

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 - SHELBY COUNTY



December 2025

Delicious and Festive Christmas Dinners

DRY BRINE TURKEY

A holiday meal is not complete until the turkey is on the table. Turkeys are large, but they don't have to be intimidating. The one thing you can do to ensure a bird that stays juicy and doesn't dry out in the oven: Brine it!

Ingredients:

- 1 (8-lb.) whole turkey
- 2 Tablespoons kosher salt
- 1 Tablespoon granulated sugar
- 3 cloves garlic, finely chopped
- 6 Tablespoons unsalted butter, melted
- 2 teaspoon fresh thyme leaves
- Pinch of crushed red pepper flakes
- Freshly ground black pepper

Directions:

2 days before cooking: Remove giblets from cavity of turkey. Pat turkey dry with paper towels.

In a small bowl, combine salt and sugar. Rub salt mixture all over turkey, concentrating on thicker parts of meat, like the breast. Place turkey in a large roasting pan. Refrigerate, uncovered, 2 days.

1 hour before cooking: Drain any liquid from bottom of pan. Pat turkey dry with paper towels and let sit at room temperature 1 hour.

Time to roast: Preheat oven to 425°. In a medium bowl, combine garlic, butter, thyme, red pepper, and a few grinds of black pepper. Brush about half of garlic mixture all over turkey. Tie legs of turkey together with kitchen twine. Place turkey on a roasting rack inside roasting pan.

Roast turkey, brushing with remaining garlic mixture halfway through and covering with foil if skin is browning too quickly, 45 minutes.

Reduce oven temperature 375° and continue to roast until skin is golden brown and an instant-read thermometer inserted into thickest part of breast registers 160°, about 45 minutes more.

Let turkey rest 15 minutes before slicing.



Photo by Andrew Bui

PERFECT PRIME RIB

Prime rib, also referred to as standing rib roast, is the beautiful piece of meat we turn to whenever we need a truly show-stopping holiday roast. You'll make your guests think you labored for hours, but it'll be your little secret that really your oven did all the work.

Ingredients:

- 1 standing rib roast (about 1/2 lb. per person)
- 1 Tablespoon. kosher salt
- 2 teaspoons black pepper
- 1 bunch fresh rosemary, divided

Directions:

Remove rib roast from packaging and place in a large roasting pan. Let come to room temperature, about 30 minutes.

Preheat oven to 450°. Generously season all sides of rib roast with salt and pepper. Arrange roast in roasting pan fat side up. Arrange half of the rosemary in bottom of pan around roast.

Roast 30 minutes.

Reduce oven temperature to 350° and continue to roast until an instant-read thermometer inserted into thickest part registers 110° for medium-rare, about 1 hour 30 minutes more. (Plan on about 15 minutes per pound.)

Remove roast from oven, cover with foil, and let rest 30 minutes.

To serve, slice along ribs to remove from roast, then separate each rib. Slice roast against the grain. Arrange roast, ribs, and remaining rosemary on a platter.



Photo by Erik Bernstein

**YOUR BUSINESS CAN SPONSOR THIS STRIP AD
REACH THOUSANDS OF READERS EACH MONTH
CONTACT SHARON @ 936.552.6758
FOR INFO**

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."

CHOCOLATE MARSHMALLOW BARS

(Mrs. E. D. Bolton)
and

FUDGE

(Mrs. Ben H. Duggan)

Chocolate Marshmallow Bars

1 cup sugar	1 tsp. vanilla
1/2 cup butter	2 eggs
1/4 tsp. salt	1 tablespoon cocoa
3/4 c flour	1/2 cup nuts

Cream butter and sugar. Add unbeaten eggs. Add sifted dry ingredients, nuts and vanilla.

Pour into shallow 9" sq. pan (greased & floured)

Bake 40 minutes at 350°

Cover with approx. 16 angelus marshmallows. Set in oven until soft enough to press down with fingers. (Do not melt) Let cool and ice.

Icing: Combine 1/2 c cocoa, 1/2 c sugar, 3/8 cup milk, 6 lb. butter. Let come to boil. Boil 1 minute. Remove from stove and beat immediately until creamy enough to spread.

Mrs. E. D. Bolton

Fudge

1 stick butter	4 1/2 cups sugar
1 large can evaporated milk	

Bring above to full boil (stirring constantly). Boil 6 minutes. (stirring) Remove from fire. Put in 18 oz. of Hershey milk chocolate, plain beans and 1 jar marshmallow cream

Add 1 tsp. vanilla and 1 cup nuts. Do not beat. Pour in greased pan (8x12 in.). Cut in squares. Can deep freeze.

Mrs. Ben H. Duggan

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

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.

LIVE MUSIC FRIDAY & SATURDAY NIGHTS!
Steak Night Thursday

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

KERRY VAUGHT AGENCY

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

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

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

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

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com

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

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
Staff Writers - Terri Lacher - 936.488.8701 and Vi Alexander - 936.553.9950
Distribution - Todd Stallings - 936.569.4393

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.

RITEWAY

Foundation Co.



Locally
Owned &
Operated

FOUNDATION SPECIALIST

LICENSED • BONDED • INSURED

-Slab, Pier-&-Beam

-Foam Injection

-Rotting Floor Replacement

Serving
East Texas
Since 1976

Call James For Your **FREE** Estimate

936.238.5604 or 1.800.201.7149

www.ritewayfoundation.com

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!



SOUR CREAM CAKE

From the kitchen of Joan Williams:

Ingredients:

- 1 package white cake mix
- 1/2 cup sugar
- 3/4 cup salad oil
- 1 cup sour cream or 1 cup buttermilk (I use buttermilk)

Instructions:

Mix all ingredients and beat. Add 4 eggs, one at a time. Set aside. Mix 3 Tablespoons brown sugar, 1/2 cup chopped pecans, 2 teaspoons cinnamon.

