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NACOGDOCHES COUNTY - ANGELINA COUNTY
SAN AUGUSTINE COUNTY - SHELBY COUNTY



August 2021

Restaurant of the Month...

Thrall's Cafe – Nacogdoches Good Eats

by Terri Lacher
talacher@sbcglobal.net

Owner, Jay Thrall, has been serving up some of the best food found in the East Texas area for over sixteen years. Located just three miles outside the Nacogdoches loop on Highway 21 East, Thrall's Cafe is sure to please diners with a variety of menu items.

When you step inside the remodeled cafe, you are greeted at once by their friendly staff at the counter. Jay will wander around from table to table to check on his guests. If the cafe is not super busy at the time, you may find him at your table, asking how you like your lunch, or just entertaining you with his easy-going personality and offbeat sense of humor.

Their diversified menu includes barbecue brisket, ribs, pork, chicken, and sausage, either served as a dinner, basket, or on a bun. They also offer fried catfish, which owner, Jay, says is one of the few places around that actually serves up American-raised catfish. Basket combos include fish, steak fingers, chicken tenders, burgers. Their sides include home-made baked beans, fries, onion rings, okra, potato salad, and coleslaw. If you are looking for something lighter, there is an amazing club sandwich, salads, and baked potatoes. In addition, Thrall's serves up a great children's menu with all the favorites sure to please the pickiest of little eaters. To finish the meal, you may want to save some room for the absolutely delicious Thrall's bread pudding,



Thrall's - page 2

Cace Kitchen - Continuing the Cace Legacy

The Cace Girls are continuing on with the Johnny Cace's legacy of delicious New Orleans-Creole-Style treats in Longview 72 years after Johnny Cace introduced these scrumptious family recipes to Longview. Chelsea Cace, granddaughter and Cathy Cace, daughter-in-law, of the Late Johnny Cace, and their staff, are in their fifth year at The Cace Kitchen of preparing favorite dishes developed by the Cace family. The available menu is "grab and go" items sold cold or frozen, with customers taking them home or back to the office to warm them up. If you call ahead, lunch items can be picked up "ready to eat." Special order items including Buttermilk Pies, Party Trays and Charcuterie Trays are available with 24 – 48 hours notice.



Chelsea (left) and mom, Cathy Cace (right).

This year The Cace Kitchen has added nationwide shipping of many of their products through Goldbelly. Check out GOLDBELLY.COM for more information. We are listed as Johnny Cace's in their system. Working through Goldbelly allows us the opportunity to ship our food items all over the United States. Items can be shipped directly to the person ordering, or they can be shipped as a gift to someone else.

We hope you enjoy our Creole Sauce which can be used in several different ways, and that you will order a Cace's Cookbook to see what else is there for you.

Cace Kitchen - 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."

HOT CHEESE COOKIES

(Mrs. Lee Morris)

AND

CHEESE NUT ROLL

(Mrs. L. L. Lucas)

Hot Cheese Cookies
Cream together:
1/2 lb. butter or oleo
1/2 lb. Old English cheese
Add:
2 1/2 cups sifted flour
1 teaspoon salt
1 cup chopped pecans
Red pepper to taste
Roll in waxed paper and
place in refrigerator - After
roll has become chilled, cut
in thin slices and bake in
moderate oven until light
brown.

Mrs. Lee Morris

Cheese Nut Roll
3 oz. blue cheese
1 lb. natural cheese
2 pkg. Philadelphia Cream cheese
1 clove garlic grated
1/2 cup finely chopped nuts
Mix well - Divide in two
parts - Roll on wax paper -
Sprinkle with paprika or
chili pepper - Place in
refrigerator until firm - Slice
and serve as needed.

Mrs. L. L. Lucas

-8-

Thrall's

that is if you are still hungry after a generous and hearty meal. Whatever you order, you will surely not be disappointed, because Jay knows food and how to fix it. Not only are his meals tasty, they won't break your wallet.

"Staff is very friendly. The food is the kind you get that is good, sticks to your ribs, and reasonable in price," one happy patron wrote.



"Jay Thrall is the man who makes this place work." Don't let his laid-back personality fool you. Jay watches over everything, and makes certain his customers are completely satisfied with their meals. But, besides making his business work, Jay Thrall also takes time to know his customers by name.

Another customer wrote, "If you are hungry, then the all-you-can-eat catfish special is a great deal and a must try for anyone living within thirty minutes of Thrall's. Five stars for the consistently good food, great value, and all the hard work by the owners to make Thrall's a local must try!"

Thrall's Cafe is now open Monday through Friday, from 10:30 am to 1:30 pm, offering daily specials. For those customers who would rather do take-out, they can call ahead and their orders will be brought out to their vehicles. Also, their menu items are set up for catering and large groups. They also have an attached grocery and deli for those quick dashes to the store.

Jay Thrall's motto is, "We aren't the fanciest restaurant in Nacogdoches County, but we strive to be your favorite." The menu offers enough of a variety to suit everyone's tastes, and fill up just about any hungry appetite be it big or small.

Thrall's Cafe is located at 7144 E. State Highway 21, Nacogdoches, Texas. You can reach them at (936)564-2131 or you may check out their Facebook page at Thrall's Grocery and Deli.



