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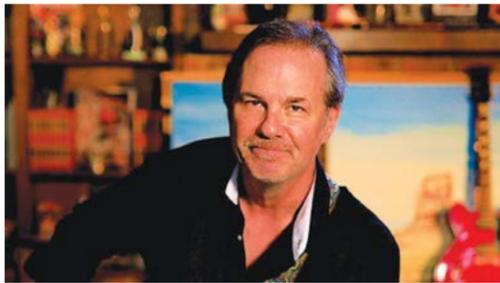


March 2021

Try This Authentic Texas Recipe!

by Randy C. Moore

Randy C Moore is an East Texas based country music artist. From his hometown of Humble, Texas to his new hometown of Lufkin, Randy has been making music for over 40 years. He made his Texas radio and stage debuts at the age of 15 with the help of Houston radio personality Arch Yancey. Mister Yancey was instrumental in helping the young singer make his first records in Houston and Nashville as well as showcasing Moore on a weekly basis at Gilley's nightclub in Pasadena, Texas. By the age of 18, Randy was a featured guest on the Louisiana Hayride in Shreveport, Louisiana and The Grand Ole Opry in Nashville, Tennessee. He's traveled the world playing his music from Monaco, Monte Carlo to Shanghai, China and most of the US lower 48. But his favorite place is Texas simply because Texas is home. You can find Randy's new album, "Lufkin" (Highway 59 Records) on-line at www.randycmoore.com and see where he is performing in your area.



For "Recipes Around The Town" Randy C Moore brings us a tasty Texas treat he created for his wife Linda, "Goin' Back to Texas" garlic toast sandwich.

Authentic Texas Recipe - page 3

OH, NO I DON'T!

IN LAST MONTH'S ISSUE, OUR FRIEND MIKE WEAVER'S DELACROIX'S CAJUN PASTA #40 RECIPE (PAGE 14) INCLUDED ADDING TONY CHACHERE'S SEASONING TO TASTE. BIG MIKE SAYS HE NEVER USES TONY CHACHERE'S IN THIS RECIPE. SORRY MIKE!

Grazing on the Way to New Orleans

by Craig Stripling

Last time we talked about four of my favorite casual spots for mighty good eating bouts in the Crescent City. I could wax nostalgic about probably another twenty-five outstanding venues that can serve you as scrumptiously as you can stand, but this time let's talk about a couple of stops along the way to New Orleans to get the edge off the hunger pains when driving over to that destination. There are probably a dozen worth mentioning eateries along the way, but I'll focus on three of my own personal favorites, usually trying to hit one along the way in our annual drives over to the Big Easy.

Typically we go the old route (instead of heading east across Toledo Bend Reservoir) going to Lufkin, then heading toward Beaumont on Hwy. 69 and turning left (east) on I-10 and going through Lake Charles, Lafayette, Baton Rouge, and on to New Orleans. That allows us to be at the front door when it opens at 11 A.M. at the Pickett House Restaurant in Woodville. Take a right at the Courthouse on Hwy. 190 and go out about 1.7 miles and turn right at the Heritage Village sign. The original proprietor (Clyde Gray, now deceased) had an affinity for circus advertising posters and assembled probably the premier collection in the country-Ringling Brothers, Barnum and Bailey, Clyde Beaty, Cole Bros., and many others-fortunately still on display, adorning the walls of this wonderful boarding house type restaurant, which is open daily at 11 A.M. and closes about 2 P.M. (3 P.M. on weekends). I don't know of any remaining similar as good "pitch 'til you win" home style service restaurants as this one. The food is simple, all you can eat, well prepared, very reasonably priced. The menu doesn't vary except maybe on the occasional changes of one or two vegetables. The fried chicken is done the old fashioned hands on homemade way and it's up to you to tell them when you've had enough. There



Grazing - page 3



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From Recipes Old and New Tried and True



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

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

The preface reads:

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

MRS. JOHN G. ORTON'S SEAFOOD GUMBO

Gumbo

Boil one small hen or Carcass of hen or Turkey. Remove meat from bones and cut in small pieces. Save the broth.

Wash the following seafood in cold water before boiling:

- 2 lbs. Shrimp
- 1 lobster tail
- Several Crab Claws.

Boil for 8 minutes in 1/4 cup crab boil. Remove from water and shell. Cut lobster in small pieces. Strain seafood broth and add about 1 quart to chicken and broth. Brown in 1 stick of oleo the following:

- 6 Chopped onions
- 1 Chopped bell pepper
- 6 or 7 pieces Chopped Celery.
- 1 package frozen okra (chopped)

Add and cook 1 minute. Brown in dry skillet (heavy) 1 cup flour. Be sure it is dark brown - the point before burning. Add to onion mixture & stir - add to broth and chicken - stir.

Add lobster, crabmeat and 1/2 the shrimp. Simmer 3 hours. Season with 1 teaspoon thyme during simmer period! Salt to taste. Add remainder of shrimp and serve over rice.

Canned lobster and crabmeat may be used. Add oysters and hard pieces if you like. Or Canned tomatoes with okra in onion mixture.

Mrs. John G. Orton
- 1 -

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Tell Us About It!

Some of your shared recipes may be old family ones passed down-some may be new ones clipped from a magazine or told to you by a friend, or even one you made up based on what you want and like in a dish. If any of the recipes have a special or historical or traditional meaning for you, tell us specifically what in a paragraph or two or more whenever you submit it. Our readers will be interested in knowing how yours ("receipt" as some old timers called it!) came about.

David Stallings, *Publisher*






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Authentic Texas Recipe

“My wife Linda was having one of those days. I asked her if she’d like something to eat. Sometimes having a tasty treat can settle a bad day down. Her answer was, ‘I’d love to have something to eat, can I have it in Texas?’ Texas, being her favorite get-away, inspired me to create a Texas flavored sandwich, with guacamole, Monterey Jack cheese, tomato and skillet fried pork. To my delight, the ‘Goin’ Back to Texas’ sandwich (named after a song on my first album ‘HYW 59 Remastered’) put that southwestern smile on her face and that Texas feelin’ back in her soul. Enjoy!” RCM

“GOIN’ BACK TO TEXAS” GARLIC TOAST SANDWICH

Ingredients:

- Two slices of thin cut deli ham (smoked or honey) or substitute deli turkey breast slices for ham
- Three strips of regular cut pork bacon
- Two slices of garlic bread (we suggest “New York Kitchen Texas Toast” brand)
- One ounce of mild Guacamole dip (we suggest “Wholly Guacamole” brand)
- One ounce of Light Sour Cream
- Two slices of fresh ripe tomato
- Two slices of Monterey Jack cheese

Instructions:

1. Skillet fry two (2) deli ham slices and three (3) bacon strips together to a light crisp.
2. Oven toast garlic bread on cookie sheet at 415 f for 4 minutes.
3. Place two (2) the jack cheese slices on garlic bread and melt for 1 minute in oven.
4. On a separate dinner plate, paper-towel blot fried bacon strips and ham.
5. Remove garlic bread from oven (maximum toast time, 5 minutes)
6. Build your “Goin Back To Texas” sandwich, spread guacamole and sour cream on toast, pile bacon, ham, and tomato on top and top off with garlic bread Monterey cheese melt slice.
7. Serve with favorite side item for a filling “Texas treat.”



Grazing



are always bowls of chicken and dumplings, mashed potatoes and gravy, usually green beans, turnip or mustard greens, biscuits, cornbread, tea, buttermilk, cole slaw, homemade watermelon rind sweet pickles, peach cobbler! Oh my! Just wonderful and the quality is just as good as it was nearly a half century ago. By all means don’t miss this one-you don’t have to be driving to New Orleans as an

excuse to stop-it’s worth a special trip from Nacogdoches or Lufkin or from wherever you are in East Texas.

