## Midlothian NOW, MAGAZINE

TALL OF HONOR

HALL OF HONOR



His Honor

David Stiles receives athletic recognition



OR



Also inside:

Scavenger Hunt

Featured Business: Method Pools





Lostal Customer



The can-do spirit of Texas is one of resilience, compassion and faith. From localized, natural disasters like tornadoes, floods or fires to regional ones like Hurricane Harvey, Texans rally together when there is a crisis. Together, we fight the problem, and together, we solve it.

The COVID-19 social distancing measures may feel completely unnatural to how we normally deal with emergencies, but, actually, by following these guidelines and keeping each other safe, we actually *are* all fighting this *together*. We can also fight together by supporting local businesses, calling or messaging loved ones, buying groceries for people in high-risk populations and praying for one another.

Here at NOW Magazines, we are committed to helping our local economies by helping promote our local businesses. We hope to help ease some of the discomfort of social distancing by bringing some of the best of the community home to you through our stories on local residents. And though some of the events or competitions mentioned in some of this month's articles may have been cancelled after we went to press, we hope that you will be encouraged by reading about the good and positive things that are a part of your hometown.

Becky Walker, Managing Editor | NOW Magazines

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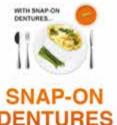




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HIS HONOR An MHS graduate thanks the district for his success.

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Publisher, Connie Poirier | General Manager, Rick Hensley

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#### ON THE COVER

David Stiles acknowledges how educators impacted his life.

#### Photo by Shane Kirkpatrick.

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Spring SPECTACULAR SAVINGS











Angel Morris

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#### **EDITOR'S NOTE**

Time will tell ...

Every now and then, the universe comes along and kicks us in the pants. Some of us need it more than others, but there's always a lesson to be learned if we're willing to slow down and consider what message we need to receive. Maybe we're focusing too much on work and too little on family. Maybe we're not drinking enough water or eating right. Probably the whole lot of us could use more sleep. But, life happens, and we work and snack and stay up late because time is short, and there aren't enough hours in the day.

If there's one thing you may have learned in recent weeks, however, it's that when you are forced to slow down, there is more time. I mean, technically, there are the same minutes in an hour and the same hours in a day ... but when we must let go of distraction, suddenly the days are long. How were we so incredibly busy yesterday, but don't know what to do with ourselves today?

I'm calling it the Productivity Phenomenon, also known as putting too much emphasis on *doing* rather than *being*. Might it be better to do fewer things, and then take time to enjoy those accomplishments? To focus precious time on the *most* important things — like family and health and sleep — so that we have our best selves to put into the rest of our days? It's easier said than done, especially when much time must go toward making ends meet, but it may be the answer to having all the time we really need.

Spend it well.



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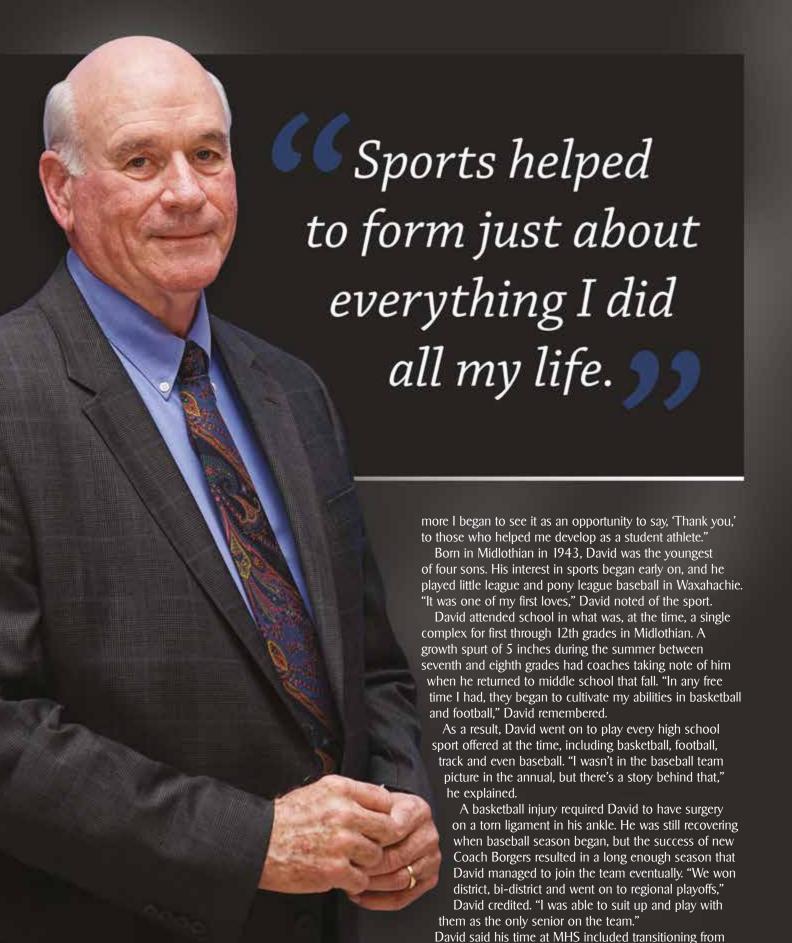
## HONS HOR

