

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



March 2024

Delicious Pasta Recipes You Will Love This Spring and Beyond

Try this rich, lemony pasta dish for an easy weekday meal or for any special occasion.

SHRIMP SCAMPI WITH LINGUINI

Ingredients:

- 1 pound linguini
- 4 Tablespoons butter
- 4 Tablespoons extra-virgin olive oil, plus more for drizzling
- 2 shallots, finely diced
- 2 cloves garlic, minced
- Pinch red pepper flakes, optional
- 1 pound shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 1/2 cup dry white wine
- Juice of 1 lemon
- 1/4 cup finely chopped parsley leaves



Photo by Matt Armendariz

Directions:

For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of Tablespoons of salt and the linguini. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta.

Meanwhile, in a large skillet, melt 2 Tablespoons butter in 2 Tablespoons olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 Tablespoons butter and 2 Tablespoons oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.

Yields 4 to 6 servings.

Flavorful pasta is the perfect pick when you need to use up all those delicious veggies from the farmer's market. Combine bell peppers, mushrooms, zucchini and tomatoes for a veggie-packed, family-friendly meal.

CAJUN VEGGIE PASTA

Ingredients:

- 1 pound fettuccine
- 3 Tablespoons olive oil
- 3 Tablespoons salted butter
- 1 large green bell pepper, sliced
- 1 large red bell pepper, sliced
- 1 pound white mushrooms, quartered
- 3 cloves garlic, minced
- 4 teaspoons Cajun seasoning
- 2 zucchinis, quartered and sliced
- 2½ cups low-sodium vegetable broth
- 1 cup heavy cream
- 4 Roma tomatoes, diced
- 8 scallions, chopped
- Kosher salt and freshly ground black pepper
- Chopped fresh parsley, for garnish



Directions:

Bring a pot of salted water to a boil. Add the pasta and cook until al dente. Drain the pasta and set aside.

Meanwhile, heat 2 Tablespoons each olive oil and butter in a large cast iron skillet over high heat. Add the green and red bell peppers and mushrooms and sprinkle over the garlic and 2 teaspoons Cajun seasoning. Let the peppers and mushrooms sit a few seconds, so they start to blacken on the bottom, then cook, stirring gently, about 1 minute.

Add the remaining Tablespoon of olive oil and butter. Throw in the zucchini, and another 2 teaspoons of Cajun seasoning and cook, stirring, for an additional 1 to 2 minutes.

Cajun Pasta - page 3

Find Your FOCUS

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



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

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



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

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."

CHICKEN OR TURKEY TEXANA

(Mrs. Travis Holt)

and

CHICKEN BRITTLE

(Edith Williams)

Chicken or Turkey Texana

Boil a fat hen until tender. Remove meat from bones, cut in bite size pieces and place in large baking pan. Cook one large package of wide egg noodle until tender and mix with chicken. Into a boiler add:
 1 large onion (diced)
 1 large tree pepper (chopped)
 2 cups celery (chopped)
 1 button garlic. Water to cover.

When tender drain off water and add to chicken noodle mixture. Then add one large ripe tomato. Salt and pepper to taste. Lastly 2 cups grated cheddar cheese and 1 can mushroom soup. Bake at 350° until thick enough to dip with a spoon.

Mrs. Travis Holt

Chicken Brittle

Boil hen until meat falls from bones. Dice. Make a cream sauce using the following ingredients:
 4 tbs. butter 1 cup chicken broth
 4 tbs. flour 2 1/2 cups milk
 Dash paprika - salt + pepper to taste

Mix chicken and cream sauce. Make a rich pie pastry. Roll out 1/2 of pastry to fit bottom of platter you are to use. Cut rather half into pinch strips rolled thin. Bake pastry until golden brown. Place large pastry on platter, cover with chicken mixture. Roll strip of pastry on top + serve hot. Edith Williams

- 83 -

Day Care & Overnight Care

for dogs, cats, puppies and kittens

Day Care • Overnight Accommodations
 Indoor & Outdoor Runs • Grooming • Baths & Brushouts • Nail Trimming • Meals & Treats

Family Owned & Operated
 Limited spots available for dog training

Martin Kennel & Grooming

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

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

PIKE SAW & TOOL

IN BUSINESS SINCE 1958

2502 NW Stallings Drive
936.564.3579

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

BUY HERE - SERVICED HERE!

BELLE BROOK FARMS

NATURALLY LEAN • TEXAS RAISED
 LOWER IN FAT THAN CHICKEN

1-800-830-2354
936-560-9482
 NACOGDOCHES, TEXAS
 bellebrook.com

NATURAL BEEF
 No Hormones or Antibiotics Ever

Local Honey Available GO TEXAN.

CONTACT US @ 936.554.5822 FOR ADVERTISING

DISCLAIMER

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

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 & 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 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

COVINGTON
LUMBER & BUILDING MATERIALS
1595 Tenaha Street • Center, Texas
936-598-2907

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

We have All the Materials you Need for All your Springtime Fix-Up Projects . . .

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!



MEXICAN CORNBREAD II

This savory bread is made easy with a shortcut using cornbread mix with creamed corn. Jalapeño peppers and Monterey Jack cheese give this tasty bread an unmistakable South-of-the-Border flair.

- 1 (8.5 ounce) package self-rising cornmeal
- 1 egg
- 1/2 cup milk
- 1 (8 ounce) can cream-style corn
- 1 cup shredded Monterey Jack cheese
- 1 (4 ounce) can diced green chile peppers, drained



Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 x 9-inch baking pan.

Place cornmeal mix in a large bowl. Stir in egg, milk, creamed corn, cheese and diced green chile peppers. Spread batter into prepared pan.

Bake in preheated oven for 25 minutes, or until golden brown and cornbread pulls away from sides of pan.

