

TEXAS CO-OP POWER

Rose Royalty

PLUS:

School Mascots

German Food

Floydada Punkin Day



TAME YOUR TREES

Tree Trimming


We love our trees, but when branches are too close to power lines, they can cause power outages, fire hazards and safety concerns.

Here are some rules to follow:

- If a tree or a large branch is touching or falls on an electric line, call your electric cooperative immediately. Tree sap is an excellent conductor of electricity, so a downed branch on a line is an electrocution hazard as well as a fire hazard.
- Never trim trees that grow close to power lines; that is a job for professionals. Call your electric co-op for assistance and guidance.
- Don't allow children to climb trees or build tree houses close to power lines.
- When planting a tree, plan ahead. A tiny tree may eventually grow large enough to damage power lines and possibly interrupt power during storms. At maturity, your trees should not be within 10 feet of a power line.
- Plant appropriate distances from all power lines—those along the street or right-of-way, as well as those running to your home and outbuildings.



**Texas Electric
Cooperatives**

Your Touchstone Energy® Partner 

This public service message is brought to you by your local electric cooperative. For more information, visit your local co-op.

TEXAS CO-OP POWER

A MAGAZINE ABOUT TEXAS LIVING

Pomp and Wampus!

I always look forward to October. With it come vistas of porches filled with pumpkins and mums, football games and the festivals and celebrations that are the hallmarks of harvest time. And here, in the Lone Star State, it usually brings our first respite from the relentless heat of a Texas summer!

In this issue, be dazzled by the sights and history of a most unusual festival—Tyler's Rose Festival, as told by Jonathan Smit. The gowns—and the concurrent cost of constructing them—are out of this world!

As a former Holy Spirit High School "Spartan," I know how important it is to be true to your team—and to your mascot! Clay Coppedge gives us the back story on some unusual Texas high school mascots, but don't tell their fans that.

Our festival this month is Floydada's Punkin Day. I was in Floydada a few years back at festival time. For such a small town, they sure have a lot of pumpkins! The streets were lined with them. I guess that's why Floydada is known as the "Pumpkin Capital of the U.S.A."

Another festival—Oktoberfest—is celebrated in this month's recipe section. As Food Editor Shannon Oelrich observed, Texas has a significant German heritage. Her husband (of German descent) shares an Old World-style recipe for potato salad. We hope you will try these authentic recipes that were so delicious to test.

Enjoy!

Peg Champion
VP, Communications/Publisher



GINGER SCHOVAJSA poses as Miss Pumpkin USA with a 105-pound pumpkin grown by her grandmother, Victoria EC member **DOROTHY SCHOVAJSA**. More pumpkin patch photos are on page 37.



DELK PHOTOGRAPHY INC., TYLER

Participants in the Texas Rose Festival Coronation are presented in elaborate, costly gowns. Kathleen Elliott Williams (above) curtsies in 2004.

FEATURES

Tyler's Rose Royalty 8

By Jonathan Smit

You don't have to travel to London to visit a queen. Just set your course for Tyler, where, for a few days every year, royalty rules in the dazzling display of pomp and splendor known as the Texas Rose Festival.

Here's to the Hippos, Ducks and Wampus Cats 14

By Clay Coppedge

School mascots, like towns, are commonly named after a person, landmark or industry. But some mascots are mighty peculiar.

DEPARTMENTS

Texas Living 26

German food. Floydada Punkin Day.

Focus on Texas 37

Nothing can rival a field of bluebonnets as the number one setting for taking precious Texas pictures, but a field of pumpkins is an alluring fall substitute.

Texas, USA 38

By Carlton Stowers

Odessa Meteor Crater.

TEXAS CO-OP POWER



SHARE THE POWER!

Texas Co-op Power is the Texas living magazine with a rural, suburban and small town focus. Each month you will read entertaining articles about Texas people, Texas history, Texas nature, Texas travel and Texas food.

And, in every issue we feature a personal look at chosen towns in "Texas, USA" along with "Around Texas," featuring selected events around the state.

For just \$15 a subscription, you can share *Texas Co-op Power* with friends and family members who live far away or in big cities!

Please send a 12-month gift subscription to:

Name _____

Address _____

City _____

State _____ Zip _____

Gift subscription sent by:

Include a \$15 check for each subscription made out to *Texas Co-op Power*. Mail to Subscriptions, *Texas Co-op Power*, 2550 South IH-35, Austin, TX 78704

TEXAS CO-OP POWER

VOLUME 62 OCTOBER 2005 NUMBER 4

Texas Co-op Power is published by your electric cooperative to enhance the quality of life of its member-customers in an educational and entertaining format.

TEXAS ELECTRIC COOPERATIVES BOARD OF DIRECTORS

Audie Morris, Decatur, Chair
John Herrera, Mercedes, Vice Chair
Greg Jones, Jacksonville, Secretary-Treasurer
Charles Castleberry, Tulia
Gerald W. Lemons, Itasca
Mark Rose, Giddings
William "Buff" Whitten, Eldorado

PRESIDENT/CEO

Mike Williams, Austin

STRATEGIC COMMUNICATIONS ADVISORY COMMITTEE

Rick Haile, McGregor, Chair
Roland Witt, Coleman, Vice Chair
John Q. Adams, Bellville
Barron Christensen, Douglassville
Bill Harbin, Floydada
Kim Hooper, Bluegrove
Larry Oefinger, Hondo
Audie Morris, Decatur, Board Liaison

COMMUNICATIONS STAFF

Peg Champion, Vice President, Communications/
Publisher

Kaye Northcott, Editor
Carol Moczygemba, Managing Editor
Suzi Sands, Art Director
Martin Bevins, Advertising Director
Louie Bond, Copy Editor/Writer
Andy Doughty, Production Designer
Sandra Forston, Communications Assistant
Jo Jochenning, Production Assistant
Karen Nejtek, Production Coordinator
Shannon Oelrich, Food Editor/Proofreader
Patti Przybylinski, Communications Assistant
Alex Sargent, Production Artist
Ellen Stader, Proofreader
Heather Thompson, Communications Coordinator
Cheryl Tucker, Field Editor
Issue Designer: Gretchen Garven
Intern: Sarah Bond

Texas Co-op Power (USPS 540-560) is published monthly by Texas Electric Cooperatives (TEC). Periodical Postage Paid at Austin, TX and at additional offices. TEC is the statewide association representing 75 electric cooperatives. Texas Co-op Power's website is www.texascooppower.com. Call (512) 454-0311 or e-mail editor@texas-ec.org.

Subscription price is \$3.72 per year for individual members of subscribing cooperatives. If you are not a member of a subscribing cooperative, you can purchase an annual subscription at the non-member rate of \$15. Individual copies and back issues are available for \$3 each.

POSTMASTER Send address changes to Texas Co-op Power (USPS 540-560), 2550 S. IH-35, Austin, TX 78704. Please enclose label from this copy of Texas Co-op Power showing old address and key numbers.

ADVERTISING Advertisers interested in buying display ad space in Texas Co-op Power and/or in our 30 sister publications in other states, contact Martin Bevins at (512) 486-6249.

Advertisements in Texas Co-op Power are paid solicitations. The publisher neither endorses nor guarantees in any manner any product or company included in this publication. Product satisfaction and delivery responsibility lie solely with the advertiser. Direct questions or comments about advertising to Martin Bevins, Advertising Director.



© Copyright 2005 Texas Electric Cooperatives, Inc. Reproduction of this issue or any portion of it is expressly prohibited without written permission. Willie Wiredhand © Copyright 2005 National Rural Electric Cooperative Association.



Texas Electric Cooperatives

Your Touchstone Energy® Partner

Best of Co-op Country Contest 2006

Win a weekend for two at Messina Hof Winery, valued at \$1,000!



We invite you to participate in our fourth Best of Co-op Country contest. Print your choices on the form below in whatever categories you wish. Please include the location and a phone number if possible. Provide your name, address, telephone number and co-op. Mail this page or a copy to "Best of Co-op Country," 2550 S. IH-35, Austin, TX 78704.

Entries will be judged on the number and persuasiveness of nominations received. Co-op members who provide nominations for at least half the categories are eligible for a drawing. The form will also be published in several future issues. The winner of the drawing will receive a free weekend for two at Messina Hof Winery and Resort in Bryan, valued at \$1,000. Messina Hof has a bed and breakfast and a restaurant, The Vintage House, which was the readers' choice for Dining Worth the Drive this year.

Now for the rules: No petitions, each form must be mailed separately, and establishments promoting themselves cannot provide stamps or envelopes for entries.

Tours, Tastings, Gift Shop, Bed and Breakfast, Fine Dining, Picnic and Events

A visit to Messina Hof Winery and Resort is like a romantic journey to the European Wine Country. You'll find the perfect blend of Italian and German cultures, resulting in premium wines made in Texas. One hundred acres of rolling hills and two picturesque lakes help make Messina Hof unforgettable. Our wines have received many accolades, including Best Texas Wine in 2004 and 2005 in the Houston Livestock Show and Rodeo's International Wine Competition. Among other destination awards, The Villa, our 10-room luxury country inn, was voted most Romantic Hideaway in the U.S. by Arrington's *Book of Lists*, and The Vintage House Restaurant was chosen one of Texas' Best Restaurants by the East Texas Tourism Association.



Best of Co-op Country General Contest Entry Form

Enchilada: _____

Water Tower: _____

Fourth of July Parade: _____

Lake: _____

Your Name: _____

Public Mural: _____

Co-op: _____

Riding Trail: _____

Address: _____

Spa: _____

City/Zip: _____

Texas Musician: _____

Phone: _____

The deadline for submitting nominations is January 15, 2006. The results will be published in the September 2006 issue of *Texas Co-op Power*.

