

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



February 2022

A Couple of Great and Simple Recipes to Delight Your Taste Buds!

Are you craving carrot cake, but don't want to commit to a full-sized layer cake. Here's the perfect alternative . . . Carrot Cake Bars!

This carrot cake bar recipe is easy to make, perfectly moist and lightly spiced and full of fresh carrots, and topped with the most heavenly cream cheese frosting.

CARROT CAKE BARS

Carrot Cake Bars:

3/4 cup avocado oil (or vegetable oil or any mild-flavored oil)
1/2 cup granulated sugar
1/2 cup packed brown sugar
3 eggs
1/2 Tablespoon vanilla extract
1-2/3 cups all-purpose flour
1-1/2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon fine sea salt
1/2 teaspoon baking powder
1/4 teaspoon ground nutmeg
pinch of ground cloves
8 ounces finely-grated fresh carrots
Optional: 1/2 cup chopped nuts or 1/4 cup raisins



Cream Cheese Frosting:

1 (8-ounce) package low-fat cream cheese, softened
2 Tablespoons butter, softened
1 teaspoon vanilla extract
3 cups sifted powdered sugar (use more/less to achieve your desired consistency)

Carrot Cake Bars - page 2

For all the pasta lovers, here's a super-simple, quick and delicious pasta recipe. . . Spaghetti Aglio e Olio!

This classic Spaghetti Aglio e Olio recipe is easy to make with just 4 simple ingredients in 20 minutes. You can tweak the amount of garlic and crushed red pepper flakes to your liking!

SPAGHETTI AGLIO E OLIO

1 pound dried spaghetti
1/2 cup good-quality olive oil
6 to 8 cloves garlic, very thinly sliced
1/2 teaspoon crushed red pepper flakes
(or more, to taste)
Optional garnishes: chopped fresh parsley, freshly-grated Parmesan cheese

Cook the spaghetti: Bring a large stockpot of generously-salted water to a boil. Add spaghetti and cook until nearly al dente (like, just one minute shy of being done).

Sauté the garlic: Meanwhile, about 3 minutes after you add the pasta to the boiling water, heat the olive oil in a large sauté pan over medium heat. Add the sliced garlic and crushed red pepper flakes and sauté for 3 to 5 minutes, or until it is lightly golden. (It's very important that the garlic not burn. So if the pasta is not ready to go by the time



Spaghetti Aglio e Olio - page 3



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."

RICE-PECAN STUFFING
(Mrs. Mack Stripling)
and
TUNA LOAF
(Mrs. Ruel Parrott)

Rice - Pecan Stuffing

2 1/2 cups brown rice 1/4 cup minced parsley
7 1/2 cups chicken bouillon 2 cups chopped pecans
1/2 cup butter 1 1/2 tsp. salt
1 cup chopped onion 1/2 tsp. pepper
1 cup chopped celery 1/2 tsp. poultry seasoning
Turkey giblets, chopped and cooked

Cook rice according to package directions, substituting bouillon for water, and omitting salt. Melt butter in skillet. Add onion, celery and parsley. Sauté over low heat until tender, stirring frequently. Combine with cooked rice, pecans, giblets and seasonings. Toss lightly. Enough for stuffing a 12 lb. bird.

Mrs. Mack Stripling

Tuna Loaf (original)

1 can tuna 1 pkg. cut spaghetti
4 hard boiled eggs 1 C mushroom soup
Basted cheese and cracker crumbs

Cook spaghetti, drain and season to taste with butter, salt and pepper. In baking dish put layer each of spaghetti, cheese (aged), finely chopped eggs, tuna and cracker crumbs. Pour over this 1/2 of mushroom soup (diluted and heated). Repeat above procedure. Top with buttered crumbs and bake in moderate oven until brown.

Mrs. Ruel Parrott

- 89 -

Carrot Cake Bars

Prep oven and baking dish: Heat oven to 350°F. Mist a 9x9 inch baking dish with cooking spray, and set aside for later.

Mix the wet ingredients: In a large mixing bowl, whisk together oil, granulated sugar and brown sugar until combined and smooth. Add in the eggs and vanilla, and whisk until smooth.

Mix the dry ingredients: In a separate bowl, whisk together the remaining dry ingredients (flour, cinnamon, baking soda, salt, baking powder, nutmeg and cloves) until combined.

Combine: Gradually add the dry ingredient mixture into the egg mixture, and stir until smooth. Fold in the grated carrots, and stir until combined. If you would like to add nuts and/or raisins, stir them in at this time as well. Pour the batter into the baking dish, and spread it out evenly.

Bake: Bake for 35-40 minutes, or until a toothpick inserted in the middle of the cake comes out clean. Transfer the baking dish to a wire cooling rack and let cool until the cake reaches room temperature.

Make the frosting: Meanwhile in a separate mixing bowl, combine the cream cheese, butter and vanilla until evenly combined. Gradually add in the powdered sugar and stir until smooth. Feel free to add more/less powdered sugar to achieve your desired frosting consistency.

Frost and serve: Once the cake has cooled, spread it evenly with the cream cheese frosting. Then slice, serve and enjoy!

NOTE: You can store these carrot cake bars in the refrigerator for up to 3 days.

STAY SAFE



**EASTEX
GLASS & MIRROR**

3102 South Street
Nacogdoches, TX 75961
936.569.8284
800.657.2425

Michael Kenney
President-Manager
mkenney@hotmail.com



**Laird
Funeral Home**
Nacogdoches
936-569-1366



**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**

AROUND the TOWN

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

AroundTheTown.us ADVERTISE! Info@AroundTheTown.us

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

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

Spaghetti Aglio e Olio

the garlic is lightly golden, remove the saut’pan from the heat until yhe pasta is ready.)

Toss the pasta in the sauce: A soon as the pasta is ready to go, use tongs to transfer the pasta to the sauté pan, along with q/2 cup of the hot starchy pasta water. Toss the pasta continuously until it is evenly coated in the garlic sauce. If the sauce looks a bit too dry, add in another 1/4 cup of the starchy pasta water.

Taste and season: Give the pasta a quick taste, add an extra pinch of salt and/or crushed red pepper flakes, if needed.

