

FREE!  
FREE!  
FREE!  
FREE!

# RECIPES

FREE!  
FREE!  
FREE!  
FREE!

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

[AroundTheTown.us/Recipes](http://AroundTheTown.us/Recipes)

936.554.5822

[aroundthetown@mail.com](mailto:aroundthetown@mail.com)



**NACOGDOCHES COUNTY - ANGELINA COUNTY**  
**SAN AUGUSTINE COUNTY - SHELBY COUNTY**



**June 2025**

## Two Salmon Recipes to Please Dad, and Everyone Else, on Father's Day

### SHEET-PAN SALMON WITH GIN-SOAKED TOMATOES

*In this delicious recipe, slow-cooked salmon is topped with meaty roasted tomatoes, shallots and a generous splash of gin in this hands-off fancy dinner.*

#### Ingredients:

4 (7-ounce) center cut, skin-on salmon fillets (about 1 inch thick)  
1½ teaspoons kosher salt, divided  
¾ teaspoon black pepper, divided  
2 pints cherry tomatoes (about 1¼ pounds), halved  
½ cup extra-virgin olive oil  
2 small shallots, thinly sliced into rings (about ½ cup)  
¼ cup drained capers in brine  
¼ cup (2 ounces) gin  
1 teaspoon grated lemon zest plus 20 to 24 half-moon slices (from 2 lemons; use Meyer lemons if you can find them)  
⅛ teaspoon crushed red pepper (optional)  
Fresh dill, flat-leaf parsley leaves, or chives, for garnish (optional)

#### Directions:

Preheat oven to 225°F. Remove salmon from refrigerator 15 minutes before cooking. Sprinkle salmon with ½ teaspoon salt and ¼ teaspoon pepper; transfer to a rimmed baking sheet. Toss together tomatoes, oil, shallots, capers, gin, lemon zest, lemon slices, and crushed red pepper (if using) in a medium bowl; sprinkle with remaining 1 teaspoon salt and remaining ½ teaspoon pepper. Scatter tomato mixture around and on top of salmon.

Bake salmon in preheated oven until cooked to desired degree of doneness, 35 to



Photo by Greg Dupree

**SALMON - page 2**

### SUMMER SALMON COBB SALAD

*This summer salmon salad pairs grilled corn and red onions with Cobb standbys like bacon, avocado, and hard-boiled eggs. Brush rendered bacon fat on salmon before grilling to keep the fish super moist and to add an extra dose of smoky flavor.*

#### Ingredients:

6 ounces thick-cut bacon (about 4 slices), cut into 1-inch pieces  
3 medium-size ears fresh corn, husks removed  
1 medium-size red onion, cut into ¼-inch-thick slices  
¼ cup plus 1 Tablespoon extra-virgin olive oil, divided  
1 ¾ teaspoons kosher salt, divided, plus more to taste  
1 teaspoon black pepper, divided, plus more to taste  
1 (1-pound) skin-on center-cut salmon fillet  
3 Tablespoons Champagne vinegar  
2 Tablespoons Dijon mustard  
2 Tablespoons finely chopped fresh tarragon  
1 ½ Tablespoons honey  
1 Tablespoon water  
1 large (about 12-ounce) head Bibb lettuce (not hydroponic), cored and torn (about 10 loosely packed cups)  
3 ounces watercress (not hydroponic), torn (about 6 loosely packed cups)  
4 hard-cooked eggs, peeled and halved  
1 large (9-ounce) ripe avocado, sliced  
1 cup cherry or grape tomatoes (about 6 ounces), halved



Photo by Victor Protasio

#### Directions:

Cook bacon in a skillet over medium, stirring occasionally, until just crispy, about 5 minutes. Transfer bacon to paper towels; reserve drippings in skillet.

**COBB SALAD - page 2**

## Find Your FOCUS

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



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

**SHANNON L. SMITH, M.D., F.A.C.S.**  
Fellowship-Trained Glaucoma Specialist

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





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.”

LEMON CAKE  
and  
LEMON FILLING  
(Mrs. James Martin)

*From a very old cookbook belonging to Mrs. Emma Bermann of Los Angeles, California:*

Lemon Cake

1/2 cup fat  
1 c sugar  
2/3 cup milk  
3 egg yolks  
1 teaspoon lemon extract

2 tbs. grated lemon rind  
1/4 tsp. salt  
2 1/2 cups flour  
2 tps. baking powder  
3 egg whites, stiffly beaten

*Cream the fat and sugar. Add milk, egg yolks, lemon extract, rind, salt, flour and baking powder. Beat for 3 minutes. Fold in stiffly beaten egg whites. Pour into 2 layer cake pans which have been fitted with waxed papers. Bake in moderate oven for 25 min. Add the filling.*

Lemon Filling

1/2 cup sugar  
3 tablespoons flour  
1/3 teaspoon salt  
4 tablespoons lemon juice  
1/3 cup water  
1 egg

*Mix the sugar and flour. When well blended, add the salt, lemon juice, water and egg. Cook in a double boiler, stirring constantly, until the filling becomes very thick. Cool and use as a filling between the 2 baked layers of the cake.*

*Cover with creamy frosting.*

Mrs. James Martin

-159-

SALMON

40 minutes for medium. (A thermometer inserted into the thickest portion of fish will register 120°F to 125°F.)

Transfer salmon portions to serving plates; garnish with fresh herbs, if using. Spoon tomato mixture and juices evenly over salmon, and serve.

COBB SALAD

Preheat grill to medium-high (400°F to 450°F). Brush corn and onion evenly with 1 Tablespoon oil; sprinkle evenly with 1/2 teaspoon salt and 1/4 teaspoon pepper. Arrange on oiled grates; grill, uncovered, flipping onion slices once and corn occasionally, until lightly charred, about 5 minutes per side for onion and 12 to 15 minutes total for corn. Transfer to a cutting board; let cool 5 minutes. Separate onion slices into rings. Cut corn kernels from cobs; discard cobs. Set onion rings and corn kernels aside until ready to use.

Brush salmon on both sides with reserved bacon drippings; sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper. Place salmon, skin side down, on oiled grill grates; grill until lightly charred, about 4 minutes. Flip salmon, and grill until char marks appear and salmon is cooked through, 3 to 4 minutes. Transfer to a plate; let stand until cool enough to handle, about 5 minutes. Remove and discard salmon skin, and break salmon into large chunks. Cover loosely with aluminum foil to keep warm; set aside.

Whisk together vinegar, mustard, tarragon, honey, 1 Tablespoon water, remaining 1/4 cup oil, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper in a bowl. Toss together lettuce, watercress, and 1/2 cup dressing on a large platter; season with additional salt and pepper to taste. Arrange bacon, onion, corn, salmon, eggs, avocado, and tomatoes on greens. Serve with remaining dressing.

