

NorthEllisCoNOW

NOVEMBER 2019

MAGAZINE

His New Mission

Reid Waltman's military service continues past his B-24 navigator days

2019 Holiday Shopping Guide

> Also inside: Scavenger Hunt

Featured Business: Pearson Family Dentistry

This Art Is Sweet!

Manny Pruitt puts
the icing on
the cake

In the Kitchen With Betty Vaught

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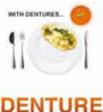
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8 HIS NEW MISSION

A World War II veteran connects families to their military legacies.

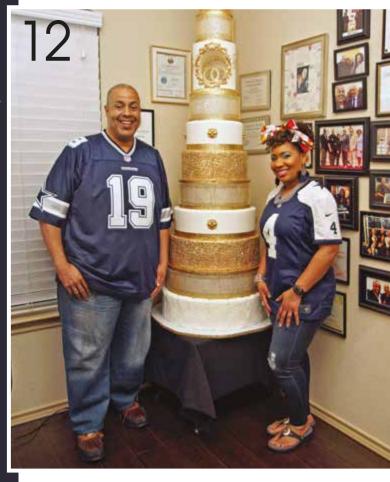
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ON THE COVER

Reid Waltman still serves his country!

Photo byShane Kirkpatrick.

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Subscriptions are available at the rate of \$35 per year or \$3.50 per issue. Subscriptions should be sent to: NOW Magazines, P.O. Box 1071, Waxahachie, TX 75168. For advertising rates or editorial correspondence, call (972) 937-8447 or visit www.nowmagazines.com.



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EDITOR'S NOTE

From cast-off to heirloom ...

I recently acquired my family table, the one my parents, two sisters, brother and I gathered around throughout my childhood and beyond. My mom bought the table for a few dollars from a secondhand store 52 years ago. Even then, it was an antique. It was no small task for her and my dad to strip away the many coats of varnish to reveal the color and grain of the solid oak hiding beneath. Every year, my dad would hand-rub linseed oil into the grain to preserve its beauty.

As the youngest child, I never dreamed I'd someday place this heirloom in my dining room. I believed that, as my oldest sister insisted growing up, "All the good stuff goes to the oldest." Six years her junior, I took her every word as gospel. Decades later, my siblings and I laugh recalling such childhood utterances — and the naiveté of those who believed them.

This Thanksgiving will mark the start of the table's first holiday season in Texas. As I run my hand across the smooth wood, reflecting on the laughter and tears the table has witnessed, I marvel at how time, care and fortitude transformed the once cast-off into a treasure. I think of my family, immediate and extended, who will join me here this year and in years to come, and I pray lessons learned around and from this simple piece of furniture inspire us to look for beauty under life's varnish and to nurture it once discovered.

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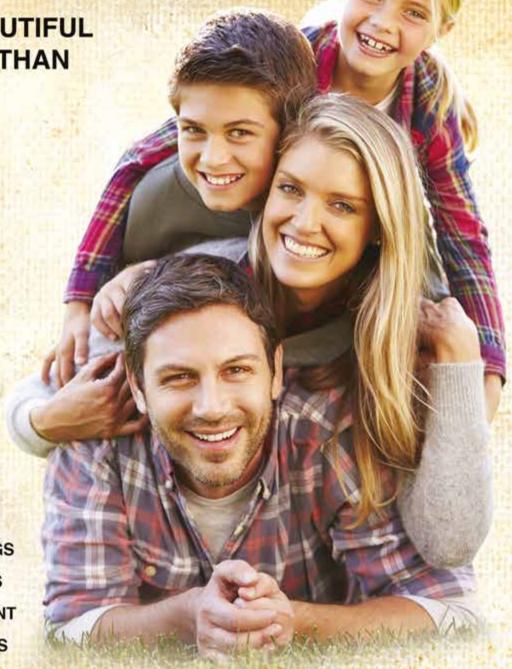
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As a general rule most of us didn't talk about it when we got back. We did our part. We're not heroes. We just wanted to go on with our lives."

By Sally Fuller

Reid Waltman remembers his final Army Air Corps bombing mission with the vivid clarity strong emotions imprint on our neurological pathways. A navigation officer on one of 30 B-24 bombers in the 758th Bomb Squadron engaged in missions over Europe during World War II, his 50th and last mission was all that stood between him and a ticket out of the fray.

"We were to bomb a city in central Austria," the 97-year-old combat veteran shared. "We went to bomb our primary target, and it was cloud-covered, what we called 'socked in.' We actually made a bomb run on it, but the lead bombardier couldn't see where to bomb. So, we turned away and went for the first alternate target. All this time, I was thinking, It's my last mission."

Though he'd survived numerous "near misses" during his 49 previous missions, Reid admitted he was frightened as the pilot turned the plane toward a different target, extending his final flight by possibly several hours. He had reason to be frightened. Seven months earlier, when Reid and his crew arrived at the tent-city base and airstrip built where an olive orchard once grew outside Cerignola, Italy, they were there



as replacements. "Out of 30 crews, there were only four left. Either they'd finished their missions and gone home, or they were shot down and killed, or they were POWs. That's why we were there. We were a replacement crew."

The first alternate target was also "socked in," so it was on to the second alternate. "We go after the second alternate, and this one happened to be open. ... I was looking down, because on the bomb run, I didn't do anything. The bombardier uses his bombsight, so I didn't have anything to do for five or 10 minutes. Well, I looked down and suddenly saw that our target was bursting with bomb hits. ... Just then, we realized that another bomb group had selected this same target."

Thirty bombers were headed directly at Reid's squadron

at exactly the same altitude. "Here are 30 planes going one way and 30 more coming the other way at our same altitude. Why we didn't have a collision, I don't know. ... That was the scariest moment almost of the whole time I was there, because it was my last mission, and here were 60 planes coming at each other. ... Finally, they whizzed by us, and we heard, 'Bombs away!' called. That's what they'd say when our mission was complete, and we could head home."