Kids Should Play for Fun

Thank you for publishing the article "Bad Sports" by Melissa Gaskill [August 2005]. This is so true about organized sports for children. I feel like there should be more leagues that are not organized for playoffs so that parents of children who just want their kids to learn the sport and have fun can do so without the pressure of having to win, win, win. I'm happy to

know that I am not the only parent that feels this way.

KIM CAMPBELL, Belfalls EC

Editor's response: "Bad Sports" did not appear in all editions of Texas Co-op Power. Read it and other articles you may have missed on our website, www.texascooppower.com.

Sports Were Greek to Him

In regard to your article "Bad Sports":

My son never did like organized sports. He was in the band at his school, Boy Scouts, Sea Scouts, and the United States Naval Sea Cadet Corps. My husband and I realized how strong his dislike really was when he came home one day and announced that he had signed up to study Greek in addition to his regular classes in Latin because Greek class and Physical Education were scheduled at the same time, and he wanted to get out of Physical Education. He studied Greek for two years until his Greek teacher became headmaster. There are many excellent programs other than organized sports where a young person can have a good time, not be prone to injuries, and even have a chance to see a bit of the world.

MILLIE A. CULL, McLennan County EC



HOWARD WINCHESTER

Smoking Mailbox

Seeing the article on Weimar's Smoking Gun [a giant barbecue pit shaped like a gun, July 2005], I have been making pistol airplanes and Magnum mailboxes for 15 years. Here is a picture of a Magnum mailbox.

HOWARD WINCHESTER, Rockdale

Aging Parents

I just wanted to tell you how much six members of the co-ops enjoyed Jim Comer's "Parenting Your Parents" in

WE WANT TO HEAR FROM OUR READERS.

Send letters to:

Editor, *Texas Co-op Power*,
2550 S. IH-35, Austin, TX 78704.

Please include the name of your town and electric co-op. Letters may be edited for clarity and length and will be printed as space allows.



60 Years of Co-op Cooking We're Looking for Recipes & Memories From the Last 60 Years

I REMEMBER SITTING IN MY GRANDMA'S KITCHEN IN THE MID-'70S while she fried doughnuts in a big pot on the stove. She let my curious big brother stand on a stepstool and look into the pot as those circles of dough turned golden brown. The smell of fried dough filled the air. While my brother watched, I made the glaze, dumping powdered sugar into a bowl and breathing in the cloud of sweetness that rose from it. Together, we'd dip the tops of still-warm doughnuts in glaze and line them up on a pan to cool. Then Grandma would fry up the doughnut "holes" and let us dip those wads of fried dough in the remaining glaze—thumbs and fingers, too—and put them straight into our waiting mouths.

—FOOD EDITOR SHANNON OELRICH

Do certain recipes "stir up" strong memories for you? We're looking for recipes and memories to publish in our new cookbook (available September 2006). The memory should be specific to the recipe, and should evoke a certain time period within the last 60 years. Please send your memory and recipe to New Cookbook, 2550 S. IH 35, Austin, TX 78704. You may also fax them to (512) 486-6254 or e-mail them to recipes@texas-ec.org with the subject line "New Cookbook." The deadline is December 10, 2005. Three names will be chosen from published submissions to receive a free cookbook.

TEXAS CO-OP POWER

the July 2005 issue. My two brothers and their wives and my husband and I are in the beginning stages of the same sort of thing he has gone through. We, too, laugh, cry and wring our hands, but still hope that we can come through this process of “aging parents” the better for it and remain close to each other. Thanks for the great article—we could truly already relate to it.

CHARLES AND DEEAN WATSON, Sam Houston EC
ROYAL AND ELLEN HILTON, Medina EC
DEWITT AND SHELLEY HILTON, Medina EC

Underwater Golf?

Not being a golfer, I do not know the location of many courses, but I would like to locate Rawls Course in Lubbock that is 38 feet below sea level [“Best of Co-op Country,” September 2005]. This should be a real tourist attraction.

OWELL JEFFCOAT, Lyntegar EC

Editor’s response: We should have said that the golf course is 38 feet below grade at its lowest point. Texas Co-op Power regrets the error.

SAFE LIVING

Beware of Strange Creatures October 31

You know what happens on October 31. Small, strange creatures dot our roads that night, creeping up to homes with large bags and dashing from one place to another, often unmindful of passing cars and trucks.

Halloween is one of the most fun nights kids have all year. But in their excitement, they don’t always think about safety, which means those of us driving cars and trucks need to do it for them.

So, around the end of the month, your friends at your electric cooperative remind you to drive with even more care than usual.

Let’s keep Halloween a special—and safe—treat!

SUBSCRIBE TODAY!



A gift subscription lets you share *Texas Co-op Power* with a far-away friend or family member.

ORDER FORM

Send a 12-month subscription to:

Name _____

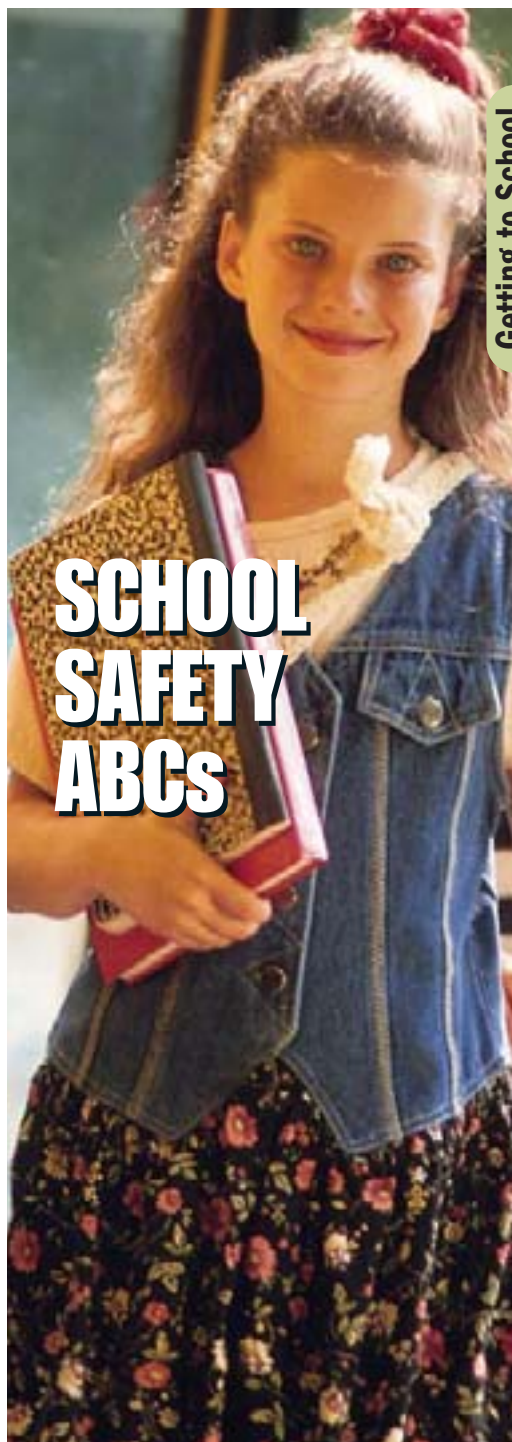
Address _____

City, State, Zip _____

Gift Subscription Sent by: _____

Include \$15 check made out to Texas Co-op Power.

**Mail to: Subscriptions, Texas Co-op Power,
 2550 South IH-35, Austin, TX 78704**



Getting to School

The school buses are rolling and excited children are on their way to and from classes. It’s time to start thinking about back-to-school safety!

Safety Comes First:

- Look left, right, then left again before crossing the street.
- Take directions from crossing guards.
- Cross in front of the bus only after the driver signals it’s OK to do so.

Riding the school bus:

- Find a safe place for your child to wait for the bus, away from traffic and the street.
- Teach your child to stay away from the bus until it comes to a complete stop and the driver signals that it’s safe to enter.
- When your child is dropped off, make sure he/she knows to exit the bus and walk 10 giant steps away from the bus and to be aware of the street traffic in the area.



Texas Electric Cooperatives

Your Touchstone Energy® Partner

This public service message is brought to you by your local electric cooperative. See your local co-op for details.

Tyler's Rose Royalty

by
Jonathan
Smit

Opposite page: The 1935 Texas Rose Queen, Margaret Hunt, wore a dazzling gold lamé gown.





This fall, if you have it in your mind, like the fabled pussycat, to visit a queen, you don't have to go to London. You can set your course for Tyler, where, for a few days every year, royalty rules in a dazzling display of pomp and splendor known as the Texas Rose Festival.

Tyler, about 100 miles east of Dallas, is in an area with a rich agricul-

tural heritage. The town's present identity was set when savvy local farmers turned to rose growing after a blight devastated their peach orchards. Then, in the '30s, the oil strike at nearby Kilgore turned this sleepy farm town into a prosperous bedroom community for newly rich Texas oil barons. But Tyler still lacked one thing: a focus for its local pride, something that would put it on the map. And that's when the Tyler Garden Club had a brilliant idea. They would create a festival that would whisk together high society, local pride and Tyler's signature product—the rose—into one fabulous concoction of events. At the festival's core, they envisioned the magic allure of

royalty as embodied in the Rose Queen and her Court.