Cace Kitchen

CACE'S CREOLE SAUCE

Makes approximately 2 quarts

6 Cups flour	1/2 Cup chopped mushrooms
1/4 Cup bacon grease	1 Bay Leaf
3/4 lb onions cut in strips	1 Tbsp Tabasco Sauce
1/2 lb celery cut diagonally	1/4 tsp thyme
1/4 Cup shredded carrots	1/2 Cup green bell peppers cut in strips
1/2 tsp minced garlic	1/2 Tbsp chicken bouillon granules
48 ounces diced tomatoes	1 tsp Worcestershire Sauce
11 ounces tomato juice	1/2 tsp white pepper
2 tsp tomato paste	1 hard crab
12 ounces beef stock	1/2 lb frozen okra
1/4 Cup chopped fresh parsley	1 tsp cayenne pepper

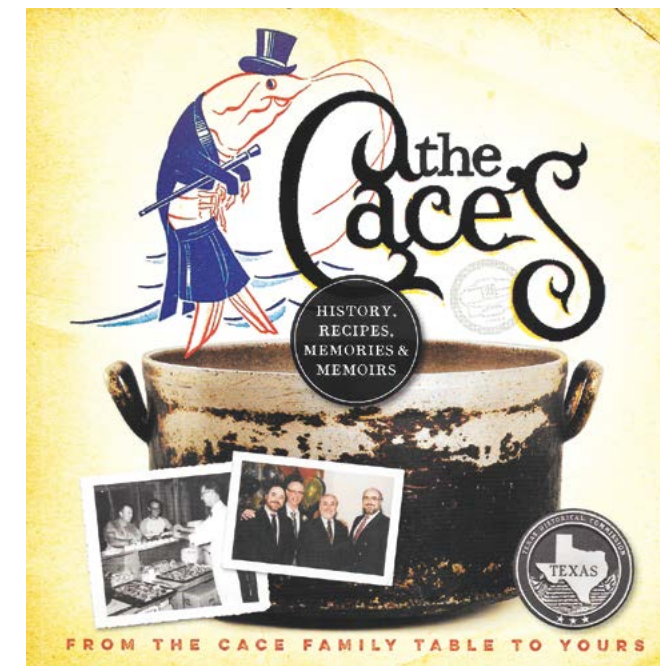
Heat bacon grease and sauté onions, celery and garlic until wilted. Add flour, tomatoes, tomato juice, tomato paste, stock and seasonings. Cook slowly on Low heat for 30 minutes. While cooking, blanch green peppers and drain. Add peppers and okra in last five minutes of cooking. *Optional:* Add cornstarch to thicken if necessary.

Tip from the Cace Kitchen: Add cooked shrimp, or chicken, or sausage and serve over rice to make it a meal!

This is just one of the many classics from Johnny Cace's in Longview, Texas. The cookbook is available at their retail store:

The Cace Kitchen, 415 N High Street, Longview, TX, 903-212-7720

Or from their website: www.thecacekitchen.com



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

by Areeda Schneider-Stampley

Food for Thought:

“If my people, which are called by my name, shall humble themselves, and pray, and seek my face, and turn from their wicked ways; then will I hear from heaven, and will forgive their sin, and will heal their land.” *II Chronicles 7:14*



Let Freedom Ring!



In addition to being an amazing entertainer for more than 50-years, Joe Stampley is a Crappie Fisherman Extraordinaire! Around the Town Publisher, David Stallings, and his wife Jean, have been friends with Joe and Areeda since the 1960s. L-R: Jean Stallings, Areeda Stampley, Joe Stampley and David Stallings.

JOE STAMPLEY’S FRIED CRAPPIE AND HOMEMADE BUTTERMILK HUSHPUPPIES

1 to 2 cups yellow Martha White self-rising cornmeal
Canola oil (approx. 2” deep in 10” iron skillet)
Crappie fillets, sliced fairly thin
Salt & freshly-ground black pepper, to taste



Toss fillets in cornmeal and gently shake to evenly coat.
Place in medium-high hot oil.
Fry 4-6 minutes until golden brown. Do not overcook! Lift with tongs and place on paper towels to drain.
Sprinkle with salt & pepper.

Areeda’s hushpuppies:

1¼ cup white Martha White self-rising cornmeal
1 cup buttermilk
1 tablespoon veg. or canola oil
¼ cup (each) green onions & green bell peppers, finely chopped.

Mix well. Gently place heaping tablespoonful of mixture in same oil that fish was fried in (may need to add little more oil), medium high temp. Skillet should hold about 6-7 hushpuppies at a time. When golden, lift with tongs to paper towels. Makes about 15.

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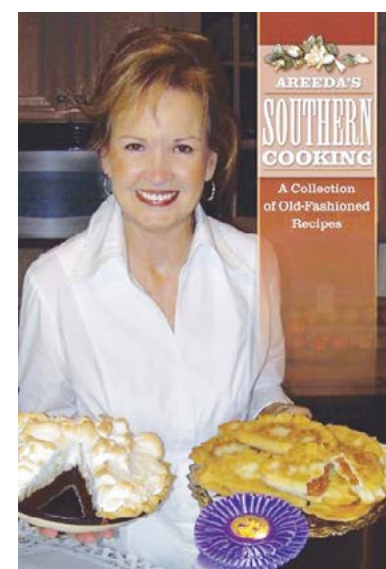
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Order Joe Stampley CDs at www.joestampley.com. Look for more recipes, as well as my “Memories of Music Row” column in the monthly *Country Family News* newspaper sponsored by Larry’s Country Diner and Country Family Reunion TV shows.

For subscription information, call 1-800-820-5405.



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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Submitted by David Stallings, Publisher-Around the Town

This was one of my favorites when I was growing up here in Nacogdoches.

