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JUNE 2021

Reigning Well

As Ms. Senior Parker County, Barbara Owens raises muchneeded funding

Striking Black Gold

The Texas oil bo<mark>om changed</mark> the state and nation In the Kitchen With Jennifer Walker

Also inside:

Crossword/Sudoku

Featured Business: Texas Butane Co., Inc.

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REIGNING

Barbara Owens enjoys wearing the title and giving back to the community.

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> Oil greases the wheel of Texas history.



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ON THE COVER

With a heart to serve, Barbara Owens uses her title as a platform to help others.

Photo by O4 Photography.

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EDITOR'S NOTE

In summertime.

Days stretch into endless sunshine, drifting into evenings. Not all of us particularly like the daylight-saving time idea. Honestly, it messes with my head. However, more daylight in the evenings gives us opportunities to stay outside later and enjoy our summer. What we do with that extra sunlight makes a difference. Perhaps you have travel plans this summer, or last year taught you to spend time at home, creating memorable events in your backyard. Many people created an oasis at home and continue enjoying it year-round. Either way, we can create memories for our children and grandchildren.

My best memories of childhood linger on those summer evenings with homemade icecream, watermelons and family gatherings. I still remember Daddy's homemade peanut butter ice cream and sitting on the wooden contraption while he cranked the handle. We didn't go camping back then, but on my grandparents' farm, we learned about fireflies (aka lightening bugs). Remember those? When did you last catch a glimpse of the tiny glow against the darkness? As an older child, I adored laying on the grass in the afternoon, watching clouds. I always found the best cloud pictures. I still do at times. Those were simple times filled with love and truly living, not sitting around staring at a screen.

Regardless of how we spend the summer, may we incorporate meaningful times that live long after we grow old and in the minds of our families for generations. This summer, make it a point to return to some form of simple life.

Have a happy and safe summer!









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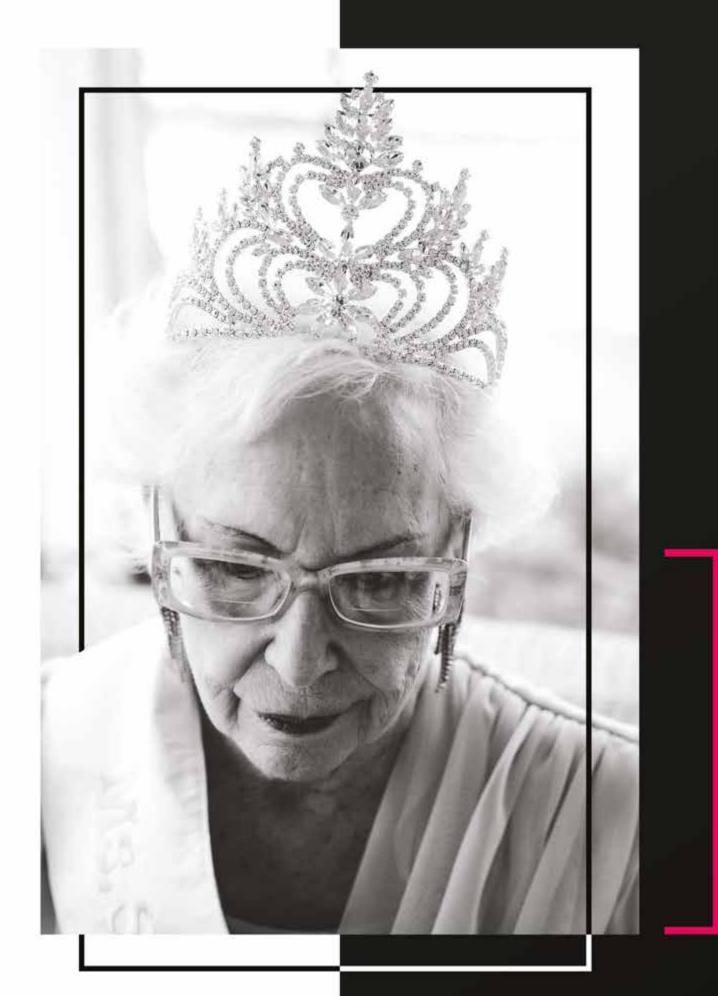
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Winning the title of Ms. Senior Parker County 2019 took Barbara Owens by surprise. During the pandemic, they could not hold the 2020 pageant. When asked, she willingly accepted the honor of continuing her reign for another year. Barbara's only regret is not making as many appearances as a reigning queen normally does. Still, she showed up at several fundraisers, fully masked for safety, and thoroughly enjoyed riding in parades throughout the last two years. If asked, she'd serve another year, raising as much money as possible for Meals on Wheels. After all, proceeds from the pageant go to the local organization, helping meet the needs of those who depend on the service. Instead of the 2020 pageant, they hosted several fundraisers.

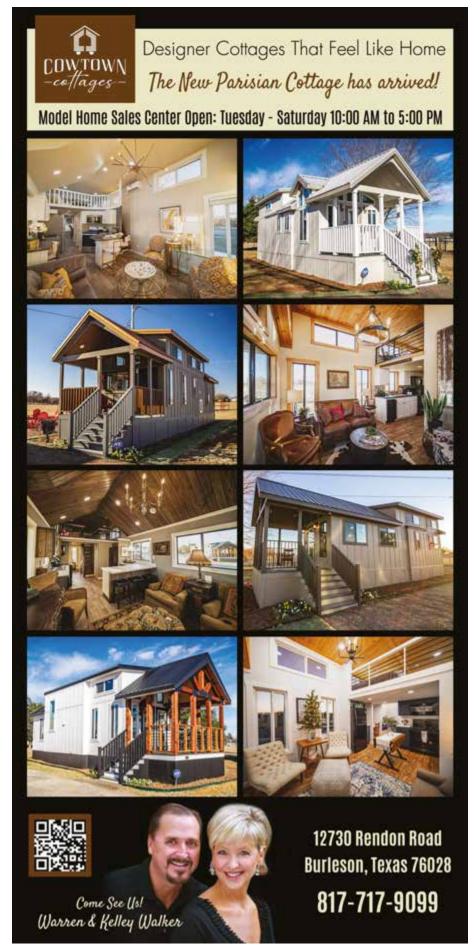
The Ms. Senior Parker County pageant began in 200l, making this the 20th year in Parker County, although the national organization is over 40 years old. While uncertain about whether they will hold a pageant locally this year, Barbara said, "I may hold the title for years." If so, she'll continue doing all she can to provide additional support to Meals on Wheels. "It's a worthwhile project and fulfilling knowing you're providing meals to people in Parker County who need them," she said. Some recipients of meals struggle financially, but many have physical limitations which keep them from cooking for themselves. The most loyal supporters include those who receive a wholesome meal they can afford but can't prepare.

