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SERVING NACOGDOCHES and ANGELINA COUNTIES



September 2026

Crock Pot Harvest Time Recipes

CROCKPOT SPICY QUESO BEEF CHILI

As colorful and pleasing to look at as it is tasty!

Ingredients:

2 pounds ground beef (or use ground chicken or ground pork)
2 yellow onions, chopped
2 poblano peppers, seeded and chopped
2 Tablespoons chili powder
1 Tablespoon garlic powder
1 Tablespoon smoked paprika
2 teaspoons ground cumin
1/2 teaspoon cayenne pepper
1 can (28 ounce) crushed fire roasted
1 can (8 ounce) tomato paste
1 can (4 ounce) diced green chilies
1/3 cup hot sauce
3 Tablespoons salted butter
2 bay leaves
Salt
2-3 cups chicken or beef broth
6 ounces cream cheese, at room temperature
2 cups shredded cheddar cheese
1 can mixed chili beans, drained
1/2 cup fresh cilantro, chopped
1/4 cup chopped green onions
Avocado and Greek yogurt, for serving



Directions:

CROCKPOT

In a large dutch oven set over medium high heat, brown the meat all over, breaking up the meat as you go, about 5 minutes. Transfer the beef to the bowl of your crockpot.

Add the onions, poblanos, chili powder, garlic powder, paprika, cumin, and cayenne. Mix in the tomatoes, tomato paste, hot sauce, butter, and diced chilies. Pour over 2 cups broth. Add the bay leaves, season with salt. Stir to combine.

BEEF CHILI - page 3

CROCKPOT CREAMY FRENCH ONION CHICKEN AND ORZO

This is the perfect hearty and delicious meal to enjoy on busy nights.

Ingredients:

3-4 yellow onions, thinly sliced
6 Tablespoons salted butter
1½ pounds boneless chicken breasts or thighs
2 Tablespoons fresh thyme leaves
2 Tablespoons chopped fresh sage
Kosher salt and black pepper
3 cloves garlic, chopped
1 cup dry white wine
1 cup chicken or vegetable broth
2 cups sliced mushrooms
2 cups dry orzo pasta
1/2 cup heavy cream
1/2 cup grated parmesan cheese
1 cup shredded gruyere cheese

Directions:

CROCKPOT

In the bowl of your slow cooker, layer the onions, 3 Tablespoons butter, and then the chicken. Sprinkle the chicken with thyme, sage, garlic, and season with salt and pepper. Pour over the wine and broth. Add the mushrooms. Cover and cook on low for 3-4 hours or on high for 1-2 hours.

Preheat the broiler to high. Remove the chicken and most of the onions from the slow cooker and place on a baking sheet.

Crank the heat on the slow cooker to high. Stir in the orzo, and 1 cup water. Cover and cook 20-30 minutes, or until the orzo is al dente. If the orzo needs more liquid, add additional water. Stir in the cream and parmesan.

Arrange 3 Tablespoons butter over the onions, top the pan with gruyere. Broil 3-5 minutes, until the cheese is melty.



CHICKEN AND ORZO - page 3



Nikki Evans-Wallace State Farm

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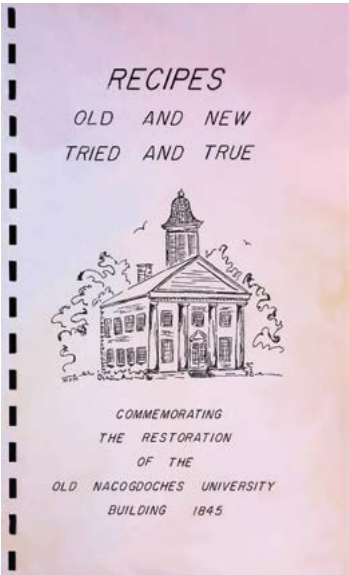
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From *Recipes Old and New Tried and True*



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.”

**OLD FASHIONED
APPLE COBBLER**

(Mrs. George Van Burrows, Dilettante Club)
and
STRAWBERRY MARLOW
(Nettie Parks)

Old Fashioned Apple Cobbler

Cut ½ lemon into thin slices; simmer in ½ cup water until tender - about five minutes. Drain water and reserve. Combine ¾ cup sugar, 3 tablespoons flour, ½ teaspoon nutmeg in saucepan; blend in reserved lemon water. Cook until thickened, stirring constantly.

