RED OAK | GLENN HEIGHTS | OAK LEAF | OVILLA

NorthEllisCo.NOW

MARCH 2022

Healing Hobby

Nadine McNally rescues ailing wildlife

Also inside: Scavenger Hunt Crossword/Sudoku

Featured Business: Fuego Church

UTE TREPH 30ATEOP & U 30ATEOP

Postal Customer

In the Kitchen With Karmin Galfney



TO LEARN MORE ABOUT US, VISIT www.dfwoms.com

972-875-7616

We are an Opioid Free Practice

Dental Implants • Wisdom Teeth • Teeth in a Day



Dr. Pedro F. Franco, DDS Oral and Maxillofacial Surgeon



Dr. Jared Gilliland, DDS Oral and Maxillofacial Surgeon



Dr. Ahmed Zaidi, DMD Oral and Maxillofacial Surgeon

Spring Break Special

Extraction of all 4 Wisdom Teeth under IV Sedation \$1,500.00

for uninsured patients only

We are In Network with most insurances | We Accept Medicaid & CHIP

Three Convenient Locations:

Ennis 2200B W. Ennis Ave.

Suite B Ennis , TX 75119

P:(972) 875-7616 F:(972) 875-7618 Mesquite

2540 N. Galloway Ave. Building 3 in Suite 303 Mesquite , TX 75150

P:(972) 270-6617

F:(972) 270-8381

Irving 2727 N. O'Connor Rd. Irving, TX 75062

P:(972) 594-7414 F:(972) 594-1834







Hablamos Español

A new oncology unit. A new way to fight cancer, together.



At Methodist Chariton Medical Center, we're proud to announce the opening of the new Dr. Stephen and Marilyn Mansfield Oncology Unit. From screening and diagnosis to treatment and beyond, Methodist Charlton is dedicated to caring for you and helping you focus on what matters most: beating cancer. And our new oncology unit is just one more way we're ensuring our friends and neighbors fighting cancer have the inpatient cancer care they deserve. That's community. And it's why so many people **Trust Methodist**.

MethodistHealthSystem.org/Charlton-cancer





Team have prohibits langulate from practicing modicine. The physicages on the Methodial Health System complex staff are independent practitioners who are not employees or approximation and the set of the state of



March 2022 | Volume 17, Issue 3



Publisher, Connie Poirier | General Manager, Rick Hensley

EDITORIAL

Managing Editor, Becky Walker | North Ellis County Editor, Angel Morris Office Assistant, Kristin Bato Editors/Proofreaders, Lisa Bell . Rachel Rich . Virginia Riddle Writer, Amber D. Browne

HEALING

HOBBY Caring is Nadine McNally's passion.

14 AROUND

Fuego Church

Karmin Gaffney

TOWNNOW

8

GRAPHICS AND DESIGN

Creative Director, Chris McCalla | Artists, Kristin Bato Martha Macias . Anthony Sarmienta . Jennifer Spence

PHOTOGRAPHY

Photography Director, Chris McCalla Photographer, Shane Kirkpatrick

ADVERTISING

Advertising Representatives, Melody Schmidt . Cherise Burnett Dustin Dauenhauer . Bryan Frye . Kelsea Locke . Linda Moffett Constance O'Bryan . Lori O'Connell . William Perron . Linda Roberson

Billing Manager, Angela Mixon



ON THE COVER

Nurturing injured animals has become one local woman's life's work.

Photo by Shane Kirkpatrick.

North Ellis Co.NOW is a NOW Magazines, L.L.C. publication. Copyright © 2022. All rights reserved. North Ellis Co.NOW is published monthly and individually mailed free of charge to homes and businesses in the Red Oak, Ovilla, Bristol, Glenn Heights, Pecan Hill and Oak Leaf ZIP codes.

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.

EXPERT CARE, EXPERT STAFF, EXPERT RESULTS



CALL FOR A COMPREHENSIVE EVALUATION AND ULTRASOUND

817-668-1360

1626 W. Main, Ste. 107 Waxahachie, TX No one should experience leg pain and swelling. At Texas Vein Experts we understand and will customize a treatment plan so you can enjoy life again.



YOU'RE IN LUCK!

Today's technological advances in cataract surgery mean better-than-ever results. Let's start the conversation about which choice is right for you.

We want you to see what makes your life remarkable.

OPTICAL CARE

New Patients Welcome



800 N. Hwy. 77, Ste. 100, Waxahachie, TX (Next to HEB) 972-937-4433 • AllEyeCare.com • AllOpticalCare.com

Raj Rugwani, MD Board-certified Ophthalmologist



4 ngel

Angel Morris North Ellis Co.NOW Editor angel.morris@nowmagazines.com (972) 533-7216

EDITOR'S NOTE

Ordinary moments ...