Barbara always had a heart for helping others. At the end of their Wednesday night meals at church, she discovered they had nothing to do with the leftovers. Instead of discarding them,

she took the leftovers to families with illnesses, surgeries or people who for whatever reason could use a meal.

For 32 years, Barbara enjoyed a career at Lockheed. After retiring, she took their dog, Amanda, on a long-haul trip with her husband. "We had so much fun. I went to Weatherford College Trucking, got my license and drove with Jim for a year," she shared. They visited 38

eigning Solution By Lisa Bell



states within that time. Jim quit driving because of problems with his eyesight, and although Barbara suggested she keep driving, he nixed that idea. Now they spend time at home, enjoying each other.

Together, the couple has four adult children. Jim had one son. Before they met, Barbara had a daughter and stepson. Then as a 40-year-old single mother, she adopted the youngest daughter. Born April 1, 1940, Barbara herself was adopted as a 3-month, 12-day infant from Hope Cottage in Dallas. Although both her biological parents died, she recently found members of her birth family.

When asked what drew her to compete in the pageant, she said, "My friend, Nadine. She'd been after me for I don't know how long. Finally, in 2019, I decided this is the year to do that. I wanted to benefit my community."

The pageant fee costs \$150, and then the participant goes to businesses and individuals requesting sponsorships. All that money goes to Meals on Wheels. In 2019, Barbara raised more than \$4,000, winning an award for the most money raised that year among the seven contestants. "It surprised me," she admitted. About 30 businesses, plus friends, supported her either through financial donations or gift baskets and cards. She also won the award for talent and, of course, the title.

Barbara plays the piano, her talent displayed at the pageant. "I never did pageants growing up," she admitted. "I don't like having the spotlight on me." When she plays an offertory at church, she doesn't particularly want applause.





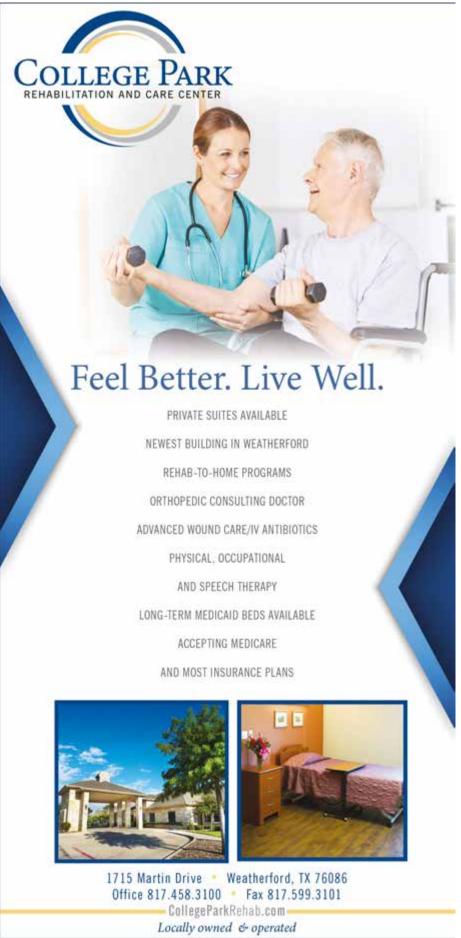
Nevertheless, she practices five days a week, and takes lessons, even though she began playing at 6 years old. "I was getting rusty and wanted to be the best I can," she said. "My goal is to glorify God."

As Ms. Parker County, she makes appearances for any event she finds interesting, such as Rotary and other local organization meetings, community events, the Peach Festival of course — and her favorite — riding in parades. Her driver, JKaye Riley, takes good care of the senior queen, who remains sweet and humble despite her title. "It's nothing an elderly person can't do. Whatever you can do, it's rewarding to know you're helping your community," she declared.

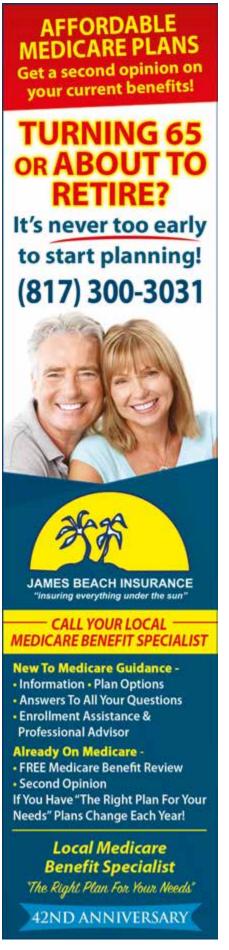
The Ms. Senior America Pageant honors women over 60, searching for dignity, maturity and inner beauty of all senior Americans. According to the organization, seniors are the foundation of America and our most valuable treasure, providing knowledge, experience and resources the younger generation can use to build a better society.

While the Ms. Senior Parker County Pageant normally occurs in early fall, the Ms. Texas Sr. America Pageant will take place July 24, 2021 at the Doubletree Hotel in Dallas according to Dr. Syntha West, contestant recruiter and coordinator. Not about physical beauty, these contests give women a platform to show talents and inner beauty alongside their dignity and maturity.