Serve: Serve immediately while it’s nice and hot, garnished with any top-pings that sound good.

CONSERVATIVE REPUBLICAN

RACHEL

HALE

for TEXAS STATE REPRESENTATIVE

Fighting like Hale to Keep TX Red



- Wife and Mother of Two
- Christian
- Small Business Owner
- Conservative Grassroots Leader
- Lifelong Texan • Accountability-Oriented

- Protect Our Borders
- Institute Property Tax Reform
- Ban Mask & Vaccine Mandates
- Ban Tax Payer-Funded Lobbying
- Stop Critical Race Theory

WWW.RACHELHALETX.COM

email: RACHEL@RACHELHALETX.COM

★ ★ ★ ★ ★

 /RACHELHALETX  @RACHELHALEFORTX  @RACHELHALETX

POL ADV PAID FOR BY RACHEL HALE CAMPAIGN



FIND YOUR FOCUS

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



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



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

3302 N.E. Stallings Drive . Nacogdoches
936.564.3600 | 877.810.3937 | EyesofTexas.us |  cgrctx

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!



ICE CREAM
PECAN BALLS
WITH HOT
FUDGE SAUCE

Vanilla Ice Cream
Toasted Pecans
Fudge Sauce

Form ice cream into balls. Roll in pecans. Wrap in wax paper or Seran Wrap. Freeze. Serve with Hot Fudge Sauce.

FUDGE SAUCE:
1/2 cup butter 2-1/4 cups confectioners sugar
2/3 cup evaporated milk 6 squares bitter chocolate

Mix butter and sugar in top of double boiler. Add evaporated milk and chocolate and cook over hot water for 30 minutes. Do not stir. Remove from heat and beat. May store in refrigerator and reheat.

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.

Tommy's Watch & Jewelry
www.jewelrystorelufkin.com



Watch, Clock & Jewelry Repair
Custom Work & Design
Appraisals • Engraving
All Kinds of Batteries

936.634.3831
800 S. Timberland Dr. • Lufkin, Texas 75901

FB: Tommy's Watch and Jewelry - Email: TommysWatchandJewelry@yahoo.com

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

by Areeda Schneider-Stampley



Let Freedom Ring!



CHEESY SHRIMP & GRITS CASSEROLE

A hearty one-dish meal and nice change from turkey and ham!

- 4 cups chicken broth
- 1 cup Old-Fashioned grits
- 1/2 teaspoon salt
- 1 cup sharp cheddar cheese, shredded
- 1 cup pepper jack cheese, shredded
- 2 tablespoons butter
- 5-6 green onions, chopped
- 1 green bell pepper, chopped
- 1-2 garlic cloves, minced
- 1 lb raw, peeled, shrimp
- 1 (10 oz.) can diced tomatoes & green chilies, drained
- 1/4 teaspoon salt
- 1/4 teaspoon pepper



Bring to a boil chicken broth & 1/2 teaspoon salt in large saucepan. Stir in grits; cover; reduce heat and simmer 20 min. Stir together grits, 3/4 cup cheddar cheese and pepper jack cheese. Melt butter in large skillet over medium heat; add onions, bell pepper and garlic; and sauté 5-6 min. until tender. Stir together green onion mixture, grits mixture, raw shrimp, and the next 3 ingredients. Pour into lightly greased 2 qt. baking dish. Sprinkle top with remaining 1/4 cup cheddar cheese. Bake at 350° 40-45 minutes.

Purchase cookbook with credit card on my PayPal account at www.areedasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).
Contact: areedaschneider@bellsouth.net
Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.
For subscription information, call 1-800-820-5405.



NERVE PAIN?

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

No Narcotics - No Steroids - No Surgery

Contact us to schedule your consultation.
903.303.2833

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



NEUROPATHY
TREATMENT CLINICS OF TEXAS

601 Shelley Park Plaza, Tyler TX

www.StopNervePain.com





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



#1

THE SELLING CURCUMIN BRAND^{††}

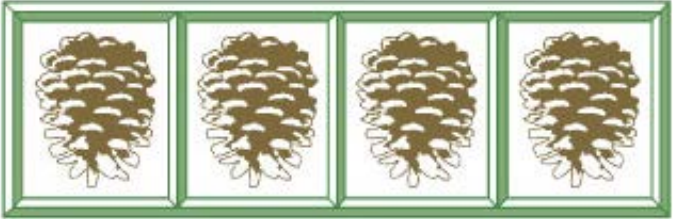
- SAFE, EFFECTIVE, & NON-ADDICTIVE
- #1 selling herbal formula*
- No stomach, liver, or kidney damage

Center Health & Harmony
811 NACOGDOCHES STREET
CENTER, TX 75935
936-598-4987

*Occasional muscle pain due to exercise or overuse. [†]SPINScan Other Herbal Formula Subcategory Brand Rank, based on 52 week data.
^{††}THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION.
THIS PRODUCT IS NOT INTENDED TO DIAGNOSE, TREAT, CURE OR PREVENT ANY DISEASE.

Member in good standing

NACOGDOCHES COUNTY



CHAMBER OF COMMERCE

www.nacogdoches.org



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 Dana Brown of Nacogdoches

EGGNOG PIE

- | | |
|---------------------|-------------------|
| 1 cup of Eggnog | A pinch of salt |
| 1-3/4 cups of sugar | 1 stick of butter |
| 2 large eggs | 1 tsp of vanilla |
| 4 tbsps of flour | |

In a large bowl, mix all the ingredients together until blended, then pour the mixture in an unbaked 9 inch pie shell.

Sprinkle the top with some nutmeg then bake for 15 minutes in a pre-heated oven to 400 degrees. Reduce the temperature to 350 degrees and bake for an additional 45 minutes.

Let set and cool completely before serving. Makes two 9 in regular pies.

From Lesa Kelley of Nacogdoches

I love stirring the cooking pot and feeding the ones I love. If you love to cook like I do, it sure gives you a special kind of joy. I'm not a gourmet cook or a fancy cook but most say I'm a pretty good cook. I could never be as good a cook as my dear Mama but I will carry on the traditions of a good Cajun/Country, homemade pot of something like Gumbo, Soup, Jambalaya, Chili....and many other meals my Mama made with love."