After inaugurating the festival in 1933 on a modest budget, the ladies of Tyler wasted no time in stirring a bit of world-class glamour and sophistication into the mix. By 1935 Queen Margaret Hunt, of the oil-rich Hunts, was crowned in a gold lamé gown designed by Danzi of New York in adherence to the theme of "Queen of the Rising Sun." So if you come to Tyler on festival weekend with visions of a quaint event with local girls wrapped in colorful but folksy dresses, you can expect your mind to be blown.

When I arrived in Tyler for last year's festival on a sunny October day, I headed straight to the Tyler Municipal Rose Garden, a showcase of every rosebush variety you could imagine—a reason in itself to pay Tyler a visit. The garden houses the Tyler Rose Museum, whose lovely and capable director, Jennifer Gaston, a daughter of rose growers and a former Duchess of the Rose Growers, gave me a warm welcome. The museum is filled with displays and dioramas exhibiting the richness of Tyler's history and the glory of past Rose Queens.

When I was there, a diorama displayed a mannequin of Hunt in her original gown. And at the museum's center, in a floor-to-ceiling glass vitrine, stood two mannequins embodying mother-and-daughter Queens Mary John Grelling and Louise Grelling Spence, each a blond-haired Texas beauty, and each resplendent in hand-embroidered and sequined white silk dresses with 25-foot genuine ermine-trimmed trains.

The festival is held every October for four days, October 13-16 this year. It kicks off on a Thursday with a ribbon-cutting ceremony, followed that evening by the Queen's Coronation and Court Presentation. The festival's main event, the Coronation (presented at the UT Tyler Cowan Center and



2004 Queen Lauren French Sanford's train was 15 feet long.



open to the public by paid admission) is a not-to-be-missed blend of glamour and kitsch, art and artifice, sophistication and raw enthusiasm. Each year, a theme provides the festival with the inspiration for its greatest glory—the fantastic dresses worn by the Queen and her Court.

royalty galore

The girls who participate in the festival are college sophomores in the bloom of young womanhood. The Queen and her Ladies-in-Waiting are all Tyler girls, selected by the festival president. The rose growers select a young woman to represent their industry as Duchess of the Rose Growers. But what gives the coronation its unique scope is the addition of almost 40 Duchesses—girls from all over Texas and the South, who have a social or historical relation to Tyler, or are recommended by people who do.

Each Duchess wears a dress that expresses an aspect of the overall theme. For example, in the case of last year's theme—"Treasures"—girls wore creations evoking anything from the Eiffel Tower to the Mona Lisa to a Fabergé egg. Each dress, which is paid for by the girl's family, is a blend of ingenious design and painstaking, no-expense-spared construction that can cost from \$10,000 to \$25,000. The estimated cost of a Queen's dress is \$50,000 and up. At the coronation, each young woman is announced as the Duchess of her place of origin (say, Turtle Creek). She extends her arms in a kind of formal presentation and makes her way to the front of the stage, where she curtsies to the assembled crowd. Although every girl has an escort to offer her his hand at the end of her whirl, the men at this event are merely a formal presence. In Tyler's royal household, it's women who rule.

At the Queen's Tea, which is held in the Rose Garden, admission is free



and the public is welcome. The Queen and her Court greet the public in tent-like pavilions that bring to mind Camelot or knightly jousts in Nottingham. Refreshments are served and the common folk flock round to have their picture taken with royalty. And if you love a parade, Tyler spares no expense in staging a spectacular one, with beautiful rose-covered floats carrying bebies of Duchesses in full regalia, not to mention the requisite high school marching bands, toy cars and clowns on stilts.

Before the parade began, I met the 2004 Queen, lovely Lauren French Sanford, who told me that she, like every young Tyler girl, grew up dreaming of becoming a Rose Queen. Seeing her there, resplendent on her float in 20 yards of hand-sewn silk, sequins and brocade, the Rose Queen's crown nestled in her honey-brown hair, I knew that new dreams would be born that day in hundreds of little girls' heads.

continued on page 13



Each gown at last year's festival represented a treasure. Top: Allison Denise Hand, Duchess of the Rose Growers, representing the Diamond. Bottom: Lauren Anne Johnson, representing the Seahorse.

The genius behind the

gowns



Although the festival is put together by the volunteered time and energy of hundreds of enthusiastic Tylerites, nothing contributes more to the festival's prestige, glamour and success than the genius of Winn Morton, the festival's costume and set designer.

Morton, a charming and dapper native Texan who lives on a ranch south of Dallas, brings to his work for the Rose Festival a wealth of experience as a costume designer for Broadway and off-Broadway. And it's to Morton's credit that an event that could easily descend into kitsch is characterized by glamour and taste, not to mention humor, whimsy and just plain fun.

At last year's festival, Morton improvised on the theme of "Treasures" to design a dazzling array of gowns. The general theme was divided into subcategories of treasures such as design (stained glass, lace, Baccarat crystal), art (Botticelli, Picasso), cities (Paris, Istanbul), stolen treasures (the Hope diamond, the Mona Lisa) to name only some of the 40-plus creations. Each Duchess can select a dress based on two designs: one expensive, the other painfully expensive—ouch!!

The coronation features superb musical support from the orchestra of Vicho Vicencio and top-notch dance routines by the local Tyler Junior College Apache Belles.

It's too early to know what fantastic creations Morton will come up with for this year's theme, "The Greatness of Britain," but you can count on one thing—you've never seen anything like it!

Above: Lindsay Louise Molsen, representing Picasso. Below, left to right: Jean Rose Clawwater, representing Stained Glass; Eleanor Kelsey Martin, representing Trevi Fountain in Rome; Taylor Mathews Vick, representing Classical Music.



A bit of the real thing

There's no doubt that the festival has succeeded in making itself a must-attend event for many Texans. At the festival's functions and social events, I mingled with a who's who of local and not-so-local business leaders and politicians. On Saturday, as we waited for the parade to begin, I was introduced to Ralph Hall, U.S. Congressman from the Fourth District, a tall, stately and gracious gentleman, who proudly informed me of his successful effort (on Tyler's behalf) to have President Ronald Reagan name the rose as America's national flower. But after all was said and done, perhaps nothing brought out the quixotic nature of Tyler's fascination with royalty more than the Ladies' Luncheon.

I decided to attend the Ladies' Luncheon when I noticed the guest speaker was Lieutenant Colonel Alastair Andrew Bernard Reibey Bruce of Crionaich. Bruce is a retainer in the household of the Queen of England herself under the title Fitzalan Pursuivant of Arms Extraordinary (!) and a Lieutenant Colonel in the Scots Guards, and thus, a bit of the real thing—a genuine British royal-type guy! So in a very grand room in a small Texas town, surrounded by a well put-together assemblage of Texas womanhood, I watched guests nibble on their chocolate spoon cake and listen raptly as Bruce discoursed on the intricacies of heraldry and recounted his adventures with Her Highness the Queen Mum.

As he spoke, I could see that 7,000 miles, the Atlantic Ocean and 200-plus years of American independence were no match for Tyler's determination to have its very own share of that magic stuff that can transform a small Texas town into Camelot. And I understood that, 72 years ago, the geniuses of the Tyler Garden Club had shaped their Rose Festival to satisfy a need that dwells in the heart of even the most American of Americans—the need to know that without sacrificing a shred of our precious liberty, we can pay homage to a Queen and be dazzled by a Duchess.

Jonathan Smit, an actor and writer, divides his time between New York City and Austin. He loves learning new things about Texas.

This year's festival

This year's festival will take place October 13-16, the Queen is Katherine Clair Noel King, and the theme is, "The Greatness of Britain." For more information, visit www.texasrosefestival.com or call (903) 597-3130.

Complementing the British theme is a collaborative series of events by several East Texas cultural organizations. The Tyler Museum of Art is offering a major exhibition, "The Devonshire Inheritance: Five Centuries of Collecting at Chatsworth," through October 23. For more information, go to www.tylermuseum.org or www.artseasttexas.com.

SEVERE WEATHER? TUNE IN!

NOAA Weather Radio

Do you have a battery-operated NOAA weather radio at your home or workplace? If the NOAA broadcasts reach your area, the radios can be invaluable. Here's why:

- NOAA provides continuous broadcasts of the latest weather information directly from the National Weather Service offices. When severe weather threatens your area, the broadcast activates an alarm and turns on the radio so you can hear critical, potentially life-saving messages.
- NOAA weather radios can take advantage of an even greater tool: the "all hazards" radio network. These broadcasts provide warning and post-event information for a host of other threats.
- NOAA weather radios can also receive broadcasted AMBER alerts for missing children.
- The NOAA weather radio network is expanding in coverage and capability, making it an invaluable tool. For as little as \$20, most Texans can have access to potentially life-saving emergency messages.

Call your local electric cooperative or visit www.nws.noaa.gov/nwr/index.html for more weather radio information.



Texas Electric Cooperatives

Your Touchstone Energy® Partner

This public service message is brought to you by your local electric cooperative. See your local co-op for details.





Here's to the Hippos, Ducks

BY CLAY COPPEDGE

Walk into almost any small-town establishment and ask the name of the local high school mascot.

Even somebody who doesn't know who's governor can name the football coach, knows how many games his team won last year, and that he coaches the fightin' Lions, Tigers, Bears or Ducks.

Ducks? At first blush, mascot names might sound a little silly. I spent years as a sportswriter in Williamson County, covering the athletic fortunes of the Taylor Ducks and Hutto Hippos, among others. Before long, I didn't even blink when writing about the fightin' Ducks of Taylor, but referring to the Lady Hippos bothered me to a point where I eventually quit doing it. In time, I wrote about teams like the Lady Stags and Lady Bulls, usually with a straight face, because that's what they called themselves. I found out that telling someone they had a weird mascot was like telling them they had a weird first name. They might admit it, but then again, they might take exception.

