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March 2022

Nashville County Cookin' with Lynda Randle and Gloria Gaither

Around the Town Publisher, David Stallings, produced a TV series titled *Nashville Country Cookin'* back in 2010. The show featured country and gospel music artists preparing their favorite recipes. The show was hosted by Keith Bilbrey and his wife, Emy Joe. Keith was a long-time announcer on WSM radio and on *The Grand Ole Opry* in Nashville. He is currently the announcer on Mike Huckabee's TV show, as well as on *Larry's Country Diner* on RFD-TV.

Lynda Randle, singer/songwriter with the Gaithers gospel group, and Gloria Gaither, from the well-known Gaither TV shows, were guests February, 2010. Lynda prepared her Sweet Cream Corn Cornbread and Gloria prepared her Amazing Black Beans recipe.

Pictured left to right: Emy Joe Bilbrey, Lynda Randle, Gloria Gaither and Keith Bilbrey



SWEET CREAM CORN CORNBREAD

Preheat oven to 400°. In a large mixing bowl, combine cornbread mix and jalapeños. Stir in cream style corn, egg, buttermilk and milk until well blended. Pour batter into a greased or non-stick 8" x 8" pan. Bake in preheated oven over 20-22 minutes.



GLORIA'S AMAZING BLACK BEANS

- | | |
|--|--|
| 1 (2 pound) bag dried black beans | 1 (16 ounce) jar medium salsa |
| 1 (10 ounce) bag frozen chopped onions | 1 teaspoon Jane's Crazy Mixed-up Seasoned Salt |
| 1/8 cup Virgin olive oil | Dashes Crazy Seasoned Pepper |
| 1 envelope onion soup mix | |

Rinse the dried black beans in a colander with hot tap water for 3-5 minutes until the skins start to pop. Put beans in a large soup pot and cover with two times amount of water as beans. Add one bag frozen onions, one envelope onion soup mix and seasoned salt and pepper. Add olive oil. Cover and bring to a boil on high heat, then turn down heat to low and simmer for 3-4 hours, adding water as needed to keep desired consistency, and salt to taste. Stir in one jar of medium salsa and serve with your choice of toppings: chopped green onions, shredded sharp cheddar cheese or sour cream.

Serve with cornbread and green salad.



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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."

CHICKEN CASSEROLE (Mrs. Jack R. McKinney)

Chicken Casserole

- 1 - 2 pound fryer cut into 1" boneless pieces
- 1 T salt
- 1 1/2 t cornstarch
- 2 eggs
- 4 T flour
- 1 cup mushrooms sauted in butter
- 1 t accent
- 12 water chestnuts sliced
- 6 T oil

First make stock out of chicken bones. Combine chicken with salt and cornstarch. Make a batter of eggs and flour; it will be lumpy. Dip the chicken in the batter and fry in hot oil. Drain on absorbant paper. Thicken the stock with 1 t cornstarch; season with salt, pepper and accent.

Arrange the water chestnuts and mushrooms on bottom of Casserole dish. Add cooked pieces of chicken. Pour over this and stock for 1/2 hour before serving.

To prepare ahead cut meat of chicken the night before. Cover and refrigerate. Make stock out of bones. In the morning fry chicken, arrange in Casserole with mushrooms and water chestnuts. Set Casserole on rack in 2" water. Steam 1/2 hour and serve.

Mrs. Jack R. McKinney

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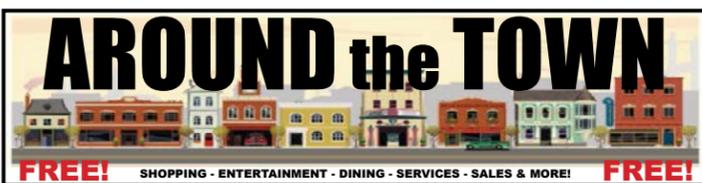


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Many recipes published in this publication are sent in by readers, their friends and family members. Recipes may be handed down from generation-to-generation or written from memory. **RECIPES** publishes these recipes as they are submitted, as a service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

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!



EVER FAVORITE APRICOT NUT BREAD

- | | |
|---------------------------------|------------------------------|
| 1 (17-ounce) can apricot halves | 1/2 cup chopped walnuts |
| 2 cups sifted all purpose flour | 2/3 cup sugar |
| 1 teaspoon baking powder | 1/3 cup vegetable shortening |
| 1/2 teaspoon baking soda | 2 eggs |
| 1/2 teaspoon salt | 3 Tablespoons orange juice |

Drain apricots, reserving syrup. Puree apricots in blender. Add enough apricot syrup to measure 1 cup. Sift together flour, baking powder, soda and salt; mix with nuts. Cream together sugar and shortening in bowl, beat in eggs. Stir in orange juice and apricot puree. Add flour mixture and mix well. Pour into greased 9x5x3 inch loaf pan. Bake at 350° about 40-45 minutes for large loaf, 25-30 minutes for small loaves. Cool 10 minutes and remove. Cool on rack.

From Debra Davis of Nacogdoches

CORN BREAD DRESSING

- | | |
|------------------------------|-------------------------|
| 1 cup chopped celery | 1 teaspoon salt |
| 1 cup chopped onions | 1 teaspoon black pepper |
| 1 pan cooked cornbread | 3 eggs |
| 5 pieces of torn light bread | Chicken broth |
| 4 teaspoons sage | |

Directions: Sauté onions and celery with 1 stick butter, in skillet. In mixing bowl add eggs, cornbread, and bread, salt, and pepper. Mix all ingredients together, add chicken broth to be gooey texture. Cook in greased pan for 1 to 1-1/2 hours at 350 degrees.

Submitted by James Aston of Nacogdoches

BEER-BRAISED BEEF STEW

Forget the dried-out roasts of childhood Sunday suppers. This fat-marbled beef is quick-seared before it's slow-cooked to seal in juiciness.