That may have been Reid's last flying mission, but it was not his final act of service to his brothers in arms and his country. For the past 19 years, Reid has been engaged in a new mission, one that involves navigating of a different kind. The decorated war veteran isn't standing in the navigator's perch





at 28,000 feet in 50-degree-belowzero temperatures helping his crew find their way across Europe and back to base. He's navigating through historical accounts, service records and, of course, a bit of red tape, helping connect the families of service men and women to their military legacies.

Reid's 758th Bomb Squadron was one of four squadrons that made up the 459th Bombardment Group. In about 2000, Reid found out the 459th group was holding a reunion in San Antonio. He attended. "From then on, I got very involved in the association. I became a vice president and the webmaster for the bomb group."

Through his work with the bomb group association, Reid became acquainted with Bob Coalter, a military historian out of Irving. Bob set up a website for Reid specifically for documenting and publishing the service records, photos and accomplishments of 459th Bomb Group members. "As a result of setting up that website, I started getting calls and correspondence from people who didn't know what their sons or dads or even maybe their grandparents had done in the war," Reid shared.

Since then, Reid has connected more than 100 families to their military legacy, through the website, personal correspondence or face-to-face meetings. Those are just the ones he knows about. His website contains thousands of names of service men and women, each linked to information he's been able to glean from microfilm, historical records and government entities. Some links have only the name, rank and service dates. Others contain details of now-declassified missions, photos and media clippings.

"I felt like people didn't know what their family member did because we

couldn't say a whole lot because of censorship," Reid related. During the war, all correspondence from military personnel was subject to censorship for the sake of preserving military secrecy. "So many of the families did not know what their sons or fathers were doing in the war, because just as a general rule most of us didn't talk about it when we got back. We did our part. We're not heroes. We just wanted to go on with our lives."

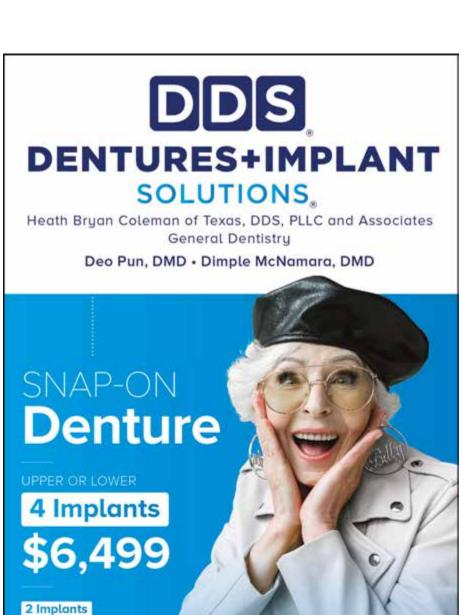
That's exactly what Reid did. After his 50th mission, he returned to the U.S. and, eventually, left the Army Air Corps to finish his education at Rutgers University, where he earned a master's degree in geology. Since then, he's had a varied and exciting life. At one point, he owned an oil and gas company in Dallas, and at another, a gold mine in Utah.



As part of his work to preserve the history and memory of the brave men and women who, like him, risked their lives for the sake of freedom. Reid also is writing a book. Somewhere Over Italy is a detailed account of the sorties he flew during his days with the 459th Bombardment Group.

Though his current mission doesn't include bombing bridges, airfields or oil refineries to save the world from tyranny, connecting families to their military legacies opens doors of understanding and appreciation between generations, a heroic accomplishment in its own right. His work is not complete, and as with every other mission, Reid plans to continue until the "Bombs away!" call comes through. NOW

Editor's Note: For more information on Reid's current mission, visit 459bg.org or email him at WWIINavigator@hotmail.com.



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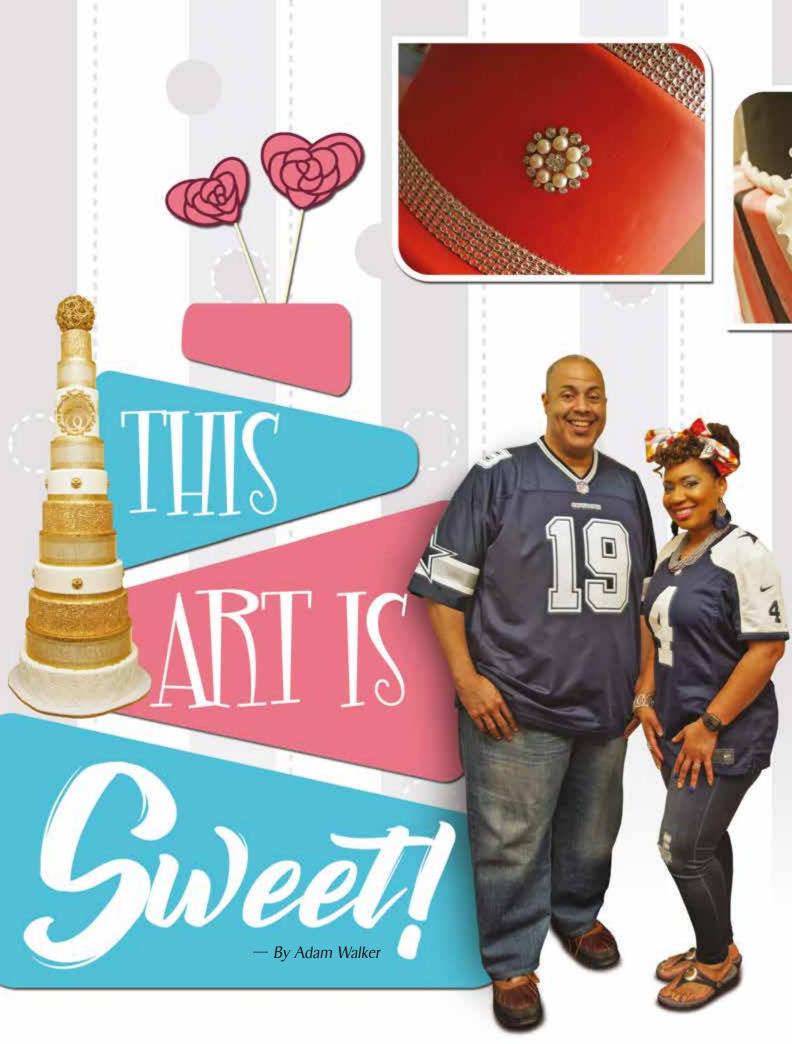
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In American culture, we sometimes fail to recognize the value of art or how omnipresent it is. No special day — no birthday, wedding, baby shower, retirement is complete without a cake, and no cake is complete until it's decorated. Manny Pruitt was not looking for a life-calling as an artist when he obeyed his mom's demand to join her at a cake decorating class.