— By Angel Morris

When 1961 Midlothian High School graduate David Stiles learned he was being admitted into the school district's Athletics Hall of Honor this year, he was humbled and a little surprised. "I got the phone call, and I kind of laughed because I thought, I'm not that kind of athlete," he recalled.

According to its website, the Midlothian ISD Athletics Hall of Honor was established in 2014. Its mission is "to celebrate those individuals, teams and supporters who have distinguished themselves through excellence in athletics, and to inspire interest and enthusiasm for athletics at Midlothian ISD."

In February, David joined the prestigious group of inductees that, through the years, has included some of his own coaches and mentors. "I googled the Hall of Honor website and started seeing names like Jon Few, Don Floyd, Earl Dieterich and Wilburn Roesler," David said of his continued uncertainty about deserving the honor. "But the more I thought about it, the



being just a football town to also having winning teams in other sports. "The school board was leading to a broadening of our sports program, bringing in excellent people who







were not just coaches but who were also teaching and influencing every part of my life in those days.

"We were a very small school seeing coaching changes. I was the only senior on the basketball team and one of three seniors on the football team." David continued. "It was both a challenge and an opportunity and an important time of growth for me."

His senior year, David was recruited in basketball and football after making All State teams in both sports. While he considered other options, ultimately, his love of basketball won out. "It had become my favorite sport, and it paid my way through college," David, who went on to play at Texas A&M University, shared. His brother, Jim, attended SMU on a football scholarship the year before.

David went on to play on the freshman team, redshirt, and during the Southwest Conference championship run in 1964, assisted as student assistant and freshman coach. Other student activities led to his election to Who's Who in American Colleges and Universities. David graduated in 1966 with a bachelor's degree in journalism, then earned his master's, from the University of North Carolina at Chapel Hill. "I had met and married my wife by that time, and we researched programs that would benefit both of us. That's how we decided on North Carolina." David explained.

Focusing on the marketing and public relations areas of journalism, David moved to Atlanta after graduation for a job in advertising and sales promotions with The Coca-Cola Company. Two years later, a desire to join a family business and put down roots ultimately led David and his wife, Lynn, back to her home state of Louisiana. "My father-inlaw offered me an opportunity to join

his family lumber business," David said.

After selling the family business some years later, David helped grow the nation's third largest lumber/building material co-operative and became president before retiring.

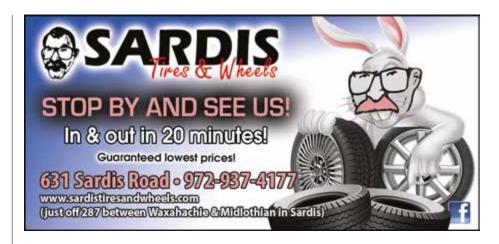
David continued in business, while his wife built a career in education that would range from first grade to high school chemistry. The couple raised one son and one daughter, and mark 55 years of marriage this fall. "My wife's dedication, along with other teachers in our family, really showed me the hours that are involved in education," David admitted. "It underscored for me the time that was invested in helping me when I was a student back then."

With that in mind, David anticipated accepting his place in the Athletics Hall of Honor on behalf of the educators in his life. "I have aunts, a niece who retired from MISD and a daughter also heavily involved in education. Through them I see how important education and leadership are and recognize I wouldn't have gone as far in my life as I have without it."

From first grade teacher Laura Jenkins to Superintendent L.A. Mills, David said MISD provided structure, discipline and set the example for him. Dick Allen, Ernest Stinson, Wilburn Roesler and Earl Dieterich were among the coaches David said invested in teaching him the physical and mental aspects of the game.

