

FREE!
FREE!
FREE!
FREE!

RECIPES

FREE!
FREE!
FREE!
FREE!

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

AroundTheTown.us/Recipes

936.554.5822

aroundthetown@mail.com



NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY



April 2021

Jack “Buddy” Moore’s Delicious Gumbo

Submitted by David Stallings - *Around the Town* Publisher

My brother-in-law, Jack “Buddy” Moore, passed away on March 12, 2021.

He was a great storyteller and a fantastic cook. His specialty was shrimp, chicken and okra gumbo. It was always a hit at our family gatherings.

Buddy once worked as a cook for Clear Springs Restaurant in New Braunfels and his gumbo recipe is actually still used at all of their locations.

R.I.P., Buddy... We'll miss you every day!



BUDDY’S GUMBO RECIPE

- ¾ cup Flour
- 2/3 cup Oil, vegetable or canola
- 1 bunch celery, diced
- 2 onions, diced
- 1 bell pepper, diced
- 1 bunch green onions, diced
- 3 cloves garlic, peeled & diced
- 10 okra pods, diced
- 4 TBLS fresh parsley, diced
- 2 chicken bouillon cubes
- 2 to 4 TBLS of cajun seasoning
- 1 tablespoon Worcestershire sauce
- 1 7.4 oz can tomato sauce
- 8 to 10 cups of chicken broth
- 3 to 4 cups of chicken, cooked & shredded
- 10 to 40 medium shrimp, clean (cut 10 pieces of shrimp in half)



Delicious Gumbo Recipe - page 3

Governor Huckabee’s Razorback Rice

Around the Town Publisher, David Stallings, produced a TV series several years ago titled Nashville Country Cookin’. Governor Mike Huckabee appeared on an episode, beginning a close friendship with David. “Mike is a fine Christian Gentleman... What you see on TV is exactly the way he is in person and he’s not a bad cook,” Stallings said.



RAZORBACK RICE

- 2 cups long grain brown rice
- 4 cups water
- 4 beef bouillon cubes
- 6 ounces soy sauce
- 8-10 slices Petit Jean peppered bacon

Cook rice in water with beef bouillon cubes. While rice is cooking; fry 8-10 slices of Petit Jean peppered bacon until crispy. Sauté in bacon grease the following: 2 diced bell peppers, 1 cup chopped onions, 1/4 cup chopped celery. Sauté until browned and add to cooked rice. Add 4-6 tablespoons of

cumin powder and mix thoroughly. After the first bite, you will be yelling “Woo Pig Sooiee!”



McWILLIAMS & SON
HEATING • AIR CONDITIONING

Lic #TACLA36670E • TACLA2150C • TACLA90183C

SAME DAY AIR

7★7★7

7AM-7PM ★ 7 DAYS / WEEK

936.220.1811

www.McWilliamsAndSon.com

From Recipes Old and New Tried and True



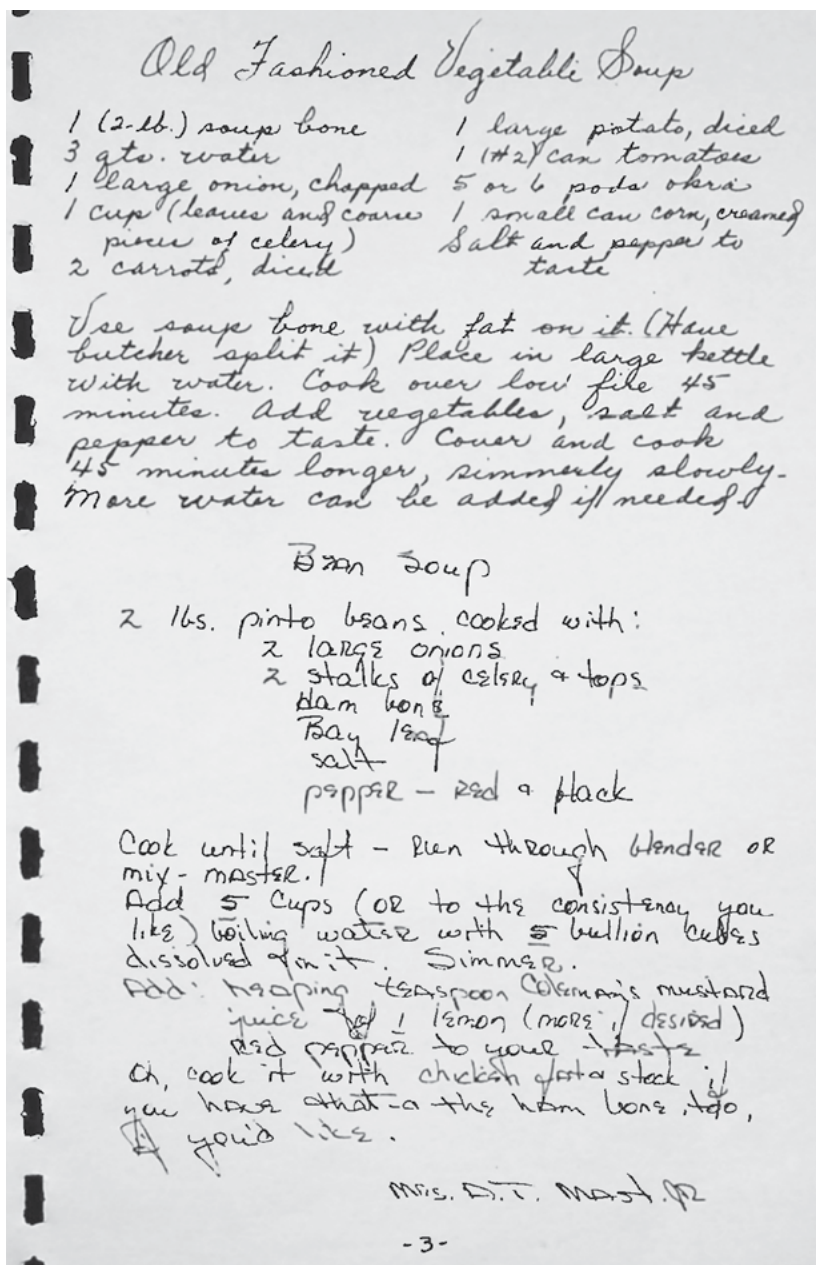
This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

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

The preface reads:

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

MRS. A.T. MAST JR.'S OLD FASHIONED VEGETABLE SOUP & BEAN SOUP



Nacogdoches
936-569-1366

Laird
Funeral Home

Taylor
Funeral Home

Timpson
936-254-2424

Corrigan
936-398-4141

Mangum
Funeral Home

Center
936-598-3341

Garrison
936-347-2260

Garrison
Funeral Home

Infinity
COMMERCIAL UPHOLSTERY

Motorhome and RV Remodeling and Service
Making your boats and RVs look new again!

936-560-2188

14618 US Hwy. 59 Nacogdoches, Texas 75965
icuph.com Like us on Facebook @infinitycommercialtx

Making Pets Feel Right at Home

We provide day care, overnight accommodations and grooming service with all the creature comforts your pet deserves. Our understanding caretakers know how to put pets at ease, so they can relax and enjoy their stay.

Caring Staff

- Indoor & Outdoor Runs
- Meals & Treats
- Much, Much More!

Doggie Day Care
Your bestie can play away the day indoors and out with canine companions and pet people who adore them.

Grooming Salon
From baths and brushouts to nail trimming, we offer a full range of all-natural grooming services.

Overnight Boarding
Treat your pet to four-paw accommodations with 24-hour supervision and attention.

MARTIN KENNEL & GROOMING

512 CR 217
Nacogdoches, Texas
936-560-3643

Family Owned & Operated

Your Neighborhood
U-HAUL Dealer

www.martinkennel.com • stay@martinkennel.com

PLEASE SEND YOUR RECIPES TO
AroundTheTown@mail.com

FREE! FREE! FREE! FREE! FREE!

RECIPES

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

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com

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

Publisher - David Stallings - 936.554.5822 - aroundthetown@mail.com
Advertising Manager - Sharon Roberts - 936.552.6758
Advertising Sales - David Stallings - 936.554.5822
Graphic Design & Distribution - James Aston - 936.553.1927

**VIEW
ONLINE EDITION!**
at AroundTheTown.us/Recipes

From Terri Lacher of Center, Texas

When my children were small, I was constantly looking for ways to get healthy snacks into them. I had a fellow flower child friend who had the same issue with her kids. We got together and decided to make our own granola. We used it with everything, including over yogurt, plain, and ground up and spread out in our wheat bread recipes for a great breakfast bread. Over the years, I've adjusted and changed to suit my taste. We like the subtle taste of ginger and nutmeg, but if you want, you can use cinnamon alone.