Now let’s talk about some Louisiana groceries. Obviously en route to New Orleans you’ll only need to stop and eat at one place and any of the three discussed in this column will suffice, I promise you. If



you can last until you get to Henderson, Louisiana, there’s an old spot at 1008 Henderson Levy Road that’ll scratch your itch-Pat’s Fisherman’s Wharf Restaurant. For bumping the past 70 years they’ve served home style Cajun cooking that keeps folks coming back-soft-shell crabs, gumbo, crab cakes, shrimp (try ‘em stuffed, grilled, or broiled). Maybe a seafood platter will fix you up if you want a bit and bite of all they offer! I know that years ago sometimes groups of four or five families from here in Nacogdoches would trek in tandem down to New Orleans for an “eat-a-thon” vacation and always they’d stop to take the edge off at Pat’s before hitting I-10 on into New Orleans.

Have you heard about Middendorf’s yet? If you’ve already stopped en route at another place to chow down on your way to New Orleans then hit Middendorf’s on your way back home from New Orleans. It’s about 20 minutes west of and 20 minutes north of New Orleans. It’s had continuing success as a seafood/fried chicken mecca for over 85 years. Located at 30160 Highway 51



South (Mary Reno Lane) in Manchac, Louisiana, and you’ll need to call the restaurant at 985-386-6666 for travel directions. While the menu is extensive and relies heavily on recipes that’ve been in the founder’s family for over 75 years, I’m going to suggest your trying a heaping platter of their world famous thin fried catfish. Imagine if you will someone in the kitchen being able to take a long thin bladed filet knife and slicing a typical catfish filet into half its original thickness. When fried crisp, it curls up and gets crunchy like a potato chip. A platter of these and a side of tartar sauce will make you weep and moan for more when you miss it a week later. Oh, my! Yes, do try it. Happy Grazing!



From LuAnn Bergman of Dallas, Texas

This is a recipe my grandma always made that everyone loved! Everyone thought it was just a recipe in her head that she invented, we just loved it so much! We never found a written recipe in her kitchen when she passed. We thought we would never have that taste again! Come to find out after no one could replicate her version, and we all wanted to and tried, I found it on the Internet! I have made it a bunch now and it's everything just like hers that I remember and love so much!

PINEAPPLE PIE

FOR THE PIE:

¾ cups Sugar
2 Tablespoons Butter
2 whole Eggs, Separated
⅓ cups Cornstarch
½ teaspoons Vanilla Extract
½ cups plus 2 Tablespoons Of Water
8 ounces, weight Canned Crushed Pineapple
1 whole 9-inch Pre-baked Pie Crust

FOR THE MERINGUE:

2 whole Egg Whites (From Separated Eggs Above)
⅛ teaspoons Salt
¼ teaspoons Cream Of Tartar
6 Tablespoons Sugar
1 teaspoon Vanillar

For the pie, cream sugar, butter, and egg yolks in a saucepan. Add cornstarch and vanilla. Add water and crushed pineapple. Cook over medium heat, stirring constantly until thick. Pour into a 9" baked pastry.

For the meringue, whip egg whites until they begin to get foamy. Add the remaining ingredients and continue to whip until the meringue has reached soft peak stage and is smooth and glossy. Place the meringue over the cooled pie. Brown at 400°F for just a few minutes. Store in the fridge until ready to serve. Tastes great warm or cold.

From Julie Smith

friendlyanimalart@pm.me

My Great-Grandparents first came to Texas over a 100 years ago and I am even distantly related to Sam Houston. I am an artist and you may have seen some of my art work on some of the business windows around town (such as CC's Smokehouse, Tom's Exxon on N Hiway 59 and many other stores in Nac). Not only do I paint seasonal windows but I mostly paint fine art (specializing with animals). In 2019 I won 2nd place in East Texas Watercolor Contest. Some of my fine art is currently on display at First Choice Jewelry on 323 E. Main in Nac; and RD's Gun Shop on North Hiway 59. Lately I also do a lot of commissioned pet portraits.

When I cook, I want to make sure that what I cook is a winning delight too. My Coconut Oatmeal Cookies have always been a winner and one that has people asking for the recipe for more than 50-years. Hope you enjoy.



COCONUT OATMEAL COOKIES

1/2 cup granulated sugar
1/2 cup brown sugar (packed)
1/2 cup butter
1 egg
1/2 tsp. vanilla
1 1/4 cup flour
1 tsp. baking powder
1 tsp baking soda
1/2 tsp. salt
1 cup oatmeal
1 cup coconut
1/2 cup pecans



Mix all the ingredients together, then drop a teaspoon onto greased baking sheet and bake at 350 degrees for 12-15 minutes.

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From Dr. Vi Alexander of Nacogdoches

"I've got something sour on my stomach," my mom exclaimed to her little sister. Both little girls laughed and laughed. Mom retold this story many times during her lifetime and laughed once again.

Life was simple back in the 1920s. Two little sisters had just walked 2 miles down a dirt road to Cordray's Country Store in Milam, TX. The mission was to trade eggs for a gallon of buttermilk and mission was accomplished. They made the trade and were walking the 2 miles back home. Mom, the older child, was carrying the jug of buttermilk and complained to little sister, "I've got something sour on my stomach." Little sister was concerned and asked if she needed to throw up and mom laughed and said, "No, it's the buttermilk that I am carrying." Those silly little girls laughed all the way home.

Buttermilk was an important staple for cooking all kinds of food, especially back then. Today, I want to share one of my favorite recipes that has been passed down over the generations by my mom and her mom...delicious Buttermilk Cornbread.



BUTTERMILK CORNBREAD

Mix together 1 1/2 cups of cornmeal and 1/2 cup of all purpose flour. To the mixture add 4 slightly rounded teaspoons of baking powder, 1 teaspoon salt (or salt to taste), and 1 tablespoon of sugar.

Next add 1 1/2 cups of buttermilk (more if you need it for smooth batter), 1 egg, and a tablespoon of oil.

Now, here's my mom's little secret tip. Once the batter is beaten smooth, add an additional 2 tablespoons of buttermilk. This is important... don't skip this step.

Pour batter into a cast iron skillet that has been on a hot burner heating up with 2 tablespoons of oil, a little cornmeal and flour mixture stirred into it.

Bake in 425 degree oven until nice and brown...usually 20-25 minutes.

DISCLAIMER

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



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**Warm yourself up with our great
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WELCOME SFA STUDENTS!

From Lesa Kelley of Nacogdoches

My Husband, Grown Up Kids, and Grandchildren all love my Biscuits and they are so easy to make. This recipe is just estimated amounts because I never measure, I just “eye ball it” as my Mama says ...and lightly mix together till the dough feels just right. My son-in-law wanted to learn to make them so he watched me and we came up with this recipe. He makes them all the time now for his little family... Enjoy them with some good ole homemade preserves or some cream gravy made from scratch... .



**MAW MAW'S
 HOMEMADE BISCUITS**

- 3 cups self-rising flour
- 2 cups Buttermilk (Approximately)
- 1/2 teaspoon salt

Put 3 cups self-rising flour in large bowl ... add salt to flour. Make a well in center of flour and slowly pour Buttermilk a little at a time while stirring lightly. Do not over mix, just lightly mix till it feels like biscuit dough.

Oil your hands up with olive oil or cooking oil and scoop out dough and roll into balls and place in greased cast iron skillet.

Make them however big you want. Not too big, because they will rise and will take longer for them to get done in the middle.

Bake at 410 degrees until golden brown on top. Mine usually take about 30 to 35 minutes.

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From Sherril Crisp of Nacogdoches

This is my mother's favorite cookie recipe. Many people will remember Virginia Haas. Mother loved to bake cookies. She took these to others all the time. My dad, Charles Haas, always told her, "Virginia, you can't feed the world!" But she tried anyway! She was always sending cookies to people, It was her "cookie ministry." Put lots of smiles on faces. She always made round shapes with a light icing. Bottoms were perfectly browned. Wishing everyone success on baking these cookies!