For Barbara Owens, winning the title of Ms. Sr. Parker County gave her an opportunity to give back to her beloved community. She looks forward to attending more events soon and ending her reign well — whenever that may happen.









WHITE * STONE

premium meats-





WHITE *STONE

To grill a steak both rare and well done is impossible, but there is a new butcher shop in town that manages to do both in another way. They don't do the grilling, but they offer hard to find premium beef, and their customers will tell you that the results are a job well done.

White Stone Premium Meats is that butcher shop. A fast-growing number of residents in Weatherford and far beyond are making it their "go to" place to buy top quality meat. The business opened their doors this February and they're located at 1808 Santa Fe Drive in Weatherford.

The store features a wide variety of premium meats, including their own signature branded Prime Angus and Wagyu beef which is raised on their two White Stone ranches, proudly located right here in Texas.

When you walk in, you will be warmly greeted and given the kind of customer service you deserve. The staff is knowledgeable and happy to share information or just give advice. If you want a steak thicker or thinner, it will be custom cut on the spot. If you need a large order for pick-up later, they will have it ready when you come back.

One look at the store's main meat case full of fresh and hand cut steaks, roasts, ribs, chops and ground beef tells you that their Prime Angus truly means Prime. It will tell you that Wagyu beef marbling really is amazing, and it's also healthier fat. You'll see 6-inch Gourmet Hamburger patties available in plain, bacon cheddar or diced jalapeño cheddar. These special hamburger patties are made in-store from a grind of only Prime and Wagyu. There are fresh, oversized hamburger buns available, too.

The list goes on; link sausages to choose from such as Boudin, Andouille, Smoked Jalapeño Cheddar, Cracked Pepper sausage and many more. There is thick cut hand sliced smoked bacon, specialty cheeses like Veldhuizen Redneck Cheddar, Bosque Blue Cheese and Veldhuizen Jalapeño Cheddar. Sauces, spices, rubs and sweet or spicy jellies are available.

In other display cases there are delicious appetizers and side dishes, hand crafted in-store, including skewered and bacon wrapped quail, stuffed quail, skewered beef and chicken kabobs, bacon wrapped bunches of tender asparagus, 5-inch Portabella Mushrooms with artichoke/spinach filling, topped with Parmesan and stuffed Jalapeño Poppers also wrapped in bacon.

The folks at White Stone believe a great dinner isn't complete without a little dessert, so there's a selection of fresh baked mini cakes and pies, cobblers and cookies available.

Coming in the near future is Mangalitsa pork, a breed originating in Hungary but now available in the U.S. Having superior flavor and tenderness to domestic pork, its commonly called the "Wagyu of Pork". They, too, are being raised on the Whitestone ranches. To top everything off, there will soon be a selection of premium wines from some of the finest family-owned vineyards in North America.

So yes, a custom butcher shop like White Stone Premium Meats is both rare and well done. Stop in soon, and see for yourself.



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— TALES OF TEXAS—

Striking Black

GOLD

By Angel Morris

In the summer of 1894, an accidental discovery in Corsicana changed the course of the state's history. Hired by the city to find water, a drilling contractor instead found an oilfield, and the first Texas oil boom began.

The American Oil & Gas Historical Society explains how that oil well — which produced less than three barrels a day — is considered "the first significant commercial oil discovery west of the Mississippi."

According to the society's website, the discovery changed Corsicana "from a sleepy agricultural town into a petroleum and industrial center. It launched industries, including service companies and manufacturers of the newly invented rotary drilling rig."

Now, 127 years later, Corsicana celebrates the boom with its annual Derrick Days event. Even though Corsicana's wasn't the first oil well in Texas, its discovery helped establish the exploration and production industry in the state.

By 1897, Texas' first oil refinery was built in Corsicana and, within a year, some 287 wells were documented in the city. A few years later, the city of Beaumont joined Corsicana in the oil boom, when, on January 10, 1901, "an enormous geyser of oil exploded from a drilling site at Spindletop Hill," according to www.history.com.

This gusher reached more than 150 feet and produced nearly 10,000 barrels a day making it more powerful than any geyser in the world. "A booming oil industry soon

grew up around the oil field at Spindletop, and many of the major oil companies in America, including Gulf Oil, Texaco and Exxon, can trace their origins there," history.com explains.

As a result of Spindletop, Texas oil production dramatically increased, with the former small town now responsible for 94 percent of the state's oil. Offshore drilling began in Galveston in 1908, while counties such as Brazoria, Chambers, Fort Bend, Eastland and Limestone also struck oil.

The Panhandle added significant discoveries in 1921, joined by Caldwell County in 1922. Then Spindletop made a comeback in 1925 outdoing production of its original field. Other East Texas counties followed suit. After that time, according to the Texas Almanac, "The most significant subsequent oil discoveries in Texas were those in West Texas."

Prior to Texas' oil boom, Standard Oil Company of Pennsylvania — owned by John D. Rockefeller — monopolized the country's oil and gas supply. Corsicana and Spindletop, however, brought independent oil contractors, known as "wildcatters" to Texas. Farmers left their land and joined the oil mix, graduating to "roughneck" status. This influx led to shanty towns with unhealthy environments and questionable business practices, as some tried to make a buck off desperate diggers.

"Gas hung in the air for miles around an oil town. It was nauseating when you could smell it, and dangerous when you couldn't. Gas blindness or even gas-induced death was a daily gamble for workers on the seeping rigs," the Bullock Museum describes in its history of Texas. "There was also no shortage of gambling and fisticuffs in the ratty saloons. Things got so bad in one Texas

boom town that Governor Moody sent the Texas Rangers to settle things down. Safe drinking water was nowhere and dysentery was everywhere. In short, a boomtown wasn't a healthy place to call home for very long."

