

FREE!  
FREE!  
FREE!  
FREE!

# RECIPES

FREE!  
FREE!  
FREE!  
FREE!

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

[AroundTheTown.us/Recipes](http://AroundTheTown.us/Recipes)

936.554.5822

[aroundthetown@mail.com](mailto:aroundthetown@mail.com)



SERVING NACOGDOCHES and ANGELINA COUNTIES



June 2026

## Delicious Summer Salads to Satisfy Just About Everyone's Taste Buds

### GRILLED RATATOUILLE PASTA SALAD

*Fresh summer veggies, charred over hot coals, and tossed with a hearty pasta? Summer dinner perfection.*

**Ingredients:**

- Canola oil, for grill
- 12 oz. short pasta
- 2 small zucchini, halved lengthwise
- 1 small eggplant, sliced lengthwise
- 1 red bell pepper, halved and seeded
- 1 yellow bell pepper, halved and seeded
- 1 red onion, cut into rounds
- 2 Tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 1 Tablespoon red wine vinegar
- 1 cup basil, roughly chopped
- 1 oz. Parmesan, grated (about 1/4 cup)

**Directions:**

Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates with canola oil. Cook pasta according to package directions.

Toss together zucchini, eggplant, bell peppers, onion, and olive oil in a bowl. Season with salt and black pepper. Grill, turning once, until just tender 6 to 8 minutes. Transfer to a cutting board and cut into pieces.

Toss together pasta, vinegar, and



*Photo by William Dickey*

PASTA SALAD - page 3

### CREOLE SHRIMP CAESAR SALAD WITH CHEESY CROUTONS

*Want to turn a classic salad into a whole meal? Add freshly cooked cajun-style shrimp! This easy dish cooks fast and tastes great.*

**Ingredients:**

**For the salad:**

- 2 Tablespoons canola oil
- 1 lb. extra-jumbo shrimp, peeled and deveined
- 1½ teaspoons creole seasoning (such as Tony Chachere's)
- ¾ cup mayonnaise
- 3 anchovy fillets or 1½ teaspoons anchovy paste
- 2 cloves garlic, crushed
- 2 Tablespoon. fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 2 oz. Parmesan, grated (about 1/2 cup), plus more, shaved, for serving
- Kosher salt and freshly ground black pepper
- 1 head romaine lettuce, chopped

**For cheesy croutons:**

- 8 oz. sourdough bread, torn
- ¼ cup olive oil
- Kosher salt and freshly ground pepper
- 1 oz. Parmesan, grated

**Directions:**

**Make Cheesy Croutons:** Preheat oven to 375°F. Toss together bread, olive oil, kosher salt and freshly ground black pepper on a rimmed baking sheet.



*Photo by Becky Luigart-Stayner*

CAESAR SALAD - page 3

**YOUR BUSINESS CAN SPONSOR THIS STRIP AD  
REACH THOUSANDS OF READERS EACH MONTH  
CONTACT DAVID STALLINGS @ 936.554.5822  
FOR INFO**

## From Recipes Old and New Tried and True



This book was published in 1962 by the Nacogdoches Federation of Women's Clubs as a fundraiser for the maintenance and upkeep of The Old Nacogdoches University Building.

It features recipes from local residents, most of whom are no longer with us. We hope that you enjoy this monthly feature and that you may remember many of the people who shared their recipes.

The preface reads:

"Nacogdoches has always been famous for gracious East Texas hospitality and good cooking. This collection of old family recipes has been tried and proven many times and comes from our very best cooks. We hope they will add to your cooking pleasure."

### BANANA NUT CAKE #3

(Mrs. John Lightfoot)

and

### TART FRUIT SALAD DRESSING

(Mrs. Walter Hearnberger)

*Banana Nut Cake #3*

3 Cups sugar  
 1 Cup shortening  
 2 tsp. Vanilla flavor  
 1/2 tsp. banana flavor  
 4 whole eggs  
 3 1/2 cups flour  
 2 tsp. soda  
 1/4 tsp. salt  
 1/2 cup buttermilk  
 6 small (real ripe) bananas  
 1 cup chopped pecans

*Cream shortening, sugar and flavors. Add eggs one at a time sift flour, salt and soda together and add alternately with milk. Mash bananas, and add. Then add nuts, bake in stem pan that has been greased and dusted with flour at 325° for 1 1/2 hrs.*

*Mrs. John Lightfoot*

*Hershey Cake*

*Cream 1 stick oleo and 1 cup. sugar  
 Add 4 beaten eggs  
 Sift and add 1 cup flour, 1 tsp. soda, salt  
 Then add 1 large can Hershey syrup  
 Cook in loaf pan*

*Frosting: (Put on cake while hot.)  
 Cream: 1 1/2 cups powdered sugar sifted with  
 3 tablespoons cocoa  
 1 stick oleo, 3/4 pkg. marshmallows, nuts & vanilla*

*Mrs. Walter Hearnberger*

- 159 -

Motorhome and RV Remodeling and Service  
 Making your boats and RVs look new again!

**936-560-2188**

14618 US Hwy. 59 Nacogdoches, Texas 75965  
 icuph.com Like us on Facebook @infinitycommercialtx

**BELLE BROOK FARMS**

NATURALLY LEAN • TEXAS RAISED  
 LOWER IN FAT THAN CHICKEN

**1-800-830-2354**  
**936-560-9482**  
 NACOGDOCHES, TEXAS  
 bellebrook.com

NATURAL BEEF  
 No Hormones or Antibiotics Ever

Local Honey Available

GO TEXAN.

**Allen**

FUNERAL SERVICES  
 SINCE 1957

Alto and Cushing  
**1-800-958-5870**

Clyde Partin Monument Company  
**1-800-327-5940**  
 www.clydepartinmoncoinc.com

CLYDE PARTIN MONUMENT COMPANY  
 SERVING EAST TEXAS SINCE 1934

**KERRY VAUGHT AGENCY**

**FARMERS INSURANCE**

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

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

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

**FREE! RECIPES FREE!**

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

AroundTheTown.us/Recipes 936.554.5822 aroundthetown@mail.com

Around the Town is published and distributed 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

**DISCLAIMER**

Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service to our readers. It is advised that the reader study the recipe in advance of creating a desired dish and assure that all necessary ingredients are included in the recipe and the reader understands the process for completing the recipe. **RECIPES** does not necessarily approve or have prior knowledge of the individual recipes published in this publication.