NATURAL BEEF  
No Hormones or Antibiotics Ever  
Local Honey Available

# BELLE BROOK FARMS

NATURALLY LEAN • TEXAS RAISED  
LOWER IN FAT THAN CHICKEN  
**1-800-830-2354**  
**936-560-9482**  
NACOGDOCHES, TEXAS  
bellebrook.com

## LIVE MUSIC FRIDAY & SATURDAY NIGHTS!

## Steak Night Thursday

5287 S. US Hwy 59 - Nacogdoches, TX -  
**936.564.6889**

**CONTACT US @ 936.554.5822**  
**FOR ADVERTISING**

**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.

**FREE! FREE! FREE! FREE!**

# RECIPES

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

**AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com**

Around the Town is published and distributed on the first day of each month. **FREE** copies are available in more than 220 locations in Nacogdoches, Angelina, Shelby & San Augustine Counties. The paper may also be viewed online **FREE** 24/7 at [www.AroundTheTown.us](http://www.AroundTheTown.us).

Publisher - David Stallings - 936.554.5822 - [aroundthetown@mail.com](mailto:aroundthetown@mail.com)  
Advertising Manager - Sharon Roberts - 936.552.6758  
Advertising Sales - David Stallings - 936.554.5822  
Graphic Design - James Aston - 936.553.1927  
Staff Writers - Terri Lacher - 936.488.8701 and Vi Alexander - 936.553.9950  
Distribution - Todd Stallings - 936.569.4393





**Locally  
Owned &  
Operated**

# RITEWAY

Foundation Co.

## FOUNDATION SPECIALIST

**LICENSED • BONDED • INSURED**

**-Slab, Pier-&-Beam**  
**-Foam Injection**  
**-Rotting Floor Replacement**

**Serving  
East Texas  
Since 1976**

**Call James For Your FREE Estimate**  
**936.238.5604 or 1.800.201.7149**  
**[www.ritewayfoundation.com](http://www.ritewayfoundation.com)**

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!



**HELLO  
DOLLIES**

**INGREDIENTS:**

- 1 cup butter or margarine
- 1 cup Graham cracker crumbs
- 1 cup coconut
- 1 cup chocolate chips
- 1 cup nuts
- 1 cup sweetened condensed milk

**DIRECTIONS:**

Melt butter and pour into 13 x 9 x 2 pan. Sprinkle crumbs over butter, then coconut, chocolate chips and nuts. Pour milk over top. Bake in pre-heated 350° oven for 25 minutes or until top begins to brown lightly. Cool, then cut in squares.

*Metropolitan Cookbook* circa 1957

**CHICKEN FRICASSEE**

**INGREDIENTS:**

- 4 to 5 pound ready-to-cook stewing chicken, cut up
- 3 cups hot water
- 1 onion, studded with a few whole cloves
- 3 stalks celery, with leaves
- 1 bay leaf
- 1 carrot, cut in chunks
- 2 teaspoons salt
- 6 Tablespoons flour
- 1/2 cup milk or cream
- Baking powder biscuits

**DIRECTIONS:**

Simmer chicken with water and next 5 ingredients 1½ to 2 hours until tender. Remove chicken to a heated serving dish; keep warm. Strain broth; skim off excess fat. Measure 3 cups broth, adding water if necessary. Mix flour and milk to smooth paste; add slowly to broth; cook over low heat, stirring until thickened. Season to taste with additional salt and pepper; pour over chicken. Serve with hot baking powder biscuits. Makes 5 to 6 servings.

**SOUTHERN FRIED CHICKEN**

**INGREDIENTS:**

- 1/2 cup fat or cooking oil
- 2 Tablespoons butter or margarine
- 1/2 cup flour
- 1 teaspoon salt
- 2½ to 3-pound ready-to-cook broiler-fryer, cut up
- 1/4 cup water

**DIRECTIONS:**

Melt fat and butter over low heat in a chicken fryer or large skillet. Combine flour and salt. Coat chicken with flour mixture; fry over low heat until browned on one side; turn to brown on all sides evenly. Add water. Cover; simmer 30 minutes, adding more water if necessary. Incover; cook 15 minutes. Makes 4 servings.

**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](mailto:AroundTheTown@mail.com)  
Thank you so much!



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

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

by Areeda Schneider-Stampley



Let Freedom Ring!



## BEEF STEW

- 3 to 4 pounds beef tips or chuck roast
- Salt and pepper
- 1 Tablespoon cooking oil
- Beef Stew Seasoning Mix (envelope)
- 1 large onion
- 3 ribs of celery
- 1 Tablespoon sugar
- 1/2 teaspoon chili powder or Tabasco
- Water
- 8-10 carrots
- 4-5 potatoes
- 1 cup tomato juice



Cut up meat to a little larger than bite size. Sprinkle with salt and pepper. Place 1 Tablespoon oil in hot frying pan. Add meat; slightly brown, stirring occasionally.

Transfer to large pot; add seasoning mix, onion, celery, sugar, chili powder or Tabasco, and enough water to slightly cover the mixture.

After reaching a boil, cook for about 1½ hours or until meat is tender on medium heat/low boil. (Additional water can be added as needed.)

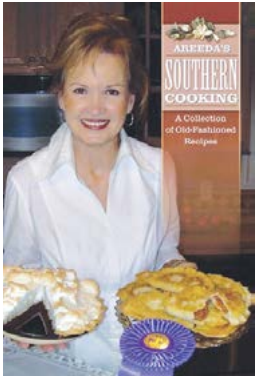
Add carrots, potatoes and tomato juice; continue cooking until they are done (approximately 25-30 minutes).

Yield: 8 servings

Purchase cookbook with credit card or on PayPal account on secure website at [www.areedasoutherncooking.com](http://www.areedasoutherncooking.com). Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.50 (price includes shpg/handling).

Contact: [areedaschneider@bellsouth.net](mailto:areedaschneider@bellsouth.net)  
Order Joe Stampley CDs at [www.joestampley.com](http://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.



# 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

## 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



## 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.

## SHRIMP CREOLE

Submitted by **mary Beth Hagood,**  
for band students **Jed and Julia Hagood**

1½ slices bacon, cut fine

1/2 medium onion, chopped

1/4 green pepper, chopped

1/4 cup celery, chopped

1 clove garlic, minced

1 Tablespoon flour

1 Tablespoon margarine

1 can tomato paste

1/2 teaspoon Worcestershire sauce

1/4 cup catsup

Dash of pepper

1/4 teaspoon ground comino (cumin)

1/2 teaspoon whole comino (cumin)

1 1-pound package shrimp

1 cup water

Cooked rice

Sauté bacon, onion, green pepper, celery and garlic. Add flour and margarine, mixing well. Add remaining ingredients. Simmer 1 to 1½ hours. Serve on cooked rice.