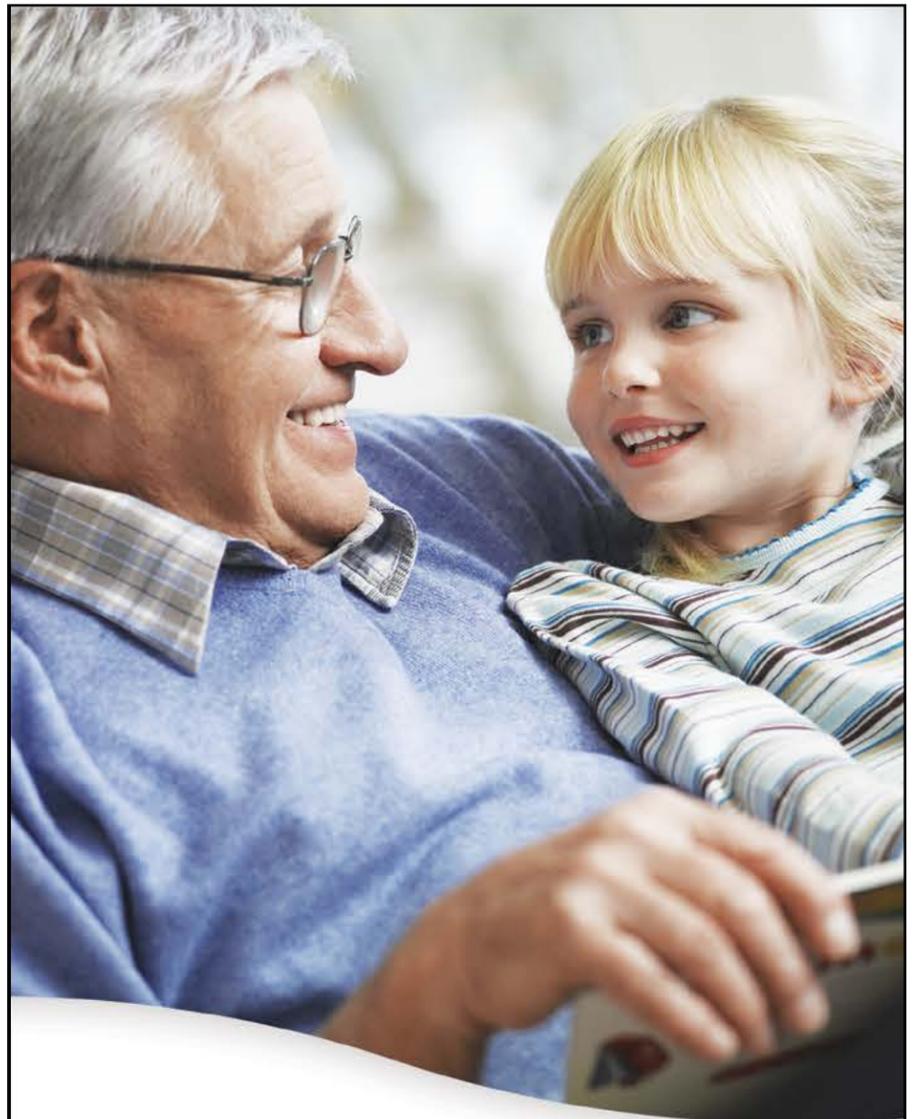
BASIC METHOD: 1. Rub one 4-lb. boneless beef chuck roast, tied, with **Dried Seasonings** and 1/2 tsp. each of salt and pepper. In 12-inch skillet, heat 2 tsp. vegetable oil on medium-high heat until very hot. Brown roast on all sides. Transfer to 6- to 7-quart slow cooker bowl. 2. To skillet, add **Aromatic Vegetables**, 2 Tbsp. water, and 1/4 tsp. salt; cook on medium-high heat 2 to 4 minutes or until slightly softened, stirring. Add **Deglazing Liquids**. Simmer 4 minutes, stirring. Transfer vegetables and liquids to slow cooker bowl along with **Additional Seasonings**. 3. Cover; cook 10 hours on Low or until tender.

SUGGESTIONS:

- Dried Seasonings:** None
Aromatic Vegetables: 2 medium onions, sliced; 2 lbs. carrots, sliced
Deglazing Liquids: 1 bottle (12 oz.) dark beer (such as brown ale) and 1/3 cup white (distilled vinegar)
Additional Seasonings: 1/2 cup ketchup, 1/3 cup golden raisins, and 3 Tbsp. brown sugar



TO SERVE: Skim and discard fat from cooking liquid. Slice meat; serve with vegetables and green beans, if desired. Drizzle with cooking liquid. Serves 8.



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

by Areeda Schneider-Stampley



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SALMON CROQUETTES

- 1/4 cup butter or margarine
- 1/4 cup celery, finely chopped
- 1/4 cup onion, finely chopped
- 1/4 cup flour
- 1/3 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk
- 1 cup soft bread crumbs
- 1 can salmon (drained), or 1 lb. fresh, broiled, boned & flaked
- Extra flour for rolling croquettes
- 1 egg, beaten
- 1 1/2 cup dried bread crumbs
- Vegetable oil

Melt butter in saucepan; add celery and onion, cook until glassy. Stir in flour, salt and pepper. Add milk slowly, stirring constantly until thick, remove from heat. Fold in soft bread crumbs and salmon. Chill several hours. Divide into 8 balls, using your palm roll into cone shape. Dust lightly in extra flour. Dip in beaten egg; roll in dry bread crumbs. Deep fry in 375° oil until golden brown.

Garnish with a fresh herb. Yield: 8 servings

Quick Sauce:

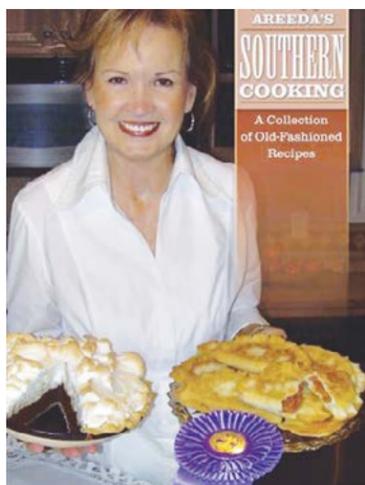
- 1 can cream of mushroom soup
- 1 Tablespoon lemon juice
- 1 cup light cream (Half & Half)
- 1/2 teaspoon curry powder

Combine all ingredients, heat and drizzle sauce over croquettes before serving.

Purchase cookbook with credit card on my PayPal account at www.aredasoutherncooking.com. Or by check to: Areeda’s Southern Cooking, P. O. Box 202, Brentwood, TN 37024 \$24.45 (price includes shpg/handling).

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

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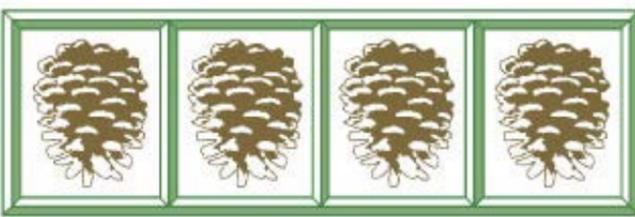
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Bubba's Original Sophisticated Southern Redneck Cookbook

“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.



