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

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April 2022

\$100 Monthly Prize for Best Recipe!

RECIPES From Around the Town and Beyond Publisher, David Stallings, announces that a cash prize of \$100 will be awarded for the best recipe submitted each month. “We’re hoping that the monthly cash prize will encourage more of our readers to share their favorite recipes. Many of us have some great recipes that have been handed down through the years by family and friends. I’m sure that these hidden treasures will be appreciated by all who read and hopefully, use them.

“*RECIPES* began publication in February of 2021 and the response has been amazing. We feature recipes from celebrities, restaurants and local citizens. The free paper is distributed each month to more than 200 locations in Nacogdoches, Angelina, Shelby and San Augustine Counties. It is also available free online at www.AroundTheTown.us/RECIPES.

“Recipes may be submitted by anyone from anywhere,” Stallings said. Stipulations are as follows: To be considered, recipes cannot be copied from a cookbook or publication. They cannot be an attachment or a scanned copy of a handwritten or typed recipe. **They must be typed out in the body of an email message.** Only one recipe per month per person will be permitted for consideration. If you wish to submit more than one recipe, please designate which recipe is for the judging. Recipes will be published as space allows for them. Once available space is filled, any additional recipes will be held over until the next month. Recipes published one month will be judged and the winner announced the following month. Email recipes to AroundTheTown@mail.com no later than the 20th of each month preceding publication on the 1st.



Around the Town Publisher David Stallings (left) and Sales Manager Sharon Roberts announce the paper's new Recipe of the Month promotion with a \$100 winner each month.

How to Make the Best Steak You Can - At Home

Before you ruin another perfectly good porterhouse, try these tips for delicious steaks cooked at home.

Most of us can't make a steak come out exactly the way a high-end steakhouse does, because most of us probably don't own an infrared broiler packing 20,000 BTUs of heat.

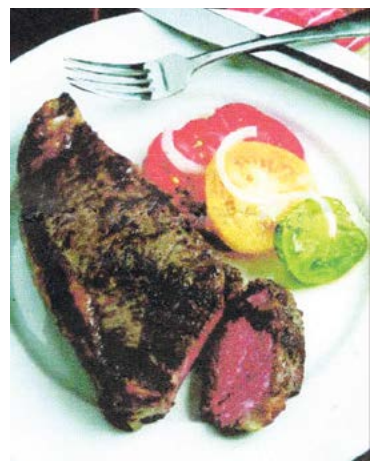
So, before you fire up, take these tips from the steak experts. Armed with the right equipment and the basics of grilling technique, you need never embarrass yourself by producing another overcooked, rubbery rib-eye.

SKILLET STEAK

Cooking steak needn't involve a grill at all. For this old-fashioned “cowboy steak” method, you need only a burner, an oven, a heavy-bottomed cast-iron skillet, a little olive oil and seasonings, and a lot of preheating. Steaks should be at least 1 inch thick.

It's ideal if you're cooking for a crowd. The steaks are seared in a skillet, then finished in the oven.

The cooking surface should be piping hot. Put your skillet on the burner and turn it on high until fully preheated, 10 to 15 minutes. A gas burner is preferable to electric. Unless you're cooking outdoors, make sure your vent is going full-blast.



HERE'S HOW TO DO IT

1. Preheat your oven to 325°F. **Rub** steak with olive oil; coat with a salt-and-pepper seasoning mix. You may add a small amount of sugar to speed up browning.

Best Steak - page 7



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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 PAPRIKA
(Mrs. Steele Wright)

Chicken Paprika

8 Chicken Breasts (bone the breasts and boil the bones to make 2 1/2 cups broth)
Mix: 1 cup flour, 2 1/2 tsp paprika, 2 tsp. salt, 1/4 tsp red pepper, 1/4 tsp freshly ground pepper, 1/4 tsp ginger, 1/4 tsp sweet basil. Dash of nutmeg.

Roll the pieces of breasts in the mixture, patting as much of the mixture as will stick to them. Brown the chicken gently in a half and half mixture of butter or margarine and shortening. When each piece is light brown, transfer to earthenware casserole or Roaster. Empty fat from skillet (not into casserole).

Into skillet put:
1 pint Sour Cream, 2 tbsp Worcestershire sauce, 3 tbsp Chili sauce, 1 large clove garlic (finely minced), 1/2 tsp salt, 1 tsp Accent, 1/2 cup sherry, 1 small can of water chestnuts (about 15 cut into thin slices). Heat this mixture until it steams, pour it over the chicken. Cover and cook in a slow oven about 325° until chicken is tender - about 2 hours. Serve over: Polonaise Noodles - Cook small egg noodles as directed on package. Cut 4 slices of stale bread in tiny squares and fry carefully in butter until brown (a few at a time over low fire). Before serving sprinkle noodles with fried bread squares. Place one breast on each serving of noodles and pour plenty of sauce on each serving. Served 8.

Mrs. Steele Wright
- 85 -

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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.

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!