Arrange in 9" glass baking dish 3 cups apples pared and sliced, 3 tablespoons butter and the lemon slices. Cover with the above hot mixture.

Mix together 1 cup sifted flour, ½ teaspoon salt. Cut in ¾ cup shortening. Mix with 2 to 3 tablespoons cold water until dough is moist enough to hold together. Roll out on floured board and arrange over filling.

Bake in 400° oven 35 or 45 minutes. Serve with plain or whipped cream or ice cream.

Delicious and fattening!!
Mrs. George Van Burrows
Dilettante Club

Strawberry Marlow

2 box frozen strawberries - 2 small boxes of Graham 1 lb. marshmallows crackers or vanilla wafers
1 qt. whipped cream or condensed milk

Thaw berries and drain juice into saucepan. Add marshmallows - heat - stir until all are melted.

Whip cream and add to mixture. Add berries.

Put a layer of crumbs in bottom of pan - pour in mixture and cover with crumbs. Freeze. It will keep for weeks. Cut in squares and serve with or without cake.

Nettie Parks

- 243 -



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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.

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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!

PARMESAN-STUFFED
SQUASH BOATS

Ingredients:

6 medium-size yellow squash	1 teaspoon salt
6 slices bacon	1/2 teaspoon pepper
1 large onion, chopped	1/2 teaspoon celery salt
1 teaspoon grated green pepper	1/4 cup butter or margarine, melted
1 chicken bouillon cube	Parmesan cheese
1/2 cup boiling water	Fresh parsley
1 cup dry breadcrumbs	

Instructions:

Wash squash thoroughly. Place squash in boiling salted water to cover; simmer 10 to 15 minutes or until tender, but still firm. Drain and cool slightly. Trim off stems. Cut squash in half lengthwise; remove and reserve pulp, leaving a firm shell. Set aside.

Fry bacon until crisp; remove from pan, and drain on paper towels. Crumble bacon. Drain off bacon drippings, reserving 2 Tablespoons in pan. Sauté onion and green pepper in drippings until golden brown.

Add bouillon cube to 1/2 cup boiling water; stir until dissolved. Combine bouillon mixture, bacon, onion and rest of ingredients.

BEEF CHILI

Cover and cook on low for 6-8 hours or hight for 4-5 hours.

Towards the end of cooking, stir in the cream cheese, cheddar cheese, and beans. Cook until the cheese melts, 5 minutes.

Ladle the chili into bowls. Top, as desired. Try yogurt/sour cream, cheese, avocado, cilantro, and green onions. Eat and enjoy!

STOVE

In a large dutch oven set over medium high heat, brown the meat all over, breaking up the meat as you go, about 5 minutes.

Add the onions, poblanos, chili powder, garlic powder, paprika, cumin, and cayenne. Cook 5 minutes, until fragrant. Mix in the tomatoes, tomato paste, hot sauce, butter, and diced chilies. Pour over 2 cups broth. Add the bay leaves, season with salt. Stir to combine. Partially cover and cook on low for 2 hours or up to all day, stirring every hour.

Towards the end of cooking, stir in the cream cheese, cheddar cheese, and beans. Cook until the cheese melts, 5 minutes.

Ladle the chili into bowls. Top, as desired. I like Greek yogurt/sour cream, cheese, avocado, cilantro, and green onions. Eat and enjoy!

CHICKEN AND ORZO

STOVE TOP

In a large soup pot, add the onions and 3 Tablespoons butter. Cook over medium heat, stirring every 3-4 minutes, for 10 minutes. Add the chicken, thyme, sage, garlic, and season with salt and pepper. Pour over the wine and broth. Add the mushrooms. Cover and simmer 20-30 minutes, until the chicken is cooked.

Preheat the broiler to high. Remove the chicken and most of the onions from the pot and place on a baking sheet.

Arrange 3 Tablespoons butter over the onions, top the pan with gruyere. Broil 3-5 minutes, until the cheese is melty.

Cook the orzo according to package directions. Mix in the reserved mushrooms and any liquid left in the pot. Add the cream and parmesan.