ANTIPASTO

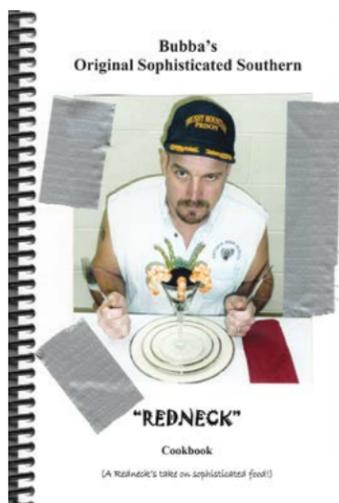
My friend Karen Pierce brought this concoction to our 20-year high school reunion. We oohed and aahed over this fancy stuff while talkin' 'bout ever'body. My, what twenty years will do to you. Karen's a jewel of a gal who has become my new Christmas friend 'cause she likes it as much as I do. What more could you ask for in a human being? Well, maybe one more batch of this.

- 1 small jar, green olives, drained, chopped
- 1 red bell pepper, chopped
- 1 small can black olives, drained, chopped
- 1 green bell pepper, chopped
- 1 (14-oz) can artichoke hearts, drained, chopped
- 1 small jar water chestnuts, chopped
- 1 (2-oz) jar pimento, drained, chopped
- 3/4 lbs mushrooms, chopped
- 3/4 cup celery, chopped
- 1/2 red onion, chopped

- 1/2 cup fresh parsley, chopped fine
- 2/3 cup balsamic vinegar
- 2/3 cup extra virgin olive oil
- 2 teaspoons Italian seasonin'
- 1 teaspoon salt
- 1 teaspoon minced fresh garlic
- 2 teaspoons sugar
- 1/2 teaspoon ground black pepper

Combine all vegetables in a bowl. Combine seasonin's and liquids in a saucepan, bring to boil and pour over vegetables. Cool and chill tightly covered. Serve with chips or pita bread.

Or do like Karen and take it to yer reunion. Somebody will spill some of it down their front and a classmate will tell 'em, “Yer still a slob!” To which they'll reply, “Yer still a snob!”



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From Patsy Cagle of Nacogdoches

This is my mother Verna Murdock's popular recipe.

COCONUT PIE

- 2 cups sugar
- 4 heaping Tablespoons flour
- 1 cup evaporated milk
- 2 Tablespoons butter
- 4 eggs

Cook until thick, add coconut and teaspoon of vanilla.
Bake pie crust, add mixture and top with egg white icing...brown in oven.

Submitted by Linda Reed of Nacogdoches

OVERNIGHT COFFEE CAKE

- 2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1 cup buttermilk
- 2/3 cup butter or margarine, melted
- 2 large eggs
- 1/2 cup firmly packed brown sugar
- 1/2 cup chopped pecans
- 1 teaspoon ground cinnamon



Combine first 7 ingredients in a large mixing bowl; add buttermilk, butter, and eggs. Beat at low speed with an electric mixer until moistened; beat at medium speed 3 minutes. Spoon batter into a greased and floured 13 x 9 pan. Combine 1/2 cup brown sugar, pecans, and 1 teaspoon cinnamon; sprinkle over batter. Cover and refrigerate 8 to 12 hours. Uncover and bake at 350° for 30-35 minutes or until a wooden pick inserted in center comes out clean. Serve warm. Yield: 12-15 servings.

Note: May be baked immediately at 350° for 30 minutes. To reheat, cover with aluminum foil and bake at 350° for 5 minutes or until heated thoroughly.

(This recipe doesn't call for this but it's even better to make a glaze of powdered sugar, milk and vanilla and pour over the cake immediately after baking.)

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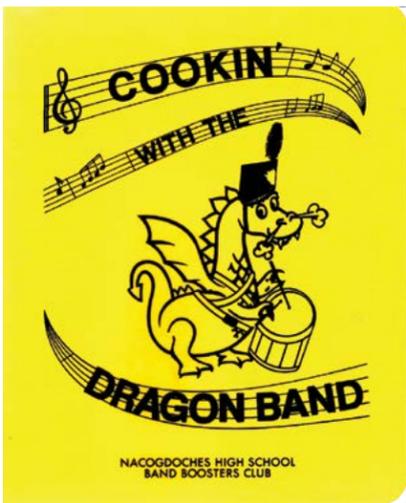


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From 1989 Cookin' with the Dragon Band



This book was published in 1989 and sponsored by the Nacogdoches High School Band Boosters Club Boosters. "Cookin' with the Dragon Band is a collection of favorite recipes from the families of NHS Band Students with additional contributions by community leaders and local restaurants." Maybe it will bring back some memories or maybe you'll see one of your own recipes some day.

SPINACH QUICHE PIE

**Submitted by Gertha Adams Ramsey,
for band student Valencia Yvonne Ramsey**

Crust:

- 1-1/2 cups grated cheddar cheese
- 1/2 cup melted butter
- 1/4 teaspoon dried mustard
- 1/2 teaspoon salt
- 3/4 cup flour

Filling:

- 1/2 cup milk
- 1/4 cup chopped onions
- 1/2 teaspoon nutmeg
- 1/2 cup Half & Half
- 1 teaspoon salt
- Dash of pepper
- 3 eggs, room temperature and slightly beaten
- 1 package frozen chopped spinach, cooked and drained very dry (omit salt)
- Parsley

Crust:

Wait until melted butter cools a bit and then combine ingredients. Knead into a dough and press into pan with 1" rim. Do not over-treat with shortening. Make even all around.

Filling:

In a saucepan, combine all ingredients, except eggs, spinach and parsley, and heat for 2 minutes, just under a boil. Keep stirring. Remove from stove and let cool. Add eggs and spinach and stir. Pour into pan and stir slightly so green shows through top. Bake in oven for 15 minutes at 400 degrees; then reduce to 325 degrees and bake for another 20 minutes. You can turn upside down for an unusual way to serve. Garnish with parsley.

