FREE!
FREE!

from **AROUND** the **TOWN...** and **BEYOND!**

AroundTheTown.us/Recipes

936.554.5822

aroundthetown@mail.com



NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY



July 2022

Ron Coleman Named This Month's \$100 Best Recipe Winner!

RECIPES From Around the Town and Beyond has named Ron Coleman of Bugscuffle, Texas as this month's winner of the monthly \$100 Best Recipe Contest.

Mr. Coleman won for his recipe for Chicken Cordon Bleu. The recipe is republished here:

CHICKEN CORDON BLEU

This recipe is not only delicious, but also so easy!

2 skinless, boneless chicken breasts
4 slices of Swiss or Provolone cheese
4 slices of smoked ham (thin)
1/4 cup of all purpose flour
1 egg, beaten
1 cup bread crumbs
1/2 cup chicken broth
4 tablespoons butter
1 cup whipping cream
2 cloves garlic, minced
Salt
Pepper
Oregano
Pam
Lemon wedges (optional)



Slice each chicken breast lengthwise to make 4 total pieces of chicken. Pound them to 1/4" thickness. Season each piece on both sides with salt and pepper. Place 1 ham slice and 1 cheese slice on each piece of chicken. Roll up and secure with a toothpick if it is needed to hold each piece together. Dredge in flour, shaking off

Best Recipe - page 3

FREE 24/7 Local News Coming July 15th!

Around the Town Publisher, David Stallings, recently announced that a new FREE 24/7 online local news service for Nacogdoches County will launch on July 15, 2022.

NacNewsNow.com will be available on all digital devices. "The site will feature 24-hour postings of local news including; obituaries, school news, sports, entertainment events, arrests, accident reports, first responder calls, public records, church activities, club events and weather. We feel that this is a much-needed service and we're looking forward to working with local government entities and non-profit organizations to provide it. Your school, church, non-profit organization or service club may send news releases to News@NacNews.com and we'll be happy to publicize your events at no charge," Stallings said. To advertise, please contact Sharon Roberts at 936.552.6758 or Tracy Broadway at 936.591.1939.

News & Events in the Oldest Town in Texas and Nacogdoches County

Click Ad for More Info

OLD TOWN GENERATOR SERVICES

Residential • Commercial • Agricultural
Sales • Service • Installation
Power Generation
Jacob Willoughby
936.615.7857
OldTownGeneratorService.com / OldTownGeneratorService@gmail.com

Home Arrests Public Record 1st Responders News Schools Obitis Sports Weather Contact Archives

Click Ad for More Info

PERRY PROPANE & APPLIANCE

Boiler • Home • Farm • Industry
Large Inventory of Long Cast Iron
Cookstoves, Hot Water, Grills, Free
Gas and Propane Cooktops, Hot and Warm
Covers, Fish Cookers and accessories.
6500 Franklin Drive (Just off Industrial Dr.)
www.perryprop.com
936.564.8448

Click Ad for More Info

RED HOUSE WINERY

Mon, Wed, Thu Noon-7
Fri, Sat Noon-8
104 S. Pear St. | RedHouseWinery.com

VISIT
NACNEWSNOW.COM
Beginning July 15!

Pick up a 6th Anniversary copy of *Around the Town* at your local newsstand!

McWILLIAMS & SON
HEATING • AIR CONDITIONING

Lic #TACLA36670E • TACLA2150C • TACLA90183C

SAME DAY AIR

7★7★7

7AM-7PM ★ 7 DAYS / WEEK

936.220.1811

www.McWilliamsAndSon.com

From Recipes Old and New Tried and True



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

PORK CHOP CASSEROLE (Mrs. L. L. Lucas) and **GROUND MEAT CASSEROLE** (Mrs. W. J. Moore)

Pork Chop Casserole
Lightly sprinkle 6 chops with salt and pepper. Brown in a little fat. Place 1/2 cup uncooked rice in casserole and sprinkle with 1/2 teaspoon garlic salt. Place chops over rice and add 1 can beef consomme, undiluted to which 1 t of Worcestershire sauce has been added. Cover each chop with a thick slice of tomato, onion and green pepper ring in order. Bake in covered casserole 350° 45 min. or until rice is fluffy.
Mrs. L. L. Lucas

Ground Meat Casserole
1 c uncooked rice
1 lb ground beef
1 small green pepper
1 onion
1/2 lb grated cheese
1 can tomatoes
1 tsp salt
1/2 tsp pepper.
Cook 350° untill brown
Mrs. W. J. Moore
Omaha, Texas

STAY SAFE



EASTEX **GLASS & MIRROR**

3102 South Street
Nacogdoches, TX 75961
936.569.8284
800.657.2425

Michael Kenney
President-Manager
mkenney@hotmail.com

MIKE PERRY
CHEVROLET • BUICK



PERRY
Kawasaki



Hunter Perry

ofc.936.275.3421
fax 936.275.2194
buntp@sbcglobal.net

WWW.MIKEPERRYCHEVY.COM

+ HEALTH
INSURANCE
ENROLLMENT CENTER
For Ages 0 - 100

Representing:

Blue Cross Blue Shield, United Healthcare,
Aetna, Cigna, Humana & many others

[facebook.com/HIECatNAC](https://www.facebook.com/HIECatNAC)

Jim Roberts: Broker
2805 North St (Across From CHICK-FIL-A)

CALL 936-559-1400 OR EMAIL HIEC@MAIL.COM

HAVE MEDICARE
QUESTIONS?



We can help you navigate the
recent and upcoming changes!
Medicare Supplements | Advantage Plans
Part D Prescription Plans

Also several options for filling the GAPs not covered by Medicare

ADVERTISE IN **RECIPES**

Sharon Roberts 936.552.6758



FREE! SHOPPING • ENTERTAINMENT • DINING • SERVICES • SALES & MORE! **FREE!**
AroundTheTown.us **ADVERTISE!** **Info@AroundTheTown.us**

Around the Town is published and distributed on the first day of each month. **FREE** copies are available in more than 200+ locations in Angelina, Nacogdoches, San Augustine & Shelby Counties. The paper may also be viewed online **FREE** 24/7 at www.AroundTheTown.us.

Publisher - David Stallings - 936.554.5822 - aroundthetown@mail.com
Advertising Manager - Sharon Roberts - 936.552.6758
Advertising Account Executive - Tracy Broadway - 936.591.1939
Advertising Sales - David Stallings - 936.554.5822
Graphic Design - James Aston - 936.553.1927
Features Editor - Terri Lacher - 936.488.8701
Distribution - Josh and Mandy Bradford

PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

Please email to: AroundTheTown@mail.com
Thank you so much!

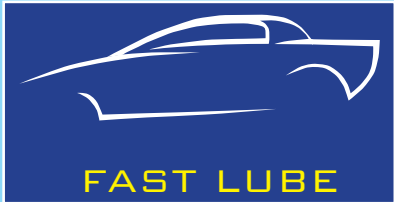
DISCLAIMER

Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.

Best Recipe

the excess. Dip it into the egg and then into the bread crumbs. Spray a baking dish with Pam and place all 4 rolls into the dish, seam side down. Place a tablespoon of butter on each piece.

Bake at 350 degrees for 35 minutes or until the juices run clear. For the sauce, sauté the garlic in butter at low heat for about a minute. Do not let the garlic brown. Combine the chicken broth and whipping cream in a sauce pan and add the sautéed garlic. Season to taste with salt, pepper and oregano. Simmer on low heat until reduced. Pour over chicken and serve.



FAST LUBE

Fast Lube
2013 C North St.
936.569.6911
Also on Facebook
Behind Sunshine
Food Mart

Pennzoil • Castrol • Mobil 1
Schaeffer Lubricants • B G Products

Radiator Flushes • Power Steering
Flushes • Front & Rear Differential

First responders 5% off Mon-Fri
SFA 5% off on Thurs
Ladies 5% off on Tues



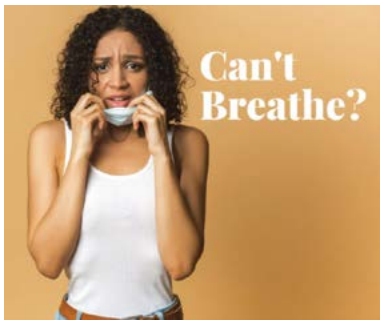
Donald & Michelle Nichols
www.fastlubnacogdoches.com

ARLIS W. HIBBARD, M.D.
ENT Clinic

409 Russell Blvd. - Suite E
Nacogdoches, TX 75965

Phone **936.560.2595**
Fax **936.560.5621**

Now seeing loss-of-smell
Covid patients!