MOTHER'S ICED SUGAR COOKIES

- 2 sticks butter
- 1 tsp vanilla
- 1-1/2 cups sugar
- 3 eggs



Sift:

- 4 cups flour
- 2 tsp Cream of Tartar
- 1 tsp soda
- 1/2 tsp salt

Combine first four ingredients and mix. Add dry ingredients to mixture. Chill dough. Lightly dust cutting board with flour and place some of the dough mixture on it and then dust top of dough with flour. Dust rolling pin with flour and roll out till 1/4" thick. Cut out cookies individually.

Bake on ungreased cookie sheet in a slow oven (325°) for 6-8 minutes. Bottoms will barely brown for soft cookies or brown bottoms for crisp cookies.

Icing:

- 2 Tblsp butter
- 2 cups powdered sugar
- Dash salt
- 2 Tblsp milk
- Tsp vanilla flavoring

From Sarah Traylor of Nacogdoches

This is a great recipe for any get-together with friends and family, watching sports or just hanging out. Can be made ahead. You can also leave certain items off sections or add more like jalapeños which my family loves.

TACO SNACK SQUARES

- 2- 8 oz tubes of crescent rolls
- 1- 16 oz can of refried beans
- 1- cup of sour cream
- 2- TB taco seasoning
- 1 1/2 -cups shredded cheddar cheese
- 1/2 -cup sliced green onions
- 1/2-cup chopped green pepper
- 1- cup chopped seeded tomatoes
- 1/2- sliced black olives

Press the dough into a 15x10x1 inch pan going up the sides 1", press perforations to seal. Bake until golden brown. Cool completely, spread beans within 1/2 inch of edges. Mix sour cream and taco seasoning together then spread onto beans.

Sprinkle remaining ingredients over sour cream. Cover, refrigerate 1 hour.

Serve with salsa if desired.

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From Craig Stripling of Nacogdoches

EASY AND GOOD BAKED BEANS

Ingredients:

- 7 lb. 5 oz. can Bush's original baked beans
- 1 small white or yellow onion-diced
- 1 fresh jalapeño pepper-seeded, de-ribbed, diced
- 1 small green bell pepper-seeded, diced
- 2/3 cup ketchup
- 1/3 cup yellow mustard
- 1/4 cup Worcestershire sauce
- 2/3 cup brown sugar
- 1/2 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 tsp. Nature's Seasons
- 1/2 tsp. Tony's Creole Seasoning
- 1/2 lb. bacon slices

Process:

- Empty can of beans including about half the liquid into large mixing bowl.
- Sauté in a skillet using a bit of oil the diced onion, bell pepper, jalapeno pepper.
- Put sautéed vegetables and all other ingredients except the bacon in the bowl and mix.
- Put mixture in large baking dish.
- Put the pieces of bacon on top of mixture.
- Put baking dish in 360° oven until bacon is cooked just to the "eating" stage.
- Serve, enjoy, go back for seconds!

Submitted by TCM Printing Crew
(minus Jimmy Barton who will not put beans in his Chili!)

Did you know that some people only put 239 beans in their Chili?
If they added just one more it would be too-farty!

CHILI BEAN BANDITS RECIPE

- 2 lbs. of Ground Sirloin
- 1 Can of Rotel Tomatoes
- 1 8oz can of tomato Sauce
- ½ Cup Chopped Fresh Onions
- 1Tbs. of Salt
- 1 Tbs. Red Pepper
- 1 Tbs. ground Cumin
- 1 Tbs. Paprika
- 1 Tsp. of Cocoa Powder
- ½ Tbs. Garlic powder
- 2 finely chopped Jalapeños
- 2 cans of Dark Red Kidney Beans!
- 1 Tbs of Corn Masa Flour added for thickening.



- Cook Ground Sirloin until brown
- Add remaining ingredients, except for Masa which will be added 10 minutes before serving.
- Garnish with cheese and serve with crackers or Mexican Cornbread.

From Martha Nell Russell of Jacksonville, Texas

This is a long-time favorite!

CREAMY TARRAGON CHICKEN SALAD

Ingredients:

- 1 8-oz pkg cream cheese (room temp)
- 1/2 cup mayonnaise
- 1 small can of crushed pineapple (drained)
- 1 cup red grapes or dried cranberries
- 1/2 - 1 cup finely chopped celery
- 1 cup chopped pecans
- 1 pound of cooked chicken breast chicken
- Tarragon to taste



Blend cream cheese and mayo until smooth. Fold in drained crushed pineapple (add juice as needed). Add celery, pecans and chicken.

Chill 1 hour and serve. Great with croissants, crackers, sandwiches or just by-itself.

Optional: 1-2 cups of grape halves or chopped apple.

Tammy Wynette's Banana Pudding Recipe

Georgette Jones, the only child of George Jones and Tammy Wynette, appeared on the TV series, Nashville Country Cookin', in 2010.

The show was produced by the publisher of *Around the Town*, David Stallings. Georgette prepared her mother's favorite dessert recipe.



BANANA PUDDING

- | | |
|--------------------------|-------------------------|
| 1-12 oz box Nilla Wafers | 1 cup self-rising flour |
| 2½ cups sugar | 6 eggs, separated |
| 6 cups milk | 1 teaspoon vanilla |
| 6 sliced bananas | |

Preheat oven to 350°. Crumble enough wafers in bottom of a 9"x13" glass dish and set aside remaining wafers to use for decorations.

Combine all dry ingredients (retaining 1/2 cup sugar to use later for meringue) in a large pot. Then, combine all wet ingredients, including the egg yolks (set aside egg whites for later), in a different bowl. Slowly add wet ingredients into dry mixture and stir until completely dissolved and cook over low heat until thickened to pudding consistency. The trick is to stir continuously and not to get too hot so you don't burn the pudding. Once ready, remove from heat and let cool to room temperature. Toss sliced bananas with 2 tablespoons lemon juice. Place sliced bananas over wafers and pour mixture over them. In a separate bowl, beat the 6 egg whites until soft peaks form. Slowly add in the remaining 1/2 cup sugar until stiff. Pour the meringue over the pudding. Cook in oven for 8-10 minutes or until golden brown on the top. *Suggestion:* You may also line bottom of 9"x13" dish with whole wafers.

CONTACT US @ 936.554.5822

From Julia Jones of Nacogdoches

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

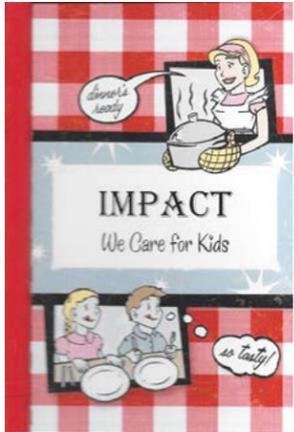


“My family grew by 3 overnight when I adopted my grandchildren after my daughter was killed. Finding meals to feed them while working full time became a challenge! After eating King Ranch Chicken at a restaurant the boys challenged me to make it at home. After a couple of tries that were not just right, this recipe became a winner and it was on the menu for many years. Now it’s a family favorite in their kitchen too.”

KING RANCH CHICKEN

1/4 cup margarine or butter
1 chopped green pepper
1 chopped onion
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Ro-Tel tomatoes
2 cups cooked chicken, chopped or shredded
12 corn tortillas, torn into pieces
2 cups shredded cheese

Preheat oven to 325°. Have your chicken precooked. Saute onion and pepper in the margarine. Add soups, tomatoes and chicken. Stir to blend and heat slightly. In a 9x13 pan layer half the tortillas, soup mixture and cheese. Repeat layers. Top with extra cheese if you like it real cheesy. Bake 40 minutes at 325°.



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

From Pat Massey-Douce of Marion, Ohio

This is a recipe that my late mother-in-law gave me . . . it is one of my husband’s favorites.

P.S. It tastes better than it sounds!

