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

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SAN AUGUSTINE COUNTY - SHELBY COUNTY



September 2021

Restaurant of the Month...

NacBurger – Bring Your Appetite For Some Good Eats

by Terri Lacher
talacher@sbcglobal.net

If you ask where to get a great hamburger in Nacogdoches, you are probably going to be sent to NacBurger on University Drive in the heart of Nacogdoches, Texas. Billy Huddleston, Jr. has been crafting 100% ground beef burgers for over forty years, made just the way you like them.

NacBurger carries the standard favorite of burgers, ranging from an old fashioned cheeseburger, to a variety of special burgers, including bacon cheeseburgers, turkey burgers, bleu cheese burgers, black bean veggie burgers, to the fun donut burger, guaranteed to tease your tastebuds.

In addition, there are a variety of sandwiches from grilled chicken; chicken salad; gyro; and one of my favorites, a hot Ruben sandwich, with enough filling to make a pastrami lover happy. If you prefer something different, you may also choose the fried catfish platter, which includes drink, catfish, fries, and beans, slaw, and banana pudding, or a selection of patty melts, chicken baskets, salads, and baked potatoes. There is a special menu just for kids, and NacBurger also serves up a senior menu for those who would like a slightly smaller meal, all reasonably priced.

Another great service offered is the catered meals. All it takes is a phone call to Billy and his friendly staff, and you can relax with your planned event knowing the menu and preparation of all food is taken care of. NacBurger can



Billy Huddleston, Jr. (back) and staff.

Nashville Country Cookin' With Alabama's Jeff Cook

Two of my favorite people in the world are Jeff and Lisa Cook. Jeff is an original member of the band, Alabama. If you've heard "If you're gonna play in Texas, you've gotta have a fiddle in the band," that's Jeff on fiddle. He also plays several other instruments and is a member of the Country Music Hall of Fame. Back in 2010, he and Lisa appeared on a TV series that I was producing titled 'Nashville Country Cookin.' You'll love this recipe!



David Stallings, Publisher of Around the Town (far right), with Country Music Hall of Famer Jeff Cook and his wife Lisa.

"BUTTERSHOTS" CAKE

- 1 box Betty Crocker Butter Pecan Cake Mix
- 1 1/4 cups Butterscotch Schnapps
- 1/3 cup vegetable oil
- 3 eggs
- 1 cup chopped pecans

Preheat oven to 350°. Follow cake mix directions adding pecans. Pour into muffin pans or Bundt pan. Bake muffins for 18-23 minutes or bake Bundt cake for 40-45 minutes.

NacBurger - page 2



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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."

WATERMELON RIND PRESERVES

(Mrs. Fewell)

AND

PEAR HONEY

(Mrs. Louise Fears)

Watermelon Rind Preserves

Cut watermelon rind into squares one inch to one and fourth inch in size, removing green rind and every traced of red meat.

Soak rind for 24 hours in a salt solution (1 cup salt to 1 gal. of water). Soak overnight in clear water. Boil in clear water until tender enough for a broom straw to pierce rind. Drain off water.

Make a syrup allowing 2 cups sugar, 2 cups water for 1 pound rind. Boil and drop in hot rind. Flavor with 1/2 cup root ginger for whole rind. Soak first. Allow a slice of lemon for each pint jar.

Cook until syrup is thick and rind is amber color. Seal in sterilized jars.

Mrs. Fewell

Pear Honey

8 large cups ground pears
8 scant cups sugar
1 cup crushed pineapple

Cook pears and sugar until rather thick and clear. Add pineapple and cook 15 minutes longer. Pour into jars and seal.

Mrs. Louise Fears

NacBurger

work on a custom event menu that can feature your favorite foods. The catering staff of NacBurger will prepare the food, deliver it to your venue, and clean up when they are finished. In addition to their regular menu, they also can serve up a fish fry, burger bar, steak dinners, barbecue, and a baked potato bar.

So, next time you are craving a burger and want some good eats, head over to NacBurger and fill up on one of the best hamburgers in the area.

NacBurger is located at 3205 North University Drive, Nacogdoches, Texas 75965 in the University Park Plaza. Their phone number is (936) 205-9835. You may visit their web page at nacburger.com or look them up their Facebook page.

NacBurgers

All the Way Burger includes:

Lettuce, Tomato, Pickles, Onions, Mayo & Mustard

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Cheeseburger\$5.99

Bacon Cheeseburger\$6.50

Turkey Burger\$6.99

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NacKids

Includes French Fries, Drink & Cookie

Cheeseburger Sliders\$6.95

Two Sliders with Ketchup & Pickles

Chicken Strips\$6.95

All Menu Items and Prices are Subject to Change



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Chicken Strip Basket\$8.95

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#2 Bacon Cheeseburger\$10.49



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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.

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**Submitted by David Stallings, Publisher-
Around the Town**

My late mother-in-law, Esterlene Moore, could barbecue chickens on her Old Smokey Charcoal Grill better than anyone I've ever known. Here's the simple, thin sauce that she used to baste chicken as it slow-cooked over charcoal. It was soooooo goood!