# RITEWAY

Foundation Co.



Locally  
Owned &  
Operated

## FOUNDATION SPECIALIST

**LICENSED • BONDED • INSURED**

**-Slab, Pier-&-Beam**

**-Foam Injection**

**-Rotting Floor Replacement**

Serving  
East Texas  
Since 1976

Call James For Your **FREE** Estimate

**936.238.5604 or 1.800.201.7149**

[www.ritewayfoundation.com](http://www.ritewayfoundation.com)

Submitted by *Around the Town* Publisher, David Stallings

### Precious Memories Recipes from Jean Stallings

My beautiful wife, Jean, passed away on July 4, 2020. She was an amazing wife, mother, and teacher. She was also a wonderful cook who loved preparing special meals for our family and friends.

Jean left us hundreds of her great recipes and I will share one of our favorites here each month. I hope that you'll enjoy them as much as we always did!



### BANANA PUDDING

**Ingredients:**

- 2½ cups milk
- 2 small packages Instant Vanilla Pudding
- 1 can Eagle Brand Milk
- 12 oz. Cool Whip
- 6 small bananas
- Vanilla Wafers

**Instructions:**

Mix milk and instant pudding; add Eagle Brand milk, then Cool Whip. Add 5 sliced bananas to mixture. Add about 1/2 box Vanilla Wafers to mixture. Add 1 sliced banana to top with a few vanilla wafers. Crumble a couple of wafers on top. **(Add banana next morning.)**

### PASTA SALAD

grilled vegetables (drizzle with more olive oil if mixture seems dry). Fold in basil and grated Parmesan.

### CAESAR SALAD

Bake, tossing a few times, until golden brown, 15 to 20 minutes.

Cool 2 minutes then toss with 1 oz. grated Parmesan. Cool completely. (Makes 4½ cups.)

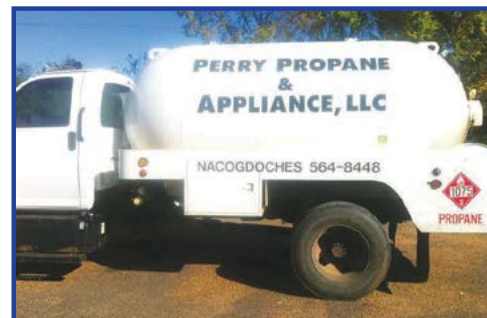
**Make shrimp and salad:** Heat oil in a medium skillet over medium heat. Season shrimp with creole seasoning. Cook, turning once, until just cooked through, 4 to 5 minutes; transfer to a plate.

Combine mayonnaise, anchovies, garlic, lemon juice, mustard, Worcestershire, and grated Parmesan in a food processor. Process until smooth and well combined, about 1 minute. Season with salt and pepper.

Toss together dressing and romaine in a bowl. Top with Cheesy Croutons, shrimp, and shaved Parmesan.

### PERRY PROPANE

6500 Franklin Drive (Just off Industrial Drive) 936.564.8448



We service residential, farms and industries. Bottles filled and tanks leased and sold. Large selection of Lodge Cast Iron Cookware, fish cookers, grills, crawfish and shrimp cookers.



### Medicare Insurance

*gotten too expensive?*

**Let's Talk!**

**Steve Traylor**  
Cell/Text 936-556-3275  
steve@texasfirsthealth.com  
**800-864-8852**

*We represent most major carriers!*

- Medicare Supplements
- Medicare Advantage
- Low Income Extra Help
- ACA Health Insurance
- Life/Burial Plans

**CONTACT US @  
936.554.5822  
FOR ADVERTISING**



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

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

*Open to the public - No membership required!*

**VFW POST #3893**  
 2406 Hunter Rd.  
 Nacogdoches, TX  
 936.569.9670



**Loblolly Properties, LLC**  
 A REAL ESTATE BROKERAGE FIRM

(936) 305 - 5500  
 LoblollyNac.com



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

by Areeda Schneider-Stampley



**Let Freedom Ring!**



## CLASSIC MEATLOAF

- 1½ pounds ground beef
- 1/2 can tomato sauce
- 1 medium onion, chopped
- 1 Tablespoon Worcestershire sauce
- 2 eggs
- 1 cup bread crumbs
- Salt and pepper, to taste

Mix all of the above ingredients; slightly mold, and place in a loaf pan.

### Topping:

- 2 Tablespoons mustard
- 2 Tablespoons vinegar
- 1/2 can tomato sauce (medium size)
- 2 Tablespoons brown sugar
- 1 cup water

Combine topping ingredients. Pour over meatloaf. Bake at 350° for 1 hour.



**Your 1/8 page full-color ad will reach thousands of readers each month!**  
**4.9” W x 2.95” H**  
**\$125 for one month**  
**\$95 per month 12 month contract**  
**FREE INCLUSION IN OUR ONLINE VERSION**  
**Phone 936.554.5822**

## 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.

## SCAMPI ALLA SICILIANA

Submitted by Tony Mendez

### Scampi for 4 servings:

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 large onion, chopped            | Salt                               |
| 2 stalks celery, chopped          | Black pepper, freshly ground       |
| 2 Tablespoons olive oil           | 12 green olives, halved and pitted |
| A few slivers of garlic, optional | 1 Tablespoon capers                |
| 6 ripe tomatoes                   | Boiled rice                        |
| 8 Tablespoons white wine          | Paprika                            |
| 2 Tablespoons water               | Parsley                            |

Arrange scampi in ovenproof dish which has been well oiled. Fry onion and celery gently in oil for 5 minutes. Add garlic, if desired.