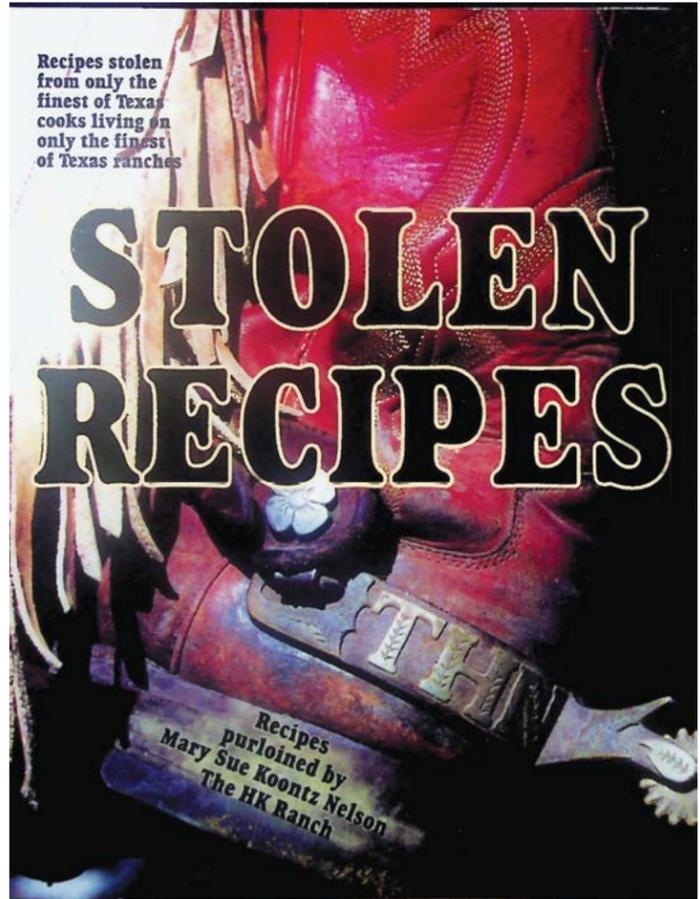
MUSTARD PORK CHOPS

1/2 cup brown sugar
1/4 cup flour
Mustard
Milk
Salt and pepper

Lay pork chops in pan. Salt and pepper them. Mix brown sugar, flour and mustard together in a bowl until it makes a paste that’s easy to spread on top of pork chops. Add just enough milk to cover the pork chops and paste mixture. Bake for about one hour at 350°.

From *Stolen Recipes*

Leighton Donnell - Donnell Ranch
(McMullen County, Fowlerton, Texas)



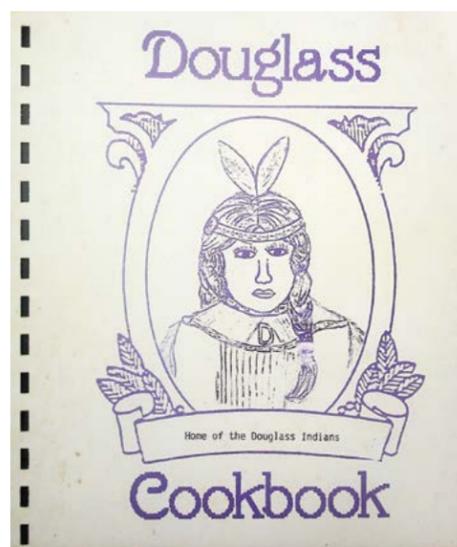
Recipes stolen from only the finest of Texas cooks living on only the finest of Texas ranches.

CHILI-CHEESE DIP

1 pound lean ground beef
1 pound processed American Cheese, cut into small pieces
1 (8 to 10 ounce) can green chilies and tomatoes
2 reaspoons Worcestershire sauce
1/3 teaspoon chili powder

Brown ground beef and drain off excess grease. Put ground beef and all remaining ingredients in crock pot. Stir well. Cover and cook on high for 1 hour, stirring until cheese is fully melted. Serve immediately or turn to low for serving up to 6 hours later. Serve with tortilla or corn chips. For thicker dip, stir in a paste of 2 tablespoons flour and 3 tablespoons water.

From *1993 Douglass Indian Cookbook*



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

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

BREAKFAST SAUSAGE CASSEROLE

12 slices bread
1 lb. sausage, browned
6 eggs, beaten
1-2/3 cups milk
1 tsp. Worcestershire sauce
salt & pepper
1 lb. grated American cheese

Spray 13"x9" pan with Pam & layer with 6 slices of bread. Brown sausage & drain; then stir in Worcestershire sauce. Pour sausage over bread & cover with cheese. Add remaining 6 bread slices on top. Beat eggs & add salt & pepper; pour eggs over top of bread. Let stand for about 30 minutes or cover & refrigerate overnight. Bake at 350-degrees for 30-40 minutes. Easy to make the night before for a large breakfast group.

-- Lindsey Davis (1st Grade)



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From Terri Lacher of Center, Texas

This is a family favorite from my early years of marriage.




SPICY ALMOND BRICKLE

1 stick of unsalted butter
1 cup of granulated sugar
1 cup slivered almonds
1/4 tsp cayenne pepper
(2 cups dark chocolate chips, optional)
parchment paper

Melt butter in small saucepan over medium heat, and add sugar and cayenne pepper. Continue to heat sugar and butter, stirring occasionally until the mixture reaches a "hard crack" stage, 290 degrees (approximately). Remove from heat and add almonds. Spread between two layers of parchment paper on a large cookie sheet, and let cool completely. (I usually use a rolling pin and try to get the candy spread out to the edges of the pan, if possible). Break up into bite size pieces and store in air tight container. For an extra treat, spread melted chocolate chips over the brickle prior to breaking up, and cool completely. Makes approx. 2 cups of candy. Enjoy!



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From Martha Nell Russell of Jacksonville, Texas

SHRIMP CEVICHE

Ingredients:

12 ounces cooked shrimp, peeled, deveined, tail removed
1/2 cup fresh lime juice
2 Roma tomatoes, diced
1 medium red onion, diced
2 medium jalapeño peppers, seeded and diced
1/4 cup cilantro
2 green onions, diced
1/4 teaspoon salt



Instructions:

1. Chop the shrimp. Place in a medium bowl.
2. Add lime juice. Toss to coat the shrimp in the lime juice. Let rest for 10 minutes.
3. Add tomatoes, onion, jalapeños, cilantro, green onions, and salt. Cover and chill for 30 minutes to an hour.
4. Serve with tortilla chips.

From Susie Carney of Nacogdoches



QUESO KETO TACO SOUP
Quick & Easy

Ingredients:

1 lb ground beef
1/2 small onion, chopped
6 oz cream cheese, softened
2-10 oz cans of Rotel
1/2 cup heavy whipping cream
2 1/2 cups beef broth
1 tsp garlic powder
1 packet taco seasoning or my homemade taco seasoning
salt and pepper to taste

Instructions:

1. Brown ground beef and onions together, then drain.
2. In a large saucepan add ground beef and softened cream cheese on low/medium heat. Stir together to mix well before adding any other ingredients.
3. Add the rest of the ingredients and simmer on low for 30 minutes.
4. Add salt and pepper to taste.
5. *Optional:* Serve topped with freshly grated cheese, sour cream, jalapeños, and/or guacamole.