**CHEESE
MUFFINS**

- 1½ cups flour (sifted)
3 teaspoons baking powder
1 Tablespoon sugar
½ teaspoon salt
- ½ cup American cheese
1 egg
1 cup milk
3 Tablespoons melted butter

Preheat oven to 350°. Combine first 5 ingredients. Combine last 3 ingredients. Mix the two combinations only until dry ingredients are wet (18-20 seconds). There will be lumps.
Bake about 20 minutes. Makes 12 muffins.

From Julia Jones of Nacogdoches

INSTAPOT MASHED POTATOES

- 2-3 lbs of peeled potatoes
1 cup milk
6 Tbsp butter
- Pepper to taste
2 cups water
2 tsp salt (or to taste)

Pour water into the InstaPot and add salt. Place the rack in the pot and place potatoes evenly in one layer. Close and seal the pot. Pressure cook for 12 minutes. Let the pressure release naturally. Microwave the butter and milk until steamy. Mix with the potatoes and mash well. Add salt and pepper to taste, adding a little more milk if needed. Serve immediately.

FOOD PROCESSOR BISCUITS

When stirring becomes difficult for arthritic hands, these are easy yet delicious.

- 1 ¾ cups all purpose flour
1 Tablespoon baking powder
1 teaspoon sugar (optional)
1 teaspoon salt
1 stick cold butter, diced
¾ cup milk

Preheat oven to 400°. Line a baking sheet with parchment paper.
Pour flour, baking powder, sugar and salt in the food processor. Pulse to combine. Pulse in the butter quickly until pea size. Add the milk and pulse just until the dough forms.
Scoop ¼ cupful of dough (or use an ice cream scoop) and place on the parchment paper. Bake until brown, about 15-20 minutes.

**HASH BROWN
BREAKFAST CUPS**

1 bag of frozen hash brown potatoes or cooked and shredded homemade, if you like

Preheat oven to 400°. Lightly oil a 12 cup muffin pan. Toss a bag of frozen hash brown with 4 Tbsp of butter, salt and pepper. Press into an oiled muffin pan to line the cups. Bake at 400° until golden brown, about 12-15 min.

While cups are baking scramble and cook 12-14 eggs. May add cooked bacon to the eggs if you like. When cups are browned, fill with eggs and top with bacon, sausage or diced onion.



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PEACH COBBLER

National Peach Cobbler Day April 13th – a Springtime favorite

- 2 1/4 cups sliced fresh peaches
- 2 cups sugar
- 1/2 cup butter
- 3/4 cup plain flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup whole milk

Mix peaches with 1 cup sugar. Let stand. Put butter in 2-quart casserole and place in a 325 degree oven to melt. Combine remaining 1 cup sugar, flour,



baking powder, salt and milk. Pour over melted butter. Do not stir. Spoon peaches on top of mixture. Do not stir. Bake 1 hour in a 325 degree oven, or little longer until crust is golden brown.

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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.

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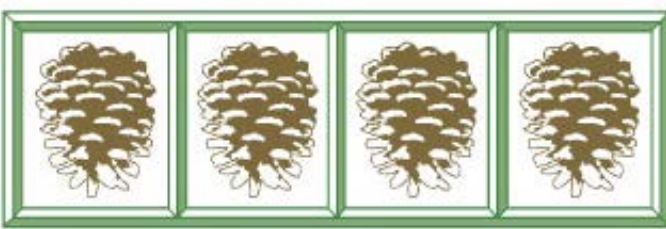
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Grand Ole Opry Star, T. Graham Brown, and Bubba Stoney’s Vienna Sausage Florentine Recipe

This recipe was featured on the TV series, *Nashville Country Cookin’*, which was produced by *Around the Town* Publisher, David Stallings. It sounds awful, but it’s actually pretty good!

L-R: *Nashville Country Cookin’* Host, Keith Bilbrey, Bubba Stoney, Co-host Emy Joe Bilbrey and T. Graham Brown



VIENNA SAUSAGE FLORENTINE

- 3 cans Vienna sausage
- 2 ounces cream cheese
- 1 package frozen spinach, thawed and completely drained
- 1/2 teaspoon cayenne pepper

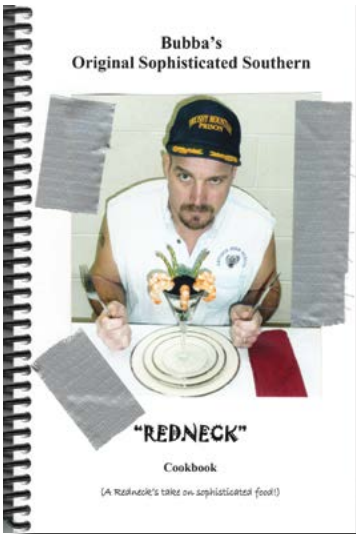
Remove sausages from can, split down the middle but not all the way through. Combine cheese, spinach and pepper in food processor and mix until spoonable. Spoon into “slits” of sausages and bake at 275° for ten minutes or until cheese melts. Serve on a “faincy” tray. Enjoy!

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Submitted by Becky Hanks of Jacksonville, Texas

This was my Aunt Judy’s banana bread recipe. I’ve made it hundreds of times and I’ve never had it turn out wrong.
I don’t deserve any credit, it was all her. She was an angel and I miss her every single day.