Cajun Pasta

Reduce the heat to medium-high. Pour in the broth and bring to a boil. Cook for 5 minutes, scraping the bottom of the pan. Reduce heat to medium-low, pour in the heavy cream followed by the tomatoes and cook, stirring constantly, until thickened, 3 minutes. The sauce should be spicy.

Add the cooked pasta, scallions to the sauce and toss to coat. Season to taste with salt and pepper. Sprinkle over chopped parsley and serve..

Yields 4 to 6 servings.

BSGUTTER.COM • GUT-R-DUN

Best of 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

EKRICH SAUSAGE STEW

Ingredients:

- 2 packages Eckrich Beef Sausage
- 3 cans jalapeño pinto beans (don't drain)
- 2 cans sliced carrots (drain)
- 2 (27-ounce) cans Glory seasoned green beans (drain)
- 2 medium onions, chopped (Optional...some folks don't like onions)
- 4 potatoes cut in cubes with skin on


Directions:

Slice sausage into 1/2" to 1" pieces.

Add pinto beans, drained carrots and drained green beans. Add potatoes. Add 1 Tablespoon of seasoning (Tony's, or other of your choice).

Cook over medium heat for about one hour or until potatoes are tender. During cooking, stir 2-3 times to mix ingredients. If needed, add 1/2 cup water.

"He is risen, have faith in Him. . . and He will always be there for you!" Have a blessed and Happy Easter!

2608 N Univ. Dr Nacogdoches P# 936-205-1099	 <p>Texas Quick Care WHAT ARE YOU SITTING ON? PREVENTABLE!</p> <p>Colon Cancer is the #3 cause of cancer death. What are some of the symptoms? Often, people diagnosed with colon cancer experience no sign of symptoms at all. If any symptoms do appear, it could:</p> <p>Change in frequency of bowel movements Change in Consistency of stool, or blood Weakness & Fatigue Unintended Weight Loss</p>	507 Jacob St Timpson P# 936-254-3338
12815 US HWY 84 E Joaquin P# 936-269-3201		606 W Columbia St San Augustine P#936-275-2940
854 Hurst St #108 Center P#936-598-3832		2310 State HWY 103 Etoile P# 936-854-2014

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

by Areeda Schneider-Stampley



Let Freedom Ring!



“NEXT DAY” HASH

- 1 cup water (approximately)
- 2 beef bouillon cubes
- Gravy and/or drippings from roast
- 1 to 2 cups of leftover chuck roast, cubed bite size*
- Medium onion or some green onions, chopped
- 1 to 1½ cups potatoes, cubed bite size
- Biscuits

*If you do not have much leftover roast, then decrease other ingredient quantities.

Crush bouillon cubes in water in a 10” skillet. Add gravy and drippings from leftover roast. Stir together as burner heats up; then add all other ingredients.

Cover and cook on low to medium heat 30-45 minutes until potatoes are done. Add just enough water, if needed, during cooking just to have a slight amount of broth.

Serve over fresh made biscuits, split open.

Note: Delicious! Almost as good as the roast was when originally served.

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

Contact: aredaschneider@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.

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 

Silvia Arnold of Lufkin Becomes Our Final Recipe Winner

JALAPEÑO BREAD

Ingredients:

- 1 package active dry yeast
- 1/4 cup warm water
- 2 cups milk
- 2 Tablespoons sugar
- 1 Tablespoon shortening
- 2 teaspoons salt
- 5 3/4 to 6 1/4 cups all purpose flour



Directions:

Soften yeast in warm water. In saucepan heat milk, shortening and salt just til warm and shortening almost melted; stir constantly. Turn into large mixing bowl. Stir in 2 cups of the flour, beat well. Add the softened yeast, stir til smooth. Stir in 1 cup grated cheese and 1 small can jalapeños. Add remaining flour as you can with a spoon. Turn out onto lightly floured surface. Kneading enough flour to dough til dough is smooth and elastic. Shape into ball, place in a greased bowl, turn once to grease surface. Cover, let rise in warm place til doubled.

Punch down, turn out on lightly floured surface, divide in half. Shape into two balls. Shape each ball of dough into a loaf and place in greased loaf pans. Brush with melted butter, cover, let rise (45 - 60 minutes). Bake in 350° oven for about 45 minutes or til bread is nicely browned or til bread tests done.



MEADOW RIDGE OUTDOORS

FULL SERVICE FISHING DEPARTMENT



FIREARMS-ARCHERY-FISHING
TAXIDERMY-KNIVES-SAFES
PRIVATE LESSONS-LICENSE TO CARRY

936-569-9880

MON-SAT: 10A-6P
SUNDAYS: 1P-5P

1090 CR 231 NACOGDOCHES TX 75961

KINFOLKS

RESTAURANT



FAMILY RECIPES
"A pinch of this,
A pinch of that"

Breakfast Served All Day!

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

From Julia Jones of Nacogdoches

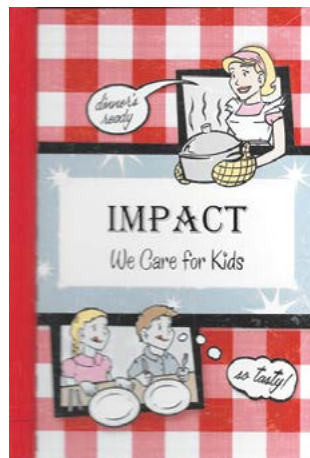
For many years Julia ran IMPACT, a non-profit ministry in downtown Nacogdoches, that served the families of Nacogdoches thanks to the generosity of friends and family. She, along with a bevy of volunteers worked tirelessly to serve foster children and foster families in the Nacogdoches area.