# MEADOW RIDGE OUTDOORS



NACOGDOCHES, TX

1090 CR 231 NACOGDOCHES, TX 75961

MONDAY - SATURDAY

10A-6P

SUNDAY

1P-5P

**OPEN 7 DAYS A WEEK**

INDOOR & OUTDOOR RANGES  
SKEET & TRAP - LTC CLASSES  
LESSONS - SAFES - TACKLE  
FIREARMS - ARCHERY PRO SHOP

**936-569-9880**

**FOLLOW US ON  
SOCIAL MEDIA!**



**WWW.MEADOWRIDGEOUTDOORS.COM**





# 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.



## EXOTIC MUSHROOM PATÉ

Time. We spend the first thirty years of our lives wishin’ it would move jus a little faster; the last thirty years tryin’ to hold on to it.

“Bubba! Grab it around the neck and pull it to the ground and me and Earl’ll jump on it. Knock ‘im in the head with yer tire iron!”

We don’t like to fill up our time with meanin’less and useless activities although thar are a passel of people out thar who, to some of us, use their time ‘bout as worthlessly as dust on the top of a ceilin’ fan. Take the game of chess. Jus how long can a person stare at those little thangs on that board? And nine years later when the game is over, what do you have to show for it but a kin’ which has no kingdom, nor money and can’t even be filed down into a respectable toothpick.

If yer goin’ to spend some time doin’ somethin’, make this dish, one of the few recipes in this book that is either complicated and/or time-consumin’. The rewards you’ll gain from makin’ it will far outweigh the hassle involved and the time spent.

- 1½ cups chicken broth (homemade is best)
- 1 cup dried porcini mushrooms
- 1 stick unsalted butter
- ¾ cup minced shallots
- 2 garlic cloves, minced
- ¼ cup dry sherry
- ¾ lb fresh shiitake mushrooms, stems discarded and caps sliced thin (‘bout 4½ cups)
- ¾ lb fresh oyster mushrooms, stems discarded and caps sliced thin (‘bout 4½ cups)
- 1 cup heavy cream
- 4 large eggs
- ¼ cup whole almonds, toasted golden and ground fine
- 2 teaspoons chopped fresh thyme leaves
- ¾ cup chopped fresh flat-leafed parsley
- ⅓ cup fine fresh bread crumbs
- 1½ Tablespoons fresh lemon juice
- 2 teaspoons salt
- ½ teaspoon freshly ground black pepper

Preheat oven to 350°. Butter a 2-quart terrine. Line terrine with wax paper and butter pepper. In a small saucepan bring broth to a boil and remove pan from heat. Soak porcini in hot broth 30 minutes, remove and squeeze out excess liquid and reserve soakin’ liquid. Chop porcini and put in a large bowl. Strain reserved soakin’ liquid through a fine sieve lined with a coffee filter (or dampened paper towel) into another small saucepan. Simmer soakin’ liquid over moderate heat until reduced to ‘bout ¼ cup and return to bowl with porcini.

In a large non-stick skillet, heat 2 Tablespoons butter over moderate heat and cook shallots and garlic, stirrin’, until softened, ‘bout 6 minutes. Add sherry and cook, stirrin’ ‘bout 1 minute. Transfer shallot mixture to a blender.

Continued to right →

## 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](http://www.StopNervePain.com)

## KINFOLKS RESTAURANT



**FAMILY RECIPES**  
“A pinch of this, A pinch of that”

**Breakfast Served All Day!**

(936) 569-2422 | 4817 NW Stallings Dr | Nacogdoches

**ADVERTISE IN**

**RECIPES**

**Sharon Roberts 936.552.6758**

In skillet heat 2 Tablespoons butter over moderately high heat and sauté shiitake and oyster mushrooms in batches, stirrin’, ‘bout 2 minutes.

Add remainin’ ½ stick butter, cut into pieces, as necessary. Add 2 cups sautéed mushrooms to shallot mixture in blender and add remainin’ sautéed mushrooms to porcini mixture. Add cream, eggs and almonds to mixture in blender and puree ‘bout 1 minute or until very smooth. Add puree to porcini mixture and stir in remainin’ paté ingredients until combined well.

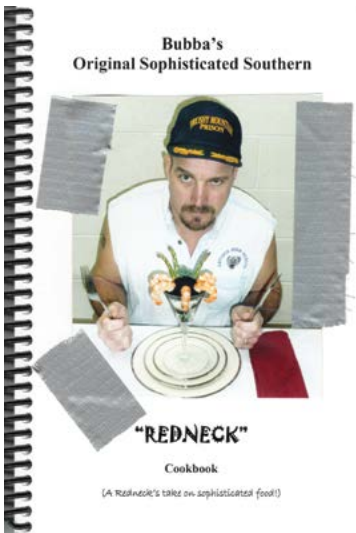
Pour mixture into terrine and cover with foil. Put terrine in a large bakin’ pan and add enough water to bakin’ pan to reach halfway up sides of terrine. Bake paté in middle of oven 1 hour and 10 minutes. (Pate will not be completely set in center.) Remove terrine from bakin’ pan and cool completely on a rack. Chill paté in terrine, covered at least 6 hours and up to 5 days. Bring paté to room temperature before unmoldin’.

### To order books:

Ken Stonecipher  
439 Heath Place  
Smyrna, TN 37167  
615-300-5963

### Send check or money-order:

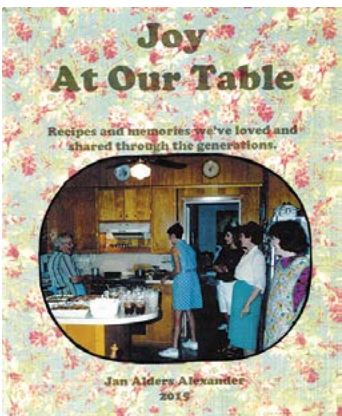
\$26.00 (\$6.00 for postage and handling)





Submitted by Jan Alders Alexander of Nacogdoches

*This version of cornbread salad is my favorite. It is from Cay McAninch, a friend from SFA. The ingredients below may be used more or less according to taste desired.*



CORNBREAD SALAD

**INGREDIENTS:**  
2 boxes or bags of pre-mix cornbread, made according to directions (do not sweet ones, like Jiffy, for this recipe  
5-8 slices cooked bacon  
3-4 boiled eggs  
3 tomatoes  
1/4 red onion  
4-6 green onions  
1 cup corn  
1 cup Miracle Whip (not mayo)  
Salt  
Pepper

**INSTRUCTIONS:**  
Prepare cornbread, cool and crumble. Mix all other ingredients in salad bowl. Add cornbread and gently toss a bit. Season to taste with salt and pepper.

