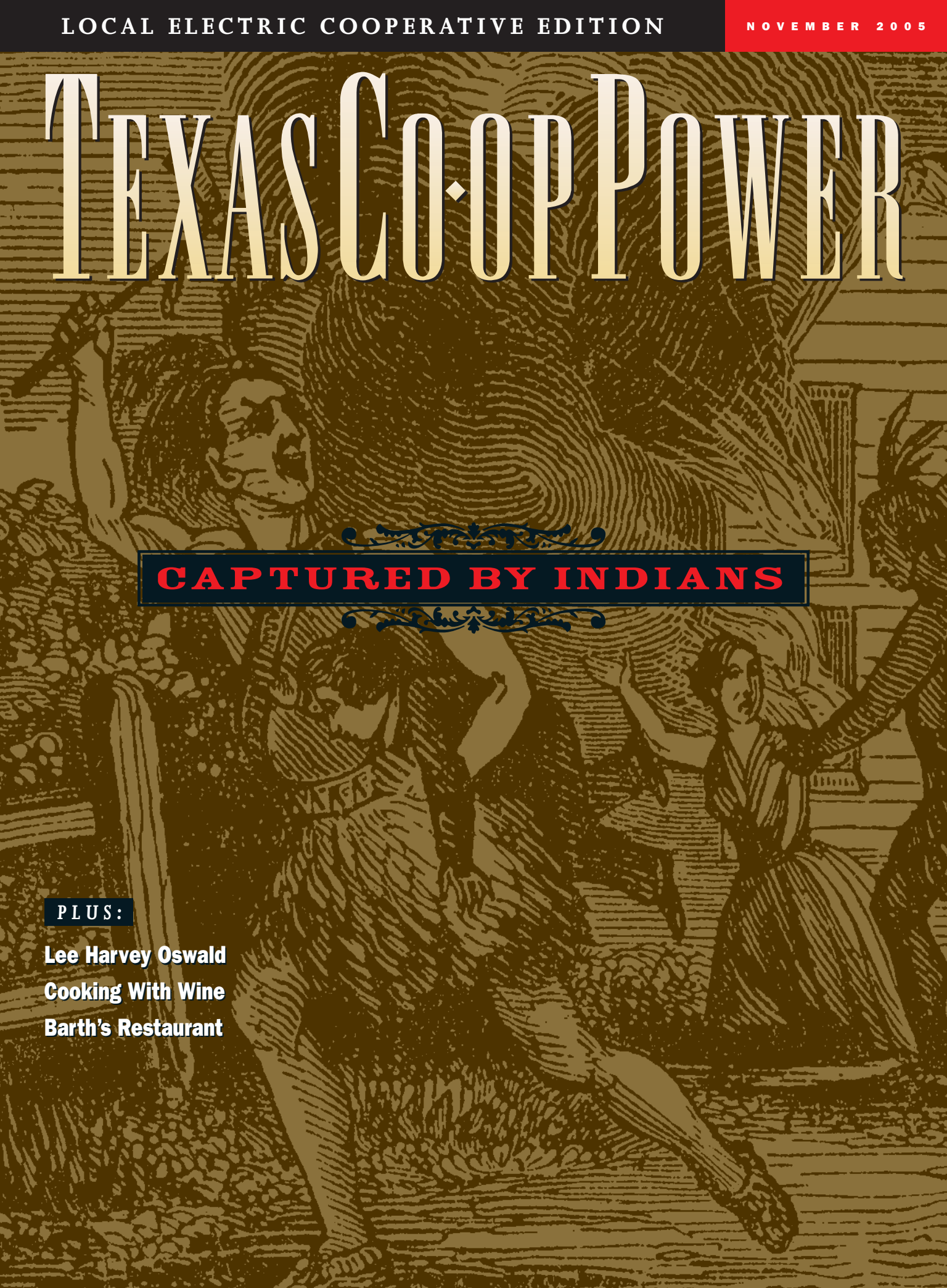


TEXAS CO-OP POWER

CAPTURED BY INDIANS

PLUS:

**Lee Harvey Oswald
Cooking With Wine
Barth's Restaurant**





Shooting Safety

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TEXAS CO-OP POWER

A MAGAZINE ABOUT TEXAS LIVING

In This Issue

Living History

I know you will enjoy our November issue, not only because our very talented editor wrote both of our features, but also because these stories chronicle two significant events in Texas history: the settlement of Texas by European homesteaders and the assassination of President John F. Kennedy.