Pour half of cake batter in bundt pan that has been greased and floured; put a layer of brown sugar mix over batter; add remaining batter ingredients and top with remaining sugar mix. Bake 1 hour at 350°.

While still warm drizzle with the following: 3 Tablespoons milk, 1 cup powdered sugar, 1/2 teaspoon vanilla. Mix and let stand 10 minutes or more before putting on cake.



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



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!**



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

**CONTACT US @ 936.554.5822
FOR ADVERTISING**

**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



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

by Areeda Schneider-Stampley



**Let Freedom
Ring!**



**GOURMET
POTATOES**

- 6 medium potatoes, well scrubbed
- 2 cups sharp cheddar cheese, shredded
- 1/4 cup nutter
- 1/4 teaspoon pepper
- 1 teaspoon salt
- 1 teaspoon finely chopped parsley
- 16 ounces sour cream
- 1 Tablespoon grated onion or minced green onion
- 2 Tablespoons butter (for top of casserole)

Cook potatoes in skins. Peel and slice coarsely.

In a sauce pan, over low heat, combine cheese and butter, stirring until almost melted.

Remove from heat and stir in sour cream, onion, parsley, salt and pepper. Fold in potatoes. Put in 2-quart greased casserole. Dot top with 2 Tablespoons butter.

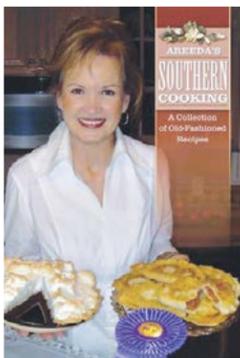
Bake at 350° for 25-30 minutes.
Yield: 6-8 servings.



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

Contact: areedaschneider@bellsouth.net
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 | Sales
Commercial | Service
Agricultural | Installation



**Power
Generation**

Jacob Willoughby

936.615.7857

OldTownGeneratorService.com
OldTownGeneratorService@gmail.com
Veteran Owned & Operated



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.

CORN PUDDING

Submitted by Leone Carr,
for band student Lynae Carr

- 1 can creamed corn
- 1 can whole corn
- 1 small bell pepper, chopped
- 1 small onion, chopped
- 1 small jar pimientos, optional
- 1 egg, beaten
- 1 cup grated cheese
- 1/2 stick margarine, melted
- 2/3 cup milk
- 1 cup cracker crumbs

Combine corn, pepper, onion and pimientos. Mix well. In separate bowl, combine egg, cheese, margarine, milk and cracker crumbs. Blend well. Pour into vegetables and mix well. Pour into casserole dish.

Bake at 350° for 45 minutes.

PLEASE SEND US YOUR RECIPES!

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

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

ADVERTISE IN

RECIPES

Sharon Roberts 936.552.6758

MERRY
Christmas
FROM YOUR FRIENDS AT
MR
MEADOW RIDGE OUTDOORS

 FOLLOW US ON SOCIAL MEDIA! 

1090 CR 231 NACOGDOCHES, TX 75961

-ARCHERY PRO SHOP - SKEET & TRAP-

-INDOOR & OUTDOOR RANGES-

-LTC CLASSES/ LEOSA-

-LESSONS - SAFES -

-TACKLE - FIREARMS-

CLOSED

DECEMBER 24TH-26TH & 31ST

JANUARY 1ST

936-569-9880

WWW.MEADOWRIDGEOUTDOORS.COM



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.

CORDON BLEU

Early in my cookin' career, long before I had a brain, I served Cordon Bleu to a group of friends. Thank GOODNESS for alcohol. The recipe said to deep fry for 3-4 minutes and then bake for 45 minutes. Somehow in my haste or liquor consumption, I forgot that second step. The plate wuz gorgeous, the presentation impeccable and the chicken... RAW AS DAY-OLD ROAD KILL!

It wadn't pretty. They all laughed, had their salad and several more glasses of wine while the cordon baked in the oven. By the time it wuz ready no one could remember what had happened. So if you forgot that second step, make sure you have plenty of libation!

- 8 chicken breasts
- 1/4 teaspoon pepper
- 1 cup milk
- 4 (1-oz) slices Swiss cheese
- 1-1/3 cups fine dry breadcrumbs
- 1 (10-oz) can mushroom soup
- 1 (4-oz) can sliced mushrooms
- 1/4 teaspoon salt
- 2 beaten eggs
- 4 (1-oz) slices cooked ham
- 1/3 cup all-purpose flour
- Vegetable oil
- 1 (8-oz) sour cream
- 1/3 cup dry sherry



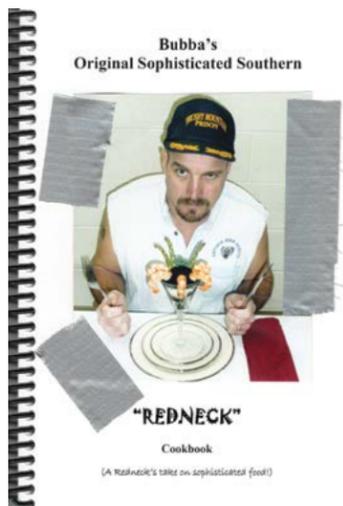
Place each piece of skinned and boned chicken between 2 sheets of wax paper; flatten to 1/4 inch thick. Sprinkle with salt and pepper. Combine eggs and milk; brush chicken pieces. Cut all ham and cheese slices in half, use one-half for each breast. Place piece of each in center of breast. Fold short ends of chicken over ham and cheese; roll up. Secure with wooden picks. Dredge chicken in flour, dip in remainin' milk mixture, and coat well with breadcrumbs. Cover and chill 1 hour. Heat 1/2-inch of oil in a heavy skillet, add chicken and pan-fry over medium heat 20 minutes or until golden brown. Drain well. Place in roastin' pan and bake 15 more minutes at 350°. Combine mushroom soup, sour cream, mushrooms and sherry, cook over medium heat, stirrin' until thoroughly heated. Serve over chicken.