Despite significant hardships, the oil boom was an economic windfall for Texas, to say the least. Oil men made big bucks, which they, in turn, funneled back into the state's education and culture.

The Texas oil boom began drawing to a close mid-century. The awe-inspiring "black gold" gushers were replaced by reduced but steady production of petroleum products.

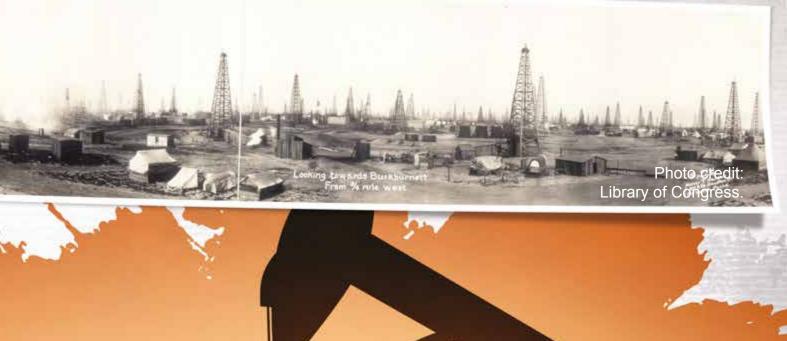
The state would see its second oil boom with natural gas in the early 2000s, and the word "fracking" became part of the state's vocabulary. High-powered injection of water into underground areas to open fissures and extract oil or gas helped tap into vast natural resources.

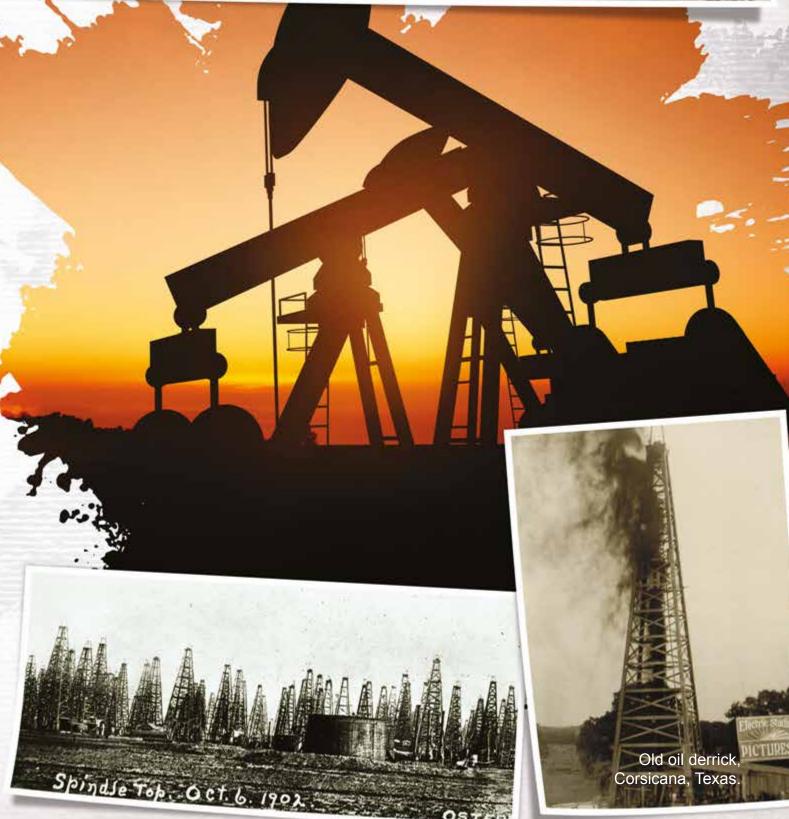
Today, Texas oil remains a significant part of the nation's economy, with roughnecks still working the rigs and wildcatters still hunting that sweet "Texas tea." From the discovery of oil in Corsicana to the geyser at Spindletop, the oil boom changed Texas and the prosperity of the state and the nation unlike any other industry.

Sources:

- I. aoghs.org
- 2. www.history.com
- 3. texasalmanac.com
- 4. www.thestoryoftexas.com

Photo of Corsicana courtesy of the city of Corsicana, Texas.
Photo of Spindletop courtesy of the Texas Energy Museum.





Around Town



Zoomed In: Myrlan Coleman

Pictured with Mike Endy and her husband, Jim, Myrlan Coleman retires, leaving a long legacy. With a distinction of teaching at Weatherford College for 51 years, she taught more than art, opening students' eyes to a world of dreams and wonder. "I looked at teaching as an honor, not as work," she said. "Thank you to Weatherford College for everything you've done." The college thanks her. Mike Endy stated that she breathed her life into the school. Myrlan contributes her success to her family and husband. "He's been my rock," she admitted. "As an art teacher, it isn't a 9-to-5 job." Her family, colleagues and many former students were moved as the retiree shared, "You made my life so rich, and I'm blessed by each of you."



Lou Harlas makes playing a bass look fun.



Weatherford College recognizes Dan Carney and Jessica Cundiffas as Distinguished Alumni.



Weatherford Art Association Annual Student Show participants have fun with their art.



WC Upward Bound students assemble meals for orphans.

By Lisa Bell



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BusinessNOW

Texas Butane Co., Inc.

– By Lisa Bell

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Family-owned and -operated Texas Butane Co., Inc. opened in 1958. Co-owner Judy White said, "I was 10 when my parents started." She grew up in the office they still use.

Her husband and co-owner, Morris, said jokingly, "I married the boss' daughter, and all I got was hard work." He went to work for the company in 1963 and married Judy in 1965.

When her father passed in 1998, her mother retired and sold them her shares. "We laugh that we had to buy our own jobs," she said, chuckling.

Today, the Whites' three sons, Rod, Judd and Todd, all work for the company, alongside Rod's daughters, Rainey and Rylee, and Todd's wife, Jennifer, who all work in the office. "My boys were raised in the office," Morris stated.