BLACK-EYED PEA SALAD

- | | |
|---|---|
| 16-oz. pkg. frozen peas or 3 cups fresh cooked peas | 1/2 cup oil |
| 1 pkg. frozen green peas, thawed and drained | 1/3 cup red wine vinegar |
| 4 green onions, sliced | 1/2 teaspoon garlic powder |
| 2 celery ribs, diced | 1/4 teaspoon pepper |
| 1 green or yellow pepper, diced | 1 cup halved cherry tomatoes |
| 2 carrots, coarsely chopped | 1/4 lb. bacon, cooked and crumbled (microwave pre-cooked bacon makes this easy) |

Cook peas until tender; drain and place in large bowl. Add peas, onion, celery, pepper and carrots. In a large jar with a lid, combine oil, vinegar, garlic, salt and pepper. Shake well to blend. Drizzle over salad, tossing gently to coat. Cover and refrigerate overnight. Top with tomatoes and bacon just prior to serving.



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

Member in good standing

NACOGDOCHES COUNTY



CHAMBER OF COMMERCE

www.nacogdoches.org

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



This crockpot chicken noodle soup is hearty and comforting, yet incredibly easy to make! No need for a can full of preservatives, homemade is the best!

HOMEMADE CROCKPOT CHICKEN NOODLE SOUP

1-1½ lbs. boneless, skinless chicken breasts, trimmed of excess fat

1 medium to large yellow onion, diced

3 large carrots, peeled and sliced into circles

2 stalks celery, sliced

3-4 cloves garlic, minced

1/2 teaspoon dried thyme leaves

1/2 teaspoon dried rosemary leaves

1/2 teaspoon kosher salt

1/4 teaspoon black pepper

1 bay leaf (optional)


2 teaspoons Better Than Bouillon base, chicken flavor

8-9 cups reduced sodium chicken broth

8 oz. egg noodles (wide or extra wide)

Fresh parsley, minced (for garnish)

Salt and pepper, to taste



To a 6-quart or larger slow cooker, add trimmed chicken breasts. Top with onion, carrots, celery, garlic, dried thyme, dried rosemary, salt and pepper, and bay leaf (if using).

Dollop Better Than Bouillon chicken base over the top, then pour in chicken broth. Gently stir to combine. Cover and cook on LOW for 6-8 hours, or HIGH for 3-4 hours.

Remove chicken from slow cooker to a large mixing bowl. Shred chicken. Discard bay leaf (if using), and return shredded chicken back to slow cooker.

Add egg noodles, stir, then cover and cook on LOW for 10-15 minutes, until pasta is tender. Taste, and add salt and pepper as needed.

Serve garnished with minced fresh parsley and a sprinkle of black pepper.

ADVERTISE IN

RECIPES

Sharon Roberts 936.552.6758

Bubba's Original Sophisticated Southern Redneck Cookbook

"A Redneck's take on sophisticated food!"

by Ken Stonecipher

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



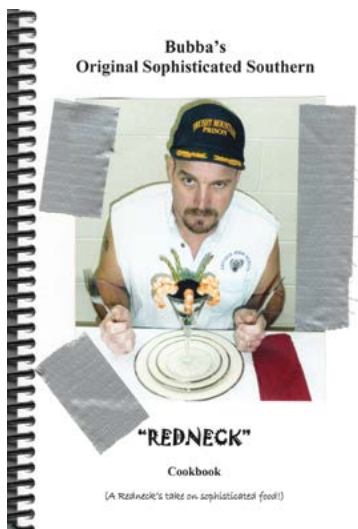
Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to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

BEEF STROGANOFF

Patruka Plavnonovich moved to town with her husband Dimitri when he wuz transferred with the new Firestone addition. It wuz quite a cultural change for a cosmopolitan couple from St. Petersburg. It took 'em 'bout a year to become accustomed to the lifestyle of livin' in the south! For one thang, Patruka soon realized she didn't need all those fur coats she'd brought. Another thang wuz the absence of good Vodka. However, she looked like a Mexican Jumpin' Bean once she took to tequila. She brought with her lots of new dishes that she readily shared with her neighbors up and down Dogwood Lane. People took 'em in and invited 'em to parties and some of the rich folks even found a Vodka distributor who would start stockin' her favorite. We soon started seein' her smile in public instead of lookin' like she'd jus swallowed a bug.

- 1/4 cup butter
- 1 lb. top round steak or sirloin (Sometime, try boneless pork ribs!)
- 1/2 cup minced onion
- 1/4 cup water
- 3 Tablespoons all-purpose flour
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 can cream of chicken soup
- 1 (8-oz.) can mushrooms
- 1 clove garlic, minced
- 1 cup sour cream
- 1 lb. cooked egg noodles

Combine flour, salt and pepper. Cut meat into bite-size pieces. Melt butter and brown meat in it. Add onion, sauté until golden. Stir in flour mixture and water. Add soup and mushrooms and garlic. Cook, uncovered, over very low heat for 1-1 1/2 hours. Jus before servin', stir in sour cream. Serve over egg noodles.



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

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

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 Cook-

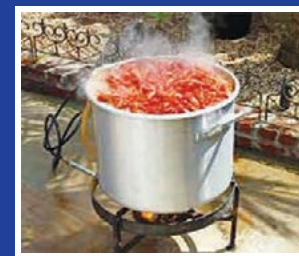
ware, fish cookers, grills, crawfish and shrimp cookers. We sell Bayou Classic Fish Cookers and accessories.



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

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



Crockpot Beef and Noodles is classic Midwestern comfort food that sticks to your ribs. Rich and flavorful, this family favorite recipe is affordable and easy to prepare in the slow cooker.

CROCKPOT BEEF AND NOODLES

- 2-3 pound chuck roast (or similar cut)
- 1 Tablespoon canola oil
- 2 cups beef broth
- 2 teaspoons Worcestershire sauce (or soy sauce)
- 1 medium onion, chopped
- 2 cloves garlic (or 1 teaspoon garlic powder)
- 1 Tablespoon Italian seasoning
- 1 pound egg noodles
- 1 cup mushrooms, sliced (optional)
- Salt and pepper, to taste
- 1/2 cup heavy cream



Optional: Brown the roast. Place a skillet over medium-high heat. When hot, add 1 Tablespoon canola oil and the beef. Fry for 1-2 minutes per side until slightly browned.