Pound Cake w/ Rum Sauce

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Ingredients

- | | |
|----------------------------|--------------------|
| Cake | Rum Sauce |
| • 1pkg Cream Cheese | • 1 cup Water |
| • 3 sticks Butter | • 1 3/4 cup Sugar |
| • 3 cups Sugar | • 1/2 stick Butter |
| • 3 cups All-Purpose Flour | • 1/2 cup Rum |
| • 6 Eggs | |
| • 1 tsp Vanilla | |



Directions:

With Electric Mixer, mix Cream Cheese, Butter, and Sugar. Add 2 eggs and 1 cup Flour in intervals. Add 1 tsp vanilla flavoring and mix. Spray bundt pan with cooking spray. Bake approx. 75-90 minutes at 325. Rum Sauce: Cook on medium until all sugar is dissolved, then add butter and rum. Poke holes in pound cake with skewer and pour rum sauce in bottom of cake. Turn cake onto plate and poke holes while cake is still warm. Pour remaining rum sauce over cake. Or make more and slowly drizzle over top so that sauce runs in holes.



Enjoy!

Sarah Vest
Call Center Operations Manager



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Submitted by Sharon Roberts of Nacogdoches

We have a group of lifelong friends and classmates that have gotten together for special events or just to visit for 45-years. And it's just not the same if my friend Rachel Miller Paddie doesn't bring her Homemade Salami Rolls. Rachel enjoys cooking for her family and friends. This recipe is one of my favorites that she brings to our gatherings; you must try it.



Rachel Miller Paddie

HOMEMADE SALAMI ROLLS

Combine and mix well with a fork or hands.

- 2 lb hamburger meat
- 1 cup water
- 2 tsp liquid smoke
- 2 tsp mustard seed
- 2-1/2 Tbsp Morton Tender Quick Cure
- 1/2 tsp black pepper
- 1/4 tsp garlic powder

Make into rolls. Place rolls on shiny side of aluminum foil. Place in refrigerator for 24 hrs. Punch holes in bottom of rolls to let drain as they cook. Bake 1-1/2 hrs at 350°. Freezes well after baking.

HOT SWEET MUSTARD

- Combine:**
- 1 cup dry mustard
 - 1 cup white vinegar

Let stand overnight in covered dish.

- Add:**
- 3 eggs
 - 1 cup sugar

Cook until it starts to thicken. Stir frequently while cooking. Let cool. Keeps well in refrigerator.

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From Rhonda Oaks of Lukin, Texas

Here are a couple more of my favorite recipes!

Kudos to you David Stallings for your hard work. I had a lady stop me in Sam's this week and tell me she loved the Goulash recipe you printed from me last month. Thanks again! People are definitely reading!



FRIED CABBAGE

A great winter dish and it goes great with peas and cornbread!

- 1 medium-size head of cabbage
- 1 large tomato
- Sliced onion
- 1 small jalapeño, seeded and chopped
- Bacon - adjust to taste
- Salt and pepper to taste
- ½ cup water

Fry bacon and onion in large skillet. Remove bacon and layer sliced tomato to bottom of skillet with onions. Add water to bottom of skillet with onion and tomatoes. Add chopped cabbage, jalapeños, salt and pepper. Cover with tight-fitting lid and cook on medium until water in the bottom of the skillet is boiling. Reduce heat to low or simmer and leave covered until cabbage is desired doneness. It should be soft, but not too limp.

Stir and add cooked bacon bits before serving.

RUM CAKE

Easy favorite in my family!

Cake:

- 1 box of yellow cake mix
- 1 small box of instant vanilla pudding mix
- 4 eggs
- ½ cup water
- ½ cup oil
- ½ cup rum (I prefer Bacardi Gold)
- 1½ cups pecan pieces (reserve about ¼ cup)

Glaze:

- 1 cup granulated sugar
- ¼ cup water
- 1 stick butter
- ½ cup rum

For Cake:

Grease a Bundt pan and spread pecans in the bottom of the pan. Beat eggs, oil, water and rum. Add pudding mix and cake mix and beat on medium about 3 minutes until smooth. Pour into pan and bake at 350° for about 45 minutes. The cake should be golden brown.

For Glaze:

Melt butter in saucepan and add the sugar and water, bringing to a boil. Take off the heat once it boils and add rum. Set aside.

Once cake is ready, cook 10 minutes. Leave in pan and prick with toothpicks or metal skewers. Slowly pour half of the glaze over the cake, making sure to fill all the holes. Once the cake has soaked up the glaze, turn the cake over onto serving platter and remove pan slowly. Add the other half of the glaze, and fill the center with reserved pecans as glaze drips down sides. Let cool and enjoy! This cake can be left at room temperature.

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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.



CABBAGE ROLLS

- 2 lbs. ground beef or a mixture of beef and sausage, if you prefer
- 2 cups cooked white rice
- 1 Tablespoon salt
- 1 teaspoon pepper
- 1 sliced onion
- 1 head cabbage
- 2 cans diced tomatoes

Cut around the core of the cabbage and place core down in a large pot of boiling water. Boil gently until leaves come off and wilt. Put onto a baking sheet and allow to cool. Continue boiling and removing leaves until all are wilted. Take 2 Tablespoons of meat mixture and roll tightly with each leaf. Cut onion and place on the bottom of a large pot. Stack rolled cabbage leaves filled with meat mixture until all are in the pot. Pour tomatoes over the cabbage rolls and bring to a boil. Reduce heat and cook slowly for about an hour. Cool completely and remove any grease that hardens on top. Discard grease and reheat to serve.



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

PLEASE SEND US YOUR RECIPES!

We'd love to share your favorites with our readers. If possible, please include a brief story behind the recipe. "My mom's," "My friend's," etc. Your photo and a photo of the completed recipe would be great, but not required.

**Please email to: AroundTheTown@mail.com
Thank you so much!**



Submitted by Sarah Hawthorne of Nacogdoches

This was my late husband Jason's recipe (Sherry Hawthorne's son). February 17th will be 14 years since he was called home. I would love to honor him and his memory with his Salsa Recipe.

SALSA

- 2 medium tomatoes (I use Hothouse)
- 1/2 medium yellow onion (red and white are too strong)
- 1 can Del Monte stewed tomatoes (Mexican recipe)
- 1 can Rotel tomatoes and green chile (Extra hot)
- 3-6 jalapeños without seeds
- 8-10 cloves of garlic
- Medium handful of cilantro
- 1 teaspoon garlic powder
- 1 Tablespoon cumin
- 3 pinches of fresh ground coriander seed
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

For extra heat, add a few serrano peppers.
Just blend, no cooking involved. The heat will mellow out over the next 2 days.