Visitors asked me about the Taylor and Hutto nicknames a lot. I started to sound like a tour guide:

Taylor named its team the Ducks in

1924 after a string of football games played in rain and mud—the term “quagmire” comes to mind—led to a remark that the hometown boys looked like a bunch of ducks. Since C.R. Drake coached the team, people started calling it Drake's Ducks. Drake moved on, but the Ducks stayed. After a particularly great night on the field, the Ducks were said to be “quackerjack.”

It could have been worse. Someone might have said the team was playing like a bunch of mud hens, which is what teams in Henrietta, Oklahoma, are called—Henrietta Mud Hens.

Hutto's high school teams became the Hippos in 1915 after a traveling carnival came through town. Somehow a hippopotamus got loose and went to the local creek for a little dip (and maybe a relaxing mud bath). Carnival workers, cowboys and farmers soon arrived to return the hippopotamus to his cage. The animal fought valiantly, but after an epic struggle he was subdued and placed back in the cage. The townspeople

were so impressed with the hippopotamus's determination (not to mention brute strength, big teeth and huge mouth) that they adopted the hippo as their mascot.

On the other end of the mascot ferocity scale are the Yellowhammers of Rotan. The Yellowhammers are named for a songbird particular to the region, which puts Rotan one up in the psychological battle when other teams unfurl banners depicting Rotan as the Yellow Hammers. As in the kind used to hit a nail on the head. Bird. Hammer. You can see how it might happen, especially if you don't play in the same district.

A good many team names make either common, associative or alliterative sense, as in the Buffalo Bison, Frost Polar Bears, Grand Prairie Gophers, Roma Gladiators, Cleveland Indians, Pittsburgh Pirates, Shamrock Irish, Troy Trojans, Winter Blizzards and Hamlin Pied Pipers. The Hereford Whitefaces makes sense only if you know the team was named for the



& Wampus Cats!

More likely than not, you'll get the correct answer.

breed of cattle and not an identifying characteristic of the Caucasian race.

Working people are honored in places like Robstown with the Cotton Pickers and Freeport with the Exporters. We have the Farmers of Farmersville and the Fightin' Farmers of Lewisville. (Several mascots are distinguished by their ability, or at least willingness, to fight. They are either Fighting or Fightin', depending on how they feel about the letter "g".) And let's not forget about Roscoe, where people are proud to be the Plowboys. A dozen or so schools call themselves the Cowboys.

Small-town junior high and middle schools commonly use a diminutive form of the local high school mascot's name—Cubs for Lions or Bears, Pups for Bulldogs, Colts for Mavericks, and so forth. In Sabinal, where the Yellow-jackets rule, the official mascot for the junior high was the Larvae. Someone must have figured out that Larvae didn't sound much like a threat, so the Larvae became the Stingers. Speaking of

bugs, we've got Skeeters in Mesquite and Red Ants in Progresso.

And then there's the mighty Wampus Cats. You might assume a team like the Itasca Wampus Cats is named for some extinct animal, but it is actually a mythical cat/human creature whose legend sprang from Appalachia. A newspaper once described the Wampus Cat as "a fierce animal that does not exist other than in the hearts and minds of the people of the town of Itasca." One story goes that Itasca was described by an opponent as "playing like a bunch of Wampus Cats." Another has it that an Itasca player described his team as "tough as Wampus Cats."

Whether this was high praise or not, the people of Itasca adopted the mythical Wampus Cat as their own. The Itasca High website concludes, "We may all have different ideas of what the Wampus Cat looks like, but we all know how it feels to be a Wampus Cat from old Itasca High."

Naming a high school mascot is a little like naming a town. It usually

involves choosing a person, animal, landmark or historical event to represent the town on maps and in literature, and in the minds of visitors and residents alike.

Part of the charm of teams like the Ducks, Hippos and Wampus Cats is that we just don't come up with names like that anymore. Perhaps there aren't enough people with imagination—or daring—in charge of team names. Traditionally, Texans have chosen high school mascots that are more traditional. Eagles, Bulldogs, and the aforementioned Lions, Tigers and Bears are distinguished mascots, which explains why there are so many.

Let's not get so serious about this mascot business that we forget to have some fun. Maybe we're not ready for Geeks or Feral Hogs as mascots, but let's leave some room in our imagination for a Wampus Cat, or something kindred in spirit and quirkiness.

Clay Coppedge wrote about Texas mules in the July 2005 Texas Co-op Power.

AVOID BREAKER BOX DANGERS

When the power goes out, most homeowners go to their electrical panel box and start groping around in the dark to check the breakers. This can expose you to electric shock. Use a flashlight and beware of loose wires.

Here are some other tips to keep in mind when working on your control panel box:

- If you're not a licensed electrician, never try to repair a fuse or breaker box. If you see broken or frayed wires, if certain circuits trip frequently, or if you notice any other problems, call an electrician.

- Never replace a blown fuse with a substitute, such as a penny, and always use the correct-sized fuse for replacement. A fuse that is too powerful can cause a fire hazard.

- If a fuse or circuit breaker frequently blows, you may have too many appliances, or appliances that may be too powerful, on that circuit. Try unplugging a few items. Then, if the circuit continues to blow, call an electrician—you may have a potential-



ly serious problem.

- Always keep water away from the control panel.

- NEVER work on the electrical system while a control panel switch is on.

- If you have a power outage, check

the control panel first. If your panel uses circuit breakers, reset them from off to on. If you have fuses, look for the broken metal strip in the top of the blown fuse. Then, replace the fuse with one of the correct amperage.



IT'S TIME TO GET YOUR HOME READY FOR WINTER

The temperature has barely begun to cool, but it's time to prepare your home for winter.

- Use weatherstripping to plug gaps between the moving parts of your home's windows, walls, floors and doors so they are leak-free. Seal leaks in non-moving parts with caulk.

- Lower heating bills by up to 30 percent by installing insulation with a high R-value. Begin upgrading insulation in the attic, and then move to outside walls, basement crawl spaces, floors and walls.

- Take advantage of sunlight as a natural heater. During the day, open drapes to let warm sunshine heat rooms. Close them after dark to keep the heat indoors. Hanging heavier drapes during the winter can give a room a facelift and allow the window coverings to conserve more heat.

- Set programmable thermostats to turn the heat down when nobody's home. Program them to crank it back up just before your family is due to arrive home.

- If you use a wood-burning fireplace, have the chimney and flue cleaned every fall. Turn the thermostat down when a fire is burning in the hearth. And consider converting your energy-wasting wood fireplace to a more efficient one with an electric insert.

ENERGY BILL URGES EFFICIENCY

The country's first energy bill in 13 years promises to reward homeowners for making energy-efficient improvements around the house.

After a long stalemate, Congress passed a package this summer that aims to refocus the country's energy priorities by promoting cleaner energy and more conservation.

The 1,724-page bill promises myriad tax credits to consumers, homeowners, homebuilders and

manufacturers who buy or make energy-efficient products for the home, starting January 1. Some examples:

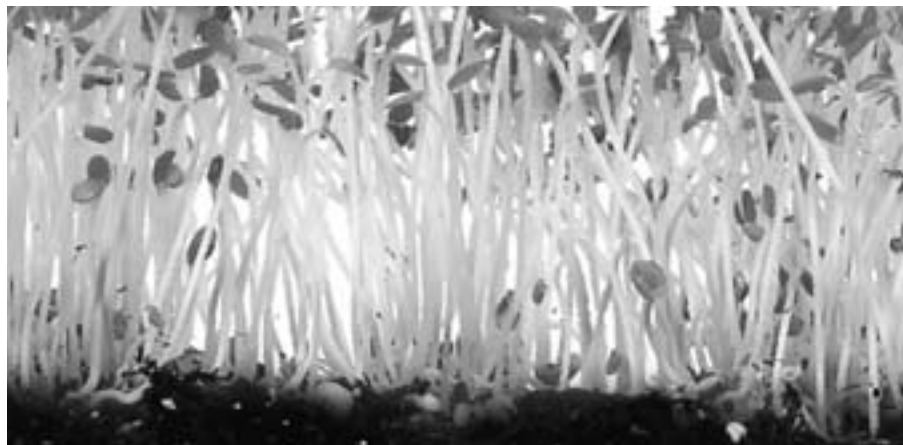
- Federal programs that allow states to offer rebates to consumers who buy energy-efficient appliances will expand.
- Homeowners who buy fuel-efficient furnaces or air conditioners could qualify for rebates of up to \$150, as well as 10 percent of the cost of making the house more efficient by

switching, for example, to more efficient windows.

- Builders of energy-efficient homes could get up to \$2,000 per house as a tax credit in 2006 and 2007.

- Homeowners who install solar energy equipment can claim a 30 percent tax credit, up to \$2,000.

- The largest credits—up to \$30,000—will go to drivers who buy hybrid cars and trucks, which operate on a blend of gas and electricity.



Lots of businesses talk about growing their communities. For cooperatives, it's not just talk. It's what we're all about.

We're owned by our members, and our mission is to serve and nurture them and the communities in which they live, work and shop.

We're in it for the long haul ... strengthening communities through jobs, service and community involvement.



Cooperatives.
Owned by Our Members,
Committed to Our Communities.

OCTOBER IS NATIONAL COOPERATIVE MONTH

As you think about the coming of little ghouls and goblins at the end of this month, consider another way in which October is special: Since 1930, cooperatives around the country—including your electric cooperative—have celebrated National Cooperative Month during October.