Place the beef in the crockpot along with the broth, onion, garlic, Worcestershire sauce and Italian seasoning. Seal the lid and set to cook for 6-7 hours on LOW or 4 hours on HIGH, or until the meat is tender.

Use two forks to shred the beef into bite-size pieces in the crockpot. Season with salt and pepper to taste. Then add the noodles.

Cover and set the crockpot to cook on HIGH for 10-20 minutes until al dente (Note: the time will vary based on the noodles you're using).

To thicken the sauce, stir in the cream or a cornstarch slurry. Let it bubble for a few minutes until thick enough to coat the back of a spoon. The gravy will thicken as it cooks. Serve warm.

This easy salmon recipe is a delicious way to prepare fresh fillets using just a few ingredients from your pantry. It needs little in the way of seasoning or marinade to make it shine. This salmon recipe is cooked with just a bit of lemon and butter, as well as a sprinkle of basil and garlic powder. To finish it off, you need only serve a light and fresh salad or any other seasonal vegetable you have on hand.

EASY 5-INGREDIENT SALMON

- 1 Tablespoon garlic powder
- 1 Tablespoon dried basil
- 1/2 teaspoon salt
- 4 (6 ounce) fillets salmon
- 2 Tablespoons butter
- 4 lemon wedges



Stir garlic powder, basil, and salt together in a small bowl. Rub the mixture evenly over salmon.

Melt butter in a large skillet over medium heat. Add salmon and cook until browned and flaky, about 5 minutes per side.

Serve salmon with lemon wedges.

HOPKINS WRECKER 24-HOUR SERVICE



Nacogdoches
936.564.7722
Timpson • Center
936.254.9797 936.598.9511
hopkinswrecker.com

Allen
FUNERAL SERVICES
 SINCE 1957

Alto and Cushing
1-800-958-5870

Clyde Partin Monument Company
1-800-327-5940
 www.clydepartinmoncoinc.com
 Lufkin Office
 2120 N. Raguet St • 936.225.3596



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

GREAT SATISFACTION GUARANTEED!

INSURED

- Free Estimates
- Reasonable Rates
- Tree Removal
- Trimming
- Storm Damage
- Tree Topping
- Lot Clearing
- Bush Hogging
- Stump Grinding



WE SPECIALIZE IN:
DANGEROUS TAKE DOWNS
DEAD TREE REMOVAL
COMPLETE CLEAN-UP

Owner:
Emmanuel Jasso
 Phone: (936) 225-2630
 or (936) 707-9661

eaprofessionaltreeservice@gmail.com
 www.eandtree service.com

OPENING DOORS for YOU since 1976



Charles E. Pool
Broker
936-564-2622



Ed Pool
President
936-569-4779



Andrew Middlebrook
Associate Broker
936-558-8711



Gay Roach
Associate Broker
936-615-9221



Wilson Hinze
REALTOR®
936-234-2565



Jonathan Dunn
REALTOR®
713-319-4467



Bella Cuevas
REALTOR®
936-371-2020



Jaime Anderson
REALTOR®
936-679-3380



Jay Anderson
REALTOR®
936-371-1529



Abby Taylor
REALTOR®
936-645-7693



Cindy Millard
REALTOR®
936-462-3689



Jimmie Lynn John
REALTOR®
903-721-7355



Colton Pool
REALTOR®
936-645-8950



Hablo español.
Liz Cardenas
REALTOR®
210-962-1841



Hablo español.
Gerry Milo
REALTOR®
936-615-9944



Charles Pool REAL ESTATE, INC.

936-564-2622 • 3505 North Street • cpre.com

See every listing
in our market at
CPRE.com



Medicare Insurance
gotten too expensive?
Let's Talk!



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

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

A light seafood dish that pleases the taste buds and the eyes!

SCALLOPS MASCARPONE

Ingredients:

- 1 (16 ounce) package medium seashell pasta
- 8 Tablespoons butter, divided
- 1 Tablespoon olive oil
- 1 Tablespoon chopped fresh parsley
- 1 clove garlic, chopped
- 1 (10 ounce) package sliced fresh button mushrooms
- 1 bunch asparagus, trimmed and cut into 1 inch pieces
- Salt and ground black pepper, to taste
- ½ teaspoon onion powder
- 1 pound scallops, rinsed and patted dry
- ¼ cup milk
- 1 (8 ounce) container mascarpone cheese

Directions:

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until tender yet firm to the bite, 7 to 9 minutes. Drain and keep warm.

Meanwhile, melt 6 Tablespoons of butter with the olive oil in a large skillet over medium heat. Mix in parsley and garlic and cook until fragrant, about 2 minutes. Add mushrooms and asparagus and season with salt, pepper, and onion powder; cook, stirring occasionally until asparagus is tender, about 5 minutes depending on the thickness.

Place scallops in the pan, and cook briefly on each side until lightly browned and the center is cooked through, about 3 minutes per side. Remove from the heat when scallops are just finished.

While the scallops are cooking, combine milk, mascarpone cheese, and remaining 2 Tablespoons butter in a small saucepan over medium heat. Cook and stir until sauce is warm and butter is completely melted and blended in.

Stir sauce into the scallop and vegetable mixture along with the drained pasta. Mix to combine and serve immediately.