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)



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



WHERE THE LOCALS EAT!
OPEN SINCE 1977

Voted Best Burger in Texas & Featured in Texas Monthly

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

OPEN 10AM-7PM
CLOSED SUNDAY

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



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 Hannah LeBlanc of Indianapolis, IN

GREEN CHILE SOUR CREAM ENCHILADAS

Ingredients:

- Chicken
- Taco seasoning
- Chicken bouillon powder
- Poultry seasoning
- Small can diced green chiles
- Block cream cheese (softened)
- Small container sour cream
- Tortillas (your choice)
- Shredded cheese

Instructions:

Cook chicken with taco seasoning, poultry seasoning, and bouillon powder. Once chicken is done remove from water and reserve 3 Tablespoons of water. Add to chicken and shred.



Mix sour cream, softened cream cheese and chiles in a bowl until well blended.

To a greased baking dish add just enough of the sour cream mixture to slightly cover bottom of pan.

Warm tortillas until just pliable. Add a few spoonfuls of chicken and a small amount of cheese. Roll up and place seam down in pan.

Once all enchiladas are rolled evenly top with the rest of sour cream mix and then spread cheese.

Cook in 400 degree Fahrenheit oven until cheese is melted and bubbly.

FANCY CHRISTMAS CHEESE BALL

Ingredients:

- 1 (8-oz.) block cream cheese, softened
- 6 oz. goat cheese
- 1 cup shredded Gruyère (or sharp white cheddar)
- 1/2 cup sliced, toasted almonds
- 2 Tablespoons chopped fresh parsley
- 1 Tablespoon chopped fresh thyme
- Kosher salt
- Freshly ground black pepper
- 1 cup pomegranate arils
- Crackers, for serving

Instructions:

In a large bowl, mix together cream cheese, goat cheese, and gruyere. Fold in almonds, parsley, and thyme until well combined, then season with salt and pepper. Form mixture into one large ball.

Place pomegranate arils on a large plate, then roll cheese ball gently until fully coated, filling in any cracks by hand.

Refrigerate until cold and sturdy, about 20 minutes, then serve with crackers.

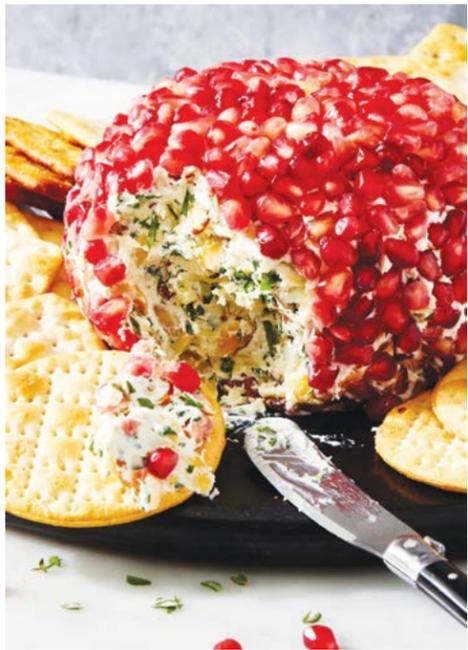


Photo by Rachel Vanni

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

ADVERTISE IN

RECIPES

Sharon Roberts 936.552.6758

TUSCAN TORTELLINI SKILLET BAKE

Ingredients:

- Kosher salt
- 1 lb. fresh or frozen cheese tortellini
- 4 oz. sun-dried tomatoes in oil, finely chopped (about 2/3 cup.), plus 2 Tablespoons tomato oil
- 2 oz. pancetta, finely chopped
- 6 oz. grape tomatoes, halved (about 1 cup)
- 3 cloves garlic, sliced
- 1 Tablespoon chopped fresh oregano
- 1/2 cup heavy cream
- 1 oz. finely grated Parmesan (about 1/4 cup)
- 3 oz. spinach (about 3 packed cups)
- 4 oz. fresh mozzarella, torn
- Crushed red pepper flakes, for serving

Instructions:

Bring a large pot of water to a boil and stir in 1 Tablespoon salt. Cook tortellini, stirring occasionally, until very al dente, about 2 minutes less than package instructions. Reserve 3/4 cup pasta water before draining. In colander, drizzle tortellini with tomato oil and toss to coat.



Photo by Erik Bernstein

Place pancetta in a cold, large, heatproof skillet. Cook over medium heat, stirring occasionally, until crisp and golden brown on all sides, about 12 minutes. Add sun-dried tomatoes and grape tomatoes and cook, stirring frequently, until grape tomatoes begin to break down, 4 to 5 minutes. Stir in garlic and oregano and cook, stirring, until fragrant, 1 to 2 minutes. Add cream and pasta water and bring to a simmer. Cook, stirring occasionally, until slightly thickened, 3 to 4 minutes. Stir in Parmesan until melted. Add spinach and tortellini and stir until spinach is wilted.

Preheat broiler to high. Top skillet with mozzarella. Broil, watching closely, until cheese is melty and starting to brown in some spots, 3 to 4 minutes. Top with red pepper.

BACON-WRAPPED DATES

Ingredients:

- 24 large Medjool dates, pitted
- 4 oz. crumbled goat cheese
- 12 slices bacon, halved
- 1/4 cup maple syrup
- 3/4 teaspoon crushed red pepper flakes
- 1 teaspoon finely chopped rosemary
- 3/4 teaspoon freshly ground black pepper

Instructions:

Preheat oven to 400°. Line a baking sheet with parchment and fit with a wire rack; set aside.

Halve dates lengthwise being careful not to cut all the way through. Place a small amount of cheese in the center of each date. Wrap a piece of bacon around each date making sure the ends meet underneath the date.

Place dates, seam side down, on prepared baking sheet. Bake until bacon fat is beginning to render out, about 15 minutes.

Meanwhile, in a small bowl, mix together maple syrup, red pepper flakes, rosemary, and black pepper. Brush each date with maple syrup mixture.

