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July 2026

Mouthwatering July 4th Recipes

SWEET HEAT CHEERWINE BABY BACK RIBS

Smothered on grilled baby back ribs, this Cheerwine glaze is finger-lickin' good.

Ingredients:

2 teaspoons smoked paprika
2 teaspoons chili powder
2 teaspoons dry mustard
1 teaspoon garlic powder
1 teaspoon ground ginger
Kosher salt and freshly ground black pepper
2 (3-lb.) slabs baby back ribs
1 (12-oz.) bottle Cheerwine soft drink
1 (15-oz.) can tomato sauce
1/3 cup light brown sugar
1 Tablespoon Dijon mustard
2 teaspoons chili-garlic sauce

Directions:

Preheat oven to 325°F. Stir together paprika, chili powder, dry mustard, garlic powder, ginger, 4 teaspoons salt, and 2 teaspoons pepper in bowl. Sprinkle 2 Tablespoons spice mixture over ribs, dividing evenly. Place ribs on a rimmed baking sheet; wrap tightly with aluminum foil. Bake until tender, 2 to 2 1/2 hours. Remove foil; rest 30 minutes.

Combine Cheerwine, tomato sauce, brown sugar, Dijon mustard, chili-garlic sauce, and 1 tablespoon spice mixture in a medium saucepan. Bring to a boil over high heat. Reduce heat and simmer, stirring occasionally, until reduced to 2 cups, 25 to 30 minutes.

Heat grill to medium. Grill ribs, basting with 1 cup of the Cheerwine sauce and turning frequently, until lightly charred and lacquered, 10 to 15 minutes.



Photo by Brian Woodcock

BEEF BRISKET TAQUITOS

Leftover brisket, cheese and salsa tucked inside tortillas and crisped up in the air-fryer. Served with cool and creamy avocado crema.

Ingredients:

2½ cups Cooked (Leftover) Smoked Beef Brisket, chopped
2 Tablespoons butter
1 cup thinly sliced onion
1/4 teaspoon salt
1 cup chopped pepper Jack cheese
4 ounces cream cheese, softened
1/2 cup salsa
1/4 cup thinly sliced green onion
12 corn tortillas (6 to 7-inch diameter), warmed
Nonstick cooking spray

Avocado Crema:

1 avocado, pitted and halved
1 jalapeño pepper, halved and seeds removed
1/2 bunch fresh cilantro
1/3 cup plain Greek-style yogurt
2 limes, juiced
1 teaspoon salt

Directions:

Heat butter in large skillet over medium heat until hot. Once melted, add onion and 1/4 teaspoon salt. Cook 8 to 10 minutes or until onion is browned and caramelized, stirring occasionally.

Meanwhile, in medium bowl combine Jack cheese, cream cheese, salsa and green onion. Stir in caramelized onions and brisket. Preheat air fryer to 400°F.

Place tortillas evenly on work surface; spray both sides with cooking spray. Divide meat mixture evenly between tortillas (about 1/2 cup). Roll up tightly.

Cooking Tip: Crisping tortillas, on both sides, in a nonstick skillet before assembling makes rolling easier and prevents crumbling.



CHEERWINE RIBS - page 3

TAQUITOS - page 3

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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.”

CHOCOLATE MARSHMELLOW 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 bars 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
-192-

THE TRUTH ABOUT RETIREMENT MIGHT SURPRISE YOU.

There are a lot of myths out there – and believing the wrong ones could cost you time, money, and peace of mind. Let's set the record straight.

1 **Myth: It's Too Late to Start.**
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You don't need a time machine to build a better retirement – just a plan. Whether you're 35 or 55, strategic moves today can make a meaningful difference tomorrow. Let's start where you are.

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You don't need millions – you need a map. With the right financial plan, even modest earners can create a secure, fulfilling retirement. It's not what you make, it's what you make of it.

3 **Myth: Social Security Will Cover Everything.**
Truth: Social Security is just one piece of the puzzle.
Relying on Social Security alone is like going on a road trip with only half a tank. We'll help you build a diversified strategy so you can retire with confidence – and options.

4 **Myth: My Home Equity Will Be My Retirement Plan.**
Truth: A house is a home – not always a retirement strategy.
While your home may be an asset, relying solely on it can be risky. Markets shift, and selling or downsizing might not align with your future plans. A well-rounded strategy keeps you secure.