Can't
Breathe?



Island Breeze
Daiquiris

Now Offering
Premium Coffees!

766 Hurst Street
Center, Texas

Sun-Thurs 2 pm - 9 pm
Fri-Sat 12 pm - 12 am

 **Island Breeze Daiquiris**

Joaquin
Timpson

Center
San Augustine

Etoile

Nacogdoches

TEXAS QUICK CARE

NEW YEAR

NEW YOU!

FIRST TIME VISIT-\$100
MONTHLY FOLLOW UP-\$50
ANY QUESTIONS CALL ANY
OF OUR 6 LOCATIONS!
CALL & SCHEDULE YOUR
APT. TODAY!

PICK UP A COPY OF
AROUND THE TOWN
when you pick up
RECIPES



FIND YOUR
FOCUS

- General Eye Care
- Laser Cataract Surgery
- Glaucoma Management & Surgery
- Retina Management
- Dry Eye Center Of Excellence
- Optical Lab & Shop



SHANNON L. SMITH, M.D., F.A.C.S.
Fellowship-Trained Glaucoma Specialist
Voted **Best Ophthalmologist** in Nacogdoches



Cataract, Glaucoma & Retina
CONSULTANTS OF EAST TEXAS
Medical Arts Surgery Center | Benchmark Optical

3302 N.E. Stallings Drive . Nacogdoches
936.564.3600 | 877.810.3937 | EyesofTexas.us |  [cgrcctx](https://www.facebook.com/cgrcctx)

BOLES FEED NACOGDOCHES, LLC
BOLES FEED CO., INC. - CENTER

913 South St.
Nacogdoches, TX
(936) 564-2671

101 Porter St.
Center, TX
(936) 598-3061



HOURS
7:00 - 5:30 Monday thru Friday
7:00 - 12:00 Saturday



“Areeda’s Southern Cooking, A Collection of Old-Fashioned Recipes”

by Areeda Schneider-Stampley



Let Freedom Ring!



COLLARD GREENS

Delicious for a July 4th Bar-B-Que!

- 1 2 lb. bag collard greens, precut
- 6 strips thick sliced bacon, or half of a country ham slice with rind removed, but not the fat
- 1 large Vidalia onion, halved and thinly sliced
- 1/4 cup apple cider vinegar
- 3/4 cup chicken stock
- 2 Tablespoons maple syrup
- 1 to 2 teaspoons hot sauce
- Salt and pepper, to taste

Rinse collard greens thoroughly. Slice bacon or ham into 1-inch pieces, and fry in large stockpot over medium heat until crispy. Remove from pot, drain on paper towels. Add onion to stockpot, and sauté in drippings until softened. Add chicken stock, vinegar, maple syrup, hot sauce, salt and pepper. Simmer until heated through. Add collard greens and meat pieces to stockpot, and toss, using metal tongs, until leaves are well-coated. Reduce heat to low. Cover and cook for 1 hour, stirring occasionally.

For serving, toss following on top:

- 2-3 cloves of fresh garlic, minced & lightly sautéed
- A few thin slices of fresh onion

This recipe is not in my cookbook, but has become a family favorite!

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

Contact: areedaschneider@bellsouth.net
Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

For subscription information, call 1-800-820-5405.

NERVE PAIN?

Neuropathy Treatment Clinics of Texas offers a solution for patients suffering from diabetic, idiopathic or chemical induced neuropathies. Our drug free, non-invasive, Electric Cell Signaling Treatment, has effectively reduced symptoms in over 87% of patients with neuropathies and long term intractable pain by re-educating nerves.

No Narcotics - No Steroids - No Surgery

Contact us to schedule your consultation.
903.303.2833

MEDICARE & MOST INSURANCES ACCEPTED
(In nearly all cases, a referral is not required)



NEUROPATHY
TREATMENT CLINICS OF TEXAS



601 Shelley Park Plaza, Tyler TX

www.StopNervePain.com



TexasFirst
HEALTH
Health Plans and Employee Benefits



Medicare Insurance

gotten too expensive?

Let’s Talk!

Steve Traylor
Cell/Text 936-556-3275
steve@texasfirsthealth.com
800-864-8852
We represent most major carriers!

Medicare Supplements
Medicare Advantage
Low Income Extra Help
ACA Health Insurance
Life/Burial Plans

A-1 QUALITY

Air Conditioning & Heating

SINCE 1985

“SERVICING ALL MAKES & MODELS”

- New Construction
- Existing Homes

BEST OF NAC 2016
936-569-1828
6400 FRANKLIN DRIVE
NACOGDOCHES, TX

Financing Available





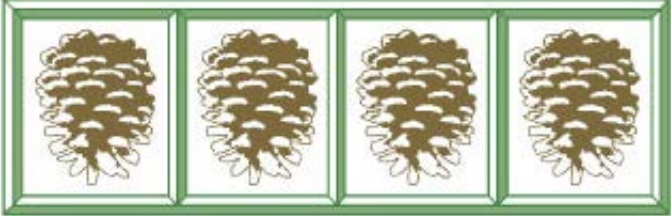
The new degree of comfort.™



Josh and Robert Martin
Robert Martin - Owner
TACL #B000498C

Member in good standing

NACOGDOCHES COUNTY



CHAMBER OF COMMERCE

www.nacogdoches.org

Bubba's Original Sophiscated Southern Redneck Cookbook

"A Redneck's take on sophisticated food!"

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, "Bubba's Original Sophiscated Southern Redneck Cookbook" and "Bubba's Original Full-Fledged Southern Redneck Cookbook."

Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.



CREAMED SPINACH

Television is an extremely persuasive thang. If it weren't for TV, half the products we find on the grocery shelves would be non-existent. Advertisin' is one of the most powerful tools known to man. It will make you spend money on somethin' you care nuthin' 'bout jus 'cause you saw it.

Popeye wadn't in advertisin' but he could have been. From the first time I saw him rip the lid off that spinach can and throw the contents back; I've known it wuz a vegetable for me. Leafy, exotic in nature and jus plain wholesome. And when you add a little cream to it, you'll think yer dinin' at the Ritz. And since this redneck has actually done that, I know what I'm talkin' 'bout!

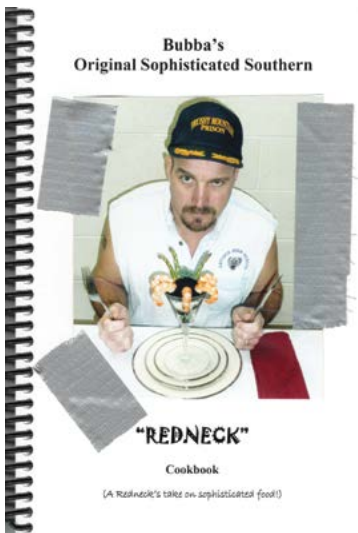
- 3 lbs. fresh spinach
- 1 medium onion, chopped
- 1 clove garlic, crushed
- 1/4 cup butter, melted
- 1/2 cup sour cream
- 1/4 teaspoon cayenne pepper
- Pinch of ground nutmeg
- Paprika
- 1/2 cup Parmesan cheese
- Salt and pepper to taste



Remove stems from spinach; wash leaves thoroughly and tear into large pieces. Cook spinach in a small amount of boilin' water 5-8 minutes or until tender. Drain; place on paper towels and squeeze until barely moist. Sauté onion and garlic in butter in a large skillet until tender. Stir in sour cream, salt, pepper and nutmeg. Add spinach and cook over low heat until thoroughly heated, sprinkle with paprika and Parmesan cheese. Spoon into small bowls. Makes 'bout 4 servin's.

To order books:
Ken Stonecipher
439 Heath Place
Smyrna, TN 37167
615-300-5963

Send check or money-order:
\$26.00 (\$6.00 for postage and handling)



100% Family Owned and Operated ...