Sometimes I make a big deal of little things. Who am I kidding? I *often* make a big deal out of little things. I'm not talking about sweating the small stuff or making mountains out of molehills (although, if I'm being honest, I may be guilty of each of those idioms, too). What I mean is, I like to commemorate everyday stuff in at least some little way. My husband calls it "going overboard," but I believe finding cause for celebration in routine things reminds us to be grateful.

I'm as guilty as the next person of not making time for the most important people in my life — of letting jobs and chores and projects consume me. Some people juggle those things and take time out for big occasions in meaningful ways, like family vacations and holiday events. I love those activities, but for me, the truly special memories are made marking everyday moments. At the height of the pandemic, Sunday drives became our thing. Traveling around our community recognizing places we loved and missed; discovering new areas we'd overlooked; and, most importantly, sharing whatever thoughts popped in our heads. I looked forward to those drives all week.

When my son was young, he and his dad would randomly have indoor campouts, tossing out sleeping bags and reading by flashlight for no reason other than it being Friday. We have special desserts for half birthdays and traditional meals the night *before* holidays. The list goes on, but it's not set in stone. Because sometimes you realize it's the first day of spring, and that calls for finding a playground and enjoying the swings.

... make life extraordinary!





CAMPUZ

\$20 PURCHASE

CAMPU

Midlothian Waxahachie

Cedar Hill Dallas (Oak Lawn)
 CampuzanoMexicanFood.com





College does not decriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities.

MORGAN

Ask About Our **Dental Savings Plan**

Cleanings & Exams - Digital X-rays Whitening Crowns & Bridges Dental Implants - Root Canals Extractions

- 3-D X-rays Veneers - Fillings Night Guards Nitrous Oxide



General Dentistry Accepting New Patients

Mark Morgan, DDS Sarah Key, DMD MS



1618 W Hwy 287 Business Waxahachie • 972-937-6654 Extended Hours to Better Serve YOU!





Our members enjoy access to world class quality care, significant cost savings, predictable healthcare bills, discounted labs and imaging, all for less than a daily cup of coffee.

Plans start at \$40 per month!

WE SPECIALIZE IN Internal Medicine Cardiology Women and Men's Health Weight Loss Management Hormone Therapy Non-surgical Aesthetics and More!





Federico Maese, MD

Don't let the high costs of health insurance prevent you from getting the care vou deserve.

> Call 469-719-3690 to learn about our comprehensive healthcare membership today!

> > theangelplan.com 269 E Ouilla Rd # 100 Red Oak, TX 75154

FACE LIFE FACE FIRST hydrafacial Visit Website Hydrafacials, Facials and More For Current Specials. GIFT CERTIFICATES AVAILABLE SkinSolutionsByShelly.net IMAGE SKIN SOLUTIONS BY SHELLY Osmosis "I LOOK FORWARD TO MEETING YOUR SKIN" Lip Fillers 🚑 By Appointment Only 817-709-5509 **Botox/Xeomin Services** Jen Grimes-AGACNP-BC 509 S. 9th St., Midlothian, TX 76065 972-437-8820



PROTECT THE THINGS YOU CHERISH THE MOST

Products and services to meet all your insurance needs
 Call to see if you can save



Marianne Whitley

Your Local Agent 117 W OVILLA RD GLENN HEIGHTS, TX 75154 MWHITLEY@FARMERSAGENT.COM

Call 972.223.9992 today! For Home, Auto, Life and Business.



Restrictions apply, Discounts may vary, Not available in all states. See your agent for details, inscrimore is underwetten by farmers insurance Exchange and other affiliated insurance companies. Vait farmers, com for a complete faiting of companies. Not all resurses are authorized to provide insurance in all status. Coverage is not available in all states.



- By Angel Morris

With a heart for helping those who can't help themselves, Nadine McNally first thought she'd have a career with Child Protective Services. She earned a bachelor's degree in that field from Cedar Valley College, but life had something else in store for Nadine's nurturing spirit.

Attending local schools since fifth grade, Nadine considers herself a lifelong Red Oakian. "When I was young, Red Oak was all country. Everybody knew everybody. I'm a people person, and I liked knowing everyone and doing things for the community," she reflected about her hometown.

While Nadine and her husband, Robert, are happy to stay in Red Oak for years to come, eventually they plan to retire to the 40-acre farm they own in Bynum, Texas. "We just love Red Oak, but my latest career is better suited for the farm," Nadine explained.