5 **Myth: I Don't Trust Financial Advisors.**
Truth: One bad experience shouldn't cost you your future.
We've heard the stories – promises made, expectations missed. That's why we do things differently. Our approach is rooted in transparency, education, and relationships, not sales. You deserve a partner who listens, understands, and earns your trust every step of the way.

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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.

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Around the Town is published and distributed the first week of every month. **FREE** copies are available throughout Nacogdoches and Angelina Counties at more than 130 locations. The paper may also be viewed online **FREE** 24/7 at www.AroundTheTown.us.

Publisher - David Stallings - 936.554.5822 - aroundthetown@mail.com
Advertising Sales - David Stallings - 936.554.5822
Graphic Designer & Editor - James Aston - 936.553.1927
Staff Writer - Vi Alexander - 936.553.9950
Distribution & Advertising Sales - Todd Stallings - 936.569.4393



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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!



BARBECUED PORK & BEAN BAKE

Instructions:

Place two 1-pound cans of baked beans in tomato sauce in a 13 x 9 x 2 inch baking dish. Prepare 5 or 6 lean rib pork chops. For each chop: dash with salt and pepper; spread lightly with mustard; sprinkle with about 1½ Tablespoons brown sugar; spread with about 1½ Tablespoons catsup. Arrange chops over beans. With toothpick, attach 1 slice onion and 1/2 slice lemon to each chop.

Bake in a slow oven (325°) about 1½ hours or till pork chops are fork tender. Serve with crisp relishes and hot, crusty bread.

CHEERWINE RIBS

Transfer to a platter and serve with remaining Cheerwine sauce and spice mixture.

TAQUITOS

Place seam side down, in a single layer, in air fryer basket. Cook 8 to 10 minutes or until browned and crispy.

Cooking Tip: Mix it up! Add corn, diced potatoes or black beans to filling.

For avocado crema, place avocado, jalapeno pepper, cilantro, yogurt, lime juice and salt in bowl of food processor; pulse until smooth. Serve crema with taquitos.

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

by Areeda Schneider-Stampley



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CHEESE GARLIC BISCUITS

- 1/4 cup margarine
- 1/4 teaspoon garlic powder
- 2 cups buttermilk Biscuit mix
- 2/3 cup milk
- 1/2 cup cheddar cheese, shredded

In a bowl, combine melted margarine and garlic powder. Set aside.

Combine remaining ingredients. Mix with spoon until soft dough forms. Drop by spoonfuls onto ungreased baking sheet.

Bake 450° for 8 to 10 minutes or until golden brown.

Brush hot biscuits with margarine and garlic powder mixture.

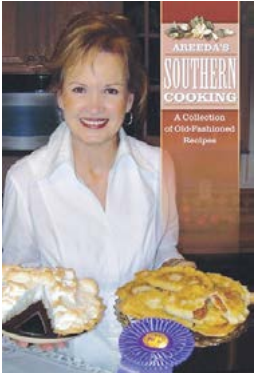
Serve hot.



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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.

BROCCOLI AND CAULIFLOWER CASSEROLE

Submitted by Phil and Wilda Hendrix for band student Milla Hendrix

1 bag frozen broccoli pieces, cooked according to package directions	1 medium box Velveeta cheese, cubed
1 bag frozen cauliflower pieces, cooked according to package directions	1 tube Ritz crackers, crushed
	1 stick butter or margarine, melted

Drain cooked broccoli and cauliflower. Spray casserole dish with Pam. Place broccoli and cauliflower in dish. Place cubed Velveeta on top and spread crushed crackers over cheese. Pour melted butter over all.
Bake at 325 degrees 30-45 minutes or until cheese bubbles and crackers are slightly brown. Let cool a few minutes before serving.

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.
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Bubba’s Original Sophiscated 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 Sophiscated 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.



SOUR CREAM COFFEE CAKE

It’s a staple in all southern homes where women belong to “the League.” I don’t mean the Bodcaw Baptist Bingo League or the Buena Vista Buckshot Braggin’ Bunch of B—uh, Women!

- | | |
|--------------------------|----------------------------|
| 1 cup butter | 1 teaspoon bakin’ soda |
| 1 cup granulated sugar | 1 teaspoon bakin’ powder |
| 2 eggs | 1 teaspoon vanilla |
| 1 cup sour cream | 2 teaspoons almond extract |
| 2 cups all-purpose flour | |

Cream butter and sugar together well. Continue creamin’ and add the eggs one at a time, mixin’ well. Sift flour, soda and bakin’ powder and add to the mixture alternately with the sour cream. Then add the flavorin’s—mixin’ well.