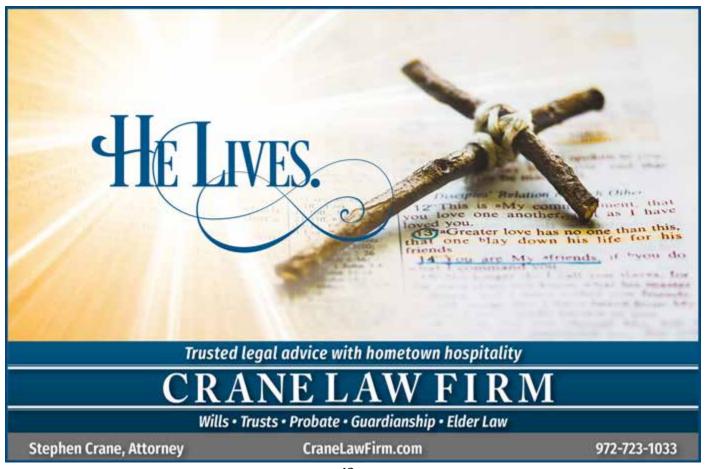
Today, David is still an avid sports fan, following A&M and North Carolina, of course. "Leadership skills, competitiveness and teamwork developed through sports help drive other areas of your life," David reflected. "Sports helped to form just about everything I did all my life."

And in February, David showed his appreciation by accepting admission into the MISD Athletics Hall of Honor alongside his fellow inductees: Kathryne Buckley Tessem (Class of 2005 two-time track and cross-country state qualifier); Nick Frawley (Class of 2006 state champion pole vaulter); Donnie Conner (track and pole vaulting coach); and the 2010 regional semi-finalist Girls Soccer Team. "It was great to come home after 60 years and see a few friends," David said. "And to say, 'Thank you,' to my teammates and so many people in education that helped shape me." NOW















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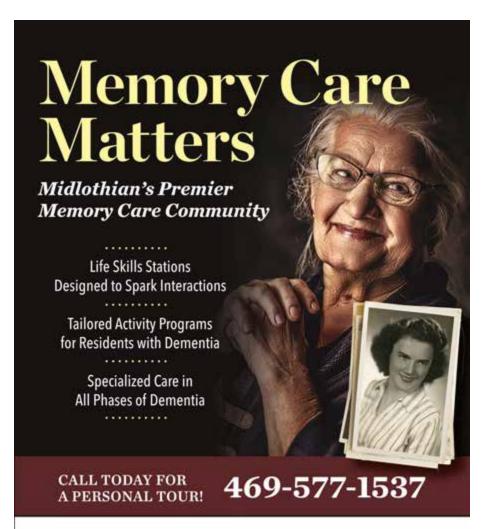
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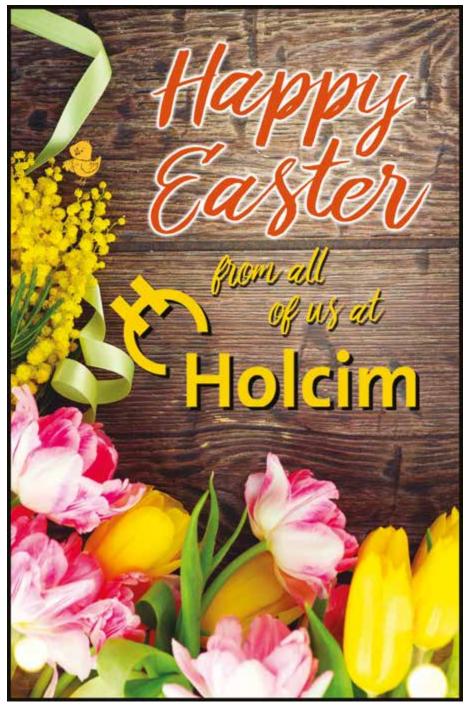


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#### **BusinessNOW**

### Method **Pools**

- By Adam Walker

**Method Pools** 

Joe and Dylan Davis are father and son owners of Method Pools, which started seven years ago. "We started as a pool servicing company, then we started building pools in 2015," Joe explained. "The fact that we started as a servicing company means we're familiar with all the makes and models of pool equipment and how they perform."