HEALTHY GRANOLA

- 4 Cups Oats (I used gluten free)
- 1/1/2 cups nuts – I used slivered almonds and sunflower seeds but you could use whatever kind you like
- 1/2 tsp cinnamon
- 1/4 tsp ginger
- 1/4 nutmeg
- 1 tsp sea salt (I actually used kosher salt, however it was a little salty because of the larger grain
- 1/2 cup coconut oil
- 1/2 cup honey
- 1/2 cup brown sugar
- 1 tsp vanilla
- 2/3 cup of dried fruit – I used dried cranberries – but you could put what ever you like, apricots, pineapple, etc. We like the craisens
- 1/2 cup flaked coconut

Preheat oven to 350 degrees. Prepare cookie sheets with parchment paper (helps prevent sticking) Mix all ingredients thoroughly in a large bowl and then spread out evenly on cookie sheets. Bake at 350° for twenty minutes, but watch to make sure it doesn't overcook. Remove from heat and cool completely, breaking up in bitesize pieces or crumbly. Store in airtight container (or Ziploc bags). And enjoy!

From Kathy McDuffie of Beaumont, Texas

Having moved from Crosby to Beaumont in 1976 Etoufee became one of the family favorites. This is an easy and tasty meal!

SHRIMP OR CRAWFISH ETOUFFEE

- 4 medium onions, chopped
- 2 large bell peppers
- 1 stick margarine
- 1 stick butter
- 1 bunch onion tops, chopped

Cook all the above ingrdients on low heat for one hour, stirring often.

- Add:**
- 1 can Cream of Mushroom soup
 - 1 can Cream of Celery soup
 - 1 can water
 - 2 pounds shrimp or crawfish
 - Tex-Joy Steak Seasoning to taste

Serve over rice.

Delicious Gumbo Recipe

Make the roux, most important step for the taste of the gumbo. Turn burner on to medium heat. Place oil in large pot sprinkle flour over oil and stir frequently for the next 30 to 35 minutes to brown the flour. Be careful not to burn it. Place celery, onion, bell pepper, green onions, garlic & 1 TBLS cajun seasoning in 4 cups of chicken broth on low heat. When roux is ready reduce heat to low and add 2 cups chicken broth, Worcestershire sauce and tomato sauce to make it a gravy consistency, add 1 TBLS cajun seasoning and the simmered vegetables to pot. Cook 5 minutes. Add Okra cook 2 miuntes, add chicken, cook 5 minutes. Add shrimp and simmer for 5 to 7 minutes. Taste & adjust seasoning. To adjust consistency add more chicken broth. Serve over rice with Tabasco sauce.



Hunter Perry
ofc.936.275.3421
fax 936.275.2194
buntp@sbcglobal.net

WWW.MIKEPERRYCHEVY.COM



Alto and Cushing
1-800-958-5870

O.T. Allen
Allen Funeral Service, Inc.
936-615-6535

Clyde Partin
Monument Company
1-800-327-5940
www.clydepartinmoncoinc.com





EASTEX
GLASS & MIRROR

3102 South Street
Nacogdoches, TX 75961
936.569.8284
800.657.2425

Michael Kenney
President-Manager
mkenney@hotmail.com

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 a requirement.

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

From Linda Fuller of Woden, Texas

This recipe is an unusual one of ingredients, but oh so good. The first time I made it, I took it to my cousin’s home and her husband ate THE WHOLE THING!

SAWDUST PIE

- 7 egg whites
- 1-1/2 C sugar
- 1-1/2 C Graham cracker crumbs
- 1-1/2 C chopped pecans
- 1-1/2 C flaked coconut
- 9” unbaked pie shell

Mix all ingredients together and stir by hand. Pour into unbaked pie shell. Bake in preheated 325 degree oven until set, about 25-30 minutes. Do not over bake. Serve warm with sliced bananas and whipped cream.

From Linda Reed of Nacogdoches & sister Sammie Osteen of Fredericksburg, Texas

This recipe was given to me by my red-headed sister, Sammie Osteen. She is a great cook, but I tell her I’m better because I try to cook everything just like our mother. She sure outdid me on this recipe! Hope you enjoy it as much as we do.



Our apologies! Last month we printed this recipe with the incorrect recipe name. Sorry for the mistake. Here it is with the correct name!

JALAPENO CORNBREAD

- | | |
|------------------------------|------------------------------------|
| 1 ½ cups cornmeal | ½ cup salad oil |
| 1 tablespoon (heaping) flour | 2 eggs, beaten |
| 1 ¼ teaspoons salt | 1 cup cream style corn |
| ½ teaspoons soda | 3 jalapeños, chopped |
| ¼ teaspoon garlic powder | ½ green pepper, chopped (optional) |
| ¼ teaspoon onion powder | 4-5 green onions, chopped |
| 1 teaspoon sugar | 1 ½ cups grated cheddar cheese |
| 1 cup buttermilk | |

Mix dry ingredients. Add buttermilk, oil, eggs and corn. Mix well. Stir in jalapeños, green peppers and onions. Pour half of batter into a 9 x 13 greased pan. Sprinkle with half of cheese and repeat. Bake at 375 degrees for 35 min. or until done.

From Martha Nell Russell of Jacksonville, Texas

My grandma Velma Green would make the best homemade biscuits for breakfast; I wish I had her recipe, but this is close. I would spend the summers with her and my grandpa Jerry Green and help in their huge garden and watermelon fields up in the Pleasant Hill Community north of Nacogdoches.

HOMEMADE BISCUITS

- Ingredients:**
- 2 cups self rising flour
 - 1 stick frozen butter, grated
 - 1 cup + 2-3 Tbs buttermilk

- Instructions:**
- Mix grated butter with Self Rising flour, then add buttermilk, mix lightly then turn dough out onto floured surface...sprinkle dough with flour. Pat out then fold into itself about 5 times.
 - With floured hands pat dough to desired thickness, cut with a biscuit cutter and place in a greased iron skillet.
 - Brush tops with either Mayo, melted butter or bacon grease. (My grandma used bacon grease.)
 - Bake about 18 minutes at 425 degrees or until golden brown.

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

From Phyllis Bentley of Martinsville, Texas

This is from a recipe book compiled by teachers at Spring Hill Elementary where I taught in 1983!



RECIPE FOR A GOOD CHILD

- 1 Home
- 1 Church
- 1 Child
- 1 School
- 1 Community

Take a child and give it a good home. Add to this a good school system, a good church, and a good community. Add a dash of good friend and a large quantity of patience, understanding, genuine interest, and above all LOVE.

Let these ingredients blend together constantly, each adding its own flavor to the finished product.

This recipe requires both watching and stirring. (May be frosted with moderate luxuries.) But the basic recipe, if followed carefully, results in a splendid and satisfying creation, well worth the time and effort involved. Serves the community well.

From Ruth Buzzi and her husband, Kent Perkins

This is my favorite recipe.

ROSEMARY ROAST BEEF WITH VEGETABLES AND CARMELIZED GARLIC AND ONIONS



Here’s how you make it:

You tell Kent Perkins you’re starving, then watch TV for an hour. You’re welcome.

– Ruth Buzzi

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.

From Lesa Kelley of Nacogdoches



LESA’S SHRIMP STEW

- 6 Lbs Shrimp (peeled and deveined)
- 1 Lb Crab Meat
- 2 onions
- 4 celery sticks chopped up
- 2 bunches of green onions
- 1 1/2 cup flour for roux
- 1 cup veg oil for roux
- 3 sm cans tomato sauce

Tony’s seasoning
Salt and Pepper

(**Note:** if you can find the frozen season blend that has onions, celery, bell pepper in a bag that’s frozen, you can use a bag of that too. If not, the above will be fine.)

First you make the roux ..
Put 1 cup of veg oil in a big gumbo pot and let it heat up. Add flour about 1/2 cup at a time stirring constantly until it is about as thick as apple sauce. You are basically browning the flour, but do not burn. If it starts to burn, turn fire down and pour a little bit of veg oil to stop it from burning. Cooking the roux slowly will make it better and will keep it from burning.
Ok... Once your roux is med dark brown put your chopped onions in and continue to stir. After they cook down a little, then add frozen season blend, if you have it.

After the roux is really dark then add celery and let it cook only a few minutes then add water. Let it come to a boil and keep stirring. If the color is not dark enough add about 1/2 teaspoon of kitchen bouquet until it is the right color. Add Cajun seasoning , salt, and pepper to taste. Let simmer about 20 minutes then add tomato sauce.