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

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



FRIDAY - APRIL 12th
REX PERRY AUTOPLEX
3916 NW STALLINGS DRIVE
NACOGDOCHES

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

CONTACT US @ 936.554.5822
FOR ADVERTISING



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

We are a Proud Member of



2021 INVESTOR
the CHAMBER
LUFKIN | ANGELINA COUNTY

From 1989 Cookin' with the Dragon Band



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

"Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants."
Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

SHRIMP FRIED RICE
Submitted by Leon Bridges, Medical Center Hospital

3-5 slices bacon	3 cups leftover cooked rice (Long Grain is best)
1 medium onion, chopped	Cooking oil, if needed
1 small carrot, chopped	2 Tablespoons soy sauce
1 rib celery, chopped	1 Tablespoon Accent®
1½ cups small salad shrimp	Salt, to taste
1 cup bean sprouts	2 eggs, whipped lightly

Fry bacon, remove, drain, and chop into small pieces. Set aside. Cook onion, carrot and celery in bacon fat until onion turns color; leave celery and carrot crisp. Add shrimp and bean sprouts and cook until hot. Add rice, stirring until rice is thoroughly mixed with vegetables. If sticking occurs, add cooking oil. Add soy sauce, Accent and salt. Add eggs, mixing with rice until rice is coated. Cook until egg is done. Sprinkle bacon on top.
Yields 4-5 servings.

PLEASE SEND US YOUR RECIPES!

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

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

PLEASE SEND US YOUR RECIPES



HERMAN POWER TIRE

OLDEST MICHELIN® DEALER IN TEXAS

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

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

BOATMAN TIRE SERVICE

Largest Inventory for Passenger and Light Truck Tires

GOODYEAR
KELLY K TIRES
BRIDGESTONE
Firestone
TOYO TIRES
NITTO

315 N. University Drive (936) 564-8339
Nacogdoches, Texas 75961 Fax (936) 564-0275
boatmantireand service.com

KYLE BRASHER INSURANCE

HOME & RENTERS
AUTO & MOTORCYCLE
LIFE



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

DCU DOCHES CREDIT UNION

CHECKING SAVINGS LOANS

Check out the Credit Union Difference!

www.dochescu.com
1-800-424-2786

NCUA

The Home Place
Vintage & Varied Shop

Charlotte Squyres, Owner 5105 FM 326
936-315-5009 Lufkin, Texas
936-366-4742 Wed-Sat 10 am-5pm

G&G Lock and Safe Co.

916 Park Street

Locks Serving Nacogdoches Since 1979 Alarms

(936)564-1893
24 Hour
Emergency Service Available

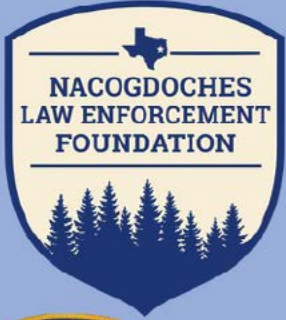
Ma's
SINCE 1989 ©

For All your Jewelry needs

2423 North Street / Nacogdoches, TX
936.569.6387



SUPPORTING THOSE WHO PROTECT US



- EQUIPMENT
- TRAINING
- BENEVOLENCE



WWW.NACLEF.ORG

This Instant Pot Beef Stew is filled with tender pieces of beef, potatoes and carrots in a rich and flavorful broth. This pressure cooker beef stew is a quick and easy twist on the classic recipe!

INSTANT POT BEEF STEW

- 2 pounds boneless beef chuck roast (or beef stew meat)
- 2 Tablespoons olive oil, divided
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 yellow onion, chopped
- 3 cloves garlic, minced
- 3 cups unsalted beef stock (or low sodium beef broth)
- 2 Tablespoons tomato paste
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon dried Italian seasoning
- 1 teaspoon dried thyme
- 1 bay leaf
- 4 carrots, cut into 1-inch pieces diagonally
- 1 1/2 pounds Yukon gold potatoes (about 4 medium, cut into 1 1/2-inch pieces)
- 2 Tablespoons cornstarch
- 2 Tablespoons water



If using chuck roast and not already cut stew meat, cut the beef into 1 1/2 to 2-inch cubes. Heat 1 Tablespoon of the olive oil in the Instant Pot using sauté mode. When the pot is hot, add half of the beef in a single layer. Sprinkle the beef with half of the salt and pepper.

Brown the beef on the first side, without moving it, for 4 minutes or until it is browned and releases easily from the bottom of the pot. Flip the beef pieces and brown on the second side for about 4 minutes more. Remove the beef to a clean bowl.

Add the remaining 1 Tablespoon olive oil to the pot. Brown the second half of the beef, seasoning with the remaining salt and pepper, about 4 minutes per side. Remove the browned beef to the bowl with the first half of the beef.

Add the onion to the Instant Pot and sauté for 2-3 minutes, until it begins to soften. Add the garlic to the pot, press cancel to turn off the heat, and cook, stirring, for 30 seconds.

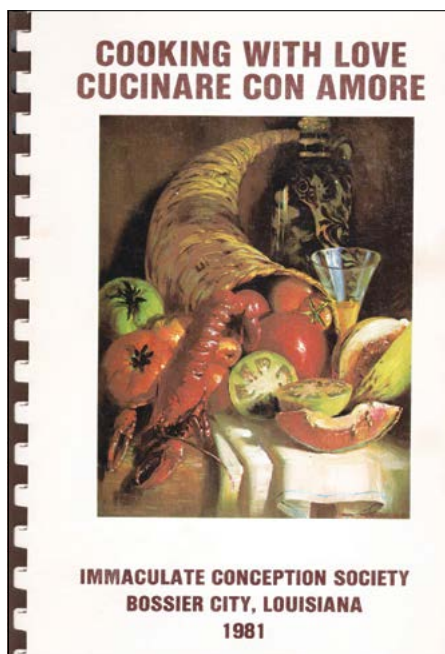
While the Instant Pot is hot, deglaze the pot by pouring in 1 cup of the beef broth and scraping up any browned bits from the bottom of the pot. Pour in the remaining 2 cups of broth.

Add the tomato paste, Worcestershire sauce, Italian seasoning, thyme and bay leaf and stir to combine. Add the beef back to the pot, along with any juices from the bowl. Place the carrots and potatoes on top of the beef. Do not stir.