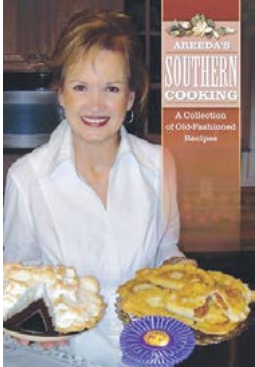
Peel, seed and chop tomatoes. Add to onion-celery mixture. Add wine and water. Season with salt and pepper, to taste. Simmer together for 5 minutes. Add olives and capers. Check the seasoning. Pour sauce over scampi.

Bake in center of oven at 350 degrees for 30 minutes. Serve with rice sprinkled with paprika and parsley. Yields 4 servings.

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

Contact: [aredaschneider@bellsouth.net](mailto:aredaschneider@bellsouth.net)  
 Order Joe Stampley CDs at [www.joestampley.com](http://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.



**ADVERTISE IN**  
**RECIPES**  
**David Stallings 936.554.5822**

**PLEASE SEND US YOUR RECIPES!**  
 We’d love to share your favorites with our readers. If possible, please include a brief story behind the recipe. “My mom’s,” “My friend’s,” etc. Your photo and a photo of the completed recipe would be great, but not required.  
 Please email to: [AroundTheTown@mail.com](mailto:AroundTheTown@mail.com)  
 Thank you so much!

# MEADOW RIDGE OUTDOORS



NACOGDOCHES, TX

1090 CR 231 NACOGDOCHES, TX 75961

MONDAY - SATURDAY

10A-6P

SUNDAY

1P-5P

**OPEN 7 DAYS A WEEK**

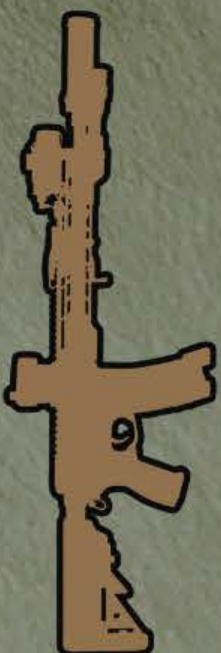
INDOOR & OUTDOOR RANGES

SKEET & TRAP - LTC CLASSES

LESSONS - SAFES - TACKLE

FIREARMS - ARCHERY PRO SHOP

936-569-9880



**FOLLOW US ON  
SOCIAL MEDIA!**



WWW.MEADOWRIDGEOUTDOORS.COM

# Bubba's Original Sophisticated Southern Redneck Cookbook

*"A Redneck's take on sophisticated food!"*

by Ken Stonecipher

Ken Stonecipher is a book editor and ghost writer living in Nashville, Tennessee. Among his many writing accomplishments are two cookbooks, "Bubba's Original Sophisticated Southern Redneck Cookbook" and "Bubba's Original Full-Fledged Southern Redneck Cookbook."



Another cookbook in the writing stage is "All Things Cheesecake." Originally from Magnolia, Arkansas, Ken is a multi-talented entertainer as well, performing on stage and behind a piano. A consummate writer, he has collections of short stories, novels, commissioned songwriting and even two musicals to his credit.

## COLD LOBSTER ROLLS

The first time I went to Maine, I stood outside a seaside stand and ordered a lobster roll. I had to do that because that's what ever'body said I had to do. Now I understand why. You will too!

- 1 or 2 leaves Butter or other crisp lettuce, rinsed and dried
- 6 oz. cooked lobster ('bout 1 1/4 cups) cut into 1/2 inch chunks
- 2 Tablespoons mayonnaise
- 1 Tablespoon ketchup
- 1 teaspoon good mustard
- 2 Tablespoons finely chopped celery
- 2 teaspoons finely chopped shallots or red onion
- 1-2 Tablespoons freshly squeezed lemon juice
- 1/8 teaspoon salt, plus more to taste
- 1/8 teaspoon fresh, coarsely cracked black pepper, maybe more to taste
- 2 hot-dog rolls, split-top
- 1 Tablespoon unsalted butter, for toasting roll

Slice the lettuce into strips and chop roughly for 'bout a cup of coarse, crunchy shreds. Toss these in a bowl with the lobster chunks.

In another bowl, stir together the mayonnaise, ketchup, mustard, celery, shallots, 1 Tablespoon of lemon juice and the salt and pepper. Taste and adjust the seasonin's, then pour the dressin' over the lobster and lettuce pieces and fold together well.



Toast the hot-dog rolls in a hot fryin' pan with the butter. Open each toasted roll and fill to overflowin' with the cold salad.

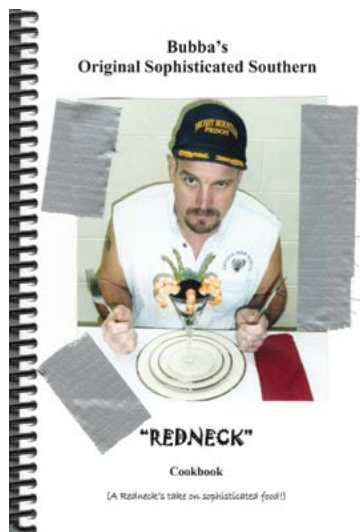
Serve RIGHT AWAY!

**To order books:**

Ken Stonecipher  
439 Heath Place  
Smyrna, TN 37167  
615-300-5963

**Send check or money-order:**

\$26.00 (\$6.00 for postage and handling)



## NERVE PAIN?

Neuropathy Treatment Clinics of Texas offers a solution for patients suffering from diabetic, idiopathic or chemical induced neuropathies. Our drug free, non-invasive, Electric Cell Signaling Treatment, has effectively reduced symptoms in over 87% of patients with neuropathies and long term intractable pain by re-educating nerves.

**No Narcotics - No Steroids - No Surgery**

Contact us to schedule your consultation.

**903.303.2833**

**MEDICARE & MOST INSURANCES ACCEPTED**

*(In nearly all cases, a referral is not required)*



**NEUROPATHY**  
TREATMENT CLINICS OF TEXAS



601 Shelley Park Plaza, Tyler TX

[www.StopNervePain.com](http://www.StopNervePain.com)



THE SOONER  
YOU PLAN,  
THE SOONER  
YOU RELAX.