I remember many times that I’d bring my NHS Dragon teammates home for lunch during two-a-day workouts in August, Mom would have a huge pot of these potatoes.

My friends loved this and the pot was always emptied!



MOM’S NEW POTATOES IN CREAM

Wash & peel 8 new potatoes.
Quarter, cover with water & boil until tender.
Add 2 tablespoons margarine or butter.
Salt & pepper to taste.
Make a sauce with 3 tablespoons of flour, water & milk or heavy cream.
Add to potatoes and stir after heat is turned off.
Turn heat back on and cook slowly until sauce is thick.

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 a requirement.

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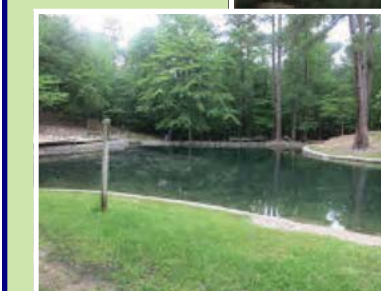
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From Christi Curry of Nacogdoches

NO-BAKE TREATS

1/2 cup honey
1/2 cup peanut butter
4 cups Rice Krispies cereal

Line an 8x8 or 9x9 pan with parchment paper.

Bring 1/2 cup honey to boil in saucepan. Remove from heat and add 1/2 cup peanut butter. Mix and pour over 4 cups Rice Krispies in a mixing bowl. Mix well and press into prepared pan. Chill. Cut into 24 equal pieces.

These will satisfy your sweet tooth for only 71 calories per piece!



Editor's note: Christi, besides her cooking and baking skills, is an accomplished writer. We are happy to mix in some of her stories along with her recipes. Thanks, Christi!

"Over the Rainbow" (Or "Somewhere Over the Rainbow")

from "Once Upon a Song" by Christi Curry

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ISBN: 978-1-7373328-1-7

Judy Garland in *The Wizard of Oz* (for which it was written) made this popular, and it always reminds me of seventh grade and Douglas Jantzen, who planned to sing it for the Valentine Variety Show, the yearly talent show at McDaniel Junior High School. I had reluctantly agreed to accompany him on the piano because I couldn't think of a good excuse to refuse. Having heard him sing, I knew he could carry a tune, but his voice was changing and cracking, and I thought it wasn't a good idea.

Mr. Gray, the choir and Latin teacher, came to my rescue. After an audition, he gently persuaded Douglas to put it off for at least another year. I thought he handled it with sensitivity, hopefully sparing Douglas any embarrassment at the moment or later. Hurray for Mr. Gray.

Now for Mr. Gray. My choir director in seventh grade and Latin teacher for both freshman and sophomore years, he was one of my favorites. A fair, no-nonsense teacher, he was a strict disciplinarian. That's not to say that we never had any fun in his classes, for we did. He was rather short, of medium build, with thinning hair that was beginning to gray.

I remember one performance of the chorus at an assembly during ninth grade when he shocked the entire student body by abruptly stopping in the middle of a song and jerking the curtains closed. It suddenly became deathly quiet. He then proceeded to severely scold the audience for being rude by talking and generally misbehaving during the performance. Thinking back, I suspect he was also scolding the teachers who had allowed it. Told us off good and proper. Performance over!

A former Catholic monk, Mr. Gray was an excellent Latin teacher. On days when we didn't want to translate aloud (every day) or maybe we weren't particularly prepared, we could ask a question here and there and he would talk the entire period about some historical figure or happening. I doubt that we fooled him; he probably knew exactly what our motives were.

Sometimes he would talk about his personal life, such as how, before marriage, he actually made a list of qualifications for a wife! As freshmen, we thought that very funny. At the time, he and his wife had nine children. I believe the final number was twelve. Also of interest to us was the fact that they chose not to have a television. Wise man.

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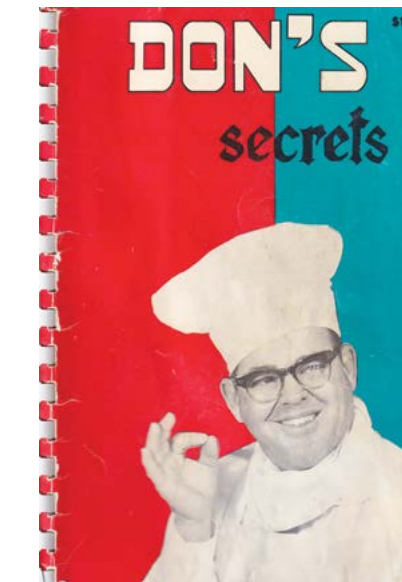
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



CRABMEAT AU GRATIN

1 stalk celery, chopped fine
1 cup onion, chopped fine
1/4 lb. oleo or butter
1/2 cup all purpose flour
1 can evaporated milk (13 ozs.)
2 egg yolks
1 teaspoon salt
1/2 teaspoon red pepper
1/4 teaspoon black pepper
1 lb. white crabmeat
1/2 lb. grated cheddar cheese

Sauté onions and celery in oleo or butter until onions are wilted. Blend flour in well with this mixture. Pour in the milk gradually, stirring constantly. Add egg yolks, salt, red and black pepper; cook for 5 minutes. Put crabmeat in a bowl suitable for mixing and pour the cooked sauce over the crabmeat. Blend well and then transfer into a lightly greased casserole and sprinkle with grated cheddar cheese. Bake at 375° for 10 to 15 minutes or until light brown. Serves 6.