Close the Instant Pot lid and turn the steam release valve to the sealing position. Press the Manual/Pressure Cook button and set the cook time to 35 minutes at high pressure. The Instant Pot will take 10-15 minutes to reach pressure and then the cook time will begin counting down. When the cook time ends, allow the pot to naturally release for 10 minutes by leaving the Instant Pot alone. Then quick release any remaining pressure by carefully turning the steam release valve to the venting position using the handle of a long spoon.

Open the Instant Pot lid. Remove the bay leaf.

Thicken the stew by stirring together 2 Tablespoons cornstarch and 2 Tablespoons water in a small bowl. Pour this mixture into the Instant Pot and turn on sauté mode. Allow the stew to simmer, stirring occasionally, until slightly thickened. Be careful to not break up the vegetables as you stir.



This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s.

Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea.

The descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

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

EGGPLANT PARMIGIANA (Concetta Cascio)

- 1 large eggplant (about 1 1/2 lbs.)
- 2 eggs, beaten
- 1/2 cups fine, dry bread crumbs, mixed with 3/4 tsp. salt & 1/2 tsp. pepper
- Oil
- 1 (15 oz.) can tomato sauce
- 1 teaspoon basil
- 1/2 teaspoon oregano
- 1 lb. Mozzarella cheese, sliced
- 1 1/2 cups grated Parmesan cheese

Wash eggplant and cut crosswise in 1/2-inch slices. Dip into eggs; coat with seasoned bread crumbs. Place on platter and refrigerate 1/2 hour. Heat about 1/8-inch oil in skillet. Fry eggplant on both sides until golden and crisp. Drain on paper towel. Heat tomato sauce, basil and oregano in small saucepan. Spread a third of the sauce in greased 12x8x2-inch or other shallow baking dish. Layer half the eggplant, half the Mozzarella cheese, a third of the sauce and half the Parmesan cheese. Repeat layers. Bake in pre-heated 350° oven for 30 minutes, or until hot and bubbly. Makes 6 servings.



Your 1/8 page full-color ad will reach more than 10,000 readers each month!
4.9" W x 2.95" H
\$95 for one month
\$75 per month 12 month contract
FREE INCLUSION IN OUR ONLINE VERSION
Phone 936.554.5822

From Angela Bradford

Angela Bradford was the owner/operator of Appleby Sand Mercantile Café in Nacogdoches for more than 20 years. Her “comfort food” was absolutely amazing and the atmosphere at the café was almost like a daily family reunion.

Angela has decided to “retire” from the food business so that she may spend more time with her family. This recipe is printed with her permission.



45-MINUTE YEAST ROLLS (Bake or Deep Fry)

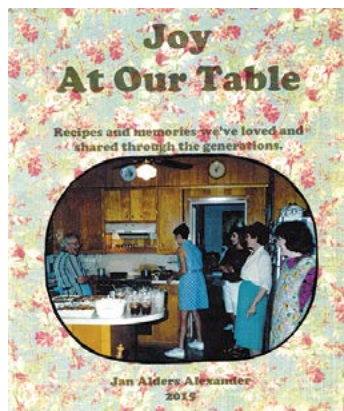
- 1 cup + 2 Tablespoons warm water
- 1/3 cup oil
- 2 Tablespoons active dry yeast
- 1/4 cup sugar
- 1 1/2 teaspoon salt
- 1 egg
- 3 1/2 cups bread flour



In bowl, mix water, oil, yeast and sugar. Let rest for 15 minutes. This is called “proofing” the yeast. Mix in salt, egg and flour. Knead until soft and smooth. To BAKE : Preheat oven to 400°F. Form into 12 balls and place onto 9x13-inch greased baking dish. Allow to rise for 10 minutes. Bake for 15 minutes or until golden brown. To DEEP FRY: Preheat grease to 350°F. Let kneaded ball rest and rise 10 minutes. Pinch off ping pong ball amount of dough and drop unto deep fryer. Use slotted spoon to evenly rotate. Remove when all sides are golden brown, about 2 minutes. Sprinkle with salt as soon as removed from grease.

Submitted by Jan Alders Alexander of Nacogdoches

Coffee cans made the best storage containers! These were and are my favorite cookies. I think I could really eat a whole recipe!



SEAFOOD BISQUE

This came from a friend at work; thank you Leah! It is wonderful, but VERY RICH!

- | | |
|---|---|
| 1 (8 ounce) cream cheese, very “melty” and soft | 1 stick butter, very “melty” and soft |
| 2 cans cream style corn | 1 pint Half & Half |
| 1 can cream of celery soup | 1 pkg cooked/frozen crawfish tails |
| 2 cans cream of potato soup | 1 pkg cocktail shrimp, cooked, peeled, deveined (approx. 40-50) |
| | Tony Chacheries Cajun seasoning, to taste |

Combine everything but the crawfish and shrimp in a crockpot. Cook on high setting for about two hours. Add frozen seafood and cook on high for about another hour. **Note:** If cooking for a crowd, double everything except the seafood, and I use 3 cans of cream style corn. I put in a stick and a half of butter.

ADVERTISE IN RECIPES Sharon Roberts 936.552.6758

STAY SAFE



EASTEX GLASS & MIRROR

3102 South Street
Nacogdoches, TX 75961
936.569.8284
800.657.2425

Michael Kenney
President-Manager
mkenney@hotmail.com

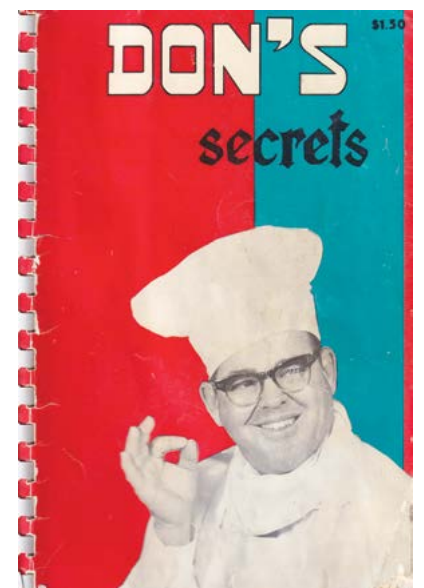
Submitted by David Stallings - Around the Town Publisher

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!