- 3 Tablespoons butter
2 teaspoons cinnamon
3 Tablespoons all-purpose flour
1/2 cup brown sugar
1/2 cup granulated sugar

Mix together to make a crumb mixture. Grease and flour generously a 9 x 13 pan or oversize loaf pan and pour one-half the batter mixture, spreadin’ evenly. Sprinkle over this one-half of the crumb mixture. Add the rest of the batter mixture and cover with the rest of the crumb mixture. Bake in a 350° oven for one hour or until tested done with a toothpick. Serve from bakin’ pan.

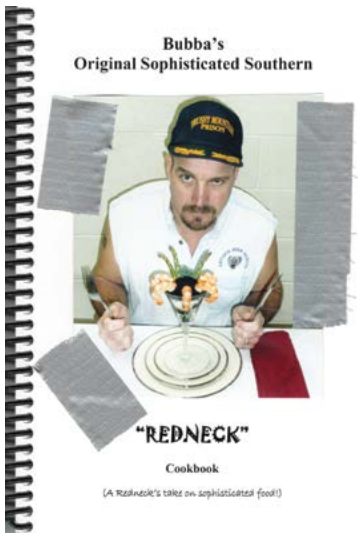


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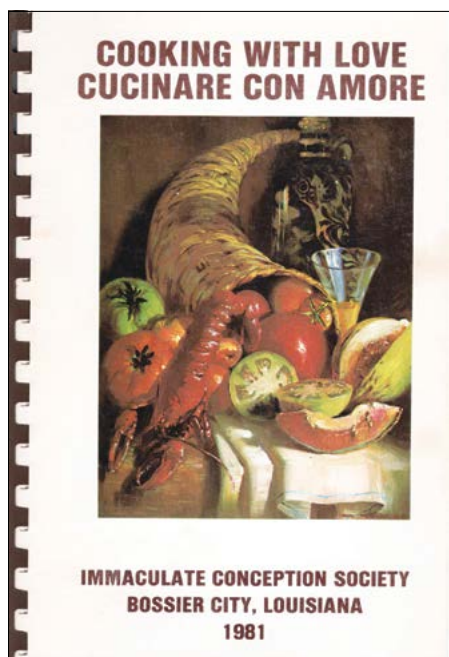
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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.

CABBAGE ITALIANO (Jada Tuminello Le Beau)

- 1 medium cabbage
- 6 eggs
- 2 Tablespoons Romano cheese
- 1 teaspoon fresh chopped mint
- Olive oil
- Salt and pepper to taste

Cut cabbage in half; remove heart. Cut into small pieces; wash and drain. Boil in small amount of water until tender; drain and set aside. Break eggs into mixing bowl. Add cheese, mint, salt and pepper; blend together with fork. Over medium heat, cover bottom of a 9-inch Teflon-coated frying pan with olive oil. Place drained cabbage in pan; stir and fry for about 5 minutes. Add egg mixture; stir into cabbage. Let cook until bottom is firm. Take a 9-inch flat plate and invert onto frying pan. With a quick flip, turn mixture onto plate. Slide uncooked side back into frying pan. Cook until eggs are firm. Slide onto serving plate.



SOUTHWEST CHEESE BREAD

These cheesy bread slices also make great appetizers. After baking, cut each slice into halves or fourths. Top each with a slice of cherry tomato and a piece of fresh cilantro.

Ingredients:

- 8 slices French bread (1/2-inch thick)
- 1/4 cup mayonnaise or salad dressing
- 2 Tablespoons finely chopped bell pepper
- 2 Tablespoons finely chopped green onion
- 1 teaspoon chopped fresh cilantro or parsley, if desired
- 1/2 cup shredded Colby–Monterey Jack cheese (2 ounces)

Process:

Heat oven to 400°.

Mix all ingredients except bread and cheese. Spread on one side of each bread slice. Sprinkle with cheese. Place on ungreased cookie sheet.

Bake 5 to 6 minutes or until cheese is melted and bread is slightly toasted on bottom.



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GRILLED PORK CHOPS WITH WHOLE PICKLED PEACHES

Whole pickled peaches, with their combination of sweet and tart flavors, pair very well with all manner of proteins, but are especially great with simple grilled pork chops. You can make 'em a day ahead of time, or keep them in the fridge for a few days.