Nacogdoches
936-569-1366

Laird
Funeral Home

Taylor
Funeral Home

Timpson
936-254-2424

Corrigan
936-398-4141

Corrigan
Funeral Home

Garrison
936-347-2260

Garrison
Funeral Home

**Next to home...
Your Pet's
Happy Place!**

**NEW ADDITIONAL
LOCATION:
CENTER, TX
148 COUNTY RD. 3734
936-244-1930**

**Day Care,
Overnight &
Long-Term
Accommodations**

Complete with indoor
& outdoor runs and
meals & treats

- Baths & Brushouts
- Grooming
- Nail Trimming

**Family Owned & Operated
Limited Spots Available For Dog Training**

**Martin Kennel
& Grooming**

512 CR 217 | Nacogdoches, TX
936-560-3643 | www.martinkennel.com | stay@martinkennel.com

Complete Ag Services

Sam Sharp
936-556-0116

Clay Jones
936-554-8892

- Custom Hay Baling • Fertilizer Sales and Application
- Lime/Ash Sales and Application • Pasture Spraying
- Organic Options Available • Pasture Renovating
- Pasture Mowing • Ranch Management Services • Land Mulching

Our Fresh Meat





is Born, Raised and Harvested in the US



Find out more about our weekly specials at [hscentertx](#)



from H&S Discount Foods

705 Shelbyville Street • Center, Texas

STORE HOURS: Mon-Sat 7 am-9 pm; Sun 10 am-9 pm

We welcome







From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters.

"Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants."

Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

BLUEBERRY SALAD

Submitted by Jo Ann Stewart, mother of band student Carrie Stewart

1 large box blackberry jello	1/2 cup sour cream
2 cups boiling water	1/2 cup sugar
1 15-oz. can blueberries	1 teaspoon vanilla
1 8.5-oz. can crushed pineapple	Chopped nuts
1 8-oz. package cream cheese	

Mix jello and boiling water. Add blueberries and pineapple with its juice. Place in flat container and chill until set. Mix cream cheese, sour cream, sugar and vanilla. Spread over jello mixture. Cover with chopped nuts. Keep refrigerated.



PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

Please email to: AroundTheTown@mail.com

Thank you so much!

Creamy Artichoke Tortellini Salad

Comfort food at its finest!
Because we're not comfortable until you are!

Ingredients:

- One package of refrigerated tortellini pasta. (I get spinach and/or cheese!)
- The creamy Italian salad dressing of your choice. (But Hidden Valley though. Obviously.)
- Two (or 10) jars of artichoke hearts
- A few handfuls of cherry or grape tomatoes, halved
- Green Onions

Directions:

You're going to want to cook the pasta. The bag has easy peasy directions, BUT.. Pro Tip: The pasta expands. Exponentially. Take the amount you think will fit in your pot and cut it in half. And then in half again. You'll likely have to cook your pasta in a few 5-6 minute waves. Allow it to cool while... Slice your tomatoes in half. Set them to the side and try not to eat them all while you... Drain and cut your artichoke hearts. Small bite-size pieces are ideal. Usually just in half is perfect. And same. Try not to eat them while you... Cut your green onions! I use a tiny bit of the actual onion but mostly stick to just the "green part". This is a social dish after all.. Too much onion, yikes! By this time the pasta should be cool. And you're ready for the hard part. Mix it. All of it. Mix all the things. The dressing, the veggies, the pasta, your summer time playlist.. Mix it up! By this point you've sampled it and loved it. BUT, it truly is so much better chilled for a bit. Pop it in the fridge for a HOT second to get COLD and VOILA! Super easy and flavorful and ALWAYS a favorite summer side or appetizer. NEVER any leftovers.



Enjoy!



Ryan Bowman
Implementation Specialist





Payne & Payne Home N' Suchlike
105 San Augustine St. • Center, TX
936.598.3382
Tues-Sat 10am-5pm

- Bridal Shower Registry
- Baby Shower Registry
- Barefoot Dreams
- Michele Design Works
- Beatriz Ball
- Buddha Girl
- SMEG Appliances
- LOLLIA Bath and Home Fragrances

Check us out on  

OLD TOWN

GENERATOR SERVICES

⚡ NACOGDOCHES, TX ⚡

Residential
Commercial
Agricultural

Sales
Service
Installation

**Power
Generation**

Jacob Willoughby
936.615.7857
OldTownGeneratorService.com
OldTownGeneratorService@gmail.com
Veteran Owned & Operated 



PIKE SAW & TOOL

IN BUSINESS SINCE 1958



ECHO STIHL SCAG

BUY HERE - SERVICED HERE!



2502 NW Stallings Drive - 936.564.3579
Quality lawn and garden equipment sales and service since 1958. Largest selection of Stihl products in Nacogdoches!

Submitted by *Around the Town* Publisher, David Stallings

Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



RASPBERRY SAUCE

2-10 oz. pkg. quick thaw frozen raspberries, thawed
1 Tablespoon sugar
1 Tablespoon corn starch
1/2 teaspoon almond extract

In 2 quart sauce pan, stir first three ingredients until blended. Over medium heat, cook mixture, stirring constantly until sauce is thickened. Stir in almond extract. Serve over pound cake, ice cream or peeled ripe or canned pears or peaches.

**We are a
Proud Member of**

2021 INVESTOR

the CHAMBER

LUFKIN | ANGELINA COUNTY

CAMP TONKAWA

4675 CR 153 - 936.564.8888

RV & tent camping • swimming and bath houses
• picnic tables • washers & dryers for campers' use



HEALTH INSURANCE

Special Enrollment Period

Call to see if YOU are Eligible

Community Improvement Program Outreach
Navigator Assistants Marketplace Affordable Care Act
936-371-0759

WE'RE HERE TO HELP. [HealthCare.gov](https://www.healthcare.gov)

Submitted by Silvia Arnold of Lufkin

I found this recipe and I wanted to try it. I love to bake, cook. But baking is my passion. Love to try new recipes, pass out to family and friends. Always have plenty to share.

LOUISIANA CRUNCH CAKE

The smell while it is baking. So good!!

Preheat oven to 325°.

Ingredients:

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 cups sugar
- 1 cup butter, softened
- 4 large eggs, room temperature
- 1/4 cup sour cream
- 1 Tablespoon vanilla extract
- 2 teaspoons butter extract
- 1 teaspoon coconut extract
- 1/4 to 1/2 teaspoon almond extract
- 1/4 yellow gel paste food coloring
- 1 cup buttermilk

Pan Prep:

- Butter for greasing bundt pan
- 1/2 cup pecans, finely chopped
- 1/2 cup coconut

Almond Glaze:

- 2 cups confectioners sugar
- 1/2 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 - 4 Tablespoons milk
- 1/4 cup almonds, chopped
- 1/4 cup coconut, toasted



In medium bowl whisk together flour, salt, baking powder, baking soda. Set aside.

In stand up mixing bowl, beat butter til fluffy, add eggs one at a time. Mix in sour cream and flavorings. Gradually mix in flour mixture alternately with mixing in buttermilk. Mix well.

Spread butter on sides of bundt pan. Sprinkle nut, coconut mixture in bottom of pan. Then press nut mixture on sides of pan. Pressing along sides of pan. Carefully pour cake mixture on top of nut mixture. Place in oven, bake for about 1 hour, until toothpick inserted in center of cake comes out clean. Cool for about 30 minutes, invert onto cake plate. I did not use the frosting. My personal preference. You like frosting on this cake, please do so. But we preferred no frosting. The smell while it is cooking, so good!! Very good. Enjoy!!

Around the Town
is a proud member of the



**Your 1/4 page full-color ad
will reach
more than 10,000 readers
in 4 counties each month!**
**Nacogdoches - Angelina
Shelby - San Augustine**

4.9" W x 6.25" H
\$195 for one month
\$175 per month
12 month contract
FREE INCLUSION IN
OUR ONLINE VERSION

Phone 936.554.5822

From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



BEEF ENCHILADA CASSEROLE

- 2 lbs. browned hamburger meat
- 1 can cream of mushroom soup
- 1 can enchilada sauce
- 1 package shredded cheese
- 1 diced onion
- 8 corn tortillas
- 1 package taco seasoning

Cook hamburger and onion until browned, stir in taco seasoning. Heat enchilada sauce and soup together. Dip tortillas in sauce mixture and layer in bottom of casserole dish. Place half of meat mixture on top. Sprinkle with cheese and repeat tortilla and meat mixture. Pour remaining sauce mixture over all. Sprinkle last layer of cheese on top of all layers. Bake at 350° for 15-20 minutes until cheese is melted and bubbly. Can be doubled or tripled for large occasions.