Before finding the way to her current passion, Nadine worked as a waitress and then manager for area restaurants including the Beckley Grill and Metro Diner. "It was another way I enjoyed helping people," Nadine admitted. "Plus I got my picture taken with all the Dallas Stars hockey team, which was pretty cool."

Something cooler, however, began to interest Nadine, and she left her restaurant work behind. "My husband owns his own home improvement business, and a client of Robert's knew he and I were old-school country," Nadine recalled. "The client discovered two baby racoons in his basement and called us to find out what to do."

The McNallys urged the client to see if the babies' mother would return. When that didn't happen, the couple agreed to try to care for the racoons. "I knew nothing about racoons then, and the baby boy died that night. But I got the baby girl to drink Pedialyte, and I ended up wearing her in a harness on my chest for the next six weeks," Nadine remembered.

"This was when hospitals were beginning to encourage people to have skin-to-skin time with newborn babies, and I figured if it worked for humans, it might help a baby racoon to stay near me, too," she said.

Willow the racoon would live with the McNallys for the next five years until she passed — a long life for a racoon. During that time, Nadine began her career in wildlife rehabilitation.





Belong, Believe. Become at Frego!

Sunday Services

DeSoto Campus: 1331 S. I-35 E DeSoto, TX 75115 9:00 AM - Bilingual

Red Oak Campus: 211 N. Main St. Red Oak, TX 75154 11:30 AM - Bilingual

Pastors Joshua & Lavan Rivera

Office: 319.321.0660

Connect with us online! E Fuego Church Online F @FuegoChurchAG 🞯 @Fuego.Church 💟 @FuegoChurch Today, she has nursed hundreds of animals, from skunks and squirrels to possums and rabbits, back to health. "After Willow, I was hooked and couldn't turn away a hurt animal," Nadine admitted. "Someone sent me a goat that was less than a day old, and she almost died several times. Its mom had three babies and for some reason wouldn't let that one eat."

Before she knew it, Nadine became the go-to person for sick or injured wildlife. "The Ellis County game warden will reach out to me when he hears of one who needs my care," Nadine noted. "It's not something just anyone would want to do. You never know what that baby animal will need or why it's been abandoned. You have to learn to hydrate them, give animals IVs, things you'd never think of."

To that end, Nadine is applying for a wildlife rehabilitation license, which will allow for her to better care for more animals. "Right now I care for them in my home, with some cages and playpens. The goal is always to rehab them, and then release them back into the wild," she noted.

This is where the family farm becomes important, as the new home to Nadine's patients. "My favorite thing is when an animal takes to you as if you're its mom. Then you try with all your heart to save it, only to let it go back to its natural home again," she described. "Rehabbing can be really challenging, but ultimately, it's about helping a helpless animal go home."

Nadine noted that anyone wishing to help in her mission is welcome to reach her through Facebook at NadineMcham. Donations of baby blankets, bottles,





pacifiers, Cheerios, dog food and racoon formula are welcome, as are any monetary gifts to local vets who might assist with care.

"My 12-year-old granddaughter, Gwenith, wants to be a veterinarian, which is a big part of what motivates me to keep doing this," Nadine said. "I always find a way to help the animals that come to me, but others who want to help would certainly be welcome."

To others who may discover a sick animal, Nadine offers advice. "Get them into a cardboard box that has only a blanket inside. No food or water. Then contact the local game warden to help from there."

Nadine's rehab process involves evaluating each animal's condition and stabilizing their temperature before determining the best course of care, if there is one. "The hardest part is when you have a baby that is sick, but you know there's nothing you can do. Those times you just hold it and love it until it passes away."

When not expanding her rehabbing efforts, Nadine enjoys genealogy and has another unique way of helping others. "I take pictures of headstones and post them on findagrave.com," she explained. "After my father's death, it became a way of finding peace at the cemetery. Now I often get requests from others to find a grave and send them a photo."

Whether it's rehabilitating animals or connecting people to a lost loved one, Nadine proves her calling is kindness. "I feel like sometimes all people need is a friend or a kind word — just someone to listen," she said. "Whether it's with animals or people, it's always been important to me to be there for others. I've just always done that."







North Ellis Co. NOW Scavenger Hunt



in 5 different ads in this issue (not counting the one above).

Email the page numbers and specific ads where they are found, plus your contact information and phone number, by March 15th. To ensure your Scavenger Hunt answers go in the drawing, you must use the Scavenger Hunt Email

scavenger.nec@nowmagazines.com



scavenger.nec@nowmagazines.com





LORENZO BROWN & ASSOCIATES

DIVORCE . PROBATE

1700 N. Hampton Road, Suite 104 DeSoto, TX 75115 972.224.7555 - office 214.621.0036 - cell 214.237.6067 - fax lorenzobrownlaw@gmail.com

Direct Mail Advertising Works!