Ingredients:

- 4 medium firm, but ripe peaches
- 4 whole cloves
- 3½ cups granulated sugar
- 2 1/3 cups apple cider vinegar
- 2 whole sticks cinnamon
- 4 (6- to 8-ounce) bone-in pork chops
- Kosher salt and freshly ground black pepper
- 1/4 cup packed light brown sugar
- 1 Tablespoon ground cumin
- 2 Tablespoons smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Canola oil, for grill grates

Process:

Prepare a bowl of ice water. Bring a large pot of water to a boil. Cook peaches just until skins begin to loosen, 2 to 3 minutes. Use a slotted spoon to transfer to ice water. Once cool, gently remove skins. Pierce each peach with a clove. Transfer to 2 wide-mouthed quart-size canning jars.

Combine granulated sugar, vinegar, and cinnamon in a large saucepan. Cook over medium heat, stirring until sugar is dissolved, 5 to 6 minutes.

Ladle hot mixture over peaches. Cool to room temperature, then cover and refrigerate at least 12 hours and up to 3 days, turning jars occasionally to pickle peaches evenly.

Pat pork dry. Season with salt and black pepper. Combine brown sugar, cumin, paprika, garlic powder, and onion powder in a bowl. Coat chops on all sides with spice mixture. Cover and chill at least 3 hours and up to 8 hours.

Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates. Grill, turning occasionally, until the internal temperature on an instant-read thermometer reads 145°F, 8 to 10 minutes. Let rest 5 minutes. Serve with sliced pickled peaches.



Becky Luigart-Stayner

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SHRIMP AND ASPARAGUS PASTA

INGREDIENTS:

Kosher salt and freshly ground black pepper

12 oz. fettuccine

1 lb. large shrimp, peeled, deveined, and tails removed

4 Tablespoons (1/2 stick) unsalted butter, divided

3 cloves garlic, finely chopped

1/2 cup dry white wine

8 oz. asparagus, trimmed, halved, and shaved or thinly sliced lengthwise

1 teaspoon lemon zest, plus 2 Tablespoons juice

INSTRUCTIONS:

Bring a large pot of salted water to a boil. Cook pasta until just al dente, 1 to 2 minutes shorter than package directions. Reserve 1/2 cup pasta water, then drain.

Meanwhile, pat shrimp dry with a paper towel. Season with salt and pepper. Melt 2 Tablespoons butter in a large skillet over medium heat. Add garlic and cook, stirring occasionally, until fragrant, 1 to 2 minutes. Add shrimp and cook, stirring occasionally, just until cooked through, 3 to 5 minutes. Reduce heat to medium-low. Add wine and simmer, stirring occasionally, until sauce begins to thicken, 1 to 2 minutes.

Add asparagus, fettuccine, 1 Tablespoon reserved pasta water, and remaining 2 Tablespoons butter. Cook, stirring, until sauce thickens and begins to coat pasta. (Add 1 Tablespoon of additional pasta water at a time, if needed, to help create a sauce.) Add lemon zest and juice, and toss to combine. Serve immediately.



SHRIMP, PEPPER AND CHORIZO KEBABS

INGREDIENTS:

Canola oil, for grill grates

1 naval orange

1 lb. large shrimp, peeled and deveined

1 large red bell pepper, cut into 1½-inch pieces

2 Tablespoons olive oil

1 teaspoon paprika

1/8 teaspoon cayenne pepper

Kosher salt and freshly ground black pepper

4 oz. Spanish chorizo, sliced

INSTRUCTIONS:

Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates with canola oil. Cut orange in half. Cut one half into wedges, then cut wedges into pieces.

Toss together shrimp, bell pepper, olive oil, paprika, and cayenne pepper in a bowl. Season with salt and black pepper. Thread onto skewers, alternating with chorizo and orange pieces.

Place remaining orange half, cut side down, on grill and cook until charred, 1 to 2 minutes. Cook kebabs, turning occasionally, until shrimp are opaque, 4 to 5 minutes, squeezing juice from grilled orange over top just before removing from grill.



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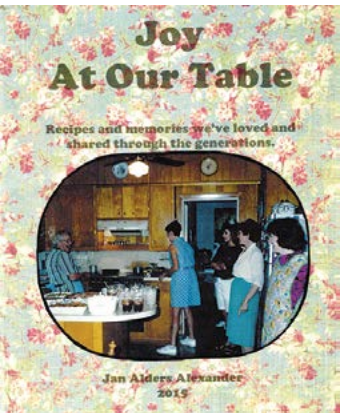
2026 INVESTOR

the CHAMBER

LUFKIN | ANGELINA COUNTY

Submitted by Jan Alders Alexander of Nacogdoches

This one is an easy to prepare recipe and wonderful with chips or crackers. Our guy friends really like this one.