"My mom had a coupon for a cake decorating class at JCPenney. It was for two people, and she wasn't going to waste it, so she made me go with her. I did not want to go, but I did it to appease my mom. I was 21, and the only guy in the class.

"I remember it like it was yesterday. When it was over, the teacher told me I was the best in the class!"

Manny decided his new skill was kind of fun, so he kept practicing, decorating cakes here and there for special occasions. "Until 2013, it was just a hobby. Mom baked a lot of cakes for church events, and I'd decorate them. I took a class at Mountain View College and watched YouTube videos and looked at other bakers' pages, but I'm mostly self-taught," he said.









Manny's career was as a manager for a truck driving company, with 150 drivers under his supervision. Then, on his eighth anniversary with the company, they let him go, along with other high-salaried employees. That left Manny unemployed and unsure what his next step should be.

"I called my pastor at Concord Church, and he invited me to come hang out for the day. I ended

up doing some work for the church while I was unemployed." What Manny landed on was working with his mother. She baked cakes, and he decorated them. "It was just me and Mom. Kellee, my wife, worked as a teacher."

"It was winter break of 2013," Kellee reported, "when we had that awful storm with the cobblestone ice, so we were out of school for longer than planned. Manny's mom just insisted that I come over and learn her recipes. She handed me an apron and taught me how to bake her cakes. I was able to pick it right up."

"God knew what was about to happen," Manny explained. That summer, Manny's mom was in a car accident that put her in the hospital and rehab for a few months. So, Kellee guit teaching and the mother-son venture became a husband-wife venture called Cake Daddy.

Manny's creations are amazing when you consider that his canvas is cake, and his paint is fondant. "I always liked



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to draw as a kid, and I was a sci-fi nerd. Sometimes, people have a picture of what they want, but other times they just have a theme or only an idea or a color scheme. Then my wheels start turning, and I come up with something fun."

Manny's artistic skills are impressive. His creations span the spectrum. His largest cake, to date, is a 7-foot-tall golden wedding cake that took a week to decorate with gold and jewels. It's what's called a "dummy cake," meaning there's no real cake in it, but the icing is real. He created it for an event celebrating 24 couples at his church, but it's on permanent display in his home now.

An '80s-themed cake, with tiers representing MTV and a Rubik's Cube along with some graffiti and a boom box, shows off another aspect of his creativity. If you are of a certain age, his *Soul Train* cake needs no explanation, as the familiar golden train trails its rainbows.

All of these cakes include some sculptural- or even architectural-type elements, but some cakes call on Manny's sculpture skills more than others. One such is a Spider-Man bust displaying everyone's favorite web slinger in full 3-D glory. Another is a Sorting Hat cake that looks ready to send everyone to Slytherin!

Who could have known that one evening of doing something just to make Mom happy could unlock years of creative expression, and even a means of support when life took one of its unexpected turns? Art truly is everywhere and adds joy to our lives one sweet bite at a time.









Pearson Family Dentistry

Pearson Family Dentistry Dr. Corinne Pearson, B.S., D.D.S. 307 E. Ovilla Road, Ste. 400 Red Oak, TX 75154 (972) 576-0602 pearsonfamilydentistry@yahoo.com Facebook: Pearson Family Dentistry/Dentist

Hours: Monday: 8:00 a.m.-1:00 p.m.; 2:00 p.m.-4:00 p.m. Tuesday and Thursday: 9:00 a.m.-1:00 p.m.; 2:00 p.m.-5:00 p.m. Wednesday, Saturday and Sunday: Closed

Dr. Corinne Pearson, B.S., D.D.S., is the sole practitioner of Pearson Family Dentistry in Red Oak. She is a mother, a woman of faith, a dentist and a businesswoman. In 2007, Dr. Pearson opened the doors to Pearson Family Dentistry on faith. Since that time, her faith has not only unlocked many doors for her and her professional team, but has given comfort to her clients during many anxious moments.

Dr. Pearson has a great passion for education and serving those in need. Upon completing high school, she continued her education by studying public health and the demographics of tooth decay in children. At that time, her desire was to work in community health and with low-income families. "We know that dental health care is not a priority in that sector," Dr. Pearson said.

She expressed great respect and admiration for her mentor and teacher, Dr. Ernestine Lacy, M.A., D.D.S. "She encouraged me to follow my interests, as opposed to doing it for financial gain," Dr. Pearson shared. "As a student in her high school physics and math classes, I recognized that Dr. Lacy was a brilliant woman." Surprised to meet again at what is now known as Texas A&M University Baylor College of Dentistry, Dr. Pearson learned that Dr. Lacy had left teaching high school to pursue her own education in dentistry and continued on to instruct in dentistry. So, once again, Dr. Pearson had the honor of sitting under Dr. Lacy's instruction.

Dr. Pearson loves continuing her education, teaching nutrition and practicing modern procedures for healthy teeth. Her team is educated, skilled and proficient in her procedures.