Your electric cooperative is one of about 900 utilities around the country that operates as a cooperative. That means it is owned by the consumers—you and your neighbors—who buy its electricity. And, like all cooperatives, yours is governed by those consumers, too, as each member of the utility's board of directors is a customer.

In fact, your cooperative doesn't even call you a "customer"; it considers you a "member."

Members of cooperatives have the right to vote for board members and speak up about utility matters that are important to them. This local ownership and control means electric cooperatives know and respond to their member-consumers.

But utilities aren't the only cooperative businesses that celebrate their heritage in October. Credit unions are cooperatives, too, as are food cooperatives, farmer's cooperatives and any other business that is owned by the members it serves.

America's Motor Lunch

BY MICHAEL KARL WITZEL

People with cars are so lazy they don't want to get out of them to eat!"

The proclamation rings as true today as it did when candy and tobacco magnate Jesse G. Kirby uttered the words in 1921. At the time, he was trying to interest Reuben W. Jackson, a Dallas physician, to invest in a new idea for a roadside restaurant—a sort of fast-food stand, although at the time he didn't call it that.

Kirby's idea was simple: Patrons would drive up and make food

"Pig Stand" opened along the busy Dallas-Fort Worth Highway in 1921, hordes of Texas motorists raced to "America's Motor Lunch" and its featured Pig Sandwich. Prepared with tender slices of roast pork loin, pickle relish and barbecue sauce, the Pig Sandwich quickly gained a loyal following among harried commuters and carefree joy riders. A frosty bottle of Dr Pepper accompanied the motoring meal.

But the tasty curbside cuisine wasn't the only attraction at America's first

more than 100 Pig Stands were serving "A Good Meal at Any Time" in Texas, California, Louisiana, Mississippi, New York, Florida, Oklahoma, Arkansas and Alabama.

As the demands of the American automobile owner changed, fast-food innovation shaped the Pig Stand legacy. According to Hailey, it was California Pig Stand No. 21 that pioneered drive-through car service in 1931. Unheard of at the time, customers drove right up to the building to make their order.

Royce Hailey, patriarch of the Pig Stands clan and Richard's father, was one of the pioneers. Inspired by the same spirit of pluck and entrepreneurship that made the Pig Stands an American success story, he started his career as a Dallas carhop at age 13. In 1930, he leaped up onto his first automobile running board and never looked back. Twenty-five years later, he was president of the company. By the 1960s, he led the company to sell off all of the out-of-state stands and concentrate on the Texas locations. In 1975, he became sole owner of the company.

Son Richard purchased all interest to the Pig Stands company in 1983. There are two Pig Stand restaurants in San Antonio—one at 1518 Broadway, just north of downtown, and one at 807 S. Presa St., on the city's south side. The company also owns one store each in Seguin, Lytle, Houston and Beaumont.

"The best part is that we still sell the same Pig Sandwich made the same way that it was made so many years ago," Richard says.

For the rest of us lazy folks, the best part of the Pig Stand legacy is never having to leave our car to eat dinner.



PIG STANDS INC.

requests from behind the wheel. An employee would take customers' orders directly through the car window and then deliver the food right back out to the curb. The novelty of this new format was that hurried diners could consume their meals while sitting in the front seat.

Of course, the Roaring Twenties were ripe for such a brazen idea. Adventurous folk perched atop flagpoles, danced the Charleston at around-the-clock dance marathons, and drank bathtub gin at speakeasies. During Prohibition, freedom of travel emerged as the new thrill, fueled by increased automobile ownership, which soared from 6 million to 27 million motorcars by the decade's end.

When Kirby and Jackson's Texas

drive-in restaurant. The flamboyant car servers (12- to 15-year-old boys) who worked the curb—or "carhops"—were truly a sight to behold.

"The carhops were very competitive," recalls Richard Hailey, current president of Pig Stands Inc. "As soon as they saw a Model-T start to slow down and turn tires towards the curb, they'd race out to see who could jump up on the running board first while the car was still moving."

The legend of the carhop grew as the reputation of the Pig Stand and its signature barbecue sandwich spread. Propelled beyond the borders of Texas by one of the first franchising arrangements in the industry, the number of restaurants multiplied quickly. Between 1921 and 1934,

Guadalupe Valley EC, Karnes EC and Jasper-Newton EC serve areas near Pig Stand locations.

Texas Hill Country resident Michael Karl Witzel has written numerous books about roadside America and popular culture, including *The American Gas Station* and *The American Drive-In*.

Fridge Foolishness

Here's hoping your family has a new frost-free, energy-efficient refrigerator. Unfortunately, many families, including D-Wayne's, are still making do with electricity-sucking, frost-producing monsters from out of the past.

If your refrigerator requires defrosting, do so every time frost builds to one-quarter of an inch.

And don't do it with a hair dryer. What is D-Wayne's momma thinking? She could get a nasty shock when the frost turns to liquid and her hair dryer touches it.

Since refrigerators and freezers account for about 9 percent of the energy used in a household, it makes good economic sense to invest in an updated, energy-efficient model. Help your parents look for the EnergyGuide label when shopping for appliances. The label indicates how much electricity the appliance will use in one year.

And here are tips for both old and new refrigerators:

- **Keep it clean.** Clean the condenser coils of your refrigerator three or four times a year.

- **Shut the door.** Don't stand in front of an open fridge contemplating the contents. Decide what you need before you open the refrigerator, then get what you need and shut the door.

- **Fill the freezer.** A freezer that's two-thirds to three-quarters full requires less energy to operate than an empty one. If you don't have enough food to fill the freezer, add some water-filled plastic milk cartons or soda bottles.

- **Test the seals.** Fold a paper towel, shut the refrigerator door on it, and then pull the towel out of the closed door. If there's no resistance, you probably need new seals around the door to keep the cold air in.

- **Maintain the right temperature.** The ideal refrigerator temperature is 38 to 42 degrees. For the freezer, it's 0 to 32 degrees.

Cartoonist Keith Graves is a popular artist and author of children's books.





THE BULLS OF MEYERLAND

BY MARCO PERELLA

Houston in the early '50s. The boom town starting to burst at the seams. The city limits pushing out past the Shamrock Hilton toward Post Oak Road on the west side.

And so come the subdivisions. Sharpstown and Meyerland. Beautiful Meyerland! Exclusive living at the edge of the metropolis! The ranchers still hang coyotes from the barbed wire fences nearby. From my front yard on Jason Street, civilization stops until you get to Sugar Land. (That's where my dad drives the family out for picnics, sitting up on the levee for the only view available on the coastal plains.)

It's a different and less child-protective era, and 5-year-old boys like me are still allowed to ramble around the fields alone. I go down to Braeswood Bayou and catch crawdad-dies. I have no idea why my parents let me do this. Death lurks on all sides.

First of all, Braeswood Bayou is starting to get thoroughly polluted with city runoff from the development around it. (Environmental consciousness is in an almost nonexistent state in Eisenhower-era Texas.)

The landscape is dotted with abandoned refrigerators to get locked inside of. Cottonmouths and coral snakes slither up and down the turgid waters.

Coyotes, bobcats and wild dogs lurk.

But mainly, you've got the bulls.

Some of the ranchers hereabout still haven't surrendered to the lure of big real estate money to subdivide the old spread. They go on

raising beef. The local stock of choice is the Brahma. Small herds roam freely all over the acreage just south of my house.

They often keep all of the bulls together on a single tract, away from the cows. (My 5-year-old brain is not even curious why.) So every once in a while during my unsupervised explorations, I come through a thicket and confront a bull or four gazing at me resentfully from not nearly far enough away.

The bulls start to loom large in my mind.

This has less to do with the fact that I am born under the sign of Taurus than with my first impressionable visit to the Houston Livestock Show and Rodeo to watch rabid bulls trample riders and batter those maniacal clowns in the barrels.

It has even more to do with a close-call bull incident with my dad.

On one of our family outings to the levees of Sugar Land, my dad takes me on a hike into the woods. We have to cross a barbed wire fence.

Dad has taught me proper tandem fence-crossing technique. One person places a foot on the bottom strand and stretches the top strand up with his hand, increasing the space between the strands for the second person to safely squeeze through the barbs. Then the first crosser returns the favor.

We are trespassing. This never bothers my dad.

He leads me down a dirt path into the woods. To add spice to the experience, he starts warning me to watch out for bulls. This works upon the imagination until I am in a state of heightened bull awareness. I'm sure my dad thinks he is entertaining me when he suddenly stops on the trail, goes into a crisis-stance and yells, "Bull!"



Adrenalin frenzy! I race back up the trail. In my advanced state of apprehension, sure that a bull is even now bearing down upon me after undoubtedly skewering my father, I forget all about the barbed wire fence we had safely crossed. At the last second, I duck my head and somehow run under the bottom strand without sacrificing any speed.

My father finally catches up with me. Though impressed with my run-

ning ability, he's a little chagrined because, of course, there is no bull, and he almost caused his only son to decapitate himself on a wire fence.

After this, I am a victim of bull paranoia. I imagine them coming for me in all kinds of unlikely places. I dream about them at night in colorful and bloody nightmares. I refuse to leave the yard for fear that I may run into a raging bovine. My trips to bull-haunted Braeswood Bayou are a thing of the past.

My father decides to take remedial action. Although he's not exactly a child psychologist, he has a plan to scatter the Brahmas of my mind.

The first part of the plan is a post-dinner discussion about the nature of bovinity. While acknowledging that cattle can be dangerous, he teaches me to be aware of the circumstances.

For instance, a solitary bull is more dangerous than bulls in a herd. A cow with a calf is actually much

desired ameliorative effect. Tomorrow being Sunday, he decides upon a field trip.