BANANA BREAD

- 1 stick butter, softened
- 1 cup sugar
- 2 eggs
- 3-4 large bananas
- 1 teaspoon vanilla

Combine above ingredients until well blended, then add:
2 cups flour
3/4 teaspoon soda
3/4 cup nuts

Bake at 350° for 45 minutes.



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From Debbie Burk-Whitfield of Fannin County, Texas

BAKED POTATO SOUP

- | | |
|-----------------------------|--|
| 3-14 oz. cans chicken broth | 1-30 oz. bag of frozen diced hash brown potatoes |
| 1 can cream of chicken soup | 1-8 oz. cream cheese |
| 1/2 to 1 cup diced onion | |
| 1/2 teaspoon black pepper | |

In large soup pan, mix chicken broth, cream of chicken soup, onion and black pepper. Cook for 30 minutes or until onions get soft. Add potatoes and cook for 15 minutes. Add cream cheese and simmer until melted and soup is creamy.

Garnish with grated cheese, real bacon bits, sour cream and chives.

HAWAIIAN PIE

- | | |
|--|---|
| 2 cups sugar | 4 eggs |
| 1 stick butter/margarine | 2 Tablespoons flour |
| 1 Tablespoon coen meal (Yes, cornmeal) | 1 small can of coconut, I know it does not come in cans, so it is 1 1/3 cups or 3 1/2 oz. |
| 1-6 1/2 oz. can crushed pineapple, not drained | |

Mix flour, sugar, meal together. Add other ingredients. Bake in un-cooked pie shell, two regular size or one deep dish.
Bake at 350 degrees for 30-45 minutes.

SUNSHINE PICKLES

I never made these, but ate many of them. My mom, age 95, made them every year. She is on Hospice now and can’t do them. I might have to do them this summer.

- 10 cups of water
- 10 cups of vinegar
- 1 1/2 to 2 cups of canning salt

Boil salt and water till fully dissolved.
Pack cucumbers in jar with fresh dill and grape leaves.
Alternate salt water mixture with vinegar and fill jars 1 cup to 1 cup.
Seal and set in the sunshine for 9 days.
Be your own judge on dill and leaves. I use 4 to 6 leaves and 1 tea-
spoon of dill or half a head of fresh.
Chill in fridge and enjoy.

BANANA SPLIT CAKE

- 1 box Graham cracker crumbs
 - 2 sticks of butter
- Melt butter, mix and bake a few minutes to set crumbs

Pat into pan.
Blend one box powdered sugar with 2 softened 8-ounce cream cheese.
Slice 5 or 6 bananas and spread on sugar mixture.
Add 1 can drained crushed pineapple, I use the can about 12 ounces.
Next, add layer of Cool Whip.
Top with what you like on your banana split.
Chocolate, strawberry syrup, cherries 1 jar (I wash and drain mine), 1 cup pecans or other nuts.
I use 9 x 13 cake pan, keep chilled until served.

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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.

PERSIAN EGGPLANT
Submitted by Donna Lipschutz,
for band student Reyna Bishop

3 Tablespoons olive oil

2 cloves garlic, minced

1 cup onion, chopped

1 cup mushrooms, sliced

1 large or 2 small eggplants, peeled and cut into 1” cubes

1/2 teaspoon dill weed

1/2 teaspoon ground cumin

3/4 teaspoon salt

Black and cayenne pepper

Juice from 1 lemon

1/2 cup raisins

1/2 cup bulghur (cracked wheat)

1 teaspoon honey

2 Tablespoons butter

2 Tablespoons flour

1 3/4 cup hot milk

In large skillet, sauté onions and garlic in oil. Stir in mushrooms, eggplant, seasonings, and lemon juice. Cook 5-8 minutes. Add raisins, bulghur, and honey. Stir well and cover. Cook 10-15 minutes more.

When eggplant is tender, spread into oiled 9” x 13” pan (or leave in skillet, if skillet can go into oven).

In saucepan, melt butter over low heat. Sprinkle in flour and cook 3-5 minutes. Gradually stir in milk and thicken. Pour over eggplant mixture. Bake uncovered at 350 degrees for 35-40 minutes.

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Taryn's Spring Grape Salad
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Ingredients:

- 1 (7oz) pkg cream cheese
- 8 cups purple, seedless grapes
- 3/4 cup sugar
- 1 cup chopped pecans
- 2 tsp Vanilla
- Marshmallows (optional)

Combine all ingredients and mix well. Refrigerate before serving.

Enjoy!



Taryn D.
Dispatcher Nacogdoches





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Best Steak

2. **Sear** in hot skillet for 2 minutes per side until you have “an impressive crust.” **Rest** seared steaks on wire rack over shallow baking pan. **Baste** seared steak with a garlic-infused, extra-virgin olive oil. Place baking pan with rack of steaks in oven.

3. **Finish** steaks in 325°F oven for up to 25-30 minutes “to reach a rosy pink medium.”

Steaks are done when an instant-read thermometer, plunged deep into the steak from the side, registers 140 degrees, but it will not hurt steaks, especially filets, to cook to an even higher internal temperature. If they’re ready, but you’re not, simply turn off the oven and crack the door. That’ll buy you at least another 10 minutes.