VEGETABLE SOUP

- 2 lbs. beef brisket or soup bone
- 1 gallon water
- 1 cup chopped onions
- 2 stalks celery, chopped fine
- 1 #1 can whole tomatoes
- 2 cups chopped cabbage
- 2 turnips, chopped
- 1/2 cup chopped bell pepper
- 2 carrots, chopped
- 1 Irish potato, diced
- 2 ounces twisted vermicelli
- 1/2 teaspoon Cayenne (red pepper)
- 2 teaspoons salt



Boil meat, tomatoes, celery, onions, bell pepper, salt and pepper over medium heat in uncovered pot for one hour. Add carrots, turnips and cabbage; boil until meat is tender. Then add potatoes and vermicelli and boil slowly for 20 minutes. Serves 6.

Around the Town is a proud member of the



FREE NAC NEWS 24/7!



NacNewsNow.com



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



Don't miss your news from Nacogdoches!

**Create an easy shortcut on your
iPhone or Android mobile!**

OBITUARIES

ARRESTS

PUBLIC RECORDS

FIRST RESPONDERS

NEWS

SCHOOLS

SPORTS

EVENTS

WEATHER

The Barbecue Pit

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

Rib-Tickling GOOD

Chinese Baby Back Ribs

(Serves 4)

2 sides pork baby back ribs or your favorite type of ribs

Chinese Barbecue Sauce:

1 cup hoisin sauce
1/2 cup plum sauce
1/2 cup oyster sauce
1/4 cup wine vinegar
1/4 cup honey
2 Tablespoons dark soy sauce
2 Tablespoons dry sherry or Chinese rice wine
1 Tablespoon dark sesame oil
1 Tablespoon Asian chile sauce
1/2 teaspoon five-spice powder
1 Tablespoon grated or finely minced orange zest
10 cloves garlic, finely minced
1/4 cup finely minced ginger
1/4 cup finely minced green onion, green and white parts

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

To make the sauce, combine all the sauce ingredients and stir well. Makes 3 cups.

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

To grill the ribs, if using a gas grill, preheat to medium (325°). If using charcoal or wood, prepare a fire.

Cover the grill. Regulate the heat so it remains at a medium temperature. Occasionally during cooking, baste the ribs with extra marinade, stopping 15 minutes before removing the ribs from the grill. Grill the ribs until the meat begins to shrink from the ends of the rib bones. Approximate grilling times: pork baby back ribs and country-style spareribs, 75 minutes; spareribs and beef ribs, 90 minutes; lamb ribs, 40 minutes.

To smoke the ribs, Preheat the smoker to 200° to 220°. Place the ribs meaty side up in the center of the smoker or stand them upright in a rib rack. Cover the smoker. Occasionally baste the ribs with extra marinade. Smoke the ribs until the meat begins to shrink away from the bones. Approximate smoking times: pork baby back ribs, spareribs, beef ribs, 3 hours; country-style spareribs, 3 to 4 hours; beef short ribs, 4 to 5 hours.

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



Pork Baby Back Ribs with Spicy Peanut Butter Slather

(Serves 4)

2 sides pork baby back ribs or your favorite type of ribs

Spicy Peanut Butter Marinade:

1/2 cup chunky peanut butter, salted
1/2 cup dry sherry or Chinese rice wine
1/4 cup dark soy sauce
1/4 cup wine vinegar
1/4 cup honey
1/4 cup flavorless cooking oil
2 Tablespoons dark sesame oil
2 Tablespoons Asian chile sauce
Grated zest of 1 lime
6 cloves garlic, finely minced
1/4 cup finely minced ginger
1/4 cup minced green onion, green and white parts
1/4 cup minced cilantro sprigs

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

To make the marinade, combine all the marinade ingredients and stir well. Makes 2½ cups.

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

To grill the ribs, if using a gas grill, preheat to medium (325°). If using charcoal or wood, prepare a fire.

Cover the grill. Regulate the heat so it remains at a medium temperature. Occasionally during cooking, baste the ribs with extra marinade, stopping 15 minutes before removing the ribs from the grill. Grill the ribs until the meat begins to shrink from the ends of the rib bones. Approximate grilling times: pork baby back ribs and country-style spareribs, 75 minutes; spareribs and beef ribs, 90 minutes; lamb ribs, 40 minutes.

To smoke the ribs, Preheat the smoker to 200° to 220°. Place the ribs meaty side up in the center of the smoker or stand them upright in a rib rack. Cover the smoker. Occasionally baste the ribs with extra marinade. Smoke the ribs until the meat begins to shrink away from the bones. Approximate smoking times: pork baby back ribs, spareribs, beef ribs, 3 hours; country-style spareribs, 3 to 4 hours; beef short ribs, 4 to 5 hours.

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



A Memphis Dry Rub

(Makes 3/4 cup)

3 Tablespoons sweet paprika
3 Tablespoons pure chile powder
1 Tablespoon salt
2 teaspoons freshly ground black pepper
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons dried thyme
2 teaspoons dried oregano
2 teaspoons yellow mustard seeds
1 teaspoon ground coriander
1 teaspoon celery seed
1 teaspoon cayenne pepper

Place the paprika, chile powder, salt, black pepper, garlic and onion powders, thyme, oregano, mustard seeds, coriander, celery seed, and cayenne in a bowl and stir to mix. (Actually, if you don't have sensitive skin, your fingers work better for mixing a rub than a spoon or whisk does.) Store the rub in an airtight jar away from heat and light; it will keep for at least 6 months.

If you have a smoker, set the temperature at 200°-250°. It will take anywhere from 2 to 6 hours, but they are so juicy and tender. If you are using a grill, you will cook them at a higher temperature, usually around 325°-350°.