Submitted by David Stallings -  
Around the Town Publisher

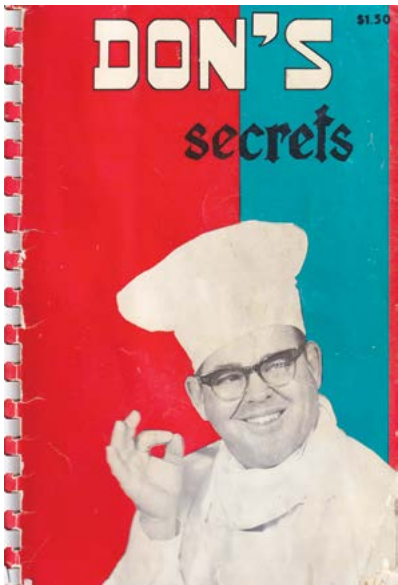
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



SMOTHERED CHICKEN

1 2-pound dressed fryer  
1/2 cup cooking oil  
1 cup chopped onions  
1/2 cup chopped celery  
1/2 cup cold water  
Salt, black pepper and Cayenne (red pepper)

Cut chicken in pieces, and season generously with salt, black pepper and Cayenne. Fry in oil over medium heat in heavy uncovered pot, until chicken is golden brown on all sides. Then remove some of the oil. Add the onions and celery to fried chicken. Cook in covered pot over medium heat for about 5 minutes. Add 1/2 cup water, cover pot, and let cook over medium heat, until chicken is tender. Serves 4.



**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](mailto:AroundTheTown@mail.com)**  
**Thank you so much!**



**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!

**CAMP TONKAWA**  
**4675 CR 153 - 936.564.8888**

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







## 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

### From Julia Jones of Nacogdoches



For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



## HAMBURGER TOT CASSEROLE

- 1 medium onion
- 1 green pepper
- 2 ribs celery
- 2 lbs. hamburger meat
- Salt and pepper to taste
- 2 cans mushroom soup
- 1 can cheese soup
- 1 package Tater Tots

Sauté onion, green pepper and celery until tender. Brown ground beef, adding salt and pepper to taste. Pour off drippings, then add onion, celery and pepper. Pour into greased 9 x 13 pan. Mix 2 cans mushroom soup, one can cheese soup and one can water. Pour over meat mixture, then cover with entire package of Tater Tots. Bake, uncovered at 350° about an hour until golden brown. If the tots are not brown enough, bake an additional 10-15 minutes.



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


## 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](mailto:AroundTheTown@mail.com)

Thank you so much!

STAY SAFE



## EASTEX GLASS & MIRROR

3102 South Street  
Nacogdoches, TX 75961  
936.569.8284  
800.657.2425

Michael Kenney  
President-Manager  
[mkenney@hotmail.com](mailto:mkenney@hotmail.com)

### KERRY VAUGHT AGENCY



## Kerry Vaught

2710 North St  
Nacogdoches, TX 75965  
Office: (936) 569-6156  
[kvaught@farmersagent.com](mailto:kvaught@farmersagent.com)

Auto, Home, Life, Commercial, Watercraft, ATV, and more!

*We know a thing or two,  
Because we've seen a thing or two!*



## ALLEN

FUNERAL SERVICES  
SINCE 1957

Alto and Cushing  
1-800-958-5870

Clyde Partin  
Monument Company  
1-800-327-5940  
[www.clydepartinmoncoinc.com](http://www.clydepartinmoncoinc.com)  
Lufkin Office  
2120 N. Raguet St • 936.225.3596



Member in good standing

## NACOGDOCHES COUNTY



## CHAMBER OF COMMERCE

[www.nacogdoches.org](http://www.nacogdoches.org)

## CONTACT US @ 936.554.5822

## FOR ADVERTISING





*"Your Neighborhood Lender" for Over 40+ Years! Since 1978*



306 N. Timberland Dr. • Lufkin, TX  
936.632.6933



[www.saltysautosales.com](http://www.saltysautosales.com)  
Se habla Español!



1010 N. First Street • Lufkin, TX  
936.632.6527

**WE FINANCE!  
WE HAVE EASY  
CREDIT TERMS!**

**Text Us at  
936.676.RIDE**

OPENING DOORS for YOU since 1976

 Charles E. Pool Broker 936-564-2622	 Ed Pool President 936-569-4779	 Andrew Middlebrook Associate Broker 936-558-8711	 Gay Roach Associate Broker 936-615-9221	 Wilson Hinze REALTOR® 936-234-2565	 Jonathan Dunn REALTOR® 713-319-4467	 Bella Cuevas REALTOR® 936-371-2020	 Jaime Anderson REALTOR® 936-679-3380	 Abby Taylor REALTOR® 936-645-7693	
 Cindy Millard REALTOR® 936-462-3689	 Jimmie Lynn John REALTOR® 903-721-7355	 Colton Pool REALTOR® 936-645-8950	 Liz Cardenas REALTOR® 210-962-1841 <i>Hablo español.</i>	 Gerry Milo REALTOR® 936-615-9944 <i>Hablo español.</i>	 Mitch Bell REALTOR® 713-851-3136	 DeeAnn Walia REALTOR® 281-793-2826	 Amber Jolley REALTOR® 936-305-1491	 Keith Millard REALTOR® 936-559-3628	 Joey Greer REALTOR® 409-920-1850



**Charles Pool  
REAL ESTATE, INC.**  
936-564-2622 • 3505 North Street • [cpre.com](http://cpre.com)

*See every listing  
in our market at  
[CPRE.com](http://CPRE.com)*



**Around the Town**  
is a proud member of the



**SHELBY COUNTY  
CHAMBER OF COMMERCE**

**Around the Town**  
is a proud member of the



**San  
Augustine  
County Chamber of Commerce**





**Butcher Boys**  
Old Fashioned Hamburgers

WHERE THE LOCALS EAT!  
OPEN SINCE 1977

**Voted Best Burger in Texas & Featured in Texas Monthly**

• BURGERS • SMOKED SAUSAGE • CHICKEN FRIED STEAKS & MORE!