"We didn't have fun snow days. We worked," Todd said. Eventually, they will assume ownership, keeping the business in the family.

When Texas Butane first opened, homes ran on butane for heat and cooking. When it became too expensive, everything switched to propane, a fuel more versatile and less costly. "We liked the name of the company, so we didn't change it," Judy admitted. While they no longer sell butane, they offer propane, filling household-sized tanks and individual bottles used for campers, grills and small propane heaters. In addition, the office sells a variety of items such as spices, grills, gas logs, propane accessories from camping equipment to generators and much more.

Texas Butane not only delivers propane to homes and businesses and fills bottles, they also provide repairs and handle sales, leases and installation of tanks and appliances that use propane. With a "keep full" program, homeowners never worry about running out — something that should never happen. The most dangerous time for a family and the driver occurs with an empty tank.

"I'll put our service and knowledge up against anyone in the state."

During February's freeze, Texas Butane continued delivering propane to their customers, with the entire family working endlessly to meet needs. With an increased desire for propane generators, they will stay busy while temperatures rise. Warmer weather ushers in a time for repairs, replacements and first-time installations. They also see many requests for installing outdoor gas grills during spring and summer.

As Parker County natives, Judy and Morris still live on her grandparents' homestead. As propane consumers, they fully understand the need for reliability and integrity. Sometimes, safety requires tough decisions customers don't like, but they won't refill when a leak exists. "Money isn't so important that we'll refill a tank when there's a leak," Morris shared. "Even in sub-zero temperatures, we'll make sure it's fixed first."

"Sometimes, integrity costs money," Rod added. Safety is their primary goal. Falling under the Railroad Commission, Texas Butane holds regular safety training for all employees.

When your tank gauge reaches 20 percent, call for a refill. "But don't call at 50 percent saying you're out," Todd recommended. Always use a licensed propane professional to install appliances. If you follow safety rules, you'll be OK.

"I'll put our service and knowledge up against anyone in the state." Judy said. "My dad, V. Kemp Jr., had a goal to see Texas Butane make 50 years. Mother, Mary Kemp, saw 60 years and said, 'It looks OK.' I want to do that at our 75th anniversary." With customers considered as friends, appreciated employees and family-run operations, they are on track to last for generations. **NOW**







Growing up on a farm in Lindale, Texas, Jennifer Walker learned much from her mother and grandmother in multiple gardens. While she learned cooking from them, she added self-taught skills along the way. "When I first married 28 years ago, we didn't have the resources we have today," she said. "I watched a lot of Martha Stewart and learned so much from her."

Jennifer likes finding new recipes on YouTube but loves improvising with what she has on hand. She doesn't shy away from trying something new or from her favorite cookbook, *Nourishing Traditions*. A real estate agent, she enjoys several hobbies other than cooking. She shared, "I garden, paint, make pottery, raise chickens and my dog, Ollie, and I travel, trying new foods and flavors." Now

Chia Pudding

- 2 Tbsp. chia seeds
- 1/2 cup coconut milk (or milk of choice)
 1 tsp. vanilla extract
- 2 tsp. maple syrup, or sweetener of choice, or to taste
- **I.** In a medium bowl, stir together all ingredients. Cover; set in the refrigerator overnight or for at least 4 hours. **2.** In the morning give the chia seed
- **2.** In the morning, give the chia seed pudding a good mix, breaking apart any

- clumps. Add a little more milk of choice to make it the consistency of yogurt or as you like.
- **3.** Top with any fruit, coconut flakes, nuts, cinnamon and seeds. If desired, drizzle on extra maple syrup to taste. *Hint: I make* several batches at one time and put in *I-pint mason jars in the fridge. Chia seeds* are the highest in fiber and a super food.

Chicken Stock

I whole free-range chicken

Gizzards from 1 chicken (optional)
2-4 chicken feet (optional, available at
Tackett Pharmacy and Nutrition Center)

4 qts. filtered water

- 2 Tbsp. Bragg Apple Cider Vinegar With the 'Mother'
- I large onion, coarsely chopped
- 2 carrots, scrubbed and chopped 3 celery sticks, coarsely chopped
- 3 celery sticks, coarsely chopped 1/2 Tbsp. black peppercorns
- Fresh peeled ginger, to taste (optional)
 Fresh turmeric, to taste (optional)
 L bursh person or cilentee
- I bunch parsley or cilantro
- **1.** Remove the neck and gizzards from the cavity of the chicken. Cut the chicken into several pieces. Leave the skin on. Adding feet increases the gelatin in the stock.
- **2.** Place the chicken or chicken pieces in a large stainless-steel pot with the water, vinegar and all the vegetables, except the parsley. Let stand 30 minutes to an hour.
- **3.** Bring to a boil; remove the scum that rises to the top. Reduce heat; cover and simmer for 6-24 hours. Add spices as desired; ginger and turmeric provide healing properties. Note: The longer it simmers, the richer and more flavorful it will be. The apple cider

vinegar pulls minerals out of the bones for a healthier broth.

- **4.** About 10 minutes before finishing, add the parsley or cilantro, imparting additional minerals into the broth.
- **5.** Remove the chicken pieces with a slotted spoon. Let cool; remove the meat from the carcass. Reserve the meat for other dishes.
- **6.** Strain the stock into jars; cool in the refrigerator. You can freeze the stock in jars, but leave a 1-inch space at the top for expansion, or freeze in freezer bags.

Curtido (Spicy Cabbage Slaw)

- I head green cabbage, thinly sliced or shredded
- 4 carrots, grated (approximately 1 cup)
- 1-2 medium onions, thinly sliced
- 2 fresh jalapeño peppers, diced and seeded (may substitute with 1/4 to 1/2 tsp. red pepper flakes)
- 1-2 garlic cloves, minced
- 2 tsp. fine Himalayan or sea salt
- 2 tsp. dried oregano
- 1/2 cup filtered water
- 1/2 cup apple cider vinegar
- **1.** In a large, glass bowl, combine all the ingredients, stirring well. Note: Depending on how large your cabbage is, you may need to add a bit more vinegar and water.
- **2.** Place it in the refrigerator for 15-30 minutes before serving. Store in an airtight container in the refrigerator for 3 or 4 days.