Continue to bake brushed dates until bacon is crispy, 15 to 20 minutes more.



Photo by Emily Hlavac Green

STAY SAFE



EASTEX GLASS & MIRROR

3102 South Street
Nacogdoches, TX 75961
936.569.8284
800.657.2425

Michael Kenney
President-Manager
mkenney@hotmail.com

KINFOLKS RESTAURANT



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

Breakfast Served All Day!

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

Allen

FUNERAL SERVICES
SINCE 1957

Alto and
Cushing

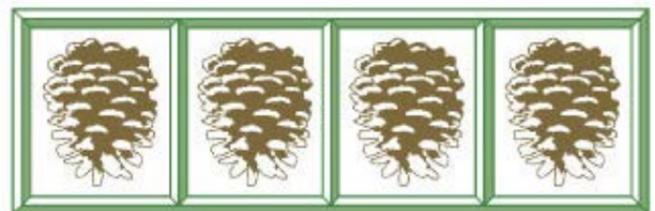
1-800-958-5870

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



Member in good standing

NACOGDOCHES COUNTY



CHAMBER OF COMMERCE

www.nacogdoches.org

CONTACT US @ 936.554.5822 FOR ADVERTISING

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 electric heaters and gas heaters of all sizes. Everything to WINTERIZE your home. We carry Richmond Water heaters that carries a 5 year Warranty.

OPENING DOORS for YOU since 1976



Charles E. Pool
Broker
936-564-2622



Ed Pool
President
936-569-4779



Andrew Middlebrook
Associate Broker
936-558-8711



Gay Roach
Associate Broker
936-615-9221



Wilson Hinze
REALTOR®
936-234-2565



Jonathan Dunn
REALTOR®
713-319-4467



Bella Cuevas
REALTOR®
936-371-2020



Jaime Anderson
REALTOR®
936-679-3380



Abby Taylor
REALTOR®
936-645-7693



Cindy Millard
REALTOR®
936-462-3689



Jimmie Lynn John
REALTOR®
903-721-7355



Colton Pool
REALTOR®
936-645-8950



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



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



Mitch Bell
REALTOR®
713-851-3136



Amber Jolley
REALTOR®
936-305-1491



Keith Millard
REALTOR®
936-559-3628



Joey Greer
REALTOR®
409-920-1850



Charles Pool
REAL ESTATE, INC.

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

See every listing in our market at CPRE.com



Around the Town
is a proud member of the



SHELBY COUNTY
CHAMBER OF COMMERCE

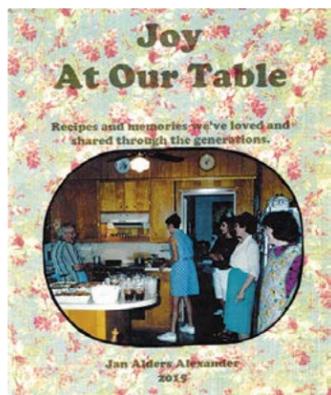
2025 INVESTOR

the CHAMBER
LUFKIN | ANGELINA COUNTY

PLEASE SUPPORT OUR ADVERTISERS

Submitted by Jan Alders Alexander of Nacogdoches

Nancy gave this one to me and it is one of our family's favorite salads.



ORIENTAL SLAW SALAD

COMBINE:

- 1 package shredded cabbage salad
- 4 green onions, chopped
- 4 teaspoons sugar
- 2 Tablespoons apple cider vinegar
- 2 teaspoons Accent seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup toasted slivered almonds
- 1 package Ramen noodles, crushed in package (discard spice packet)

INSTRUCTIONS:

Place cabbage and green onions in salad bowl. Carefully toast slivered almonds until fragrant—careful not to burn. Mix dressing well in small canning jar and refrigerate. When ready to serve, add dressing mixture to cabbage mixture. Sprinkle crushed Ramen noodles and toasted slivered almonds.

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.



IRENE MARTIN'S CORNBREAD DRESSING

- 2 pans cooked cornbread (use her recipe for the bread; do not use pack aged mix)
- 4 slices day-old white bread
- 3/4 cup diced onion
- 3/4 cup diced celery
- 4 chopped boiled eggs
- 4 raw eggs
- 1/2 teaspoon sage
- 1 teaspoon pepper
- 1 can cream of chicken soup
- 1 quart chicken stock
- 3-4 cups milk



Mix all ingredients until bread is absorbed and mixture is sloppy. Pour into buttered baking dish and cook 30-40 minutes at 400°.



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

HERMAN POWER TIRE
OLDEST MICHELIN® DEALER IN TEXAS
 MICHELIN / COOPER / INDUSTRIAL TRUCK / BRIDGESTONE PASSENGER / OFF-ROAD
 222 SOUTH STREET
 NACOGDOCHES, TX 75961
 PH: (936) 564-8752 FX: 564-6003
 hermanpowertire.com

KYLE BRASHER INSURANCE

HOME & RENTERS
 AUTO & MOTORCYCLE
 LIFE

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

dochescu.com 800-424-2786

DCU
 DOCHES CREDIT UNION
Membership Makes the Difference!

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

Scan Code
 More Information bit.ly.DochesCU

Nacogdoches • Center • Hemphill member NCUA

Serving Nacogdoches for 45 Years

G&G
 Lock and Safe Co.

Voted Best Locksmith and Best Security Systems Provider

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

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

BOATMAN TIRE SERVICE

GOODYEAR
 KELLY TIRE
 BRIDGESTONE
 Firestone
 TOYO TIRES
 NITTO

Largest Inventory for Passenger and Light Truck Tires

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

Ma's
 SINCE 1989 ©

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

AROUND the TOWN

FREE! SHOPPING • ENTERTAINMENT • DINING • SERVICES • SALES & MORE! FREE!
 AroundTheTown.us AroundTheTown@mail.com

936.554.5822



VFW DANCE

**Every Saturday Night!
7 pm - 11 pm
\$15.00 Admission**

VFW POST #3893

2406 Hunter Rd.
Nacogdoches, TX
936.569.9670

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

Open to the public - No membership required!