OPEN 10AM-7PM  
CLOSED SUNDAY

936-560-1137  
WWW.BUTCHERBOYSNAC.COM  
603 NORTH STREET  
NACOGDOCHES, TX 75961





**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



**VFW POST #3893**  
2406 Hunter Rd.  
Nacogdoches, TX  
936.569.9670

**VFW DANCE**  
**Every Saturday Night!**  
**7 pm - 11 pm**  
**\$10.00 Admission**

**Now accepting Credit Cards and Debit Cards for admission and at the bar.**

*Open to the public - No membership required!*

**2025 INVESTOR**  
the CHAMBER  
LUFKIN | ANGELINA COUNTY

PLEASE SUPPORT OUR ADVERTISERS



**HERMAN POWER TIRE**

**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



**KYLE BRASHER INSURANCE**

HOME & RENTERS  
AUTO & MOTORCYCLE  
LIFE



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

dochescu.com 800-424-2786

**DCU**  
DOCHES CREDIT UNION  
*Membership Makes the Difference!*

Loans • Cards • Online Banking  
Debit & Credit ... and so much more!

 Scan Code  
More Information  
bit.ly.DochesCU

Nacogdoches • Center • Hemphill member NCUA

*The Home Place*  
**Vintage & Varied Shop**

Charlotte Squyres, Owner  
936-315-5009  
936-366-4742

5105 FM 326  
Lufkin, Texas  
Wed-Sat 10 am-5pm

*Serving Nacogdoches for 45 Years*

**G&G**  
**Lock and Safe Co.**

*Voted Best Locksmith and Best Security Systems Provider*

• Commercial & Residential Security Systems  
• Commercial, Residential & Auto Lock and Key Services

**(936)564-1893**  
916 Park Street • Nacogdoches, TX 75961  
24-Hour Emergency Service Available

**BOATMAN TIRE SERVICE**

*Largest Inventory for Passenger and Light Truck Tires*

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

**GOOD YEAR**  
**KELLY TIRE**  
**BRIDGESTONE**  
**Firestone**  
**TOYO TIRES**  
**NITTO**

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



**Ma's**  
SINCE 1989 ©

2423 North Street  
Nacogdoches, TX  
936.569.6387  
mas.jewelersshowcase.com



# 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.

# Easy Cooking Recipes

## BANANA-NUT MUFFINS

These muffins are a great money-saving snack to bring along on your next family picnic. They require no refrigeration and are a welcome change from store-bought cookies!

2 cups all-purpose flour  
1/4 cup sugar  
1 Tablespoon baking powder  
1/2 teaspoon salt  
1 cup milk

1 egg, beaten  
1 cup water  
1/3 cup vegetable oil  
3/4 cup mashed banana  
1/2 cup chopped walnuts


Preheat oven to 400°F.  
Grease a 12-cup muffin pan. Sift flour, sugar, baking powder and salt into a medium bowl; make a well in center  
Mix milk, egg, water, oil, banana and walnuts in a small bowl. Pour mixture into well.  
Mix batter just until moistened; do not overmix.  
Spoon batter into prepared muffin cups. Bake until a toothpick inserted in center comes out clean or until muffins are golden brown, about 15 minutes.



## ANGEL HAIR PASTA WITH CHICKEN

Ounce for ounce, fresh Parmesan cheese is a better value—and tastes better— than the canned variety. Wrapped well, it will keep for several weeks in the refrigerator and 6 months in the freezer.

2 Tablespoons olive oil, divided  
2 skinless, boneless chicken breast halves, cut into 1-inch cubes  
1 carrot, sliced diagonally into 1/4-inch pieces  
1 (10-ounce) package frozen broccoli florets, thawed  
2 cloves garlic, minced  
12 ounces angel hair pasta  
2/3 cup chicken broth  
1 teaspoon dried basil  
1/4 cup grated Parmesan cheese



Heat 1 Tablespoon oil in a medium skillet over medium heat; add chicken. Cook, stirring, until chicken is cooked through, about 5 minutes. Remove from skillet and drain on paper towels.  
Heat remaining oil in same skillet. Begin heating water for pasta. Add carrot to skillet; cook, stirring, for 4 minutes. Add broccoli and garlic to skillet; cook, stirring, for 2 minutes longer.  
Cook pasta according to package directions. While pasta is cooking, add chicken broth, basil and Parmesan to skillet. Stir to combine. Return chicken to skillet. Reduce heat and simmer for 4 minutes.  
Drain pasta. Place in a large serving bowl. Top with chicken and vegetable mixture. Serve immediately. Serves 4.

# From Grace Evans (circa 1983)

## FLANK STEAK WITH MUSHROOMS

Any kind of steak on special for the week can be used in this dish.

1 1/2 to 2 lbs. beef flank steak  
1 lb. fresh mushrooms  
4 Tablespoons salad oil  
1 medium onion, sliced  
1 green pepper, cut into 1/2-inch squares  
2 teaspoons Worcestershire sauce

1 clove garlic, minced  
2 Tablespoons flour  
1 beef bouillon cube  
3/4 cup boiling water  
1 (8 oz.) can tomatoes, broken up  
1 1/4 teaspoon salt  
Noodles

Thinly slice meat on the diagonal (for easy slicing, place meat in the freezer for 1/2 hour). Rinse, pat dry and slice fresh mushrooms (makes about 5 cups). Set aside. Heat 2 Tablespoons of the oil in a large skillet and add a few pieces of beef at a time. Brown on both sides, remove all of the meat and set aside. In the same skillet, heat remaining 2 Tablespoons oil. Add onion, green pepper, garlic and mushrooms; sauté 5 minutes. Stir in flour, cook and stir for 1 minute. Dissolve bouillon cube in boiling water; stir into skillet along with tomatoes, Worcestershire sauce and salt. Bring to boiling, stirring constantly. Reduce heat and simmer, covered, for 3 minutes. Stir in meat and cook another 3 minutes. Makes 6 servings. Serve over cooked noodles. Do not substitute canned mushrooms for fresh ones. It will not be nearly as good.

## SHRIMP AND RICE

**Ingredients:**

- 1 pound deveined shrimp, cut partially down the back, but no “butterfly” open
- 1 medium onion, coarsely chopped
- 1 cup chopped celery
- Salt and pepper to taste
- Creole Hot seasoning (optional)
- 1 (4-ounce) can sliced mushrooms or 1 cup sliced fresh mushrooms (optional)
- 1/2 green bell pepper, coarsely chopped
- 1 can cream of chicken soup (low salt)
- 1/3 stick margarine

**Directions:**

Melt margarine and sauté vegetables over medium-low heat. Add shrimp and season lightly with salt and Creole hot seasoning (optional). Cook until the shrimp turn pink, stirring continually. Add cream of chicken soup and mushrooms, cover, and cook over low heat 20 minutes. Stir occasionally. The mixture will thin as it cooks. It is not necessary to add water to this recipe. Add pepper and serve over rice.