JALAPENO POPPER SPREAD

- INGREDIENTS:
- 2 (8 oz.) packages cream cheese, softened
 - 1 cup mayonnaise
 - 1 (4 oz.) can chopped green chilies, drained
 - 2 ounces canned diced jalapeño peppers, drained
 - 1 cup grated Parmesan cheese

INSTRUCTIONS:

Stir together cream cheese and mayonnaise in a large bowl until smooth. Stir in green chilies and jalapeño peppers. Pour mixture into a microwave safe serving dish, and sprinkle with Parmesan cheese. Microwave on high until hot, about 3 minutes. If you would like to brown the cheese, bake at 375 degrees for about 15-20 minutes.

FRESH MELON SALAD

- Ingredients:
- 2 cups watermelon balls or cubes
 - 2 mangoes or papayas, peeled, seeded and sliced
 - 1/2 honeydew melon, peeled, seeded and thinly sliced
 - 3/4 cup seedless red grapes
 - Lettuce leaves
 - Honey-Lime Dressing (recipe below)

Instructions:

Arrange fruits on lettuce leaves. Drizzle with Honey-Lime Dressing.

Honey-Lime Dressing

- 1/4 cup vegetable oil
- 1/4 teaspoon grated lime peel
- 2 Tablespoons lime juice
- 1 Tablespoon honey

Instructions:

Shake all ingredients in tightly covered container.

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Submitted by David Stallings -
Around the Town Publisher

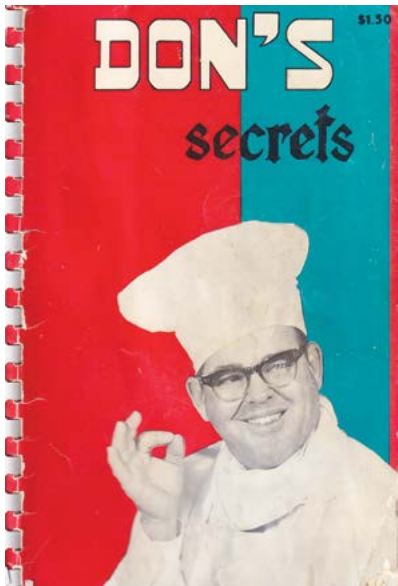
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



SWEET POTATO DELIGHT

- 4 lbs. sweet potatoes, fresh or canned
- 1 lb. sliced bacon
- 1/2 lb. butter or oleo

Boil unpeeled sweet potatoes (if fresh ones are used) until tender, in uncovered pot over medium heat. Peel potatoes and wrap each one in a slice of bacon. If you use canned potatoes, be sure to select high quality whole yams. Pin bacon down with toothpicks. Put potatoes in rows in a baking pan. Drop a sliver of butter on each one. Bake in 350° oven until bacon is crisp. Serves 10.



SHRIMP AND FETA PIZZA

Here's a pizza for those who enjoy exploring new flavor combinations.

INGREDIENTS:

- 1 package (16 ounces) Italian bread shell or ready-to-serve pizza crust (12 to 14 inches in diameter)
- 1 Tablespoon olive or vegetable oil
- 1/2 pound uncooked peeled deveined medium shrimp, thawed if frozen
- 1 clove garlic, finely chopped
- 2 cups shredded Mozzarella cheese (8 ounces)
- 1 can (2 1/4 ounces) sliced ripe olives, drained
- 1 cup crumbled feta cheese
- 1 Tablespoon chopped fresh or 1 teaspoon dried rosemary leaves

INSTRUCTIONS:

Heat oven to 400°. Place bread shell on ungreased cookie sheet.

Heat oil in 10-inch nonstick skillet over medium heat. Cook shrimp and garlic in oil about 3 minutes, stirring frequently, until shrimp are pink and firm.

Sprinkle bread shell with 1 cup of the Mozzarella cheese. Top with shrimp, olives, remaining 1 cup Mozzarella cheese and the feta cheese. Sprinkle with rosemary. Bake about 15 minutes or until cheese is melted.



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 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.