Come the Sabbath dawn, my dad and I cross Braeswood Bayou into the cattle lands beyond. With extreme reluctance, I follow my father as he spies a herd in a nearby field and leads me there.

We approach a barbed wire fence that separates us from about a dozen young Brahma bulls. The suspicious animals have stopped grazing in order to study us as we approach.

"Now watch," says my dad. "Hold the fence."

I dutifully hold the wires apart as he ducks into the field. The Brahmas eye him with their big, baleful eyes. I am sure they are going to charge any second.

Instead, my dad charges them. He starts screaming like a crazy person and runs right at the bulls!

The bulls jerk to attention and, as

his last instructions.

All the bulls are staring at me as I walk in their direction. All 4-feet-2 of me. Their massive humps wobble as they slowly swish their tails to shoo flies away. Bull-slobber hangs from their hairy jowls. Their horns look ready for skewering.

I stop about a hundred feet short of the animals. It's a stare-down. My dad must be quite a way back behind me by now, and I am alone with my nemeses.

I take a gulp, bellow out my challenge, and charge.

Panic! All of Bulldom scatters in the wake of my fierce aggression. The terrified creatures bawl and bump into each other in their desperate need to escape from the lethal threat that is me.

The last thing I see is a dozen bull rumps rapidly departing, leaving a few frightened cow pies in their wake.

"Way to go, son. That's how you handle bulls, all right!"



more dangerous than any bull. A bull charges with his head down, so you can dodge him and get out of the way, says Dad, while a cow charges with head up. If a cow charges, you better find a tree to climb quick!

Oh, great. As if I didn't have enough to worry about with the bulls, now I have to be scared of cows, too!

My dad senses that our little discussion is, perhaps, not having the

one, bolt to the farthest corner of their field. My dad turns back laughing and joins me at the fence.

"Your turn," he says.

We take a long walk through the field toward the far corner where the bulls have gathered again. My heart beats with the surging blood of the warrior-test.

As we get closer to the herd, my dad drops back.

"Chase 'em out of there, son!" are

Turns out my dad was a little closer behind me than I thought.

We return home like the victorious legions returning to Rome along the Appian Way. The next day, my dad buys me a new bow-and-arrow set.

For I have conquered the Bulls of Meyerland.

Marco Perella wrote "Adventures of a No Name Actor" in the May 2002 Texas Co-op Power.

Oktoberfest

October in Texas brings thoughts of cooler weather, changing leaves and Oktoberfest! This festival of German culture began in Munich in 1810 as a celebration of the marriage of Crown Prince Ludwig and Princess Therese of Saxony-Hildburghausen. Forty thousand attendees ate, drank and made merry ... they had so much



fun, they decided to make a tradition of it. That tradition was brought to Texas with German immigrants and continues today, not only in Hill Country German enclaves like New Braunfels and Fredericksburg, but also in Del Rio, Galveston, Grand Prairie and other towns. German beer, food and music fuel the festivities. For an Oktoberfest-inspired recipe, I went to the German Agricultural Marketing Board (www.germanfoods.org). The recipe features dark German beer in the marinade, which makes for a flavorful barbecued chicken.

German food is something I know

almost nothing about. My Alabama-born mother never cooked sauerkraut or bratwurst or any kind of schnitzel. Then, I married an Oelrich. My husband's family has a strong German heritage. His mother is a fantastic cook, as is he, and I'm starting to learn a little more. My husband makes the best hot German potato salad (see second recipe). His mother makes beautiful *springerle*, an anise-flavored cookie with charming designs stamped into them. His grandmother sends the family a large, elaborately decorated metal box of *lebkuchen*, an assortment of gingerbread/honey cookies, every Christmas. I'll someday know my *sauerbraten* from my *schweinebraten*, but until then, I'd better keep eating!

Dark Beer-Marinated BBQ Chicken

½ cup peanut oil
1 teaspoon German mustard, preferably Düsseldorf-style
1 cup dark German beer
¼ cup lemon juice
4 cloves garlic, minced
1½ teaspoons salt
1 teaspoon black pepper
1 teaspoon minced fresh basil
1 teaspoon fresh thyme leaves
3½ to 4½ pounds chicken parts
Nonstick cooking spray

Whisk together peanut oil and mustard in large bowl.

Whisk in beer and lemon juice until mixture is smooth. Stir in garlic, salt, pepper, basil and thyme. Add chicken pieces and turn to coat well. Cover and refrigerate 2 to 12 hours.

In a charcoal grill, heat about 5 dozen charcoal briquettes until covered with white ash. Drain chicken and discard marinade.

Use large tongs to push hot briquettes to one side of the grill. Away from the grill, spray grill rack evenly with nonstick cooking spray; place on grill. Place chicken parts on grill rack, on the coals side. Cook uncovered until skin is crisp, about 10

minutes, moving and turning as needed with clean tongs to prevent charring. Move chicken parts to the cool side of the grill; cover and cook until meat is opaque throughout and juices run clear, about 10 to 15 minutes more. Serve with German sauerkraut and mustard.

Serving size: 1 piece chicken. Per serving: 368 calories, 29 grams protein, 27 grams fat, 1 grams carbohydrates, 245 milligrams sodium, 141 milligrams cholesterol

Hot German Potato Salad

3 pounds potatoes (red, white or gold)
4 slices of thick-sliced bacon
1 medium yellow onion, chopped
½ cup apple cider vinegar
½ cup honey
Freshly ground black pepper
Kosher salt

Boil salted water in a large pot. Clean potatoes (do not peel) and cut into ½-inch pieces. Place potatoes into boiling water for about 15 to 20 minutes (until half-cooked), drain and set aside.

Fry bacon in large skillet. Remove bacon to drain; retain all grease in the skillet. Sauté onion in bacon grease until translucent. Add potatoes to skillet and mix to evenly coat them in bacon grease. Sauté on medium high heat until potatoes start to get a light crust on most sides. Add ¼ cup cider vinegar to potatoes. Add ¼ cup honey to potatoes and mix thoroughly. Chop bacon, add to potatoes, and mix again. Cover skillet, reduce heat to low, and cook for 30 minutes, stirring occasionally.

Uncover potatoes and stir in half the remaining cider vinegar and honey (⅛ cup each). Add salt and pepper to taste. If you care for either more honey or vinegar to balance the flavor, make sure to allow potatoes to cook for an additional 5 minutes before adding the rest. This will allow the flavors to mellow so you won't overdo it. Serve hot. Serves 8 as a side dish.

Serving size: 1 serving spoonful. Per serving: 302 calories, 6 grams protein, 10 grams fat, 50 grams carbohydrates, 415 milligrams sodium, 12 milligrams cholesterol

The subject for January's recipe contest is **Recipes for Diabetics**. Do you or one of your family members have diabetes? What are your favorite recipes or cooking tips to help maintain a healthy lifestyle? Send entries to Home Cooking, 2550 S. IH-35, Austin, TX 78704. You can also fax them to (512) 486-6254 or e-mail them to recipes@texas-ec.org. Be sure to include your name, address and phone number, as well as the name of your electric co-op. The deadline is October 10. The top winner will receive a copy of the Texas Co-op Power Cookbook and a selection of flavor extracts from Adams. Others whose recipes are published will also receive a selection from Adams.

PAT ESSNER, a member of Central Texas EC, sent in this month's winning recipe, Goulash Soup. She wrote, "I learned this recipe while living in Germany in the 1980s. It is a rich soup, excellent for cold weather, served with a salad and a hearty bread."

Goulash Soup

1 pound beef, boneless round tip or lean stew meat
2 medium onions, finely chopped
1 clove garlic, minced
1 teaspoon salad oil
1 tablespoon sweet Hungarian paprika
½ teaspoon dry marjoram
5 cups water
2 tablespoons flour
1 can beef broth
3 tablespoons tomato paste
½ cup each red bell pepper and green bell pepper, finely diced
2 small potatoes, cubed
¼ cup parsley, chopped
Salt and pepper

Cut beef into ½-inch cubes. In a 4-quart pan combine beef, onions, garlic, oil, paprika, marjoram and ½ cup water. Cover and simmer over medium-low heat for 30 minutes. Uncover and increase heat to medium; cook, stirring often until liquid has evaporated and onions are

browned, 20-25 minutes. Stir in flour until smoothly blended. Add 1 cup more of the water, beef broth and tomato paste, stirring to loosen any browned bits in pan. Gradually add in remaining 3½ cups water and bring to a boil. Add potatoes and peppers. Reduce heat and cover until meat is very tender (1 to 2 hours). Skim and discard surface fat, if necessary. Season to taste. Stir in parsley.

Serving size: 1 bowl. Per serving: 241 calories, 19 grams protein, 13 grams fat, 13 grams carbohydrates, 517 milligrams sodium, 57 milligrams cholesterol

Oma's German Potato Cake

1 cup butter or shortening
2 cups sugar
4 eggs, yolks and whites separated
3 squares unsweetened chocolate, melted
1 cup mashed potatoes
Grated rind of ½ lemon
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ cup milk
1½ cups lightly toasted, chopped pecans

Heat oven to 350 degrees. Grease and flour a bundt pan. Cream butter and sugar together. Add egg yolks one at a time until well blended. Stir in melted chocolate, mashed potatoes, lemon rind and vanilla. Sift flour, baking powder, cinnamon, cloves and nutmeg together. Add flour mixture to rest of batter alternately with milk. Fold in pecans. Beat egg whites and carefully fold them in. Bake 45-50 minutes or until toothpick in center comes out clean. Cool 15 minutes in pan, then turn out to cool completely.