TO BE CONTINUED IN LATER EDITIONS.

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From Lesa Kelley of Nacogdoches

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



LESA'S SHRIMP STEW

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



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

First you make the roux ...

Put 1 cup veg oil in a big gumbo pot and let it heat up. Add flour about 1/2 cup at a time stirring constantly until it is about as thick as apple sauce. You are basically browning the flour, but do not burn. If it starts to burn, turn fire down and pour a little bit of veg oil to stop it from burning. Cooking the roux slowly will make it better and will keep it from burning.

Ok... Once your roux is med dark brown, put your chopped onions in and continue to stir. After they cook down a little then add frozen season blend if you have it.

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

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

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

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From Julia Jones of Nacogdoches

Julia runs IMPACT, a non-profit ministry in downtown Nacogdoches that serves the families of Nacogdoches thanks to the generosity of friends and family. She volunteers full time and has generous ladies who help her make IMPACT possible. Over the years IMPACT has continued to grow and they were able to expand their service to include fire victims, as well as seniors in nursing homes with no family and children, referred to them by social services.



GRANDMOTHER'S MADE FROM
SCRATCH BANANA PUDDING

- 1 cup sugar
- 3 egg yolks
- 3 heaping Tablespoons flour
- 3½ cups milk
- 1 teaspoon vanilla
- 3 pats butter
- 3-4 bananas
- Vanilla wafers

Slice bananas and layer with vanilla wafers to fill up a large bowl. Set aside. Mix sugar, egg yolks, flour and milk. Cook over medium heat in a large saucepan, stirring constantly, until mixture thickens to pudding consistency. Remove from heat and stir in vanilla and butter. Stir to blend. Immediately pour over the cookie/banana layers. Serve warm for best taste.



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"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!

Submitted by Kimberly Mott of Center
(from Patricia Mott)

CHOCOLATE PIE

- 1 cup sugar

3 Tbsp cocoa

1 cup hot water

1 Tbsp butter/margarine

3 egg yolks
- 1/4 cup flour

1/4 tsp salt

1 cup evaporated milk

1 tsp vanilla flavoring

Prepare and bake pie shell & let cool.
Beat egg yolks & set aside. In medium to large saucepan, mix dry ingredients over medium high heat. Slowly add hot water. Mix & stir well. Add milk & cook until thickens. Stir constantly. Add small amount of hot mixture to egg yolks, beating well, then pour egg yolks into hot mixture. Cook until very thick, again stirring constantly. Stir in butter & vanilla flavoring. Pour into baked pie shell.

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!



CRAWFISH JAMBALAYA

- 1 lb. peeled crawfish tails

4 cups cooked rice

4 Tablespoons crawfish fat

2 pieces pimento, diced

4 cloves garlic, chopped fine

1 cup chopped onions

1/2 cup chopped celery

1/2 cup bell pepper, chopped

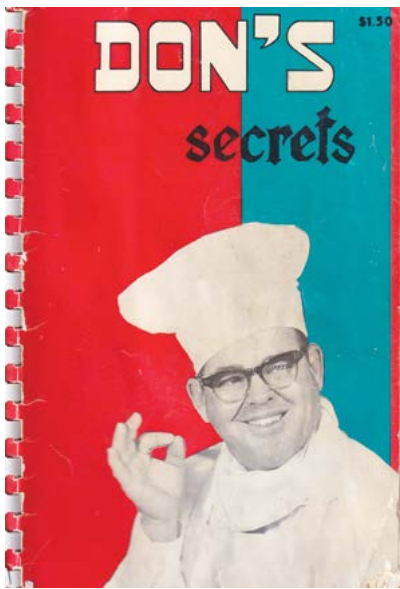
1/2 cup oil or 1/4 lb. oleo

1/2 cup green onion tops and parsley, chopped

Salt, pepper and Cayenne (red pepper)

2 cups water

1/2 teaspoon corn starch



Melt oleo or oil and add onions, celery, bell pepper and garlic in heavy pot. Cook in uncovered pot over medium heat until onions are wilted. Add crawfish fat and 1½ cups of water. Season highly with salt, black pepper and red pepper. Cook in uncovered pot for about 20 minutes, stirring occasionally. Add crawfish. Continue cooking and stir another 10 minutes or until crawfish are almost cooked. Dissolve corn starch in ½ cup of water and add to mixture; cook another 5 minutes. Mix ingredients with cooked rice. Add green onions, parsley and pimento. Mix again. Makes 6 portions.

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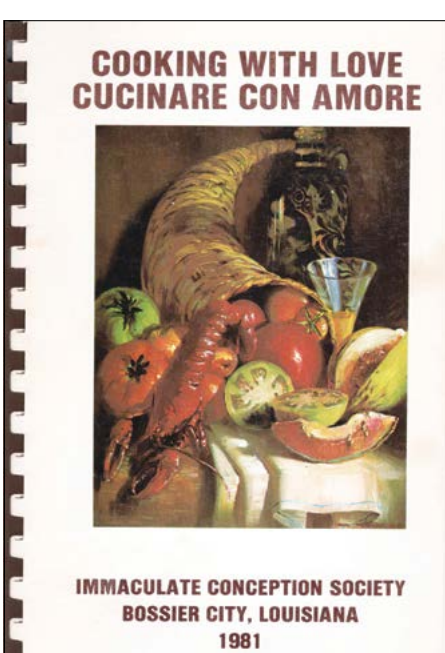


Can't Breathe?