Classic Elderberry Syrup

Makes about 3 cups of syrup without alcohol, and 4 cups with alcohol.

- 2 cups dried, organic elderberries
- 2-3 tsp. organic dried ginger root or 1 inch fresh peeled ginger
- I organic sweet cinnamon stick
- 4 whole cloves
- Rose hips, to taste, for vitamin C (optional)
- Vanilla or cardamon, to taste (optional; be creative)
- 4 cups cold water (distilled, purified or spring water works best)
- I cup raw, local honey (may substitute with organic maple syrup or agave for vegan/infant-friendly recipe)
- I cup vodka or brandy (optional extends shelf life)
- **1.** Combine the berries, herbs and seasonings with the cold water in a stainless-steel pot; bring to a boil.
- **2.** Reduce the heat; allow to simmer 30-40 minutes. Remove from heat; let steep for 1 hour.

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3. Strain the berries and herbs using a funnel

overlaid with doubled cheesecloth or a fine

4. Once the liquid has cooled to just above

room temperature, add honey and optional

5. Bottle in a sterilized glass. Note: I keep it

in the refrigerator for 2-3 months. Take 1-2

mesh strainer; discard the berries.

tsp. a day during sniffle season.

alcohol; stir to incorporate.

Everything Sauce

1/2 cup fresh mint

1/2 cup fresh parsley

3 cloves garlic

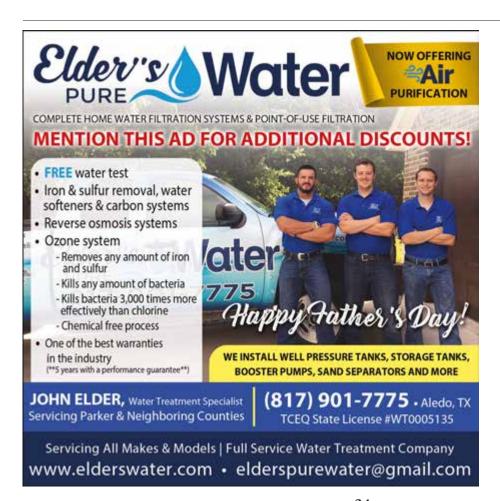
1/3 cup lemon juice or apple cider vinegar

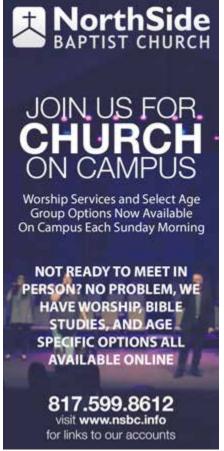
Salt, to taste Pepper, to taste

3/4 cup olive oil 1/2 cup yogurt

- **1.** In a food processor or blender, combine the mint, parsley, garlic, lemon juice and salt and pepper. Blitz until it gets broken down.
- **2.** Slowly drizzle in the olive oil to emulsify. Add in the yogurt; blitz to combine again.
- **3.** Pour into a jar; store in the refrigerator. Use on top of eggs, tacos, casseroles, salads, sandwiches, etc. *Tip: You can use any fresh herbs you have available, like cilantro, dill, oregano, jalapeño or cayenne. You can use mayonnaise instead of yogurt. Add honey or maple syrup for a sweeter version. Be creative and make this your own!*

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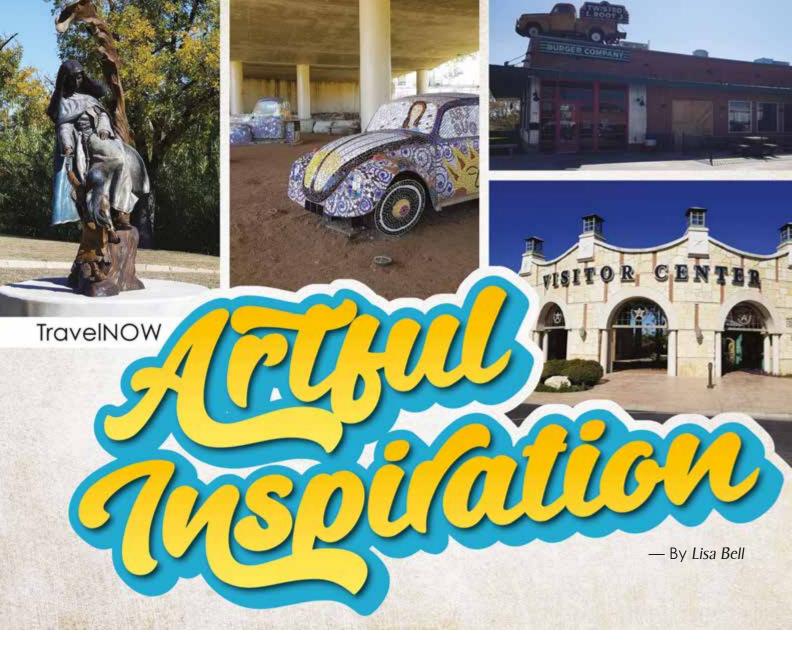
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Imagine a place where art abounds, set in nature, yet with so many interesting things to see, a weekend might not be enough. Pack your bags, and head south to San Angelo, Texas. Be sure to include good walking shoes — hoofing it provides the best way to see amazing parts of the city.

Located a few hours from the DFW Metroplex, San Angelo has something to offer art enthusiasts and those who love spending time outdoors, visiting museums or enjoying music and shopping, along with some memorable history and a rich nightlife, too. After arriving, be sure to stop by the Visitor's Center and meet friendly staff who can tell you all about their city, but don't rush out. They have art and information for guidance during your visit. Conveniently located on the Comal Riverwalk, head down the rock stairway and begin

your adventure. Within moments, take in sculptures, painted sheep, mosaic automobiles and more, not to mention the serene flow of the river. The trail leads two directions from the Visitor's Center. With miles of sidewalks, you may want to plan two days.