You will be captivated by “Captured by Indians: Children Between Two Fires.” During the late 1800s, Texas children abducted by Comanches and Apaches quickly assimilated into their new lives, despite the often violent circumstances of their captures. Although few of these children stayed more than one or two years with their Indian families, we learn that they carried the experience with them for a lifetime.

In November 1963, Editor Kaye Northcott had her own experience of a lifetime. A junior journalism student at The University of Texas at Austin and reporter for the student newspaper, *The Daily Texan*, she was in Dallas covering Kennedy’s assassination. Kaye tells us what it was like to be at police headquarters when history was being made.

Historically, November inaugurates the holiday season—during this busy time of year, there just never seems to be enough time to do everything! Our Cooking With Wine recipes can help—they are as easy to prepare as they are delicious to eat!

And finally, Texas Co-op Principles in Action shows us that even in the aftermath of Hurricanes Katrina and Rita, we have much to be thankful for—especially the spirit of generosity and caring that lives within all of us in co-op country, and in the world.

Enjoy!



Peg Champion
VP, Communications/Publisher



“My son JOEY was 2 years old when this picture was taken,” said Bluebonnet EC member KATHY UKER. “We would laugh and say he didn’t know whether he wanted to dance or hunt!” Joey’s all grown up now, but the photo still amuses them, she says. For more photos of the Big Hunt, turn to page 44.



Former Indian captives gathered at an Old Trail Drivers Association Reunion, November 1924. Herman Lehmann is in Indian regalia.

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By Kaye Northcott

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.

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By Kaye Northcott

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COVER LAYOUT: FRANK ZEPPONI

TOP: PHOTO COURTESY HALEY MEMORIAL LIBRARY AND HISTORY CENTER, MIDLAND

TEXAS CO-OP POWER

TEXAS CO-OP POWER

VOLUME 62 NOVEMBER 2005 NUMBER 5

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Co-op Workers to the Rescue

Many Texas electric co-op line workers were restoring power in Louisiana when they were called home in late September to clean up after Hurricane Rita hit the upper Texas coast. Their work in the wakes of Hurricanes Katrina and Rita showed true cooperative spirit. Electric cooperatives routinely join forces for emergency operations.

Rita wreaked the worst devastation in Sam Houston, Jasper-Newton (JNEC) and Deep East Texas electric cooperatives' territories, but 12 other East Texas co-ops also had power losses. After the hurricane blew through September 24, some 216,000 co-op meters were without electricity. By Monday, October 10, only Jasper-Newton EC still had a significant percentage of outages.

Much of the quick work was done thanks to the ceaseless efforts of local crews, outside co-op crews and contract crews. Within days of the disaster, as many as 1,500 workers were on the ground in Sam Houston Electric Co-op territory. A camp for 500 line workers had been set up in Woodville.

Deep East Texas Electric Co-op had 275 line workers repairing distribution lines in its eight-county service area. Within a week, all but 25 percent of co-op meters were up and running.

Jasper-Newton Electric Cooperative, based in Kirbyville, was expected to have the longest recovery time. Some 500 linemen were working to ready electric distribution lines to receive power from Entergy Texas, the co-op's wholesale energy supplier, said Fred Solly, JNEC general manager. Entergy reported that work on high-voltage transmission lines might not be completed for several weeks.

Stephan Myers, a photographer and writer assigned to document the recovery for Texas Electric Cooperatives, said the Jasper and Kirbyville areas in particular were devastated by Rita. "The co-op crews were clearing 100-foot pine trees that had snapped in half, and oaks with shallower roots



PHOTO COURTESY WOOD COUNTY EC

Texas co-op crews and equipment converged at a Louisiana staging camp after Hurricane Katrina. Weeks later, they were working in similar Texas camps assisting Texans who lost power after Rita.

that had simply blown over on their sides," he said.

Myers stopped by the roadsides to talk with crews and visited camps. "These guys were working hard and long—13-hour days," Myers said. "When they came back at night, they were just dog-tired. I'd never seen so many people in a small area be so quiet. The work was tough, but they got in and did it."

Many of the East Texas line workers who continued their marathon of repairs at home in October were part of approximately 120 volunteers from 20 Texas co-ops who labored in Louisiana during the days after Hurricane Katrina.

Characteristically, the linemen downplayed their efforts and preferred to talk about how graciously the victims treated them. Louisiana residents offered drinks and meals to linemen every day. One woman—using generators and gas cookers—even served homemade chicken and dumplings with pea salad and banana pudding to a crew from Quitman.