Fromy Grady Ruff of Dallas, Georgia

SAUSAGE CORNBREAD

Brown one pound of hot sausage. Chop one large onion. One can of cream corn. Mix your corn meal, buttermilk, a shake of black pepper. Mix the sausage, onion and cream corn in the corn meal mix. Heat a little cooking oil in a cast iron pan and cook at 350° till golden brown. *Sure is good!*



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IMMACULATE CONCEPTION SOCIETY
BOSSIER CITY, LOUISIANA
1981

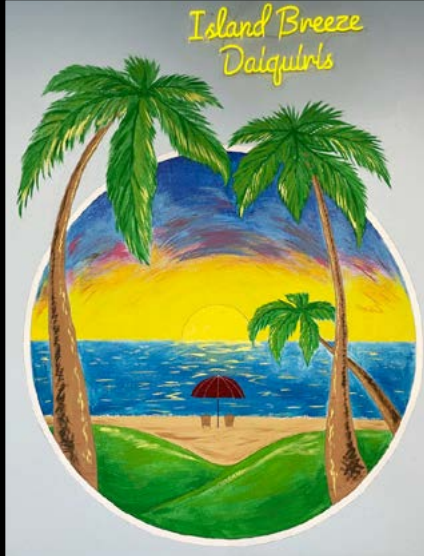
This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941. The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed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

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

PORK CHOPS ITALIAN STYLE
(from Mary Santoro Jimes, in memory of Elizabeth [Lizzie] Jimes)

6 to 8 pork chops	1/4 cup grated Italian Romano cheese
1/4 teaspoon salt	1 Tablespoon Lea & Perrins sauce
1/4 teaspoon black pepper	1/4 cup lemon juice
1 1/2 cups bread crumbs	1/4 teaspoon chopped garlic or garlic powder
1/4 cup chopped parsley	

Salt and pepper pork chops. Mix all the above ingredients together. Roll pork chops in ingredients; put a little oleo or oil in a pan large enough to hold the pork chops. Line foil in bottom of pan. Put a little oleo on foil, then put breaded pork chops in pan. When finished, add more bread crumbs on top and sprinkle Lea & Perrins sauce all over top. Bake in oven 1 hour at 375°, or until done.



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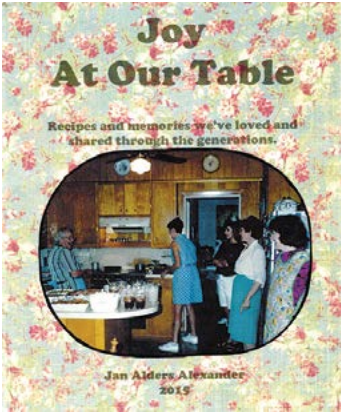
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Submitted by Jan Alders Alexander
of Nacogdoches

Amy introduced me to this one,
and I like to serve it at showers or
daytime summer gatherings.



COOL
CALIFORNIA
PIZZA

- 1-8 oz. package refrigerated crescent rolls
- 1-8 oz. package cream cheese, softened
- 1 oz. Parmesan cheese (1/4 cup)
- 1 pressed garlic clove
- 1/4 cup fresh basil, sliced
- 1 can artichoke hearts in water, drained and cut
- 2 medium plum tomatoes, diced and seeded
- 1/2 cup pitted ripe olives, drained and chopped

Heat oven to 350 degrees. Roll out crescent rolls onto a large non-stick baking sheet. Stretch and flatten to form a single rectangular shape and pinch together seams. Bake 10 minutes, or until golden brown; cool completely. Combine cream cheese and Parmesan, add garlic and 1/2 of basil leaves and mix well. Spread the mixture over the cooled crust. Chop veggies and sprinkle veggies over cream, cheese layer and then top with the rest of basil leaves. Chill in the refrigerator approximately 1 hour. Cut into bite-size squares to serve.

Submitted by Nedra Pebsworth of Nacogdoches

POTATO CHIP COOKIES

- | | |
|-----------------|---|
| 1 cup oleao | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon salt |
| 2 eggs beaten | 1 cup chopped fine pecans |
| Few drops water | 1 cup brown sugar |
| 2 cups flour | 2 cups crashed potato chips
(not Ripple) |

Cream oleo with sugars, add beaten eggs and dry ingredients, add chips and nuts. Form into balls, press down with floured fork into a Pam sprayed cookie sheet. Bake 350° for 12 or less minutes. Cool on rack and enjoy.

They taste like Ranch Cookies (not salad dressing Ranch).
Great use for pieces of chips in bottom of potato chip bag.