Senior Designer Andrew Gamm agreed. "Our quality is on par with the best in the country, and our prices are extremely fair. I was with my last job for 13 years until I retired. These

guys built a pool for me. I got to know them during the building process. I was impressed with their team. Then Dylan asked me if I was bored with retirement yet, so I came to work for Method Pools. I'm here because I like the honest, transparent way we work with customers. It's a principled business."

"We're old school," Joe laughed. "Me and my son, Dylan; Andrew; Grant Stanford; and Ty Rich — our whole crew."

"Quality is very important here," Andrew added.

"We don't work from a few standard templates," Joe explained. "Every pool is custom designed to go with your house and to work with the rock and soil of your backyard. We spend hours on the design. Everyone says they have great prices and high quality, but to live it is different."

"Even the smaller white plaster pools receive the same custom design process," Andrew emphasized. "We have examples and samples of almost every building material right in our office, so customers can see and touch them," he said gesturing to an entire wall of tile and rock, and a full-size pergola. "We use 3-D CAD software for designing the right

pool for the land your house sits on. We can design a full backyard resort complete with waterfalls, pergolas, cabanas and outdoor kitchens, whatever the customer wants."

"We're a full-service pool company," Joe reminded. "We do weekly service and cleaning, equipment repair and replacement, even full remodels of existing pools. We try to do everything right the first time, because if we don't, we'll hear about it the next week!"

"Yeah, after we build the pool, many of our customers hire us to do their servicing. You have to do a good job for someone you may see every week!" Andrew laughed.

"Every pool is custom designed to go with your house and to work with the rock and ckyard. We spend hours on

"We're people from this area. I grew up in Waxahachie. I raised my kids here," Joe explained. "We look at our customers as friends. Even if we don't make the sale, we want the process to be friendly. When you walk out, it should be as a friend. That's part of why we include all the little extra touches that may cost us a little more but ensure quality for our customers. When you're choosing a pool company, it's important to choose someone you like and enjoy working with, because, in essence, you're partnering to build your pool together. A pool is probably the second biggest ticket item you will ever buy, and it takes time to build. It's almost like getting married for a few months."

Are you planning to build a backyard pool? The guys at Method Pools want the chance to prove their motto: Quality is our Method. NOW







#### **Zoomed In:** Sharon Dooly

By Angel Morris

Local hospice care nurse, Sharon Dooly, recently discovered her many years of kindness have not gone unnoticed. When friends learned Sharon was diagnosed with cancer, they organized a fundraiser in her honor. "I got to see many friends who have supported me on this journey," Sharon explained. "Their love and prayers have been nothing short of miraculous."

Guests enjoyed dinner catered by Campuzano restaurant at Bella Woods event center and photos by Rick Trevino, while participating in a benefit auction. Donated items ranged from designer purses to autographed sports gear, resulting in more than \$13,000 raised. "This has blessed me beyond measure and given me hope to press on," Sharon noted. "I'm looking forward to continuing my passion in hospice at the bedside of those who need me."

#### **Around Town**



Rhonda Elkins, manager of Gemini Moon & The Moon Collective, shows off the remodeled boutique.



The Midlothian Police Department honors Joe Vera as Officer of the Year.



Connor Black (OSU), AJ Sills (OSU), Hayden Riggins (OU) and Brady Coleman (OU) prepare to enter their college schools of aviation this fall.



Abigail Matkwardt participates in a Bricks 4 Kidz Parents Night Out.



Emma and Fred Vega enjoy dinner at Jalapeños Lemon Pepper restaurant. The couple has been married 21 years.



John Hudson of KLTY hosts a live broadcast at Midlothian Chick-Fil-A benefiting a local family.



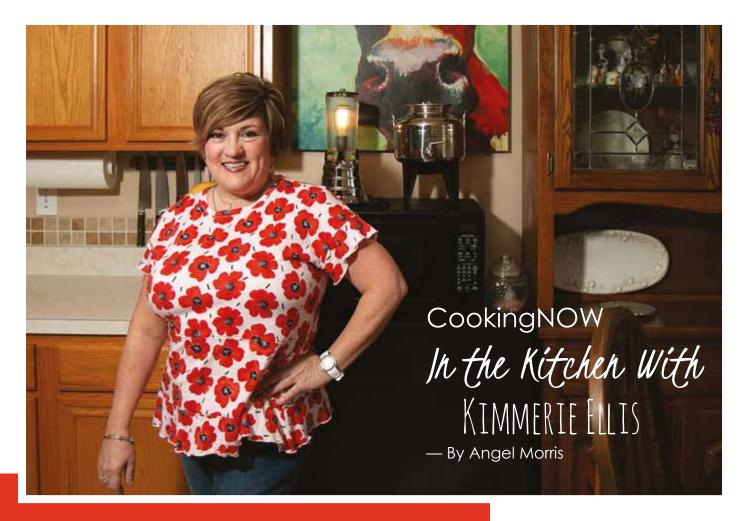
Lee Zollinger prepares to haul off dozens of trash bags filled by volunteers during Midlothian Beautification Project's first cleanup event along Shiloh Road.