IMPACT Cookbook available for purchase at IMPACT, 720 E. Main St., Nacogdoches, TX, 936.205.5921. Proceeds benefit foster children in the area.

BSGUTTER.COM • GUT-R-DUN



THANK YOU FOR VOTING US
THE BEST GUTTER COMPANY!

B&S

GUTTER

5" & 6" SEAMLESS

Your honest fulltime gutter company!

CALL BUBBA PHILLIPS

936-556-0274

RAINCHAINS • SAVE YOUR FOUNDATION • REPAIR/ CLEAN OUT • LEAFGUARD • CALL OR TEXT

BOATMAN

TIRE

SERVICE

Largest Inventory
for Passenger
and Light Truck Tires

GOODYEAR
KELLY TIRES
BRIDGESTONE
Firestone
TOYO TIRES
NITTO

315 N. University Drive
Nacogdoches, Texas 75961
boatmantireand service.com

(936) 564-8339
Fax (936) 564-0275

Submitted by David Stallings -
Around the Town Publisher

The Landry Family once operated Don’s Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you’ll enjoy this recipe!

CREOLE PORK
AND VEAL
STEW

- 2 lbs. veal stew meat
- 1 lb. pork, cut in small pieces
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon Cayenne (red pepper)
- 1/2 cup chopped celery
- 1 cup chopped onions
- 2 cloves garlic, minced
- 1/2 bell pepper, chopped fine
- 1/2 cup all-purpose flour
- 1/2 cup cooking oil
- 2 cups cold water

Make roux using 1½ cups of oil and 1½ cups of flour. Put oil in heavy pot over medium heat. When oil is hot, stir flour in gradually. Lower heat. It is very important that you keep STIRRING CONSTANTLY. After all of the flour has been combined with the oil, turn fire down very low and cook until golden brown, STIRRING CONSTANTLY.

When roux is a golden brown, pour the mixture into another container, until ready for use. Roux will get dark if it remains in the pot in which it was prepared.

Always pour excess oil off the top of the roux when making gumbo. This prevents the gumbo from being too rich.

Season veal stew meat and pork chop pieces with salt, black pepper and Cayenne. Put this mixture into roux and simmer over medium heat in uncovered pot for 15 minutes. Add onions, garlic, celery and bell pepper. Let cook over medium heat in uncovered pot until onions are wilted. Add water and mix well. Let cook over low heat, until meat is tender. Serve over cooked rice. Serves 8.

ADVERTISE!
Contact TRACY BROADWAY
@ 936.591.1939

Allen

FUNERAL SERVICES

SINCE 1937

Alto and Cushing

1-800-958-5870

O.T. Allen

Allen Funeral Service, Inc.

936-615-6535

Clyde Partin

Monument Company

1-800-327-5940

www.clydepartinmoncoinc.com



CLYDE PARTIN

MONUMENT COMPANY

SERVING EAST TEXAS SINCE 1934

Infinity

COMMERCIAL UPHOLSTERY

Motorhome and RV Remodeling and Service

Making your boats and RVs look new again!

936-560-2188

14618 US Hwy. 59 Nacogdoches, Texas 75965

icuph.com Like us on Facebook @infinitycommercialtx

VIP Cleaners

DRY CLEANING & LAUNDRY

FAMILY OWNED AND OPERATED



VIP Cleaners

Jeans Special!

Bring in 5 or more jeans or cotton khakis and get them cleaned and pressed with your choice of starch for \$2.99 each!

Drop off by 9 am for same day service.

L-R: Adán Mandujano and Adán Madujano, Jr.

4515 NORTH STREET, STE. 1 (BY THUMPERS)

NACOGDOCHES, TEXAS 75965 • 936-205-5910

MEADOW
RIDGE

Archery & Gun

936-569-9880

License To Carry and other instruction available.

www.mraag.com

- Retail sporting goods store
- Indoor & outdoor shooting ranges, including skeet and trap
- Silencer shop kiosk

Come see us!

1090 County Road 231 • Nacogdoches, TX 75961

10-6 Monday-Saturday and 1-5 Sunday







PERRY PROPANE

6500 Franklin Drive (Just off Industrial Drive) 936.564.8448





We service residential, farms and industries. Bottles filled and tanks leased and sold. Large selection of Lodge Cast Iron Cookware, fish cookers, grills, crawfish and shrimp cookers.

A Little Drive for a Big Meal!

The small community of Sacul in the northwest corner of Nacogdoches County is the home to the “Best Restaurant in Town.” In fact, What the Fork Food Shack and Grocery is the ONLY restaurant in Sacul. In fact, it’s the ONLY business in Sacul! Mark and Kimberly Wilson moved to Nacogdoches from Fort Myers, Florida, last year after finding a house online and they absolutely love East Texas and discovered that the Sacul location was available.

The building has been there since the 1950s and was once a feed store. Mark has more than forty-years experience in the food business, having managed a number of restaurants throughout America, including: Applebee’s, Wendy’s and the Ravenswood Pub in Saratoga Springs, New York. Kimberly was certified in medical coding and billing. Together, they operated a food truck in Fort Myers, specializing in burgers, fish, salad and a wide menu.

We visited the restaurant last month and were amazed at the menu, variety and quality of foods that the Wilsons offer. They prepare “from scratch” items that you’d never expect to find in a small “country” restaurant.

You’ll enjoy unique menu items, such as: The Cuban Wrap, which includes ham, pulled pork, Swiss cheese, mustard and pickles in a garlic tortilla pressed on the grill - U. S. catfish and Gulf shrimp every day, Chicken Cordon Bleu, Bacon cheeseburger quesadilla - Belgian Waffles - Stuffed French Toast and daily specials that are not on the menu.

Mark’s homestyle pies and cakes are WONDERFUL! His “Hummingbird Cake” is a triple-layer white cake with blueberry, pineapple and strawberry filling with a cream cheese frosting. The Strawberry Cake is a house favorite, as well.

Even the restroom is unusual and fun to visit! Kimberly said that folks stay in the restroom longer than normally necessary just to read everything on the walls.

The Wilsons also present a free monthly “Movie Night Under the Stars” in the city park located next to the restaurant. They’ll feature the 2021 movie, Clifford the Big Red Dog, on Friday July 1st. The evening also features outdoor games and fireworks.

For a wonderful dining experience and warm, friendly atmosphere, we urge you to take the short drive to Sacul to visit the Wilsons.

What the Fork Food Shack and Grocery is located in Downtown Sacul on Highway 204 - Five miles west of Cushing. Hours: Monday & Wednesday from 8 ‘til 3, Thursday through Saturday from 8 ‘til 6, Sunday from 8 ‘til 2 and they’re closed on Tuesdays. Phone Mark and Kimberly at 936.326.4344.



MMMMMM...
GOOD!

From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches.

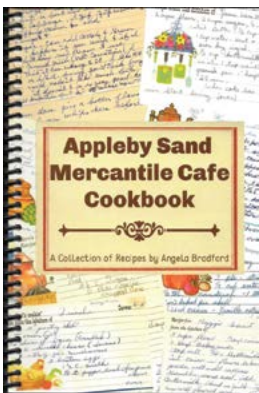
GREEN BEANS AND NEW POTATOES

- 2-3 lbs. fresh green beans, washed and broken with strings removed
- 3-4 slices bacon, cut into 1-inch pieces
- 1 medium Vidalia onion, chopped
- 1 Tablespoon garlic powder
- 2-3 cups water
- 2 chicken bouillon cubes
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 9-10 small red potatoes, washed



Brown bacon in a Dutch oven. Once the bacon is crisp, remove it to a paper towel-lined plate. Put chopped onion and the garlic in the bacon drippings. Sauté until just soft. Add the green beans to the hot bacon drippings and sautéed onion/garlic mixture and stir to coat them. Add the salt and black pepper. Add 2-3 cups of water and chicken bouillon cubes. Bring to a boil and then turn down to low, cook on low and covered for about 30 to 40 minutes. If potatoes are a little bigger, halve them or quarter them and place them on top of the beans. Sprinkle the potatoes with a little salt and pepper. Cover and cook for about 30-40 more minutes or until fork tender. Once the potatoes are cooked, stir to mix the potatoes, beans and cooking liquid. Taste for seasoning. Sprinkle with the reserved bacon.