MAN CANDY

- 1 pound Bacon, Cut into Thirds
- 1 pound Lil' Smokies (small sausages)
- 1 stick Butter
- 2 cups Brown Sugar

Preheat oven to 375F.

Cut the bacon into thirds and wrap each smokie (small sausage). Place all the wrapped smokies in a single layer in a baking dish.

Then melt the stick of butter and then 1 cup of brown sugar and stir until mixed well. Pour the butter and brown sugar mixture on the smokies and bacon.

Then take the other cup of brown sugar and sprinkle evenly over the smokies.

Bake them for about 15-20 minutes and then turn the heat up to 400°F for about 5 minutes or longer until the bacon becomes crispy.



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

To the Voters of Shelby County
from Phil Worsham,
Candidate for County Judge



Thank you to everyone who has encouraged me in this race for Shelby County Judge. I look forward to meeting as many of you as possible before the March 1st primary election. With that said, I know I will not be able to speak to each of you personally, so please consider this as a request for your vote and feel free to email me at pworsham72@gmail.com with comments, questions, or concerns.

The numerous challenges facing our county include taxes, providing health and safety services for our citizens, and county facilities to name a few. No one knows what the future holds, but working alongside our city and county officials and employees, we will succeed in developing a strategic plan to meet our county's needs for tomorrow's challenges. The past shows us the path our forefathers traveled and points us toward a bright future when we work together.

Our future rests in our children and it is vital they are prepared and ready for tomorrow's challenges. Shelby County is blessed to have six outstanding public school systems, Center, Shelbyville, Joaquin, Tenaha, Timpson and Excelsior. We also have Christian and private systems that equally do an outstanding job of educating the future leaders of Shelby County. Our partnership with Panola College has proven to benefit our students and our community. We must continue to build upon the opportunities fostered with Panola College and Stephen F. Austin State University.

Some have asked why am I running. For many years I have heard it said if good men sit back and do nothing, evil will triumph. I decided to research the origin of this statement. Here it is! Philosopher John Stuart Mill's 1867 inaugural address at the University of St. Andrews in St. Andrews, Scotland stated: "Let not any one pacify his conscience by the delusion that he can do no harm if he takes no part, and forms no opinion. Bad men need nothing more to compass their ends, than that good men should look on and do nothing. He is not a good man who, without a protest, allows wrong to be committed in his name, and with the means which he helps to supply, because he will not trouble himself to use his mind on the subject." Forty years of service in public education provided me with a solid foundation in preparation for this office. Experiences as vocational agriculture teacher, principal, and superintendent allowed me to work with teachers, administrators, students, parents and community leaders throughout the years on numerous levels. I have been involved in preparation and administration of budgets, I have supervised building and expansion projects, and I have dealt with local and state leaders to accomplish goals for the enrichment of our students and communities.

Early voting begins on Monday, February 14 and concludes on Friday, February 25. Election day is Tuesday, March 1, 2022.

I am confident I am prepared for the task before us and I will be fair, I will follow the law, and I will promote our county. Thank you for your prayers and support.

I humbly ask for your vote.
Respectfully submitted,
Phil Worsham,
Candidate for Shelby County Judge



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

913 South St. 101 Porter St.
Nacogdoches, TX Center, TX
(936) 564-2671 (936) 598-3061



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



HOPKINS
WRECKER
24-HOUR SERVICE



936.564.7722
hopkinswrecker.com
Nacogdoches
Timpson • Center

MIKE PERRY
CHEVROLET • BUICK



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

WWW.MIKEPERRYCHEVY.COM

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.

HINDS' MEXICAN CASSEROLE
Submitted by Nancy Hinds,
mother of band student Chris Hinds

- | | |
|---------------------------------|-----------------------------------|
| 1 pound hamburger meat | 12 flour tortillas, torn |
| 1 onion, chopped | 1 can Rotel tomatoes with chilies |
| Cumin | 1 can Ranch Style beans |
| 1/4 pound grated cheddar cheese | 1 can cream of chicken soup |

Brown hamburger and onions. Sprinkle with cumin. Place in bottom of casserole dish. Layer with: cheese, 6 tortillas, beans and tomatoes. Repeat layering with: remaining tortillas, soup and remainder of cheese.
Bake at 350 degrees for about 1 hour.

Kim's Homemade Hot Cocoa

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

- Ingredients:**
- 1/4 cup Cocoa
 - 3/4 cup Sugar
 - 1/2 cup Hot Water
 - 3 1/2 cup Milk
 - 2 tsp Vanilla
 - Marshmallows (optional)



Directions:
Put cocoa, sugar and water in a saucepan. Turn it on medium-high heat. Stir until it is all melted and liquified. As soon as it starts boiling, add milk. Stir until hot but do not let it boil (this will cause it to scorch). Remove from heat and stir in vanilla. Top with marshmallows and enjoy!



Enjoy!

Kim J.
Community Marketer



Around the Town
is a proud member of the



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

Payne & Payne Home N' Suchlike
105 San Augustine St. • Center, TX
936.598.3382

Tues-Sat 10am-5pm Check us out on

OLD TOWN

GENERATOR SERVICES

⚡ NACOGDOCHES, TX ⚡

Residential
Commercial
Agricultural

Sales
Service
Installation

**Power
Generation**

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

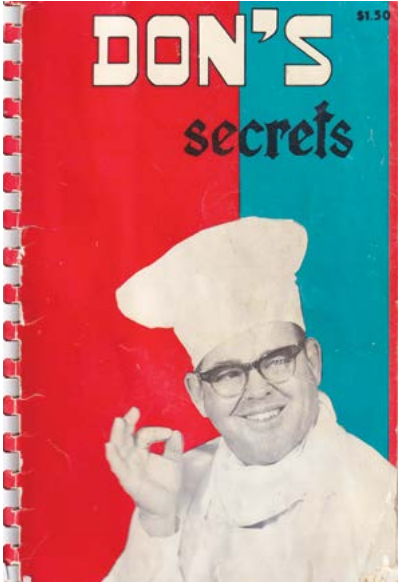
**Submitted by David Stallings -
Around the Town Publisher**

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!