Serve the chicken and onions over the orzo. YUMMM!

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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by Areeda Schneider-Stampley

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CREAMY POTATO CHEESE SOUP

Delicious winter-time soup!

4½ cups potatoes, cubed
¾ cup onion, diced
1½ cups water
1½ Tablespoons parsley, chopped
¾ cup celery, thinly sliced
2 Tablespoons chicken bouillon
¾ cup carrots, thinly sliced
Salt and pepper, to taste

Mix all ingredients in large Dutch oven. Cook until done.

Mix and add to above mixture:
3 cups milk
3 Tablespoons flour

Stir in well until soup is hot.

Then add:
½ pound Velveta cheese
(Do not let soup boil after adding cheese—it will curdle!)

Serve with your favorite bread.

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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.

MOZZARELLA MUSHROOMS

**Submitted by Martha Miller
for band students Greg and Becky Free**

1 8-oz. package sour cream	1 stick butter
8 oz. Mozzarella cheese, grated or cut into small pieces	1 pound mushrooms, sliced or whole

Mix together sour cream, cheese and butter. Add mushrooms and pour into greased baking dish.

Bake at 350 degrees 45-60 minutes. These are for special company. Yields 6 servings.

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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.



FRENCH SILK PIE

Gladys Banks divorced husband number four, Rodney, when she caught him workin’ on more than Ruby Davis’s vacuum cleaner. Apparently Ruby’s complaint ‘bout thar not bein’ any suction only pertained to the vacuum. It wadn’t a pretty sight when she delivered all those cakes and pies over to Ruby’s for the annual League bake sale that the two of ‘em were headin’ up!

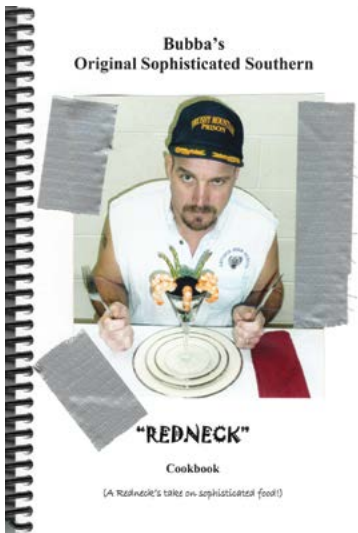
After the papers were signed Gladys spent a fun-filled two weeks in France where she had this pie. Now she makes it for husband number five, Jean-Louis Francois Du Popernac. Jean-Louis discovered that Gladys had enough money to make this pie for half of his country and decided that he could live in the United States!

- Fillin’**
- 1/2 lb room-temp butter
 - 1 cup granulated sugar
 - 2 eggs
 - 2 squares bitter chocolate, melted
 - 1 teaspoon vanilla
 - Pinch of salt

- Crust**
- 1 ¼ cups crushed graham crackers
 - 3 Tablespoons granulated sugar
 - 1/3 cup butter, melted
 - Pinch of mace
 - 1/4 cup chopped pecans
 - 1 cup whippin’ cream

Beat together butter and sugar ‘bout 30 minutes. Add eggs and beat until well-blended. Add chocolate, vanilla and salt and beat again. Then rub mixture between fingers until smooth. This is the secret of the pie. It must be absolutely velvety. Pile in cold crust. Top with whipped cream and grated chocolate. Chill!

For the crust, blend ingredients and pack into a 9-inch pie pan. Bake at 350° for 6-8 minutes. Cool!



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**FRENCH ONION
MEATBALL SUBS**

INGREDIENTS:

- 1 pound ground beef (93% lean or leaner)
- 1 egg, beaten
- 1 packet (1 ounce) onion soup mix
- 1/4 cup dry bread crumbs
- 1/4 teaspoon ground black pepper
- 2 Tablespoons canola oil
- 1 packet (0.87 ounces) brown gravy mix
- 2 cups water
- 4 sub rolls, split
- 8 slices Gruyere cheese
- 1 green onion, thinly sliced

Caramelized Onions:

- 1½ cups thinly sliced onion
- 2 Tablespoons butter

INSTRUCTIONS:

Combine gGround beef, egg, onion soup mix, breadcrumbs and pepper in large bowl, mixing lightly but thoroughly. Shape into twelve 2-inch meatballs.