Nutrition:
Calories: 254kcal | Carbohydrates: 7g | Protein: 21g | Fat: 15g | Saturated Fat: 7g | Cholesterol: 79mg | Sodium: 1099mg | Potassium: 409mg | Fiber: 1g | Sugar: 3g | Vitamin A: 855IU | Vitamin C: 3.3mg | Calcium: 130mg | Iron: 2.3mg



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From Angela Bradford

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

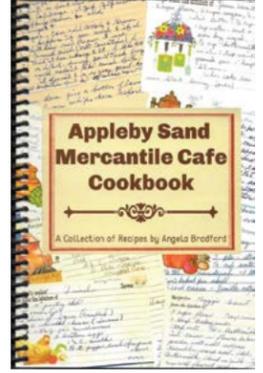


BROCCOLI SALAD WITH BACON

Ingredients:
 8 cups chopped broccoli florets
 6 ounces sharp cheddar, cut into small cubes
 ¼ cup diced red onion
 ¼ cup thinly sliced almonds
 8 slices bacon, fried and crumbled
 ½ cup mayo
 ¼ cup sour cream
 2 tablespoons ranch seasoning mix
 1 teaspoon white distilled vinegar

Preparation:
 Add the broccoli, cheddar, onion, almonds, and bacon to a large mixing bowl and stir to combine. Add the mayo, sour cream, ranch seasoning, and vinegar to a small mixing bowl and stir well. Pour the dressing over the broccoli salad and stir well to coat. Serve immediately.

Printed with permission from Angela Bradford
 Purchase your copy of the cookbook at
 Appleby Sand Mercantile Café
 6530 FM 2609
 Nacogdoches, TX 75965
 Phone 936.559.5151



Ben Burke's Recipes

Ben Burke was the father of Nedra Burke-Pebsworth, an NHS Class of 1965 classmate of *Around the Town* Publisher, David Stallings.

Mr. Burke learned to cook at age 9 from his uncles, The Feazells. Mr. Burke was an amazing chef who designed the original kitchen at the Fredonia Hotel. He also opened Petty's in Lufkin and served as chef at the Red Barn in Nacogdoches, as well as at both cafeterias at SFA. While at SFA, Dr. Ralph Steen had him create beautiful ice sculptures for special events. He also owned and operated Ben's Café in the Liberty Hotel and Specialty Bakery in Downtown Nacogdoches.

Mr. Burke was a very generous person, feeding at no charge many students who could not afford meals.



THOUSAND ISLAND DRESSING

1 qt salad dressing
 1 cup catsup
 1 cup sweet pickle relish
 1/4 cup chopped pimento
 1/2 tsp paprika

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From Rebel Recipes

Rebel Recipes

This is a collection of recipes published around 1990-1992.




CHEESE GRITS (Very Old)

CHEESE GRITS (Very Old)

1 1/2 c. grits	3 tsp. seasoned salt or garlic
6 c. water, boiling	3 drops Tabasco sauce
2 tsp. salt	1 stick butter (margarine)
1 lb. sharp Cheddar cheese	3 eggs, beaten
1 tsp. paprika	

Cook grits in boiling water for 5 minutes. Add other ingredients. Bake at 350° for 1 hour or until firm. Serves 6 to 8.

Frauline Rosenberger

From Craig Stripling of Nacogdoches

Everyone has his or her favorite potato salad recipe. I've had good, great, and not so good potato salad servings in my time and I decided to put together the one I prefer. I love both onions and celery, but not in potato salad-the former make it funky the next day and the latter makes it stringy from the get-go. Try this one-it's easy and will keep in the fridge for 4 days anyway-if there's any left.

A PRETTY GOOD POTATO SALAD RECIPE - ACTUALLY VERY GOOD!

Ingredients:

- 6-6 1/2 lbs. #1 grade baking potatoes
- 7 eggs
- 30 oz. jar Blue Plate mayo (use about 26-27 ounces of it)
- 12 oz. Mt. Olive sweet pickle relish and juice from jar
- small container sour cream-drain off all water
- small jar of pimentos-drained
- small jar salad olives-drained
- 1 tbsp. yellow mustard (more if you like it)
- 1 tbsp. Grey Poupon or similar fancy or creole mustard (more if you like it)
- 1/2 tbsp. Crystal Hot Sauce
- 1/2 tbsp. apple cider or white wine vinegar
- 1 tsp. black pepper
- 1/2 tsp. paprika
- 1 1/2 tsp. salt
- 1 tsp. celery salt or celery seeds
- 2 fresh seeded, de-ribbed jalapeño peppers-hand chop
- Heavy shakes each of Nature's Seasons, Tony's Creole Seasoning

Process:

Boil eggs 10 minutes-cool under running water, peel. Boil whole potatoes about 45 minutes-you want them tender but don't mash them. Cool under running water, then peel, then cut into small pieces. Mix all ingredients except potatoes and eggs in large bowl. Then fold chopped boiled eggs and potatoes into the mixture, stirring thoroughly to cover, but trying not to mash the potatoes. There'll be enough mashing of some of the potatoes during the folding/stirring process to make your salad creamy. Let sit in the fridge overnight to absorb seasonings and other ingredients. Put saran wrap on top of the bowl. The jalapeño peppers give crunch and flavor-they aren't hot done this way.

From Linda Reed of Nacogdoches & sister Sammie Osteen of Fredericksburg, Texas

This recipe was given to me by my red-headed sister, Sammie Osteen. She is a great cook, but I tell her I'm better because I try to cook everything just like our mother. She sure outdid me on this recipe! Hope you enjoy it as much as we do.



BUTTERMILK CORNBREAD

1 1/2 cups cornmeal	1/2 cup salad oil
1 tablespoon (heaping) flour	2 eggs, beaten
1 1/4 teaspoons salt	1 cup cream style corn
1/2 teaspoons soda	3 jalapeños, chopped
1/4 teaspoon garlic powder	1/2 green pepper, chopped (optional)
1/4 teaspoon onion powder	4-5 green onions, chopped
1 teaspoon sugar	1 1/2 cups grated cheddar cheese
1 cup buttermilk	

Mix dry ingredients. Add buttermilk, oil, eggs and corn. Mix well. Stir in jalapeños, green peppers and onions. Pour half of batter into a 9 x 13 greased pan. Sprinkle with half of cheese and repeat. Bake at 375 degrees for 35 min. or until done.

From Joan Hillin of Nacogdoches

CABBAGE DRESSING

- 1 head cabbage
- 1 small onion
- 1 can mushroom soup
- 1 roll Jimmy Dean sausage
- 1 box Jiffy cornbread mix

Directions:

1. Smother cabbage and onion in a little oil until tender. Drain well.
2. Cook sausage and add can of soup. Mix well.
3. Cook cornbread according to package directions (I add a little sugar to mine).
4. Add soup mixture to cabbage and mix well. Crumble cornbread up into cabbage/soup mixture and mix well. Put into a casserole dish and bake on 350 degrees for about 20 min.

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Sarah Vest's
Coconut Rum Cake
This cake is always a crowd favorite and we wanted to share it with you!

POUND CAKE

- 3 cups sugar
- 3 sticks butter, softened
- 1 package of cream cheese, softened
- 1 tbsp Vanilla
- 6 eggs, room temperature
- 3 cups flour

Mix sugar, butter and cream cheese together in a stand mixer, until creamy. Add 2 eggs and 1 cup flour at a time to butter mixture, mixing well after each addition. Add vanilla and mix just until combined.

Preheat oven to 325°. Grease Bundt pan well. (I use Bakers Joy!) Pour batter into Bundt pan and bake for 90 minutes or until toothpick inserted in the middle of cake comes out clean. Turn Bundt cake out onto desired cake plate and poke holes in the top of cake with a skewer or toothpick. Pour Coconut Rum Sauce over the top, generously.

COCONUT RUM SAUCE

- 1 ¾ cup sugar
- 1 cup water
- 1 cup coconut rum
- 1 stick butter

When cake has about 10 minutes remaining begin making the coconut rum sauce. Add the sugar and water to a saucepan. Cook over medium high heat until sugar is fully dissolved. Remove from heat and add butter and coconut rum. Pour over top of Bundt cake immediately.




Sarah Vest
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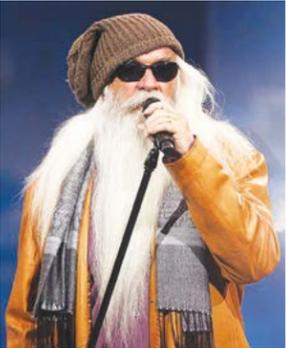


All proceeds fund the upkeep of the hotel.