CARROT CAKE

Ingredients:

- | | |
|----------------------------|----------------------------|
| 4 large eggs | 3/4 teaspoon baking soda |
| 2 cups sugar | 1/2 teaspoon baking powder |
| 1 teaspoon vanilla extract | 1/4 teaspoon salt |
| 1 cup vegetable oil | 1/4 teaspoon ground nutmeg |
| 2 cups all-purpose flour | 2 cups grated carrots |
| 3 teaspoons cinnamon | 1 cup chopped walnuts |

Instructions:

Preheat oven to 350°F. In a large bowl, combine the eggs, sugar, vanilla extract and oil. Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg; beat into egg mixture. Stir in carrots and chopped walnuts. Pour into two greased and floured 9-inch round baking pans. Bake at 350° for 35-40 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Ice with Cream Cheese Frosting.

CREAM CHEESE FROSTING

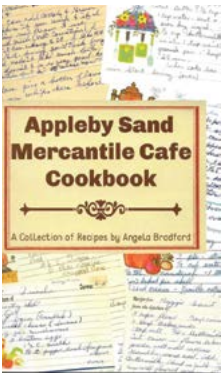
Ingredients:

- 3 (8 oz.) bricks cream cheese, room temp
- 2 sticks butter, room temp
- 1 Tablespoon vanilla extract
- 1/2 teaspoon salt
- 6 cups powdered sugar (more if needed to thicken)

Instructions:

Using an electric mixer, cream together cream cheese and butter on medium speed for 1 minute or until smooth with no lumps remaining. Add in vanilla extract and salt, and continue mixing until combined. Lower speed to medium-low and gradually add in powdered sugar. Increase speed to medium-high and beat until combined. If frosting is too thick, you can add in a teaspoon or two of water. If it is too thin, you can add in more powdered sugar.

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



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SFA Lumberjacks		
DATE	OPPONENT	TIME
AUGUST 29	@McNeese State Univ.	TBA
SEPTEMBER 5	East Texas A&M	7:00 PM
SEPTEMBER 12	@Abilene Christian Univ.	7:00 PM
SEPTEMBER 19	@Prairie View A&M	7:00 PM
SEPTEMBER 26	Northeastern State Univ.	5:00 PM
OCTOBER 3	Univ. of the Incarnate Word	5:00 PM
OCTOBER 10	OPEN	
OCTOBER 17	@Nicholls State Univ.	TBA
OCTOBER 24	Southeastern La. Univ.	5:00 PM
OCTOBER 31	Houston Christian Univ.	2:00 PM
NOVEMBER 7	@Lamar University	TBA
NOVEMBER 14	@Univ. of Texas RGV	TBA
NOVEMBER 19	Northwestern State Univ.	6:00 PM

Nacogdoches Dragons		
DATE	OPPONENT	TIME
AUGUST 28	Athens	7:30 PM
SEPTEMBER 4	@Lufkin	7:30 PM
SEPTEMBER 11	Center	7:30 PM
SEPTEMBER 18	@Marshall	7:30 PM
SEPTEMBER 25	Whitehouse* **	7:30 PM
OCTOBER 9	Texas High*	7:30 PM
OCTOBER 16	@Hallsville*	7:30 PM
OCTOBER 23	Mt. Pleasant*	7:30 PM
OCTOBER 30	@Greenville*	7:30 PM
NOVEMBER 6	Terrell* ***	7:30 PM
*District **Homecoming ***Senior Night		

Cushing Bearkats		
DATE	OPPONENT	TIME
AUGUST 14	Huntington-SCRIMMAGE	6:00 PM
AUGUST 20	@Frankston-SCRIMMAGE	6:00 PM
AUGUST 28	@Colmesneil	7:00 PM
SEPTEMBER 4	Maud	7:00 PM
SEPTEMBER 11	Evadale**	7:00 PM
SEPTEMBER 18	@Alba Golden	7:00 PM
SEPTEMBER 25	Grapeland* (Black Out)	7:00 PM
OCTOBER 2	@Mt. Enterprise*	7:00 PM
OCTOBER 9	Bye	Bye
OCTOBER 16	Alto*	7:00 PM
OCTOBER 23	@Tenaha*	7:00 PM
OCTOBER 30	Crossroads* ***	7:00 PM
NOVEMBER 6	@Overton*	7:00 PM
*District **Homecoming ***Senior Night		

Garrison Bulldogs		
DATE	OPPONENT	TIME
AUGUST 27	Maroon & White*	7:00 PM
SEPTEMBER 4	@Arp	7:30 PM
SEPTEMBER 11	DeKalb	7:00 PM
SEPTEMBER 18	West Rusk	7:30 PM
SEPTEMBER 25	@Westwood	7:30 PM
OCTOBER 2	Bye	Bye
OCTOBER 9	@Hemphill*	7:30 PM
OCTOBER 16	@San Augustine*	7:30 PM
OCTOBER 23	Joaquin*	7:30 PM
OCTOBER 30	@Shelbyville*	7:30 PM
NOVEMBER 6	Timpson*	7:30 PM
*District		