Submitted by David Stallings - Around the Town Publisher

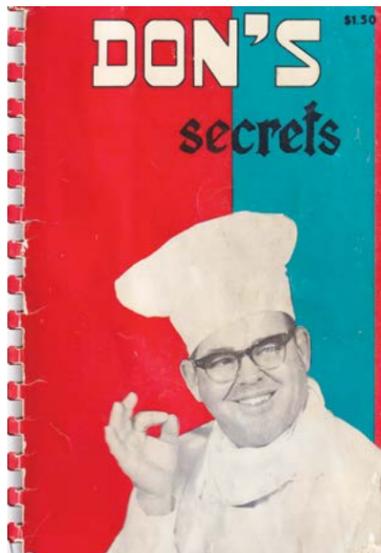
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



LOUISIANA OYSTER STEW

- 2 dozen large shelled oysters
- 2 cups milk
- 2 pats butter
- 1/8 cup celery, chopped very fine
- Paprika
- Salt and red pepper, to taste
- 2½-in thick slices of boiled potatoes

Heat milk to boiling in saucepan, stirring constantly. Add celery and potatoes and cook for 5 minutes. Add oysters and season to taste with salt and red pepper. Bring to boil again and let simmer 3 to 4 minutes. Pour into soup plates. Place 1 pat of butter on each serving and sprinkle with paprika. Serves 2.



From Angela Bradford Welcome to Appleby Sand Mercantile Café Where Family, Food, and Southern Roots Run Deep

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



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

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

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

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

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

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

FRIED GREEN TOMATOES

- Ingredients:**
- 2 large green tomatoes
 - 2 eggs beaten
 - 1/2 cup vegetable oil for frying

- BREADING:**
- 1/2 cup flour
 - 1/2 cup corn meal
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper

Instructions:

Heat oil in cast iron or heavy skillet over medium-high heat to 350°F. Mix all BREADING ingredients together in medium-sized bowl. Slice green tomatoes to the desired thickness - thin and crispy or thick and hearty. Next, dip each slice in beaten eggs, then in breading. Place tomatoes face down in oil and fry to golden brown, piercing tomatoes with fork while frying. Do this for each slice. Pick up each tomato with a spatula, to drain. Place tomato slices on paper towel to drain.



Submitted by Sylvia Arnold of Lufkin

POTATO & EGG

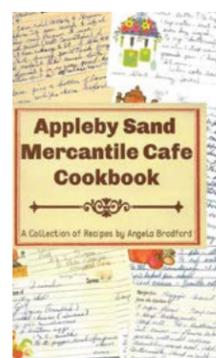
- Ingredients:**
- Cube two potatoes
 - 2 eggs
 - Chopped onions

Instructions:

Place potatoes in a skillet with oil & butter. You may also add chopped bell pepper, jalapeños, chopped onions. You can add anything you like to this. Fry them and stir til done. Add your eggs, shredded cheese, salt, pepper. Stir til mixed and done. Make a taco or just place on a plate. Either way it is good. Top it off with hot sauce and we are ready to eat. Enjoy!!



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



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

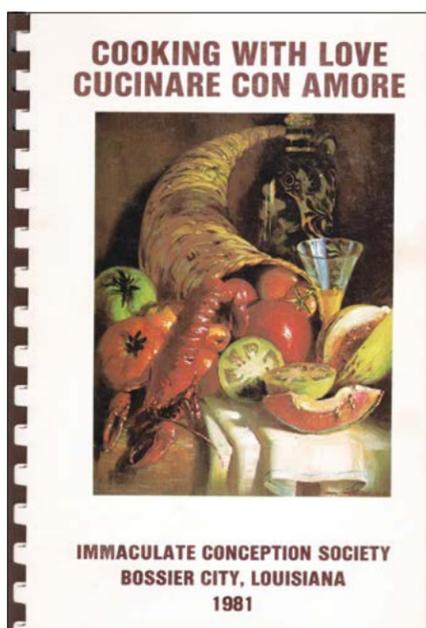
NEWS

SCHOOLS

SPORTS

EVENTS

WEATHER



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 CASSEROLE (Mrs. Corinne Pizzolato)

- 4 medium eggplants
- 1 (6 oz) can tomato paste
- 1 (8 oz) can tomato sauce
- 1 cup Parmesan cheese
- 1 medium onion
- 1 clove garlic
- 1 Tablespoon sugar
- Salt and pepper, to taste
- 1 cup cooking oil
- 6 eggs, beaten



Peel and slice eggplant 1/4-inch thick. Sprinkle with salt; put in colander and let set for 15-20 minutes. Rinse with cold water; pat dry with paper towel. Brown on both sides and set aside.

Making sauce: Sauté onion and garlic in 2-quart cooking pan or pot until golden brown. Add tomato paste and sauce. Add 1 quart of water and let simmer for 30 minutes, seasoned with salt, pepper and sugar.

Put layer of eggplant in 9x12x2 inch baking pan. Pour sauce over eggplant; add cheese and beaten egg. Repeat until all is used up, ending with egg. Bake for 40 minutes, or until done (in moderate oven at 350°F. Makes 8 to 10 servings.

PINEWOODS FINANCIAL

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

(936) 559-1123
WWW.PINEWOODSFINANCIAL.COM

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

THE SOONER YOU PLAN, THE SOONER YOU RELAX.

LET'S TALK YOUR FUTURE SELF WILL THANK YOU!

FREE BBQ SANDWICHES

from

AROUND THE TOWN!

NOON UNTIL WE RUN OUT

ONE SANDWICH PER PERSON IN ATTENDANCE

DONATIONS TO SHRINERS ACCEPTED, BUT NOT REQUIRED

SATURDAY - DEC 20th

MEADOW RIDGE OUTDOORS

1090 CR 231 - Nacogdoches

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

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

Your 1/4 page full-color ad will reach more than 16,000 readers in 3 counties each month!