Serving size: 1 slice. Per serving: 391 calories, 5 grams protein, 24 grams fat, 43 grams carbohydrates, 228 milligrams sodium, 79 milligrams cholesterol

PATSY STEWART, Central Texas EC

For more recipes, visit www.texascooppower.com and click on "More German Food Recipes."

WRAP IT UP!

With 128 pages of mouthwatering recipes, Texas Co-op Power cookbooks make great gifts for friends and family.



ORDER FORM

- ☐ Giftwrap my order
☐ Do not giftwrap my order

Mail to:

Name _____
Address _____
City _____
State _____ Zip _____

Mail to:

Name _____
Address _____
City _____
State _____ Zip _____

From: (for giftwrapped orders only)

Name _____
Address _____
City _____
State _____ Zip _____

Make checks payable to: Texas Electric Cooperatives. **Send \$18.75 for each cookbook to:** Cookbook, Attn: Patti Przybylinski, 2550 S. IH-35, Austin, TX 78704

Although every attempt will be made, free giftwrapping offer with Christmas delivery is only guaranteed on orders received before November 19.

FESTIVAL OF THE MONTH

BY JIM GRAMON

Punkin Day: Floydada, October 8

FLOYDADA CHAMBER OF COMMERCE



The versatile pumpkin is the guest of honor at Floydada's annual Punkin Day festivities on October 8.

See if you can guess this famous Texas product from the following clues:

- It could be classified as either a fruit or a vegetable, depending on whom you ask.
- It can be grown on six of the

seven continents, and even in Alaska.

- It was once recommended for removing freckles and curing snakebites.
- You can eat the flesh, flowers and seeds.
- Native Americans used the seeds for food and medicine, and dried strips of the flesh to weave mats.

Did you guess pumpkin? This uber-squash will be celebrated in the self-pro-

claimed Pumpkin Capital of the U.S.A., Floydada, this month. This Panhandle Plains town has hosted Punkin Day for 19 years on the second Saturday in October.

The daylong festivities begin at 9 a.m. The fun includes pie baking, pie

eating, pumpkin carving, pumpkin coloring, pumpkin decoration, a costume competition for all ages, and pumpkin pie relays.

But wait, there's more ... how about some Cow Patty Bingo or a seed-spitting contest? (Don't get 'em confused.) There is also pumpkin bowling, pumpkin rolling, pumpkin guessing and pumpkin weighing for your amusement.

Floydada is 27 miles east of I-27, between Lubbock and Plainview, at the intersection of Highways 70 and 62.

For more information, visit www.FloydadaChamber.com or call the Floydada Chamber of Commerce at (806) 983-3434.

Lighthouse EC serves Floydada.

Jim Gramon is the author of *FUN Texas Festivals and Events*. Jim@JimGramon.com, www.JimGramon.com.



TEXAS CO-OP POWER

EACH MONTH, WE BRING YOU THE VERY BEST TEXAS HAS TO OFFER!

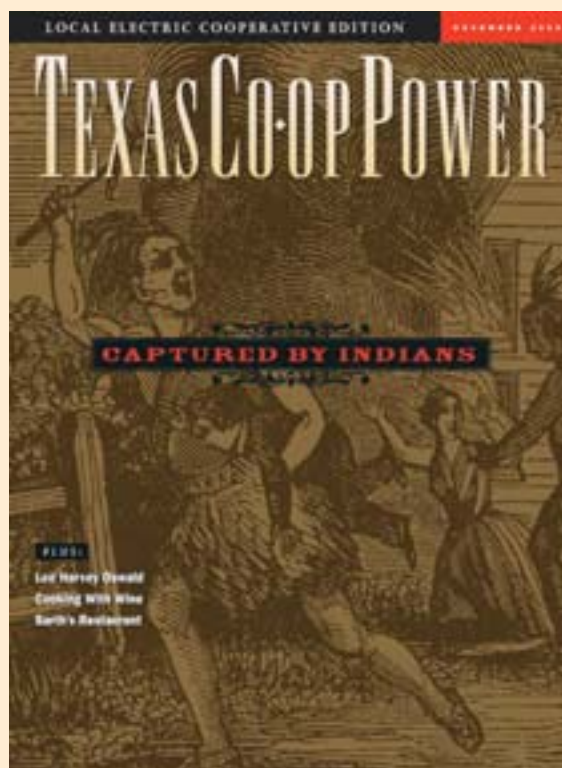
Texas Co-op Power is the Texas living magazine with a rural, suburban and small town focus. Each month you will read entertaining articles about Texas people, Texas history, Texas nature, Texas travel and Texas food.

And, in every issue we feature a personal look at chosen towns in "Texas, USA" along with "Around Texas," featuring selected events around the state.

For just \$15 a subscription, you can share Texas Co-op Power with friends and family members who live far away or in big cities! See page 4 for an order form.

October

1. Texas State Ladies Chili Cook-Off, **Luckenbach**, www.luckenbachtexas.com
1. Chicken & Bread Days Festival, **Bowie**, (940) 872-6246
1. Pioneer Days, **Wheelock**, (979) 828-4627
1. Fall Festival, **Jasper**, (409) 384-2762
1. Homecoming, **Dime Box**, (979) 884-1021
1. Indian Summer Day, **Sulphur Springs**, (903) 885-2387
1. Vintage Button Show, **Tuleta**, (361) 375-2558
1. Peanut Festival, **Aubrey**, (940) 365-9162
1. Tonkawa Traditions Festival, **Crawford**, (254) 486-9626
1. Pet Fair & Blessing, **Wimberley**, (512) 894-0105
1. Fiesta de la Paloma, **Coleman**, (325) 625-2163
1. Street Affair & Chicken Roping, **Robert Lee**, (325) 453-2831
1. Blues Festival, **Pipe Creek**, (830) 535-4595
1. Octoberfest, **New Ulm**, (979) 357-2020
1. Old Yeller Days, **Mason**, (325) 347-5758 or www.masontxcoc.com
- 1-2. Fishermen's Seafood Festival, **Palacios**, 1-800-611-4567
- 1-2. Fiddlin' Fest, **Georgetown**, (512) 868-8675
- 1-2. Octoberfest, **Devine**, (830) 663-2244
- 1-2. Wolf Creek Rod & Bike Show, **Lake Livingston**, (936) 653-2184
2. Fall Festival, **Hillsboro**, (254) 582-5640
2. Tarkington Round-Up, **Tarkington Prairie**, (281) 592-0439
3. Jubilee of the East Texas Oil Field, **Kilgore**, (903) 984-5022
- 6-8. Rusk County PRCA Rodeo, **Henderson**, (903) 889-2410
8. Pet Fest, **San Marcos**, (512) 392-9749 or www.toursanmarcos.com
8. Dutch Oven Cook-Off, **Kermit**, (432) 586-2507
8. 150th Anniversary of the First Czech Protestant Preaching, **Ellinger**, (979) 378-2239
8. Heritage Festival, **Matagorda**, 1-800-806-8333 or www.baycity.org
8. Fall Festival, **Greenwood**, (940) 627-1827
8. Cowhouse Charity Ball, **Hamilton**, (254) 386-4411
8. La Escuelita Menudo/Chili & Beans Cook-Off, **Rockdale**, (512) 446-3217
8. Countryfest, **Mt. Vernon**, (903) 537-3048
- 8-9. Barbecue Championship Cook-Off, **Grand Prairie**, (972) 647-2331
- 8-9. Fall Trail Ride, **Rocksprings**, (830) 683-3131
- 8-9. Indian Captive Tour & Reenactment, **Mason**, (325) 347-6781
- 8-9, 15-16. Pumpkin Festival, **Elgin**, (512) 281-5016
9. 99th Annual Homecoming & Picnic, **Westphalia**, (254) 584-4701
9. Heritage Day, **Castroville**, (830) 931-2233
- 13-15. East Texas Poultry Festival, **Center**, (936) 598-3682
14. Bluegrass Festival, **Brackettville**, (830) 563-9608
- 14-15. Fair on the Square & 125th Birthday, **Kyle**, (512) 268-5341
- 14-15. Chuckwagon Cook-Off, **Llano**, (325) 247-5354
15. Boot Scoot & Wild Hog Fest, **Rotan**, (325) 735-3475 or www.fishercountychamberofcommerce.com
15. Chocolate Lovers Festival, **Lexington**, (979) 773-9100
15. Fall Festival & Scarecrow Contest, **Midlothian**, (972) 723-8600
15. Silverama, **East Lake Buchanan**, (512) 756-9836
15. Heritage Day Festival, **Llano**, (325) 247-4158
15. Moscowfest, **Moscow**, (936) 398-5103
15. Autumn Days Festival, **Ennis**, 1-888-366-4748 or www.visitennis.org
15. Fall Into Fun Festival, **Reno**, (903) 785-6581 or www.renotexas.us
15. Oktoberfest/Quilt Auction, **Clifton**, 1-800-344-3720
15. Heritage Fair, **Victoria**, (361) 582-2511 or www.victoriatexasinfo.com
15. Delta County Chiggerfest, **Cooper**, (903) 395-4318 or www.deltacounty.org



COMING IN THE NOVEMBER ISSUE OF TEXAS CO-OP POWER

Captured by Indians

Metaphorically speaking, these Central Texas children who spent time in Indian camps became children of two fires. All were profoundly influenced by their time in captivity.

The Last Days of Lee Harvey Oswald

Reporters who covered the Kennedy assassin's arrest, murder and funeral recount their experiences.