Submitted by Marilyn Mills of Martinsville, Texas

This is one of my favorite recipes from a 1985 Chireno VFD Cookbook. Always good for parties or family gatherings. I usually double the recipe.

LAYERED MEXICAN DIP (Willie Atkinson Thorp)

1 large can refried beans
Dash garlic powder

1 pkg. taco mix
2 drops Tabasco

Mix together; spread out on large round platter.

Top with:

1 cup sour cream
1 can sliced black olives
1 small can chopped green chilies
1 whole bunch chopped green onions

1-1/2 cup shredded cheddar cheese
1-1/2 cup shredded Jack cheese
1 can jalapeño bean dip
3 diced tomatoes

Put chips all around platter. Dip by making one long dip all the way through each layer.

From Linda Fuller of Nacogdoches

I've made this salad every Christmas for 25 years. It was found in the Lufkin Daily newspaper and won 1st Place. Soooooooo good!

DELICIOUS ORANGE JELLO

1 small can crushed pineapple, undrained
1 small pkg. Orange Jello
3/4 cup sugar

Simmer until jello is dissolved. Cool. Then add:

1 large pkg. Cream Cheese, room temp.
1 small carton Cool Whip
2 small jars apricot, tapioca baby food
1/2 cup crushed pecans

Mix all ingredients well. Chill until set. Notice the baby food ingredients? Our little secret.

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Please email to:
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Thank you so much!

Submitted by Janet Nelson of Cushing, Texas

This is my mom's recipe.

BRUNSWICK STEW

This is a quicker version than the original.

- 1 lb. ground beef
- 1 can Chunky Chicken (I use 1 chicken breast, cooked beforehand)
- 1 can tomatoes
- 1 can cream style corn
- 1 onion chopped
- 3/4 cup ketchup
- 1/4 cup Heinz 57 Sauce

Cut chicken in shorter pieces so it won't be 'stringy.' Put all ingredients, except corn, in a pot; simmer on low 1-1/2 hours. Add corn the last ten minutes of cooking time.

The above recipe came from a cousin's wife, Ruth Healan, who lives in Georgia. The recipe below is the original for the stew my mother, Lillon Hudgins Dodd used to make. I consulted with my sister, Tallie Parker, before writing it down. Mother always made it when they butchered one of their hogs.

BRUNSWICK STEW (Lillon Dodd)

Boil a hog's head until meat falls from bone, remove bone/head and add about two pounds beef stew meat, cans of peas, beans, corn (added last to avoid scorching), tomatoes, fresh shredded cabbage, chopped onions, one bottle catsup, salt, pepper, come cinnamon, some Worcestershire sauce, and some vinegar. Don't forget to add the corn just before it is done. Simmer for hours, stir occasionally. I have never been able to duplicate the superb stew that my mother made, perhaps because I never obtained a hog's head, which must be the 'secret' ingredient!



Frank and Lillon Dodd with daughter Janet—1938.

Jamie's Cake Batter Cookies

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Ingredients

- 1 box of cake mix
- 1 stick of butter
- 2 eggs

Directions:

Preheat oven to 350°. Mix all ingredients in a large mixing bowl. Spoon dough onto greased pan. Bake for 8-10 minutes. Remove and cover with powder sugar.



Enjoy!

Jamie Smith
Wife of Sheela Smith,
Operations Manager



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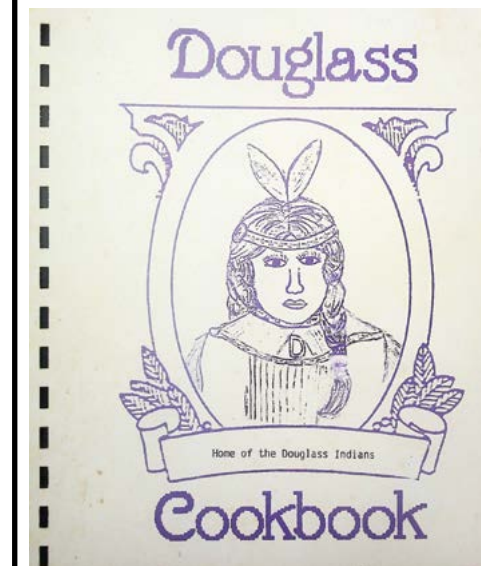
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**From 1993 Douglass Indian Cookbook**

This book was published in 1993 and sponsored by the 1992-93 Douglass Youth Boosters.

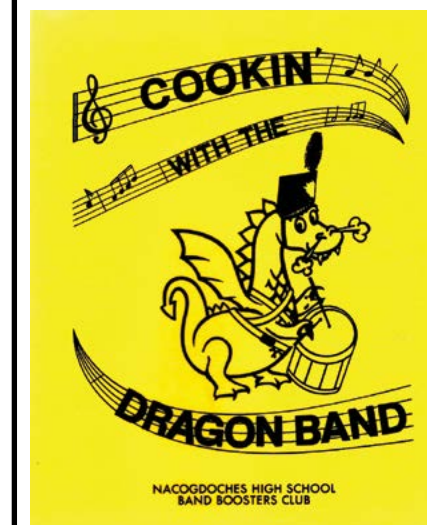
It featured a collection of recipes by students, family members and teachers of Douglass School.