Heat oil in nonstick skillet over medium-high heat. Add meatballs; cook 5 minutes or until meatballs begin to brown, turning occasionally. Remove from skillet; set aside.

Meanwhile, add onion and butter to skillet; cook 8 to 10 minutes or until caramelized, stirring often. Lower heat if necessary. Add gravy mix and water; whisk until thickened. Return meatballs to skillet. Cook 8 to 10 minutes or until heated through and reach an internal temperature of 160°F.

Cooking Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

Preheat broiler to high. Place half of cheese in bottom of sub rolls; top with 3 meatballs, gravy and remaining cheese. Place in broiler pan so surface of subs is 3 to 4 inches from heat. Broil 2 to 3 minutes or until cheese melts. Sprinkle with green onion.



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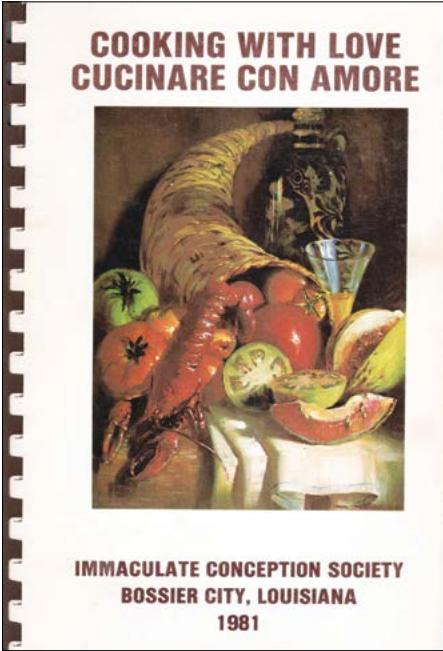
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.



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.

CIOPPINO

(Jean Moseley Cordaro)

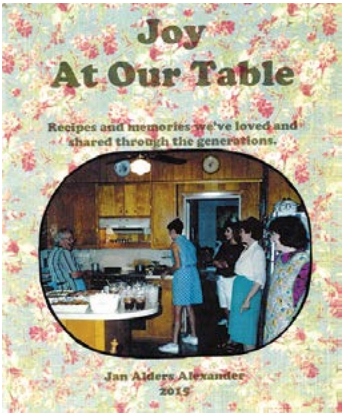
- | | |
|--|---|
| 1/4 cup olive oil | 1/2 teaspoon sweet basil |
| 2 cloves garlic, minced | 1/2 teaspoon oregano |
| 2 medium onions | 2 cups dry white wine |
| 1 medium green pepper | 1½ lb. cod, haddock, redfish or halibut, thawed |
| 1 (1 lb.) can tomatoes, cut up | 1 lb. or 2 (7½ oz.) cans clams |
| 1 (15 oz.) can tomato sauce | 1/2 lb. lobster tails, partially thawed |
| 1-3/4 cups water | 1 lb. shelled shrimp |
| 1 teaspoon salt | |
| 1 teaspoon pepper | |
| 1 bay leaf | |
| 1/4 cup dried parsley (or 1/3 cup fresh parsley) | |

In large saucepan or Dutch oven, sauté garlic, onions and green pepper in olive oil until tender. Add tomatoes, tomato sauce, water, salt, pepper, bay leaf, parsley, sweet basil and oregano. Cover and bring to a boil. Reduce heat and simmer 15 minutes. Add wine and continue simmering 15 minutes. Cut lobster into bite-size pieces and add to broth. Simmer, covered, 5 minutes. Add fish and shrimp; simmer 5 minutes. Add clams in shells, which have been washed (or canned clams). Continue simmering until shells open, about 5 or 10 minutes. Discard any shells that do not open during cooking. Makes 8-10 servings.



Submitted by Jan Alders Alexander of Nacogdoches

This is another women's Bible study recipe! Enjoy as an appetizer or make sandwiches with small Hawaiian rolls. I use Sweet Baby Ray's Honey Chipolte, but think any sauce will be good!