Let it come to a boil and then simmer for about 30 to 45 more minutes, then add shrimp and crabmeat. Let it cook for another 30 minutes on medium ...and then turn to low heat and let simmer till Shrimp is tender, stirring often so it doesn’t stick to the bottom of the pot. When shrimp is tender add green onions and let cook just a little longer, then gumbo should be ready.

Keep tasting as the gumbo cooks to get the seasoning how you like it.

VIEW ONLINE EDITION!
at AroundTheTown.us/Recipes

ADVERTISE IN
RECIPES
Sharon Roberts 936.552.6758


PIKE SAW & TOOL
IN BUSINESS SINCE 1958


ECHO STIHL SCAG
BUY HERE - SERVICED HERE!




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

CAMP TONKAWA
4675 CR 153 - 936.564.8888
RV & tent camping • swimming and bath houses
• picnic tables • washers & dryers for campers’ use





VIP Cleaners

DRY CLEANING & LAUNDRY
FAMILY OWNED AND OPERATED



**5 or more men's laundered shirts
\$1.99 each**

**5 or more laundered pants
\$2.99 each**

L-R: JESSE MANDUJANO, ADAN MANDUJANO,
MISTY MANDUJANO, JOSEPH STEVENS, ADAN
MANDUJANO, JR.

4515 NORTH STREET, STE. 1 (BY THUMPERS)
NACOGDOCHES, TEXAS 75965 • 936-205-5910

From Sherril Crisp of Nacogdoches

This is my famous chicken and dressing recipe! Ben and I were married in November 1980 and we invited Ben's family over for Thanksgiving! I had to create the best chicken and dressing East Texas style, and it was a big hit! Cotton Patch Cafe opened in August 1989 and they made my recipe on Sundays for their daily special for many years. This has always been a bright spot in my life, I love the holidays!

SHERRIL'S FAMOUS
CHICKEN AND DRESSING

Sauté in 1 stick butter: Chopped celery, chopped onions, chopped green onions. I use a stalk of celery and 2 yellow sweet onions and several bunches of green onions.

Make 2 pans of cornbread. This recipe is the secret to this dressing. You can easily make more pans of cornbread for a crowd. 2 cups white cornmeal, 1 c flour, 1 cup sugar, 1 tsp salt and 1 tsp baking powder and just a pinch of baking soda. Mix dry ingredients and enough buttermilk to make it soupy. Grease large disposable pan and pour cornbread mixture into pan. Cook about 25-30 minutes til sides are turning light brown at 400 degrees. When cornbread is done, break into chunks in same pan.

Bake large chicken breasts in covered pan in water so they don't burn. Let chicken cool and set aside.

Use maybe 8 cups of chicken broth and add one large can cream of mushroom soup to broth. Pour liquid over cornbread and chicken. Add sautéed celery and onions. Add 8 or more hardboiled, chopped eggs, salt and pepper. Be sure dressing is "soupy" consistency. Sprinkle extra sugar, if preferred, to mixture. Some people don't like sweet, and you can leave off.

Bake at 350° in same large metal pan for 45 minutes or until lightly browned on top. Easy to add or subtract ingredients according to your crowd. You can make it ahead of time and freeze in gallon Ziploc bags til needed.

From Sarah Traylor of Nacogdoches

This Banana Split can be carried a lot easier than the ice cream one, its delicious.

BANANA SPLIT CAKE

2-cups Graham cracker crumbs
2- eggs
2- cups powdered sugar
3- sticks of butter or margarine
4- ripe bananas
1- large can of crushed pineapple (drained)
1- large Cool Whip
chopped pecans and maraschino cherries to taste
chocolate syrup (optional)

Mix Graham cracker crumbs and 1 stick of butter together and pat into a 9x13 dish.

Beat eggs, sugar, and 2 other sticks of butter together until well blended around 10 min. to a whipped stage. Spread over the crust. Slice bananas and layer next. Then add can of pineapple.

Cool Whip on top and sprinkle with nuts and cherries. Can drizzle with chocolate syrup.

HOPKINS WRECKER 24-HOUR SERVICE



936.564.7722
hopkinswrecker.com
Nacogdoches
Timpson • Center

BSGUTTER.COM • GUT-R-DUN



THANK YOU FOR VOTING US
THE BEST GUTTER COMPANY!

B&S GUTTER

5" & 6" SEAMLESS
Your honest fulltime gutter company!
CALL BUBBA PHILLIPS

936-556-0274

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

OLD TOWN GENERATOR SERVICES

NACOGDOCHES, TX

Residential
Commercial
Agricultural

Sales
Service
Installation



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



Ma's
SINCE 1989 ©

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

2423 North Street • Nacogdoches, TX
936.569.6387

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.



603 NORTH STREET • NACOGDOCHES, TEXAS 75964
936-560-1137

**Warm yourself up with our great
Homemade Chili!**

WELCOME SFA STUDENTS!

El Camino Real de los Tejas - Caddo Region
Presents

SALE on the TRAIL

From
Natchitoches, LA
to Nacogdoches, TX

May 7-8,
2021

Garage & Yard Sales, Flea Markets, Antique &
Boutique Shopping, Entertainment & more!



2 States
6 Cities
100+ miles
Bargains

Find us on 
@SaleOnTheTrail
1-800-358-7802
visitelecaminoreal.com

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 a requirement.

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

From Joyce Jackson of Madison, Tennessee

From our long-time friend from Madison, Tennessee, Joyce Jackson. Joyce is a true Southern Lady who was the late Jim Reeves' secretary until his untimely death in a July 31, 1964, plane crash.

Joyce writes, "Charlie Dick (Patsy Cline's husband and my good friend) loved this recipe and one day he brought all the ingredients along with Patsy's iron Dutch oven for me to make this for him. I did and kept the Dutch oven. Told him he couldn't have it back! Every once in a while he would ask about it and I would tell him it was ok, but he couldn't have it back. I kept it for 45 years and finally cleaned it, seasoned it and gave it back to him so he could give it to his daughter, Julie.



GREEN PEPPER STEAK

1 lb round steak
4 green peppers
2 to 3 Tbsp cornstarch
3 to 4 Tbsp cooking oil
3 to 5 Tbsp soy sauce
1 or 2 cloves garlic (chopped)
1 can beef consomme
2 med. tomatoes
1 blade celery

Slice meat very thin across the grain and put in paper bag with the corn starch, shake making sure all is coated with corn starch. Heat oil in skillet, add beef and sauté quickly stirring constantly. Add green peppers, tomatoes, celery and garlic. Cook until soft stirring with the meat. Stir in the soy sauce then add the consomme and bring to a boil. Cook for about 5 minutes. Pour over rice that has been cooked. A couple cups cooked rice.

From Glenda Starr of Nacogdoches

CHOCOLATE CHERRY CAKE

1 pkg chocolate cake mix
2 eggs
1 tsp almond extract
1 can cherry pie filling

1 cup sugar
1/3 cup milk
5 tbs butter
1 tsp almond extract
3/4 cup chocolate chips

Heat oven to 350° and Pam spray a 13x9 pan. Combine cake mix, eggs, 1 tsp almond extract and pie filling until well blended. Spread into prepared dish and bake 30-40 min.

In small saucepan combine sugar, milk, butter, and 1 tsp almond extract and cook over medium high heat until boiling. Boil for 1 minute. Take off heat and add chocolate chips and stir until melted. Pour over hot cake.

Great with Blue Bell!

VIEW ONLINE EDITION!
at AroundTheTown.us/Recipes

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.



“My favorite meal at Olive Garden is soup and salad, but there was not a restaurant close to me when I worked in West Texas. After having a bowl of soup one day I decided to ‘analyze’ it and figure out how to make it. Here is my version.” – Julia

PASTA FAGIOLI SOUP

- 1 lb of ground beef cooked and drained
- 1 small onion, diced small
- 1 cup grated carrot
- 1 cup diced celery
- 1 can Italian tomatoes diced small
- 1 can red kidney beans
- 1 can black beans
- 1 can small white beans
- 1 tsp McCormick Italian seasoning
- 2-3 cups V8 juice, depending on how soupy you want it
- 1 cup of either chopped thin spaghetti or digitali pasta if you can find it.