Let North Ellis CountyNOW Magazine present your advertising message to

over 17,100

Home & Business addresses in the Red Oak, Ferris, Glenn Heights, **Ovilla & Oak Leaf ZIP codes**



Melody Schmidt

For more information, please call your local advertising representative.



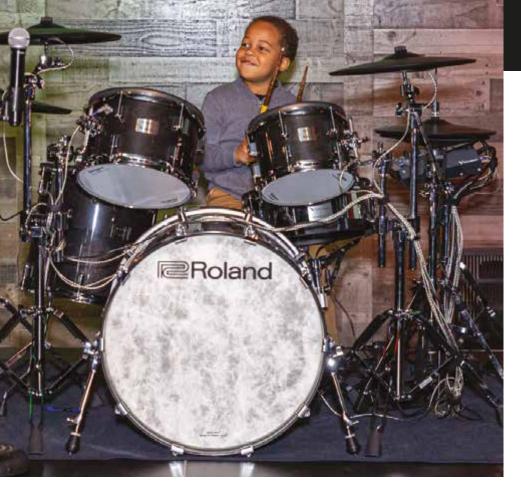


BURLESON | CORSICANA | ENNIS | MANSFIELD MIDLOTHIAN | NORTH ELLIS COUNTY | SOUTHWEST WAXAHACHIE | WEATHERFORD





f



Zoomed In: Gabriel Ratliff

By Angel Morris

Gabriel Ratliff recently performed on the drums during a Zackkeys Productions recital at Red Oak's Ardent Church. The kindergartner began learning to play at the start of the school year, and he chose the drums because "they are the most fun, and I like wearing the headphones when I play," he said.

Gabriel was inspired by his father, a musician who plays many instruments, to try his own hand at music. "I also like the guitar but haven't learned how to play it yet," Gabriel admitted. When not taking music lessons at Zackkeys, Gabriel likes to read, play baseball and do anything outside.



Montana-born Robyn Hall shows pure excitement over getting mommy outside to see Texas snow again.



Lily Corbitt sets up for Girl Scout Cookie sales with the help of her mom, Dawn Corbitt.

Around Town



Brittney Norwood and her children huddle up for a snow-day photo.



Raleigh Wilcox and Lauren Tenny enjoy Scoops Ice Cream in Red Oak.



Lucas Nacianceno sleds in the icy snow that hit Ellis County last month.

NOW



Red Oak ISD Education Foundation Executive Director Karen Anderson shows an auction item for the Handbags for Hawks fundraiser set for March 5.



Finley Mayfield tests the winter weather in her favorite dinosaur slippers for traction.



Parent Joana Estrada puts finishing touches on tables at the Daddy Daughter Dance hosted by Red Oak High School Choir Booster Club.







BusinessNOW Fuego Church

— By Angel Morris

Fuego Church

211 N. Main St. Red Oak, TX 75154 (319) 321-0660 info@fuego.church www.fuego.church Facebook: @fuegochurchag Instagram: @fuego.church

Hours: Wednesday: 7:20-8:30 p.m. Sunday: 9:00-10:30 a.m. (DeSoto Campus) and 11:30 a.m.-1:00 p.m. (Red Oak Campus)

Husband-wife team Joshua and Lavan Rivera's enthusiasm comes alive in their appropriately named Fuego Church. The duo entered ministry more than 11 years ago. "Joshua was studying at Southwestern Assemblies of God University in Waxahachie, and we were preparing to be married and move back to his hometown when he graduated," Lavan recalled. "Before we moved, I wanted to be sure my family was settled in church."

Joshua, whose father had ministered more than 30 years, was well liked by Lavan's family, and Lavan asked for his help guiding them to church. "We drove 40 minutes to their home every week, and Joshua would share the gospel," Lavan explained.

By their second gathering, Lavan's mother and sister asked Joshua to lead them in the Prayer of Salvation, and each week that followed they invited more folks to listen to Joshua. "Our plan was still to find a local church for them, so we began visiting churches," Joshua noted.

During those visits, however, Joshua felt a calling. "He shared that God was calling us to shepherd this group of people," Lavan remembered. "Joshua was 27. I was 22, and I had no ministry background. I told Joshua, 'No!"