Plus:

Cooking with Wine; Barth's Restaurant in Kenedy.

THE MOST TASTEFUL OF GIFTS!

*With 128 pages of mouthwatering recipes,
the Texas Co-op Power Cookbook
makes a great gift for friends and family.*



RECIPE FOR A HAPPY YEAR

Fill your year with lots of tasty treats from your favorite magazine in the *Texas Co-op Power Cookbook*. It's also a great gift for a friend or neighbor, so they can share a year full of fun and flavor!

Order Form

Mail to:	Mail to:
Name _____	Name _____
Address _____	Address _____
City _____	City _____
State _____ Zip _____	State _____ Zip _____
Mail to:	Mail to:
Name _____	Name _____
Address _____	Address _____
City _____	City _____
State _____ Zip _____	State _____ Zip _____

Make checks payable to: Texas Electric Cooperatives. Send \$18.75 for each cookbook to: Cookbook, Attn: Irene Good, 2550 S. IH-35, Austin, TX 78704.

- 15-16. Texas Gourd Society Show & Sell, **Austin**, 1-866-801-2429 or www.texasgourdsociety.org
- 15-16. Harvest Moon Festival, **Granbury**, (817) 573-5299 or www.hgma.com
- 15-16. Licksillet, **Fayetteville**, (713) 444-6219
16. Players Masquerade Benefit, **Wimberley**, (512) 847-1592
16. Oktoberfest, **Violet**, (361) 387-4434
- 19-22. Rockdale Fair, **Rockdale**, (512) 446-2030
- 21-22. Fall Festival, **Hughes Springs**, (903) 639-1318 or www.hollyhillhomestead.com
- 21-23. Rice Festival, **Bay City**, 1-800-806-8333 or www.baycity.org
22. Texas Mushroom Festival, **Madisonville**, (936) 349-0742 or www.texasmushroomfestival.com
22. Penn Farm Days of Old Celebration, **Cedar Hill**, (972) 291-5940
22. Heritage Museum Festival, **Brenham**, (979) 830-8445
22. Perk Williams Festival, **Chriesman**, (979) 567-0573 or www.chriesmancc.org
- 22-23. Gulf Coast International Dragon Boat Regatta, **Clear Lake Park**, (713) 225-0512 or www.texasdragonboat.com
- 28-29. Haunted House Museum, **Coldspring**, (936) 653-2184
- 28-29. Sassafras Festival, **San Augustine**, (936) 275-3610 or www.sanaugustinetx.com
- 28-30. Czhlispiet, **Flatonia**, (361) 865-3920 or www.flatoniachamber.com
29. Halloween Carnival & Haunted House, **Kyle**, (512) 268-5341
29. VFD Fall Festival & Trail Ride, **Midway**, (936) 348-6931
29. Sweet Potato Festival, **Golden**, (903) 765-2444 or www.goldensweetpotatoes.com
29. Pumpkin Glow & Fall Festival, **Hughes Springs**, (903) 639-2351 or www.hughesspringstx.net
29. Pumpkin Festival, **Castroville**, (830) 931-3533
- 29-30. Fall Caboodle Fest, **Kaufman**, (972) 932-4360 or www.kaufmantx.org
31. Halloween Festival, **New Ulm**, (979) 992-3835
31. Fall Festival on the Square, **Alba**, (903) 765-3278

November

- 4-5. Rib Fest & Ranch Heritage Days, **Refugio**, (361) 526-2835
- 4-5. Christmas Bazaar, **Lometa**, (512) 752-3363
5. Fall Festival, **Devine**, (830) 663-2739 or www.devinecoc.org

Event information can be mailed to Around Texas, 2550 S. IH-35, Austin, TX 78704, faxed to (512) 486-6254, or e-mailed to aroundtx@texas-ec.org. It must be submitted by the 10th of the month two months prior to publication. E.g., December submissions must be received prior to October 10. Events are listed according to space available. We appreciate photos with credits but regret that they cannot be returned.

Pumpkin Patch

There's no shortage of pumpkins—or photos of pumpkins!—in co-op country, and we had hundreds of submissions to prove it. We hope you enjoy this visual “tiptoe through the pumpkins,” courtesy of our readers.

Santa Claus is the topic for our December issue. Send your photos—along with your name, address, daytime phone, co-op affiliation and a brief description—to “Santa Claus,” Focus on Texas, 2550 S. IH-35, Austin, TX 78704, before October 10. A stamped, self-addressed envelope should be included if you want your entry returned (approximately six weeks). Please do not submit irreplaceable photographs—send a copy or duplicate. We regret that *Texas Co-op Power* cannot be responsible for photos that are lost in the mail or not received by the deadline. If you use a digital camera, e-mail your highest resolution images to focus@texas-ec.org. (If you have questions about your camera's capabilities, please check the operating manual.)

CALLY HALL shows off her frog costume while sitting atop a pumpkin that's nearly as big as she is. Her mother, **DIANNE HALL**, belongs to Pedernales EC. ▶



▲ **ELIJAH DOWDY** is more than ready to be picked from the pumpkin patch! His parents, **JOSEPH** and **KRISTI DOWDY**, and grandparents, **JOHNEY** and **RAMONA DOWDY**, are all members of Houston County EC.



▲ **McLennan County EC** members **KEVIN** and **CHARLOTTE BARNES** have grown pumpkins twice, once in 1989 when their nephews, **DEREK** and **AARON**, picked their own pumpkins, and in 2002 when Derek brought his son, **AUSTIN**, to pick his first pumpkin.



▲ **Pedernales EC** member **TERESA TUCKER** said, “This pumpkin was so big, the kids used a dolly to move it and a saw to cut it. We used some for pumpkin pie and roasted the seeds—it was also tasty raw!”



◀ On her October 23 birthday, **CHESNEY DELL MOUSER** was a “pumpkin patch princess,” according to her parents, **TODD** and **HEATHER MOUSER**. The Mousers belong to Bluebonnet EC.

UPCOMING in Focus on Texas

ISSUE	SUBJECT	DEADLINE
December	Santa Claus	October 10
January	Windmills	November 10
February	Car Wash	December 10
March	“Oops!”	January 10
April	Bluebonnets	February 10
May	School Projects	March 10



Odessa Meteor Crater

Often on summer afternoons, long after the temperature has climbed into triple digits, when even the West Texas dust devils seem to weave and dance across the horizon lethargically, 74-year-old Tom Rodman arrives to visit with traveling vacationers. And, as he's done for a lifetime, he imagines how things once were.

Standing amid the parched mesquites and the rhythmic nodding of the nearby mechanical hobbyhorses that pump oil from deep beneath the Permian Basin, he still finds it hard to believe this arid landscape was once verdant swampland instead of hot, blowing sand and scrub brush. It seems impossible that prehistoric mammoths and three-toed horses once roamed the area now crossed by jackrabbits and pickup trucks.

Equally hard to imagine is that 50,000 years ago a meteor weighing as much as 300 tons flamed through the atmosphere and collided here with a force that scientists estimate surpassed the combined energy created by the atomic bombs dropped on Hiroshima and Nagasaki. Nonetheless, just seven miles outside the city limits is the Odessa Meteor Crater.

Travelers who detour off Interstate 20 to view the crater and visit its new, modern visitors' center and museum can thank Rodman. Had he not spent much of his adult life promoting the historic importance of the crater and lobbying officials to recognize its value as a tourist attraction, it might have languished as the ignored landfill it once was.

"When I was a boy," says Rodman, "my father owned the ranchland that bordered the area where the crater is

located. I spent a lot of time playing there. I always saw it as a magical place. Back then, a large tree had grown down in the middle [of the crater], and I'd sit in its shade and try to imagine what this part of the world might have looked like when the meteor hit."

It was not until 1926 that scientists determined that the 600-foot-wide scar in the Ector County countryside was, in fact, a spot where 100,000 cubic pounds of limestone had been displaced by a meteor's impact. The

that the stone included particles of iron, nickel, cobalt, copper, carbon, phosphorus and sulfur—all components of a meteorite. In time, geologists and mining engineers would explore the area, convinced that the giant celestial stone that had created the hole was buried beneath the layers of silt.

A shaft was dug 164 feet deep into the heart of the crater, and long trenches were jackhammered across the depression. Workers did unearth

the fossilized remains of a mammoth and found meteorite fragments weighing more than 100 pounds each. But scientists determined that the meteorite had shattered into millions of small pieces on impact.

Today, visitors can view many of those fragments, collected from as far as two miles from the impact site, when they visit the free museum that opened in 2002 on the edge of the crater. They can hike along a winding path where excavation scars are still visible, and read scientific information about the site.

State Representative George "Buddy" West of

Odessa, who visited the crater as a 12-year-old Boy Scout, got a \$500,000 appropriation from the state to improve and maintain the historic site. His success, West says, would never have been possible without the lifelong commitment of Tom Rodman. "This had been his dream for a long time. He had the vision. It just took the rest of us awhile to catch up to him."

The Odessa Meteor Crater is located west of Odessa, at exit 108 off I-20.

Carlton Stowers wrote "Before Six Flags" in the August 2005 issue of Texas Co-op Power.



ROBIN KACHANTONES

site, estimated to have once been 100 feet deep, has altered over time. Although the crater's rim is still distinctive, thousands of years of sand and silt have left the crater itself no deeper than many of the man-made gravel pits that now dot the oil-rich region.

According to local legend, a rancher found a fist-sized metallic rock in the area of the crater in 1920 and, thinking it an interesting oddity, gave it to his banker. It sat on the banker's desk for several years until a visiting geologist suggested sending it to museum authorities for analysis. It turned out