**Your 1/8 page full-color ad will reach more than 14,000 readers each month!**

**4.9” W x 2.95” H**

**\$125 for one month**

**\$95 per month 12 month contract**

**FREE INCLUSION IN OUR ONLINE VERSION**

**Phone 936.554.5822**

# Father's Day

HAPPY



From Angela Bradford

## Welcome to Appleby Sand Mercantile Café

Where Family, Food, and Southern Roots Run Deep

When we opened the doors to Appleby Sand Mercantile back in 2000, we had no idea just how much this little spot would grow or how many stories it would hold. What started out as a small-town hardware store with a pizza kitchen and a salon has turned into something far more special—a place where community gathers, memories are made, and Southern food is cooked fresh every single day.



Today, we’ve got a full-service restaurant, six salon spaces, a home office for our storage and rental properties, and we still hold onto that same family-owned spirit that got us started. We’re proud of how far we’ve come, but even more proud that we’ve stayed true to who we are.

We serve lunch every Wednesday through Friday from 11 to 2, and everything we make is from scratch. No shortcuts, no boxes—just the kind of food our grandmothers used to make, with all the flavor and none of the fuss. Think chicken-fried steak, slow-simmered vegetables, fluffy cornbread, and plenty of sweet tea. We also bake pies and cakes to order, and we mean it when we say they’re made with love.

Over the years, we’ve expanded to offer in-house catering, and we rent out our dining hall for all kinds of events—baby showers, rehearsal dinners, family reunions, you name it. We also host vendor markets and seasonal events that bring folks from all around to shop, eat, and visit. It’s one of my favorite things—to see new faces and familiar ones, all enjoying the space we’ve built together.

But one of the most meaningful parts of what we do happens on the third Sunday of each month, when we open up for an old-fashioned homecoming-style lunch from 11 to 2. We pull out all the stops and cook everything we can think of from our grandmothers’ Sunday kitchens—roast beef, baked chicken, casseroles, fresh veggies, biscuits, cobblers, banana pudding... if it’s comfort food, it’s probably on the table. We don’t just feed folks that day—we feed their memories too.

Running Appleby Sand Mercantile Café has been a labor of love for our family, and we’re honored to share it with yours. If you’ve never been, we’d love to have you. And if you’re already a part of our story—thank you. You’re the reason we do what we do.

Come hungry. Come often. And always know—you’ve got a seat at our table.

## A Taste of Tradition: Celebrating the Blueberry Festival in Nacogdoches County

As we eagerly anticipate the annual Blueberry Festival here in Nacogdoches County, there’s a certain buzz in the air, a mixture of excitement and community spirit that makes this time of year truly special. Being part of this community for over two decades, it’s a joy to witness the celebration of our heritage and the sharing of our love for Southern flavors.

To honor this delightful event, I’d love to share a couple of blueberry recipes that capture the essence of our culture and taste. Whether you’re a longtime resident or a visitor joining us for the festivities, these dishes are sure to add a little sweetness to your day.

### CLASSIC BLUEBERRY CHEESECAKE

- Ingredients:**
- 1½ cups graham cracker crumbs
  - ¼ cup melted butter
  - 2 cups cream cheese, softened
  - 1 cup sugar
  - 3 eggs
  - 1 teaspoon vanilla extract
  - 2 cups fresh blueberries

- Instructions:**
- Preheat your oven to 325°F (165°C).
  - Mix graham cracker crumbs with melted butter and press into the bottom of a 9-inch springform pan.

Continued to right →



Imagine a life where every day feels like summer – stress-free, unhurried, and on your own terms. With a personalized retirement plan, that dream can become a reality sooner than you think. Whether you’re just starting to plan or refining your existing strategy, we’re here to guide you every step of the way. Let’s build a future that’s not only secure, but full of the freedom you’ve earned.

(936) 559-1123  
WWW.PINEYWOODSFINANCIAL.COM

SageGuard Financial Group LLC is a SEC registered investment advisor. Information presented is for educational purposes only and does not intend to make an offer or solicitation for the sale or purchase of any specific securities, investments, or investment strategies. Investments involve risk and, unless otherwise stated, are not guaranteed. Be sure to first consult with a qualified financial advisor and/or tax professional before implementing any strategy discussed herein. Past performance is not indicative of future performance.

## THE SOONER YOU PLAN, THE SOONER YOU RELAX.



**LET’S TALK  
YOUR FUTURE SELF  
WILL THANK YOU!**

3. Beat cream cheese and sugar until smooth. Add eggs one at a time, then stir in vanilla.
4. Pour over crust. Sprinkle blueberries on top.
5. Bake for 50-60 minutes or until the center is set. Cool and refrigerate before serving.

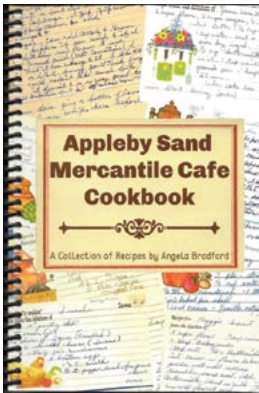
### SOUTHERN BLUEBERRY COBBLER

- Ingredients:**
- 1 cup all-purpose flour
  - 1 cup sugar
  - 1 teaspoon baking powder
  - ¼ teaspoon salt
  - ½ cup milk
  - ¼ cup melted butter
  - 2 cups fresh blueberries

- Instructions:**
- Preheat your oven to 350°F (175°C).
  - Combine flour, sugar, baking powder, and salt. Stir in milk and melted butter until smooth.
  - Pour batter into a greased 9x9 inch baking dish. Sprinkle blueberries evenly over the batter.
  - Bake for 45-50 minutes until golden brown. Serve warm with vanilla ice cream.

I hope these recipes bring as much joy to your table as they do to mine. Let’s enjoy the festival with family, friends, and, of course, those delicious blueberries!

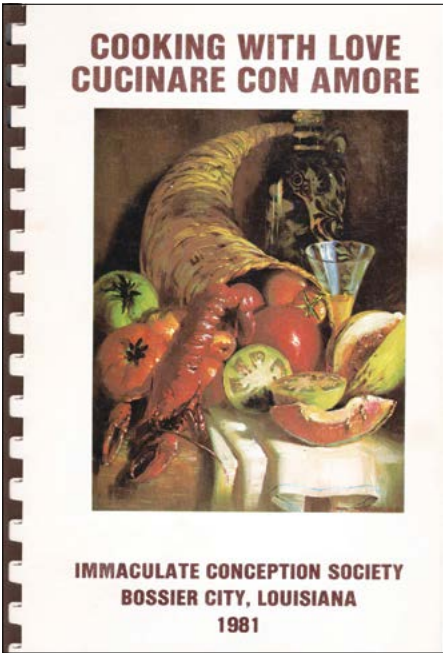
*Happy Blueberry Festival, Y’all!*



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

**ADVERTISE IN**  
**RECIPES**  
**Sharon Roberts 936.552.6758**





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 descendants 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.