*Esterlene Moore
with her children on
her 90th birthday.
L-R: Tommy Moore,
Jack "Buddy"
Moore, Mrs. Moore,
Jean Stallings and
Linda Guidry.*



BBQ CHICKEN SAUCE

Blend and heat all ingredients in a sauce pan.

- 2 sticks butter
- 1 1/4 cups lemon juice
- 1/2 cup plus 2 tablespoons vinegar
- 1/2 cup plus 2 tablespoons catsup
- 2 teaspoons salt
- 3 teaspoons Worcestershire Sauce
- 3 teaspoons Tabasco Sauce
- 1 tablespoon sugar

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

by Areeda Schneider-Stampley

Food for Thought:

“If my people, which are called by my name, shall humble themselves, and pray, and seek my face, and turn from their wicked ways; then will I hear from heaven, and will forgive their sin, and will heal their land.” *II Chronicles 7:14*



Let Freedom Ring!



FRESH APPLE PIE

No dessert can usher in Autumn like a delicious fresh apple pie!

5 cups Granny Smith or tart apples, peeled and sliced
1 ½ cups sugar
3 tablespoons cornstarch
¾ teaspoon cinnamon
2 tablespoons lemon juice
5 tablespoons butter
1/3 cup apple juice (or water)
2 pie crusts



In a large bowl, combine apples, lemon juice and apple juice. Combine sugar, cornstarch and cinnamon, and spread over apple mixture, coating apples well. Pour mixture into a pastry-lined pie pan. Cut up butter and spread over mixture.

Take your second pie crust; cut it in strips ½ to ¾ inches. Lay half of the strips on the filled pie about 1” apart. Place the other half in the opposite direction, forming a diamond pattern. Flute the edge of bottom crust, securing the strips into it.

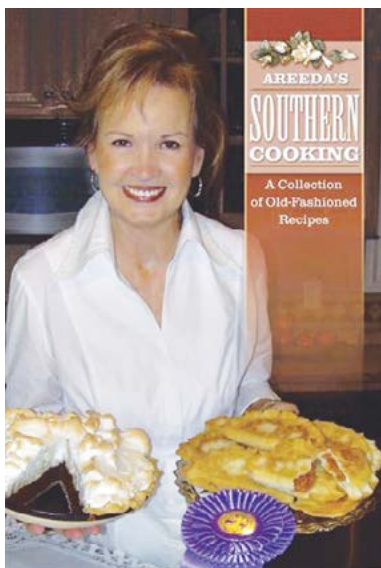
In a preheated 450° oven, bake for 10 minutes, then reduce temp to 325° for 45 minutes more.

... more delicious recipes in “Areeda’s Southern Cooking, a collection of old-fashioned recipes” cookbook.

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.

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Thank you so much!



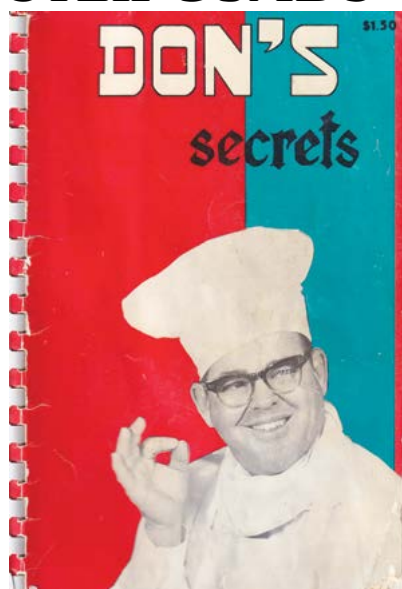
**Submitted by David Stallings -
Around the Town Publisher**

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!



SHRIMP AND OYSTER GUMBO

- 2 lbs. shrimp, fresh or frozen
- 1 pt. oysters, fresh or canned
- 1 cup chopped celery
- 2 cups chopped onions
- 1 gallon warm water
- 1/2 cup cooking oil
- 1/2 cup bell pepper, chopped
- 1/2 cup onion tops and parsley, chopped fine
- 4 cloves garlic, minced
- 1/2 cup all-purpose flour
- Salt, black pepper and Cayenne red pepper, to taste



If using fresh shrimp, peel them and season generously with salt, black pepper and Cayenne. Set aside.

Make roux. Pour onion, celery, bell pepper and garlic into roux. Cook slowly in uncovered pot until onions are wilted. Add water and boil slowly in uncovered pot for 1 hour. Add shrimp and cook over medium heat in uncovered pot for 20 minutes. Add oysters with liquid and continue cooking for another 5 minutes. Add onion tops and parsley. Serve in soup plates over desired amount of cooked rice. Serves 6.

Roux:

- 1 cup cooking oil
- 1 cup flour

Put oil in heavy iron 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 too dark if it remains in the pot in which it was prepared.

ROUX FOR GUMBOS: When a gumbo recipe requires a roux, use 1 1/2 cups of oil and 1 1/2 cups of flour. Always pour excess oil off the top of the roux when making gumbo. This prevents the gumbo from being too rich.