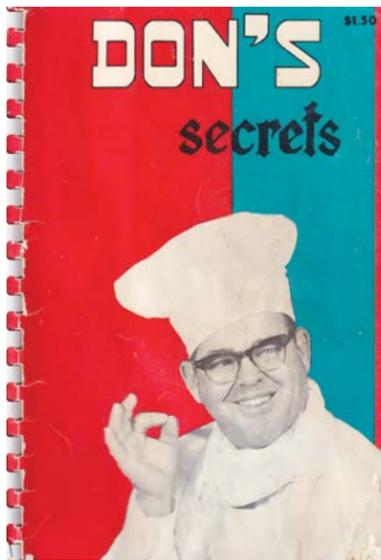
**Submitted by David Stallings -
Around the Town Publisher**

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!



STUFFED LOBSTER

- 1 Maine lobster, fresh, frozen or canned
- 1/2 lb. crab meat, fresh, frozen or canned
- 1/2 lb. of boiled shrimp, peeled and deveined
- 1/2 cup chopped celery
- 1 cup chopped onions
- 2 hamburger buns, soaked in water
- 1/4 lb. butter or oleo
- 2 eggs
- 1 piece pimento
- Parsley to taste, chopped fine
- Salt, black pepper and Cayenne (red Pepper)
- 1 oz. dry sherry



If fresh lobster and shrimp are used, boil both. [Put lobster in 1-1/2 gallons of water in a heavy pot over high heat. Season the water with black pepper and Cayenne (red pepper). (Do not use salt, as it will toughen the meat). Bring to boil. Let boil in uncovered pot over medium heat for 20 minutes.] Remove meat from lobster and save shell.

Put butter or oleo in a heavy pot with onions and celery. Cook over medium heat in uncovered pot, until onions are wilted.

Chop 1/2 of the lobster and cook in separate heavy uncovered pot with a little butter over medium heat for about 10 minutes. Add to this the soaked buns, 2 beaten eggs and chopped shrimp. Mix well. Then add cooked onion and celery mixture. Dice remaining lobster and add to mixture. Season generously with salt, black pepper and Cayenne. Add parsley and pimento.

Stuff lobster shell (or use casserole) with the mixture. Pour into 325° oven for 15 to 20 minutes. Baste occasionally with Sherry wine, lemon juice and butter. Serve piping hot Serves 4.



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From Angela Bradford

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

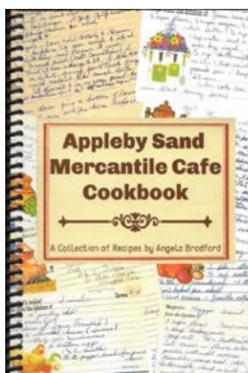


FRENCH ONION SOUP

- 4 large yellow onions, peeled and thinly sliced
- 4 Tbsp butter
- 1 Tbsp sugar
- 6 cups of beef broth
- 1 tsp Worcestershire sauce

- 1 bay leaf
- Pinch of salt
- Pinch of pepper
- 1 loaf of French bread
- Grated cheese, Swiss or Mozzarella

In a large heavy-bottomed stockpot, melt the butter over medium-high heat. Add the onions and sauté until tender. Sprinkle sugar over onions. Reduce heat and cook, stirring occasionally, until onions are caramelized (but not burnt), about 20 minutes. Add the beef broth, Worcestershire sauce, and bay leaf. Bring to a simmer. Then reduce heat to medium-low and simmer for at least 30 minutes, covered. Season to taste with salt and pepper. Discard the bay leaf. Preheat oven to 400 degrees F. While the soup is simmering, slice the French bread into 1-inch pieces and arrange them in a single layer on baking sheet. Bake for 6-8 minutes, until the bread is toasted and golden around the edges. Remove and set aside. Switch the oven to the broiler. When ready to serve the soup, place your oven-safe bowls on a baking sheet. Ladle the soup into each of them, then top with a French bread slice and your desired amount of cheese (about 1/4 cup shredded cheese for each). Place on an oven rack about 6 inches from the heat and broil for 2-4 minutes until the cheese is melted and bubbly. Remove and serve immediately.



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



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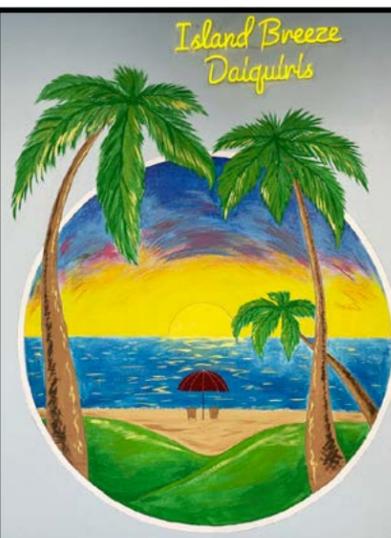
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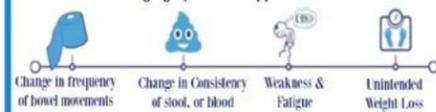
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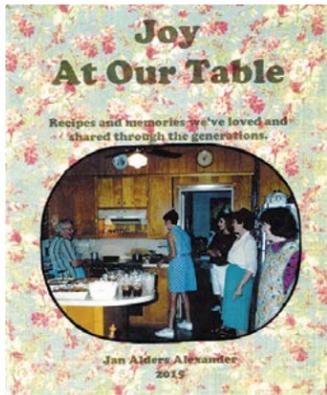
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**Submitted by Jan Alders Alexander
of Nacogdoches**

Rick Budge was one of my husband Jerry's Idaho work friends—a wonderful cook!



RICK'S CLAM CHOWDER

- 3-6 1/2 oz. minced clams, drain and reserve the liquid
- 1/3 lb. bacon
- 4 cups diced potatoes (size of finger tip)
- 1/2 medium chopped onion
- 1 1/2 cups water
- 2 Tablespoons flour
- 1/4 cup cold whole milk plus more (see directions)
- 1/2 cup Half & Half milk
- 1 1/2 teaspoons salt

In sauce pan, fry bacon and remove. Using fat left in skillet, add 1/2 cup liquid from clams. Add diced potatoes, onion and water. Bring to a boil, then turn down and simmer till potatoes are done, about 15 minutes. Add clams. Mix flour with 1/4 cup cold milk. Stir. Add enough more milk to make 2 cups of liquid. Add this to clam mixture. Add 1/2 cup Half & Half, salt and pepper to taste. Bring to a boil. Add chopped, cooked bacon in bowl before serving.