Printed with permission from Angela Bradford. She owned and operated the Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion. Angela has decided to “retire” from the food business so that she may spend more time with her family. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.



Submitted by Sherry Moore of Nacogdoches

CAJUN MEATLOAF

- Ingredients:
- 1small onion
 - 2 celery stalks
 - 1/2 cup chopped bell pepper
 - 2 small garlic cloves
 - 1egg
 - 1/2 cup evaporated milk
 - 1/2 bread crumbs
 - 1 1/2 lbs ground beef
 - Salt and pepper to taste
 - 4 Tablespoons oil
 - 2 Tablespoons flour
 - 15 oz can tomatoe sauce
 - 1 can of water from tomato sauce can
 - 1Tablespoon Worcestershire sauce

Chop onion, celery and bell pepper. Mince the garlic cloves, set aside. Mix egg, milk & bread crumbs. Add meat, mix well with hands. Add chopped ingredients, mix. Add salt & pepper, mix shape into loaf. Flour the loaf, brown till dark brown. Remove loaf. Make a roux by adding 2 Tablespoons flour to remaining oil, stirring until roux is dark brown. Add tomato sauce, water & Worcestershire. Return loaf to gravy. Bake uncovered at 350° for 1 hour. Baste loaf at beginning of cook and in the middle of cook time. Warm through, and then serve.

FREE BBQ SANDWICHES FROM AROUND THE TOWN'S FOOD TRAILER!

NOON UNTIL WE RUN OUT
ONE SANDWICH PER PERSON IN ATTENDANCE
DONATIONS TO SHRINERS ACCEPTED, BUT NOT REQUIRED

September 15
Thursday

Covington Lumber - 1595 Tenaha St. - Center

October 6
Thursday

Clyde Partin Monument - 2120 N. Raguet - Lufkin

October 18
Tuesday

Ace Hardware - 5438 E. Loop 500 E. - Center

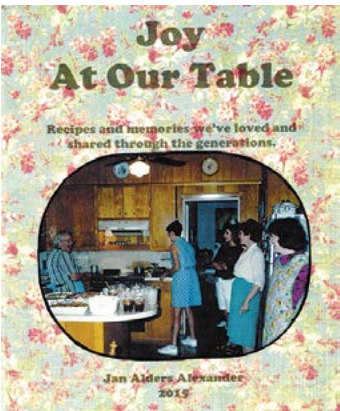
November 3
Thursday

Herman Power Tire - 222 South St. - Nac

THANKS TO OUR SPONSORS FOR MAKING THIS POSSIBLE!
EASTEX GLASS & MIRROR - MARTIN KENNEL
ARMADILLO SIGNS

Submitted by Jan Alders Alexander of Nacogdoches

My husband Jerry’s and sister-in-law Becky Alexander McKernan’s mother, Gwen Alexander, made this version of chicken spaghetti, and it is my favorite! There are some recipes that take less time, but this is always my pick! We have loved it for years, and it is my “go to” recipe to take to potluck dinners, sick friends or new moms. Our daughter-in-law, Twylla, liked this one when I came to their house to stock the freezer after first grandchild Claire was born.



GWEN’S CHICKEN SPAGHETTI

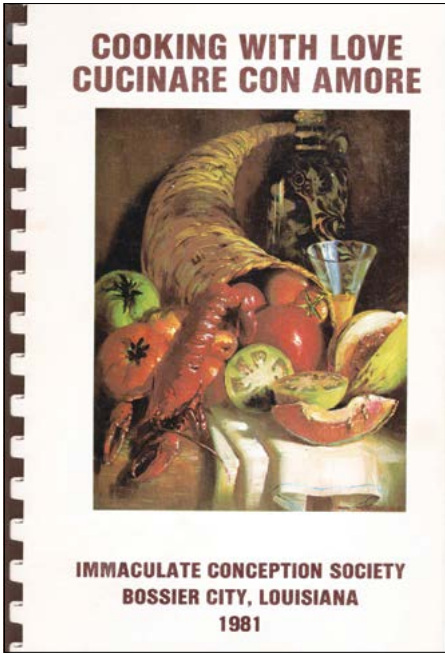
- | | |
|-----------------------------------|------------------------------------|
| 1 large hen | 1 can tomato soup (use 1/2 can) |
| 1 large onion | 1 can cream of mushroom soup |
| 2 medium bell peppers (I use one) | 1 can diced tomatoes |
| 1 large jar of pimentos | 1 garlic clove, minced |
| 1 package long spaghetti | 2 Tablespoons Worcestershire sauce |
| | 1 lb. yellow cheese |

Boil hen until tender. Take meat from bone and boil spaghetti in broth. Sauté onion, peppers and pimento in butter. Add soups, tomatoes and other seasonings. Add chicken and spaghetti and simmer on low until not too soupy. Just before serving add cheese. I mix 1/2 cheese to spaghetti and then the other 1/2 on top.

Around the Town is a proud member of the



PLEASE SUPPORT OUR ADVERTISERS



This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s. Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea. The descendents of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

To preserve their heritage—with its art of Sicilian cooking—for future generations, this cookbook was created.

VEAL SCALLOPPINI
(from Rose Lanza Brocato)

- | | |
|---|--------------------------|
| 1 Tablespoon all-purpose flour | 1/2 onion, thinly sliced |
| 1/2 teaspoon salt | 1 (No. 1) can tomatoes |
| Dash of pepper | 1 (3 oz.) can mushrooms |
| 4 veal cutlets (1-inch thick, round steak can be substituted) | 1 Tablespoon parsley |
| 1/4 cup cooking oil | 1 Tablespoon capers |
| | 1/4 teaspoon garlic salt |
| | 1/4 teaspoon oregano |

Combine flour, salt and pepper; dust veal lightly with flour mixture. In medium skillet, brown meat slowly in hot oil. Remove meat from skillet; add onion to same skillet. Cook until tender, but not brown. Add meat, tomatoes, undrained mushrooms, parsley, capers, garlic salt and oregano. Cover and simmer for 20 to 25 minutes, or until veal is tender, stirring occasionally. Arrange veal on hot, buttered noodles. Top with sauce.

AROUND the TOWN

FREE! SHOPPING - ENTERTAINMENT - DINING - SERVICES - SALES & MORE! **FREE!**

AroundTheTown.us 936.554.5822 aroundthetown@mail.com

NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY

Your 1/4 page full-color ad will reach more than 10,000 readers in 4 counties each month!
Nacogdoches - Angelina Shelby - San Augustine

4.9" W x 6.25" H
\$195 for one month
\$175 per month
12 month contract
FREE INCLUSION IN OUR ONLINE VERSION

Phone 936.554.5822

ADVERTISE IN RECIPES
Sharon Roberts 936.552.6758

HERMAN POWER

OLDEST MICHELIN® DEALER IN TEXAS

MICHELIN / COOPER / INDUSTRIAL TRUCK / BRIDGESTONE PASSENGER / OFF-ROAD

222 SOUTH STREET
NACOGDOCHES, TX 75961
PH: (936) 564-8752 FX: 564-6003
hermanpowertire.com

ESTABLISHED 2000

Home Cooking at its BEST!
All U Can Eat Catfish Fri & Sat
754 7th Street Cushing, TX 75760
Derek & Sharese Gibson
New Owners/Managers

936-326-8457
936-326-8547

Tues-Thurs: 11:00-8:30p • Fri & Sat: 11:00-9:30p
Open 1st Sunday of each month; Closed Mondays

Private Club - Memberships Available to The Back Porch Bar & Grill

KYLE BRASHER INSURANCE

HOME & RENTERS
AUTO & MOTORCYCLE
LIFE

936-305-5160
212 SOUTH ST • NACOGDOCHES, TX
KYLE@KYLEBRASHERINSURANCE.COM

DCU **CHECKING SAVINGS LOANS**
DOCHES CREDIT UNION

Check out the Credit Union Difference!
www.dochescu.com
1-800-424-2786

NCUA

Wa's SINCE 1989

For All your Jewelry needs, including Thin Red Line Watches by CITIZEN

2423 North Street • Nacogdoches, TX
936.569.6387

Dehart Veterinary Services

LOW COST SPAY/NEUTER & WELLNESS CLINIC

Locations throughout East Texas

Call or Text: (903) 590-7722 or (903) 312-6422
Email: dehartveterinaryservices@yahoo.com
www.dehartvetservices.com
Must have appt. for Spay/Neuter services.