From William Lee Golden - Oak Ridge Boys

A native of Brewton, Alabama, 81-year-old William Lee Golden has been the baritone singer in the country vocal group The Oak Ridge Boys since 1965.

Golden is widely known for his waist-length beard and hair, and has become one of the most recognizable faces in the entertainment industry. His composition, "Thank God For Kids," is one of the most requested songs on their concert appearances. William Lee is also an accomplished artist. His paintings are featured in numerous galleries throughout the world.



DATES STUFFED WITH GOAT CHEESE

1 Tablespoon olive oil
2 Tablespoons fine dried bread crumbs
24 large dates, pitted
1/4 pound soft fresh goat cheese

Preheat oven to 375°. Spray baking sheet. In a small frying pan over medium heat, warm the olive oil. Add the bread crumbs and cook, stirring constantly until the crumbs are evenly golden brown, about 1-1/2 minutes. Remove the pan from heat, transfer the bread crumbs to a plate and let cool. With a small knife, make a lengthwise incision in each date. Stuff one teaspoon of goat cheese into the cavity. Take the stuffed date and roll the top around in the bread crumbs. Place on baking sheet. Bake the dates until warmed about 10 minutes. Transfer to a serving platter. Serve warm. You may make the dates ahead and keep refrigerated.

GRANDMA'S COCA COLA CAKE

Ingredients :

Cola cake:

- 2 cups of all-purpose flour
- 2 large eggs
- 2 cups of white sugar
- 1 teaspoon of baking soda
- 1 cup of butter
- 1 teaspoon of vanilla extract
- 1 ½ cups of miniature marshmallow
- 1 cup of cola-flavored carbonated beverage
- ½ cup of buttermilk



Glaze:

- 1 can of Coca Cola Regular-Not Diet
- 3 tablespoons of unsweetened cocoa powder
- 1 teaspoon of vanilla
- ½ cup of unsalted butter cut into cubes
- 3 ¾ cups of Confectioner's Sugar Sifted

Directions:

Spray a 9×13-inch baking pan with nonstick spray. Heat your oven to 350°F. Combine all dry ingredients well together except the cocoa powder. Pour a can of coca, cocoa powder and cubed butter into a saucepan and broil. Add the dry mixture to the cola mixture, mix with a wooden stick; take an other bowl, mix all the wet ingredients and whisk it with the batter. Bake in a baking pan for 35 to 40 minutes. Make the glaze and pour it over the cake as soon as it comes out of the oven. Cool in kitchen temperature for 30 minutes before serving. Serve!

From Sharon Pinkston Roberts of Nacogdoches

"Good for You" Recipes Corner

After owning two fitness franchises for 18-years and receiving my Cleveland Clinic Certification in exercise and nutrition I collected a lot of great recipes. "Good for you food" does not have to be bland to be healthy. Diet and exercise - you've heard it your entire life but its not ALL about exercise, also teaching people about nutrition and eating the right foods together with correct portions to stay healthy, maintain or not gain weight. After many years helping women achieve their goals I hope I can contribute some "good for you" delicious recipes that are my favorites and some meals that are easy, nutritious and tastes great. And remember just a small amount of preparation and planning can really help for better meals for you and your family. Enjoy! 🍴 SKR



Black Bean & Cheese Enchiladas with Tomatillo Salsa

This is a single serving recipe - (multiply ingredients by how many people you are serving) I make single dishes and freeze for a heat up meal.

- 3 tortillas - white corn
- 1/2 cups beans - black (cooked)
- 1/4 onion - Medium
- 1/2 oz spinach leaves - fresh
- 1/2 cup salsa - tomatillo
- 2 oz cheese - mozzarella (light, grated)
- 2 tbsps - sour cream - sour (light)

Directions:

1. Preheat oven to 350 F. Dice onion and saute in a small pan over medium heat with spinach until onions are soft and spinach is wilted.
2. Fill corn tortillas with black beans and sautéed onions and spinach. (I add a little grated cheese to each) Roll to enclose and place in a casserole dish. Top with tomatillo salsa and shredded mozzarella cheese. Bake at 350F until the cheese is melted. Garnish with sour cream. 🍴



From Joan Hillin of Nacogdoches

CHOCOLATE COVERED CHERRY CAKE

For the Chocolate Cake:

- 1 (15 1/4-ounce) box devil's food cake mix
- 1 (21-ounce) can cherry pie filling
- 2 large eggs
- Optional: 1 teaspoon almond flavoring

For the Frosting:

- 1 cup granulated sugar
- 5 tablespoons butter
- 1/3 cup milk
- 6 ounces semisweet chocolate chips

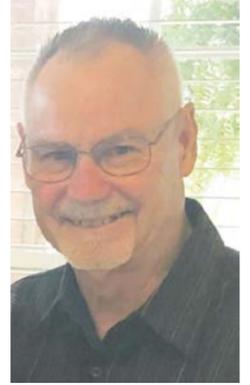
Directions:

Heat the oven to 350° F. Grease and flour a 9 x 13 x 2-inch baking pan. In a mixing bowl, mix the cake mix, cherry pie filling, eggs, and flavoring by hand. Pour the batter into the prepared pan. Bake in the preheated oven for about 30 minutes, or until a wooden pick or cake tester inserted in the center comes out clean.

For the frosting, place sugar, butter, and milk in a saucepan. Bring to a boil, stirring constantly. Boil for one minute. Remove from the heat and stir in chocolate chips until smooth. Pour the frosting over the warm cake. Let cool, then serve and enjoy!

From James Aston of Nacogdoches

This is one of my favorite summertime recipes for the grill. Great for parties when you have friends over.



GRILLED FOIL-WRAPPED SHRIMP

Recipe for two. Increase quantities according to the number of people you wish to feed.

- 3/4 lb. large shrimp (peeled and deveined)
 - 1 clove garlic
 - 1 smoked andouille sausage (thinly sliced)
 - 1 ear corn, cut crosswise into two pieces
 - 1/2 lb. red potatoes, chopped into 1" pieces
 - 1 tbsp. extra-virgin olive oil
 - Old Bay seasoning (I usually substitute Tony Chachere's)
 - 1/2 lemon, sliced into thin wedges
 - 2 tbsp. butter
 - Kosher salt
 - Black pepper
 - 1 tbsp. parsley
- (You may also add fresh green beans, if you like.)

Place all the ingredients onto a large square of foil and wrap for placement on the grill. (Since the shrimp and sausage cook much more quickly than the vegetables, I like to separate them and cook separately. I spread the butter, oil and seasonings between the shrimp and vegetables packages so that everything gets coated.) Set the grill on high. Cook the shrimp until pink, usually no more than ten minutes. The potatoes and beans take about 15-20 minutes. Remove from grill when tender. Remove from foil and enjoy!

From Texas Sundown Seasonings

TEXAS SUNDOWN SEASONING STEAK

Ingredients & Supplies:

- Texas Sundown Seasonings,
- Ribeye steaks, olive oil,
- Mesquite wood chips, Hot grill

Directions:

First tenderize both sides of steaks with meat tenderizer with multiple blades. Next, rub 1- tsp of Texas Sundown Seasoning per side of steak. After seasoning, rub 1-tsp of olive oil to both sides of steaks. Put steaks in Ziploc bags and place in refrigerator for 4 hours.

Cooking:

Get charcoal burning hot for 10-20 minutes. Add Mesquite wood chips just before you put steaks on hot grill. Your temperature should be about 200-250°. Cook 10 minutes on each side of steak depending on thickness of steaks. During cooking, alternate between grilling with top of grill open, and grilling with top closed (this is when wood chips will take effect). This will cook you a medium-well steak. Enjoy !



Happy St. Patty's Day!

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

This was a favorite at the Continental Inn on North Street in Nacogdoches back in the 60s. My sweet wife, Jean, made these for us often and it was always a hit with family and friends.