CREAMY POTATO CASSEROLE

- | | |
|--|----------------------------|
| 3-oz. cream cheese | 1 can cream of celery soup |
| 1 med. pkg. frozen hash brown potatoes | 1 sm. onion |
| | 1 cup grated cheese |

Saute chopped onion in 1 Tbsp. butter; mix with soup. Cut cream cheese into cubes & add to soup & onions. Grease bottom of baking dish & put in 1/2 of potatoes & spread 1/2 of soup mixture on top. Add the rest of the hash browns & top with remainder of soup mixture. Cover with foil & bake at 375-degrees for 45 minutes. Uncover & top with grated cheese; return to oven until cheese is bubbly.

-- Vicki Clark

From 1989 Cookin' with the Dragon Band

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

"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.

HOT HAMBURGER STEAK

Submitted by Jerry D. Heilman, Firefighter
Nacogdoches Fire Dept., Station 4

- | | |
|---|------------------------------------|
| 1/2 pound ground hamburger meat | 1 slice cheddar or American cheese |
| 2 jalapeños or cayenne peppers (chopped or sliced) OR | Salt and pepper, to taste |
| 1 Tbsp. bell pepper (chopped) | |

Separate meat into 2 equal portions, forming two 1/4 pound patties. Salt and pepper to taste. Cover one patty with peppers and top with cheese slice. Place second patty on top of cheese and pinch sides of patties together. May be baked, fried or grilled over charcoal to desired doneness. Yields 1 serving.

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**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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Thank you so much!



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From Angela Bradford

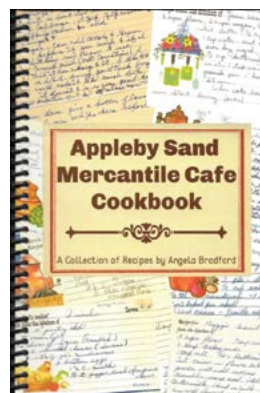
Angela Bradford is the former owner/operator of Appleby Sand Mercantile Café in Nacogdoches.

**CHARRO BEANS**

5 bacon slices, cut into 1" pieces
1 pound dry pinto beans
water to cover beans
1 Tbsp. cumin
1 tsp. garlic powder

1 (10 oz.) can Rotel tomatoes
1 cup fresh cilantro, chopped
Salt to taste
Pepper to taste

If you don't pre-soak beans overnight, then place beans in a colander, rinse well, and remove any stones or shriveled beans. Sort and wash pinto beans; place in a Dutch oven. Cover with water 2 inches above beans and bring to a boil. Boil beans 1 minute. Cover, remove from heat and let soak 1 hour. Drain. Cook bacon until just crispy in Dutch oven. Pour beans back into the Dutch oven. Cover with water. Bring to boil; add garlic, cumin, garlic powder and chili powder. Cover, lower heat and boil until beans are soft, usually a couple hours. Keep covered with water. Stir in Rotel and chopped cilantro when beans are almost done. When beans are done, season with salt and freshly ground pepper, to taste (add 1/2 teaspoon of salt at a time, tasting in between).



Printed with permission from Angela Bradford.
Purchase your copy of the cookbook by
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MONDAY, NOV. 22 - Perry Propane, 6500 Franklin Dr., Nacogdoches

**From Jim Casada (Submitted and amended by
Craig Stripling of Nacogdoches)**

Enjoy this quick, simple, good bite to eat. It is great accompanied by some fresh sliced tomatoes, cucumbers and avocado with vinegar/oil as a salad.

CHEESEBURGER PIE**Ingredients:**

1-1/2 lb. hamburger meat (80/20 or 85/15)
5 oz. can evaporated milk
8.75 oz. can kernel corn (drained)
4 oz. can chopped green chilies (drained)
2 Tbsp. ketchup
dozen saltine crackers mashed into almost "meal" or powder state
1 medium sweet onion chopped fine
1/2 tsp. each oregano, Morton's Nature's Seasons
1 tsp. each salt, black pepper, Louisiana hot sauce-such as Crystal
1 Tbsp. each Worcestershire, A1, 57 sauces
12 oz. shredded cheddar cheese
1 rolled prepared Pillsbury pie crust

Process:

Barely sauté on medium heat the onion, meat for 5-7 minutes-empty grease. Then mix in large bowl with heavy fork or mixing spoon the meat, onions, all other ingredients (except cheese) very well. Unroll the prepared pie crust and put it in the bottom of a 10" deep pie plate.

Put all the well mixed ingredients from the bowl onto the pie crust and spread out evenly. Bake @ 350 degrees for 45 minutes.

Empty any more grease. Put cheese atop meat mixture and return to oven for about 12 minutes.

Go, Man, Go! Slice and serve in pie shaped wedges.

From Nedra Pebsworth of Nacogdoches

My Aunt Joyce Burke Teater made this a lot for Summer Salad. It is very good!

She worked at Crawford Building Materials for Sam Medley for many years as his bookkeeper.

LINGUINE SALAD

1 pkg. Linguine - 12 oz. Cook by box directions.

Mix with linguine when done - 1 bottle Viva Italian dressing, 1/2 bottle (Spice) Vegetable Supreme.

Refrigerate overnight - Mix 1 chopped cucumber, 1 chopped tomato and 1 small green pepper.

Mix all well - Enjoy!

Refrigerate leftovers.

From Craig Stripling of Nacogdoches

This sauce is delicious as a spread on buns for hamburger-not too bad on ham or sliced turkey breast sandwiches, either! Also good on wedge of iceberg lettuce salad-close to 1000 Islands Dressing.