"She said she wasn't trying to bribe us to fix her electricity," said Craig Kizer, fleet manager with Wood County Electric Cooperative in Quitman. "She just wanted to show her appreciation."

Calvin Walker, a line technician with Sam Houston Electric Cooperative in Livingston, was astounded by the hospitality shown to him and his crew.

"One family even made us jambalaya and fed us in the field," Walker said. "People in Louisiana were among the nicest and most understanding group of people I've ever met. They weren't angry because the power wasn't returned right away."

W. Goodey III of Pearl River, Louisiana, wrote a letter praising five Lighthouse Electric EC linemen who came to the rescue of Washington St. Tammany Electric Co-op.

"I witnessed this crew go to extra lengths and overcome numerous obstacles to restore power to the poor family of a mentally handicapped man, Jeff," he wrote. "Jeff's widowed mother never asked for any special favor—it was just Jeff's innocent presence that stole their hearts and had them forge ahead to get this needy family power after living weeks without electricity and water.

"One of the burly linemen was almost overcome with emotion at the delight of Jeff and his broad grin when his lights came on. [The linemen] not only left us with power, they left us with hope."

CAPTURED

BY INDIANS

Eleven-year-old Adolph Korn was tending sheep on New Year's Day, 1870, when three Apache warriors shattered the tranquil day. Thundering up to him on horseback, one of the warriors grabbed Adolph, hit him over the head with a gun barrel, pulled him onto his horse, and rode away. That was the last his Mason County family saw of him until three years later, when a band of Comanches, who had received the boy in a trade with his abductors, surrendered him to government authorities November 14, 1872, at Fort Sill, Indian Territory.

Author Scott Zesch had heard occasional references to his great-great-great Uncle Adolph over family meals as he was growing up. They talked about how odd he was after his period with the Indians and how he lived in a cave for part of his life. But it wasn't until Zesch literally stumbled over Adolph's solitary, untended grave in a Mason County cemetery that he began to speculate about his ancestor. His curiosity led him to write *Captured: A True Story of Abduction by Indians on the Texas Frontier* (St. Martin's Press, 2004) about Adolph Korn and eight other chil-



CHILDREN BETWEEN TWO FIRES

by
Kaye Northcott

dren, including two girls, abducted by Indians in Central Texas between 1865 and 1871.

During an interview at his parents' home in Mason, Zesch, a former Peace Corps volunteer in Kenya and a Harvard Law School graduate, explained that child abduction was not limited to the Plains Indians such as the Comanches and Apaches, or even to the 19th century. The practice of capturing enemies was common throughout North America and predated the arrival of Europeans in America. Some people were taken for ransom and some as slaves. When it came to children, the tribes were usually trying to increase their ranks.

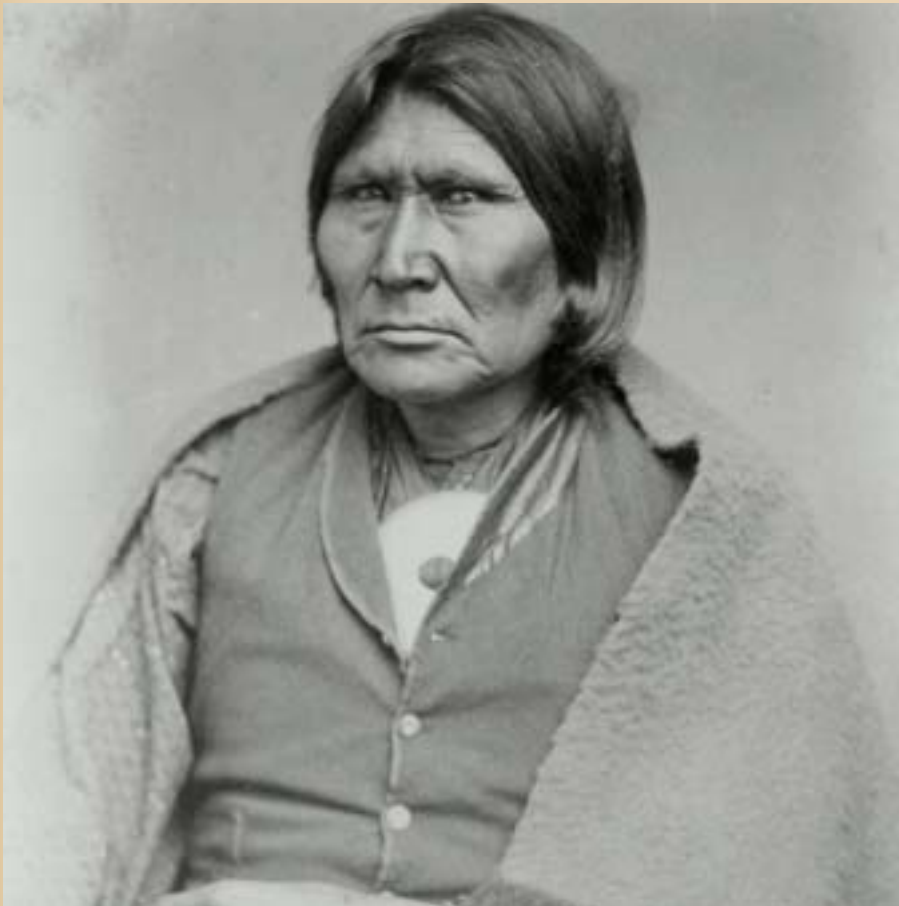
By the 1850s, smallpox, cholera and warfare had decimated the Indian population on the Texas frontier. "The Indians thought that if they captured young boys before their cultural identities were completely set, they could retrain them as Indian warriors and get them to fight willingly for the tribe. And that's exactly what happened," Zesch said.