From Delbert Davis of Martinsville, Texas

RED VELVET BROWNIES

Ingredients:

- 6 oz bittersweet chocolate, roughly chopped
- 1 cup butter (2 sticks)
- 2 1/2 cup granulated sugar
- 4 large eggs
- 1-1 oz bottle red food coloring
- 1 tsp pure vanilla extract
- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt, 1/4 tsp if using salted butter



Frosting:

- 1-8 oz cream cheese, softened
- 1/2 cup salted butter softened
- 1 tsp pure vanilla extract
- 2 cups powdered sugar
- Heavy cream

Instructions:

Preheat the oven to 350°F. Spray a 9x13-inch pan with baking spray. Set aside.
 In a medium-size microwave safe bowl melt together the chocolate and butter. Melt at 50% power in 45 second increments stopping to stir each time. Repeat until smooth.
 Whisk in the sugar mixing until fully combined. Add the eggs one at a time mixing well after each addition.
 Use a large spoon or spatula to mix-in the food coloring and vanilla. Mix well.
 Sift together the flour, baking powder and salt. Gradually stir into the wet ingredients. Stir until fully moistened.
 Spread evenly into the prepared pan. Bake for 40-50 minutes OR until a toothpick inserted into the center shows moist crumbs.
 Cool completely in the pan on a cooling rack.

Frosting: Use a mixer to beat together the cream cheese, butter and vanilla. Add the powdered sugar, continuing to beat until smooth. Add cream 1 Tbsp at a time to thin to spreading consistency, if needed. Spread over cooled brownies.
 Store chilled. Dust with powdered sugar before serving, if desired.

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From D. Thompson of Martinsville, Texas

**MR. AL'S CLASSIC
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- 1 lb. ground beef
- 1 sweet onion chopped
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1/2 can jalapeños
- 1 cup shredded cheese
- 1 can Rotel tomatoes

Directions: Sauté beef and onion; line casserole dish with flour tortillas, spread beef and onion over tortillas, spread evenly in dish, add 1/2 can jalapeños & spread, sprinkle shredded cheese evenly, pour 1 can Rotel tomatoes & spread.
 Bake approximately 40 minutes on 400 degrees.

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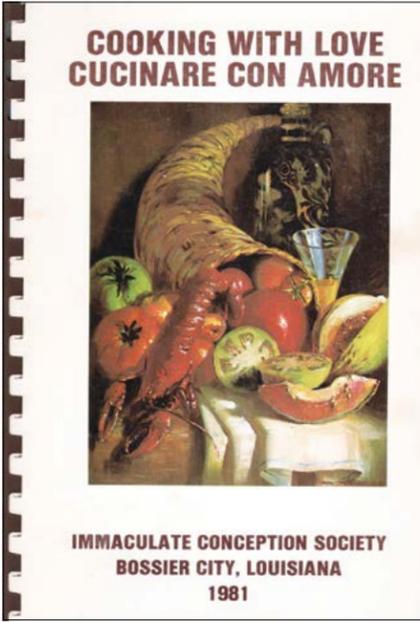
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IMMACULATE CONCEPTION SOCIETY
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This cookbook was published in 1981 and commemorates the 40th anniversary of the IMMACULATE CONCEPTION SOCIETY, which was founded on April 27, 1941.

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

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

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

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

TROUT A LA VITO

(from Mrs. Tony Sansone)

4 medium fillets of sea trout	White pepper
3 oz. lump crabmeat	1 1/2 tsp Lea & Perrins sauce
4 Tbsp butter	2 Tbsp dry sherry
Juice of 1/2 lemon	Sliced almonds
Pinch of oregano	Parsley
Salt	

Take 4 medium fillets of sea trout; flour lightly. Salt and pepper and sauté in the butter until golden brown. Remove from heat; place 3 ounces of lump crabmeat in saucepan with salt and white pepper. Add the Lea & Perrins sauce and simmer, taking care not to destroy the texture of the lumps of crabmeat. Add 2 Tablespoons of dry sherry and sauté for 2 minutes. Pour this mixture over the trout and sprinkle with sliced almonds, adding a little minced parsley.

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KETO Krazy!

For so many nowadays, Keto and low carb eating isn't just a diet, but a lifestyle. Cutting down on carbs and sugar over a longer duration can become quite challenging, and you could be in a dilemma for what to cook for every day meals.

You might start missing all your childhood favorites, like lasagnas and pizzas and meatloafs, after a while. Many times you can get distracted by every day cravings, and might not stick to it. Here are a few delicious Keto Recipes to help you stick with your diet without any effort.

Cheeseburger Soup

Here's a keto spin on cheeseburger soup that is just as good or better the next day.

YIELD: 6 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 40 Minutes
TOTAL TIME: 55 Minutes

2 Tablespoons salted butter
1/2 cup diced celery
1/4 cup diced onions
1 clove garlic, minced
1 pound ground beef
3 cups vegetable broth
1 (12-ounce) bag frozen cauliflower florets
1 teaspoon dried basil
1 teaspoon dried parsley
2 cups shredded cheddar cheese
1 cup heavy whipping cream
Salt and ground black pepper



Melt the butter in a stockpot over medium heat. Add the celery, onions, and garlic and cook until the celery is tender and the onions are translucent.

Add the ground beef to the pot and cook until it is browned, crumbling the meat with a large spoon as it cooks. Drain the fat, if necessary.

Add the broth, cauliflower, basil, and parsley to the pot. Bring to a boil, then reduce the heat to maintain a simmer and cook, stirring occasionally, until the cauliflower is tender, about 25 minutes.

Turn the heat down to the lowest setting and stir in the cheese and cream. Continue stirring until the cheese is melted.

Season to taste with salt and pepper. Leftovers can be stored in an airtight container in the refrigerator for up to 5 days.

Country Fried Steak

This recipe takes the classic and gives it a low-carb twist by using a mixture of pork rinds and protein powder.

YIELD: 4 Servings **PREP TIME:** 150 Minutes **COOK TIME:** 15 Minutes
TOTAL TIME: 30 Minutes

1/4 cup coconut oil
1 large egg
1/4 cup crushed plain pork rinds
1/4 cup unflavored protein powder
4 (1/2-pound) cube steaks, tenderized
1/8 teaspoon finely ground sea salt
1/8 teaspoon ground black pepper



In a large skillet over medium-high heat, melt coconut oil. Whisk egg in a medium bowl.

In a large bowl, mix pork rinds and protein powder. Sprinkle steak with salt and pepper.

Dip each steak into egg and then dredge in the pork rind mixture. Carefully drop each steak into the sizzling oil and fry for 5-7 minutes per side until dark and golden. Place steak on paper towels to absorb the excess oil and cool for 5 minutes. Serve warm.

Baked Garlic and Paprika Chicken Legs

This combination of flavors of the garlic, paprika, and herbs will excite your palate.