Brenda Whitman of Nacogdoches

**STRAWBERRY &
SOUR CREAM SALAD**

- 1 pkg strawberry Jello
- 1 cup boiling water
- 2 boxes frozen strawberries
- 1 small can crushed pineapple, drained
- 1 cup sour cream
- 1/2 cup pecans
- 2 bananas, diced

Thaw strawberries, dissolve Jello in boiling water, then add strawberries. Mix rest of the ingredients. Pour half of mixture into mold and congeal, then spread sour cream. Pour rest of mixture on top of sour cream and place in refrigerator until entire mixture congeals. Yields 4-6 servings.



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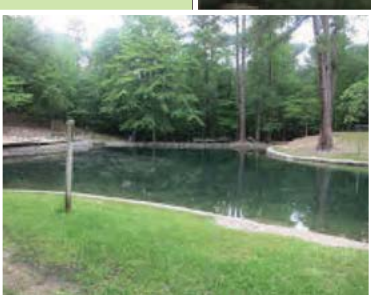



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Submitted by Stephen & Becky Martin of Martin Kennel, Nacogdoches

One of our favorite game day tailgater recipes!

FRIED POTATOES AND ONIONS/PEPPERS WITH SMOKED SAUSAGE

Ingredients:

2 lbs baby red potatoes (you can also use regular red potatoes or gold potatoes), cut into 1 - 1 1/2 inch pieces
1 onion, sliced into thick half circles
1 red bell pepper, cut into 1-inch pieces
8 oz smoked sausage or kielbasa (I use smoked Polish kielbasa), cut into 1-inch pieces
8 oz fresh mushrooms (baby Bella, white button, etc.), cut in half or quarters
1/4 cup olive oil
4 garlic cloves, minced
1 teaspoon fresh thyme
1 Tablespoon spice/ dry herbs blend
salt, ground black pepper
fresh herbs, minced (parsley, thyme, chives, dill, etc)



Ingredients:

Preheat the oven to 475 degrees Fahrenheit (I used the convection setting on my oven, although if you don't have that option, it will still work.). Place a large rimmed baking sheet into the oven at the same time, so that it heats up while you are prepping all the ingredients.

Scrub the potatoes really well and cut them into 1 - 1 1/2 inch pieces. Place them into a medium pot, and fill it with water, so that the water is just barely covering the potatoes. Bring it to a boil, reduce to a simmer and cook for about 5 minutes, covered, just until the potatoes are halfway cooked through. Drain the potatoes.

Meanwhile, cut the mushrooms in half or in quarters if they are very large. Slice the onions into thick half circles. Cut the bell pepper into 1-inch pieces, and slice the sausage into 1-inch pieces.

In a large bowl, combine the onion, bell pepper, mushrooms, olive oil, minced garlic cloves, fresh thyme salt, freshly ground black pepper and a mixture of dry herbs.

When the potatoes are halfway cooked, gently toss them with the mushroom and pepper mixture, along with the sausage.

Take out the searingly hot baking sheet from the oven and quickly spread everything out in one layer.

Roast in the preheated oven, uncovered, for 20-30 minutes, until the vegetables are all cooked through and golden brown, turning everything over halfway through cooking. You can broil the dish during the last few minutes of cooking to give it extra brownness and a slight char.

Garnish with fresh herbs, such as parsley, thyme, chives, dill, etc.

Don't forget your favorite bun, Lay's potato chips and a cold adult malt beverage.

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Thank you so much!

From Pam Sitton Latham of Nacogdoches

These are the two cakes I always get asked to make.

SOCK-IT-TO-ME CAKE

I got the recipe for the Sock-it-to-me Cake from a friend many, many years ago. I tweaked it a little, and it comes out moist and delicious every time.

- 1 box Duncan Hines Golden Butter cake mix
- 1 8 oz. sour cream
- ¾ C. oleo
- ½ C. sugar
- 4 Eggs

Mix sour cream, oleo, sugar and eggs until creamy. Mix in cake mix.

Mix in separate bowl:

- 3 T. brown sugar
- 1 T. cinnamon

Pour ½ of cake mix into greased and floured (or sprayed with Baker’s Joy) bundt pan. Sprinkle brown sugar/cinnamon mixture over cake, then pour other ½ of cake mix.

Bake at 350 degrees for 45 minutes to 1 hour.

Glaze:

Mix 2 C. powdered sugar with 1 tsp. vanilla and 2-4 T. milk – add milk or powdered sugar as needed. Drizzle over cake. Use more or less to taste.

SOUR CREAM POUND CAKE

This recipe was given to my mother, Adell Sitton, by a little old lady named Velie when I was a little girl. Velie used to help around my Auntie Maggie McLain’s house and would bake this cake for Auntie when she was expecting a lot of company. Momma called Velie to get the recipe. But when Momma made it, it was terrible! Here’s the recipe – I’ll let you know what happened at the end ...

- 3 C. sugar
- 1 C. Crisco
- Cream together

Add:

- 6 eggs – 1 at a time
- 1 C. sour cream
- 3 C. flour
- ¼ tsp. soda
- ½ tsp. salt
- 3 tsp. vanilla



Mix until smooth. It will be thick. Bake in a tube (or bundt) pan at 325 degrees, 1 hour and 30 minutes.