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

(936) 559-1123  
[WWW.PINEYWOODSFINANCIAL.COM](http://WWW.PINEYWOODSFINANCIAL.COM)

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



LET'S TALK  
YOUR FUTURE SELF  
WILL THANK YOU!

**Your 1/8 page full-color ad will reach thousands of readers each month!**  
**4.9" W x 2.95" H**  
**\$125 for one month**  
**\$95 per month 12 month contract**  
**FREE INCLUSION IN OUR ONLINE VERSION**  
**Phone 936.554.5822**

Submitted by Craig Stripling, Nacogdoches

## CRUNCHY CORNBREAD

### Ingredients:

1 extra large egg or 2 small eggs  
 1-1/3 cups whole buttermilk  
 3-4 Tablespoons bacon grease (melted)  
 1 teaspoon white sugar  
 2 Tablespoons all purpose flour  
 1/2 teaspoon each salt, pepper  
 2 cups stone ground cornmeal  
 4 oz. corn kernels, either from can or thawed from frozen bag  
 2 Tablespoons butter

### Instructions:

Mix all ingredients except butter and 1 Tablespoon bacon grease in a large bowl. Whisk until thoroughly blended. Use cast iron skillet for cooking. Heat oven to 425 degrees. Grease skillet with 1 Tablespoon bacon grease. Put all ingredients from bowl into skillet. Cook until brown on top, maybe 25 minutes or a little more, depending on how your skillet and oven cook. Spread butter on top of cornbread when removed from oven. Stone ground cornmeal has body so this is not a soft, moist cornbread, it's a hearty crusty old time "pone."

## FRIED CHICKEN

### Ingredients:

Smallest size you can buy of skin on chicken legs, thighs (maybe 5 or 6 each, 2 skillet batches)  
 2 eggs whisked  
 Salt, black pepper, red pepper to taste (easy on the red)  
 Flour  
 3 Tablespoons bacon grease  
 Cooking oil, I use peanut oil  
 Cast iron skillet

### Instructions:

Drench chicken pieces in bowl containing whisked eggs.  
 Shake chicken pieces in a paper sack containing flour, seasonings.  
 Put pieces (don't over crowd) into the sizzling hot oil in skillet. Your grease, frying oil should cover maybe 1/4-inch of skillet bottom. Oil needs to be hot enough for chicken to sizzle when it hits the oil, but don't scorch, burn the oil, no smoking oil. Turn as needed maybe 2 or 3 times. Your skillet, stove top burner will dictate fry time, you want it crispy, cooked, tender, not blackened or burned.  
 Adjust heat up or down as it is cooking. Cook thighs in one batch, legs in second batch.

## HAMBURGER GRAVY

### Ingredients:

1/2 lb. ground (beef) hamburger meat, 25-30% fat content  
 1/2 cup (or more) all purpose flour  
 1 cup of milk (may need more or some water later)  
 Salt and pepper to taste  
 Cast iron skillet

### Instructions:

Fry the meat, then drain grease out and set meat aside.  
 Using the hot grease (add a bit of oil if needed) make a roux by gradually adding and browning flour in medium hot skillet stirring constantly with wooden spoon. Pour in milk a bit at a time, adding salt, pepper to taste, maybe a dash or two of Tabasco Sauce, and when gravy is desired thickness, add back the burger meat.  
 Heat everything using milk, water as a thinner agent if and as necessary. You can control thickness of the gravy by how much flour and milk you use. This is an easy fix to serve over biscuits, cornbread or toasted bread slices.

**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](mailto:AroundTheTown@mail.com)  
 Thank you so much!



**PIKE SAW & TOOL**  
 IN BUSINESS SINCE 1958





**BUY HERE - SERVICED HERE!**



**Your Denago golf cart dealer.**



**2502 NW Stallings Drive - 936.564.3579**  
 Quality lawn and garden equipment sales and service since 1958. Largest selection of Stihl products in Nacogdoches!

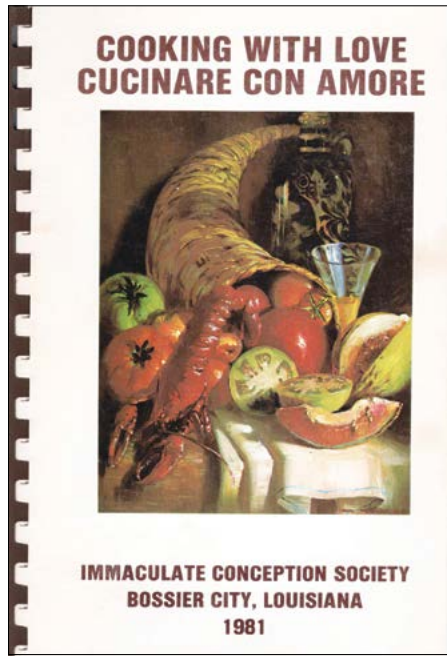
# CAMP TONKAWA

**4675 CR 153 - 936.564.8888**

RV & tent camping • swimming and bath houses  
 • picnic tables • washers & dryers for campers' use







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

The authors have dedicated it to their forefathers who came to North Louisiana from Sicily. It is dedicated to preserving the tradition and heritage handed down from that generation of the 1870s.

Most of them came from Cefalu, Sicily, situated 40 miles east of Palermo, on the beautiful Adriatic Sea.

The descendants of these people have remained a close knit community in Shreveport and Bossier City, Louisiana.

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

## CANNELLONI (Sara Rains)

### Meat Filling:

- |                                   |   |
|-----------------------------------|---|
| 4 cloves garlic                   | 5 Tablespoons Parmesan cheese, grated               |
| 1 medium onion                    | Salt and pepper to taste                            |
| 2 Tablespoons butter              | 2 Tablespoons cream                                 |
| 2 Tablespoons olive oil           | 2 eggs, beaten                                      |
| 1 pound ground round steak        | 1 package macaroni for stuffing, cooked and drained |
| 1 package chopped spinach, thawed |   |
| 1/2 teaspoon oregano              |   |

Blend garlic and onion in the blender. (You may use a small amount of water if you need it to make your blender work.) Add the onion and garlic to heated butter and olive oil and cook for 5 minutes. Add the meat and brown it well. Add spinach and cook until almost all of the moisture is out of the spinach-meat mixture. Add seasonings. Cool and add eggs, which have been beaten with cream. Stuff the macaroni tubes with the mixture.