SAUCE FOR DRESSING BURGERS**Ingredients:**

1-1/2 cup good mayo-Blue Plate, Duke's or Hellman's
1/2 cup yellow mustard
1/2 cup Durkee's Famous Sauce
1/2 cup ketchup
2/3 cup Mt. Plive sweet pickle relish
1 tsp. salt
1 tsp. fine ground pepper
1 tsp. Crystal Hot Sauce

Process:

Simply mix, stir, spread on buns, bread for burgers or ham or turkey sandwiches or as a salad dressing.

Keeps well in fridge in glass jar for couple of months.



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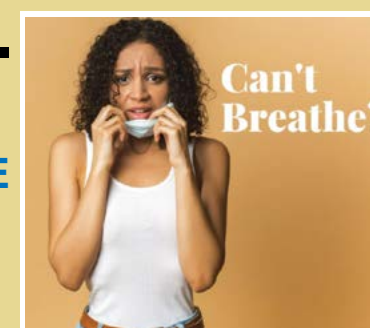
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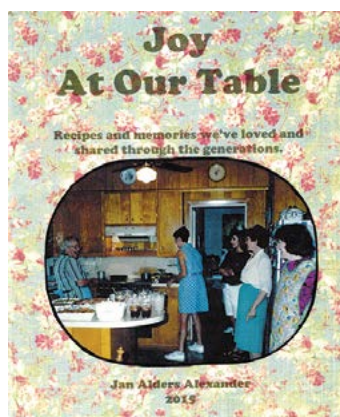
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Submitted by Jan Alders Alexander

Bacon and bacon grease make this salad from Becky McKernan one of our favorites through the years.



SPINACH SALAD

1/2 lb. bacon, cooked and crumbled

spinach-fresh

Dressing:

2 Tbsp. bacon drippings
1/4 cup red wine vinegar
1/4 tsp. pepper
1/2 tsp. sugar
1 tsp. salt

2 cloves crushed garlic
2/3 cup of olive or corn oil
1 tsp. Worcestershire
3 Tbsp. Tarragon vinegar
(or red wine vinegar)

Combine dressing ingredients and keep warm. Crumble 1/2 lb. bacon over spinach and pour dressing over salad.

From Jane Austin of Nacogdoches

CINNAMON PICKLES

2 gallons of large, yellow or light green cucumbers...peeled, cored, and sliced thin.

I peel. Cut in about 3 inch sections. Core the seeds out with a knife or spoon and slice into circles about 1/2 in thick.

2 cups pickling lime
2 gallons water
1 Tablespoon powdered alum
1 small bottle of red food coloring
2 cups apple cider vinegar

Syrup: I usually double this so I have enough juice to fill the jars.

10 cups sugar
2 cups apple cider vinegar
8 cinnamon sticks
12oz of red hot candies
2 cups water

1. Mix the lime in the water. Soak the prepared slices of cucumbers overnight. I usually do this in my clean sink. Put a dinner plate on top to keep from floating.

2. Next day, drain, wash and let stand in cold water for an hour. Drain.

3. Put slices into large pot. Mix 2 cups cider vinegar, alum, food coloring. Pour over slices and add water to cover. Simmer for 2 hours.

4. Drain and rinse.

5. Prepare the syrup: Bring the syrup to a boil and pour over cucumber slices. Let stand overnight. Do this everyday for the next 4 days. Boil only the syrup, NOT the slices.

6. On the 5th day, heat the syrup to boiling, pour over slices and bring to boil again. Simmer about 30 minutes. Jar the pickles and process in a water bath for 10 minutes.

Enjoy!

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 a requirement.

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Submitted by Terresa Cole of Longview, Texas

FRESH CORN SALAD

Ingredients:

6 - 8 Ears of Corn
2 Tablespoons of Olive Oil
1/4 Medium Red Onion
2 Cups of Cherry Tomatoes sliced in half
1 Avocado
1 Cup of raw spinach

Dressing:

4 tablespoons of Olive Oil
6 tablespoons apple cider vinegar
1 teaspoon of sugar
1 teaspoon of Dijon Mustard
Salt and Pepper to taste



Steps:

In a small mixing bowl, combine all dressing ingredients with a whisk and set aside. Add about two inches of water to a large pan and bring to a boil. Add corn and cook for only 3-4 minutes. Drain and set aside.

Heat grill on medium heat and brush corn with olive oil. Grill until nicely golden on each side. When corn is cool, cut off cob, and add to large bowl.

Add remaining ingredients and toss. Drizzle with dressing and toss to coat all ingredients.

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.



BAKED POTATO NACHOS

5-6 baked potatoes, cooked and sliced into 1/4 inch rounds

Salt and pepper to taste

Oil

Bacon, cooked and crumbled

Chopped onion

Sliced jalapeño

Shredded cheese

Sour cream (optional)

Salsa (optional)

Grill the cooked potato slices (or broil them in the oven) until crisp. Arrange on an ovenproof plate and sprinkle on bacon and cheese. Return to the oven for a few minutes to melt the cheese. Spoon on sour cream, jalapeño slices and diced onion. Add salsa if you like it with a Mexican flair.



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

From Sherri Goodwin of Longview, Texas

I have made this many times and love it! It is one of the easiest and most delicious desserts you can make for any day of the week.