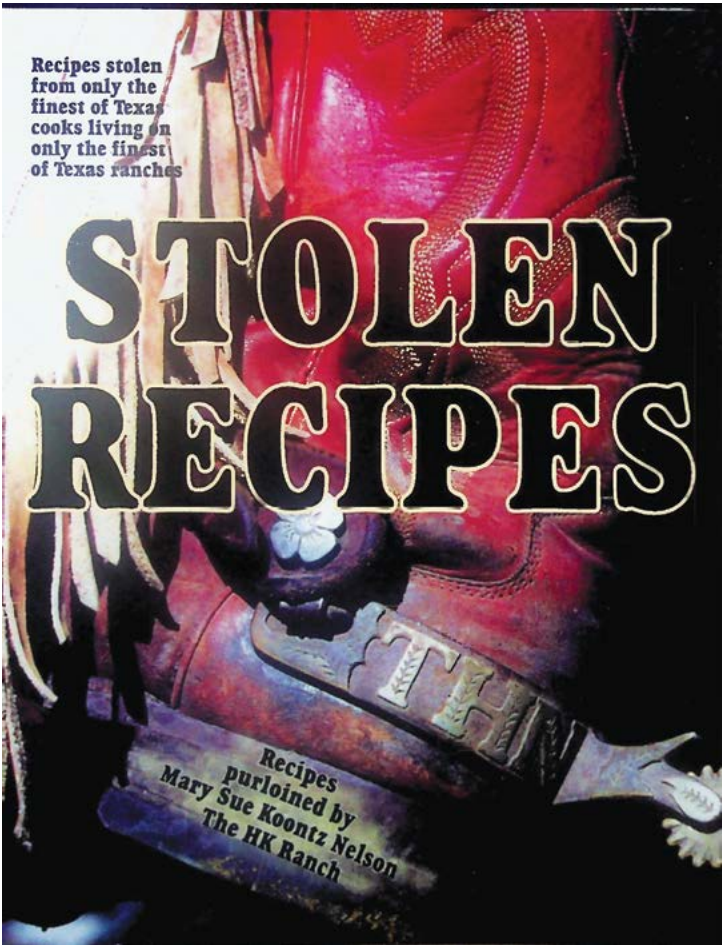
Brown and drain the beef. Sauté the onion, carrots and celery. Dump all ingredients into a large pot and bring to a boil. Reduce heat and simmer just until pasta is soft but not overcooked (10 minutes or so). Serve at once..the pasta swells too much if saving for later but it’s still good!



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

From Stolen Recipes

Virginia Henderson Winston - Winston 8 Ranch
(Angelina County, Lufkin, Texas)



Recipes stolen from only the finest of Texas cooks living on only the finest of Texas ranches.

HOT CRAB DIP

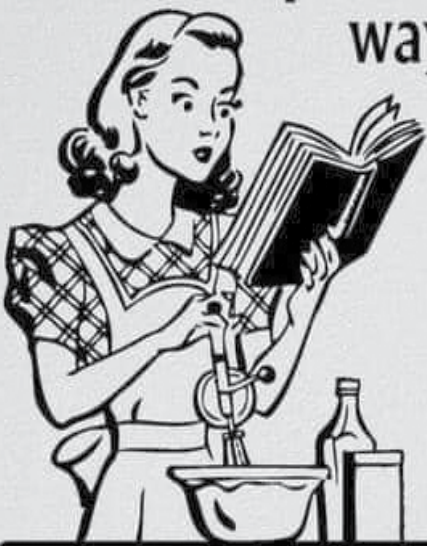
- 1 onion, chopped
- 1 (10-3/4 ounce) can cream mushroom soup
- 1package crab meat, false kind 3/4 lb.
- 1 stick butter
- 1 (12 ounce) cream cheese

Saute onion in butter. Add soup and cheese. Blend well. Fold in crab meat. serve hot.

We use this for very big parties at the bank or the museum with chips or crackers. Some men wanted a bowl full – easy to make!



I read recipes the same way I read science fiction



I get to the end and think, "well that's not going to happen!"

WINDHILL APARTMENTS
Live Life at the Top
Call us @ 936.560.1771
1324 Pruitt Hill Drive
Nacogdoches, Texas 75961
www.windhillapartments.com



Need Dental?

Our Great Plan Through Mutual of Omaha Covers Any Dentist!

Let us help you compare plans and answer your questions!



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

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

A-1 QUALITY
Air Conditioning & Heating
SINCE 1985



Josh and Robert Martin
Robert Martin - Owner
TACL #B000498C

“SERVICING ALL MAKES & MODELS”

- New Construction
- Existing Homes

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

Financing Available



The new degree of comfort.™

From Jane Willson Austin of Nacogdoches

CHOCOLATE PIE

3 Tablespoons cocoa
3 Tbs all purpose flour
1 cup sugar
Mix this well in a 2 quart boiler.
Mix in 2 1/2 cups of whole milk, a little at a time to keep from clumping up. Put on stove and start to warm up slowly.
Add ½ teaspoon salt.
1 Tablespoon Vanilla extract
½ stick real butter

Cook this slowly until the butter melts and it begins to bubble at the edges.

Add three egg yolks (that have been beaten) slowly to the warming milk mixture.

Now, turn up the heat a little and stirring constantly, cook until it starts to bubble up and cannot be stirred down. Cook for 3 minutes like this, stirring constantly.

Pour into a baked pie shell. Whip the egg whites, add ¼ cup of sugar and top the pie. Brown in a 375 degree oven.

Variations:
For coconut pie: Omit the cocoa and add 1 Cup of flaked coconut.
For banana pudding: Omit the cocoa and cook the pudding without anything....vanilla pudding! Layer a dish with Vanilla wafers, bananas and pudding, repeat.



Complete Ag Services

Sam Sharp **Clay Jones**
936-556-0116 **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 Susan Brown Douthit of McKinney, Texas (Raised in Nacogdoches)

I haven’t tried this recipe yet as the main ingredient is hard to come by. Ha!

AUNT DONNAH’S ROAST POSSUM

Possum should be cleaned as soon as possible after shooting. It should be hung for 48 hours and is then ready to be skinned and cooked. The meat is light-colored and tender. Excess fat may be removed, but there is no strong flavor or odor contained in the fat.

1 possum	1 cup breadcrumbs
1 onion, chopped	1 hard-boiled egg, chopped
1 tablespoon fat	1 teaspoon salt
1/4 teaspoon Worcestershire sauce	Water

Rub possum with salt and pepper. Brown onion in fat. Add possum liver and cook until tender. Add breadcrumbs, Worcestershire sauce, egg, salt, and water. Mix thoroughly and stuff possum. Truss like a fowl. Put in roasting pan with bacon across back and pour quart of water into pan. Roast uncovered in moderate oven (350 degrees) until tender, about 2-1/2 hours.

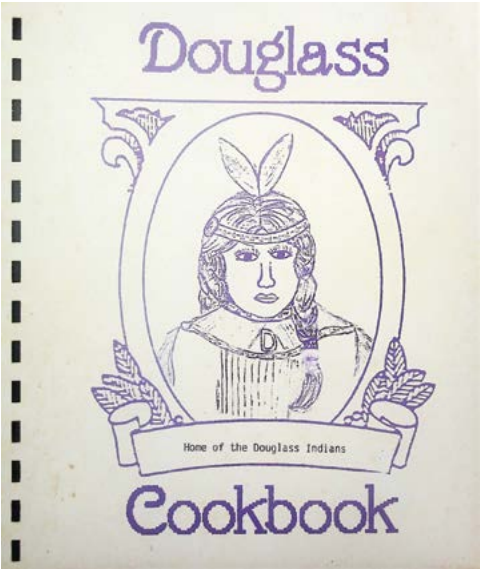
There’s only one thing to serve possum with — sweet potatoes. You only eat possum in the winter.

MAMA LEILA’S HAND-ME-DOWN OVEN-BAKED POSSUM

After you kill the possum be careful not to let him get away. While you’re talking and planning how you going to eat him, he’s going to be slipping right from under your nose. All he was doing was playing possum. Skin him and clean him before you go another foot, then the mess is gone and he won’t get away. When you get him home, rub salt and pepper all over his body then run a mixture of vinegar and brown sugar over the salt and pepper. Wrap up the possum in a good baking pan and let it stand in the refrigerator overnight. The next morning, put the pan with the possum still in it (hopefully) on top of stove. Add 2 or 3 spoons of bacon fat and sear him on all sides. Then add chopped onion (2 of them). Put in the oven and bake for 1 hour at 350 degrees. Pull him out and roll him over, and now you can add your sweet potatoes (just surround him with ‘em). Put back in the oven and bake for another 1-1/2 hours or until he is tender and juicy.

“Possum is tender and mild regardless of what other people think,” Mama Leila say, “but you’ve got to watch ‘em cause they’ll slip away.”

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.