IMPOSSIBLE COCONUT
CUSTARD PIE

- | | |
|-----------------------------------|-------------------------------|
| ½ cup Bisquick | 4 eggs |
| 1½ teaspoons baking powder | 2 cups milk |
| ½ teaspoon salt | 1 cup sweet coconut flaked |
| 1 Tablespoon oil or melted butter | 1 teaspoon vanilla |
| 3/4 cup sugar | 1 Tablespoon softened vanilla |

Combine all ingredients and pour into 9” buttered pie pan*. “Like magic” it layers into a crust, custard and coconut topping.
Bake in preheated oven at 400° for 25-30 minutes until custard sets.

*I had to use a 9” pie plate and a small one. Didn’t try the 10” pie plate; might work. Enjoy!

LINGUINE COLD SALAD

- 1 package (12 oz.) linguine, cook by directions on package
- 1 large bottle Viva Italian Dressing
- ½ bottle “Vegetable Supreme Spice”*
- 1 chopped cucumber
- 1 medium tomato
- 1 small green pepper, chopped fine

Mix all together. Refrigerate overnight. It is better the next day.

*In spice aisle.

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From Deshae McCasland of Nacogdoches

This was my grandma’s recipe and it is Deeeeee-lish!

BANGBANG SHRIMP PASTA

- 1 lb of spaghetti or your favorite pasta of choice
- 1 1/2 lbs of medium shrimp peeled and deveined
- 1 1/2 Tbsp of olive oil
- 3 cloves garlic (minced)
- 3 tsp papirika
- 1 Tbsp fresh parsely
- Black pepper to taste

For the sauce:

- 1/2 cup mayo
- 1/2 cup Thai sweet chili sauce
- 2 cloves garlic (minced)
- 2 Tbsp lime juice
- 1/4 tsp of crushed red pepper flakes
- 1/2 Tbsp onion powder

Instructions:

1. In a large bowl, mix all sauce ingredients together then set aside.
2. Cook pasta and drain.
3. Place the uncooked shrimp in a medium bowl, add the 3 cloves of garlic, paprika and pepper.
4. In a large skillet on medium high heat, add the coated uncooked shrimp.
5. Stir constantly while cooking, until no longer pink - about 10 minutes.
6. Remove from heat and aet aside.
7. In a large bowl combine the shrimp, pasta and sauce mixture. Toss well.
8. **ENJOY!**

From Angela Bradford

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



APRICOT TARTS

- 2 stick oleo
- 1 (8 oz.) cream cheese
- 1 jar apricot preserves
- juice from 1 lemon
- 2 cups flour
- Powdered sugar

Cream the cream cheese and oleo until well blended. Add flour and work into dough. Roll out on floured surface (thin). Cut with round cookie cutter. Place a teaspoon preserves in center. Fold over and crimp with fork that has been dipped in flour. Place on foil-lined cookie sheet. (Replace foil with each batch.) Bake at 400° about 10 minutes. Place on wax paper to glaze.

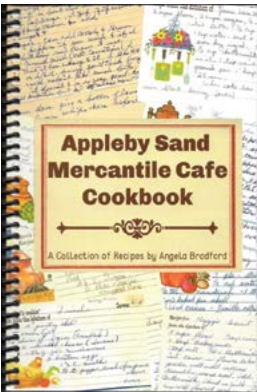
Glaze: Combine juice from 1 lemon and enough powdered sugar to make a thin glaze. Spoon over warm tarts. May use strawberry or peach preserves.

OLD-TIME BUTTERMILK PIE

- 3 eggs, beaten
- 9-inch unbaked pie shell
- Half cup butter
- 1 cup milk
- 1 teaspoon vanilla
- 2 cups sugar
- Dash of nutmeg (optional)
- 3 rounded Tablespoons flour

Preheat oven to 350°. Have butter soft. Add sugar. Cream together. Add flour and eggs; beat well. Stir in buttermilk, vanilla and nutmeg. Pour into unbaked pie shell. Bake at 350° for 45 to 50 minutes. Cool completely before serving.

Printed with permission from Angela Bradford. She owned and operated the 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. The cookbook is available by mail order. Please mail checks for \$20 for each book payable to Angela Bradford - 6530 FM 2609 - Nacogdoches, TX 75965.



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

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

Steak and Egg Bibimbap

Bibimbap?? In Korean it means “mixed rice.” While this recipe is unlike a traditional version, it has the key ingredients: beef, a runny egg and vegetables. It is great when you have leftovers, because you can throw in most veggies.

YIELD: 2 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 15 Minutes
TOTAL TIME: 25 Minutes

For the Steak:

- 1 Tablespoon ghee or butter
- 8 ounces skirt steak
- Pink Himalayan salt
- Freshly ground black pepper
- 1 Tablespoon soy sauce (or coconut aminos)

To Make the Steak:

- Over high heat, heat a large skillet.
- Using a paper towel, pat the steak dry. Season both sides with pink Himalayan salt and pepper.
- Add the ghee or butter to the skillet. When it melts, put the steak in the skillet.
- Sear the steak for about 3 minutes on each side for medium-rare.
- Transfer the steak to a cutting board and let it rest for at least 5 minutes.
- Slice the skirt steak across the grain and divide it between two bowls.