Nacogdoches
Angelina - Shelby

\$250 for one month
\$195 per month
12 month contract
FREE INCLUSION IN OUR ONLINE VERSION

Phone 936.554.5822

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.

Christmas Recipes for the Grill



Smoked Prime Rib

Prime rib is rich, beefy, and packed with flavor that comes from its generous marbling. Each bite is tender, juicy, and melts in your mouth, offering a luxurious, buttery texture. The savory crust, seasoned to perfection and roasted to a smoky, golden brown, adds an irresistible layer of bold flavor.

Ingredients:

1 (8-10 lb) 4-bone prime rib roast
5 Tablespoons kosher salt
5 Tablespoons freshly ground black pepper
3 Tablespoons chopped fresh thyme leaves
3 Tablespoons chopped fresh rosemary leaves

Instructions:

When ready to cook, set the smoker temperature to 250° and preheat with the lid closed for 15 minutes.

While the grill preheats, trim any excess fat off the roast.

In a small bowl, combine the salt, pepper, thyme, and rosemary. Rub all over the roast.

Insert the probe into the center of the roast, avoiding the bones and any large pockets of fat. Place the roast directly on the grill grates, close the lid, and cook until the internal temperature reaches 120°, about 4 hours. Remove the roast from the grill and let rest for 20 minutes.

While the roast rests, increase the smoker temperature to 450°F and preheat with the lid closed. Return the roast to the grill, close the lid, and cook, rotating halfway, until the internal temperature reaches 130°F for medium-rare or your desired temperature, about 15 minutes.

Remove the roast from the grill and let rest for 30 minutes before slicing. Enjoy!



Have leftover prime rib from dinner?

Try delicious steak and eggs for breakfast!



Smoked Whole Chicken

For juicy flavor and crispy skin, this is a smoky upgrade to store-bought chicken.

Ingredients:

1 whole chicken
1 Tablespoon olive oil
2 Tablespoons chicken seasoning
1 lemon, sliced
1 small onion, quartered
3 rosemary sprigs

Instructions:

Food Prep

First, remove any giblets from the chicken. Optionally, if you have time, place the chicken on a wire rack with a baking sheet underneath and allow it to dry in the refrigerator for 2 to 4 hours or overnight. This will further dry the chicken skin and promote browning.

Next, brush the chicken skin with olive oil and lightly season the inside of the cavity, reserving the majority of the chicken seasoning for the skin. Stuff the chicken with lemon slices, onion and rosemary sprigs.

Then, cross the two chicken legs and tie them together using butchers' twine to secure them in front of the cavity for even cooking. Optionally, you can tuck the wings under the chicken by pushing the flats down toward the rear of the chicken and tucking them underneath.

Finally, season the exterior of the chicken with the remaining chicken seasoning so it's well covered.



Grill Prep

Fuel: Your favorite flavored pellets for pellet grill.

Temp: 225°(Low Heat) & 375°F (Medium Heat)

The Cook

Place the thermometer probe into the thickest part of the chicken breast without touching any bones and position it at the center of your pellet grill.

Smoke for 1 hour at 225°F.

Increase the heat on your grill to 375°F and continue roasting approximately 30-60 minutes, or until the white and dark meat reach an internal temperature of 165°F.

Remove the chicken from the grill and allow it to rest for 15-20 minutes. Snip and discard the butchers' twine, carve and enjoy.

Honey-Glazed Grilled Ham

Ham is a holiday favorite, and grilling it with a honey glaze adds a smoky-sweet flavor that pairs perfectly with the tender, savory meat. The caramelization from the honey glaze gives the ham a beautiful golden-brown color and adds a festive touch to your barbecue.

Ingredients:

1 bone-in ham
½ cup honey
¼ cup Dijon mustard
½ cup brown sugar
1 teaspoon cinnamon

Instructions:

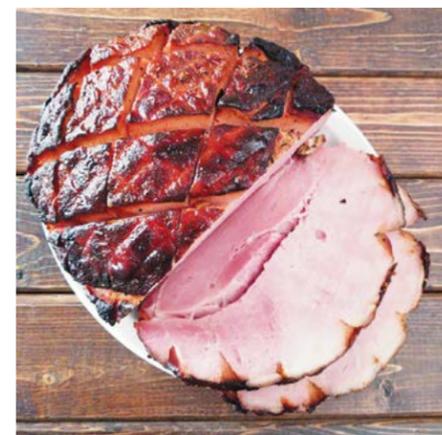
Combine honey, mustard, brown sugar, and cinnamon to make the glaze.

Preheat your grill to medium heat.

Score the surface of the ham and brush it generously with the glaze.

Place the ham on indirect heat, basting every 15 minutes with the glaze.

Grill for 1.5 to 2 hours, or until the internal temperature reaches 140°F.



Tip:

Keep a close eye on the glaze to prevent it from burning. Grilling on indirect heat ensures the ham stays moist while the glaze caramelizes beautifully. This method gives the ham a delicious crust without drying it out.

Get your copies of *Around the Town* and *RECIPES* at more than 200 locations in 3 counties!