HOMEMADE SLOPPY JOES

2 lbs. hamburger meat	2 cups water
1 cup chopped green pepper	1 cup oatmeal
2 cups Bar-B-Que sauce	2 Tbsp. flour
1 cup chopped onion	1 tsp. salt

Combine meat, green pepper, & onion in a skillet; cook until medium brown. Drain. Add remaining ingredients & simmer for 35 minutes. Serve on buns.

-- Kenny Ferguson (7th Grade)

VIEW
ONLINE EDITION!
at AroundTheTown.us/Recipes

From the Cace’s Family Cookbook

People liked the food so much at the old Johnny Cace’s Seafood and Steak House in Longview, Texas that when the restaurant closed in 2015, they kept trying to see whether they could get the mother-daughter owners to make food for them.

“We had people calling us at home: ‘Hey, I really want this, how can I get it?’” Chelsea Cace, granddaughter of the late Johnny Cace said. “So, we knew that there were people who wanted us to do something like this.”

Their solution to getting the food back to the people is The Cace Kitchen, a takeout food establishment on North High Street in Longview, Texas that serves favorite dishes developed by the Cace family and prepared by the Cace girls and their staff. The available menu is grab and go or special-order items. The grab and go items are sold cold or frozen, with customers taking them home or back to the office to warm them up.



“If you call ahead, lunch items can be picked up ‘ready to eat.’” That includes Shrimp Gumbo, Crawfish Etouffee, Shrimp and Avocado Salad, our famous Croutons, Cheese Spread and Remoulade Sauce. The idea is to give our customers fresh, good meals that they don’t have to cook themselves.

“A lot of my friends have children and they don’t really cook all that much, but they also won’t want to go through a fast food drive-thru every night,” explains Chelsea Cace.

If you have a special request, those orders are available with 24 – 48 hours-notice and include items such as Marinated Crab Claws and Buttermilk Pie just to name a couple!

“We’re just so grateful to our customers and this community for supporting us so much and encouraging us so much,” Cathy Cace says.

Creating the Cace’s Cookbook was a labor of love for Cathy and Chelsea. They had so many great pictures and memorabilia and wanted to share it all with the generations of Johnny Cace’s fans around the country. We hope you will enjoy this Coconut Cream Pie and will order a book to see what else the pages hold!

COCONUT CREAM PIE

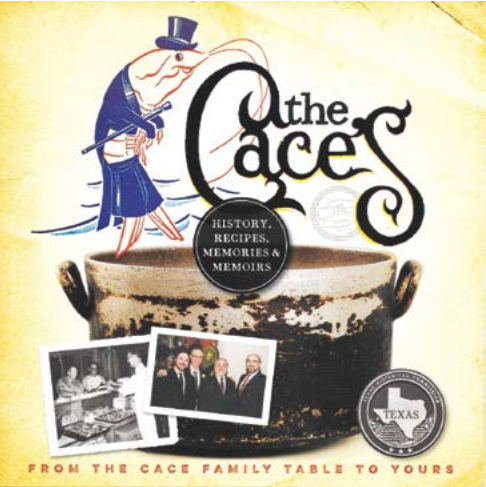
Makes 1 Pie

- | | |
|------------------------------------|----------------------------------|
| 1 9-inch pie crust | 1 teaspoon vanilla extract |
| 3 egg yolks – | 2 tablespoons butter |
| (save the egg whites for meringue) | 2 teaspoons coconut extract |
| 2-1/2 cups whole milk | 1 cup unsweetened coconut flakes |
| 1-1/2 cups sugar | 3 egg whites |
| 2 ounces cornstarch | 1/4 teaspoon cream of tartar |
| 1/4 cup light corn syrup | |

Preheat oven to 350 degrees F. Place uncooked pie crust over inverted 9-inch pie pan. Trim excess over the edges and poke holes through crust with a fork. Bake for 20 minutes, then remove and let cool. Once cooled, turn crust over into another 9-inch pie pan.

Blend 2 ounces cornstarch in 1/2 cup cold milk until smooth. In a double boiler, heat the blended milk and cornstarch, egg yolks, 2 cups milk, 3/4 cup sugar, corn syrup, vanilla and butter. Add 1 teaspoon coconut extract and 1/2 cup coconut flakes and mix together. When thickened, spoon mixture into cooked pie shell.

To make meringue, beat egg whites, 1 teaspoon coconut extract, and cream of tartar. Slowly add remaining 3/4 cup sugar. Beat until soft peaks form. Spoon meringue onto filing in pie shell and top with remaining coconut flakes. Bake at 325 degrees F for 25 minutes or until golden. (Oven times may vary).



This recipe is just one of the many classics from Johnny Cace’s in Longview, TX. The cookbook is available at the retail store:

The Cace Kitchen
415 N. High Street
Longview, TX
903-212-7720
or from their website:
www.thecacekitchen.com.

Submitted by David Stallings -
Around the Town Publisher

Several years ago, my company produced a TV series titled Nashville Country Cookin’. Our amazing friend, Brenda Tindall, actually prepared all of the recipes featured by the country music artists who appeared on the show.



This is one of her favorites! Unbelievable side dish that tastes almost like a dessert!

CARROT SOUFFLE

- 1 can sliced carrots (drained)
- 1 stick melted butter
- 1 cup sugar
- 3 eggs
- 2 Tablespoons self-rising flour
- 1 Tablespoon vanilla



Place all ingredients in blender and blend well. Pour into glass pie plate (sprayed with Pam) and cook at 350 degrees for 40-50 minutes depending on your oven.

You can double the recipe and cook in 9x13 Pyrex dish (sprayed). Make 2 separate batches and pour into same dish because most blenders will not hold it at one time.

Suggestion: Use mini/regular cupcake pan.
Very easy and a crowd pleaser!!!

From Angela Bradford

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



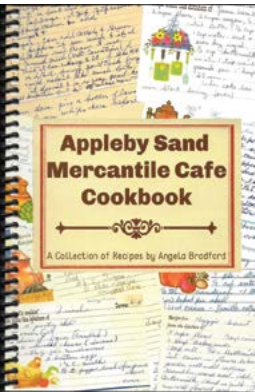
SEVEN LAYER DIP

- 1 package taco seasoning mix
- 1 can refried beans (16 oz)
- 1 package cream cheese (8 oz), softened
- 1 container sour cream (16 oz)
- 12-16 oz guacamole
- 16 oz jar salsa
- 1 large tomato, chopped
- 1 bunch green onions, chopped
- 1 small can sliced black olives (6 oz), drained
- 2 cups shredded Cheddar cheese



In a medium bowl, blend the taco seasoning mix and refried beans. Spread the mixture onto a large serving platter for thinner layers or trifle bowl for thicker layers. Mix the sour cream and cream cheese in a medium bowl. Spread over the refried beans. Top the layers with guacamole then with salsa. Place a layer of tomato, green bell pepper, and green onions over the salsa, and top with Cheddar cheese. Garnish with black olives.

Printed with permission from Angela Bradford
Purchase your copy of the cookbook at
Appleby Sand Mercantile Café
6530 FM 2609
Nacogdoches, TX 75965
Phone 936.559.5151



Join us on Facebook!

Facebook.com/nacogdochesdecades

LIVE! Online sales, giveaways and more!



Decades

VENDOR MALL

936-205-3272

422 North St - Nacogdoches

A

Unique Shopping Experience

DISCOUNT DAYS

10% OFF EVERY TUESDAY
for Seniors 55 & older

10% OFF EVERY DAY
for Teachers, Veterans & SFA Students
(students must have valid ID*)



Fast Lube

2013 C North St.

936.569.6911

Also on Facebook

Behind Sunshine Food Mart

Pennzoil • Castrol • Mobil 1

Schaeffer Lubricants • B G Products

Radiator Flushes • Power Steering Flushes • Front & Rear Differential

First responders 5% off Mon-Fri

SFA 5% off on Thurs

Ladies 5% off on Tues



Donald & Michelle Nichols

www.fastlubenacogdoches.com

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



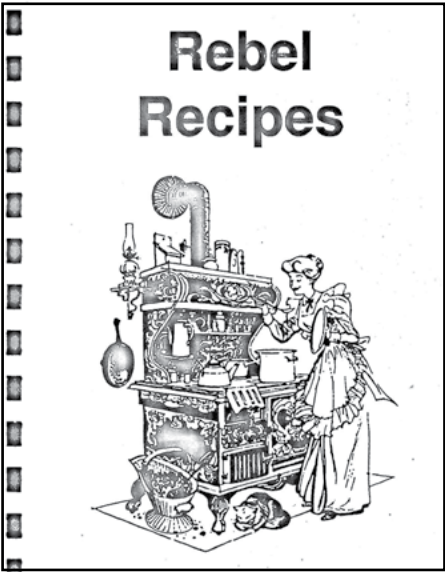
HOURS

7:00 - 5:30 Monday thru Friday

7:00 - 12:00 Saturday



From Rebel Recipes



This is a collection of recipes published around 1990-1992.