For the Egg and Cauliflower Rice:

- 2 Tablespoons ghee or butter, divided
- 2 large eggs
- 1 large cucumber, peeled and cut into matchsticks
- 1 Tablespoon soy sauce
- 1 cup cauliflower rice
- Pink Himalayan salt
- Freshly ground black pepper

To Make the Egg and Cauliflower Rice:

- In a second large skillet over medium-high heat, heat 1 Tablespoon of ghee or butter. When the ghee is very hot, crack the eggs into it. When the whites have cooked through, after 2 to 3 minutes, carefully transfer the eggs to a plate.
- In a small bowl, marinate the cucumber matchsticks in the soy sauce.
- Clean out the skillet from the eggs, and add the remaining 1 Tablespoon of ghee or butter to the pan over medium-high heat. Add the cauliflower rice, season with pink Himalayan salt and pepper, and stir, cooking for 5 minutes. Turn the heat up to high at the end of the cooking to get a nice crisp on the “rice.”
- Divide the rice between two bowls.
- Top the rice in each bowl with an egg, the steak, and the marinated cucumber matchsticks and serve.

Crispy Chicken Wings

Lightly season them. This low and slow method, with a bit of baking powder thrown into the seasoning mix, gives the wings extra-crispy skin! These wings are great served with Ranch Dressing and/or Buffalo Sauce.

YIELD: 4 Servings **PREP TIME:** 10 Minutes
COOK TIME: 1hour & 15 minutes **TOTAL TIME:** 1 hour 25 Minutes

- 1 pound chicken wings
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper (optional)
- 1/4 teaspoon ground black pepper

- Place an oven rack in the lowest position and another rack in the highest position. Pre-



- heat the oven to 250°F. Line a sheet pan with aprchment paper.
- Pat the chicken wings dry. Put the rest of the ingrdients in a gallon-sized re sealable plastic bag. Place the wings in the bag, seal the top, and shake until the wings are lightly coated all over. Spread the wings evenly on the lined pan.
- Put the wings on the lower rack of the oven and bake for 30 minutes. In crease the oven temperature to 425°F, move the wings to the upper rack, and bake for 45 more minutes or until golden brown. Serve immediately.

Broccoli Cauliflower Salad

Broccoli salad is a classic that has shown up at potlucks for years. It is great for summer barbecues. This recipe is almost identical except that cauliflower has been added and the conventional sugar has been replaced with a keto sweet-ener. It’s just as delicious. Take it to your next get-together; no one will ever know it’s keto.

YIELD: 6-8 Servings
PREP TIME: 20 Minutes, plus 4 hours to chill

- 3 cups chopped broccoli florets
- 3 cups chopped cauliflower florets
- 1/2 cup finely diced red onions
- 1 cup shredded sharp cheddar cheese
- 1/2 cup roasted and salted shelled sunflower seeds
- 10 slices bacon, cooked and crumbled
- 1 cup mayonnaise
- 1/4 cup granular erythritol
- 1½ Tablespoons apple cider vinegar

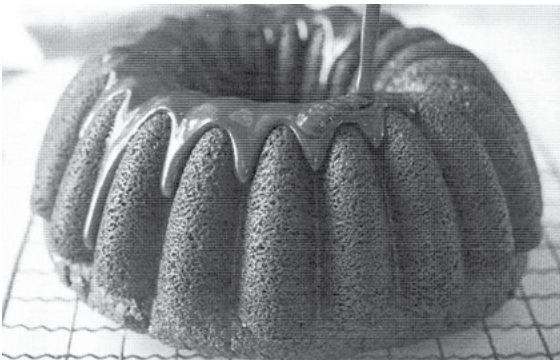


- Put the broccoli, cauliflower, onions, cheese, sunflower seeds and bacon in a bowl. Mix until well incorporated.
- In a small bowl, mix together the mayonnaise, erythritol and vinegar until well blended. Pour over the broccoli mixture. Toss until well combined.
- Refrigerate the salad for at least 4 hours or overnight before serving. Left overs can be stored in an airtight container in the refrigerator for up to 4 days.

Chocolate Cake

YIELD: 8 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 35 Minutes
TOTAL TIME: 45 Minutes

- 3 eggs
- 1/4 cup black coffee
- 1/2 stick (2 oz) butter
- 1 teaspoon baking powder
- 1/3 cup erythritol
- 1/3 cupcocoa powder
- 1/4 cup coconut flour
- 1/4 cup flaxseed meal
- 1/2 cup almond flour
- Pinch of salt



- Spray a cake pan with cooking spray and set aside.
- Pour one cup of water into the Instant Pot and place a trivet in the pot.
- In a large bowl, mix together almond flour, sweetener, cocoa powder, flax seed meal and coconut flour.
- Add remaining ingrdients and stir until well combined.
- Pour batter into the prepared cake pan and cover the pan with aluminum foil.
- Place the cake pan on top of the trivet.
- Seal pot with lid and cook on manual mode for 35 minutes.
- When finished, allow pressure to release naturally for 10 minutes, then release using the quick released method. Open the lid.
- Remove cake from the pot and let it cool completely.
- 10.Serve and enjoy.