### Cream Sauce:

- |                      |                       |
|----------------------|-----------------------|
| 4 Tablespoons butter | 1 cup heavy cream     |
| 4 Tablespoons flour  | 1 teaspoon salt       |
| 1 cup milk           | White pepper to taste |

Melt the butter and add flour. Cook for 2 minutes and add milk and cream, stirring constantly until thick. Add seasonings.

### Tomato Sauce:

- |                                  |                       |
|----------------------------------|-----------------------|
| 2 Tablespoons olive oil          | 1 teaspoon basil      |
| 1 small onion                    | 1 teaspoon sugar      |
| 2 (1 lb.) can Progresso tomatoes | 1/2 teaspoon salt     |
| 3 Tablespoons tomato paste       | Black pepper to taste |

Blend the onion in blender and add to heated olive oil. Blend the tomatoes and add to the onion mixture. Add tomato paste and seasonings. Simmer, partially covered, for 30 minutes.

To assemble the casserole, glaze the bottom of a Pyrex dish with tomato sauce. Put in 1 layer all of the stuffed macaroni. Cover with the cream sauce and the pour tomato sauce on top.

### Topping:

- |                           |        |
|---------------------------|--------|
| 2 Parmesan cheese, grated | Butter |
|---------------------------|--------|

Sprinkle with Parmesan cheese, and pieces of butter. Cook in a 350° oven until bubbly, and brown the top under the broiler. Serves 6 to 8.

**STAY SAFE**



## EASTEX GLASS & MIRROR

3102 South Street  
Nacogdoches, TX 75961  
936.569.8284  
800.657.2425

Michael Kenney  
President-Manager  
mkenney@hotmail.com

## MEATBALLS AND MASHED POTATOES

*Purchasing frozen meatballs eliminates the time needed to make your own meatballs. Use the added time to make a salad!*

### Ingredients:

- 2 cups water
- 1 container (8 ounces) au jus concentrate
- 3 Tablespoons cornstarch
- 24 frozen cooked meatballs (about 1½ inches in diameter)
- 1 small onion, sliced and separated into rings
- 1 small green bell pepper, cut into 1/4-inch strips
- 2 cups hot mashed potatoes



### Process:

Mix water, au jus concentrate and cornstarch in 3-quart saucepan. Stir in meatballs, onion and bell pepper. Heat to boiling. Reduce heat to medium. Cover and cook about 3 minutes, stirring occasionally, until vegetables are tender. Serve meatballs over mashed potatoes. Makes 4 servings.

## SPICY PEACH-GLAZED GRILLED CHICKEN

### Ingredients:

- 1/2 cup peach preserves
- 3 Tablespoons finely chopped seeded jalapeño peppers
- 1 Tablespoon reduced-sodium soy sauce
- 1½ teaspoons chili garlic sauce
- 1 teaspoon spicy brown mustard
- 1 teaspoon olive oil
- 1/8 teaspoon plus 1/2 teaspoon salt, divided
- 4 boneless skinless chicken breast halves (6 ounces each)



### Process:

In a small bowl, combine the first six ingredients; stir in 1/8 teaspoon salt. Reserve half of the glaze for serving.

Sprinkle chicken with remaining salt; place on greased grill rack. Grill, covered, over medium heat 5 minutes. Turn; grill until a thermometer reads 165°, 7-9 minutes longer, brushing tops occasionally with remaining glaze. Serve with reserved glaze.

Makes 4 servings.

**CONTACT US @ 936.554.5822  
FOR ADVERTISING**

OPENING DOORS for You for 50 YEARS



**Charles E. Pool**  
Broker  
936-564-2622



**Ed Pool**  
President  
936-569-4779



**Andrew Middlebrook**  
Associate Broker  
936-558-8711



**Gay Roach**  
Associate Broker  
936-615-9221



**Wilson Hinze**  
REALTOR®  
936-234-2565



**Jonathan Dunn**  
REALTOR®  
713-319-4467



**Bella Cuevas**  
REALTOR®  
936-371-2020



**Jaime Anderson**  
REALTOR®  
936-679-3380



**Abby Taylor**  
REALTOR®  
936-645-7693



**Cindy Millard**  
REALTOR®  
936-462-3689



**Jimmie Lynn John**  
REALTOR®  
903-721-7355



**Colton Pool**  
REALTOR®  
936-645-8950



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



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



**Mitch Bell**  
REALTOR®  
713-851-3136



**Amber Jolley**  
REALTOR®  
936-305-1491



**Keith Millard**  
REALTOR®  
936-559-3628



**Joey Greer**  
REALTOR®  
409-920-1850



# Charles Pool REAL ESTATE, INC.

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

See every listing in our market at [CPRE.com](http://CPRE.com)



## TERIYAKI SHISH KABOBS

### INGREDIENTS:

- 1 cup sugar
- 1 cup reduced-sodium soy sauce
- 1 cup ketchup
- 2 teaspoons garlic powder
- 2 teaspoons ground ginger
- 2 pounds beef top sirloin steak, cut into 1½-inch cubes
- 2 to 3 small zucchini, cut into 1-inch slices
- 1/2 pound medium fresh mushrooms
- 1 large green or sweet red pepper, cut into 1-inch pieces
- 1 small onion, cut into 1-inch pieces
- 2 cups cubed fresh pineapple

### INSTRUCTIONS:

For marinade, mix first 5 ingredients. In a large bowl or shallow dish, add half the marinade and the beef; turn to coat. Cover and reserve remaining marinade. Cover and refrigerate beef and marinade overnight.

On metal or soaked wooden skewers, thread vegetables and, on separate skewers, thread beef with pineapple. Discard remaining marinade from beef bowl. Grill kabobs, covered, over medium heat until vegetables are tender and beef reaches desired doneness, 12-15 minutes, turning occasionally.