Peter Chase, Dominik Lange and Meredith Chase of Ellis County marketing firm, 1558 Brand Agency, earn a Bronze ADDY award for their work with an afterschool program.







Kimmerie Ellis has always loved to cook and create recipes. "My grandmother was an amazing cook who never looked at a recipe, so I learned a lot from her," Kimmerie recalled. "I'm also very interested in reading about the science of cooking and learning cooking techniques."

Authentic Italian food is Kimmerie's all-time favorite to prepare. "It's very different than the Italian food we have here. I took cooking classes in Italy and learned so much about what they eat there. It is so wonderful!"

Kimmerie also enjoys teaching others home cooking skills she has learned over time. "But my favorite thing of all is cooking for people," she said. "There's nothing better than having my home full of family and friends and feeding them." NOW

#### **Quick Spaghetti With Marinara**

- 3 Tbsp. olive oil
- 1 yellow onion, diced
- 1 carrot, diced
- I stalk celery, diced
- 3 cloves garlic, finely minced
- Pinch crushed red pepper
- 1/2 lb. ground beef (optional)
- 1/2 lb. ground Italian sausage (optional)
- 1 28-oz. can tomato puree
- 1 cup red wine
- 2 Tbsp. balsamic vinegar

#### I cup chicken broth or water I lb. pasta of choice

- **1.** Heat olive oil over medium heat until shimmering. Add onions, carrots and celery; cook until the vegetables are soft, about 10 minutes. Add garlic and crushed red pepper; sauté for 1 minute.
- **2.** Add beef and sausage, if using. Brown very well, cooking until all liquid is evaporated. Do not drain off liquid!
- **3.** Add tomato puree. Pour wine and vinegar into tomato can; swish around to get all

juices. Stir juice into the pan. Bring to boil; reduce heat, stirring until you don't smell alcohol. Add broth or water; cook for 30 minutes, stirring occasionally.

- **4.** Cook the pasta in well-salted, boiling water for about 3 minutes less than the package directions. Reserve 1 cup of the pasta water; drain pasta. Do not rinse! Add the pasta to the sauce.
- **5.** Cook the pasta in the sauce for 2-3 minutes. If the sauce seems thin, add a few tablespoons of pasta water; continue to cook for a couple of minutes to thicken. If the sauce seems too thick, add more wine, stock or water.

#### Ina Garten's Homemade Chicken Stock

This may sound like a lot of work, but it is a game-changer for all your recipes!

- 2 1/2 gal. spring water
- 10 lbs. bone-in chicken pieces (I use wings, legs and thighs.)
- 2 large onions, halved
- 6 stalks celery with leaves, cut in half

- 6 carrots, unpeeled and cut in half
- 3 large parsnips, unpeeled and cut in half
- 2 heads garlic, cut in half crosswise
- I bunch fresh flat leaf parsley
- 1 pkg. fresh dill
- 1 pkg. fresh thyme
- 1/4 cup kosher salt
- 1 Tbsp. whole black peppercorns
- **I.** Put all ingredients in a 32-qt. stock pot; cover with water. Bring to a boil. Reduce heat; cook, uncovered, for 4 hours.
- **2.** Strain through a mesh colander; discard the solids. Put in quart jars; refrigerate overnight. Fat will solidify on top. Remove fat; either use immediately or freeze for up to 3 months.

#### **Best Tomato Soup Ever**

Serve with grilled cheese sandwiches.

- 3 Tbsp. olive oil
- I large yellow onion, chopped
- 3 cloves garlic, minced
- I gt. homemade chicken stock
- 1 28-oz. can tomato puree
- 2 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup heavy cream
- **I.** Heat olive oil in a Dutch oven over medium heat. Add onions; cook until they start to caramelize, about 10-12 minutes.
- **2.** Add garlic; sauté 1 minute. Add stock, tomato puree, salt and pepper. Bring to a boil. Reduce heat; cook for 15 minutes. Add cream; cook for another 10 minutes.