ANGELINA COUNTY

In the City of Lufkin

Angelina Manufactured Housing - 3907 N. Medford Dr.
 Big's - 2400 E. Denman Ave.
 Big's - 1902 W. Frank Ave. (Hwy 94)
 Big's - 3889 Hwy 69N
 Big's - 3122 Adkinson Dr. (Hwy 103E)
 Big's - 4609 Hwy 103E
 Big's - 620 N. Raguet
 Big's Valero - 1910 N. Timberland
 Big's Texaco - 1203 S. Chestnut St.
 Bodacious BBQ - 2207 W. Frank Ave. (Hwy 94)
 Brookshire Brothers - 301 S. Chestnut
 Brookshire Brothers Gaslight Plaza - 1807 W. Frank Ave.
 Brookshire Brothers Express - 2106 S. 1st St.
 Casa Morales Mexican Restaurant - 1001 S. 1st St.
 Catfish King - 806 S. Medford Dr.
 Chen's - 302 S. Timberland Dr.
 Cherry's Grocery & Valero - 2701 N. Raguet
 Crown Colony Shell/Snappy's - 101 Champion Dr.
 Food Mart Exxon - 612 Frank Ave.
 Food Mart Exxon - 6480 Hwy 69S
 JR Food Mart - 1114 E. Denman Ave.
 Lone Star Charlie's Family Restaurant - 1910 E. Denman Ave.
 Lucky's Valero - 1707 N. John Redditt Dr.
 Massingill's Meat Mkt - 3728 Hwy 69N
 Maytag Laundry - 601 S. 1st
 Mexico Express - 1603 W. Frank Ave. (Hwy 94W)
 Mom's Diner - 420 W. Frank Ave.
 Napoli's Restaurant - 107 W. Lufkin Ave.
 On the Road - 4110 S. 1st St.
 On the Road - 3503 S. Chestnut
 On the Road - 1001 E. Denman Ave.
 On the Road - 2909 E. Denman Ave (Hwy 69S)
 On the Road - 3049 Hwy 103 W
 Pablo's BBQ & Mexican Food - 3900 Hwy 69N
 Pelican Pointe Cajun Kitchen - 1302 N. John Redditt Dr.
 Ralph and Kacoo's - 3107 S. 1st (Hwy 59S)
 Ray's Drive In - 420 N. Timberland Dr.
 Rustica's Kitchen - 317 S. Timberland Dr.
 Shell Food Mart - 3008 Adkinson Dr. (Hwy 103E)
 Sleep Inn/MainStay Suites - 2409 N. Timberland Dr.
 Stringer's Lufkin Barbecue - 203 S. Chestnut St.
 Tia Juanita's Fish Camp - 3102 S. John Redditt Dr.
 Timberland Chevron - 804 N. Timberland Dr.
 Tommy's Watch & Jewelry - 800 S. Timberland Dr.
 Walgreens - 102 N. Timberland Dr.
 Walgreens - 1000 W. Frank Ave.
 Wash & Dry Washateria - 114 E. Laurel Ave.
 West Loop Chevron - 904 S. John Redditt Dr.

In Diboll:

Brookshire Brothers - 221 N. Temple Dr. (U.S. Hwy 59)
 Diboll Depot - 1605 N. Temple Dr. (U.S. Hwy 59)
 On The Road - 1580 N. Temple Dr. (US Hwy 59)

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

Brookshire Brothers Express - 5750 Ted Trout Dr. (Hwy 94W)
 Brookshire Brothers Express - 6564 Ted Trout Dr. (Hwy 94W)

In Huntington:

Brookshire Brothers - 885-A Hwy 69S
 Little Boots Grocery & Chevron - 101 Hwy 69S
 Papa's Pit & More - 501 N. Main St.

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59N

In Zavalla:

Brookshire Brothers Express - 198 E. Main St.
 Coleman's Store - 188 Hwy 147 (@ Hwy 63)

NACOGDOCHES COUNTY

In the City of Nacogdoches:

Appleby Sand Mercantile Cafe' - 6530 FM 2609
 Appleby Sand Depot - 3023 Appleby Sand Rd.
 Arbor - 3002 Westward Dr.
 Auntie Pastas - 211 Old Tyler Road
 Barbecue House - 704 N. Stallings Dr.
 Barkeeps - 3308 North St.
 Big's - 2430 SE Stallings Dr.
 Big's - 540 NE Stallings Dr.
 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 St.
 Brown Family Health Center - 1407 E. Main St.
 Buckle Up Insurance - 1122 N. University Drive - Suite 119
 Butcher Boy's - 603 North St.
 Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings Dr.
 CC's Smokehouse - 2709 Westward Dr.
 Chamber of Commerce - 2516 North St.
 Charles Pool Real Estate - 3505 North St.
 Chevron - 1000 N. University Dr.
 Chevron - 3228 North St.
 Chique-n-Tiques on Main - 409 E. Main St.
 CiCi's Pizza - 3801 North St. - Suite 19
 Claw Daddy's Market - 3322 Center Hwy
 Clear Springs - 211 Old Tyler Rd.
 Coldwell-Banker Blueberry Realty - 112 E. Main St.
 Copy Center Nac - 2618 North St.
 Country Kettle Buffet - 3205 N. University Drive - Suite S
 Days Inn and Suites by Wyndham - 2724 North St;
 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
 Dr. Ronnie Hancock Family Dentistry - 1302 Raguet St..
 El Rancho Restaurant - 123 King St.
 El Taco Salsa - 4512 North St.
 Exxon - 3104 N. University Dr.
 Farmers State Bank - 3540 NE Stallings Dr.
 Fitness 360 - 4822 N. University Dr.
 G & G Lock & Safe - 916 Park St.
 Gound Chevrolet - 1015 North Street
 Granary Health Foods - 4411 South St.
 Guacamole's - 1315 North St.
 H & Z Valero - 1626 N. University Dr.
 Herman Power Tire - 222 South St.
 HoneyBee Health Foods - 3801 North St. - Suite 17
 Hop In/Roady's Chevron - 4919 NW Stallings Dr.
 Independence Manor - 1501 Pruitt Hill Dr.
 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.
 Kyle Brasher Insurance - 212 South St.
 Lehmann Eye Center - 5300 North St.
 Linda's Cutting Edge - 2211 S. University Dr.
 Lone Star Farm & Home Center - 608 W. Main St.
 M & S Pharmacy - 917 E. Austin St.
 Ma's Jewelry - 2423 North St.
 Martin Kennel - 512 CR 217
 McCoy's Building Materials - 4009 NW Stallings Dr.
 Meadow Ridge Outdoors - 1090 CR 231
 Memory Lane - 3205 N. Univrsity Dr. - Suite F
 Mike Perry Motors - 3812 South St.
 Mike's BBQ - 1622 South St.
 Mustard Seed - 1330 N. University Dr.
 NacBurger - 3205 N. University Dr.
 Nacogdoches Arts Collaborative - 320 North St - Suite 307
 Nacogdoches County Expo/Civic Center - 3805 NW Stallings Dr.
 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 1601 W. Austin St.
 Napoli's Restaurant - 2119 North St.
 Nikki Evans-Wallace State Farm Insurance - 332 N. University Dr.