**MILLIONAIRE PIE
(Recipe makes 2 pies)**

- 2 - 9-inch pie crusts
- 1/4 box confectioners sugar OR 2 cups Splenda
- 1 - 8 ounce package cream cheese - softened
- 1 - 20 ounce can pineapple chunks - drained and slivered into tidbits
- 1 - cup chopped pecans
- 1 - large cartons Cool Whip or 2 packages Dream Whip, prepared

Mix sugar or Splenda into cream cheese, add pineapple slivers and nuts. Fold whip into mixture and spoon into pie crusts. Chill before serving.

**Submitted by Kathy Hightower -
Publisher of the Guardian Journal, Homer, Louisiana**

**Blueberry Cream Cheese
Pound Cake**

- 1 8-oz bar cream cheese
- 1 box Butter Cake mix
- 1/2 cup veg oil
- 3 eggs
- 2 cups blueberries

Preheat oven to 350 degrees F. Spray Bundt pan with baking spray (Baker's choice or Pam baking with flour). Beat cream cheese until light and fluffy!

Add cake mix, oil and eggs. (do not use the mix ingredients) Stir in blueberries by hand.

Bake at 350 degrees F. for 50-55 min. or until cake tester comes out clean.

Same for the muffins, just 45 min. or until done for big ones, regular size about 35 min. I line the muffin pan with cupcake liners.

From Dana Stevens of Nacogdoches

My momma used to make goulash for us when we were young because you could make a big pot of it and feed seven hungry children. I changed the recipe a bit, but still reminds me of my childhood.

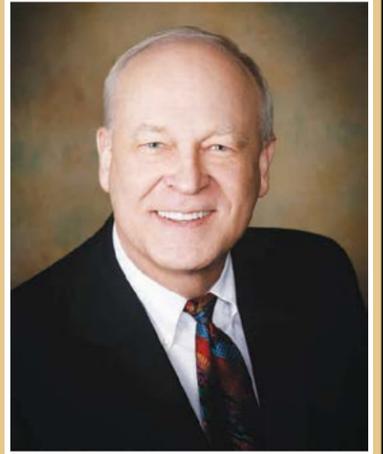
GOULASH

- 1-1/2 to 2 lbs. hamburger
- Small yellow or white onion chopped
- A clove of garlic minced
- teaspoon of cumin
- 15 oz. can of chopped tomatoes, 2 cans of water
- Salt and black pepper
- A tablespoon of beef bouillon
- 1/2 cup baby lima beans frozen
- 1 Zucchini squash quartered
- 1 pkg of Sams Choice 5 cheese

I cooked and chopped the hamburger until no longer pink. Add the onion and half the garlic. Cook until onion is translucent. Add tomatoes and 2 cans of water, cumin, bouillon, a dash of salt and pepper, and beans. Cook on medium heat about 15 minutes. Add squash, macaroni, rest of the garlic. Cook on low with a lid on it about 20 minutes or until macaroni is tender. Turn the fire off and add the cheese sauce, put the lid on it and let it sit about 10 minutes so that it can marinate in the juice. Serve with cornbread.

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**A Brief History of
the Recipe Card**

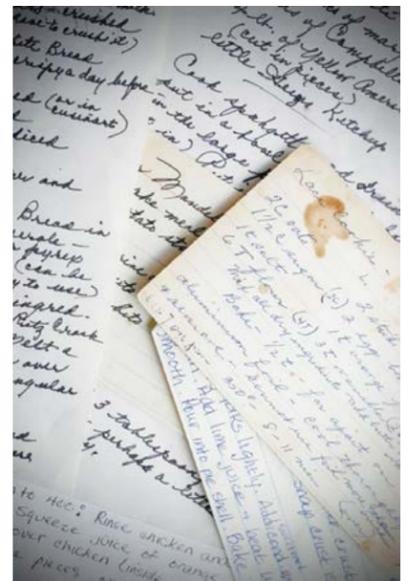
by Cambria Bold (published August 1, 2012)

A brief history of how we started bequeathing our favorite recipes via 3-by-5-inch index cards—and what will be lost when they finally disappear.

Settling in to cook a recipe isn't what it used to be. Instead of pulling out a worn recipe from your recipe box, you're probably more likely to pull out an iPad, or a few printed sheets of paper from an online recipe. Nevertheless, we continue to associate handwritten 3-by-5 cards with recipes, particularly treasured recipes. How did the recipe card come to be?

For centuries recipes were handed down orally, but as literacy spread, so did written recipes—although the results were “exasperatingly terse,” as Sandra Oliver, former publisher of Food History News, told *Slate*. But that's because instructions like “bake until done” or “enough flour to make a stiff dough” weren't meant to teach anything new; they were meant to jog the memory. (The cook likely made this recipe growing up with her mother or grandmother.)

But the written recipe really owes its start to the rise of women's magazines in the early 20th century. Nutrition science was a thing, and magazines, eager to reach out to housewives looking for “precision,” standardized written recipes, even offering home delivery recipe subscriptions—recipes printed on heavy cards and branded with the magazine's logo—which were hugely popular in the 30s and 40s. Once the written recipe format was established, it was inevitable that women would start writing their own cards. (“*Ladies' Home Journal* did it this way, but I like to add x, with a little bit of y, because, you know, Grandma used to do it this way...”)



And this in turn, led to what the recipe card is today: a way to remember — both the recipe itself and the memories of cooking it, sharing it, eating it with loved ones. Essentially, “the ritual of keeping recipe cards seems to be rooted in the same impulse that makes us keep shelves of books we've already read and snap photos of every vacation we take: We like to remind and reassure ourselves of that which we already know.”

Slate asks: can the recipe card be brought back from near-extinction? Is this something our “nostalgia-obsessed culture” might want to revive? What do you think?

To be continued in future issues...

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 Big's - 1203 S. Chestnut
 Big's - 1902 W. Frank
 Big's - 2701 N. Raguet
 Big's - 3644 Hwy 69N
 Big's - 3122 Adkinson Dr. (Hwy 103E)
 Big's - 4609 Hwy 103E
 Big's - 620 N. Raguet
 Big's - 1910 N. Timberland
 Bodacious BBQ - 2207 W. Frank
 Brookshire Brothers - 301 S. Chestnut
 Brookshire Brothers - 816 N. Timberland
 Brookshire Brothers - 1807 W. Frank - Gaslight Plaza
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 Catfish King - 806 S. Medford
 Chen's - 302 S. Timberland Dr.
 Comfort Suites - 4402 S. 1st. St. (U. S. Hwy 59)
 Crown Colony Shell - 101 Champion Dr.
 Holiday Inn Express 4404 S. 1st
 JR Food Mart - 1114 E. Denman Ave
 Lone Star Charlie's Family Restaurant - 1910 E. Denman
 Lucky's Valero - 3385 Tom Temple (Hwy 94W)
 Lucky's Valero - 1707 John Redditt Dr.
 Lufkin Army-Navy Store - 717 N. Timberland
 Lufkin Barbecue - 203 S. Chestnut
 Lufkin Farm Supply - 1217 E. Lufkin Ave.
 Maddux Lumber & Hardware - 1603 Atkinson Dr.
 Manhattan Fine Dining - 107 W. Lufkin Ave.
 Massingill's Meat Mkt - 3728 Hwy 69N
 Maytag Washateria - 601 S. 1st
 Midway Shell #29 - 3008 Atkinson Dr. (Hwy 103 E)
 Mom's Diner - 420 W. Frank
 Mr. Ray's Food Court - 1604 W. Frank Ave.
 On the Road - 4110 S. 1st
 On the Road - 2902 E. Denman Ave (Hwy 69S)
 On the Road - 3503 S. Chestnut
 Pablo's BBQ & Mexican Food - 3900 Hwy 69N
 Quality Inn - 4306 S. 1st
 Restoration Bistro - 210 S. 1st
 Timberland Chevron - 804 N. Timberland
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 Los Jarritos - 903 N. Temple (U.S. Hwy 59)
 On The Road - 1580 N. Temple (US Hwy 59)