WILLIE'S RED SNAPPER AU GRATIN

- 1/4 cup chopped celery
- 1/2 cup chopped onions
- 3 Tablespoons oil
- 1/2 lb. shrimp, peeled, deveined and chopped
- 3 Tablespoons all-purpose flour
- 2 cups evaporated milk
- 2 oz. Sauterne wine
- 6 - 5 to 6 oz. filets of red snapper
- Salt, black pepper and Cayenne (red pepper)
- 6 slices bacon



Mix oil with onions and celery and cook in heavy iron pot over medium heat until onions are wilted. Add flour and milk, stirring constantly for 10 minutes, or until thick. Add shrimp; cook another 5 minutes. Season with salt, black pepper and Cayenne (red pepper) to taste. Add wine, stir and remove from fire. Set aside. Place each filet of snapper in an individual buttered casserole dish. Cook in pre-heated oven at 350° for 10 minutes or until fish is cooked. Pour sauce over fish and sprinkle with bread crumbs. Bake for another 5 minutes, or until brown. Decorate each fish with 2 crisp slices of fried bacon and garnish with French fried potato sliced round. Serves 6.

ADVERTISE IN
RECIPES
Sharon Roberts 936.552.6758

PERRY PROPANE & APPLIANCE

Bottle • Home • Farm Industry



We service residential, farms and industries. Bottles filled and tanks leased and sold. All commercial and residential propane installations.



Large selection of Lodge Cast Iron Cookware, fish cookers, grills, crawfish and shrimp cookers. We sell Bayou Classic Fish Cookers and accessories.



Bayou Classic 4-Gallon Bayou Fryer with 2 Stainless Baskets



Propane bottles for outdoor grills and firepits



Bayou Classic Stock Pot with Vented Lid in Stainless Steel

6500 Franklin Drive (Just off Industrial Dr.)
www.perrypropane.com
936.564.8448

Submitted by Deborah Aston of Nacogdoches

SLOW COOKER BEEF TIPS AND RICE

Easy to make and it will make your house smell yummy!

- 2½ pounds beef stew meat
- 1¼ cups water
- 2 beef bouillon cubes
- 10½ ounces cream of mushroom soup
- 1 onion, diced
- 2 (.87 ounce) brown gravy mix packets
- 3 cups cooked rice

1. Spray slow cooker with non-stick cooking spray. Turn onto low setting.
2. Place stew meat in the bottom of the slow cooker.
3. In a microwave safe bowl add the water and 2 beef bouillon cubes. Bring to a boil in the microwave and then stir until cubes are dissolved.
4. Then add in the soup, chopped onion and gravy mix packets.
5. Stir until combined and pour over the beef in the slow cooker.
6. Gently stir until all the meat is covered.
7. Cover with lid and cook on low setting for 6 hours.
8. If you like the gravy a little thicker at the end of the cooking time, add in 1 Tablespoon of cornstarch.
9. Serve over cooked rice (or mashed potatoes).

SLOW COOKER MISSISSIPPI POT ROAST

This can be served over mashed potatoes or can be used in roast sandwiches.

- 3-4 pound Chuck roast
- 1 packet Ranch dressing mix
- 1 packet Au jus gravy mix
- ¼ cup Butter, unsalted, cut into small cubes
- 6-7 Pepperoncini peppers

1. Place the roast in a crockpot (6 quart or larger).
2. Sprinkle the top with the Ranch dressing mix and and Au jus dressing mix.
3. Place peppers and the butter on top.
4. Cover and cook on low heat for 8 hours.
5. Shred with 2 forks and enjoy!

SCALLOPED POTATOES SUPREME

- 8 cups sliced potatoes
- ¼ to ½ cup chopped green pepper
- ¼ to ½ cup minced onion
- 2 teaspoons salt
- Dash of pepper
- 1 can cream of mushroom soup
- 1 cup milk

Alternate layers of potatoes, green pepper and onion in greased baking dish. Combine seasonings, mushroom soup and milk. Pour over potatoes. Bake, covered, at 350 degrees for 1 hour and 30 minutes or until done. Yields 8 servings.

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 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.



TWICE BAKED POTATO CASSEROLE

- 5 lb. bag potatoes, peeled and boiled or baked and scooped out
- 1 box cream cheese, softened
- 1 stick butter
- 1½ cups cheddar cheese (you can use your favorite kind of cheese)
- ½ to 1 cup sour cream
- ½ pkg. bacon, cooked and crumbled
- Green onions, diced (optional) (I used 6)
- Milk as needed for mashing consistency

I peel and boil my potatoes for faster cooking, but you can also bake them and scoop out the insides, however you prefer. Drain potatoes when ready to mash and add the cream cheese, butter, shredded cheese, sour cream and milk (as needed). When you get your right consistency, add ¾ of the bacon and ¾ of the green onion. Place in a greased casserole and garnish with the remaining bacon and onion. You can also add more shredded cheese to the top for garnish. Bake at 350° for 15 minutes. Then enjoy!



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
Thank you so much!



From Stephen Martin of Martin Kennel,
Nacogdoches

**PAIN PERDU
(Lost Bread)**

If you are in South Louisiana you will hear this for breakfast, but here in East Texas we know it as “French Toast.”

- 8 slices of stale bread or French bread
- 1 small can of evaporated milk
- 6 beaten eggs
- ½ cup sugar
- 1 cup cooking oil
- ½ teaspoon vanilla
- Cane syrup or powdered sugar

Whoop sugar into eggs, then add milk and vanilla, whoop some more. Coat both sides of bread, drain and drop into hot oil. Brown up both sides. I like cane syrup, but you do what you like and enjoy.

From Rhonda Oaks of Lukin, Texas

Here are a few of my favorite easy-to-prepare recipes!

GOULASH

- 2 pounds hamburger meat
- 1/2 onion (chopped)
- 1 can Rotel tomatoes with green chilies
- 1 can Ranch Style beans
- 1 can whole kernel corn
- Spaghetti or macaroni (uncooked)
- About a half cup of water
- Oregano, salt, and pepper to taste

Brown the meat with the onions and drain. Add other ingredients. I break a small handful of spaghetti when I add it, (if I use macaroni, only about a half a box). Add water and cook until pasta is tender. Great one-pot meal for a busy family.