### MANICOTTI (Gina G. Mahaffey)

- 12 manicotti shells
- 1 Tablespoon olive oil

Cook manicotti shells in 4 quarts water and olive oil.

**Filling:**

- 1 lb. Ricotta cheese
- 1 (10 oz.) package frozen chopped spinach cooked, drained and squeezed dry
- 1/2 cup grated Parmesan cheese
- 2 eggs, slightly beaten
- 1 Tablespoon fresh parsley, minced
- 1/4 teaspoon freshly grated nutmeg
- Salt
- Freshly ground pepper
- 1 cup grated Mozzarella cheese

Combine all ingredients and blend well. Divide among manicotti and arrange in 9 x 13 inch dish.

**Sauce:**

- 3/4 lb. lean ground beef
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 Tablespoon fresh parsley, minced
- 1/2 teaspoon dried oregano, crushed
- 1 (28 oz.) can crushed tomatoes, packed in puree
- 1 (6 oz.) can tomato paste
- 6 mushrooms, sliced
- 1 small green pepper, diced
- Grated Parmesan cheese

Combine first 5 ingredients and cook meat until it loses pink color. Add remaining ingredients, except for cheese. Top with cheese and bake at 350° for approximately 20 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](mailto:AroundTheTown@mail.com)  
Thank you so much!

From Hannah LeBlanc of Indianapolis, Indiana

### PEASANT STEW

**Ingredients:**

- 6 boneless skinless chicken thighs
- 2 cloves garlic
- 1 zucchini
- 1 large carrot or 2 medium
- 1 tomato
- 1/2 cup chicken broth
- 2 cups water
- 2 Tablespoons butter
- 1 cup cooked elbow noodles
- Salt
- Pepper
- Rosemary
- Thyme
- Olive oil

**Directions:**

In a large skillet heat 2 Tablespoons of olive oil over medium heat. Season chicken with salt and pepper, on one side add rosemary, on the other add thyme. Once oil is shiny add thighs and cook each side until browned. Cut up tomatoes, zucchini, and carrot. Once chicken is browned remove from skillet and set aside. Add carrots to skillet and cook until browned, then add zucchini and cook until brown. Add 1 Tablespoon of butter, garlic and tomatoes and cook until garlic is fragrant about 3-4 minutes. Season veggies with salt and pepper. Add chicken back to skillet and veggies and add 1/2 cup of broth. Stir and cover until liquid has reduced down. Add 1 Tablespoon of butter and 2 cups of water, stir and add in noodles. Cover and cook until liquid has reduced to 3/4, remove chicken and shred or cut up. Add chicken back and stir. There should be a small amount of liquid left, but not much.

From Silvia Arnold of Lufkin

### BLACKBERRY COBBLER

Blackberry cobbler this morning!! Smells so good. My daughter picked the berries and I make the cobbler. I used maybe 1 gallon blackberries. Place in large pan. Add my sugar, stir over medium heat. I do usually need to add more liquid, instead of water I add grape juice or grape soda works good too. Stir til you got all the good juices from the berries. I only use the juice. I do not like to dodge the seeds so I strain it. No seeds, may bite into a very few or none at all. I still simmer over medium heat, then I add just a about 1 Tablespoon of flour mixed in with some grape juice, stir and pour over the juice. Stir enough to mix and then add 1 stick of butter and vanilla, stir and pour into your baking pan. I put a crust on the bottom of the pan, pour my mixture in and then start adding the rest of the crust into the mixture. You will need to take a spoon and push down the crust. When ready for top lay your strips of crust on top and I use my cookie cutters to decorate the top. We like a lot of crust in our cobbler. Sprinkle sugar on top. Place in oven at 350° and bake til crust is nicely browned. I had a lot of splatter and overspill on this one. But it sure eats good. Enjoy!!





The Barbecue  
Pit

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

BARBECUING  
FOR  
DAD'S DAY

Perfect Smoked Pork Ribs

Smoking then baking yields meltingly tender, deeply flavored ribs that are incredibly satisfying to eat — moist and meaty but not falling off the bone. A dry rub of warm red spices and gochugaru (Korean red chile flakes) add peppery heat to partner with the natural sweetness of pork. The ribs start over a two-zone charcoal fire perfumed with a few wood chunks. After the ribs have absorbed a couple of hours of smoke, they're wrapped in foil and parchment and finished in the oven, where the low heat allows the meat to gently braise in the seasoned juices. These ribs are perfect for barbecues, delicious eaten out of hand with hot sauce or a touch of barbecue sauce, but great on their own, too. This Memphis-style rib recipe relies on St. Louis-style spareribs, but the method works for any rack.

Ingredients:

- 2 racks St. Louis-style pork spareribs (about 4¼ pounds)
- 3 Tablespoons kosher salt
- 4 teaspoons sweet paprika
- 1 Tablespoon granulated garlic
- 1 Tablespoon ground coriander
- 1 Tablespoon black pepper
- 2 teaspoons gochugaru (Korean red chile flakes)
- Barbecue sauce or hot sauce, for serving

Instructions:

Pat both sides of rib racks dry with paper towels. Using a sharp knife, remove thin membrane from back of each rack by slicing into it and pulling it off with a paper towel. (This will make the ribs more tender and will help the meat to absorb the rub; you can also ask your butcher to remove the membrane for you.) Stir together salt, paprika, garlic, coriander, black pepper, and gochugaru in a bowl. Sprinkle mixture on both sides of each rib rack. Using your hands, rub ribs with spice mixture until evenly coated. Place ribs on a rimmed baking sheet, and let stand at room temperature 30 minutes. (Alternatively, double-wrap rib racks in plastic wrap, and refrigerate up to 2 days. Let meat come to room temperature before grilling.)



Photo by Victor Protasio

Open bottom vent of a charcoal grill completely. Light charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash, pour them onto bottom grate of grill, and push to one side of the grill. Adjust vents as needed to maintain an internal temperature of 400°F to 450°F. (If using a gas grill, preheat to high [450°F to 500°F] on one side.) Remove cooking grate, and place a drip pan with 1 inch of warm water on side without coals. Add hardwood chunks (such as hickory, oak, or pecan) or wood chips to coals. Carefully wipe preheated grates with a lightly oiled paper towel. Using a grill brush, scrape grill grates clean, then carefully wipe with a lightly oiled towel again. Replace cooking grate. When the fire begins to produce a steady stream of smoke, place ribs over unlit side of grill. Cover, vent grill for smoking, and smoke 30 minutes, using vents to maintain an internal temperature of 275°F to 300°F. Using tongs, flip and rotate ribs so that the opposite side is facing the coals.