APPLE DUMP CAKE

Yield: 8 servings

Prep Time: 5 minutes Cook Time: 45 minutes Total Time: 50 minutes

Ingredients:

For the cake:

2 (21 oz) cans apple pie filling
15.25 oz yellow cake mix
2 teaspoons ground cinnamon
1 cup chopped pecans
1 cup melted butter
vanilla ice cream for serving, optional



Instructions:

1. Preheat oven to 375°.
2. Pour apple pie filling into a 9 x 13 inch cake pan.
3. Sprinkle cinnamon over pie filling and stir until well combined.
4. Spread evenly into pan.
5. Top with cake mix, covering all of the pie filling.
6. Sprinkle chopped pecans over cake mix.
7. Drizzle melted butter all over cake mix.
8. Bake for 40-45 minutes or until well browned and pie filling starts to bubble.
9. Cool for about 15 minutes before serving.
10. Top with vanilla ice cream, if desired

Notes:

Store cooled cake, covered in the refrigerator for up to 2 days. Bring to room temperature for serving or heat for about 30 seconds in a microwave to serve warm.

English Teacher's Corner

It is abundantly clear that there is widespread confusion regarding the proper usage of "it's" and "its." This error is seen in newspapers, on billboards, on restaurant signs and menus and within many websites. It's enough to make all English teachers on the planet shake their heads in sorrow. I can clear this up in one minute or less. Pay attention; there will be a test.

"IT's" is always, always, always (and forever) a contraction used in place of "it is." (Don't you just love hard and fast rules?) No exceptions. Ever. Example: "It's time to leave for the airport."

"Its" (with no apostrophe) is a possessive pronoun. Again, always and forever. Example: "He picked up the mouse by its tail." The mouse possesses the tail.

If "it is" does not make sense in the context of your sentence, then you must NOT use an apostrophe! "He picked up the mouse by its tail." If you used an apostrophe in "its" it would then mean "He picked up the mouse by it is tail," which makes no sense. Lose the apostrophe.

To be fair, our smart phones may contribute to this error. When I type "its" in a text or email, my phone will constantly highlight the word (look out; you're about to misspell that word) and if I continue to type, the word is changed to "it's!" (Hey, Apple, cut it out! Your auto-correct has become auto-error. Not Smart.

I told you there would be a test.

Circle the correct word.

1. I believe (it's - its) time for my medicine.
2. Our new restaurant claims to serve country cooking at (it's - its) best.
3. The town learned that (it's - its) water supply was contaminated.
4. (It's - Its) definitely a trip down memory lane.

Hope this helped!

Your English Teacher



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

Spell it however you wish: barbecue, Bar-B-Q, or as President George Washington once spelled it, barbicue. Barbecuing is a Texas tradition. And nothing makes great barbecue like a great sauce. When President Lyndon B. Johnson hosted a Texas-style barbecue at the White House in the 1960s, White House chef Henry Haller created a killer sauce for the occasion.

LBJ's Hail-to-the-Beef Sauce
Makes about 3 cups

- 1 tablespoon butter
- 1 large onion
- 1 green bell pepper, stemmed, seeded and chopped
- 3 cloves garlic, minced
- 2 cups ketchup
- 1 cup chili sauce
- 1 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup packed brown sugar
- 12 black peppercorns
- 1 bay leaf

- In a large saucepan, melt butter. Add onions, bell pepper and garlic, and sauté over medium heat until tender
- Mix in remaining ingredients. Bring to a boil. Reduce heat to low and simmer for 1 hour.
- Strain, and discard solids. Serve warm. Refrigerate unused sauce up to several weeks.

Uses: As a finishing and table sauce on beef brisket, beef and pork ribs — and recalcitrant members of Congress.

Classic Texas Smoked Brisket

- 2 tablespoons paprika
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 boneless beef brisket (6 to 8 pounds), trimmed
- 1/2 cup water
- 1 bottle (12 ounces) Shiner Bock beer, divided
- 2 cups steak sauce, divided
- 1/2 cup finely chopped onion
- 2 tablespoons butter
- 1 cup ketchup
- 2 tablespoons prepared mustard
- 1 tablespoon brown sugar
- 1 tablespoon hot pepper sauce



Combine the paprika, pepper, onion powder and garlic powder; rub evenly over the surface of the brisket. Place with fat side up in a large disposable pan. Add water and about half of the beer to pan. Seal tightly with foil. Place pan in the middle of a grill rack over hot coals. Close grill cover; cook for 5 hours, turning brisket in the pan juices about every 90 minutes. Add additional water to pan as needed.

Remove foil from pan. Transfer brisket directly onto the grill rack over very low coals. Combine 1 cup pan drippings with 1 cup steak sauce and remaining beer; brush some of this sauce over meat. Set remaining drippings aside. Close grill cover; cook for 1 hour, brushing meat occasionally with remaining sauce.



Allow brisket to rest for 20 minutes. Meanwhile, in a saucepan, sauté onion in butter until transparent. Stir in the ketchup, mustard, brown sugar, hot pepper sauce, remaining steak sauce and reserved drippings. Simmer for about 10 minutes. Slice meat 1/4 to 1/2 inch thick across the grain. Serve with warm sauce on the side. Serves 8-10.

Basic Barbecue Rub

Use this rub on pork, beef, chicken, or even robust fish, like salmon. You can cook the meat at once, or for an even richer flavor, let it marinate for 2 to 4 hours.

- 1/4 cup coarse salt (kosher or sea)
- 1/4 cup (packed) dark brown sugar
- 1/4 cup paprika
- 3 tablespoons freshly ground black pepper
- 1 tablespoon garlic powder
- 1 tablespoon dried onion flakes
- 1/2 to 1 teaspoon cayenne pepper
- 1/2 teaspoon celery seeds

Combine all the ingredients in a bowl and stir or whisk to mix. Transfer to a jar, cover, and store away from heat and light. The rub will keep for several months. Makes 1 cup.