#### Little Chickens

Cooking oil (canola, vegetable or peanut)

- 2 cups baking mix (like Bisquick)
- 1 cup milk
- 2 eggs
- 2 large chicken breasts, cut into 1-inch pieces

Salt, to taste

Pepper, to taste

- **I.** Heat 3-4 inches of cooking oil in a heavy sided pan to 350 F. (Use a thermometer.) While the oil is heating, whisk baking mix, milk and eggs together in a large bowl. (This is the same as pancake batter, so if you have a favorite batter, use that instead.)
- **2.** Toss the chicken pieces with salt and pepper. Working in batches, drop 10-12 chicken pieces at a time into the batter, and then into the hot oil. Fry 5-6 minutes, or until golden brown. Turn pieces over halfway







through to brown both sides. Remove from oil with a slotted spoon; place on a paper towel-lined baking sheet.

#### **Roasted Brussels Sprouts**

2 lbs. Brussels sprouts 1/2 lb. pancetta, cubed Olive oil, to taste Aged balsamic vinegar Salt, to taste Pepper, to taste

**I.** Preheat oven to 400 F. Slice the root ends off of the sprouts; slice the sprouts in half. Place sprouts in a large bowl; add cubed

pancetta. Drizzle liberally with olive oil; toss to coat.

- **2.** Spread sprouts in an even layer on a parchment-lined baking sheet. Drizzle balsamic vinegar over the top; sprinkle with salt and pepper.
- **3.** Place in the oven; cook for 30-35 minutes, stirring occasionally. Sprouts should be crispy on the edges, and the pancetta should be crispy like bacon.

#### **Better Than Bacon Bacon**

Cooking spray I Tbsp. fennel seed I Tbsp. black peppercorns

#### 1 lb. thick-sliced, center-cut bacon 1/2 cup pure maple syrup

- **I.** Preheat oven to 375 F. Wrap a baking sheet with heavy duty foil. Place a wire rack over the foil. (I use a metal rack like for cooling baked goods.) Spray with cooking spray.
- **2.** Using a spice grinder or small food processor, grind fennel seed and black peppercorns until coarsely ground.
- **3.** Lay out the bacon slices on the wire rack. Brush each slice with maple syrup. Sprinkle tops with spice mixture. Bake for about 20 minutes, until just starting to crisp.