Pearson Family Dentistry offers an abundance of services. "The one thing that helps accomplish this is I have a great staff," Dr. Pearson stated. "They understand timing. They understand each procedure, our patients and our patients' tendencies and concerns." Dr. Pearson and her team provide the client with comfort and assurance during each procedure.

Dr. Pearson became a dentist because she has a sincere concern for good nutrition for children and families.

Dr. Pearson holds a number of degrees, including a degree in science nutrition and dental surgery. In studying nutrition, Dr. Pearson completed her studies in child psychology, business management and in designing menus for day cares and similar facilities.

Dr. Pearson and her staff educate clients as to what cookies and sports drinks do in creating cavities. "That is where we are ahead of the game in the fight against cavities," Office Manager Christie Hobbs said. There's a battle against both the effects of sugar and the acid found in snacks.

"I think what makes it all work is Dr. Pearson and who she is. Doctors attract employees like themselves," Christie stated. "She is very strong in her faith, and her employees are, too. We pray for each other."

"Patients come in apprehensive, but we know that we all need to overcome our human apprehensions and that this isn't just a job," Dr. Pearson added.

Dr. Pearson became a dentist because she has a sincere concern for good nutrition for children and families, and a desire to provide excellent dental services at an affordable cost. Her team follows her lead in providing caring procedures with confidence, assurance and comfort. The result is a beautiful, healthy smile. NOW







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Around Town



Red Oak Friends of the Library Treasurer Nancy Childress poses happily behind a table of treats at the group's fifth anniversary celebration.

Zoomed In: Kathy Dickey

By Sally Fuller

Kathy Dickey and scores of like-minded folks gathered recently at a local business for an Alzheimer's research fundraiser. "I'm here today because we need to do something toward a cure," the longtime Ovilla resident said.

"I've had many friends and people in my family who've suffered from Alzheimer's and various forms of dementia," she shared. Kathy's grandmother, mother and aunt are some of those who've been affected by Alzheimer's or another form of dementia.

Even so, Kathy asserted there's reason to hope. "From what I've read, I think we're coming close to even possibly reversing the disease," she said of recent breakthroughs in DNA research. "I believe we're going to find that, using genetic therapy, we'll actually find cures and preventative processes for many diseases."



Jessica Cozart of Ovilla cuts and colors to help clients of her Red Oak hair salon find their best look.



Dean and Sandie Kennedy, along with Janie and Tom Keenum, enjoy the shade of Oak Leaf's new pavilion at National Night Out.



Glenn Heights city officials gather for the groundbreaking of the new senior center and city center projects.

Class of 2006 ROHS sweethearts Caiti Cale Pruett and Bryan Pruett share a hug at their alma mater's homecoming.



Sisters Hailey and Aaliyah, and their parents, Abelardo and Nely Galindo, all from Glenn Heights, are among the almost 2,000 at Red Oak Founders Day.



Six-year-old Lillia Cain enjoys a snowcone while out and about in Ferris.



Noah Olivarez of Glenn Heights spends an afternoon playing in Ovilla's downtown pumpkin patch.

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At 86, Betty Vaught still knows her way around a kitchen. The oldest of four daughters, she learned to cook young as a matter of necessity. "When I was 8, Mama taught me to cook breakfast, so I could help get my sisters up and fed," she recalled.

Marrying into military life meant living in places far removed from her Osage County, Oklahoma, upbringing, but Betty's love of down-home cooking stayed true. "Trying food in other countries made me appreciate simple, home cooking even more."

Betty's devotion to from-scratch cooking when it comes to things such as her homemade egg noodles doesn't mean she's not willing to try something new. "I like new recipes, and at my age, simpler is better," she said with a soft laugh. NOW

Bill's Favorite Cherry Pie

Filling:

I can tart pitted cherries

1/3 cup juice from canned cherries

3 Tbsp. real tapioca

1/2 cup brown sugar

3/4 cup white sugar

1/2 tsp. almond extract

Pinch of salt

Red food coloring, for more vibrant color (optional)

Butter, to dot pie filling before baking

Piecrust:

2 cups flour 1 cup Crisco shortening 1/4 cup cold water

- **I.** Preheat oven to 400 F.
- 2. For filling: Mix all ingredients, except the butter; let stand 15 minutes so the tapioca can begin to thicken the juice.
- 3. For piecrust: Cut flour and shortening together until crumbly.
- 4. Add water: stir with a fork until dough forms.

- **5.** Separate dough into two portions. Roll dough with a rolling pin on a floured board or countertop. Gently place one crust in a 9-inch pie pan.
- **6.** Pour cherry filling into piecrust; dot filling with butter. Top with second piecrust.
- **7.** Crimp edges of pie; cut off excess crust. Make four slits in the top crust to allow steam to escape.
- **8.** Bake for 15 minutes. Reduce heat to 375 F; bake until golden brown.

Homemade Chicken and Egg Noodles

Serves 8.

I large chicken, cut up I medium onion, chopped 2 stalks celery, chopped

Salt. to taste (divided use)

Pepper, to taste

6 egg yolks

3 egg whites

1/4 cup heavy whipping cream

6-8 cups flour

1/2 to 3/4 Tbsp. baking powder (1/4 tsp. per 4 cups flour)

- **I.** Cover chicken with water; cook in a heavy stockpot with onion, celery, salt and pepper. When done, remove skin and bones; cut into bite-size pieces. Set meat aside.
- **2.** In a large bowl, gently whisk egg yolks, whites and cream until well blended. Do not beat.
- **3.** In a separate bowl, mix flour, salt and baking powder.
- **4.** Stir flour mixture, one cup at a time, into egg mixture.
- **5.** When dough becomes too thick to stir, hand-knead to work in as much flour as possible. All flour may not be used, and dough will be very stiff.
- **6.** With a rolling pin, roll dough in small measures onto floured board or countertop until no more than 1/8-inch thick.
- **7.** Starting at the widest side, roll each 1/8-inch sheet of dough into a long tube. Be sure dough is well-floured so noodles will unfurl.
- **8.** After all dough is rolled into long tubes, cut each roll into 1/4- to 1/2-inch slices.
- 9. Bring broth to a heavy boil.
- **10.** Unfurl noodles; drop into boiling broth. Cook noodles until tender, approximately 15-20 minutes. Stir in chicken meat.