NACOGDOCHES COUNTY

In the City of Nacogdoches

On The Road Valero - 1304 NW Stallings Dr.
 Papi's Mexican Restaurant - 422 E. Main St.
 Perry Propane - 6500 Franklin St
 Pike Saw & Tool - 2502 NW Stallings Dr.
 Pineywoods Financial - 303 Creek Bend Blvd - Suite B
 R & K Distributors - 6821 North St.
 Red House Winery - 108 E. Pilar St.
 Renfro's Glass - 714 North St.
 Rick's Valero/Dickies BBQ - 3505 South St.
 Roma's Italian Kitchen - 124 E. Main St.
 Sam's Southern Eatery - 1220 North St.
 Simpson Real Estate - 104 North St.
 Sombreros - 3000 North St..
 Sunshine Food Mart - 2013 North St.
 Taquitos El Jaliscience - 3217 North St.
 Taqueria El 21 - 1422 Douglass Road
 Texas Bank - 500 North St.
 Texas State Optical - 4729 NE Stallings Dr.
 Thrall's Grocery, Deli & Cafe' - 7144 Hwy 21 East
 VIP Cleaners - 4515 North St. - Suite 1
 Walmart - 4810 North St.
 Windhill Apartments - 1324 Pruitt Hill Dr.
 Woden Rd. Qwik Stop - 2500 Woden Rd
In Appleby:
 Gimme's Exxon - 14542 North U.S. Hwy 59
 Stuckey's - 14084 North U.S. Hwy 59
In Central Heights:
 Brookshire Brother's Express - 9855 U.S. Hwy 259 North
 Central Heights Depot/Whataburger - 10175 U.S Hwy 259 North
In Garrison:
 Bulldog Express/J & S Food Mart - 381 N U.S. Hwy 59
 Garrison Gas & Convenience Store Exxon - 432 N U.S. Hwy 59
In Martinsville:
 L & M Quick Stop - 13101 Hwy 7
In Woden:
 Dollar General Store - 5130 FM 226

SHELBY COUNTY

In the City of Center:

Boles Feed Co. - 101 Porter St.
 Boyd Adams Barber Shop - 424 U.S. Hwy 96N
 Brookshire Brothers - 105 Hurst St.
 Covington Lumber & Bldg Materials - 1595 Tenaha St.
 Farmers State Bank - 115 Shelbyville St.
 H & S Discount Foods - 705 Shelbyville St..
 Rancho Grande - 816 Tenaha St.
 ReSale Mail - 730 Shelbyville St.
 Shelby County Chamber of Commerce - 100 Courthouse Square A-101
 T/R's Steaks & More - 892 Hurst St.
In Huxley:
 Trail's End Grocery & RV Park - 5437 FM 3172
In Joaquin:
 Bink's Joaquin Quick Stop - 12762 U.S. Hwy 84
 Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
In Shelbyville:
 Shelbyville Grocery and Valero - 5270 Hwy 87S
In Tenaha
 Bink's Quick Stop - 300 S. George Bowers Dr. (Hwy 59)
In Timpson:
 Bink's Timpson Quick Stop - 674 N. 1st St. - Hwy 59
 Brookshire Brothers - 829 N. 1st St. - Hwy 59
 Tie & Timber Lodge & Event Center - 397 Jacob St.

AROUND the TOWN
 FREE! SHOPPING - ENTERTAINMENT - DINING - SERVICES - SALES & MORE! FREE!
 AroundTheTown.us 936.554.5822 aroundthetown@mail.com

FREE! RECIPES FREE!
AROUND the TOWN... and BEYOND!
 AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com

**AD RATES FOR OUR 24/7/365 NEWS WEBSITE!
 LAUNCHED JULY 1, 2022!**

This site has become the number-one news source for Nacogdoches County. Each ad is viewable for 10 seconds during each minute 24/7 365 days per year. More than 200K impressions monthly!



**ROTATING
 CARD AD!**
 3.5" W X 2" H
 336 PIXELS W X 192 PIXELS H
 Linked to your web site or

**LEFT & RIGHT SIDES OF PAGE PLACEMENT
 \$200 PER MONTH ON 12-MONTH CONTRACT - NON-AROUND THE TOWN ADVERTISERS
 \$125 PER MONTH ON 12-MONTH CONTRACT FOR AROUND THE TOWN ADVERTISERS**

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

20000 PAPERS DISTRIBUTED THE FIRST WEEK OF EACH MONTH AT 200 LOCATIONS IN ANGELINA-NACOGDOCHES-SHELBY COUNTIES
AND FREE ONLINE EDITION IS POSTED THE FIRST DAY OF EACH MONTH
RATES SHOWN ARE FOR EACH PAPER
RUN IN AROUND THE TOWN AND YOUR AD IN RECIPES IS DISCOUNTED!

FULL PAGE
10"W X 15.625"H
\$850 ONE MONTH
\$650 PER MONTH 12 MONTH CONTRACT

BUSINESS CARD SIZE
3.5"W X 2"H
\$50 ONE MONTH
\$40 PER MONTH
12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

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

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

HALF PAGE HORIZONTAL
10"W X 6.125"H
HALF PAGE VERTICAL
4.9"W X 15.625"H
\$450 ONE MONTH
\$350 PER MONTH 12 MONTH CONTRACT
FREE INCLUSION IN ONLINE EDITION