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The Barbecue Pit

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



Red Hot Mama's BBQ Sauce

- 1½ cups honey
- 1 cup ketchup
- 1 6-ounce can tomato paste
- 2 cloves garlic, minced
- 2 Tablespoons lemon juice
- 1 Tablespoon cocoa powder
- 1 Tablespoon curry powder
- 1 Tablespoon paprika
- 1 Tablespoon soy sauce
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons Tabasco® sauce
- 1 teaspoon cayenne pepper



Combine all ingredients in a medium saucepan. Bring to a boil over high heat; reduce heat and simmer 20 minutes. Use with your favorite chicken, ribs or steak recipe. Makes about 3 cups. Keeps for about a month stored in airtight jars in the refrigerator.

Horn-Honkin' BBQ Sauce

- 1 cup ketchup
- ½ cup beer or non-alcoholic beer
- ½ cup light brown sugar
- ½ cup finely chopped onion
- ¼ cup red wine vinegar
- ¼ cup Worcestershire sauce
- 1 Tablespoon steak seasoning
- 2 teaspoon garlic powder
- 1 teaspoon Cajun seasoning

Combine all ingredients in a medium saucepan. Bring to a boil over high heat; reduce heat and simmer 10 minutes. Use as a basting sauce while grilling. Makes about 3½ cups.

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!**

Tear Jerker Marinade

- ½ lb. jalapeño peppers, chopped
- 1 medium yellow onion, chopped
- 1 cup cilantro leaves
- 1 16-ounce can crushed pineapple
- ½ cup teriyaki sauce
- Juice from 1 lime or 2 Tablespoons lime juice
- 2 teaspoons salt



Combine all ingredients in blender; blend about 2 minutes, or until mixture is finely pureed. Pour into jars and refrigerate at least 5 hours. To use as marinade, pour over any meat and refrigerate several hours or overnight. Can also be used as a basting sauce while grilling. Keeps in refrigerator 1 week. Makes about 3½ cups.

Basic Texas Barbecue Rub

It doesn't get any simpler than this. This is a good place to start from if you want to see how different spices change the flavor of the meat. You can start with this rub and then add different seasonings or ingredients each time to find the right mixture for your taste.

- ½ cup salt
- ¼ cup paprika
- ¼ cup black pepper

Mix together in a bowl. Store in an airtight jar in the refrigerator for 2 to 3 weeks or in the freezer for up to 6 months. Use this rub for beef, lamb, pork, chicken or fish. Sprinkle it on heavily. This rub can be used on both grilled meats and barbecue cooked over indirect heat because of the absence of sugar in the rub.

Cajun Barbecue Rub

Cajun cooking is appreciated for its complex spice blends and soul-searing heat. This rub truly delivers on flavor, without being excessively hot.

- ½ cup dark brown sugar*
- ½ cup cane sugar
- ½ cup seasoned salt
- ¼ cup Cajun Spice Blend
- 2 Tablespoons garlic salt
- 1 Tablespoon onion salt
- 1 Tablespoon celery salt
- ½ cup paprika
- 2 Tablespoons chili powder
- 2 Tablespoons black pepper
- 2 Tablespoons dry mustard powder
- 1 Tablespoon cayenne
- 1 teaspoon garlic powder
- 1 teaspoon ground marjoram
- ½ teaspoon ground thyme
- ½ teaspoon ground cumin
- ½ teaspoon ground allspice
- ½ teaspoon MSG (optional)

Combine all of the ingredients in a sifter, and sift to blend well. Store in an airtight jar in the refrigerator for 2 to 3 weeks or in the freezer for up to 6 months.

This Cajun rub is great on shrimp, catfish, and frog legs. Without the brown and white sugar, you can use it as a seasoning mix for your next gumbo or jambalaya.

***Note:** The brown sugar should be dried before using it in the spice rub. Place it on a cookie sheet, spreading it out as evenly as possible, and let it air-dry, stirring and turning it every 2 to 3 hours until it is dry. When it's dry, you will need to sift it.

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ANGELINA COUNTY

In the City of Lufkin

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

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

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

In Diboll:

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

In Homer:

Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

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

In Huntington:

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

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

In the City of Nacogdoches:

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

NACOGDOCHES COUNTY

In the City of Nacogdoches

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

In Appleby:

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

In Central Heights:

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

In Chireno:

Chireno's Cafe' - Downtown on FM 95

In Cushing:

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

In Douglass:

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

In Etoile:

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

In Garrison:

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

In Martinsville:

L & M Quick Stop - 13101 Hwy 7
Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Heart of Texas Grill - 409 E. Columbia St.
Jail Museum - On the Square
Mike Perry Motors - 101 W. Main
San Augustine Drug. Co. - 104 E. Columbia St.
Sunshine Food Mkt - Hwy 103 @ Hwy 147
Tasha's Country Kitchen - 806 Hwy N
Thrifty Bull - 1107 Hwy 103 @ Hwy 147
Tootie's Cafe' - 129 E. Columbia

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
Covington Lumber & Bldg Materials - 1595 Teneha St.
H & S Discount Foods - 705 Shelbyville St.
Mathews Realty - 616 Teneha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Teneha St.
Shady Oaks Convenience Store - 1521 Shelbyville St.
TR's Steaks & More - 892 Hurst St.

In the City of Joaquin:

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

In the City of Timpson:

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

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