CORN CASSEROLE

- 1 can whole kernel corn
- 1 can creamed style corn
- 1 can Rotel tomatoes with green chilies
- 1 box Jiffy Corn Muffin mix
- 2 eggs
- 2 cups cheese

Combine all ingredients and bake 45-minutes at 350-degrees.

**PAPA’S CON CHILE
(Abuelo’s Mashed Potatoes)**

- 3 pounds potatoes
- 3 ounces cream cheese
- 1/2 cup heavy cream
- 10 ounces Velveeta
- 1/4 cup sour cream
- 1/2 cup each red and green bell peppers
- 2 cans chopped green chilies
- Chopped jalapeños or onions (if desired)

Cook red or russet potatoes as you would for regular mashed potatoes. Drain and add all other ingredients. Mix with hand mixer and serve. Great with anything.



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



It's Almost Time!

Medicare Open Enrollment

Oct 15 - Dec 7

Affordable Care Act

(Individual Health Insurance)

Nov 1 - Dec 15

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



2502 NW Stallings Drive
936.564.3579

Quality lawn and garden equipment sales and service since 1958. Largest selection of Stihl products in Nacogdoches!



603 NORTH STREET • NACOGDOCHES, TEXAS 75964

936-560-1137

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

WELCOME SFA STUDENTS!



936-569-9880

License To Carry and other instruction available.

www.mraag.com



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

Come see us!

1090 County Road 231 • Nacogdoches, TX 75961
10-6 Monday-Saturday and 1-5 Sunday

ADVERTISE!
Contact TRACY BROADWAY
@ 936.591.1939

Family Owned & Operated

We show the LOVE to your pets!



- Caring Staff
- Indoor & Outdoor Runs
- Meals & Treats
- Comfy Beds & Overnight Accomodations
- Bathing & Brushouts
- Cuts & Style
- Nail Trimming
- Ear Cleaning
- Teeth Cleaning

MARTIN KENNEL & GROOMING

512 CR 217, Nacogdoches, Texas 936-560-3643
www.martinkennel.com • stay@martinkennel.com
NEW ADDITIONAL LOCATION: CENTER, TEXAS • 148 COUNTY RD. 3734

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

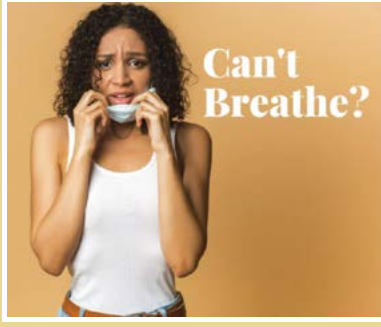
First responders 5% off Mon-Fri
SFA 5% off on Thurs
Ladies 5% off on Tues



Donald & Michelle Nichols
www.fastlubenacogdoches.com

ARLIS W. HIBBARD, M.D.
ENT Clinic

409 Russell Blvd. - Suite E
Nacogdoches, TX 75965
Phone 936.560.2595
Fax 936.560.5621



Can't Breathe?

Now seeing loss-of-smell Covid patients!

From Angela Bradford

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

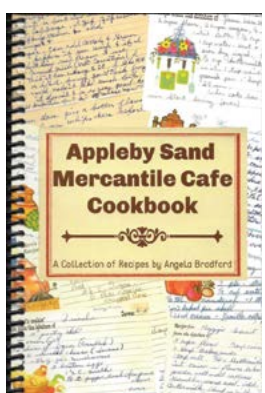


HAMBURGER STEAK AND BROWN GRAVY

1 pound ground beef	½ teaspoon garlic powder
¼ cup crushed saltine crackers	1 large onion, sliced
1 egg	3 Tablespoons flour
½ teaspoon salt	2 cups water
½ teaspoon pepper	Salt to taste
½ teaspoon onion powder	Pepper to taste

In a large bowl, combine ground beef, cracker crumbs, egg, garlic, onion powder, pepper and salt. Form into patties (makes about 4 patties). Heat a large cast iron skillet over medium heat. Add patties to skillet and cook for about 7 to 8 minutes per side or until browned. Remove patties from pan and drain on paper towel. In skillet leave fat from meat. Add sliced onion and cook until translucent. Remove onion and set aside with meat. With remaining grease on medium to high heat, add flour and stir with whisk until flour is lightly brown. Slowly add in the water and keep stirring. Add salt and pepper to taste. Stir until gravy will coat a spoon, then it's ready. Add hamburger steaks and onions back to skillet, reduce heat to medium-low then continue cooking, uncovered, for 10 minutes. Serve over rice or mashed potatoes.

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



Island Breeze Daiquiris



Now Offering Premium Coffees!

766 Hurst Street Center, Texas

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



Island Breeze Daiquiris

 **Texas Quick Care**
Where Care Counts!

A One-Step Solution for Your Healthcare

- Women's Health
 - STD Testing
 - Birth Control
 - Gyn Exams
- Allergy Testing
- Sleep Studies
- Physical Therapy
- Botox
- Adult & Children Physicals
- DoT Physicals
- Immunizations & Vaccinations
- X-Rays in Urgent Care
- Sports Injuries
- Everyday Services

6 Locations to Better Serve You!
(Appointments Preferred, Walk-ins Accepted)

Nacogdoches 936-205-1099	San Augustine 936-275-2940	Center 936-205-1099	Timpson 936-254-3338	Joaquin 936-269-3201	Etoile 936-854-2273
-----------------------------	-------------------------------	------------------------	-------------------------	-------------------------	------------------------

We are a Proud Member of

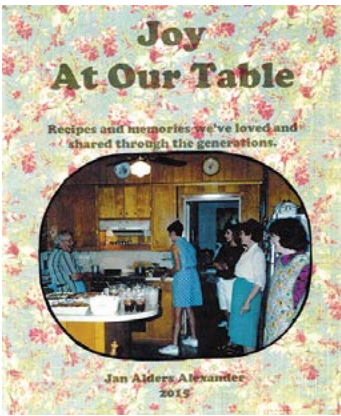


2021 INVESTOR
the CHAMBER
LUFKIN | ANGELINA COUNTY

Submitted by Jan Alders Alexander
of Nacogdoches

This takes a bit of practice, but a
time or two and you'll get it down!