The Texas children were among thousands of North American chil-



Clinton Smith and some of his boyhood Comanche friends at an Old Trail Drivers Association Reunion, San Antonio, October 1927.

Photo Courtesy Edda Raye Smith Moody



Terheryaquahip (Horseback), principal chief of the Nokoni Comanches, delivered several captives to Fort Sill, including Clinton Smith, Adolph Korn and Temple Friend.

*Photo Courtesy Caldwell (Frank) Collection,
The Center for American History, The University Texas at Austin, CN 04869*

ADOLPH KORN



There is no photo of Adolph Korn. This is the cave where he lived for a time.

Photo Courtesy James Smith Jackson

CAPTURED

January 1, 1870
Near Castell, Texas

RETURNED

November 14, 1872
Fort Sill, Indian Territory

After Adolph disappeared, the Korns moved to San Antonio, where their family had a candy store. When the 13-year-old was returned to San Antonio, he was surly and uncommunicative, despite his family's efforts to make him feel welcome. Police records show he committed many offenses, and apparently authorities suggested the Korns should find another place to live. Scott Zesch, Adolph's great-great-great nephew, speculates that Adolph took horses and anything else he wanted because raiding was a part of Indian life.

The Korns moved back to Mason County where Adolph worked for a while on a remote ranch. He was rumored to retain an affinity for other people's horses. He lived with members of his family or in a remote cave. He died in 1900 at the age of 41.

MINNIE CAUDLE



Minnie Caudle is shown shortly after her recovery from the Comanches. The doll was given to her at Fort Larned.

Photo Courtesy David Johnson

CAPTURED

February 5, 1868 ★ Llano County, Texas

RECOVERED

July 27, 1868 ★ Fort Larned, Kansas

Eight-year-old Minnie Caudle and 7-year-old Temple Friend were having a snowball fight after a rare snowstorm when a band of Comanches spirited them away along with two other children and three women. The women were brutally raped, tortured and killed. An infant and a toddler were slain because they cried and slowed down the Indians' escape.

Minnie rode behind a female member of the raiding party who would become her Comanche mother. The woman tried to shield her view of the worst violence. Once the raiding party arrived at their camp in Palo Duro Canyon, the women greased her body with tallow and dressed her in buckskin for warmth. At night her Indian mother would tell her stories before she tucked her into a pallet near the wall of the teepee. Minnie was never physically abused and seemed to recover quickly from the mayhem she had witnessed during her abduction.

An Indian agent retrieved her without paying ransom after she had spent only seven months with the Comanches. Despite the short duration of her captivity, Minnie retained many Indian ways. She insisted on sleeping with her head to the east so she could always face the rising sun, as the Comanches did. She was more indulgent with her children and grandchildren than most frontier parents. Like many of the former captives, she led a restless life, marrying four times.

Minnie's great-granddaughter, Neoma Benson Cain, said Minnie defended Indians and held a lifelong grudge against the U.S. Army for attacking Indian villages.

dren—black, brown and white—who were taken by Indian tribes over two centuries. All these children metaphorically straddled two fires, one tended by their birth parents and the other tended by the Indians who carried them away. And even though their time with Indians was limited, most survivors came to love their riding, roaming days.