Momma called Velie after the disaster to find out why her cake was so bad. It turned out that the difference in what mother heard and what Velie said made a wonderful cake so horrible. Velie said ¼ tsp. of soda; Momma heard 4 tsp. of soda.

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**Submitted by David Stallings - Publisher -
RECIPES from Around the Town and Beyond**

My Jean passed away on July 4, 2020, and she left us hundreds of her wonderful recipes. This delicious dish was always a favorite with our family and our guests.

CHICKEN IN SOUR CREAM & SHERRY

- 1 8 oz. pkg. sour cream
- 1 can mushroom soup, undiluted
- 1 small can mushrooms
- 1/3 cup sherry
- 1 whole chicken or 5 or 6 breasts

Mix all together and pour over chicken in casserole. Bake uncovered about 1-1/2 hours at 325°. Baste once.

This is good with either rice or Uncle Ben's Wild Rice Mix.



Joyce's Lemon Bundt Cake

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Ingredients

- | | |
|---|---------------------------|
| Cake | • 2 cups sugar |
| • 3 Cups all-purpose flour | • 1 tbsp lemon zest |
| • 1 tsp baking powder | • 4 eggs |
| • 1/2 tsp baking soda | • 1/2 tsp vanilla extract |
| • 1/2 tsp salt | • 1/2 cup milk |
| • 1 cup unsalted Challenge butter (at room temperature) | • 1/2 cup sour cream |
| | • 1 tbsp lemon juice |

Glaze

- 2 tbsp Challenge butter (melted)
- 1 cup powdered sugar
- 1 tbsp lemon juice

Directions:

Grease and flour the bundt pan. This is an essential step for properly removing the baked cake, so be sure to do a thorough job. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt, set aside. In the bowl of an electric mixer, blend the butter until fully smooth. Add sugar and beat on medium speed for 1-2 minutes. The mixture should be light and fluffy and fully blended. Add lemon zest and blend. While still mixing, add the eggs, one at a time, with a few seconds of blending in between each egg. While slowly mixing, slowly add about half of the flour mixture, then pour in the vanilla and milk. Add the second half of the flour and then the sour cream and lemon juice. Blend just until all of the ingredients are well incorporated. Pour/ scoop batter into the prepared pan, using a spatula to smooth the top, as needed. Bake 60-70 minutes or until toothpick inserted in the center comes out clean, or with a few moist crumbs (but no wet batter).

Cool in the pan, sitting on a wire rack, until the pan is cool (or just barely warm) to the touch - about 1 hour. Gently use a small spatula to loosen the cake around to the center and edges of the pan. Invert the cake onto a plate, give the pan a good firm tap on the bottom, and then lift up the pan.

Melt the butter in a medium sized bowl, then add powdered sugar and use a small whisk to combine. Add the lemon juice and whisk. The glaze will thicken as it sits at room temperature, so you can play around with how thick you want it to be before pouring over the cake.



Enjoy!

Joyce Knierim
Community Marketer



From Marilyn & David Campbell of Nacogdoches

This recipe came has been used in our family for several generations, and was passed down to me from my mother.

DOVE SAUCE

- | | |
|----------------------------|--|
| 1 lb butter (NOT oleo) | 1/2 of a bell pepper, diced very fine |
| juice of 9-12 fresh lemons | 1 jalapeño pepper, diced very fine |
| 1 tsp dry mustard | salt & pepper to taste |
| 1 tsp Worcestershire sauce | |

Simmer everything in sauce pan for 10 min. Sprinkle meat tenderizer all over doves. When you take sauce off the stove, pour it over doves and let it set for several hours. (A Tupperware container(s) works great.)

Prepare charcoal grill. Let coals burn way down. Cook dove on very low heat at least 30 min (may take longer), basting with sauce every few minutes.

The meat will be so tender it will almost fall off the bone.



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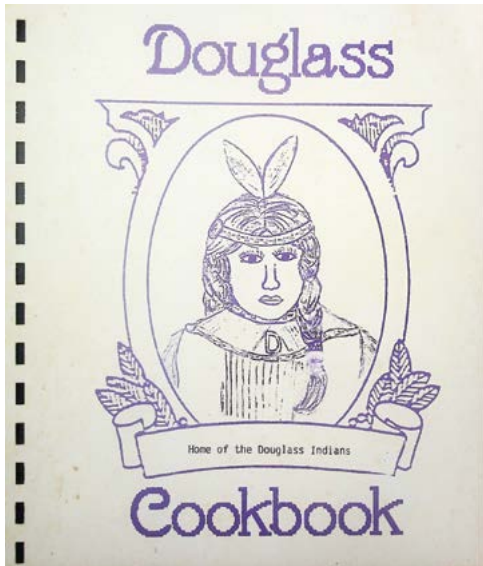
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From 1993 Douglass Indian Cookbook



This book was published in 1993 and sponsored by the 1992-93 Douglass Youth Boosters.

It featured a collection of recipes by students, family members and teachers of Douglass School.