Along the path, take time to enjoy various works of art and bronze statues. The Lady in Blue stands near a Jumano brave, commemorating the legend of her magical appearance to them in the 1800s. In another spot, a mermaid statue holds a Concho pearl as an offering of peace. Keep an eye open for other art while you stroll beside the peaceful water.

With many picnic tables, you can stop along the way for an old-fashioned picnic, or you might climb a flight of stairs and grab a burger at Twisted Root Burger Co. Featured on Diners, Drive-Ins and Dives, they offer a variety of hamburgers and other tasty items. Or venture over a few blocks to the historic Miss Mattie's Café for delicious food with atmosphere. While in the area, take in Miss Mattie's Museum to learn all about the madam and her girls.

The historic area has blocks of distinctive shops, including

Eggemeyer's General Store, taking visitors back in time. Whether looking for antiques, clothes, jewelry or the famous Concho pearls, you can find something special. With places to stop for food, drinks and snacks, reserve extra time to tour the area.

The Pop Art Museum also lives downtown in an open-air environment. Each painting contains a QR code for visitors to learn about the artists while admiring their works. And don't miss Paintbrush Alley, where artists feature

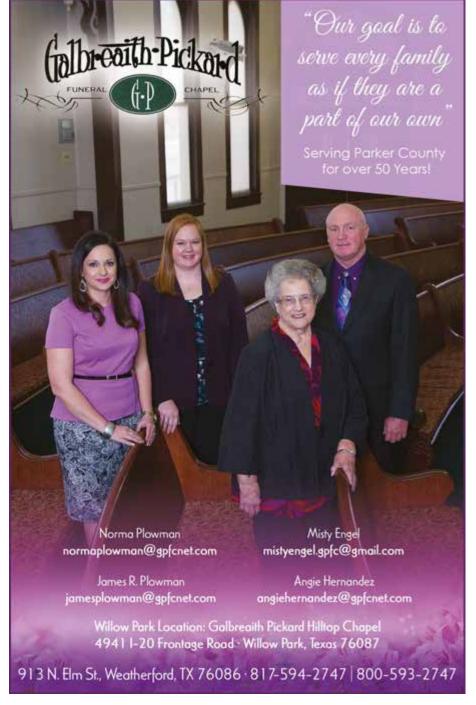


their talent on brick walls and even dumpsters. As you drive or walk, don't miss the myriad murals painted on entire sides of buildings. The wide variety of scenes won't disappoint. Wire sculptures greet visitors along the sidewalks with multiple painted sheep. But pay attention, because the sheep pop up all over the city.

While visiting, take in one of several other museums. San Angelo Museum of Fine Arts. Railway Museum of San Angelo, E.H. Danner Museum of Telephony, Fort Concho and others provide a taste of culture, enjoyable as an individual or with friends or family members. A memorial park and 9/11 memorial also offer a moment of reflection.

For more time outdoors, visit one of the area lakes, the San Angelo State Park and the San Angelo Nature Center. Near downtown, kids will love Kid's Kingdom or the city park, complete with a pool and water slides. As you plan your trip. prepare to enjoy full days. You'll need them to see everything. NOW







Making homemade pickles usually evokes notions of jars of vegetables submerged in boiling water for an exact amount of time, and it seems rather daunting. The good news is that fresh, delicious, crunchy pickles can be made without the boiling water process! The only difference in these pickles (besides the work it takes to make them) is that they must be kept in the refrigerator, and they are only good for about a month.

The first step is to procure fresh cucumbers. The fresher the cucumbers are, the crunchier the pickles will be because as pickles ripen, they become softer. If one enjoys gardening, cucumbers are one of the easiest vegetables to grow. They are prolific producers, so there will be plenty to eat and have leftovers to turn into fresh pickles. If one is not into gardening, most grocery stores sell the small pickling cucumbers in their fresh produce department. Just be sure to make the pickles soon after picking or purchasing because every day they ripen, the pickles will be less crunchy.

A basic recipe to make simple pickles is:

- 2 lbs. small cucumbers
- 2 cups water
- I cup distilled white vinegar
- 2 Tbsp. fine granulated sea salt
- 1-2 Tbsp. granulated sugar
- 1/4 cup snipped fresh dill weed or dill seed
- 4-5 whole fresh garlic cloves

First, make the brine. Bring the water, vinegar, salt and sugar to a boil. Then, remove from heat and taste to adjust salt and sugar as desired. Let it cool completely. While the brine is cooling, cut the ends off the pickles. The stem end naturally produces a chemical that will make the pickles turn soft. Slice the cucumbers as desired. Some options are thin slices, thick slices, wedges, even spirals (if creativity is the goal). Place the cut cucumbers evenly in clean jars with tight-fitting lids. The next ingredients are all about adding flavor. This recipe, if followed exactly,

will make a delicious dill pickle, but the flavoring ingredients can be altered to create a flavor that is precisely customized to an individual taste preference.

There is an endless list of foods that can be used to flavor pickles. Fresh vegetables, such as onions, scallions, bell peppers, hot peppers and lemon or lime wedges are great choices for creating special flavor profiles. Seeds and ground spices are also excellent flavorings. Celery seed, mustard seed, red pepper flakes, black pepper and ground cloves are only a few of the unlimited choices that can be used for creating the perfect customized pickle. Many types of vinegar can be substituted for the distilled white vinegar in simple pickles. The traditional way to make pickles requires a specific degree of acidity in order to prevent bacteria from growing because traditional pickles have an extended shelf life and do not require refrigeration. But since, as already noted, simple pickles must be kept refrigerated and expire after a month, they do not have specific acidity requirements. Apple cider vinegar and rice vinegar are two delicious vinegars that can be used to flavor them.