Rebel Recipes

EGGPLANT DIP



4 medium eggplants



1/2 head garlic, crushed



1 c. tahini (Krogers sells this)



juice of 3 lemons



1/4 c. olive oil



1 tsp. salt



small bunch parsley

Wash and bake eggplant for 1 hour at 375°. Peel eggplant and chop very fine. Crush garlic and add to eggplant. Mix tahini sauce and lemon juice with salt and add to eggplant mixture. If too thick, add about 2 spoons of water. Put into shallow dish and pour oil over top. Garnish with parsley in center. Serve with pita bread.

Audry Quick

Submitted by David Stallings -
Around the Town Publisher

Many of you will remember dining at Don's out on King's Highway in Shreveport.

It was always a treat when I'd go with family and friends. One of my favorites was Lily's Blueberry Cheesecake!



LILY'S BLUEBERRY CHEESECAKE

Pie Crust:

2 cups Graham cracker crumbs

1/4 lb. melted butter

2 tablespoons sugar

Mix well before lining and pack. Preheat oven 350°. Bake in 9 inch pie pan for 6 minutes.

Filling:

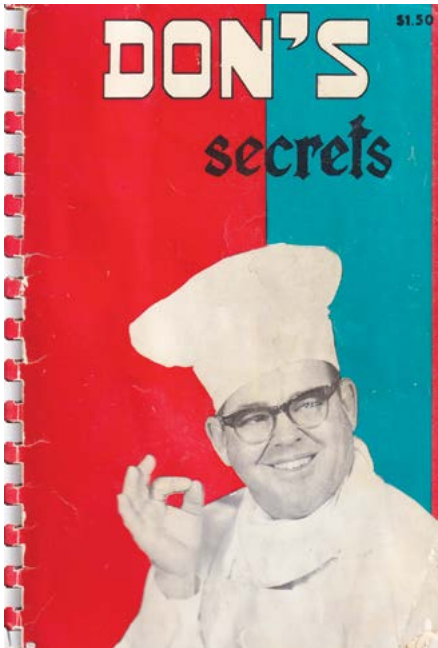
2 tablespoons sugar

1 lb. cream cheese

1/4 pint sour cream

1 can comstock blueberries

Blend until smooth, cream cheese, sour cream and sugar. Pour into pie crust and top with blueberries; sprinkle top of berries with sugar and bake 5 minutes at 350°, chill and serve. Serves 8.



Don's secrets

\$1.50

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 a requirement.

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

From Mary Beth and Jim Garrett of Nacogdoches

This is one of our favorite family recipes. When we were younger, Mary Beth put together a cookbook and then had a teaching demonstration for the young women in our Sunday School class. A number of years ago the *Daily Sentinel* had a recipe contest and Mary Beth was invited to be one of the three judges, along with the head of food service for the university and the county home demonstration agent.

MARY BETH GARRETT'S MIXED VEGETABLE CASSEROLE

1 lb frozen mixed vegetables

1 cup finely chopped onion

1 cup finely chopped celery

1 cup shredded cheese

1 cup Hellmann's mayonnaise

1 sleeve of Ritz crackers

1 stick of margarine (1/2 cup)

Melt one stick (1/2 cup) of margarine in a small saucepan and stir in one sleeve of crushed Ritz crackers.

Cook the frozen mixed vegetables in a minimum amount of water, drain and place in a sprayed casserole dish. Mix together the chopped onion, celery, cheese, and mayonnaise and place on top of the mixed vegetables. Top with the Ritz cracker crumbs. Bake @ 350° (approx. 30 min) until golden brown.

DCU

DOCHES CREDIT UNION

CHECKING
SAVINGS
LOANS

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

NCUA

Grace Handler

Agent

1329 N University Dr Ste E6
Nacogdoches, TX 75961
Office 936-564-0284
Cell 936-552-6018
Fax 936-569-7478
ehandler@farmersagent.com
TX Producer LIC 959635

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

Lock and Safe Co.
916 Park Street

Locks Serving Nacogdoches Since 1979 Alarms

(936)564-1893

24 Hour
Emergency Service Available

KYLE BRASHER
INSURANCE

HOME & RENTERS
AUTO & MOTORCYCLE
LIFE

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

Come and
Get It!!!

The Heritage Society of Garrison
presents
a luncheon on the first Friday of each month
(except June - July - August)
from 11 am - 1 pm at the Hotel Wiley
(Located in downtown Garrison on Hwy 59,
on the east side of the railroad tracks)

Chicken 'n dressing
Sweet potatoes
Green beans
Cranberry sauce
Roll
Dessert

ALL for
only \$10.00

(currently Carry-Outs
only, due to COVID)

All proceeds fund the upkeep of the hotel.

CONTACT US @ 936.554.5822

Ms. Alice's
Lemon Pound Cake

This easy cake is always a crowd favorite and
we wanted to share it with you!

- 1 box lemon cake mix
- 1 box instant lemon pudding
- 4 eggs
- 1/2 cup vegetable oil
- 1 cup water

Combine cake mix, lemon pudding mix, eggs, oil and water. Beat at medium speed for 2 minutes. Spoon into greased and floured bundt pan. Bake at 350° for 30-45 minutes (or until tester comes out clean).

Alice McWilliams

Recipe from “Just Cook Well”

Easy and economical recipe that can be made a day ahead! It is perfect for a Sunday afternoon or brunch.

FRENCH TOAST BAKE

Ingredients:
1/2 cup melted butter (1 stick)
1 cup brown sugar
1 loaf Texas Toast
4 eggs
1 1/2 cup milk
1 teaspoon vanilla
Powdered sugar (for sprinkling)

Directions:
1. Melt butter in microwave & add brown sugar....stir till mixed
2. Pour butter/sugar mix into bottom of 9 x 13 pan....spread around
3. Beat eggs, milk, & vanilla
4. Lay single layer of Texas Toast in pan
5. Spoon 1/2 of egg mixture on bread layer
6. Add 2nd layer of Texas Toast
7. Spoon on remaining egg mixture
8. Cover & chill in fridge overnight
9. Bake at 350° for 45 minutes (covered for the first 30 minutes)
10. Sprinkle with powdered sugar
11. Serve with warm maple syrup

From Teresa Adams of Hallsville, Missouri

Both of these recipes are from Teresa.

CROCK POT CHICKEN & NOODLES

- 2 cans cream of chicken soup
- 2 cans chicken broth (15 oz each)
- 1 stick butter
- 1 lb chicken breasts
- 1 pkg frozen egg noodles (24 oz)



Salt and pepper chicken and place in crock pot. Spoon soup over the chicken. Cut butter into several pats and place evenly over soup. Add the broth. Cook for 6 hours on low setting.

Remove chicken and tear into pieces. Add back to pot. Now add noodles and any veggies you might like. Cook for another 2 hours until noodles are tender. Stir a few times during last 2 hours. You can add more broth if desired.

PEANUT BUTTER BROWNIES

For the Brownies:

- | | | |
|-----------------------------------|---|------------------------------|
| 1/2 cup flour | } | Lastly, add dry ingredients. |
| 1/2 tsp. baking powder | | |
| 1/4 tsp. salt | } | Mix. |
| 1/4 cup oleo | | |
| 1/4 cup peanut butter | } | Then add. |
| 1 egg | | |
| 1 cup brown sugar | | |
| 1 tsp. vanilla | | |
| 1/2 cup chopped nuts (if desired) | | |

Makes 8 x 8 pan (Double for 9 x 13).
Bake for 25 minutes at 350°.

For the Icing:

- 1/4 tsp. stick butter
- 1 Tbsp. peanut butter
- Milk
- Vanilla

Mix the butter and peanut butter together. Add powdered sugar, milk, vanilla to desired consistency.

Submitted by David Stallings

Mike was raised in Nacogdoches, the former owner of Delacroix’s Restaurant, a Vietnam Veteran and he now resides in the Houston area. This is a simple and very easy recipe that you and your guests will love!



Before Baking



After Baking

MIKE WEAVER’S BAKED ONIONS

Ingredients:

- 2 large onions (any type)
- 4 pats butter
- 4 beef boullion cubes

Instructions:

Cut the onions in half, horizontally.
Remove a small amount of each onion half in the center.
Place one beef boullion cube in each onion half.
Put one pat of butter on top of each onion half.
Wrap in foil and bake for 2 hours at 350 degrees. *Delicious!*



936-569-9880

License To Carry and other instruction available.



www.mraag.com



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

Come see us!