MAMAW'S
CHICKEN AND
DUMPLINGS



Chicken:

4-6 thighs and 2 breast pieces of chicken
1 teaspoon of each: salt, pepper, garlic powder, onion powder, poultry
seasoning

Dumplings:

1½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ cup of broth chicken was cooked in
2 Tablespoons vegetable oil

Bring chicken and seasonings to a boil. Turn to low/simmer (watch, it
will boil over), 30-40 minutes. Check chicken to be sure juices run clear
and it looks cooked thoroughly.
Remove from broth and discard bones when cool.
Combine flour, baking powder and salt. Add ½ cup broth and
vegetable oil, and stir until slightly moistened.
Turn out on well floured surface and form into a ball.
Roll to a 1/16” thickness, cut into 5x1 strips.
Place 2 quarts of broth in boiler and begin to heat.
Broth needs to be boiling when dumplings are dropped.
Add dumplings, cook on low heat, and return to boil 15-20 minutes.
Taste to see if tender, add cooked chicken.
May be thin broth, but will thicken if chilled and reheated.

“Mockingbird Hill”

from “Once Upon a Song” by Christi Curry
Copyright © Terry M. Curry 2021
ISBN: 978-1-7373328-1-7

At some point during grade school, Aunt Winnie taught me to
play this song on her accordion in the key of B flat. Even though
it was too big for me, I was promptly hooked and wanted one of
my own. I loved how the surface sparkled and loved the keys and
buttons. There were two or three controls above the keyboard that
allowed octave changes. It was altogether lovely.
I’m sure I bugged Mother and Daddy for my very own accor-
dion, and by Christmas of sixth grade, I had my little red one. It was
the perfect size for me then. Mother lined the case with red velvet,
and I thought it was the most beautiful thing around!
The only drawback was that it didn’t have all the bass and chord
buttons that the big accordions had, and I couldn’t play “Mocking-
bird Hill” unless I changed the key. But that didn’t keep me from
enjoying it anyway and spending many hours playing it. I played
it for music class at school that year, and years later, a few of us
serenaded the Woodards, our band director and his wife, while I
played it. Once Mrs. Pyle had me play “Ciribiribin” on it for one of
our recitals, and you can hear trumpeter Harry James play the same
song on YouTube. Barney Fife mentioned it on one of the Andy
Griffith episodes.
Only recently has one of the accordion keys gone dead.
Almost forty years of working perfectly!

BSGUTTER.COM • GUT-R-DUN

Best Nac

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

VIP Cleaners

DRY CLEANING & LAUNDRY

FAMILY OWNED AND OPERATED



VIP Cleaners can do your family
laundry, too! Our Wash N Fold
service is fast and simple. Drop off
your hamper in the morning, and we
will wash, dry, and fold your clothes
for same day pickup for only
\$1.75 a pound!

L-R: Jesse Mandujano, Adán Mandujano, Misty Mandujano,
Joseph Stevens, Adán Madujano, Jr.

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

From Jeanne James of San Augustine
Chamber of Commerce

SHRIMP DELIGHT

2 Cups Raw Rice
¾ Cups of Butter (1½ blocks)
1 Medium Onion
1 Medium Bell Pepper
1 Can of French Onion Soup
1 Can of Cream of Celery Soup
1 Can of Rotel
Parsley flakes
1 – 2 pounds of Shrimp
Season to taste

Combine everything above in a large pot. Bake covered at 350 de-
grees for 1 hour, stir after 30 minutes.

ASIAN SALAD

Salad:
1 Chinese Cabbage, sliced very thin
6 Green onions cut up

Toppings:
Sauté slivered almonds, sunflower seeds (1 jar salted), 3 packages of
ramen noodles w/ 1 stick of butter. Discard seasoning package that comes
with it.

Dressing:
1 cup oil of choice
2 tablespoons of soy sauce
2/3 cups of sugar
½ cup vinegar
Combine

To serve, put down the salad part, top with the toppings then the dressing.

7 LAYER SALAD

Cover bottom of large glass dish with crisp lettuce, sprinkle ½ cup of
chopped celery, ½ cup of chopped bell pepper, ½ cup of chopped green
onions and a layer of frozen peas. Spread 1 pint of real mayonnaise,
sprinkle 2 Tbs of sugar, a small can of parmesan cheese and top with
bacon bits. Chill for 4 to 5 hours.
I have also made these in pint mason jars for individual servings, it
stays good like this for several days.





HERMAN POWER
Tires

OLDEST MICHELIN® DEALER IN TEXAS

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

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





ESTABLISHED 2000
7TH STREET CAFE
THE BACK PORCH
CUSHING, TEXAS

Home Cooking at its BEST!
All U Can Eat Catfish Fri & Sat
754 7th Street Cushing, TX 75760
Chana & Harley Ward Owners

936-326-8457
936-326-8547

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

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



DCU
DOCHES CREDIT UNION

CHECKING SAVINGS LOANS

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



KYLE BRASHER INSURANCE

HOME & RENTERS
AUTO & MOTORCYCLE
LIFE

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





Range Star NP Cubes





THIN RED LINE



Ma's
SINCE 1989

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

2423 North Street • Nacogdoches, TX
936.569.6387

Dehart Veterinary Services

LOW COST SPAY/NEUTER & WELLNESS CLINIC

Locations throughout East Texas

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





G&G
Lock and Safe Co.
916 Park Street



Locks



Serving Nacogdoches Since 1979



Alarms

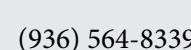
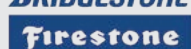
(936)564-1893
24 Hour
Emergency Service Available



BOATMAN TIRE SERVICE

Largest Inventory
for Passenger
and Light Truck Tires

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



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

PLEASE SUPPORT OUR ADVERTISERS

**COOKING WITH LOVE
CUCINARE CON AMORE**



IMMACULATE CONCEPTION SOCIETY
BOSSIER CITY, LOUISIANA
1981

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

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

**SHRIMP AND CRABMEAT
PATTIES**
(from Rosalie Fulco)

- | | |
|---------------------------------|--------------------------------|
| 1 cup cooked, chopped shrimp | 1 cup mayonnaise |
| 1 cup crabmeat | 1/2 teaspoon salt |
| 1 cup chopped celery | Dash of pepper |
| 1/4 cup minced green onion | 1 teaspoon Lea & Perrins sauce |
| 1/2 cup green pepper (optional) | 1 Tablespoon sherry |

Mix all ingredients. Shape into small patties. Roll into flour and fry until brown.
Note: This recipe can also be placed in individual shells or casserole dish. Sprinkle with corn flake crumbs; dot with butter. Bake for 30 minutes in 350° oven.