G&G **Lock and Safe Co.**
916 Park Street

Locks Serving Nacogdoches Since 1979 Alarms

(936)564-1893
24 Hour
Emergency Service Available



For so many nowadays, Keto and low carb eating isn't just a diet, but a lifestyle. Cutting down on carbs and sugar over a longer duration can become quite challenging, and you could be in a dilemma for what to cook for every day meals.

You might start missing all your childhood favorites, like lasagnas and pizzas and meatloafs, after a while. Many times you can get distracted by every day cravings, and might not stick to it. Here are a few delicious Keto Recipes to help you stick with your diet without any effort.

Buffalo Chicken in the Crockpot

If you love pulled pork or chicken this is a recipe must try. Cooking this in the crock pot will make things a lot easier and the chicken tastier and stay keto friendly.

YIELD: 6 Servings+/- **PREP TIME:** 5 Minutes **COOK TIME:** 6-8 Hours
CALORIES: 407 kcal

Ingredients:

- 2 lbs skinless, boneless chicken breasts
- 1/4 cup of hot sauce
- 4 oz. crumbled bleu cheese
- 1/4 cup of mayo
- 1/4 cup of sour cream
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried mustard



Directions:

1. Combine everything in a crockpot. Close and cook for 6-8 hours on low.
2. Shred the meat and stir.
3. Garnish as desired.
4. Serve and enjoy!

Summer Cobb Salad for One

Summer is the season to take full advantage of the fresh fruits and veggies available. Head out to your local farmer's market to get the freshest and tastiest salad greens to make this filling, nutritious, and keto friendly cobb salad. If you like to meal prep this is an ideal choice of keto based salads to make ahead for lunch or dinner.

YIELD: 1 **PREP TIME:** 10 Minutes **COOK TIME:** 5 Minutes
CALORIES: 552 kcal

Ingredients:

- 1/4 cup rotisserie chicken meat, shredded
- 1 Hard-boiled egg, chopped
- 1 oz cooked bacon
- 1 oz crumbled blue cheese
- 1/2 avocado, sliced
- 1 tomato, diced
- 3 oz salad greens
- 1/2 teaspoon chives

Dressing Ingredients:

- 1/3 cup red wine vinegar
- 1 Tablespoon Dijon mustard
- 2/3 cup extra virgin olive oil



Directions:

1. Shred chicken and place in bowl.
2. Add chopped egg, bacon, blue cheese, avocado slices, salad greens, chives and toss.
3. In a separate bowl or salad dressing container, mix vinegar and olive oil until blended. Drizzle over salad and serve.

Spaghetti Squash with Meatballs

Why miss spaghetti on a low-carb diet when it still exists inside a delicious and nutritious vegetable? This recipe is full of Italian flavor from the fresh parsley, basil, and oregano. Sure to please the whole family with its hearty flavor, this meal will turn into a staple recipe in no time.

YIELD: 4 Servings+/- **PREP TIME:** 20 Minutes **COOK TIME:** 30 Minutes
CALORIES: 460 kcal

For the Spaghetti Squash:

- 1 large spaghetti squash
- 3 Tablespoons water
- 2 Tablespoons olive oil, divided
- 1/2 cup chopped fresh parsley, divided

For the Meatballs:

- 1/2 pound (80-percent) lean ground beef
- 1/2 pound ground pork
- 1/2 cup shredded Parmesan cheese, divided
- 2 Tablespoons chopped fresh basil
- 2 Tablespoons chopped fresh oregano
- 1/2 teaspoon onion powder
- 1/2 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup sugar-free pasta sauce



Directions:

1. TO MAKE THE SPAGHETTI SQUASH: Cut the spaghetti squash in half lengthwise and remove the seeds. Place each half facedown in a microwave-safe dish. Add the water. Microwave on high for 12 minutes.
2. Using a fork, scoop the squash from the shells.
3. In a large skillet over medium-high heat, heat 1 Tablespoon of olive oil for about 1 minute. Add the squash to the skillet, stirring to allow any moisture to dissipate. Cook for about 7 minutes, until the squash begins to brown.
4. Remove it from the heat. Transfer the squash to a large bowl. Add ¼ cup of parsley to the bowl and set aside.
5. TO MAKE THE MEATBALLS: In a medium bowl, mix together the remaining ¼ cup of parsley, beef, pork, ¼ cup of Parmesan cheese, basil, oregano, onion powder, garlic, salt, and pepper.
6. Form the mixture into 12 meatballs.
7. In a large skillet over medium-high heat, heat the remaining Tablespoon of oil olive for about 1 minute. Add the meatballs. Brown for 1 to 2 minutes on each side until fully browned, about 5 minutes total.
8. Add the pasta sauce to the pan. Stir to coat the meatballs thoroughly.
9. Reduce the heat to low. Cover the skillet. Cook for 10 to 15 minutes, or until the meatballs are cooked through.
10. Plate 3 meatballs and ¼ cup of sauce over one-quarter of the spaghetti squash per person. Sprinkle the remaining ¼ cup of Parmesan cheese evenly over the plated servings.

Raspberry Mimosa

Swap your traditional mimosa with a festive Raspberry Mimosa. Just as delicious with less calories and carbs than a traditional mimosa.

YIELD: 4 Servings+/- **PREP TIME:** 0 Minutes **COOK TIME:** 0 Minutes
CALORIES: 0 kcal

Ingredients:

- 1/4 cup fresh raspberries
- 4 oz brut or dry champagne
- 4 oz raspberry tea, brewed
- 1 Tablespoon sugar free raspberry syrup



Directions:

1. In a champagne glass or flute, add a few raspberries.
2. Brew the tea using twice the amount of bags and let cool in the refrigerator until ready to use.
3. Add the sugar free raspberry syrup to the raspberry tea and mix well.
4. Pour in 2 oz of raspberry tea and then follow with 2 oz of champagne.

The Barbecue Pit

Everything barbecue; from grilling to sauces, recipes to grills and smokers, rubs to meats and veggies.

Rib Ticklin' Good!

It's always a good time for grilling or smoking ribs, but the summer-time is the best. You have plenty of time to sit back and relax and let your ribs slow cook to tender perfection. Try one or more of these delicious recipes the next time you put ribs on the grill!

Two-Timing Short Ribs

A double dose of chilies gives these ribs a kick!

- 4 to 5 lbs. beef short ribs, cut into pieces
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 12-ounce bottle chili sauce
- 1/2 cup beer or orange juice
- 2 Tablespoons minced onion
- 2 Tablespoons cider vinegar
- 2 Tablespoons Worcestershire sauce
- 1 Tablespoon chili powder
- 2 teaspoons sugar

Sprinkle ribs with salt and pepper. Combine remaining ingredients in a medium saucepan. Bring to a boil over high heat; reduce heat and simmer 5 minutes. Set aside.

Preheat grill to medium-high heat. Grill ribs for 20 minutes, turning frequently. Baste ribs liberally with sauce and continue to cook another 20 minutes.

Makes 4 servings.

Roadhouse Ribs

- 3 to 5 lbs. baby back ribs
- 2 teaspoons salt
- 1 teaspoon black pepper
- Drip pan
- 1 cup hoisin sauce
- 1 cup grape jelly
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons dry mustard
- 1 Tablespoon light brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon Tabasco® sauce
- Juice from 1 lime



Sprinkle ribs with salt and pepper; set aside.