Continued at top of next column

Cover and smoke, flipping and rotating ribs every 30 minutes and adding more coals and wood as needed to maintain a steady temperature and smoke flow, until ribs are deeply fragrant and have a crisp crust, about 1 hour and 30 minutes. Preheat oven to 225°F. Line a large rimmed baking sheet with heavy-duty aluminum foil and 2 layers of parchment paper. Stack rib racks on top of each other on prepared baking sheet. Wrap racks tightly in the layers of parchment and foil, and bake in preheated oven 2 hours. Remove from oven, and let ribs rest in parchment-foil packet at least 10 minutes or up to 30 minutes. Unwrap racks, slice into individual ribs, and serve with your favorite barbecue sauce or hot sauce on the side.

Tavern Burgers with Drunken Mushrooms

Dad will love these thick, pub-style burgers, topped with sautéed mushrooms, white cheddar cheese, and a smear of garlicky mayonnaise, served alongside a frosty beer. A hard sear followed by a quick braise in beer gives these mushrooms a caramelized exterior, lightly chewy texture, and malty finish.

Ingredients:

Garlic Mayonnaise

- 1/3 cup mayonnaise
- 1 Tablespoon whole-grain mustard
- 1/2 teaspoon soy sauce
- 1 large garlic clove, grated (about 1/2 teaspoon)

Drunken Mushrooms

- 3 Tablespoons olive oil
- 8 ounces cremini mushrooms, thinly sliced
- 1 small shallot, chopped (about 1/4 cup)
- 1 teaspoon chopped fresh thyme
- 1/4 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon black pepper
- 1/2 cup light lager beer



Photo by Victor Protasio

Tavern Burgers

- 2 pounds high-quality 80% lean ground beef
- 2 teaspoons kosher salt
- 1¼ teaspoons black pepper
- 4 extra-sharp white cheddar cheese slices
- 2 Tablespoons unsalted butter, softened
- 4 sesame seed hamburger buns, split
- Butter lettuce, sliced red onion, Drunken Mushrooms, and bread-and-butter pickle chips, for serving

Instructions:

Make the mayonnaise

Stir together mayonnaise, mustard, soy sauce, and garlic in a small bowl. Cover, and chill until ready to serve.

Make the drunken mushrooms

Heat oil in a large skillet over medium-high. Add mushrooms, spreading in an even layer, and cook, undisturbed, until well browned, about 8 minutes. Stir mushrooms, and continue cooking, stirring occasionally, until tender and browned, 2 to 4 minutes. Reduce heat to medium, and add shallot, thyme, salt, and pepper; cook, stirring often, for 1 minute. Add beer; cook, stirring occasionally, until liquid is completely reduced, 3 to 4 minutes. Season with additional salt to taste.

Make the burgers

Divide beef into 4 (8-ounce) portions. Working with 1 portion at a time, shape into a loose ball. Flatten ball between your palms to form a 4½-inch-wide patty (about 1 inch thick). Press your thumbs into the center of the patty to create an indentation (about 1/2 inch deep). Transfer patty to a parchment paper-lined baking sheet; repeat process with remaining beef portions. Cover, and chill while preparing grill. Preheat grill to medium (350°F to 400°F); place a large cast-iron skillet or griddle on grill to preheat. (Alternatively, heat a large cast-iron skillet or griddle on the stove over medium.) Remove patties from refrigerator, and sprinkle evenly with salt and pepper; place patties in skillet, spacing at least 1 inch apart. Cook, undisturbed, until patties have formed a deep golden brown crust on the bottom, 6 to 7 minutes. Flip patties; cook, undisturbed, until patties are well browned on both sides and a meat thermometer inserted into center of patty registers 118°F, about 3 minutes. Place 1 cheddar slice on each patty. Cover skillet with a baking sheet, and let stand just until cheddar is melted, about 1 minute. Uncover skillet, and transfer patties to baking sheet to rest for 5 minutes. Do not wipe skillet clean. Meanwhile, spread butter evenly on cut sides of hamburger buns. Working in batches, toast buns in beef drippings in skillet over medium until golden brown, about 1 minute. Spread garlic mayonnaise on cut sides of buns. Top bottom buns with lettuce, red onions, patties, drunken mushrooms, and pickle chips. Sandwich with top buns, and serve immediately.



# COVINGTON

**LUMBER & BUILDING MATERIALS**

**1595 Tenaha Street • Center, Texas**

**936-598-2907**



*Let us custom  
match and mix quality  
Farrell-Calhoun paint  
for your next home  
project!*

**Come See Us for All Your Outdoor Needs:  
(Patio, Deck & Fencing Materials and All Gardening  
Tools and Needs for a Beautiful Yard!)**

**FREE NAC NEWS 24/7!**



**NacNewsNow.com**

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



**NAC  
NEWS  
NOW**

**Don't miss your news from Nacogdoches!  
Create an easy shortcut on your  
iPhone or Android mobile!**

**OBITUARIES**

**ARRESTS**

**PUBLIC RECORDS**

**FIRST RESPONDERS**

**NEWS**

**SCHOOLS**

**SPORTS**

**EVENTS**

**WEATHER**



**THE PRINT AND WEB EDITIONS ARE FREE TO THE PUBLIC!**  
**ALL NEWS IS POSITIVE & ALL ADS ARE FULL COLOR!**  
**936.554.5822 - AroundTheTown@mail.com**  
**www.AroundTheTown.us**

**18000 PAPERS DISTRIBUTED MONTHLY AT 220 LOCATIONS IN**  
**ANGELINA-NACOGDOCHES-SHELBY-SAN AUGUSTINE COUNTIES**  
**AND FREE ONLINE EDITION IS POSTED ON THE FIRST OF EACH MONTH**  
**RATES SHOWN ARE FOR EACH PAPER**  
**RUN IN AROUND THE TOWN AND YOUR AD IN RECIPES IS DISCOUNTED!**

**FULL PAGE**  
**10"W X 15.625"H**  
**\$850 ONE MONTH**  
**\$650 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**

**1/8 PAGE**  
**4.9"W X 2.95"H**  
**\$125 ONE MONTH**  
**\$95 PER MONTH 12 MONTH CONTRACT**  
**FREE INCLUSION IN ONLINE EDITION**

**1/4 PAGE**  
**4.9"W X 6.25"H**  
**\$250 ONE MONTH**  
**\$195 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**  
**\$450 ONE MONTH**  
**\$350 PER MONTH 12 MONTH CONTRACT**  
**FREE INCLUSION IN ONLINE EDITION**