PLEASE SEND US YOUR RECIPES!
We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.
Please email to: AroundTheTown@mail.com
Thank you so much!



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

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

Garlic Butter Steak Bites

Take your beef to a new level with these tasty pan seared garlic butter steak bites. Perfectly cooked bite sized morsels of tender steak drenched in garlicky butter.

YIELD: 4 Servings **PREP TIME:** 5 Minutes **COOK TIME:** 10 Minutes
TOTAL TIME: 15 Minutes

- 1.5 lbs steak (see note 1), cut into bite sized pieces
- 1 Tbsp olive oil
- 6 Tbsp butter
- 4 garlic cloves, finely chopped
- 1/4 cup parsley, chopped
- Salt & pepper to taste

Heat oil in skillet over high heat. Once hot, add in steak bites and season with salt and pepper. (see note 2)

Cook 2 minutes undisturbed. Stir and cook another 2-3 minutes. Remove to a plate.

Reduce heat to medium and add butter to same pan. Once melted, add garlic and parsley and cook about a minute, stirring.

Remove from heat. Add steak bites back into pan and toss well.



Notes:

1. My preferred cuts of steak for this dish are rib eye (which we used here), New York strip, sirloin or tenderloin.
2. Don't overcrowd the pan. If need be, cook in batches.

Crustless Ham and Swiss Quiche

This is a great keto breakfast recipe to start your day right!

YIELD: 6 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 35 Minutes
TOTAL TIME: 45 Minutes

- 5 Eggs
- 1/2 cup heavy cream
- 1/2 cup milk
- 1 cup chopped ham
- 8 oz shredded Swiss cheese
- 1 cup sautéed zucchini (2 cups before cooking)
- 1 tsp thyme
- Salt and pepper to taste
- 1-2 Tbsp butter



Preheat oven to 375°F.
Melt 1 Tbsp butter in skillet over medium heat, add ham and sauté until lightly browned (optional). Remove and set aside.
Melt 1 Tbsp butter in skillet and add diced zucchini. Cook until slightly softened.
Mix eggs, cream, milk, thyme, salt and pepper in a bowl.
In lightly greased 8-9 inch dish, layer ham, most of the cheese and zucchini. Pour in egg mixture and top with remaining cheese.
Bake in preheated oven 35-40 minutes, until knife or toothpick inserted in center comes out clean.

Sausage Breakfast Stacks

Sausage patties topped with mashed avocado and a gooey, sunny-side-up egg is the perfect start to a morning.
YIELD: 2 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 15 Minutes
TOTAL TIME: 25 Minutes

- 8 ounces ground pork
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 Tablespoons ghee, divided
- 2 large eggs
- 1 avocado
- Pink Himalayan salt
- Freshly ground black pepper

Preheat oven to 375°.
In a medium bowl, mix well to combine the ground pork, garlic powder, and onion powder. Form the mixture into 2 patties.
In a medium skillet over medium-high heat, melt 1 Tablespoon of ghee. Add the sausage patties and cook for 2 minutes on each side, until browned. Transfer the sausage to a baking sheet. Cook in the oven for 8 to 10 minutes, until cooked through.
Add the remaining 1 Tablespoon of ghee to the skillet. When it is hot, crack the eggs into the skillet and cook without disturbing for about 3 minutes, until the whites are opaque and the yolks have set.
Meanwhile, in a small bowl, mash the avocado.
Season the eggs with pink Himalayan salt and pepper.
Remove the cooked sausage patties from the oven.
Place a sausage patty on each of two warmed plates. Spread half of the mashed avocado on top of each sausage patty, and top each with a fried egg. Serve hot.

Substitution Tip:
You can use precooked frozen sausage patties for an even quicker breakfast. Just make sure they are sugar-free.

Cheeseburger Salad

Try this ultimate keto cheeseburger.
YIELD: 2 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 10 Minutes
TOTAL TIME: 20 Minutes

- 250g lean beef mince
- 1 teaspoon ground chipotle or smoked paprika (pimenton)
- 2 Tablespoons tomato paste
- 1 garlic clove, crushed
- 1 small beetroot, thinly sliced (mandoline)
- 2 heirloom tomatoes, sliced on an angle
- 2 large dill pickles, sliced lengthways
- 2 baby cos lettuce, cut into wedges
- 50g very sharp cheddar cheese

Dressing:
1 white onion, very finely chopped
2 Tablespoons mild mustard
2 Tablespoons white wine vinegar
2 Tablespoons Greek yogurt



For the dressing, combine half the onion (reserve the remaining onion to serve) and the remaining ingredients in a bowl and season. Set aside.
Place mince in a frypan over medium-high heat and cook, breaking up with a wooden spoon, for 3-4 minutes or until browned all over.
Add chipotle, tomato paste, garlic, 1 teaspoon salt and 1/2 teaspoon freshly ground black pepper, and cook for a further 5-6 minutes or until mince is starting to catch. Remove from the heat.
Arrange lettuce, pickles, tomatoes and beetroot on a serving plate and scatter over the crispy mince. Crumble over cheese and sprinkle reserved onion. Serve with dressing.

PLEASE SEND US YOUR RECIPES!

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

Please email to: AroundTheTown@mail.com

Thank you so much!