LUSCIOUS SALAD

2 cans mandarin oranges
1 lg. can + 1 sm. can pineapple chunks
3 lg. bananas, sliced

1 can Comstock cherry pie filling
chopped nuts (optional)
marshmallows (optional)

Drain & combine oranges & pineapple; add sliced bananas. Sprinkle with Fruit Fresh. Add pie filling. Top with chopped nuts and/or marshmallows if desired. Chill.

-- Christi Curry



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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 ome memories or maybe you'll see one of your own recipes some day.

MARINATED CHUCK ROAST

1/4 cup soy sauce
1 Tablespoon lemon juice
1 Tablespoon dry Vermouth
6 dashes Angustura bitters

Warm water
1 clove garlic, crushed
Meat tenderizer
1 4-pound chuck roast, 3" thick

Combine soy sauce, lemon juice, Vermouth and bitters and enough warm water to make 1 cup liquid. Add garlic. Sprinkle roast with meat tenderizer and place in shallow pan. Pour lemon mixture over roast and marinate 24 hours, turning roast frequently. Drain roast and reserve marinade. Place roast 3" to 5" above coals and grill about 40 minutes (on low), basting with reserved marinade occasionally. Yields 6-8 servings.

Demonstrated by Sandi Coufal - Branch Patton
Appliance Center (year unknown)

This recipe came with a list of recipes and charts from the early days of microwave ovens. Over the months we will feature more microwave recipes from the list.

BACON WRAPPED DOVES

5 slices bacon, cut in half
10 dove breasts
Seasoned salt
Pepper
Flour
Worcestershire sauce

Wrap bacon around dove breasts and place in pie plate, breast pointing to center of plate. Sprinkle with remaining ingredients in order. Cover with waxed paper. Microwave on High for 9-10 minutes.

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!

From Angela Bradford

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



**CHICKEN
POT PIE**

- 4Tbsp butter

2 boneless skinless chicken breasts,
cut into small bite-size pieces

1/4 tsp salt

1/2 tsp garlic powder

1/4 tsp ground black pepper
- 1 can cream of chicken soup

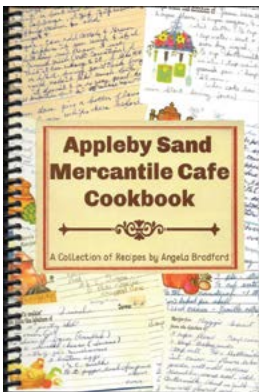
1 can cream of mushroom soup

1 can mixed vegetables (drained)

2 (1 top and 1 bottom) unbaked
9 inch deep dish pie crusts

Make sure there is an oven rack on the bottom rack of the oven. Preheat oven to 425 degrees F. Add the butter to a large skillet over medium heat. Once the butter is melted, add the chicken, salt, garlic powder and pepper. Cook for 8-10 minutes, until the chicken is cooked through, stirring often. Add cream of mushroom and cream of chicken soup. Stir well, until combined. Stir in the drained mixed vegetables. Cook until bubbling, stirring often, 3-4 minutes. Remove from the heat and let cool for 10 minutes. Spoon the filling into the pie crust. Top with the second pie crust. Seal the edges of the pie crust together. Cut 3-4 slits in the top crust to allow steam to escape. Place the filled pie plate on a baking sheet. Bake for 30 minutes on the bottom rack of the oven. Cool for 15-20 minutes before slicing and serving. The longer the pot pie can cool before slicing, the thicker/less runny the filling will be.

Printed with permission from Angela Bradford.
Purchase your copy of the cookbook by
contacting her at 936.559.5151



From Wendy Stripling of Nacogdoches

This is so good I sometimes eat it by itself with nothing else, but it makes an excellent side dish to go with, say, green beans or English peas or another green vegetable to accompany your meat dish (such as a roasted chicken).

**SIMPLE AND YUMMY MEXICALI
CREAM STYLE CORN SIDE DISH**

- Ingredients:**
- One 20 oz. pack of Birds Eye McKenzie's Golden Cream Corn (frozen roll)

One 24 oz. bag of frozen Piesweet Farms cut corn kernels

1/2 large green bell pepper

1/2 large red bell pepper

3/4 stick of butter

1/2 tsp onion powder

3/4 tsp each sugar, salt, pepper

Process:

In sauté pan or skillet, sauté with the butter the finely diced or chopped red and green bell pepper until very soft.

In another large skillet on low heat melt the corn roll.

Then add the frozen corn kernels—I use maybe 18 oz. of the frozen corn, but the whole thing is ok.

Keep the corn stirred and barely bubbling. When it's looking and smelling good, add the seasonings, peppers, butter and stir and keep slowly, lowly bubbling until cooked like you like it.

Very good, I'd say!

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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.



BROCCOLI RICE CASSEROLE

3 cups cooked rice
10-oz. pkg. frozen broccoli florets, cooked
8 oz. Cheez Whiz
1 can mushroom soup
1/2 cup shredded cheese
1 can sliced water chestnuts (optional)

Mix rice and broccoli. Combine Cheez Whiz and soup, then stir in rice mixture. Add water chestnuts if you like that addition of crunch. Pour into baking dish and bake 30 minutes at 350°. During last 5 minutes of baking time, sprinkle on shredded cheese and return to oven.