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 Co. Chamber of Commerce - 1615 S. Chestnut
 Angelina Manufactured Housing - 3907 N. Medford
 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 - 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.
 Food Mart Exxon - 612 Frank
 Food Mart Exxon - 6480 Hwy 69S
 58 Junction Music Café - 118 S. 1st
 Guacamole's Restaurant - 2660 W. Frank (Hwy 94W)
 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.
 Massingill's Meat Mkt - 3728 Hwy 69N
 Maytag Washateria - 601 S. 1st
 Mexico Express - 1603 W. Frank Ave (Hwy 94W)
 Midway Shell #29 - 3008 Atkinson Dr. (Hwy 103 E)
 Mom's Diner - 420 W. Frank
 Napoli's Restaurant - 107 W. Lufkin Ave.
 On the Road - 4110 S. 1st
 On the Road - 2902 E. Denman Ave (Hwy 69S)
 On the Road - 3503 S. Chestnut
 Pablo's BBQ & Mexican Food - 3900 Hwy 69N
 Pelican Pointe Cajun Kitchen - 1302 N. John Redditt Dr.
 Quality Inn - 4306 S. 1st
 Ray's Drive In - 420 N. Timberland
 Restoration Bistro - 210 S. 1st
 Rustica's Kitchen - 317 S. Timberland
 Sleep Inn - 2409 N. Timberland
 Sofy's Donuts & Tacos - 102 N. Raguet
 The Home Place - 5105 FM 326
 Tia Juanita's Fish Camp - 3102 S. John Redditt Dr.
 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)
 Tacos Mexico - 575 N. Temple (US Hwy 59)

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

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

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

In Zavalla:

Coleman's Store - Intersection of Hwys 63 & 147

NACOGDOCHES COUNTY

In the City of Nacogdoches:

A & D Hydraulics - 2124 NW Stallings Dr.
 Ables-Land Office Supplies - 412 North St.
 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 Drive
 Big's - University Drive @ SE Stallings Drive
 Big's - Center Hwy (Hwy 7E) @ Loop 224
 Blue Eyed Coco's Market Square - 412 E. Main St.
 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.
 CC's Smokehouse - 2709 Westward Dr.
 Carney Real Estate - 3001 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
 Cutting Edge - 2211 S. University Dr.
 D' Gorditas - 3609 SE Stallings Dr.
 Dead Tree Dreams - 115 North St.
 Dialysis Clinic - 4731 NE Stallings Dr.
 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
 Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
 Eastex Glass & Mirror - 3102 South St.
 El Lindo Mexico - 1102 SE Stallings Dr.
 El Rancho Restaurant - 123 King 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
 Guacamole's Mexican Restaurant - 1315 North St.
 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
 J & S Small Engine Repair - 12769 State Hwy 7W
 Java Jack's - 1122 North Street
 Johnson Furniture - 106 E. Main
 Kampus Books - 305 E. College St.
 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.
 Luquette Chiropractic - 4712 North St.
 M & S Pharmacy - 917 E. Austin
 Ma's Jewelry - 2423 North St
 Martin Kennel - 512 CR 217
 McCoy's Building Materials - 4009 NW Stallings Dr.
 McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.
 Meadow Ridge Outdoors - 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.
 Millard's Crossing Historic Village - 6020 North St.
 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
 NacSpace - 2400 N. Stallings Dr.
 NacogdochesExpo Center - 3805 NW Stallings Dr.
 Nacogdoches Floral - 3602 North St.
 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 1601 W. Austin 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
 RV Outfitters - 2631 NW Stallings Dr.
 Sam's Southern Eatery - 1220 North St.
 Sombreros - 3000 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 - US Hwy 59 N.
 Tom's Grocery & Shell - U.S. Hwy 59 N.
In Central Heights:
 Morgan Oil Chevron/Whataburger - Hwy 259 North
 Brookshire Brother's Polk Pick It Up Truck Stop - Hwy 259 North
 Taco Riendo - Hwy 259 North
In Chireno:
 Chireno's Cafe' - 716 Main St.
In Cushing:
 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
 Shirley Creek Marina Office & Cabins - 23177 FM 226
In Garrison:
 Bulldog Express/J & S Food Mart - U.S. Hwy 59
 Garrison Gas & Convenience Store Exxon - U.S. Hwy 59
 Garrison Hardware & Feed - 121 South B Ave.
In Martinsville:
 L & M Quick Stop - 13101 Hwy 7
In Sacul:
 What the Fork Cafe' - Hwy 204

NEWTON COUNTY

In Burkeville:

Burkeville Heritage Society - 142 State Hwy 84E

In Newton:

Newton Co. History Ctr. - 213 E. Court St.
 Newton Co. Public Library - 212 High St.

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
 Mike Perry Motors - 101 W. Main

SHELBY COUNTY

In the City of Center:

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

In James:

James Country Store - 4746 State Hwy 7 East

In Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
 NuWay Convenience Store - 13054 Hwy 84
 Quick Stop - 12762 U.S. Hwy 84

In Timpson:

Brookshire Brothers- 829 N. 1st St. - Hwy 59
 Frontier Cafe' - 101 Austin St.
 Quick Stop - 674 N. 1st St. - Hwy 59

TYLER COUNTY:

In Warren:

Watson Rare Native Plant Preserve - 527 CR 4777

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! RECIPES 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

ADVERTISE WITH US!

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

11K COPIES AROUND THE TOWN & 7K COPIES RECIPES DISTRIBUTED MONTHLY AT 200+ LOCATIONS IN
ANGELINA-NACOGDOCHES--SHELBY-SAN AUGUSTINE-NEWTON-TYLER COUNTIES
AND **FREE ONLINE EDITION POSTED ON THE FIRST OF EACH MONTH**

RATES SHOWN ARE FOR **EACH PAPER**

RUN IN **AROUND THE TOWN** AND YOUR AD IN **RECIPES IS DISCOUNTED 10%!**

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