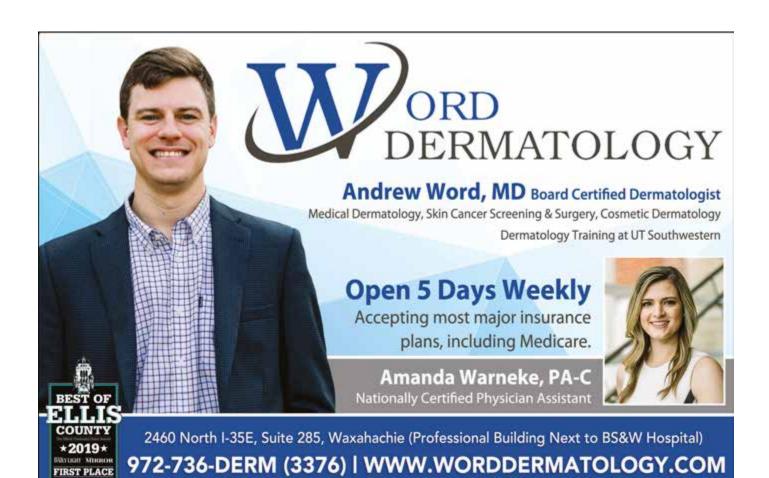
## THE LOCAL TABLE

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

- Virginia Woolf









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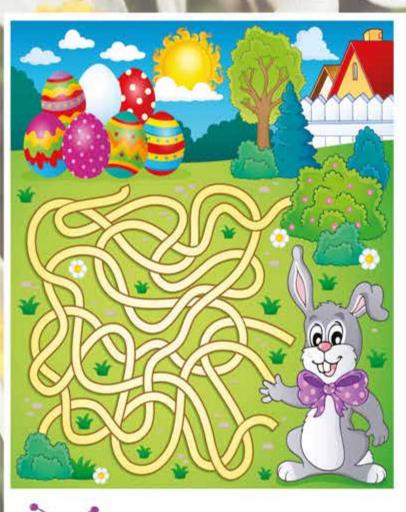
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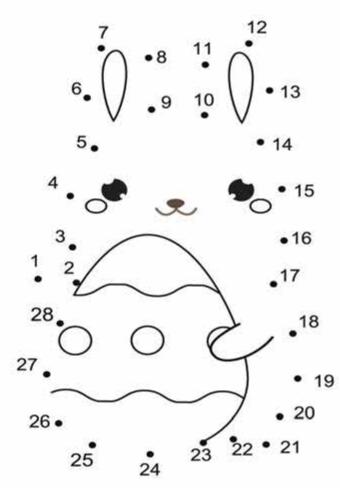






## Mis Fun Page









#### MidlothianNOW Scavenger Hunt



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

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Horseshoes were found on pages 12, 17, 19, 35, 37

March winners are: Cherise Wyckoff - \$50 Cash from NOW Magazines Alison Gravley - \$50 Cash from NOW Magazines





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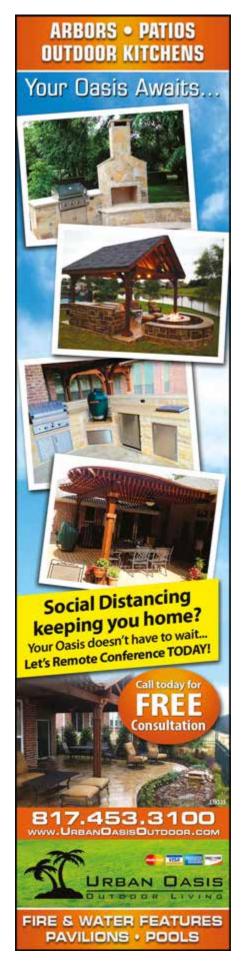
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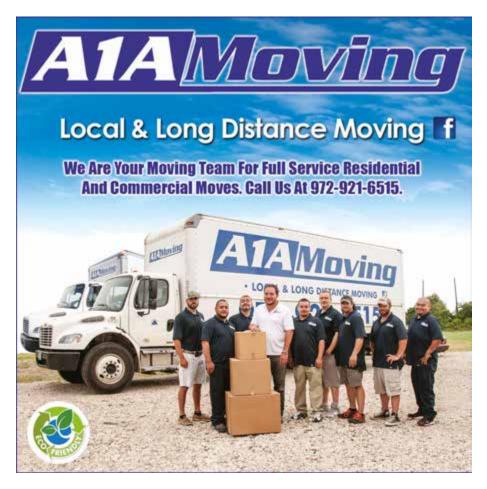


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## SCAVENGER



Nedra Young, Scavenger Hunt winner for March, happily snaps up her \$50 cash prize courtesy of MidlothianNOW Magazine!



Lisa Castillo, another happy Scavenger Hunt winner, shows off her \$50 cash prize, courtesy of MidlothianNOW Magazine.

#### **Crossword Puzzle**

1	2	3		4	5	6		7	8	9
10	1	1		11	T	T		12	t	1
13	$\vdash$	T		14	t	1		15	t	1
16	T	t		17	t	T	18		t	+
19	t	T	20		21	T	$\vdash$	t	t	t
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24	25	26		$\vdash$	$\vdash$		27	28	29	30
31	T	T	T	T	t	32		33		1
34	1	1		35	t	T		36	1	t
37	T			38	$\vdash$	+		39	T	T
40	+	+		41	+	+		42	+	+

Solutions on page 36

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#### Across

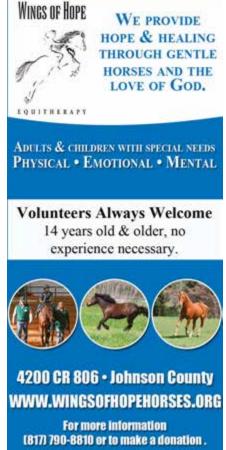
- 1 Rugged auto
- 4 Besides
- 7 Print leaver
- 10 Startling exclamation
- 11 Fish eggs
- 12 Instruction to a Mexican hen?
- 13 Hogwarts mail deliverer
- 14 Outdated computer monitor type
- 15 Slender metal fastener
- 16 Memory size unit.
- 17 Condescended
- 19 Donkey cry
- 21 You and me
- 22 "The Treasure of the Sierra ---"
- 24 What became of the OSS7
- 27 Longest African flower
- 31 Commentary
- 33 Gallic refusal
- 34 Corporate ending
- 35 Program that performs repetitive tasks
- 36 Whale group
- 37 Very skilled person
- 38 Corroded
- 39 Application
- 40 Shelter
- 41 Breach
- 42 Conference and source of online talks