CROCK POT PARTY MEATBALLS

- INGREDIENTS:**
- 1 32-oz. bag frozen fully cooked meatballs
 - 1 18 oz. jalapeño pepper jelly (or 1/2 grape and 1/2 jalapeño)
 - 1 18-oz. BBQ sauce
 - 1/4 cup Worcestershire sauce
 - 1/4 teaspoon pepper

INSTRUCTIONS:

Combine sauces in your crock pot and stir until combined. Add meatballs and stir until they are coated with the sauce. Cook on high for 2-3 hours.

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HUNGARIAN GOULASH

A soup or stew made with beef stew meat, vegetables and a paprika-spiced broth. Serve with egg noodles, homemade spaetzle dumplings or mashed potatoes.

- Ingredients:**
- 3 medium onions, chopped
 - 2 medium carrots, chopped
 - 2 medium green peppers, chopped
 - 3 pounds beef stew meat
 - 3/4 teaspoon salt, divided
 - 3/4 teaspoon pepper, divided
 - 2 Tablespoons olive oil
 - 1½ cups reduced-sodium beef broth
 - 1/4 cup all-purpose flour
 - 3 Tablespoons paprika
 - 2 Tablespoons tomato paste
 - 1 teaspoon caraway seeds
 - 1 garlic clove, minced
 - Dash sugar
 - 12 cups whole wheat egg noodles
 - 1 cup reduced-fat sour cream



Instructions:

Place the onions, carrots and green peppers in a 5-qt. slow cooker. Sprinkle meat with 1/2 teaspoon salt and 1/2 teaspoon pepper. In a large skillet, brown meat in oil in batches. Transfer to slow cooker.

Add broth to skillet, stirring to loosen browned bits from pan. Combine the flour, paprika, tomato paste, caraway seeds, garlic, sugar and remaining salt and pepper; stir into skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over meat. Cover and cook on low for 7-9 hours or until meat is tender.

Cook noodles according to package directions. Stir sour cream into slow cooker. Drain noodles; serve with goulash.

Submitted by David Stallings - Around the Town Publisher

CREAMY LIME DESSERT

- Blend:**
- 4 cans Eagle Brand milk
 - 1½ cups lemon or lime juice
 - 1 - 8 oz Cool Whip Extra Creamy

Process:

Refrigerate for 2 hours.

Ice cream scoop into Keebler Mini Graham Cracker Crusts.

Optional - Insert a Vanilla Wafer vertically in top of filling.

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SWISS CHICKEN CASSEROLE

This Swiss chicken casserole is a delicious combination of chicken, Swiss cheese, condensed soup, and stuffing mix. It's such an easy dish, who could ask for more?

INGREDIENTS:

- 1 (10.5 ounce) can condensed cream of chicken soup
- ¼ cup milk
- 6 skinless, boneless chicken breasts
- 6 slices Swiss cheese
- 2 cups herb-seasoned stuffing mix
- ¼ cup butter, melted)

INSTRUCTIONS:

Preheat the oven to 350 degrees F. Grease an 8x12-inch baking dish.

Whisk condensed soup and milk together in a small bowl until well combined.

Arrange chicken in the prepared baking dish. Layer each breast with a slice Swiss cheese, then spoon soup mixture over top. Sprinkle with stuffing mix and drizzle with butter.

Cover and bake in the preheated oven until no longer pink in the center and the juices run clear, about 50 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F.

Photo by Allrecipes/Qi Ai

HEARTY ITALIAN MEATBALL SOUP

This recipe yields a brothy, rich, cheesy, and satisfying Italian-style hearty Italian meatball soup. It is pure comfort in a bowl. Use any small pasta you have and serve with crusty bread, if you like.

INGREDIENTS:

- 2 (14 ounce) cans diced tomatoes with onion and garlic, undrained
- 2 (14 ounce) cans beef broth
- 3 cups water
- 1 teaspoon Italian seasoning
- 1 (16 ounce) package small frozen cooked Italian-style meatballs
- 2 cups frozen Italian-blend vegetables
- 1 cup small star-shaped dried pasta
- ¼ cup grated Parmesan cheese

INSTRUCTIONS:

Combine tomatoes, beef broth, water, and Italian seasoning in a large pot; bring to a boil.