Joshua asked Lavan to pray about it. "I felt scared and underqualified, but a month later, the Lord confirmed to me to take the plunge," Lavan admitted. The couple began their church plant. They rented a chapel at Ferris Heights Methodist Church in Waxahachie from September 2010 through February 2011. Then, they found their first office space on Brothers Boulevard in Red Oak, but it, too, quickly filled up to capacity. "It was a good problem that geared us to find a building to purchase," Joshua said.

That led to Fuego Church's first campus in DeSoto in 2013. "We attracted families from all over Dallas — still by word-ofmouth from people who were saved in Lavan's family's house," Joshua described. "We quickly became a regional church and were exhausting our DeSoto space."

In 2019, the Assemblies of God North Texas District asked the Riveras if they would adopt a church in Red Oak that was looking to merge, and that location became the second Fuego campus. "With two locations, we are serving more than 600 people. This has prompted us to look for land or a building where we can combine the two congregations and anticipate welcoming 1,000 people or more," Joshua estimated.

In the meantime, Fuego Church continues to offer bilingual services at both locations. "We don't define ourselves as a Hispanic, Black or White church. We're multiethnic, multicultural and multigenerational as a representation of what heaven will look like," Joshua promised.

Lavan promised their mission emphasis will continue, with monthly assistance for local organizations and school districts. "We're hands-on in the community, encouraging faith through outreach and activities," Lavan noted.

While they are a young church in years, Fuego has a well-established youth, young-adult and family ministry, including people who are still with them from that first home Bible study. "We are here to love God, love people and be the church. Our goal is to be a church that collectively reaches the community and individually impacts the world around us," Joshua outlined.

And, as the name suggests, Fuego Church wants to ignite spirits and light the world. "When we 'Belong' to a healthy church and 'Believe' the word of God, we can 'Become' the person God has called us to be," Joshua said. "Come join us as we fulfill the motto, The Best is Yet to Come!"







Healthy teeth, healthy gums and now . . . healthy sleep!

We provide treatment for snoring and sleep apnea.

Start living a healthier, more productive life through better sleep.





Scott G. Clinton, DDS, MAGD General Dentistry

DENTAL SLEEP MEDICINE OF NORTH TEXAS

(972) 73-SLEEP | SleepApneaWaxahachie.com 125 Park Place Blvd., Waxahachie, TX 75165



215 W. Camp Wisdom Rd. • Duncanville 972-283-9007 • www.knickknacks.com

f 🔟 😏



"Cooking is a work of heart," said Karmin Gaffney, who learned how to cook at the direction of her mother and grandmother while growing up on the East Coast. "Cooking is my therapy. When I am in the kitchen, that is my space to create and try new things," Karmin said.

When visiting restaurants, Karmin likes to order different dishes, so she can recreate them at home. "I try and figure out the ingredients by all the flavors I taste in the dish."

Karmin enjoys grilling, soul food, specialty recipes and baking, as well as incorporating fresh herbs and vegetables into her dishes. "I would fish and crab all day if I could, then I would go home and cook using all the fresh ingredients to have a tasty seafood dinner." NOW

Awesome French Toast Casserole

Casserole: I loaf French brioche, sliced into I-inch slices 8 eggs 2 cups half-and-half I cup milk 3 Tbsp. sugar I Tbsp. vanilla 1/2 tsp. nutmeg Proline Tanging:

Praline Topping: 2 sticks butter

- I cup light brown sugar I cup nuts, chopped 2 Tbsp. light corn syrup I tsp. cinnamon
- l tsp. vanilla
- i isp. vanina

I. *For casserole:* Arrange the bread slices in 2 rows in a 9x13-inch pan, overlapping them if necessary.

2. In a large bowl, mix the eggs and remaining casserole ingredients until well blended. Pour the mixture over the bread ensuring all the bread is covered. Spread the mixture between the overlapped slices. Cover with foil; refrigerate overnight.

3. For praline topping: The following

day, preheat the oven to 350 F In a small bowl, mix together all the praline topping ingredients; spread the mixture over the casserole. Bake for 45 minutes until golden brown and puffy.

Mango Habanero Hennessy Glazed Wings

Wings:

- 1 5-lb. bag party wings, rinsed and dried
- 3 Tbsp. garlic salt
- 2 Tbsp. black pepper
- 2 Tbsp. kosher salt
- 2 Tbsp. onion powder
- 2 Tbsp. Cajun seasoning
- 2 Tbsp. cornstarch
- Favorite oil for frying

Glaze:

- I cup pineapple juice
- I cup light brown sugar
- 2 cups Hennessy
- 2 cups fresh mango
- 2-3 habanero peppers 2 Tbsp. cornstarch
- 2 103p. comstate
- 1/2 cup water

For wings: In a large bowl, add the wings, garlic salt and next 4 ingredients; mix well. Lightly dust the wings with cornstarch.
 In a large pot, add enough oil to cover the wings; heat to medium-high. Fry the wings until they float to the top of the oil and are crispy and brown in color. Cook an additional 2 minutes for desired color. Remove; place on paper towels to remove excess oil.