In a small saucepan, bring reserved marinade to a boil, stirring occasionally; cook 1 minute. Remove vegetables, pineapple and beef from skewers before serving. Serve with sauce. Serves 8.



*Taste of Home*

## CARAMELIZED-VEGETABLE SALAD

### INGREDIENTS:

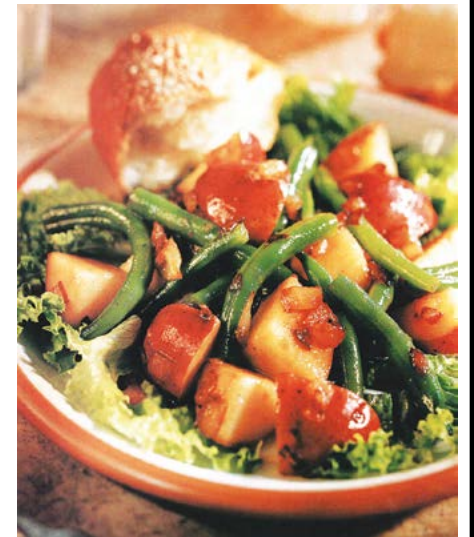
- 2 pounds small red potatoes, cut into 1-inch pieces
- 1 pound green beans, cut in half
- 1/2 teaspoon salt
- 1/3 cup margarine or butter
- 2 large onions, chopped (2 cups)
- 1/4 cup balsamic or cider vinegar
- 1/4 cup packed brown sugar
- 1/4 teaspoon salt
- 6 cups bite-size pieces leaf lettuce
- Freshly ground pepper, if desired

### INSTRUCTIONS:

Heat 1 inch water to boiling in 4-quart Dutch oven. Add potatoes, green beans and 1/2 teaspoon salt. Heat to boiling; reduce heat to medium. Cover and cook about 10 minutes or until vegetables are tender; drain and set aside.

While vegetables are cooking, melt margarine in 12-inch skillet over medium-high heat. Cook onions in margarine 10 to 12 minutes, stirring occasionally, until golden brown. Stir in vinegar, brown sugar and 1/4 teaspoon salt. Pour onion mixture over potatoes and green beans; stir until coated.

Line large platter with lettuce. Top with warm vegetables. Sprinkle with pepper.



Member in good standing

NACOGDOCHES COUNTY



CHAMBER OF COMMERCE

[www.nacogdoches.org](http://www.nacogdoches.org)

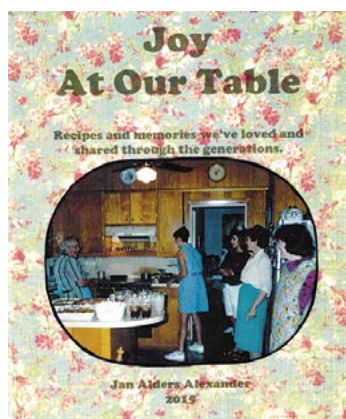
2026 INVESTOR

the CHAMBER  
LUFKIN | ANGELINA COUNTY

PLEASE SUPPORT OUR ADVERTISERS

**Submitted by Jan Alders Alexander of Nacogdoches**

*Ted Case's guacamole recipe is different and delicious. The blue cheese gives it a completely different taste and texture. Serve with chips.*



**TED'S SPECIAL GUACAMOLE**

**INGREDIENTS:**

- 1 carton store prepared guacamole (HEB is best)
- 1/2 package Saint Agur or blue cheese
- 1 squeeze lemon
- 1 Tablespoon salsa
- Jalapeños, chopped

**INSTRUCTIONS:**

Buy a carton of fresh guacamole from any grocery store. Add blue cheese, lemon juice and salsa. Stir in chopped jalapeños to your liking.

**Submitted by Craig Stripling, Nacogdoches**

**SQUIRREL!**

Time was that the fall (October 1st) meant most men took to the woods to fill their sack with delicious squirrel meat. Fried squirrels, squirrel dump-lings were primary cooking/serving methods, but the following recipe is a simple, good one if you have or can get some squirrels!

**Ingredients:**

- 2 or 3 or 4 dressed squirrels
- Water to cover meat
- 1 Tablespoon baking soda
- 3-4 Tablespoons vinegar
- 1 teaspoon red pepper
- 3-4 Tablespoons butter
- 1 Tablespoon salt

**Instructions:**

Place squirrels in large saucepan (boiling pot). Cover with cold water; add the baking soda, salt, vinegar, red pepper. Heat to boiling and then simmer on medium-low heat maybe 10 minutes (parboiling actually). Remove from heat, rinse squirrels in cold, running water, rubbing to remove soda and other ingredients. Place squirrels back in clean pot, cover with fresh clean water again, bring back to boil, simmer until tender. Then remove squirrels from pot and put in baking dish, dot with butter and bake at 350 degrees until browned and crusty. You can prepare (wild or domestic) rabbit in the same way.

**ADVERTISE IN**

**RECIPES**

**David Stallings 936.554.5822**

**Your 1/8 page full-color ad will reach thousands of readers each month!**

**4.9" W x 2.95" H**

**\$125 for one month**

**\$95 per month 12 month contract**

**FREE INCLUSION IN OUR ONLINE VERSION**

**Phone 936.554.5822**

**KYLE BRASHER INSURANCE**

HOME & RENTERS  
AUTO & MOTORCYCLE  
LIFE

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

WHEN YOU NEED A **HELPING HAND** DCU

Member-owned financial institution  
DOCHES CREDIT UNION  
Nacogdoches Center  
Hemphill  
936-569-7700  
info@dochescu.com  
www.dochescu.com

VEHICLE & PERSONAL  
**LOANS**  
DEBIT & CREDIT  
**CARDS**  
ONLINE  
**BANKING**

SCAN ME

NCUA

Serving Nacogdoches for 45 Years

**G&G**  
Lock and Safe Co.

Voted Best Locksmith and Best Security Systems Provider

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

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

B04647  
ACR-1151

**BOATMAN TIRE SERVICE**

GOODYEAR  
KELLY TIRE  
BRIDGESTONE  
Firestone  
TOYO TIRES  
NITTO

*Largest Inventory for Passenger and Light Truck Tires*

315 N. University Drive  
Nacogdoches, Texas 75961  
boatmantireand service.com

(936) 564-8339  
Fax (936) 564-0275

**AROUND the TOWN**

FREE! SHOPPING - ENTERTAINMENT - DINING - SERVICES - SALES & MORE! FREE!