Add frozen meatballs, Italian-blend vegetables, and pasta; bring to a boil, then reduce heat to medium-low. Cook until meatballs are heated through and pasta is tender, about 10 minutes.

Divide soup among bowls; garnish with Parmesan cheese.

Photo by Allrecipes Magazine

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Submitted by David Stallings - *Around the Town*
Publisher

BLACKENED CATFISH

*You can coat the fillets in melted butter before coating with seasoning,
as they do in Louisiana.*

Ingredients:

- 8 Catfish fillets
- Blackening Seasoning
- 2 cups melted butter
- Lemon juice

Creole Cream Sauce:

- 3 cups heavy cream
- 6 Tablespoons Creole mustard
- 4 Tablespoons honey
- 2 Tablespoons lemon juice
- Salt and pepper to taste

Process:

- Set grill on high heat 450-500 degrees.
- Dip fillets in melted butter.
- Generously coat each fillet with Blackening Seasoning.
- Melt 2 sticks of butter on grill & cook 4-5 minutes, or until seasoning begins to blacken, but not burn.
- Turn each fillet and cook an additional 3 minutes.



Creole Cream Sauce:

- Combine first 3 ingredients into a sauce pan and bring to a boil over high.
- Lower heat to medium, simmer mixture until reduced by half.
- Season with salt and pepper to taste.
- Let cool slightly and serve over Blackened Catfish and shrimp over a bed of rice.

OPTIONAL White Wine Cream Sauce:

Ingredients:

- 1 cup white wine, dry
- 1 cup heavy cream
- 1 Tablespoon butter
- 1 small shallot, finely chopped
- 1 teaspoon garlic, minced
- 1/2 cup Parmesan cheese, grated
- Salt and black pepper, to taste
- 1 Tablespoon fresh parsley, chopped (optional)

Process:

- Melt butter, sauté shallots and garlic, 1-2 minutes.
- Add white wine and simmer 3-4 minutes.
- Pour in cream. Cook on low heat.
- Add Parmesan. Stir until smooth.
- Season with salt and pepper. Done!

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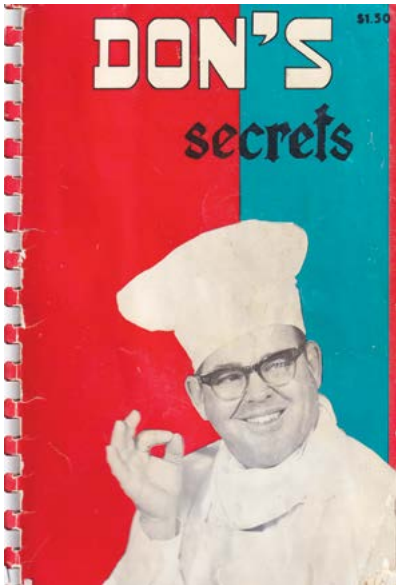
Submitted by David Stallings -
Around the Town Publisher

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!



COCKTAIL SAUCE

- 1/2 dill pickle, chopped
- 1 (14 oz.) bottle catsup
- 1 Tablespoon hot sauce
- 1/2 teaspoon salt
- Dash of Cayenne (red pepper)
- Dash of black pepper
- 1 teaspoon Worcestershire sauce
- 1 Tablespoon mayonnaise
- 1 cup celery, chopped fine
- 1/2 bell pepper, chopped
- 1 slice lemon
- 1 level Tablespoon capers
- 1/4 teaspoon sugar
- 1 teaspoon prepared horseradish
- 2 Tablespoons olive oil
- 5 cloves garlic, pressed



Grind fine the celery, bell pepper, lemon, dill pickle and capers. Put in bowl and add catsup, hot pepper sauce, salt, red pepper, black pepper, Worcestershire sauce, mayonnaise, olive oil, garlic, horseradish and sugar. Mix well. Makes about one quart.

Pour cocktail sauce over boiled peeled shrimp and serve on lettuce leaves with crackers.

ITALIAN SAUSAGE TORTELLINI

Tons of flavor in this tortellini with Italian sausage! Your family will love this!