1090 County Road 231 • Nacogdoches, TX 75961
1-6 Monday-Saturday and 1-5 Sunday

From Craig Stripling of Nacogdoches

YET ANOTHER GOOD AND EASY CHILI RECIPE

Ingredients:

- 2 lbs. hamburger meat
- One 19 oz. can Old El Paso (mild) red enchilada sauce
- One sweet onion
- One fresh jalapeño
- 1 1/2 Tbsp. chili powder
- 1 1/2 tsp. granulated garlic
- 2 tsp. cumin
- 2 tsp. salt
- 1/2 tsp. oregano
- 1/2 tsp. black pepper
- 1/2 tsp. white pepper
- 1/2 tsp. sugar
- 1/2 tsp. Morton’s Nature’s Seasons
- 2 Tbsp. Worcestershire sauce
- 1 cup beef broth
- 2 Tbsp. raw oatmeal

Process:

Cut off stem of jalapeño, split in two, remove seeds and pith/ribs, dice it fine. Peel, chop onion fine. Sauté jalapeño, onion in skillet with some cooking oil (2 or 3 Tbsp.) until soft and translucent. Put sautéed onion and jalapeño in cooking pot. Using same skillet brown hamburger meat, pour off fat, put cooked meat into the pot. Add Worcestershire sauce, dry ingredients, stir. Add liquids, stir again. Simmer barely bubbling for nearly an hour. The oatmeal, in case you are wondering, will bind and tighten the chili.

From B. J. Greene of Lynchburg, Virginia

This was my mom’s recipe. It is one of my earliest cake memories. A favorite of everyone in the family! My wife, Carrie, makes it now and it is just as delicious and always brings back a flood of memories!



SOUR CREAM POUND CAKE

- | | |
|----------------|---------------------------|
| 1 cup butter | 3 cups cake flour, sifted |
| 3 cups sugar | 1/4 tsp. salt |
| 6 eggs | 1/2 pt. sour cream |
| 1 tsp. vanilla | |

Cream butter and sugar. Beat in an egg, one at a time. Add combined flour and salt alternately with sour cream and vanilla. Pour in 10-inch tube pan or 3 loaf pans. Bake at 350° for about 1 hour.

Submitted by Sherri Goodwin of Longview, Texas

This is so delicious and very different from the normal potato salad. The key is to cook the potatoes with the skin on and let them completely cool before cubing them. You can use red potato or white potato and can leave the skin on or peel them.

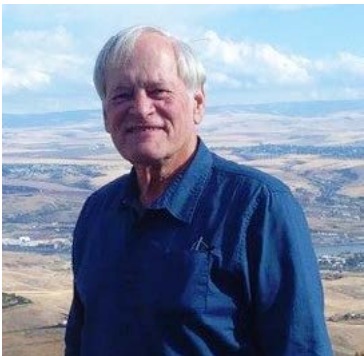
CELEBRATION POTATO SALAD

- 2 lbs. red potatoes (6)
- 2 hard-boiled eggs
- 2 green chilies
- 1 jar pimentos (2 oz)
- 1/4 cup chopped parsley
- 1/3 cut Trappey’s peppers (Tempero)
- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 3 Tbs vinegar from peppers
- 1 Tbs Dijon mustard
- 1/2 tsp salt
- 1/2 tsp sugar (Secret)

Cook potatoes 25 to 30 minutes and let cool. Chop the next 5 ingredients and combine with mayonnaise, sour cream, vinegar, mustard and salt and mix well. Cut potatoes into 1/2 inch cubes (peeled if preferred). Add potatoes to mixture and stir gently until mixed well. Chill at least 1 hour before serving. Serves six.

From Bob Lacher of Center, Texas

Dad worked shift work at an oil refinery when I was growing up in Arabi, La. on the southern outskirts of New Orleans. This meant that he was seldom home for Sunday lunch. But when he was, Mom would make a feast for him and us to have on these special occasions. Roast beef, mashed potatoes and gravy, a vegetable, bread, and a special dessert. I liked it all, but the best part was the dessert, especially when it was fruit cobbler topped with vanilla ice cream. We did not have it often, but it became a special occasion for us five kids and Dad.



We would sit all around the table. Mom would load the table with the food except for dessert. The tea or water glasses would be filled. Then Dad would ask God’s blessing on the meal. Then we would dig in. It was always a great time.

After the meal, we would have dessert. Sometimes, it was ice cream; sometimes it was pie of one kind or another; My favorite was fruit cobbler. Here is the recipe. Hope you enjoy it, or as they say in New Orleans, “ Bon Appetit!”

MICKY LACHER’S COBBLER

- 1/2 cup milk
- 1/4 cup margarine (or butter)
- 1 cup of sugar
- 1 cup flour
- 1/4 tsp. Salt
- 1 tsp Vanilla Extract
- 1 tsp cinnamon (optional)
- 2 tsp baking powder
- 2 1/2 cups of fresh fruit (cut into bite-size pieces)
- OR 2 –15 oz. Cans of Sliced Peaches in 100% juice (Drain the slices and cut them into bite sized pieces.)



Cream the butter and 1/2 cup of the sugar together. Mix flour, salt, and baking powder together. Add this mixture, the milk and Vanilla Extract to the sugar and butter mixture and beat until smooth. Pour batter into a greased pan (square baking dish 8 x 8). Mix about 1/4 of the remaining sugar with the cinnamon, and set aside. Mix the rest of the sugar with the fruit. Spread the fruit and sugar mixture across the top of the batter. Then sprinkle the cinnamon and sugar mixture over the top of the fruit. Bake for 45 minutes in a preheated 375 deg. oven. Really good with a dollop of your favorite vanilla ice cream on top.



When you list with me, I give you my full service at no cost to you. I will help you clean, organize and stage the inside and immediate outside area of your home. Call – Text – or leave Voicemail



Martha Rogers
Realtor
936-552-6222
martharogers@cbblueberry.com



From Sharon Pinkston Roberts of Nacogdoches

“Good for You”
Recipes Corner

After owning two fitness franchises for 18-years and receiving my Cleveland Clinic Certification in exercise and nutrition I collected a lot of great recipes. “Good for you food” does not have to be bland to be healthy. Diet and exercise - you’ve heard it your entire life but its not ALL about exercise, also teaching people about nutrition and eating the right foods together with correct portions to stay healthy, maintain or not gain weight. After many years helping women achieve their goals I hope I can contribute some “Good for You” delicious recipes that are my favorites and some meals that are easy, nutritious and tastes great. And remember just a small amount of preparation and planning can really help for better meals for you and your family. Enjoy! 🍷 SKR



Garlic Ginger Scallops
with Brown Rice & Zucchini

This is a single serving recipe - (multiply ingredients by how many people you are serving)

- 1.7 oz rice - brown (dry)
- 1 zucchini - Medium
- 1 garlic clove
- 1 tsp ginger - fresh
- 1 tsp oil - olive
- 6 oz scallops
- 1 tbsp - soy (low sodium)
- 1 tsp oil - sesame - this really makes the flavor



- Directions:
1. Cook brown rice according to package instructions.
 2. Slice zucchini. Steam in steamer for about 5 minutes or until tender.
 3. Mince garlic and ginger. Heat a nonstick skillet over medium heat and add olive oil and scallops. Turn once and add garlic, ginger, soy sauce and sesame oil. About a minute and half on each side or has a brown crust.
 4. Serve with brown rice and steamed zucchini. 🍷

Doublex

The Rise and Fall of the Recipe Card

by Katie Arnold-Ratliff (published December 12, 2011)
from *Slate*

A brief history of how we started bequeathing our favorite recipes via 3-by-5-inch index cards—and what will be lost when they finally disappear.

When my great-grandmother Pauline died 20 years ago, my mother requested only one item from among her possessions: her old recipe file. Not that Mom needed it for practical reasons; by then she’d known for decades how to make the sour cream raisin pie and overnight rolls and boiled fudge described therein. What she wanted instead was the history. Tucked inside the file were photos and notes, mementos from a life that encompassed a long marriage and two continents and children who had gone on to have their own children (who, by the time Pauline died, had become parents themselves). The file was rich with evidence of its owner, and of its frequent use: It was spattered with grease stains and marked with thumbprints, and the crabbed hand in which it was written had visibly deteriorated between the first recipe and the last. My great-grandmother was a stoic German woman; she wouldn’t have poured her heart into a diary. So this file was the nearest approximation, the most intimate thing she left behind. But it was bigger than just Pauline: It was also an accidental charter of our family’s traditions, rendered in 3-by-5-inch index cards.