3. *For glaze:* In a large pan, add the pineapple juice, brown sugar and Hennessy. Simmer; stir occasionally until the alcohol burns off. Set aside but keep warm.

4. In a food processor, blend together the mango and habaneros, for desired heat. Add the mixture to the pan with the glaze; slightly boil.

5. In a small bowl, add the cornstarch and cold water; mix well. Add the cornstarch mixture in small amounts to the pan of glaze, combining until desired thickness. Remove from heat. Toss the wings in the sauce; enjoy with favorite dipping sauce and fries.

Shrimp and Grits

Grits:

2 cups water 1 14.5-oz. can chicken broth 1 12-oz. can evaporated milk Salt, to taste Pepper, to taste 1 cup grits 3/4 cup cheddar cheese 1/4 cup Parmesan cheese

Shrimp:

3 slices bacon, cut into 1-inch pieces 1 lb. large shrimp Salt, to taste Pepper, to taste 1 Tbsp. Old Bay seasoning 1/4 cup flour 2 Tbsp. butter 1/2 cup green onions, chopped 2 cloves garlic, minced 1/2 cup chicken broth 1/2 tsp. hot sauce (optional)

For grits: In a large bowl, add the first 5 ingredients; combine. Stir in the grits in small amounts until desired consistency. Add cheeses and combine; remove from heat.
 For shrimp: In a skillet, fry the bacon until crispy. Remove; drain on a paper towel. Reserve 1 Tbsp. of the bacon grease.
 Season the shrimp with salt, pepper and Old Bay seasoning; coat with flour. In a skillet, add set-aside bacon grease, butter and green onions; sauté. Add the garlic and seasoned shrimp. Cook for 5 minutes until





Straightline Consulting LLC

Kevin Swain Owner kevin_swain@hotmail.com

254-978-0076 1329 Meadow Ln Midlothian, TX 76065

CHECK IT OUT at www.nowmagazines.com A great new way to shop and do business locally! Clickbooks THE LOCAL TABLE Go to www.nowmagazines.com and flip through a current edition of your favorite NOW Magazine. Burleson • Considana • Ennis Mansfield • Midlothian North Ells Co. . Southwest Waxahachie • Weatherford When you see an advertisement or coupon that interests you ... CLICK ON IT ... >

and you'll be instantly directed to that company's website. SPRING STORM SEASON IS UPON US. BE PREPARED WITH THE RIGHT NUMBER TO CALL REFORE THE STORMI



Call StraightLine for your free "Property Damage Assessment"! Roofs, Fences, Siding and more.

Call for details on our Free Upgrade to a Hail Resistant Roof that qualifies for **up to 27% discounts** on your Insurance Premiums.

CALL STRAIGHTLINE FOR STRAIGHT ANSWERS!



Gail Dutcher won a \$50 cash prize courtesy of North Ellis Co.NOW Magazine!

www.nowmagazines.com 21 North Ellis Co.NOW March 2022



the shrimp turns pink. Add the broth and hot sauce, if desired; mix well. **4.** Arrange the grits on a plate; spoon the shrimp over the top. Top with cooked bacon; enjoy.

Shrimp Spinach and Bowtie Pasta Medley

2 cups bowtie pasta 2 Tbsp. butter 1 lb. shrimp 1/2 Tbsp. garlic salt 1/2 Tbsp. onion powder Salt, to taste Pepper, to taste 1 1/2 cups milk 1 1/2 cups heavy cream 1/2 cup Parmesan cheese, shredded 1/2 cup Romano cheese, grated 1/2 cup cream cheese 1/4 cup cooking sherry 2 cups fresh spinach 1 Tbsp. parsley 1/4 tsp. red pepper flakes (optional)

 Cook the bowtie pasta to an al dente consistency; drain and set aside.
 In a large skillet, add the butter and shrimp; sauté until the shrimp turns pink. Add the garlic salt, onion powder, salt and pepper.

3. In a small bowl, mix together the milk and heavy cream. Add the mixture to the skillet with the shrimp. Once boiling, add the cheeses and sherry; mix well. Add the spinach, parsley, optional red pepper and cooked pasta. Combine well; serve with salad and breadsticks.