#### Down

- 1 Manhattan Project goal
- 2 High building
- 3 Its delta lies near Astrakhan
- 4 Electrical discharges
- 5 Flickertail state
- 6 Inconvenient orange road sign
- 7 The old man
- 8 Outlander
- 9 Proceeds
- 18 Augury
- 20 Geneva-based youth org.
- 23 Car safety device
- 24 Experiment
- 25 Therefore
- 26 Event host
- 28 Two cents' worth
- 29 Unfettered
- 30 Finished
- 32 Pace

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#### Sudoku Puzzle

 8
 2
 4
 5

 3
 8
 7
 3

 3
 8
 7

 4
 5

 6
 3
 1

 7
 4
 5

 1
 5

 5
 1

 7
 5

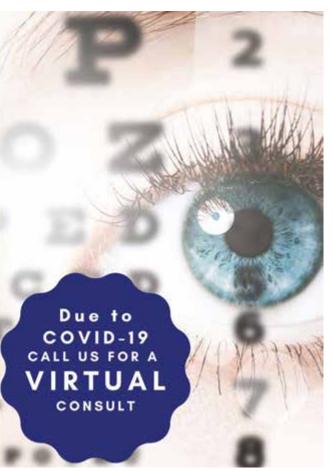
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9

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Solutions on page 36

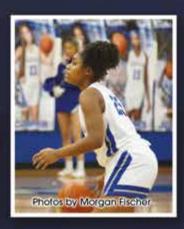






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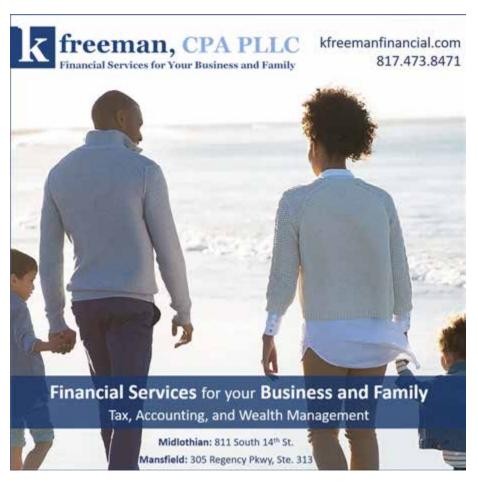
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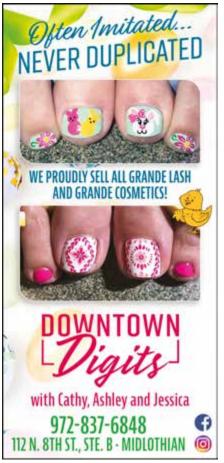












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## Crossword Sudoku Solutions

1 A	<sup>2</sup> T	3 V		<sup>4</sup> A	5 N	6 D		<sup>7</sup> P	<sup>8</sup> A	9W
10 B	0	0		11 <sub>R</sub>	0	Е		120	L	Ε
130	W	L		14C	R	Т		15 <sub>P</sub>	1	N
16 M	Ε	G		17 S	Т	0	18 <sub>O</sub>	Р	Ε	D
19 B	R	Α	<sup>20</sup> Y		<sup>21</sup> H	U	М	Α	N	s
			<sup>22</sup> M	23 A	D	R	E			
24 <sub>T</sub>	<sup>28</sup> H	ΈE	С	-1	Α		27 N	28	29 L	30 E
31 R	Ε	М	Α	R	K	32 S		33 N	0	N
4	N	С		35 B	0	Т		<sup>36</sup> P	0	D
37 A	С	E		38 A	Т	E		39 U	S	Е
<sup>#0</sup> L	Е	Е		4G	Α	Р		#2 <sub>T</sub>	Е	D

#### Easy

							0.0	
8	1	9	5	7	2	3	6	4
6	3	5	8	9	4	2	1	7
7	4	2	1	6	3	9	8	5
					7			
5	6	3	2	1	9	7	4	8
9	7	4	6	5	8	1	2	3
4	8	7	9	3	1	6	5	2
					6			
					5			

#### Medium

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





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