YIELD: 2 Servings **PREP TIME:** 10 Minutes **COOK TIME:** 55 Minutes
TOTAL TIME: 65 Minutes

1 pound chicken drumsticks, skin on
Pink Himalayan salt
Freshly ground black pepper
2 tablespoons ghee
2 garlic cloves, minced
1 teaspoon paprika
1 teaspoon dried Italian seasoning
1/2 pound fresh green beans
1 Tablespoon olive oil



Preheat the oven to 425°. Line a 9 x13 inch baking pan with aluminum foil or a silicone baking mat.

Pat the chicken legs dry with paper towels, put them in a large bowl, and apply pink Himalayan salt and pepper all over the skin on both sides.

In a small saucepan over medium-low heat, combine the ghee, garlic, paprika, and Italian seasoning. Stir to combine for 30 seconds, and let sit for 5 minutes while the flavors combine.

Pour the sauce over the chicken legs, and toss to coat evenly. Season with more pink Himalayan salt and pepper.

Arrange the chicken legs on one side of the prepared pan, leaving room for the vegetables later.

Bake the chicken for 30 minutes, then remove the pan from the oven. Spread the green beans over the empty half of the pan, and turn the chicken legs. Drizzle the beans with the olive oil, and season with pink Himalayan salt and pepper.

Roast for 15 to 20 minutes more, until the chicken is cooked through and the skin is crispy, and serve.

Substitution Tip:

You can replace the Italian herbs with any herbs or spices you prefer, such as Indian spice mix like garam masala, or Chinese five-spice powder.

Note: This recipe can be made non-Keto by just changing a couple of items. Use margarine or butter in place of ghee and Kosher salt rather than Pink Himalayan salt. Delicious!

Chocolate Avocado Pudding

Try this simple and effective pudding recipe.

YIELD: 2 Servings **PREP TIME:** 5 Minutes **CHILL TIME:** 30 Minutes
TOTAL TIME: 35 Minutes

1 ripe medium avocado, cut into chunks
2 ounces cream cheese, at room temperature
1 Tablespoon Swerve natural sweetener
4 Tablespoons unsweetened cocoa powder
1/4 teaspoon vanilla extract
Pinch of pink Himalayan salt

In a food processor (or blender), combine the avocado with the cream cheese, sweetener, cocoa powder, vanilla, and pink Himalayan salt. Blend until completely smooth.

Pour into small dessert bowls, and chill for 30 minutes before serving.

Ingredient Tip: If you have an extra-large avocado, only use half. You don't want the avocado flavor to be too overwhelming.

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Fish and Seafood from the Grill

Barbecued Red Snapper

- 4½ lb. whole Red Snapper (with head and tail)
- 2 Tablespoons Recaito (cilantro cooking base)
- 2 Tablespoons lemon juice
- 1 Tablespoon Adoba with cumin
- 1 teaspoon coarse salt
- ½ cup Extra-Virgin Spanish olive oil

Clean fish and cut fins off. Scale it again if necessary with a sharp scaling knife.

Prepare marinade by combining all ingredients in a bowl and mixing them thoroughly. Marinate fish for one or two hours in the refrigerator. If possible, wrap fish in banana leaves and then grill; the leaves give it an exotic taste. (Or use corn husks, aluminum foil, or a hinged fish grill.) Serve with Recaito Sauce a la Goya.

Tips:

A serving of fish is generally ⅓ to ½ pound of edible fish. For a whole fish, allow about one pound per person. For dressed fish, allow ½ pound per person.

To cook fresh fish on the grill, always oil grill rack with vegetable oil before placing fish on grill to prevent delicate skin from sticking.



RECAITO SAUCE (for fish)

- ½ cup Extra-Virgin olive oil
- 2 large cloves garlic (finely minced)
- 1 cup onion (finely chopped)
- 2 Tablespoons fresh ginger (finely chopped)
- 2 Tablespoons hot sauce
- 4 Tablespoons Recaito
- ¼ cup water
- 2 Tablespoons lemon juice
- ¼ teaspoon white pepper
- 1 teaspoon sugar
- ½ cup coriander leaves (finely chopped)
- ½ cup white cooking wine

Heat oil in saucepan, sauté garlic and ginger until golden. Add onions and sauté until translucent. Stir in other ingredients and simmer ten minutes.

Grilled Salmon

- 4 salmon steaks (one-inch thick)
- Oil (preferably olive oil)
- Freshly ground pepper (to taste)
- 2 large cloves garlic
- 1 Tablespoon dried dill
- Juice of 1 lemon

Wipe fish dry. Brush both sides with oil, then season on both sides with pepper. Crush the garlic cloves by hitting them with the back of a heavy spoon, and rub the salmon surfaces with the garlic. Sprinkle with dill and one-half the lemon juice.

Place over coals or on gas grill. Grill about 10-15 minutes. Sprinkle with the remaining lemon juice and serve immediately. Serves 4.



Grilled Striped Bass

- 2 lbs. Striped Bass steaks (fresh or frozen)
- ½ cup oil
- ½ cup sesame seeds
- ⅓ cup Cognac
- ⅓ cup lemon juice
- 3 Tablespoons soy sauce
- 1 teaspoon salt
- 1 large clove garlic (crushed)

Thaw frozen steaks. Cut into serving-size portions and place in a single layer in a shallow baking dish. Combine remaining ingredients. Pour sauce over fish and let stand for 30 minutes, turning once. Remove fish, reserving sauce for basting.

Place fish in well-greased, hinged wire grills. Cook about four inches from moderately hot heat for eight minutes. Baste with sauce. Turn and cook for seven to ten minutes longer or until fish flakes easily when tested with a fork. Serves 6.



Barbecued Alaskan Salmon Steaks

- 4 Alaskan Salmon steaks (6-8 oz. each fresh/frozen)
- ¼ cup butter (melted)
- 1½ teaspoon soy sauce
- 1 Tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 small garlic clove (crushed)
- Dash of Tabasco
- Liquid Smoke (few drops, optional)

Thaw steaks, if necessary. Combine remaining ingredients and mix well. Brush steaks generously with mixture. Place on oiled grill over hot coals or gas grill. Grill, allowing 10 minutes per inch of thickness (or until salmon flakes easily with fork). Turn once halfway through cooking time. Baste frequently with marinade during cooking and once after taking salmon off the grill. Serves 4.

Tip: For ease in barbecuing, put salmon steaks between the two portions of a long-handled, hinged basket accessory and set basket on cooking grid. Make sure basket is well oiled to prevent steaks from sticking.