After all the flavoring agents have been added, pour the cooled brine mixture over the cucumbers, and make sure it completely covers everything in the jar. Tightly screw the lids on the jars, and shake to combine the ingredients. Immediately place the pickles in the refrigerator, and let them marinate for at least two days. The longer they sit in the brine, the more flavor the pickles will acquire. After all the pickles are gone from the jar, fresh cut cucumbers can be added to the leftover brine, and in two days, voila, new pickles! NOW

SIMPLE WAY By Susan Simmons

Crossword Puzzle

	1	2	3	4		5	6	7		
8		\vdash	T	1		9	+	T	10	11
12	\vdash	t	t	+	13		\vdash	\vdash	$^{+}$	+
14	\vdash	H		15	\vdash	\vdash		16	+	+
		17	18	Т	t		19		t	t
	20		T	\vdash	$^{+}$	21		T	t	
22			T		23	1	\vdash			
24	Т			25				26	27	28
29		1	30		t	T	31			1
32	T		T	T		33	\vdash		T	T
		34	+	+		35	\vdash		+	

Crosswordsite.com Ltd

Across

- 1 Scores, in cribbage
- 5 "The Sweetheart of Sigma --- "
- 8 Last President of Czechoslovakia
- 9 Burroughs' was naked
- 12 Primary
- 14 "So many --- , so little time" (Mae West)
- 15 Upper limit
- 16 Carpet fuzz
- 17 Copycat
- 19 Sand ridge
- ra Gana nage
- 20 Fellow student
- 22 Kind of egg drink
- 23 --- Christian Andersen, fairy tale writer
- 24 One third of an ellipsis
- 25 Lisa Simpson's instrument
- 26 Dance
- 29 Bright
- 32 Played by Yo-Yo Ma
- 33 Island with two small neighbors, Gozo and Comino
- 34 Beat recording?
- 35 Unaccompanied

Down

- 1 Skin
- 2 In any way
- 3 Coagulate
- 4 Pizza portions
- 5 Cut out
- 6 Barbarian
- 7 Where to find a kernel
- 8 Concentration measure
- 10 Marsh bird
- 11 Promotional hoopla
- 13 Dillon or Earp
- 18 Mush
- 19 Karate proficiency measure
- 20 Exact duplicate
- 21 Axioms
- 22 Financial stability org.
- 25 Peg away
- 27 Upon
- 28 School group
- 30 Antiered animal
- 31 Congressional spending watchdog

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Sudoku Puzzle

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

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Send résumé to Rick Hensley at rhensley@nowmagazines.com

6/3-6/5

PCCOA Garage Sale:

Community garage sale benefits Meals on Wheels of Parker County. Senior day on 6/3; open to everyone 6/4-6/5. 10:00 a.m.-2:00 p.m. daily, 1225 Holland Lake Dr. For more information, visit www.pccoa.org.

6/4

Aledo Summer Blast:

Family-friendly event. Free. 6:00-10:00 p.m., Aledo High School parking lots, 1000 Bailey Ranch Road, Aledo. www.aledotx.gov.

6/5

Cattle Trail Drive & PCSP 2021 Kickoff:

74th Annual Frontier Days PRCA Rodeo. Multiple events, times and locations below. For more information, visit www.pcsp-frontierdaysrodeo.com.

Free Campfire Breakfast:

Served by Heritage Society Log Cabins. 6:30 a.m., 208 Fannin St., Millsap.

Cattle Drive:

Riders herd cattle to PCSP via Greenwood Rd. \$20/rider includes BBQ lunch.

Registration: 7:30 a.m.; head to PCSP: 8:00 a.m.

Annual Parade:

5:30 p.m., starts at 1007 S. Main St., around the courthouse, to Cherry Park on Alamo St. Herd cuts off at the courthouse.

Street Dance:

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6/8-6/12

PRCA Rodeo:

See website for events schedule.

7:30-11:55 p.m.,
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www.pcsp-frontierdaysrodeo.com.

6/9-6/11

Pioneer Camp:

Kids (7-12) learn pioneer ways. \$75/child includes T-shirt and two snacks. 10:00 a.m.-4:30 p.m., Doss Center, 1400 Texas Dr. www.dosscenter.org.

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







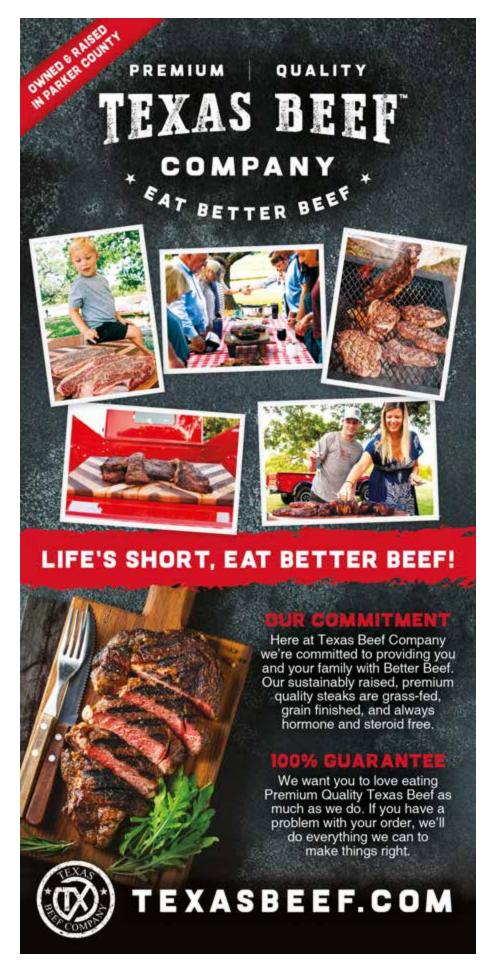
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Crossword Sudoku Solutions



Easy

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

Medium

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

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