GAUGING THE HEAT OF YOUR GRILL

Recipes ask you to preheat your grill to various temperatures—high or medium-high for direct grilling; 225°F to 350°F for barbecuing or indirect grilling. That's easy if your grill has a built-in thermometer. But how do you judge the temperature if your grill lacks a heat gauge? It's really very simple.

When direct grilling, place your hand about 6 inches over the coals or gas burners. When the grill is hot, you'll be able to hold your hand over the fire for 2 to 3 seconds before the heat forces you to pull it away. On a medium-hot grill, you'll be able to hold your hand over the fire for 4 to 5 seconds.

When indirect grilling on a charcoal grill, align one of the vent holes in the grill lid so that it's over the food, not the fire. Place a thermometer in the hole and leave it there for 5 minutes. You should get a pretty good reading of the temperature inside the grill. Use a grill thermometer or instant-read meat thermometer for gas grills.

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Gateway Shell/Denny's - 2615 N. Stallings Dr.
Goose Landing - 11332 S FM 225 (Lake Nacogdoches)
Gound Chev - 1015 North Street
H & Z Texaco - Starr Avenue @ University Drive
Hampton Inn - US 59 South
Heart of Texas Gifts - 110 S. Pecan
Harry's Building Material - 7008 North St.
Herman Power Tire - 222 South St.
Holiday Inn Express - US 59 South
Ice Ice Baby Tacos & Snacks - 2500 South St.
IMPACT Store - 720 E. Main Street
Integrity Garage Doors - 2703 North St.
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 - 1215 North St.
Kroger - 3205 N. University Dr.
Lanana Creek Icehouse - 109 Wettermark St.
Lehmann Eye Center - 5300 North St.
Lugnutz - US 59 South
Ma's Jewelry - 2423 North St
Martin Kennel - 512 CR 217
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.
Moon'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
NacBurger - 3205 N. University Dr
NacSpace - 2400 N. Stallings Dr.
Nacogdoches Expo Center - 3805 NW Stallings Drive
Nacogdoches Floral - 3602 North St.
Nacogdoches CVB - 200 E. Main St.
Nacogdoches Senior Center - 621 Harris St.
Nine Flags Coffee Roasters - 1504 North St.
Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

Northview Wellness Center - 4635 NE Stallings Dr.
Perry Propane - 6500 Franklin St.
Pike Saw & Tool - 2502 NW Stallings Dr..
Posados Cafe' - 1315 North St.
Renfro's Glass - 714 North St.
Red House Winery - 108 E. Pilar St.
Rex Perry Autoplex - 3916 NW Stallings Drive
Rhinestone Rifles Botique VIP - 404 E. Main St.
Rick's Shell - US 59 South
Shirley Creek Marina Office - 23177 FM 225 - Etoile
Smokehouse - 2709 Westward Trail
Sombremos - 3000 North St.
Story-Wright - 807 North St.
Sunshine Food Mart - 2013 North St.
Super 8 Motel - US 59 South
Tall Timbers Outdoors - 2221 N. Stallings Dr.
Taquitos El Jaliscience - 4512 North St.
Taqueria El 21 - 1422 Douglass Road
Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
Walgreens - 3004 North St.
Windhill Apartments - 1324 Pruitt Hill Dr.
Woden Rd. Quick Stop - Woden Rd @ SE Stalling
In Appleby:
Tom's Grocery & Shell - Appleby - U.S. Hwy 59 N.
In Central Heights:
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
Uncle Doug's Community Market - State Hwy 21
In Etoile:
Etoile Shell - Hwy 103 @ FM 226
Shirley Creek Marina Office - FM 226
In Garrison:
Bulldog Express/J & S Food Mart - U.S. Hwy 59
Garrison Gas & Convenience Store Exxon - U.S. Hwy 59
In Martinsville:
Martinsville Cafe' - Hwy 7

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
Heart of Texas Grill - 409 E. Columbia St.
Jail Museum - On the Square
Mary Kay's Country Diner - 806 Hwy 96 N
Mike Perry Motors - 101 W. Main
San Augustine Drug. Co. - 104 E. Columbia St.

SHELBY COUNTY

In the City of Center:

Boles Feed Co. - 101 Porter St.
Boyd Adams Barber Shop - 504 Hurst St.
Brookshire Brothers - 105 Hurst St.
Chamber of Commerce - In the old jail on the square downtown
Mathews Realty - 616 Tenaha St.
Piney Woods Seafood - 1003 Hurst St.
Rancho Grande - 816 Tenaha St.
TR's Steaks & More - 892 Hurst St.

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Get an accurate reading from your instant-read thermometer: Always push it into the thickest part of the meat for 15-20 seconds near the end of suggested grilling time.

INTERNAL TEMPERATURE (FOR BEEF ONLY)	130°	Very Rare	— Red cool center. Check to see if it's still kicking.
	140°	Rare	— Red center. Still not done enough for most folks.
	145°-150°	Med. Rare	— Red/pink center. Now you're talkin'.
	155°-160°	Med. Done	— Pink center. Temperature of choice for most carnivores.
	165°	Med. Well Done	— Light gray center. There might be a little taste left.
	170°-180°	Well Done	— Gray hot center. Charred almost beyond recognition.

Note: Meat keeps cooking after you take it off the grill, so remove when it's 5° below desired temperature. Let stand a few minutes before carving and serving.

As for white meat, there's only one way to grill it: Well Done! Cook pork to 155° and chicken and turkey to 170°.

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