My mother makes that sour cream raisin pie most every Thanksgiving, and it signals the arrival of that time of year when a goodly portion of the population hauls out the dishes that, for better or worse, make the holidays complete—stuff we may understand intellectually to be archaic and categorically unhealthy and in some cases downright bizarre, but that, even apart from their deliciousness, simply must be made for Thanksgiving to be Thanksgiving, or Christmas to be Christmas. (Speaking of unhealthy and bizarre, take my mother’s Holly Berry cookies: cornflake clusters shellacked in marshmallow goo she dyes green with food coloring, then garnished with Red Hots.) Since most of these treats appear only once a year, for many of us creating them it means hauling out the grandma-certified documents that explain how they’re made.

If you’ve still got any, that is. As the shiny touch-screen device in your purse has all but replaced your phone book, address book, calendar, notepad, magazine, novel, and newspaper, I hardly need to point out that we don’t much bother with paper anymore. If we have recipes clipped, we have them in a file on our desktop, or in what the Epicurious iPad app calls—irony of ironies—My Recipe Box, which is comprised of digital index cards. (They’re even lined in college rule with tabs at the top, just like real cards.) It’s curious that 3-by-5s remain the signifier for a treasured recipe, despite the fact that in the last 80 years, they seem to have gone from ubiquity to impending extinction.

Between Roman times and the 19th century, women typically passed down their recipes to younger generations by example. But as literacy became more widespread over the last 200 years, women slowly shifted to writing their instructions down. So says Sandra Oliver, former publisher of *Food History News*. “The earliest examples of written recipes are to our modern eyes exasperatingly terse,” Oliver told me. “They say things like, ‘enough flour to make a stiff dough’ or ‘bake until done.’ Some are just lists of ingredients, without quantities. They were meant merely to jog the memory of making these dishes with one’s mother—you knew what ‘enough flour’ meant because you’d seen her put in that amount.” But near the turn of the 20th century, as scientific progress revolutionized many aspects of daily life, the desire for precision trickled down to the American housewife. “Recipes became more formalized,” Oliver said, “and you started to see women’s magazines talk more explicitly about nutrition science.” Suddenly, magazines were name-dropping terms like nutrients, metabolism, and, my favorite, carbonaceous materials, which we modern folk would call carbohydrates.

These magazines played a critical role in the rise of the recipe card. As a more precise recipe format gained traction, magazines recognized an opportunity: They began offering readers subscriptions of recipes



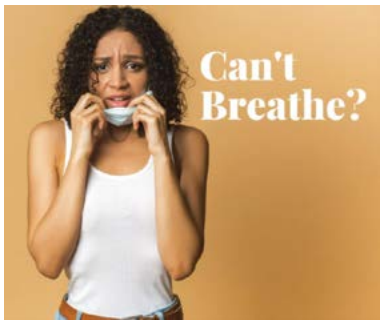
Photograph by Alison Stieglitz/iStockphoto.

ARLIS W. HIBBARD, M.D.
ENT Clinic

409 Russell Blvd. - Suite E
Nacogdoches, TX 75965

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

*New seeing loss-of-smell
Covid patients!*



printed on heavy cards branded with the magazine’s logo and mailed out every six to eight weeks. Between the 1930s and the mid-’90s, few women’s magazines neglected to offer this service, which delivered regular installments of full-color, uniformly sized recipe cards to your door, divided into categories like “entrees,” “starches,” or “vegetables & sauces.” (If you signed on with an especially generous outfit like *Life*, they’d even send you a wooden box to keep them in.) The magazines’ food advertisers got into the act, too, offering recipe cards that wrote brand loyalty right into the recipe: Sunkist’s citrus-based recipe cards directed you to use their oranges and lemons.

However much trust women may have placed in the test kitchens of *Ladies’ Home Journal* or *McCalls*, ultimately they went on to write out their own recipe cards, swapping them with friends and sisters and daughters, and commemorating their origins with titles like “Mrs. Johnson’s Coffee Cake.” The ritual of keeping recipe cards seems to be rooted in the same impulse that makes us keep shelves of books we’ve already read and snap photos of every vacation we take: We like to remind and reassure ourselves of that which we already know. “The idea of the recipe card was that you were building a treasury of your knowledge,” said Amy Bentley, associate professor of food studies at New York University. “When I was in Girl Scouts, we did the same thing. As we cooked new dishes, we’d record the recipes. It served as a kind of card catalog for the knowledge you’d gained.”

But the knowledge the cards evoke isn’t limited to the information contained in their step-by-step instructions. My mother could’ve made Pauline’s sour cream pie with her eyes closed, but what she couldn’t conjure as easily, once Pauline had died, was the pie’s intangible context, the years of experience and life and circumstance that had brought it to our family. Holding Pauline’s recipe as she stirred and sifted let my mother recall the precious intangible ingredients with which the finished product would be imbued. Pauline’s recipe file was, like those inexact recipes of yore, the thing that jogged her memory.

The info-hoarding impulse that filled all those midcentury filing boxes with index cards hasn’t changed, of course—but what we do with it has, and radically. It’s the same urge that now inspires me to check Smitten Kitchen and Serious Eats each day, and that has resulted in the prodigious stack of food magazines in my living room. Over time, magazines and online recipe sites have displaced our reliance on family and friends for sustenance, supplying us instead with new culinary idols. Even though I’ve never made Grandma Pauline’s bean soup with dumplings, I’ve made Tyler Florence’s corn chowder—and that makes me sad. Sadder still, if we’re swapping recipes these days we’re probably doing it via email, sending off these fragments of our personal histories to be archived or deleted once the brownies or meatballs or enchiladas are made, replacing our handwriting with the hollow uniformity of a sans-serif font. (Also it’s a lot easier to make a typo—like the time my autocorrect told my best friend to put 1T of cumin into my homemade barbecue sauce, instead of 1t. “This sauce tastes like B.O.,” she later replied.)

The recipe card may be in dire peril—but it’s not quite dead yet. Take *Martha Stewart Living*, which hasn’t yet given up on its tear-out recipe cards even now that it has iPad apps full of recipes. And besides, isn’t the recipe card, like ’60s fashions and the classic cocktail, the sort of thing our nostalgia-obsessed culture might want to revive? Already, there are all kinds of charmingly retro recipe cards and templates available for purchase (like this one, or this one, or this one, which I’ve been using to record my own best dishes).

I like the idea of bringing the recipe card, in all its grease-smudged idiosyncratic glory, back from the brink. And I especially like the idea of my great-grandkids flipping through my own box of recipe cards after I’m gone, touching paper my fingers touched and admiring my as yet un-crabbed penmanship. And then, in all probability, they’ll wrinkle their noses at the juxtaposition of the words *boiled* and *fudge*, before hopefully making it themselves.

ADVERTISE WITH US!

936.554.5822 - AroundTheTown@mail.com
ALL ADS ARE FULL COLOR!

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

FULL PAGE

10"W X 15.625"H
\$575 ONE MONTH
\$450 PER MONTH 12 MONTH CONTRACT
**ONLY \$350 PER MONTH IF YOU
ALSO RUN 12 MONTHS IN
AROUND THE TOWN**

BUSINESS CARD SIZE
3.5"W X 2"H

\$50 ONE MONTH
\$40 PER MONTH
12 MONTH CONTRACT
**ONLY \$35 PER MONTH IF YOU
ALSO RUN IN AROUND THE TOWN**

1/8 PAGE

4.9"W X 2.95"H
\$75 ONE MONTH
\$60 PER MONTH 12 MONTH CONTRACT
**ONLY \$50 PER MONTH IF YOU
ALSO RUN 12 MONTHS IN
AROUND THE TOWN**
FREE INCLUSION IN ONLINE EDITION

1/4 PAGE

4.9"W X 6.25"H
\$175 ONE MONTH
\$150 PER MONTH 12 MONTH CONTRACT
**ONLY \$120 PER MONTH IF YOU
ALSO RUN 12 MONTHS IN
AROUND THE TOWN**
FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL

10"W X 6.125"H

HALF PAGE VERTICAL

4.9"W X 15.625"H

\$300 ONE MONTH
\$250 PER MONTH 12 MONTH CONTRACT
**ONLY \$200 PER MONTH IF YOU
ALSO RUN 12 MONTHS IN AROUND THE TOWN**
FREE INCLUSION IN ONLINE EDITION

FREE!
FREE!
FREE!
FREE!

RECIPES

FREE!
FREE!
FREE!
FREE!

from

AROUND the TOWN... and BEYOND!

AroundTheTown.us/Recipes

ADVERTISE YOUR BUSINESS!

936.554.5822