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DATE	OPPONENT	TIME
AUGUST 22	Huntsville (Scrimmage)	
AUGUST 28	Longview	7:30 PM
SEPTEMBER 4	Nacogdoches	7:00 PM
SEPTEMBER 11	Port Arthur Memorial*	7:00 PM
SEPTEMBER 18	@Baytown Sterling*	7:00 PM
SEPTEMBER 25	Beaumont United*	7:00 PM
OCTOBER 1	@New Caney	7:00 PM
OCTOBER 9	BYE	BYE
OCTOBER 16	Galveston Ball	7:00 PM
OCTOBER 23	@Goose Creek Memorial	7:00 PM
OCTOBER 30	Beaumont West Brook	7:00 PM
NOVEMBER 6	@LaPorte	7:00 PM

*District

Diboll Lumberjacks

DATE	OPPONENT	TIME
AUGUST 14	Jasper (Scrimmage)	TBD
AUGUST 20	Liberty (Scrimmage)	TBD
AUGUST 28	@Troup	7:30 PM
SEPTEMBER 4	@West Rusk	7:30 PM
SEPTEMBER 11	Tatum	7:30 PM
SEPTEMBER 18	Kirbyville	7:30 PM
SEPTEMBER 25	Brook Hill	7:30 PM
OCTOBER 2	OPEN	OPEN
OCTOBER 9	@Crockett*	7:30 PM
OCTOBER 16	Huntington*	7:30 PM
OCTOBER 23	@Trinity*	7:30 PM
OCTOBER 30	@Fairfield*	7:30 PM
NOVEMBER 6	Westwood*	7:30 PM

*District

Huntington Red Devils

DATE	OPPONENT	TIME
AUGUST 28	@Evadale	7:00 PM
SEPTEMBER 4	@Warren	7:00 PM
SEPTEMBER 11	Buna	7:00 PM
SEPTEMBER 18	Hemphill	7:00 PM
SEPTEMBER 25	@Anderson-Shiro	7:00 PM
OCTOBER 2	Bye	Bye
OCTOBER 9	@Trinity*	7:30 PM
OCTOBER 16	@Diboll*	7:30 PM
OCTOBER 23	Fairfield*	7:30 PM
OCTOBER 30	@Westwood*	7:30 PM
NOVEMBER 6	Crockett*	7:30 PM

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Chili Dogs

If you’re going to do it (eat hot dogs), you might as well do it right! A spoonful of homemade chili takes this summer classic to the next level.

Ingredients:

- 8 oz. ground beef
- 1 clove garlic, pressed
- 2 teaspoon chili powder
- 1/8 teaspoon cinnamon
- 8 oz. can tomato sauce
- 1 Tablespoon yellow mustard
- 2 teaspoons brown sugar
- 1 teaspoon Worcestershire sauce
- 8 hot dogs
- 8 hot dog buns
- Shredded Cheddar and chopped red onion, if desired



Danielle Occhiogrosso Daly

Directions:

Heat grill on medium-high. Cook ground beef in medium skillet on medium, breaking up into tiny pieces. Stir in garlic, chili powder, and cinnamon; cook 1 minute. Add tomato sauce, yellow mustard, brown sugar, and Worcestershire sauce. Simmer until slightly thickened. Grill hot dogs and buns, spoon some chili on top and sprinkle with shredded Cheddar and chopped red onion.

Sweet-and-Savory Pork Burger

Ingredients:

- 1½ lb. ground pork
- 3 minced scallions
- Kosher salt
- Black pepper
- 1 large peach (cut into wedges)

- 1 teaspoon canola oil
- 4 whole-wheat hamburger buns
- Arugula, for serving
- Crumbled goat cheese, for serving
- Dijonnaise, for serving

Directions:

Combine ground pork and scallions; shape into 4 (4-inch) patties. Season with salt and pepper. Grill, covered, over medium-high heat until cooked through, 4 to 5 minutes per side. Toss peach with canola oil. Grill until warm, 1 to 2 minutes per side. Serve burgers with peaches on buns with arugula, goat cheese, and Dijonnaise.