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

English Teacher's Corner

A common mistake that makes all grammarians everywhere cringe and maybe even cry is the improper usage of the verb "run." Let's review. Present tense is "run" as in "I run ten miles every day." Past tense is "ran" as in "I ran the 5K course last week." Past perfect tense is "have run" as in "I have run that course many times."

Run, ran, have run. Run, ran, have run. Got it? Never never say, "Have the labels been ran yet?" Or "has the mail ran yet?" Your English teacher might pull out her hair! (or anyone else who is within earshot.) Run, ran, have run. Run, ran, have run. This is correct: "Have the labels been *run* yet?"

Circle the correct word.

1. Please don't (run - ran) like Phoebe when you're with me.
2. Have you ever (run - ran) a marathon?
3. Her secretary (run - ran) those copies last week.
4. His competitor took his idea and (run - ran) with it.

Your English Teacher



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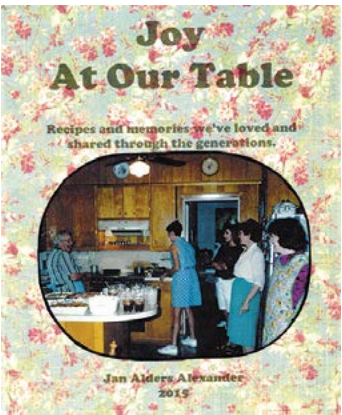
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**Submitted by Jan Alders Alexander
of Nacogdoches**

Austin Avenue in College Station was a special neighborhood. We knew all our neighbors, and we celebrated holidays together with big block parties, like our country's 200th birthday. This was one of the pot luck items always requested from Ginger Armor. Happy times filled with bicycle decorated parades and wonderful memories.



GERMAN POTATO SALAD

- | | |
|------------------------|-------------------------------|
| 5 slices of bacon | 6 cups sliced cooked potatoes |
| 1 small onion, chopped | 1 1/3 cups water |
| 2 Tbsp. flour | 1/4 cup sugar |
| 2/3 cup vinegar | 1 tsp. salt |
| | dash of pepper |

Fry bacon until crisp, drain and crumble. Sauté onions in drippings till tender. Blend in flour slowly and then stir in vinegar and water. Cook mixture until it boils and thickens slightly. Add sugar, salt and pepper. Simmer 10 minutes. Add potatoes and simmer a bit longer.

From Vidalia Dee Bishop of Nacogdoches

CROCK POT GREEN ENCHILADA CHICKEN SOUP

- 2.5 lbs of boneless skinless chicken breasts or thighs
- 28 oz can of green enchilada sauce
- 24oz of chicken broth
- 1 Cup half and half or heavy whipping cream
- 2 Cups Monterey Jack cheese
- 4 oz cream cheese, cubed at room temp
- 4oz green salsa (salsa verde)
- Salt and pepper to taste

1. In Crock Pot add chicken breasts or thighs, green enchilada sauce and chicken broth...cook on low for 6-8 hrs.
2. About 30 min before serving remove chicken and shred. Then add shredded chicken, Jack cheese, cream cheese, half and half and green salsa to crock pot. Stir until cheeses are melted. * you can add additional salsa for taste.
3. You can top with sliced avocado, cilantro, green onion and sour cream and add strips of crisp tortillas if you like!. Serve and enjoy!

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Submitted by Deborah Aston of Nacogdoches

One of the recipes my mom, Vonnie Cordova, always made for Thanksgiving. We are still carrying on the tradition.

SWEET POTATO PUFF

- 2 medium sweet potatoes, cooked and peeled
- 1/2 cup milk
- 3/4 cup sugar
- 2 eggs
- 1/2 cup margarine
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon

Heat oven to 400°.

- Topping:**
- 1/3 cup melted margarine
 - 3/4 cup corn flakes, crushed
 - 1/2 cup chopped nuts
 - 1/2 cup packed brown sugar



Beat sweet potatoes, add ingredients, beat for 1 minute. Put in greased pan. Bake 20 minutes or until set. Add ingredients for topping and bake for 10 minutes.

Submitted by Kathryn Stallings of Midlothian, Texas

To get your amazing Epicure Multipurpose Steamer, contact Katy at 936.615.1725 or stallings-kathryn@yahoo.com.

EPICURE MULTIPURPOSE STEAMER CHICKEN FAJITAS

- Ingredients:**
- 2 bell peppers
 - 1/4 red onion
 - 1 lb. boneless, skinless chicken breasts
 - 2 Tbsp Fajita Seasoning

- Preparation:**
1. Thinly slice bell peppers and onion.
 2. Thinly slice chicken.
 3. Place in Multipurpose Steamer; stir in seasoning.
 4. Cover and microwave on high for 7 minutes.