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 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
 Casa Morales Mexican Restaurant - 1001 S. 1st St.
 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 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
 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
 Tommy's Watch & Jewelry - 800 S. Timberland
 Walgreens - 102 N. Timberland
 Walgreens - 1000 W. Frank
 West Loop Chevron - 904 S. John Redditt Dr..

In Diboll:

Big's - 605 N. Temple (U.S. Hwy 59)
 Big's - 710 S. Temple (U.S. Hwy 59)
 Brookshire Brothers - 221 N. Temple (U.S. Hwy 59)
 Diboll Depot - 1605 N. Temple (U.S. Hwy 59)
 Diboll Public Library - 300 Park
 Los Jarritos - 903 N. Temple (U.S. Hwy 59)
 On The Road - 1580 N. Temple (US Hwy 59)

In Homer:

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.
 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.
 Brendyn's BBQ - 601 E. Main 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.
 CiCi's Pizza -3801 North St. #19
 Clear Springs - 211 Old Tyler Rd.
 Coldwell Banker Blueberry Realty - 112 E. Main St.
 Comfort Suites - US 59 South
 Cowboy Jack's Saloon - 422 E. Main St.
 Decades Downtown - 412 E. Main St.
 Decades - 422 North St.
 Dialysis Clinic - 4731 NE Stallings Dr.
 Doches Credit Union - 920 NW Stallings Dr. @ Hwy 21W
 Dr. Arlis Hibbard - 409 Russell Blvd. - Suite E
 Dr. Ronnie Hancock - Family Dentistry - 1302 Raguet St.
 Eastex Glass & Mirror - 3102 South St.
 El Rancho Restaurant - 123 King St.
 El Tia Beto - 4512 North St.
 Excel Car Wash - 4101 North St
 Fitness 360 - 4822 N. University Dr.
 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
 Grace Handler Farmers Insurance - 1328 N. University Dr.
 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
 IMPACT Store - 720 E. Main Stree
 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 - 3205 N. University Dr.
 Lehmann Eye Center - 5300 North St.
 Lugnutz - US 59 South
 Luquette Chiropractic - 4712 North St.
 M & S Pharmacy - 917 E. Austin
 Ma's Jewelry - 2423 North St
 Martin Kennel - 512 CR 217
 McCoy's Building Materials - 4009 NW Stallings Dr.
 McWilliams & Son Air Conditioning - 2915 NW Stallings Dr.
 Meadow Ridge Archery & Gun - 1090 CR 231
 Memory Lane - 3205 N. University Dr. - Suite F
 Mike Perry Motors - 3812 South Street
 Mike's BBQ - 1622 South Street
 Milford's Barber Shop - 110 N. Church St.
 JP's & CC's Cajun Meats - 2709 Westward Dr.
 Morgan Oil Chevron - 428 W. Main St.
 Morgan Oil Chevron - Appleby Sand Rd. @ Austin St.
 Morgan Oil Chevron - 1000 N. University Drive
 Morgan Oil Chevron - 3325 North St.
 Morgan Oil Chevron Truck Stop - 4919 NE Stallings
 Mustard Seed - 1330 N. University Dr.
 NacBurger - 3205 N. University Dr
 Nac Cocina Mexican Restaurant - 1315 North St.
 NacSpace - 2400 N. Stallings Dr.
 Nacogdoches Expo Center - 3805 NW Stallings Dr.
 Nacogdoches Floral - 3602 North St.
 Nacogdoches CVB - 200 E. Main St.
 Nacogdoches Senior Center - 621 Harris St.
 Napoli's Restaurant - 2119 North St.
 Northview Condos - 4100 North St.

NACOGDOCHES COUNTY

In the City of Nacogdoches

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.
 Rhinestone Rifles Botique VIP - 404 E. Main St.
 Rick's Valero - US 59 South
 Sam's Southern Eatery - 1220 North St.
 Smokehouse - 2709 Westward Trail
 Sombreros - 3000 North St.
 Ables-Land Office Supplies - 412 North St.
 Sunshine Food Mart - 2013 North St.
 Super 8 Motel - US 59 South
 Taquitos El Jaliscience - 3217 North St.
 Taqueria El 21 - 1422 Douglass Road
 Thrall's Grocery, Deli & Cafe - 7144 SH 21 East
 VIP Cleaners - 4515 North St.
 Walgreens - 3004 North St.
 Windhill Apartments - 1324 Pruitt Hill Dr.
 Woden Rd. Quick Stop - Woden Rd @ SE Stalling

In Appleby:

Sammy's Mini Mart - U.S. Hwy 59 N.
 Tom's Grocery & Shell - U.S. Hwy 59 N.

In Central Heights:

Morgan Oil Chevron/Whataburger - Hwy 259 North
 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:

L & M Quick Stop - 13101 Hwy 7
 Martinsville Cafe' - Hwy 7 L & M

SAN AUGUSTINE COUNTY

In the City of San Augustine:

Chamber of Commerce - 611 W. Columbia
 Heart of Texas Grill - 409 E. Columbia St.
 Jail Museum - On the Square
 Mike Perry Motors - 101 W. Main
 San Augustine Drug. Co. - 104 E. Columbia St.
 Sunshine Food Mkt - Hwy 103 @ Hwy 147
 Tasha's Country Kitchen - 806 Hwy N
 Thrifty Bull - 1107 Hwy 103 @ Hwy 147
 Tootie's Cafe' - 129 E. Columbia

SHELBY COUNTY

In the City of Center:

Ace Hardware - 5438 Loop 500 East
 Boles Feed Co. - 101 Porter St.
 Boyd Adams Barber Shop - 504 Hurst St.
 Brookshire Brothers - 105 Hurst St.
 Chamber of Commerce - In the old jail on the square
 Covington Lumber & Bldg Materials - 1595 Teneha St.
 H & S Discount Foods - 705 Shelbyville St.
 Mathews Realty - 616 Teneha St.
 Piney Woods Seafood - 1003 Hurst St.
 Rancho Grande - 816 Teneha St.
 Shady Oaks Convenience Store - 1521 Shelbyville St.
 TR's Steaks & More - 892 Hurst St.

In the City of Joaquin:

Brookshire Brothers - 113 Haslam Sawmill Rd. - Hwy 84
 Quick Stop - 12762 U.S. Hwy 84

In the City of Timpson:

Brookshire Brothers- 829 N. 1st St. - Hwy 59
 Quick Stop - 674 N. 1st St. - Hwy 59

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