Strawberry Pie

I cup sugar
1/4 cup cornstarch
I 1/2 cups water
I 3-oz. pkg. strawberry Jell-O
I lb. fresh strawberries, rinsed and dried
I 10-inch frozen pie shell
Whipped topping (optional)

I. In a saucepan over medium heat, combine the sugar, cornstarch and water; whisk until the mixture thickens. Remove from heat. Add the Jell-O mix; mix until dissolved. Cool slightly.

2. Cut the tops off the strawberries and halve; fold the strawberries into the sugar and Jell-O mixture. Bake the pie shell according to package instructions. Spoon the mixture into the baked pie shell; cool. Serve with whipped topping if desired.



Call for your sprinkler system inspection and evaluation BEFORE THE NEXT SEASON ROLLS IN!

SRAPHWER REPAR

ARC IRRIGATION

Irrigator Lic #LI0012920

BPAT Lic #BP0019018

We can help you reduce water waste by up to 60% by making necessary repairs or upgrading your sprinkler system using today's newest technology or much improved irrigation parts & supplies.

> ARC IRRIGATION Licensed & Insured • Antonio "Tony" Cruz www.arcirrigation.net 214-683-4091 • 972-639-3446



Compassion

Because we've been through it too



811 S. Cockrell Hill Road Duncanville, TX 75137 Phone: (972) 298-2334 jaynesmemorialchapel.com



Crossword Puzzle

	9	8	7	6		5	4	3	2	1
	\vdash			11		┢	\vdash	+		10
14	\vdash	\vdash		13		┢	\vdash	\vdash	1	12
+	\vdash	\vdash	17		16	\vdash	\vdash	+	1	15
\vdash	┢	19			\vdash	┢	\vdash	18		
t	t	24		23	\vdash	22			21	20
			27	\vdash	26			1	\vdash	25
32	31		┢		30	ĩ	29		1	28
+	\vdash		┢	35		34	┢	+		33
┢	-		┢	37		┢	\vdash	+	36	
+	+		-	39		+	+	-	38	

Solutions on page 28

Across

- 1 Andrew Carnegie and Alexander Graham Bell
- 6 Bonny girl
- 10 Case place
- 11 Fairy tale opener
- 12 Rite site
- 13 Like the "sisters" in "Macbeth"
- 13 Like the 's 15 Flunky
- 17 "--- Only Just Begun" (Carpenters
- hit)
- 18 "Render --- Caesar * 19 Mint
- 19 Mint
- 20 Federal public lands agency
- 22 Assist
- 24 Exclamation
- 25 Stick up
- 26 Where the pews are
- 28 Unreturned opening shots
- 30 Evinces disdain
- 33 Challenged
- 35 19th century planist --- Schumann
- 36 Suggestive grin
- 37 Professional wrestler a k a Jeffrey Sciulio
- 38 Small whirlpool
- 39 Tapered tucks in dressmaking

For online versions, visit nowmagazines.com

Sudoku Puzzle

Down

1 Con game

4 Work out

7 Once again

students

9 Waitron

14 Innocent

20 Thin nail

23 Twisted?

Across 31 Brotherhood

32 Impertinence 34 Teetotal

27 Mexico's Pancho ---

21 Spot

3 Facing a bigger army

5 Levels of society

6 Down in the dumps

8 Showcase for more analytical

16 Lower part of the abdomen

29 He/she might fire off a lot of 28

2 "Anything Goes" composer --- Porter

Easy									1	Mediu	m							
		2	9			8				8					1	5		4
				1							6				9	2		
4	7			5	2					1								
	2			8											2		7	
		9				5						7		4				6
1		5			3	4									5	4		
			4		6		5									3		
						2		1			2	9	8		6		1	
	6		5	7									9	2				

For online versions, visit nowmagazines.com

Crosswordsite.com Ltd

Solutions on page 28



Training Academy 4 U "Training Health Care Professionals" MASSAGE | MEDICAL | DENTAL | PHLEBOTOMY | PHARMACY

NOW ENROLLING!

MASSAGE THERAPY starting March 21st

PHLEBOTOMY CLASSES starting March 28th

MEDICAL ASSISTANT CLASSES starting April 19th CALL TODAY!

> Massage Therapist • Phlebotomist Dental & Medical Assistant Financing & Scholarships Available!

> > 972-842-2999 • info@ta4u.org 213 A West 6th St. • Ferris, TX

Due to COVID-19, some events may have been cancelled or rescheduled while we were at press. Check with individual organizations or your city or Chamber websites to verify dates and times.