Betty Sketty

Serves 8-10.

- 2 lbs. lean ground beef
 1 large yellow onion, chopped
 Salt, pepper and minced garlic, to taste
 1 10.75-oz. can Campbell's Cheddar Cheese Soup
- 1 10-oz. can tomatoes with green chilies
- 1 10.5-oz. can Campbell's Cream of Mushroom Soup
- 1 8-oz. can tomato sauce Spaghetti, cooked per pkg. directions (8 servings)
- **I.** Brown ground beef with onion, salt, pepper and minced garlic.
- **2.** Add all other ingredients; stir well. Simmer while spaghetti cooks.
- **3.** When spaghetti is cooked, mix with the sauce. Serve hot with bread and salad.

Homemade Creamed Corn

20 oz. frozen corn, thawed

- I cup heavy cream
- I tsp. salt
- 2 tsp. pepper
- 2 Tbsp. sugar
- 2 Tbsp. butter
- 1/4 cup milk
- 2 Tbsp. flour
- **I.** Place corn, cream, salt, pepper, sugar and butter in a large iron skillet or heavy saucepan.







- **2.** Whisk milk and flour in a small bowl until smooth; stir into corn mixture.
- **3.** Cook over medium heat 25-30 minutes, stirring frequently, until the corn is cooked and the mixture thickens.

Aunt Mattie's Chicken and Rice Soup

 whole chicken, cut up
 medium onion, chopped
 stalks celery, chopped
 Salt and pepper, to taste
 cans chicken broth (if necessary)
 10.75-oz. can Campbell's Cheddar Cheese Soup

- 1 10.5-oz. can Campbell's Cream of Chicken Soup
- 1 10-oz. can Ro-Tel Tomatoes and Green Chilies
- 1 cup rice, uncooked
- **1.** Cover chicken with water; cook in a heavy stockpot with onion, celery, salt and pepper.
- **2.** Remove chicken from broth. Reserve 4 cups of the broth

in the pot. If necessary, add can(s) of chicken broth.

- **3.** Remove skin and bones; chop meat into bite-size pieces. Set aside.
- **4.** Stir soups, tomatoes and rice into broth. Cook on low heat for 30 minutes.
- **5.** After 30 minutes, return chicken to the pot. Cover; cook on low heat until rice is done.

Barb's Cinnamon Roasted Pecans

1 tsp. cinnamon 1/4 cup sugar

I egg white, slightly beaten 2 cups pecan halves

- 1. Preheat oven to 275 F.
- **2.** Mix cinnamon and sugar until well blended. Stir in egg white and pecans.
- **3.** Stir to lightly coat pecans. Spread pecans in a single layer in a shallow, nonstick baking pan (sheet cake pan, if available).
- **4.** Bake approximately 30 minutes, stirring every 10 minutes.
- 5. Cool before eating.

Delightful Pineapple Pie

Quick, easy and refreshing on hot summer days!

- 1 20-oz. can crushed pineapple, undrained
- 2 3.4-oz. boxes instant vanilla pudding
- 1 cup sour cream
- 1 9-inch graham cracker crust
- 1 small container Cool Whip, thawed
- **I.** In a large bowl, whisk together pineapple, pudding mix and sour cream.
- **2.** Pour mixture into graham cracker crust; refrigerate 30-40 minutes, or until set.
- **3.** Top with Cool Whip.

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State and States Street, 5



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One cannot think well, love well, sleep well, if one has not dined well.

- Virginia Woolf

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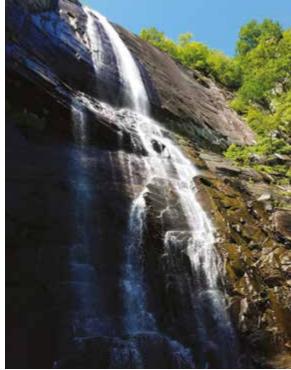
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yelp?













TravelNOW Rocking Along

— By Lori Altebaumer

Known as "The Little Town That Rocks," don't be fooled by the nickname when visiting Black Mountain, North Carolina. Although rocking chairs abound in the picturesque downtown, there are plenty of good times and breathtaking beauty to keep visitors rolling through this quaint town nestled in the heart of the Blue Ridge Mountains.

First inhabited by the Cherokee Indians, Black Mountain has been attracting people seeking rest and refreshment since the early 1800s. Visitors today find this village still thriving in small-town American charm and friendliness. Voted one of the "Prettiest Small Towns in America to Vacation" by TripAdvisor, Black Mountain does not disappoint.

From the 18-hole golf course, three breweries, more than 35 restaurants and upscale gift shops, galleries and Appalachian-style craft stores too numerous to mention, there's plenty to see and do around town. Wander among the nostalgic shops lining the pristine streets, where pedestrians still have the right-of-way. Pause to relax in one of the rocking chairs, hand-painted by local artisans and scattered along the sidewalks, as you take in the beautiful landscaping on the town square.

Feeling refreshed and ready to explore? Take a short drive and hop on the Blue Ridge Parkway. This scenic highway winds through towering spruce trees and dense growths of mountain laurel. Roll the windows down and inhale the fresh air, but watch out for wildlife. The turkeys along the roadside seem calmly oblivious to the danger of passing cars on the often-narrow road.

From the forest, the highway ushers you around breathtaking expanses of mountain views and scenic overlooks. You'll discover how the Blue Ridge Mountains got their name as you take in undulating layers of peaks, appearing deep blue like the choppy waves of the sea in the Appalachian atmosphere.

Opportunities for photography enthusiasts are endless.