Submitted by James Aston of Nacogdoches

This recipe might sound familiar to many of our older readers who may have experienced a similar culinary treat at Wallace’s Dairy Queen on North Street in Nacogdoches in times past. This particular recipe comes from John Sedlar, owner/chef of Saint-Estephe and Bikini restaurants in Los Angeles, who grew up in Santa Fe, New Mexico, and observed—first-hand—this nachos-style dish—a specialty of the Woolworth’s store just off the Plaza there.



FRITO PIE

- 4 cups Fritos®-brand corn chips
- 4 cups cooked chili, warmed
- 1/4 pound sharp Cheddar cheese, shredded (1 cup)
- 1 small onion, finely chopped

Slit open the bag of corn chips. Ladle chili over chips. Sprinkle with cheese and chopped onion to taste. Eat with a soup spoon. Makes 4 servings.

≡ **delish**

Breakfast Gets Corny

While experimenting with shredded wheat cereal, W.K. Kellogg and his brother, Dr. John Harvey Kellogg, accidentally discovered the process of creating flaked cereal. W.K. persuaded John Harvey to start a commercial cereal business. They named it Battle Creek Toasted Corn Flake Company. Production of Kellogg’s Toasted Corn Flakes began in 1906. Although the packaging has changed, Kellogg’s Corn Flakes still grace grocery shelves today.



From Tastes of Home’s Family Favorites ©2002

This recipe was submitted to the publication by Karen Gardiner of Eutaw, Alabama. She said, “This recipe is great to serve for large groups because it can be easily doubled and takes little time or effort to prepare. Even my husband likes to make this chicken dish, and he usually hates to cook!”

SUNSHINE CHICKEN

- 2 to 3 teaspoons curry powder
- 1-1/4 teaspoons salt, *divided*
- 1/4 teaspoon pepper
- 6 chicken breast halves, boned and skinned
- 1-1/2 cups orange juice
- 1 cup uncooked long-grain rice
- 3/4 cup water
- 1 Tablespoon brown sugar
- 1 teaspoon dry mustard
- Fresh parsley, chopped



Combine curry powder, 1/2 teaspoon salt and pepper; rub over both sides of the chicken. In a skillet, combine orange juice, rice, water, brown sugar, mustard and remaining salt. Mix well. Top rice mixture with chicken pieces; bring to a boil. Cover and simmer 20-25 minutes. Remove from the heat and let stand, covered, until all liquid has absorbed, about 5 minutes. Sprinkle with parsley. **Yield:** 6 servings.

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The Barbecue Pit

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

Tastes for barbecue sauces vary throughout the country, but regional preferences appear to fall into the following categories: Southern states—hot and spicy; Midwestern—ketchup-based; Southwestern—heavy, hickory-smoked flavored; North and Northwest—sweet, mildly seasoned.

Texas barbecue is a process involving dry rubbing and mopping. The “dry rub” is a mixtuyre of salt, pepper and whatever herbs and spices are desired. The mix is literally hand rubbed thoroughly over the entire surface of the meat. “Mopping” refers to dish mops which are used to baste the meats with specific sauces during cooking. The mop insures that the smoky flavor is captured during the basting.

Texas Style Barbecue Sauce (Margaret A. Allen - Marlin, Texas)

- 1/2 stick Margarine
- 1 medium Onion (chopped fine)
- 1 bottle (12 oz.) Chili Sauce
- 1 cup Tomatoes (canned, chopped)
- 2 cups Tomato Juice
- 1 bottle (14 oz.) Catsup
- 2 Tbsp. Worcestershire Sauce
- 1/2 tsp. Garlic Powder
- 2 Tbsp. Sugar
- Salt and Pepper (to taste)
- 1/4 cup Cider Vinegar



Heat margarine in saucepan and sauté onion. Add remaining ingredients EXCEPT vinegar. Simmer thirty minutes. Add vinegar and simmer ten minutes longer. (Makes a quart and a half sauce. Fresh tomatoes may be substituted for canned, but sauce should be used immediately and not stored.)

BBQ PIZZA

- 1 lb. ready-made pizza dough, at room temperature
- 2 Tbsp. olive oil
- 1/2 lb. cooked sausage, cut into 1/2-inch pieces
- 1 cup assorted grilled vegetables (peppers, onions, zucchini, mushrooms)
- 6 ounces shredded Colby Jack cheese
- 1 tsp. basil
- 1/4 tsp. dry red pepper flakes

Preheat grill to medium-high heat. Oil grill rack (with tongs, run a paper towel dabbed in vegetable oil over the grate so your food won't stick).

Roll out dough to a 12"x15" rectangle. Brush top with olive oil. Place dough, oil side down, on grill rack. Cover and grill about 3 minutes, or until bottom is lightly browned. Punch down air bubbles, if needed. Brush top with olive oil and turn over.

Immediately top evenly with remaining ingredients. Cover and cook 3 minutes or until cheese is melted.

Makes 4 servings.

Make it your own: Follow the recipe to grill up the pizza crust, and then load on YOUR favorite toppings.