AroundTheTown.us    AroundTheTown@mail.com

**936.554.5822**

**Submitted by David Stallings -  
Around the Town Publisher**

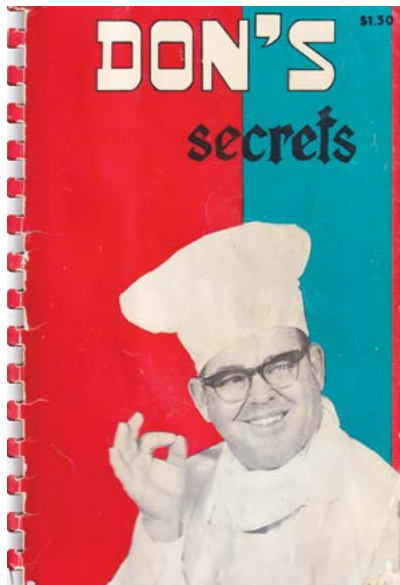
The Landry Family once operated Don's Seafood & Steakhouse Restaurants in Shreveport, Lafayette, Baton Rouge, Morgan City and Beaumont. The restaurants are gone now, but my memories of their amazing food linger on. I hope that you'll enjoy this recipe!



**BOILED SHRIMP, CRABS,  
OR CRAWFISH**

Highly season the water in which the shrimp, crabs or crawfish are to be boiled with salt, black pepper and Cayenne (red pepper). This is the secret of bringing out the excellent flavor of shrimp, crabs or crawfish, as served by Louisiana Acadians.

Bring seasoned water to boil in a large heavy pot. Add crawfish, shrimp, or 1 dozen crabs. Bring to boil again, and cook rapidly for 5 minutes in uncovered pot. Be sure to have enough water to cover the shrimp, crabs or crawfish with 4 inches of liquid. Turn off. Put cover on pot, and let shrimp, crabs or crawfish set in water 5 minutes. Then they are ready to be drained, peeled and cleaned for use in recipes. Use crawfish tails only, unless otherwise directed.



*Snapshot  
from Around the Town*

This bunch can be seen every morning at Kinfolks in Nacogdoches and you can learn a lot by just listening to them! Breakfasts just like yo' mama used to make, plus great burgers, sandwiches and daily plate lunch specials at reasonable prices. Sheryl Chumley and her staff will make you feel right at home and you can also pick up a copy of our *Around the Town* newspaper there!



**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](mailto: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.

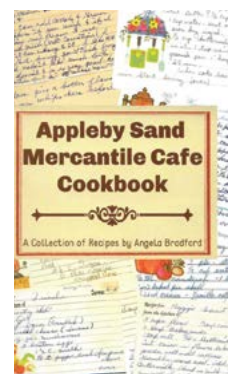
**BUTTER BEANS**

**Ingredients:**

- 6 ounces salt pork (6 thick slices)
- 1 pound large lima beans (butter beans)
- 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper

**Instructions:**

Rinse and drain brans. Put salt pork slices in the bottom of a large 7- to 8-quart pot. Pour the beans on top. Cover the beans with a bout a half-inch of water. Bring to a slow boil and reduce the heat to simmer. Do not let get to a full rolling boil. Cover the pot loosely. Check every 20 to 25 minutes and add more water just to cover the beans. After 1 to 1½ hours, add 1 teaspoon of salt. Continue to simmer, adding more water as needed, until beans or soft, about 2½ to 3 hours. Remove and discard salt pork slices. Add pepper and gently stir. Taste and adjust seasoning with salt and pepper.



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

# FREE NAC NEWS 24/7!



## NacNewsNow.com



*News & Events in the Oldest Town in Texas  
and Nacogdoches County*



**Don't miss your news from Nacogdoches!**

**Create an easy shortcut on your  
iPhone or Android mobile!**

**OBITUARIES**

**ARRESTS**

**PUBLIC RECORDS**

**FIRST RESPONDERS**

**NEWS**

**SCHOOLS**

**SPORTS**

**EVENTS**

**WEATHER**

# Over 100 years and here to stay!



It's worth the drive to our small town for the best quality and lowest prices in the industry!



Serving all of East Texas including:  
**Nacogdoches – Angelina – Cherokee – Panola  
Rusk – Anderson Counties**

from our Original Location in Cushing.

We have consolidated our former Lufkin office with our original location in Cushing and will always be here to serve you.

We have customers from Houston, DFW and even farther away who trust us with their needs.



Office Manager - Cheri Williams  
& Owner - O. T. Allen



Shop Foreman - Allen Pledger

869 CYPRESS AVENUE (HWY 204) • CUSHING, TEXAS 75760

**936.326.4766**

# The Barbecue Pit

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

## SUMMERTIME IS MADE FOR GRILLING

### Grilled Ribeye

Grilling thick-cut ribeye steaks to perfection is simple and fast — great for any occasion. Expect authentic BBQ flavor and a sear that makes every bite flavorful.

#### Ingredients:

4 ribeye steaks, cut 1/4-thick  
Coarse salt to taste  
Freshly ground pepper to taste

#### Food Prep:

First, remove your ribeye steaks from the fridge and let them reach room temperature — this should take around 30 minutes. Next, trim the excess fat to avoid flare-ups and vertically slash the thin piece of fat around the outside of the steaks to prevent curling. Finally, liberally apply coarse salt and freshly ground pepper. Flip the steaks and repeat the process.



#### Cooking:

Preheat grill to 425°F and use the 2-Zone Method.

When your grill is at temp, put cooking oil on a folded paper towel. Grab the oiled paper towel with long-handled tongs and oil the grate thoroughly.

Place your ribeye steaks directly above the coals and sear for 2 to 3 minutes per side. To ensure perfect grill marks, resist the urge to move the steak while cooking. Close the lid to prevent flare-ups.