Preheat grill for indirect cooking over medium heat. Place ribs on grill over drip pan. Cover and cook until tender, about 1 hour.

Meanwhile, combine remaining ingredients in a medium saucepan. Bring to a boil over medium-low heat; reduce heat and simmer 5 minutes. When ribs are tender, move them to direct heat and continue to grill, uncovered. Baste with sauce and turn until crisp on both sides, about 5 minutes. Cut ribs into sections. Serve with remaining sauce.

Makes 4 servings.

3-2-1 Smoked Ribs

3-2-1 ribs are great way to get fall-off-the-bone tender ribs. The 3-2-1 method is based on smoking ribs at a certain temperature for 3 hours, wrapping with liquid for 2 hours, and saucing for the final 1 hour.

- 1 rack baby back ribs
- 2 Tablespoons sweet rub
- 1 cup apple cider (apple juice also works)
- 1/4 cup dark brown sugar
- 2-3 Tablespoons salted butter
- 1/2 cup BBQ sauce

1. Begin by removing the membrane on the back of the ribs.
2. Liberally season both sides of the ribs using the sweet rub, starting with the bone side.
3. Prepare your smoker for indirect smoking. Target temperature is between 180-200 with thin blue smoke. Place the seasoned ribs on the smoker and close the lid. Leave them to smoke for 3 hours.
4. Tear off a large piece of aluminum foil and place it on a large working surface. Transfer the ribs to the foil bone side up so the bones don't tear through the foil. Sprinkle with the brown sugar, top with the butter cut into small pads, and then pour over the apple cider.
5. Tightly crimp the foil together to create an airtight seal. Return to the grill and increase your cooking temperature to as close to 225 degrees as you can get it. Let the ribs braise for 2 hours in the foil.
6. Carefully remove the ribs from the grill and place on a large working surface. Open the foil package (be careful of hot steam) and use tongs to remove the ribs and place them back on the grill, bone side down. Discard the foil and excess cooking liquid.
7. Brush the ribs with your favorite BBQ sauce, close the lid of your grill and cook at 225 degrees for an additional hour until the ribs are done to your desired tenderness and the sauce is sticky and set.

Cajun Pepper Mustard-Crusted Ribs

- 2 sides spareribs or your favorite ribs
- 1/2 Tablespoon black peppercorns
- 1/2 Tablespoon red peppercorns
- 1/2 Tablespoon white peppercorns
- 1/2 Tablespoon green peppercorns
- 1 teaspoon mustard seeds
- 1 teaspoon coriander seeds
- 1/2 cup Cajun mustard
- 1/4 cup olive oil
- 1/4 cup freshly squeezed lemon juice
- 2 Tablespoons Worcestershire sauce
- 1 Tablespoon chile sauce
- 2 Tablespoons minced fresh basil leaves
- 1 Tablespoon minced fresh thyme and leaves
- 4 cloves garlic, finely minced



Remove the membrane from the underside of the ribs. Then place the ribs in a rectangular dish or baking pan.

To make the crust, using an electric spice grinder, very coarsely grind the peppercorns. Then set them aside in a bowl. Finely grind the mustard and coriander into a powder. Transfer to the bowl holding the ground pepper. Add all the remaining ingredients, and stir well. Makes 1 cup.

Coat the ribs evenly on both sides with the crust. Marinate the ribs, refrigerated, for at least 15 minutes. For more flavor, marinate for up to 8 hours.

To grill the ribs, if using a gas barbecue, preheat to medium (325°). If using charcoal or wood, prepare a fire. Slow smoke the ribs at 200-225°. Occasionally during cooking, baste the ribs with extra glaze, stopping 15 minutes before removing the ribs from the grill.

To serve, cut each side of ribs in half, into 3 sections, or into individual ribs. Transfer to a heated serving platter or 4 heated dinner plates and serve at once.

Serves 4.

ADVERTISE!
Contact TRACY BROADWAY
@ 936.591.1939

Get your copies of **Around the Town and RECIPES** at more than 200 locations in four counties!

ANGELINA COUNTY

In the City of Lufkin

Angelina Brewing Co. - 118 S. 1st St.
Angelina Co. Chamber of Commerce - 1615 S. Chestnut
Angelina Manufactured Housing - 3907 N. Medford
Be Blessed BBQ - 521 S. Timberland Dr.
Big's - 2400 E. Denman
Big's - 1203 S. Chestnut
Big's - 1902 W. Frank
Big's - 2701 N. Raguet
Big's - 3644 Hwy 69N
Big's - 3122 Adkinson Dr. (Hwy 103E)
Big's - 4609 Hwy 103E
Big's - 620 N. Raguet

Big's - 1910 N. Timberland
Bodacious BBQ - 2207 W. Frank
Brookshire Brothers - 301 S. Chestnut
Brookshire Brothers - 816 N. Timberland
Brookshire Brothers - 1807 W. Frank - Gaslight Plaza
Casa Morales Mexican Restaurant - 1001 S. 1st St.
Catfish King - 806 S. Medford

Chen's - 302 S. Timberland Dr.
Comfort Suites - 4402 S. 1st. St. (U. S. Hwy 59)
Crown Colony Shell - 101 Champion Dr.
Holiday Inn Express 4404 S. 1st
JR Food Mart - 1114 E. Denman Ave
Lone Star Charlie's Family Restaurant - 1910 E. Denman
Lucky's Valero - 3385 Tom Temple (Hwy 94W)
Lucky's Valero - 1707 John Redditt Dr.
Lufkin Barbecue - 203 S. Chestnut
Lufkin Farm Supply - 1217 E. Lufkin Ave.
Maddux Lumber & Hardware - 1603 Atkinson Dr.
Manhattan Fine Dining - 107 W. Lufkin Ave.
Massingill's Meat Mkt - 3728 Hwy 69N
Maytag Washateria - 601 S. 1st
Midway Shell #29 - 3008 Atkinson Dr. (Hwy 103 E)
Mom's Diner - 420 W. Frank
On the Road - 4110 S. 1st
On the Road - 2902 E. Denman Ave (Hwy 69S)
On the Road - 3503 S. Chestnut
Pablo's BBQ & Mexican Food - 3900 Hwy 69N
Quality Inn - 4306 S. 1st
Restoration Bistro - 210 S. 1st
Timberland Chevron - 804 N. Timberland
Tommy's Watch & Jewelry - 800 S. Timberland
Walgreens - 102 N. Timberland
Walgreens - 1000 W. Frank
West Loop Chevron - 904 S. John Redditt Dr..

In Diboll:

Big's - 605 N. Temple (U.S. Hwy 59)
Big's - 710 S. Temple (U.S. Hwy 59)
Brookshire Brothers - 221 N. Temple (U.S. Hwy 59)
Diboll Depot - 1605 N. Temple (U.S. Hwy 59)
Diboll Public Library - 300 Park
Los Jarritos - 903 N. Temple (U.S. Hwy 59)
On The Road - 1580 N. Temple (US Hwy 59)

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

A'Deel's #2 - 1258 FM 1194 @ SH94
Brookshire Brothers Express - 5750 Ted Trout/Hwy 94W
Brookshire Brothers Express - 6564 Ted Trout/Hwy 94W

In Huntington:

New Way - 461 Hwy 69
Little Boots Gro.- 101 Hwy 69S
Brookshire Brothers - 104 N. Main
Papa's Pit & More - 510 N. Main
Dean's Country Cooking & Meat Mkt - 481 N. 3rd

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

In the City of Nacogdoches:

A & D Hydraulics - 2124 NW Stallings Dr.
Appleby Sand Valero (just outside loop) FM 2609
Auntie Pastas - 211 Old Tyler Road
Barbecue House - 704 N. Stallings Drive
Barkeeps - 3308 North St.
Best Western - US 59 South
Best Western - 4809 NW Stallings Dr
Big's - University Drive @ SE Stallings Drive
Big's - Center Hwy (Hwy 7E) @ Loop 224
Boatman Tire & Service - 315 N. University Dr.
Boles Feed - 913 South St.
Brendyn's BBQ - 601 E. Main St.
Brookshire Brothers - 1402 N. University Dr.
Brookshire Brothers - 1216 South Street
Butcher Boy's - 603 North St.
Carney Real Estate - 3001 North St.
Casa Tomas - 1514 North St.
Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings
Chamber of Commerce - 2516 North St.
Charles Pool Real Estate - 3505 North St.
CiCi's Pizza -3801 North St. #19
Clear Springs - 211 Old Tyler Rd.
Coldwell Banker Blueberry Realty - 112 E. Main St.
Comfort Suites - US 59 South
Cowboy Jack's Saloon - 422 E. Main St.
Decades Downtown - 412 E. Main St.
Decades - 422 North St.
Dialysis Clinic - 4731 NE Stallings Dr.
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
Eastex Glass & Mirror - 3102 South St.
El Ranchero Restaurant - 123 King St.
El Tia Beto - 4512 North St.
Excel Car Wash - 4101 North St
Fitness 360 - 4822 N. University Dr.
Fortney Home - 310 N. Mound
Gateway Shell/Denny's - 2615 N. Stallings Dr.
Goose Landing - 11332 S FM 225 (Lake Nacogdoches)
Gound Chev - 1015 North Street
Grace Handler Farmers Insurance - 1328 N. University Dr.
H & Z Texaco - Starr Avenue @ University Drive
Hampton Inn - US 59 South
Harry's Building Material - 7008 North St.
Herman Power Tire - 222 South St.
Holiday Inn Express - US 59 South
IMPACT Store - 720 E. Main Stree
J & S Small Engine Repair - 12769 State Hwy 7W
Java Jack's - 1122 North Street
Johnson Furniture - 106 E. Main
K.J.'s Convenience Store/Exxon - 5713 South St.
Kinfolks - 4817 NW Stallings Dr.
Kline's Wrap-It-Up - 628 N. University Dr.
Kroger - 3205 N. University Dr.
Lehmann Eye Center - 5300 North St.
Lugnutz - US 59 South
Luquette Chiropractic - 4712 North St.
M & S Pharmacy - 917 E. Austin
Ma's Jewelry - 2423 North St
Martin Kennel - 512 CR 217
McCoy's Building Materials - 4009 NW Stallings Dr.
McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.
Meadow Ridge Archery & Gun - 1090 CR 231
Memory Lane - 3205 N. University Dr. - Suite F
Mike Perry Motors - 3812 South Street
Mike's BBQ - 1622 South Street
Milford's Barber Shop - 110 N. Church St.
JP's & CC's Cajun Meats - 2709 Westward Dr.
Morgan Oil Chevron - 428 W. Main St.
Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.
Morgan Oil Chevron - 1000 N. University Drive
Morgan Oil Chevron - 3325 North St.
Morgan Oil Chevron Truck Stop - 4919 NE Stallings
Mustard Seed - 1330 N. University Dr.
NacBurger - 3205 N. University Dr
Nac Cocina Mexican Restaurant - 1315 North St.
NacSpace - 2400 N. Stallings Dr.
Nacogdoches Expo Center - 3805 NW Stallings Dr.
Nacogdoches Floral - 3602 North St.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 621 Harris St.
Napoli's Restaurant - 2119 North St.
Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Perry Propane - 6500 Franklin St.
Pike Saw & Tool - 2502 NW Stallings Dr..
Renfro's Glass - 714 North St.
Red House Winery - 108 E. Pilar St.
Rhinestone Rifles Botique VIP - 404 E. Main St.
Rick's Valero - US 59 South
Sam's Southern Eatery - 1220 North St.
Smokehouse - 2709 Westward Trail
Sombremos - 3000 North St.
Ables-Land Office Supplies - 412 North St.
Sunshine Food Mart - 2013 North St.
Super 8 Motel - US 59 South
Taquitos El Jaliscience - 3217 North St.
Taqueria El 21 - 1422 Douglass Road
Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
VIP Cleaners - 4515 North St.
Walgreens - 3004 North St.
Windhill Apartments - 1324 Pruitt Hill Dr.
Woden Rd. Quick Stop - Woden Rd @ SE Stalling

In Appleby:

Sammy's Mini Mart - U.S. Hwy 59 N.
Tom's Grocery & Shell - U.S. Hwy 59 N.

In Central Heights:

Morgan Oil Chevron/Whataburger - Hwy 259 North
Polk's Pick It Up Truck Stop - Hwy 259 North
Taco Riendo - Hwy 259 North

In Chireno:

Chireno's Cafe' - Downtown on FM 95

In Cushing:

7th St. Cafe - 754 7th St.
Clyde Partin Monument Co. - Hwy 204
Cushing Food Mart - Hwy 204
Rawhide's Tire Service - 470 6th St.

In Douglass:

Douglass Cafe' - State Hwy 21
Douglass General Store - State Hwy 21

In Etoile:

Etoile Shell - Hwy 103 @ FM 226
Sue's Country Store - 13093 E. State Hwy 103

In Garrison:

Bulldog Express/J & S Food Mart - U.S. Hwy 59
Garrison Gas & Convenience Store Exxon - U.S. Hwy 59

In Martinsville:

L & M Quick Stop - 13101 Hwy 7
Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Heart of Texas Grill - 409 E. Columbia St.
Jail Museum - On the Square
Mike Perry Motors - 101 W. Main
San Augustine Drug. Co. - 104 E. Columbia St.
Sunshine Food Mkt - Hwy 103 @ Hwy 147
Tasha's Country Kitchen - 806 Hwy N
Thrifty Bull - 1107 Hwy 103 @ Hwy 147
Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

In the City of Center:

Ace Hardware - 5438 Loop 500 East
Boles Feed Co. - 101 Porter St.
Boyd Adams Barber Shop - 504 Hurst St.
Brookshire Brothers - 105 Hurst St.
Chamber of Commerce - In the old jail on the square
Covington Lumber & Bldg Materials - 1595 Teneha St.
H & S Discount Foods - 705 Shelbyville St.
Mathews Realty - 616 Teneha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Teneha St.
Shady Oaks Convenience Store - 1521 Shelbyville St.
TR's Steaks & More - 892 Hurst St.

In the City of Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
Quick Stop - 12762 U.S. Hwy 84

In the City of Timpson:

Brookshire Brothers- 829 N. 1st St. - Hwy 59
Quick Stop - 674 N. 1st St. - Hwy 59

AROUND the TOWN

FREE! SHOPPING - ENTERTAINMENT - DINING - SERVICES - SALES & MORE! FREE!

AroundTheTown.us 936.554.5822 aroundthetown@mail.com

TEXAS

NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY

TEXAS

FREE! RECIPES FREE!
FREE! FREE! FREE! FREE!

AROUND the TOWN... and BEYOND!

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com

TEXAS

NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY

TEXAS

ADVERTISE WITH US!

936.554.5822 - AroundTheTown@mail.com

ALL ADS ARE FULL COLOR!

**BOTH PAPERS DISTRIBUTED MONTHLY AT 200+ LOCATIONS IN
ANGELINA, NACOGDOCHES, SAN AUGUSTINE & SHELBY COUNTIES
AND FREE ONLINE EDITION POSTED ON THE FIRST OF EACH MONTH**

**RATES SHOWN ARE FOR EACH PAPER
10% DISCOUNT IF RUN IN BOTH PAPERS**

FULL PAGE

10"W X 15.625"H

\$650 ONE MONTH

\$550 PER MONTH 12 MONTH CONTRACT

BUSINESS CARD SIZE

3.5"W X 2"H

\$50 ONE MONTH

\$40 PER MONTH

12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

1/4 PAGE

4.9"W X 6.25"H

\$195 ONE MONTH

\$175 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

1/8 PAGE

4.9"W X 2.95"H

\$95 ONE MONTH

\$75 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL

10"W X 6.125"H

HALF PAGE VERTICAL

4.9"W X 15.625"H

\$350 ONE MONTH

\$295 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

AROUND the TOWN



FREE! SHOPPING - ENTERTAINMENT - DINING - SERVICES - SALES & MORE! **FREE!**

AroundTheTown.us 936.554.5822 aroundthetown@mail.com

 NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY 

FREE! FREE! FREE! FREE! **RECIPES** **FREE! FREE! FREE! FREE!**



AROUND the TOWN... and BEYOND!

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com