Carne Asada (Courtesy National Livestock and Meat Board)

- 4 well-trimmed Beef Rib Eye Steaks (cut 3/4-inch thick)
- 2 Tbsp. Fresh Lime Juice
- 6 Flour Tortillas (6-inch diameter)
- 1/4 cup each Colby and Monterey Jack Cheese (shredded)
- Salsa

Place steaks in a utility dish. Sprinkle with half the lime juice, rubbing into surface. Turn steaks and repeat using remaining lime juice. Cover and refrigerate while preparing grill.

Wrap tortillas securely in heavy-duty aluminum foil.

Place steaks on grid over medium heat. Grill steaks for 12 to 15 minutes for rare (140°F) to medium (160°F) or to desired doneness, turning once.

Five minutes before end of cooking time, place tortilla packet on outer edge of grid. Heat tortillas five minutes, turning packet once. Top each steak with an equal amount of cheese. Serve with salsa and tortillas. (Steaks will yield three cooked, trimmed servings per pound.)



SALSA

- 2 medium Tomatoes (seeded and coarsely chopped)
- 2 Tbsp. Green Onion (thinly sliced)
- 3 tsp. Cilantro (chopped) or Parsley
- 3 tsp. Red Wine Vinegar
- 2 small Garlic Cloves (minced)
- 1/4 tsp. each Salt and coarse-ground Black Pepper
- 1 to 2 Jalapeño Peppers (seeded and minced)

Combine all ingredients and use for steak topping.

Tip: Keep a bottle of water with a sprayer top near the grill to douse unexpected flame flareups.

Dry Tuscan Rosemary Rub

Use this rub when you want to give the meat a crust. You could certainly substitute chopped fresh parsley for the dry.

- 1/4 cup dried rosemary
- 2 Tablespoons dried oregano
- 1 Tablespoon dried crumbled sage
- 2 Tablespoons dried garlic flakes
- 1/4 cup coarse salt (Kosher or Sea)
- 2 Tablespoons cracked black pepper

Place the rosemary in a bowl and crumble the needle leaves between your fingers to break them into small pieces. Stir in the oregano, sage, garlic, salt and pepper. Transfer to a jar, cover and store away from heat and light. The rub will keep for several months.

Makes 3/4 cup.

VARIATION: For a touch of tartness, add 1/2 teaspoon grated lemon zest.



TRY THIS

Use on veal, pork, beef, chicken, or even fish. Brush the meat with olive oil, then sprinkle with rub, patting the rub into the meat with your fingertips. If desired, squeeze some lemon juice over the rub. Marinate, covered, in the refrigerator for 30 to 60 minutes before grilling.

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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
Mr. Ray's Food Court - 1604 W. Frank Ave.
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)
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 Cafe' - 6530 FM 2609
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.
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.
Clear Springs - 211 Old Tyler Rd.
Comfort Suites - US 59 South
Cowboy Jack's Saloon - 422 E. Main St.
Crockpot Annie's - 1008 E. Main St.
Decades - 422 North St.
Dialysis Clinic - 4731 NE Stallings Dr.
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
Dolli's Diner - 116 S. Pecan St.
Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
Eastex Glass & Mirror - 3102 South St.
East Texas Cryo Health Spa - 4822 N. University Dr.
El Ranchero Restaurant - 123 King St.
Excel Car Wash - 4101 North St
Fitness 360 - 4822 N. University Dr.
Flamingo Styles & Tans - 3211 Appleby Sand Rd.
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
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
Ice Ice Baby Tacos & Snacks - 2500 South St.
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 - 1215 North St.
Kroger - 3205 N. University Dr.
Lanana Creek Icehouse - 109 Wettermark St.
Lehmann Eye Center - 5300 North St.
Lugnutz - US 59 South
Ma's Jewelry - 2423 North St
Martin Kennel - 512 CR 217
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.
Moon'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
NacBurger - 3205 N. University Dr
NacSpace - 2400 N. Stallings Dr.
Nacogdoches Expo Center - 3805 NW Stallings Drive
Nacogdoches Floral - 3602 North St.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 621 Harris St.
Nine Flags Coffee Roasters - 1504 North St.
Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Northview Wellness Center - 4635 NE Stallings Dr.
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.
Rex Perry Autoplex - 3916 NW Stallings Drive
Rhinestone Rifles Botique VIP - 404 E. Main St.
Rick's Shell - US 59 South
Sam's Southern Eatery - 1220 North St.
Smokehouse - 2709 Westward Trail
Sombrosos - 3000 North St.
Story-Wright - 807 North St.
Sunshine Food Mart - 2013 North St.
Super 8 Motel - US 59 South
Tall Timbers Outdoors - 2221 N. Stallings Dr.
Taquitos El Jaliscience - 4512 North St.
Taqueria El 21 - 1422 Douglass Road
Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
Walgreens - 3004 North St.
Windhill Apartments - 1324 Pruitt Hill Dr.
Woden Rd. Quick Stop - Woden Rd @ SE Stalling
In Appleby:
Tom's Grocery & Shell - Appleby - U.S. Hwy 59 N.
In Central Heights:
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:

Martinsville Cafe' - Hwy 7

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
Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

In the City of Center:

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 downtown
H & S Discount Foods - 705 Shelbyville St.
Mathews Realty - 616 Teneha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Teneha 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

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