Southwestern Burger

Ingredients:

- Olive oil
- 2 lb. ground beef (1 pound each chuck and sirloin)
- 2 (4-ounce) can green chile peppers, drained and diced
- 2 teaspoons ground chili powder
- 4 cloves garlic, minced
- 8 slices Monterey Jack cheese
- 1 large vidalia onion, cut into eight 1/4-inch thick rounds
- 8 brioche hamburger buns, split
- 8 large Romaine lettuce leaves, sliced crosswise
- 2 medium avocados, sliced
- 1 cup salsa

Directions:

Heat grill to medium-high and grease grates with oil. In a large bowl, combine beef, chiles, chili powder, and garlic. Form into eight 1/2-inch-thick patties. Grill burgers for about 5 minutes, then flip. Top with cheese and continue to grill to desired doneness: an extra 2 to 3 minutes for rare; 4 to 5 minutes for medium; 6 to 7 minutes for well. Meanwhile, grill onions until soft and char marks form, 2 to 3 minutes per side. Transfer onions and burgers to a plate. Grill buns until char marks form, about 1 minute; transfer to plate. To assemble: Place lettuce on bottom half of each bun, then top each with a burger, 2 avocado slices, 2 Tablespoons salsa, grilled onions, and bun top.



Kana Okada

Grilled Beer Brats

Ingredients:

- 6 bratwurst sausages
- 1 large onion
- 1 bell pepper
- 16 oz. beer
- Hot dog buns
- Whole-grain mustard
- Sauerkraut or relish

Directions:

Place a 12” cast-iron skillet on grill and heat to high. Meanwhile, grill brats until charred on both sides, about 6 minutes total. Once skillet is hot, add onions, bell peppers, beer, and charred brats and cover skillet with lid. Cook undisturbed until onions and peppers are caramelized and beer is reduced, 20 minutes. Serve brats in buns topped with onions, bell peppers, mustard, and sauerkraut or relish.



Andrew Bui

Green Chile Cheeseburger

Ingredients:

- 8 oz. 80% lean ground beef
- Kosher salt
- Freshly ground black pepper
- 4 heaping Tablespoons Hatch green chile, divided
- 2 slices American cheese
- 2 burger buns

FOR SERVING:

- Thinly sliced white onion
- Shredded iceberg lettuce
- Sliced tomato
- Dill pickle chips

Directions:

Divide ground beef in half and form into two very loose balls. Season both balls all over with salt and pepper. Heat a large skillet over high heat until very hot and smoking, about 3 minutes. Add the first ball to skillet and use a sturdy metal spatula to press down firmly until the patty is about ½” thick and 4½” to 5” across. Cook without moving until a golden crust develops on the underside of the burger, about 1½ minutes. Scrape under the crust with a spatula and flip. Top with half the green chile, spread in an even layer, then cover with a Transfer burger to a bun and top with desired toppings, then repeat with second burger.



Joel Goldberg

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In Huntington:

Brookshire Brothers - 885-A Hwy 69S
Little Boots Grocery & Chevron - 101 Hwy 69S

In Pollok:

Brookshire Brothers Express - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59N

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.
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.
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..
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.
Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W .
El Ranchero Restaurant - 123 King St.
El Taco Salsa - 4512 North St.
Exxon - 3104 N. University 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.
Holiday Inn Express - 3211 South St.
Hop In/Roady's Chevron - 4919 NW Stallings Dr.
Hotel Fredonia - 200 N. Fredonia St.
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.
Kroger - 1215 North St.
Kyle Brasher Insurance - 212 South St.
LaQuinta Hotel - 200 Holiday Lane
Lehmann Eye Center - 5300 North St.
Loblolly Properties, LLC - 1326 N. University Dr. - Suite 101
M & S Pharmacy - 917 E. Austin St.
Ma's Jewelry - 2423 North St.
Meadow Ridge Outdoors - 1090 CR 231
Mike Perry Motors - 3812 South St.
Mike's BBQ - 1622 South St.
NacBurger - 3205 N. University Dr.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 1601 W. Austin St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Napoli's Restaurant - 2119 North St.
Nikki Evans-Wallace State Farm Insurance - 332 N. University 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.
Renfro's Glass - 714 North St.
Rick's Valero/Dickies BBQ - 3505 South St.
Roma's Italian Kitchen - 124 E. Main St.
Simpson Real Estate - 104 North St.
Sombremos - 3000 North St..
Sunshine Food Mart - 2013 North St.
Taquitos El Jaliscience - 3217 North St.
Taqueria El 21 - 1422 Douglass Road
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
The Garrison BBQ Spot - 120 U. S. Hwy 59 South on the square

In Martinsville:

L & M Quick Stop - 13101 Hwy 7

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