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Homer Mini Grocery - 7075 Hwy 69S

In Hudson:

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

In Huntington:

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

In Pollok:

Brookshire Brothers/Polk's - 6925 Hwy 69N

In Redland:

JOC Stop Exxon - 5389 US Hwy 59 N

NACOGDOCHES COUNTY

In the City of Nacogdoches:

A & D Hydraulics - 2124 NW Stallings Dr.
 Adeel Valero - Hwy 21E @ Community Gro Rd.
 Appleby Sand Cafe' - 6530 FM 2609
 Appleby Sand Valero (just outside loop) FM 2609
 Auntie Pastas - 211 Old Tyler Road
 Barbecue House - 704 N. Stallings Drive
 Barkeeps - 3308 North St.
 Best Western - US 59 South
 Best Western - 4809 NW Stallings Dr
 Big's - University Drive @ SE Stallings Drive
 Big's - Center Hwy (Hwy 7E) @ Loop 224
 Boatman Tire & Service - 315 N. University Dr.
 Boles Feed - 913 South St.
 Brookshire Brothers - 1402 N. University Dr.
 Brookshire Brothers - 1216 South Street
 Butcher Boy's - 603 North St.
 Carney Real Estate - 3001 North St.
 Casa Tomas - 1514 North St.
 Cataract, Glaucoma & Retina Consultants - 3302 NE Stallings
 Chamber of Commerce - 2516 North St.
 Charles Pool Real Estate - 3505 North St.
 Clear Springs - 211 Old Tyler Rd.
 Comfort Suites - US 59 South
 Cowboy Jack's Saloon - 422 E. Main St.
 Crockpot Annie's - 1008 E. Main St.
 Decades - 422 North St.
 Dialysis Clinic - 4731 NE Stallings Dr.
 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
 Doli's Diner - 116 S. Pecan St.
 Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
 Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
 Eastex Glass & Mirror - 3102 South St.
 East Texas Cryo Health Spa - 4822 N. University Dr.
 El Rancho Restaurant - 123 King St.
 Excel Car Wash - 4101 North St
 Fitness 360 - 4822 N. University Dr.
 Flamingo Styles & Tans - 3211 Appleby Sand Rd.
 Fortney Home - 310 N. Mound
 Gateway Shell/Denny's - 2615 N. Stallings Dr.
 Goose Landing - 11332 S FM 225 (Lake Nacogdoches)
 Gound Chev - 1015 North Street
 H & Z Texaco - Starr Avenue @ University Drive
 Hampton Inn - US 59 South
 Harry's Building Material - 7008 North St.
 Herman Power Tire - 222 South St.
 Holiday Inn Express - US 59 South
 Ice Baby Tacos & Snacks - 2500 South St.
 IMPACT Store - 720 E. Main Street
 J & S Small Engine Repair - 12769 State Hwy 7W
 Java Jack's - 1122 North Street
 Johnson Furniture - 106 E. Main
 K.J.'s Convenience Store/Exxon - 5713 South St.
 Kinfolks - 4817 NW Stallings Dr.
 Kline's Wrap-It-Up - 628 N. University Dr.
 Kroger - 1215 North St.
 Kroger - 3205 N. University Dr.
 Lanana Creek Icehouse - 109 Wettermark St.
 Lehmann Eye Center - 5300 North St.
 Lugnutz - US 59 South
 Ma's Jewelry - 2423 North St
 Martin Kennel - 512 CR 217
 Meadow Ridge Archery & Gun - 1090 CR 231
 Memory Lane - 3205 N. University Dr. - Suite F
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 Nacogdoches Floral - 3602 North St.
 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 621 Harris St.
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 Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

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 Perry Propane - 6500 Franklin St.
 Pike Saw & Tool - 2502 NW Stallings Dr..
 Renfro's Glass - 714 North St.
 Red House Winery - 108 E. Pilar St.
 Rex Perry Autoplex - 3916 NW Stallings Drive
 Rhinestone Rifles Botique VIP - 404 E. Main St.
 Rick's Shell - US 59 South
 Shirley Creek Marina Office - 23177 FM 225 - Etoile
 Smokehouse - 2709 Westward Trail
 Sombreros - 3000 North St.
 Story-Wright - 807 North St.
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 Windhill Apartments - 1324 Pruitt Hill Dr.
 Woden Rd. Quick Stop - Woden Rd @ SE Stalling
In Appleby:
 Tom's Grocery & Shell - Appleby - U.S. Hwy 59 N.
In Central Heights:
 Polk's Pick It Up Truck Stop - Hwy 259 North
 Taco Riendo - Hwy 259 North
In Chireno:
 Chireno's Cafe' - Downtown on FM 95
In Cushing:
 7th St. Cafe - 754 7th St.
 Clyde Partin Monument Co. - Hwy 204
 Cushing Food Mart - Hwy 204
 Rawhide's Tire Service - 470 6th St.
In Douglass:
 Douglass Cafe' - State Hwy 21
 Douglass General Store - State Hwy 21
In Etoile:
 Etoile Shell - Hwy 103 @ FM 226
 Sue's Country Store - 13093 E. State Hwy 103
In Garrison:
 Bulldog Express/J & S Food Mart - U.S. Hwy 59
 Garrison Gas & Convenience Store Exxon - U.S. Hwy 59
In Martinsville:
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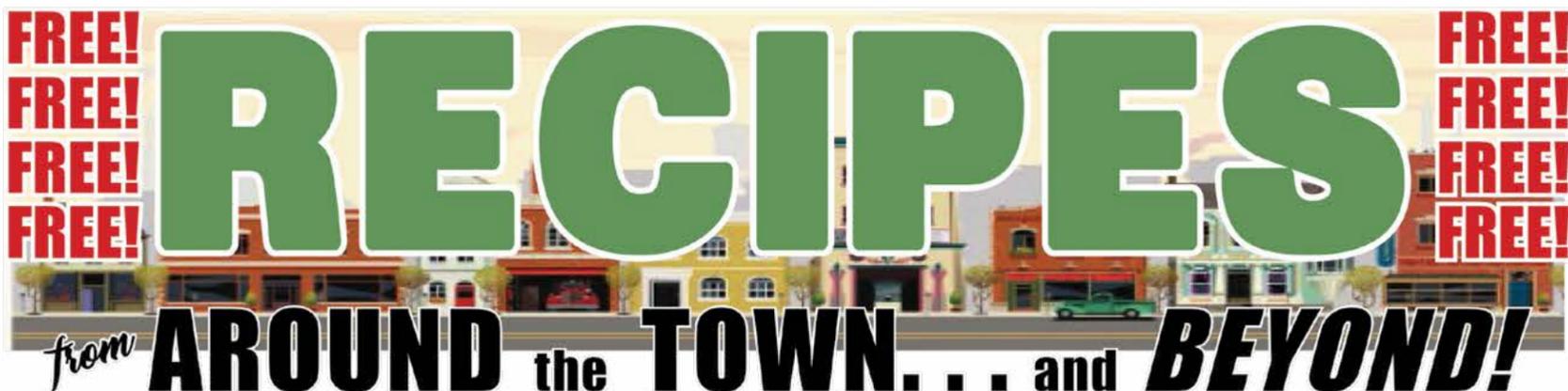
Chamber of Commerce - 611 W. Columbia
 Heart of Texas Grill - 409 E. Columbia St.
 Jail Museum - On the Square
 Mike Perry Motors - 101 W. Main
 San Augustine Drug. Co. - 104 E. Columbia St.
 Sunshine Food Mkt - Hwy 103 @ Hwy 147

SHELBY COUNTY

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 Boyd Adams Barber Shop - 504 Hurst St.
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 Chamber of Commerce - In the old jail on the square downtown
 Mathews Realty - 616 Teneha St.
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