The Barbecue Pit

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

GREAT Pulled Pork Recipes

Down Home Pulled Pork

- 5 pounds boneless pork loin
1 Tablespoon black pepper
- 1 Tablespoon garlic salt
8 to 10 rolls or hamburger buns

Preheat grill for indirect cooking over medium heat. Be sure to use a drip pan under the meat. Sprinkle pork loin with pepper and garlic salt. Place on grill and cook about 1½ to 2 hours or until internal temperature reaches 155° to 160°. Allow meat to cool while preparing sauce. Shred pork into small pieces, discarding any remaining fat. Place pork in a large pot; stir sauce into pork and simmer 40 minutes. Serve on warmed rolls. Makes 8 to 10 servings.

SAUCE

- ¼ cup butter
- 2 cups chopped onion
- 2 cups ketchup
- 2 cups BBQ sauce
- 1 - 12 oz. can of beer or 1½ cups of water
- ¼ cup light brown sugar
- 2 Tablespoons chili powder
- 2 Tablespoons ground cinnamon
- 2 Tablespoons Worcestershire sauce
- 1 Tablespoon prepared mustard
- 1 Tablespoon vinegar

Heat butter in a large saucepan. Add onion and stir frequently until softened, about 5 minutes. Add remaining ingredients; simmer over low heat for 30 minutes.



Around the Town
is a proud member of the



For those of you who prefer preparing meat on your smoker, here are a couple of great recipes from Camp Chef ©.

BBQ Pulled Pork

This recipe from Camp Chef © is super simple.

Ingredients

- 8 to 10 pounds bone-in pork shoulder roast
- Your favorite pork rub

Instructions

Preheat smoker to 225°F. With a paper towel pat the roast dry. Generously season all sides of the roast with rub. Put the roast in the smoker, fat side up and smoke until internal temperature reaches 160°F. When roast has reached 160°F, wrap in aluminum foil and continue smoking until internal temperature reaches 205°F. Let roast rest for 1 hour before pulling.

Cook Time: 12-13 hours

Texas-Style Pulled Pork

Texas-Style Spice Rub

- 2 cups of coarse grind black pepper
- 1 cup of kosher salt
- 1/3 cup minced garlic
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 2 Tablespoons cumin
- 2 Tablespoons Spanish paprika

Ingredients

- One pork butt
- Texas-style spice rub
- 1/2 cup bacon grease
- Olive oil



Instructions

Trim the extra fat from the cap off of the pork butt. Lightly coat it with olive oil and evenly sprinkle the seasoning all over the pork. Be liberal. Place the pork on the smoker's bottom rack and add a probe. Set the smoke level to 10 and the temperature to 225°F. Smoke the pork until the internal temperature reads 160°F and check for bark. This is the key, we are looking for a bark. If it's not crispy and lovely, put the pork back in and keep checking every 30 minutes until it is. When you've achieved the perfect bark, take the pork out and set it on a large slice of butcher paper, pour about ½ a cup of rendered bacon grease on top of it and wrap it up tightly. Be sure to keep the fat cap and bacon grease on top when you put it back in the grill. Add the probe in and adjust the grill's temperature to 250°F. Just let it go until it reaches 200°F. This is the "I should check this" temperature, but it's the same concept; it could be 220°F and be done or it could be 195°F and be done. You're looking for a texture. To check, insert a thermometer and try to move it around inside the pork. If it's tough and gives resistance, come back and keep checking every 30 minutes. When it feels soft and slides through, in multiple spots, then it's done. Remove the pork and let it rest in a cooler for at least an hour and up to two hours before you unwrap it, pull the bone and shred.

A Basic Texas Barbecue Rub

A simple rub without all the spices. Different spices may be added one at a time in later recipes to find the right recipe for your taste.

Makes ¾ cup

- 1/4 cup salt
- 1/4 cup paprika
- 1/4 cup black pepper

Mix together in a bowl. Store in an airtight jar in the refrigerator for 2 to 3 weeks or in the freezer for up to 6 months.

How to Use it: Use this rub for beef, lamb, pork, chicken or fish. Sprinkle it on heavily. This rub can be used on both grilled meats and barbecue cooked over indirect heat because of the absence of sugar in the rub.

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

ANGELINA COUNTY

In the City of Lufkin

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

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

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

In Diboll:

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

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

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

In Huntington:

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

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

In the City of Nacogdoches:

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

NACOGDOCHES COUNTY

In the City of Nacogdoches

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

In Appleby:

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

In Central Heights:

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

In Chireno:

Chireno's Cafe' - Downtown on FM 95

In Cushing:

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

In Douglass:

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

In Etoile:

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

In Garrison:

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

In Martinsville:

Martinsville Cafe' - Hwy 7

SAN AUGUSTINE COUNTY

In the City of San Augustine:

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

SHELBY COUNTY

In the City of Center:

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

In the City of Joaquin:

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

In the City of Timpson:

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

AROUND the TOWN

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

AroundTheTown.us

936.554.5822

aroundthetown@mail.com

TX

NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY

TX

FREE! FREE! FREE! FREE!

RECIPES

from AROUND the TOWN... and BEYOND!

AroundTheTown.us/Recipes

ADVERTISE YOUR BUSINESS!

936.554.5822

ADVERTISE WITH US!

936.554.5822 - AroundTheTown@mail.com

ALL ADS ARE FULL COLOR!

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

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

FULL PAGE

10"W X 15.625"H

\$650 ONE MONTH

\$550 PER MONTH 12 MONTH CONTRACT

BUSINESS CARD SIZE

3.5"W X 2"H

\$50 ONE MONTH

\$40 PER MONTH

12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

1/4 PAGE

4.9"W X 6.25"H

\$195 ONE MONTH

\$175 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

1/8 PAGE

4.9"W X 2.95"H

\$95 ONE MONTH

\$75 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

HALF PAGE HORIZONTAL

10"W X 6.125"H

HALF PAGE VERTICAL

4.9"W X 15.625"H

\$350 ONE MONTH

\$295 PER MONTH 12 MONTH CONTRACT

FREE INCLUSION IN ONLINE EDITION

AROUND the TOWN



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

AroundTheTown.us 936.554.5822 aroundthetown@mail.com

 NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY 

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



AROUND the TOWN... and BEYOND!

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com