Once your ribeye steaks are seared, move them to the cooler side of the grate. This gives the marbled fat in your steaks a chance to properly render as the meat cooks through. Close the lid until done.

Using a digital instant-read meat thermometer, check the internal temperature of your steaks while they're still on the grill. For ribeye steaks, the ideal internal temperature is 135°F for medium-rare, 145°F medium, 150°F medium well and 160°F for well done. Keep in mind that meat will continue to rise a few degrees once it's off the grill. The USDA recommends cooking steak until it reaches an internal temperature of 145°F on a digital meat thermometer.

Pull your ribeye steaks from the grill, place them onto a cutting board, loosely cover with aluminum foil and allow them to rest for 5 minutes before serving.

### Pepper-Crusted Tri Tip Roast

#### Ingredients:

##### Pepper-Crusted Tri Tip Roast

2-2½ lbs. Tri Tip Roast  
2 Tablespoons mixed peppercorns, coarsely ground  
1 Tablespoon sea salt, coarsely ground  
1 Tablespoon garlic, minced  
1 Tablespoon beef tallow

#### Sautéed Brussel Sprouts

1 lb. fresh Brussel sprouts, halved with stems removed  
4 bacon slices  
½ cup onion, julienned  
2 cloves garlic, minced  
Salt  
Pepper

#### Hasselback Potatoes

4 russet potatoes, medium sized  
1/4 cup olive oil  
1/4 cup butter, melted  
8 slices cheddar cheese, thinly sliced (cut into 1-inch squares)  
4 slices bacon, cooked and crumbled  
1/3 cup sour cream  
2 Tablespoons green onions, thinly sliced  
Salt  
Pepper

#### Pan Sauce

¾ cup beef stock  
½ cup heavy cream  
¼ teaspoon pepper  
¼ teaspoon salt  
¼ teaspoon granulated garlic



#### Instructions:

##### Pepper-Crusted Tri Tip Roast

Coat Tri Tip with melted beef tallow. This will help bind the rub to the roast.

Combine peppercorns, salt, and garlic and coat the roast with the rub mixture.

Smoker method: Heat smoker to 250°F. Place roast in the smoker, according to manufacturer's instructions. Cook until the roast reaches 125°F internal temperature measured with a thermometer inserted in the thickest part of the roast, about 2 hours. Remove from smoker and sear roast on a hot grill or cast iron skillet for 1-2 minutes per side. For medium rare, the final Internal cooking temps should be 135°F (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.) Cooking note: USDA recommends an internal temperature of 145° for beef roast and steaks.

Allow roast to rest for 7-10 minutes before slicing across the grain.

Oven method: Preheat oven to 350°F. Place roast on a roasting rack over a sheet pan. Place in the oven and cook 40 to 50 minutes, or until the roast reaches 125°F internal temperature measured with a thermometer inserted in the thickest part of the roast. Remove from oven and sear roast on a hot grill or cast iron skillet for 1-2 minutes per side. For medium rare, the final Internal cooking temps should be 135°F (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.) Cooking note: USDA recommends an internal temperature of 145° for beef roast and steaks.

Allow roast to rest for 7-10 minutes before slicing across grain.

#### Sautéed Brussel Sprouts

Heat a cast-iron skillet to MEDIUM-HIGH heat. Brown bacon in the skillet. Remove bacon and extra oil. Leave 2-3 Tablespoons of bacon grease. Place Brussel sprouts in skillet and sauté for 5 minutes. Add onions and minced garlic. Cook for another 5 minutes or until Brussel sprouts are crisp and tender. Season with salt and pepper to taste and serve.

#### Hasselback Potatoes

Preheat the oven to 400°F degrees.

Place a potato on a cutting board between two pencils, on the long sides of the potatoes.

Slice the potatoes into 1/4-inch thick slices, the pencils will prevent you from cutting all the way through.

Place the potatoes on a lined sheet pan.

In a small bowl, whisk together the olive oil, butter, salt, and pepper.

Brush the olive oil mixture all over the potatoes, making sure to get some in between the slices.

Bake for 45-50 minutes until potatoes are tender.

Remove the potatoes from the oven.

Place the cheddar cheese slices in between each cut of the potatoes.

Return the potatoes to the oven and bake to melt the cheese, about 3 to 4 minutes.

Top each potato with sour cream and sprinkle the bacon and green onions over the top.

#### Pan Sauce

Using the Tri-Tip drippings, pour in beef stock in a pan over MEDIUM heat. Reduce stock to 1/2 cup.

Add seasonings while reducing.

Add heavy cream.

Heat through and adjust seasonings.

**CONTACT US @ 936.554.5822  
FOR ADVERTISING**

**Get your copies of *Around the Town* and *RECIPES* at these locations!**

**ANGELINA COUNTY**

**In the City of Lufkin**

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

**In Diboll:**

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

**In Homer:**

Homer Mini Grocery - 7075 Hwy 69S

**In Hudson:**

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

**In Huntington:**

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

**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.  
 Sombrosos - 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

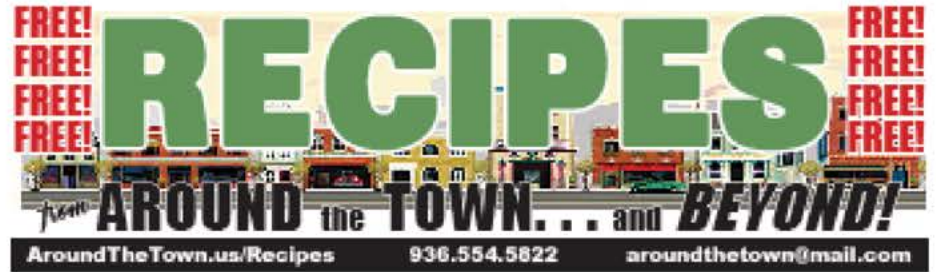
**In Garrison:**

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

**If you would like to provide **FREE** copies of *Around the Town* and *Recipes* for your customers at your place of business, please contact **Todd Stallings @ 936.569.4393****



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

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



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

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

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

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

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

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

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

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

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