INGREDIENTS:

- 2 Tablespoons unsalted butter
- 1 (8 ounce) package baby portobello mushrooms, sliced
- 1 cup dry white wine (such as Pinot Grigio), divided
- 3 cloves garlic, minced, divided
- 10 ounces mild Italian sausage, casings removed
- 1 (16 ounce) package three-cheese tortellini
- 14½ ounces Alfredo basil sauce
- 1 (5 ounce) package baby spinach leaves

INSTRUCTIONS:

Heat butter in a large, deep skillet over medium heat. Cook and stir mushrooms, 1/2 cup white wine, and 1 clove minced garlic until liquid has reduced and mushrooms have softened, about 5 minutes. Remove from heat and place in a bowl.

Heat the same skillet over medium-high heat. Cook and stir Italian sausage in the hot skillet until browned and crumbly, 5 to 7 minutes, dividing it into bite-sized portions while stirring. Remove excess grease by placing paper towels onto a plate and dumping browned sausage onto it to drain. Return sausage to the skillet.

Return cooked mushrooms back to the skillet with sausage and add tortellini, Alfredo basil sauce, remaining 1/2 cup white wine, and remaining garlic. Reduce heat to medium-low. Cover and cook, stirring occasionally, for about 10 minutes. Add spinach; cover and cook until spinach is wilted, 3 to 4 minutes more. Mix well to combine. Remove from heat and serve.



Photo by Allrecipes Magazine

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.

COFFEE CAKE

Cake:

- 2½ cups flour
- 1 cup sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- ¾ cup softened butter (cut into 1 Tablespoon pieces)
- 3 eggs
- 1 teaspoon vanilla
- 2/3 cup buttermilk (or 2/3 cup milk + 1 teaspoon white vinegar)

Filling:

- 1¼ cups brown sugar
- 1 Tablespoon cinnamon

Crumb Topping:

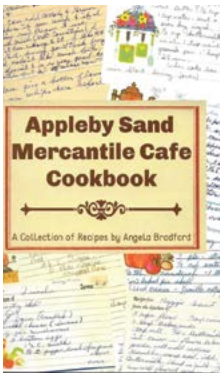
- 1 cup cold butter (cut into 1 Tablespoon pieces)
- 2¼ cups flour
- 1½ Tablespoons cinnamon
- 1-¾ cups brown sugar
- 2 teaspoons vanilla
- 1/4 cup powdered sugar

Instructions:

Preheat oven to 350°. Grease 9x13 baking dish or spray with non-stick spray. Whisk together flour, sugar, baking soda, baking powder and salt in mixer bowl. Gradually add in butter while mixing. Mixture will be crumbly. Add in eggs, vanilla and buttermilk while beating until the mixture is combined (scrape down the bowl periodically). Set batter aside. Mix together filling ingredients. Pour 1/2 the batter into the prepared pan



and spread to level. Sprinkle filling on top of the batter. Pour remaining batter on top. Use a butter knife to swirl through batter. In a large bowl, whisk together flour, cinnamon, brown sugar and vanilla. Cut butter into bowl using forks until crumbly. Sprinkle topping evenly over top. Bake for 45-50 minutes or until the cake sets up. Allow to cool and dust top with powdered sugar.



Printed with permission from Angela Bradford.
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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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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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The end of summer is no reason to stop grilling. The cooler fall temperatures make it a perfect time to fire up the grill!

Grilled Cowboy Steaks

Ingredients:

2 beef Ribeye Steaks (about 1 pound)

Rub:

2 teaspoons sweet paprika
1½ teaspoons dried thyme leaves
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon salt (optional)
½ teaspoon pepper

Directions:

Combine Rub ingredients; press evenly onto beef Ribeye Steaks.

Cooking Tip: Top Sirloin, Top Loin (Strip) or Tenderloin Steaks, cut 1-inch thick; or 2 pounds beef Porterhouse or T-bone steaks, cut 1-inch thick may be used.

Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare (145°F) to medium (160°F) doneness, turning occasionally.



Zesty Barbecue Cheeseburgers

Ingredients:

1 pound Ground Beef (93% lean or leaner)
¼ cup finely chopped red onion
4 Tablespoons barbecue sauce, divided
4 slices white Cheddar, pepper Jack, smoked Gouda or provolone cheese
4 whole wheat hamburger buns or pretzel rolls, split, toasted
Lettuce leaves, tomato slices and red onion slices (optional)

Directions:

Combine Ground Beef, chopped onion and 2 Tablespoons barbecue sauce in medium bowl, mixing lightly but thoroughly. Shape into four ½-inch thick patties.

Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 1 minute before burgers are done, brush with remaining 2 Tablespoons barbecue sauce and top with cheese.

Cooking Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

Line bottom half of each bun with lettuce, sliced red onion and tomato, as desired; top with burger. Close sandwiches.



Smoked Beef Meatloaf

Ingredients:

2 pounds Ground Beef (80% lean or leaner)
¾ cup panko bread crumbs
1 cup barbecue sauce, divided
½ cup minced onion
1 egg
1 Tablespoon Worcestershire sauce
2 teaspoons minced garlic
1 teaspoon dried thyme
¾ teaspoon pepper
½ teaspoon salt



Directions:

Add wood chunks, chips, pellets or charcoal to smoker according to manufacturer's instructions. Preheat smoker to 350°F.

Combine Ground Beef, bread crumbs, ½ cup barbecue sauce, onion, egg, Worcestershire sauce, garlic, thyme, pepper and salt in large bowl, mixing lightly but thoroughly. Shape beef into a 10x5-inch loaf and place on smoker rack.

Cooking Tip: Meatloaf should be about 2-inches thick for even cooking.

Smoke 60 to 80 minutes depending on desired smoke flavor. Brush with remaining ½ cup barbecue sauce. Smoke 10 minutes more or until instant-read thermometer inserted into center registers 160°F.

Cooking Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

Carefully remove meatloaf from smoker. Let stand 10 minutes. Cut into slices.

Cheddar Jalapeno Variation: Prepare recipe as directed above, adding ½ cup shredded cheddar cheese and ¼ cup chopped jalapeño.

Braised BBQ Brisket

Ingredients:

1 beef Brisket Flat Half (about 3 pounds)
¾ cup barbecue sauce
½ cup dry red wine

Rub:

2 Tablespoons chile powder
1 Tablespoon packed light brown sugar
½ teaspoons garlic powder

Directions:

Combine rub ingredients in small bowl; press evenly onto beef Brisket Flat Half. Place brisket, fat side up, in stock-pot.

Cooking Tip: You may substitute Brisket Point Half for Brisket Flat Half with no change to cook time. Brisket Point Half is not considered a lean cut.

Combine barbecue sauce and wine in small bowl. Pour around brisket; bring to a boil. Reduce heat; cover tightly and simmer 2-¾ to 3-¼ hours or until brisket is fork-tender. Remove brisket; keep warm.

Skim fat from cooking liquid. Bring cooking liquid to a boil. Reduce heat to medium and cook, uncovered, 8 to 10 minutes or until reduced to 1 cup sauce, stirring occasionally.

Trim fat from brisket, as desired. Carve diagonally across the grain into thin slices. Serve with sauce.

This recipe can be made in a 6-quart electric pressure cooker. Blend rub ingredients in small bowl; mix well. Press onto all sides of beef Brisket Flat Half. Place brisket in pressure cooker, fat side up; add wine. Close and lock pressure cooker lid. Use beef, stew or high-pressure setting on pressure cooker; program 70 minutes on pressure cooker timer. Use quick-release feature to release pressure; carefully remove lid. Warm barbecue sauce in small sauce pan on stovetop, add ¼ cup cooking liquid to sauce; stir to combine. Continue carving diagonally across the grain into thin slices. (Cooking at an altitude of less than 3000 feet may require slightly less cooking time. Refer to the manufacturer's instructions.)

To cook in a slow cooker, combine rub ingredients in small bowl; press evenly onto beef brisket. Place brisket, fat side up, in 4-½ to 5-½ quart slow cooker. Combine barbecue sauce and wine in small bowl. Pour around brisket; Cook on HIGH 4 to 6 hours or LOW 8 to 10 hours, or until brisket is fork-tender. (No stirring is necessary during cooking.) Remove brisket; keep warm. Skim fat from cooking liquid. Bring cooking liquid to a boil in a saucepan. Reduce heat to medium and cook, uncovered, 8 to 10 minutes or until reduced to 1 cup sauce, stirring occasionally.



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