Waterfalls, scenic overlooks and a stunning variety of wildflowers and native trees create the perfect occasion to capture the beauty and majesty of creation.

The abundance of hiking trails for all skill levels offer hours of exploration for those inclined to an outdoor challenge or adventure. Chimney Rock Park and the beautiful Lake Lure are just 30 miles east of Black Mountain. The park offers miles of high-rock hiking trails and waterfalls. It's also the location for filming the movie, The Last of the Mohicans. Another short drive takes you to the Nantahala River, where you can experience rafting over Class III whitewater at Nantahala Falls or spend your day fly-fishing.

Drive a few miles west and find yourself in historic Asheville, home of the Biltmore Estate. This 250-room mansion covers more than 4 acres of floor space. The estate itself takes a full day to explore, complete with a vineyard and winery, shopping and dining opportunities.

A tour through pastoral Maggie Valley holds treasures for the palate and the soul. Stop at the produce stands along the way for fresh peaches and sourwood honey as you let the lush, rolling landscape restore your heart to simpler days away from the hustle and bustle of modern living.

As the day ends, the slow pace of Black Mountain welcomes travelers back home. Replenishment for the adventuring soul comes in the form of a plate of barbecue from Phil's Bar-B-Que Pit. Order extra hushpuppies — you won't regret it!

After your meal, meander back downtown for a scoop (or more) of ice cream from Kilwin's Chocolates, Fudge & Ice Cream. Enjoy the sweet treat from one of the oversized rocking chairs, watching the sun sink below the horizon, tucking Black Mountain in for another peaceful evening. Recall your day's adventures as you peacefully rock your cares away, preparing for your next day's exploration of "The Little Town That Rocks." NOW

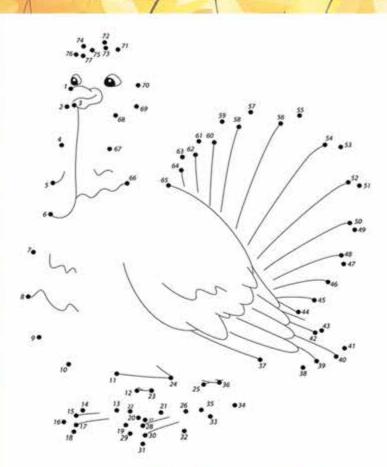
Editor's Note: For more information, visit www.exploreblackmountain.com.

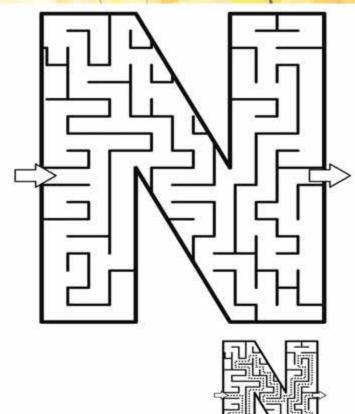






Mis Fin Page





MYSTERIOUS WORD:

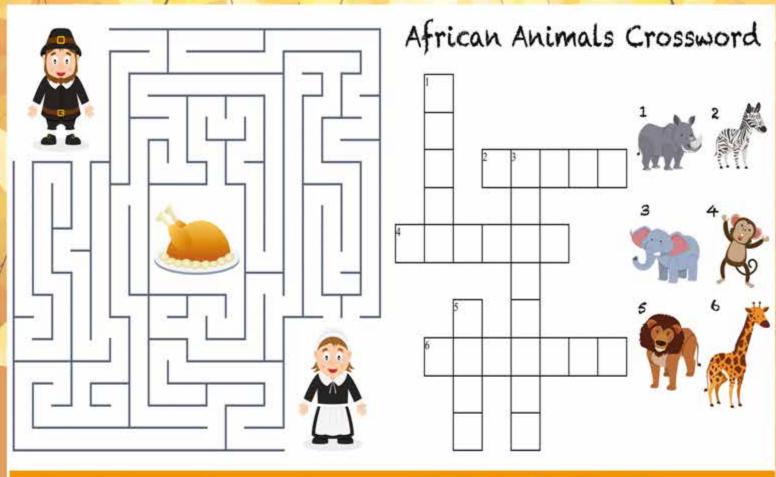
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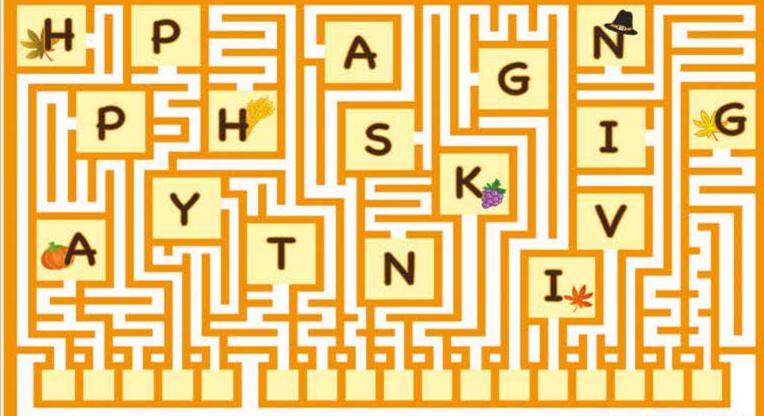
APPLES
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BIRD
BREAD
CORN
DINNER
FOOD
GRAPE
HAPPY
HARVEST
HOLIDAY
LEAF
NOVEMBER
PUMPKIN
TURKEY