Through 3/31

Spring Auction Adventure: Essential Foundation Inc. fundraiser benefiting Ellis County programs including foster care, adoption, mentoring, mediation and more. Visit www.efiinc.org to donate. Email admin@efiinc. org or call (469) 552-6246 to learn more.

3/5

Handbags for Hawks: Red Oak ISD Education Foundation fundraiser. Door prizes, silent auction, gift card pull and raffle for a Louis Vuitton handbag. Snacks, desserts and non-alcoholic beverages provided, and each participant

will receive tickets for wine. Doors open: 6:00 p.m.; bingo begins: 7:00 p.m., Midlothian Conference Center, I Community Circle. Learn more by calling (972) 617-4320, emailing foundation@redoakisd. org or visiting https://e. givesmart.com/events/p5B/.

Patricks

Third Mondays

Book Club: New members are always welcome. 6:30-8:30 p.m., Red Oak Library, 200 Lakeview Pkwy. For more information, email redoakbookclub@gmail.com.

Third Wednesdays

Lancaster Women's Connection:

Welcoming all women in Ellis County to its once-a-month event. Cost is \$15, which includes lunch, a special feature and a Stonecroft speaker. Reservations due **Thursday prior** to the monthly meeting. 11:30 a.m.-1:00 p.m., Country View Golf Course, 240 W. Belt Line Rd., Lancaster. Contact Dee Ann Ellis at deeannellis@sbcglobal.net or (972) 921-6221.

Second Thursdays

Cocktails and Canvas: Ellis County Art Association's painting social. Limited enrollment, \$40 cost. BYOB but all art supplies provided. ECAA, 113 W. Franklin. For more details, call (972) 937-3414.

Second Saturdays

Red Oak Opry: Classic country and gospel musicians. \$12 admission. Doors and concessions open: 6:00 p.m.; shows begin: 7:00 p.m., Lone Star Cowboy Church, 1011 E. Ovilla Rd., Red Oak.

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





ARBORS • OUTDOOR KITCHENS • PATIOS Your Oasis Awaits... **Call today for** Consultation 817.453.3100 WWW.URBANOASISOUTDOOR.COM VISA (STATERION) DISCOVER RBAN ASIS OUTDOOR LIVING PAVILIONS • FIRE & WATER FEATURES • POOLS

Crossword -Sudoku Solutions

	° S	° S	⁷ A	6 L		ŝ	⁴ T	30	² C	's
	E	С	Ν	110		т	R	U	0	¹⁰ C
¹⁴ D	R	1	Ε	13 W		R	A	Т	L	12 A
E	٧	E	W		16 L	A	Ť	N	Ε	15 M
W	E	19 N			0	Т	N	¹⁸ U		
Y	R	24 C		23 D	1	22 A		Μ	21 L	²⁰ B
		E	27 V	A	28 N			В	0	25 R
S	³¹ F	F	Ť.	N	³⁰ S		29 S	E	С	28 A
A	R	A	L	³⁵ C		QK	E	R	A	33 D
s	A	T	L	³⁷ E		R	Е	Е	³⁶ L	
S	Т	R	A	³⁹ D		Y	D	D	³⁸ E	

Easy

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

Medium

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

NOW ACCEPTING THE FOLLOWING INSURANCES!

Aetna WellMed Cigna Humana Medicare WellCare Blue Cross Blue Shield | United Healthcare Scott & White | Molina | Superior Health | Healthscope DART | TriCare and many, many more

A DE RAPE EN LE FILLER



Dr. Mikelson MomPremier, MD FACS Board Certified Ophthalmologist

Please visit our website www.DeSotoEyeDoctor.com to see the many other insurance options we have available.

MOM PREMIER EYE INSTITUTE

1510 N. HAMPTON ROAD SUITE 290 DESOTO, TX 75115 T: 469.687.5664 F: 469.317.3344 WWW.MOMPREMIER.COM

TIME TO MTM UPDATE Countertops YOUR KITCHEN?

1



1

18-gauge Stainless Steel Sink (\$350 value) Call or visit our website for details! www.MTMCOUNTERTOPS.com



Granite, marble & quartz fabricator for kitchen & bathroom countertops

Extensive color selection combines beauty, function & elegance for any bathroom or kitchen!

FREE Estimates • Competitive Pricing
Up to 15-year Warranty on Some Products

2460 Hwy. 287 N. • Mansfield (Northbound service road - between Callendar Rd. & Turner-Warnell) For more info call 817.477.8663



COME SEE OUR WIDE SELECTION!

SHOWROOM HOURS: MON-FRI: 8AM - 5PM SAT: 10AM - 2PM

11

11