AMERICAN



Mis Fin Page





Solution: HAPPY THANKSGIVING

Crossword Puzzle

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Solutions on page 36

Crosswordsite.com Ltd

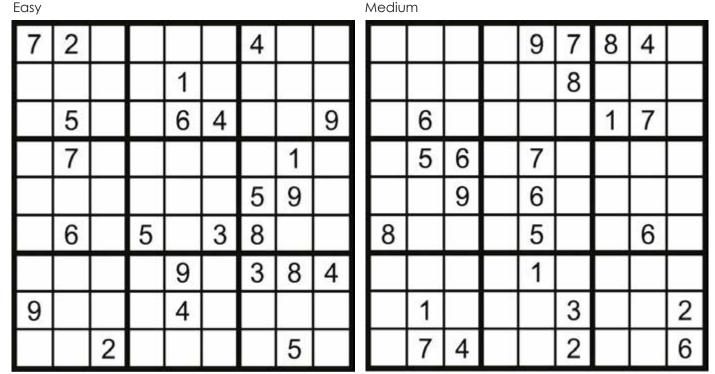
- 1 Biblical homicide victim
- 5 Iraqi port
- 10 Double-check
- 13 Forewarning
- 14 Watch
- 15 Furned
- 19 Pervading air
- 22 *... but I could be wrong*
- 23 firma
- 24 Software trial version
- 25 What a parade does
- 26 Set of moral principles
- 28 Graveyard of Empires
- 34 Agree
- 35 Groups of animals
- 36 Round, red root vegetable

- Down
- 1 Stage equipment
- 2 Ingot
- 3 Supplement
- 4 Moon lander
- 5 Place of confinement
- 6 Now and again
- 7 St. Elmo is their patron
- 8 City it can be blamed on?
- 9 Raggedy one
- 11 Lust after
- 12 Lady of "Idylls of the King"
- 15 Move up and down
- 16 Metal-bearing mineral
- 17 Natural number
- 18 Hated big-time
- 20 Globe
- 21 Eight hours, to most workers
- 23 Implied
- 25 Turpentine source
- 27 Fort --- State University, Kansas
- 28 Powdery residue
- 29 Sum charged
- 30 Weep
- 31 Golfer's peg
- 32 Affirmative vote
- 33 Open mesh fabric

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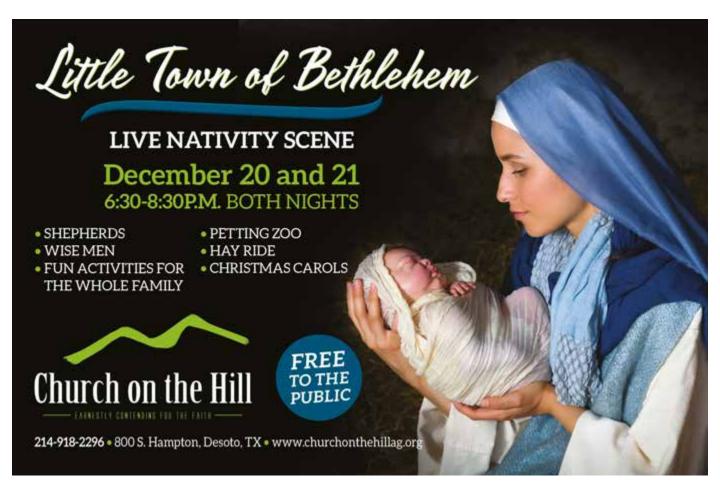
Sudoku Puzzle



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Solutions on page 36





11/2

Girls Night Out!:

Wine, shopping, karaoke and a book signing all in one place. Vendors of all sorts will be on-site for the evening. 4:00-7:00 p.m., Sugar Ridge Winery, 353 Sugar Ridge Rd., Ennis. For more information, call (972) 666-2888.

11/5

ROISD Senior Citizen Luncheon:

This communitywide event is free to all area senior citizens (60 and older). 11:00 a.m.-12:30 p.m., Red Oak High School cafeteria, 220 S. Hwy. 342. Call (972) 617-2941 for information and reservations.

11/6

Support the Hawks!:

Celebrate our local teams at a pep rally for the whole community. Food and beverages available for purchase. 7:45-8:45 p.m., Red Oak High School competition gym, 220 S. Hwy. 342. For more information, call (972) 617-2941.

11/7

Veterans Hiring Fair:

Connecting veterans, service members and their spouses to Texas Employers. 1:00-4:00

p.m., Midlothian Conference Center, 1 Community Circle Dr. Contact Susan Plumlee, (972) 937-8114, ext. 3333, for more details.

11/9

Glenn Heights Veterans Appreciation Day:

A day of celebrating veterans begins with a children's 1K fun run and adult 5K followed by a Veteran's Appreciation and Recognition Ceremony. Children's fun run (under 18): free; adults preregistered: \$15; day-of-race registration: \$20. Registration: 7:15 a.m. Fun Run: 8:15 a.m. 5K: 8:30 a.m. Ceremony begins: 10:00 a.m., Heritage Community Park, 400 E. Bear Creek Rd. For information and registration, go to www.glennheightstx. gov/344/Veterans-Day-5K-Fun-Run-Appreciation.

Ovilla Veteran's Day Wreath Laying:

A wreath will be laid at Ovilla's Veteran's Memorial site to honor all those who have served our country. Free. 2:00 p.m., Heritage Park, 625 W. Main St. For more information, contact the city office at (972) 617-7262 or email pwoodall@cityofovilla.org.

4th Annual Bridges Band and BBQ Bash:

Texas state championship barbecue cook-off with featured celebrities: Chef Kenzie Mills, Chef Plum and Chef Michele Ragussis. Live music, kid zone, cup cake war, goat yoga, silent auction and raffle. Benefits Bridges Training Foundation. Free admission. 10:00 a.m.-6:00 p.m., Ellis County Expo Center, 2300 W. Hwy. 287 Bypass, Waxahachie.

11/9-11/10

Five Claw Salute:

Feline PAW Foundation hosts this cat show benefiting Ellis County animal shelters and rescues. **Saturday**: 9:30 a.m.-5:00 p.m.; **Sunday**: 9:30 a.m.-1:00 p.m., Midlothian Conference Center, I Community Circle Dr. Learn more at www.felinepaw.net.

11/10

Pie Palooza!:

Pies to buy, throw, eat and judge, along with children's activities, hosted by the Homeless Coalition of Ellis County, 2:00-6:00 p.m., First United Methodist Church, 505 W. Marvin Ave., Waxahachie. Learn more by contacting (972) 937-4400 or info@fumcwaxahachie.org.

Mondays

Bridge Club:

12:15 p.m., Waxahachie Senior Center, 122 Park Hills Dr. For more information, email Jeanee Smiles at smilestoremember@gmail.com or call (469) 309-4280.

Third Wednesdays

Ellis County Christian Women's Connection:

Share a meal and hear inspirational speakers. Cost is \$13. Reservations are due Sunday before the meeting. 11:30 a.m.-1:00 p.m., Waxahachie Country Club, 1920 W. Business Hwy. 287. Contact Barb at (214) 463-5064.

Thursdays

Midway Composite Squadron of Civil Air Patrol/US Air Force Auxiliary:

Cadets ages 12-18 and Senior Members 18 plus. 6:45-9:00 p.m., Mid-Way Regional Airport, 131 Airport Dr. Visit www.gocivilairpatrol.com for more information.

Fourth Sundays

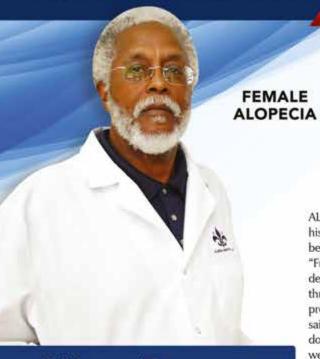
Prayer Shawl Circle:

10:00 a.m.-noon, First United Methodist Church of Red Oak, 600 Daubitz Dr. Call Beth Norris, (214) 392-0732, for more information.

Submissions are welcome and published as space allows. Send your current event details to sally.fuller@nowmagazines.com.

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As Seen On TV: Good Morning Texas

In 1990, Alwyn Dowell Sr. started ALBRA DEWYN™, named by combining his and his wife, Debra's, names, because of a personal experience. "From 1985 to 1990, I had seborrheic dermatitis. I'd been to five doctors and three dermatologists, and was getting progressively worse. One day, my son said, 'Pop, you need to see another doctor.' I was super depressed. So, 1 went to the university library and copied a book of shampoo formulas to learn to make my own. Then I found an old book on skin diseases. It opened to a section on using natural ingredients to treat skin diseases. I bought the ingredients and used a baby shampoo as a base. The itching reduced immediately. Hair I hadn't had for 15 years started growing back!"

From that beginning, Alwyn started refining his formula and trying it on others with various hair-loss issues — a daughter who had a chemical burn from the hair salon, a brother with male pattern baldness, friends with other skin conditions. "I registered with the FDA as a researcher and did preclinical trials. Nine out of 10 subjects regrew hair. I tried to get laboratories to pay attention to my results, but they weren't interested, because my formula uses all-natural ingredients."

When the expense of doing everything necessary to get the medical community to accept his results for helping people with alopecia became too much, Alwyn made a slight change to his formula and registered as a cosmetics company. "My hair care shampoo and conditioner, hair spray, total body wash, total body lotion and day and night cream all have

a proprietary blend of essential oils and vitamins. They're anti-viral, anti-bacterial and anti-fungal. And they're very cost effective, because a big bottle of the shampoo will last about 8 months. I'm selling these products in 43 states; Toronto, Canada; and Ho Chi Minh City, Vietnam. I'm planning to open three more physical locations in the next two years." ALBRA DEWYN™ even has a senior citizen discount.

Alwyn opened his online store in March 2012, working from his production facility in DeSoto, "In June 2018, I decided it was time to apply for a space at Grow DeSoto Market Place Small Business Incubator. "The first five months there, our sales increased by 40 percent per month! Our current location is next door to GDMP. We've added a salon, where ladies can come to have their hair and scalp serviced, in a private setting. Hair loss is a common side effect of many drugs, but it may be from stress, vitamin deficiencies, scarring, thyroid problems, dramatic weight loss, chemotherapy and various types of alopecia. Where other treatments have failed, our services have educated people about hair loss and restored their scalps, so their hair can regrow naturally within seven days. We have female customers from age 9 to 92, and male customers from the late 20s to 77, who are getting results from our products. We also carry all-natural products for skin inflammation."

Alwyn wants to see lives changed. "My reward is not dollars. It's when a customer comes back with a smile on their face. I want to help people and relieve their pain."

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SCAVENGER HUNT WINNERS!



Rhonda Milano is the happy, surprised winner of the \$100 Visa Gift Card from NOW Magazines.



Yanelly "Nelly" Hearron and her son, Jacob, are the happy winners of the 5-pack of State Fair tickets from NOW Magazines.



Laura Ryan Thompson with her son, Reese (left), and friend, Jackson Emmet, can't wait to wear their new Hawks spirit items from Laura Chaney of Chaney's Designs, Embroidery & More.

Crossword Sudoku Solutions

1 A	² B	3 E	⁴ L			⁵ B	⁶ А	s	*R	9 A
10 M	Α	K	E	"c	12 E	R	Т	Α	1	N
13 _P	R	E	М	0	N	1	Т	1	0	N
				14 V	1	G	- 1	L		
15 B	16O	17	18 L	E	D		19 M	0	200	21 _D
220	R	N	0	Т		23 _T	E	R	R	Α
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²⁸ A	²⁹ F	G	Н	Α	N	1	30 S	31 _T	32 A	33 _N
³⁴ S	Ε	E	E	Y	Е	Т	0	E	Υ	E
35 H	E	R	D	s			³⁶ B	Е	Е	Т

Easy

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Medium

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3	6	8	4	2	5	1	7	9
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8	4	2	3	5	1	9	6	7
2	8	3	7	1	6	5	9	4
6	1	5	9	4	3	7	8	2
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