“The phenomenon of preferring native life was more common than not in captured narratives, although the women didn't fare as well as the men,” said Zesch.

Zesch's nine subjects, three of them German speakers, lived with the last of the free-ranging Plains Indians. All were given full tribal rights.



Despite the brutality of the raids in which some were captured, the Texas children quickly changed allegiances. Within less than a year, some of them were enthusiastically participating in raids near their former family homesteads. Adolph, for example, was a particularly daring warrior by the age of 11. He sneaked into white campsites and stole horses, commanded a group of Comanches in a desperate fight with Texas Rangers, and even burned down a homestead near his family's place. Zesch believes that at least four of the seven boys “almost certainly killed people.”

He said there have been few academic studies of how the children adapted to Indian culture so quickly. “The Stockholm Syndrome [in which captives begin to relate to their cap-



Settlers in the Texas Hill Country lived in primitive log cabins such as this one, built near Castell in 1869.

Photo Courtesy Glenn Hadelor

tors] doesn't fully explain the children's attitudes," Zesch said. "About half the children were captured by violence and some saw members of their family killed, but the circumstances seemed to have no difference on their ability to assimilate."

As for the youngsters' acceptance of violence, Zesch pointed out that frontier life was dangerous in both cultures. The children's perception of the enemy simply changed depending on who was protecting them. Adolph never recounted his experiences, but other abductees did. As Clinton Smith said in *The Boy Captives*, "I considered myself an Indian, and an Indian I would be" (distributed by Allen Smith Jr., 1-888-926-1865).

Life as an Indian, particularly as a Comanche—Apaches were morose, according to one narrative—was in many ways better for the children than their lives as hard-laboring homesteaders. At home they worked from dawn to dusk clearing fields, hauling water, helping their families in survival mode. There was little

time for play or education, or even much parental affection, according to some of the children. By contrast, "Indian parents spent quality time with the children," Zesch said.

Banc Babb, a girl snatched from her family at age 10, explained that her chores in the Comanche camp were light—gathering wood, fetch-



ing water, and helping to move camp. "Every day seemed to be a holiday. Children came to play with me and tried to make me welcome into their kind of life," she wrote.

The boys led the pampered lives of male warriors. Their duties were to become good horsemen, hunters

TEMPLE FRIEND



Temple Friend (seated) with John Valentine Maxey shortly after they were returned to Fort Sill, stripped of their Indian gear, and dressed in "paleface" clothes.

Photo Courtesy El Dorado, Kansas

CAPTURED

February 5, 1868
Llano County, Texas

RETURNED

November 16, 1872
Fort Sill, Indian Territory

Taken with Minnie Caudle from the Friend homestead, Temple spent almost five years in captivity. The only time he reported fearing his captors was after he hit Minnie with a tin cup at the river one day. A tribesman grabbed him, put him over his knee, and through gestures indicated he would be killed if he hurt the girl again. Temple was terrified, but he later came to understand it had just been a rough joke. He was never in danger.

At 12, Temple was recovered in El Dorado, Kansas. Reentering the white man's world was traumatic. His long hair was shorn and his bows and arrows were confiscated. When his grandfather came to get him, Temple seemed to recognize the words "Temple Friend" but little else. "Yeah" was all he could say.

Temple died of unknown causes at the age of 15. Scott Zesch reports there was speculation that he gorged on salt, which was scarce among the Indians.

DOT BABB



Dot Babb and his horse, Old Coley. He worked as a cowboy and trail driver.

Photo Courtesy Haley Memorial Library and History Center, Midland

CAPTURED

September 14, 1866
Near Chico, Texas

RETURNED

June 1867
Fort Arbuckle, Indian Territory

Dot Babb watched Comanches stab, shoot and scalp his mother, and he never forgave the perpetrators. But generally he defended his captors, saying, "You wouldn't want to kill every white person you saw because some white person had killed your mother." During his brief nine months with a Comanche tribe, mostly during his 14th year, Dot developed an adventurer's taste for raids and battles.

Horseback, a Nokoni chief, ransomed him for horses, saddles, blankets and other gifts. Although Dot was in the minority—one who wanted to return to his family—he had fond memories of his months as an Indian. He wrote in his memoir that the Comanches' "kindness to me had been lavish and unvarying, and my friendship and attachment in return were very deep and sincere, and I could scarcely restrain my emotions when the time came for the final goodbye."

Dot chose to work outdoors for the rest of his life.

and fighters. Lessons were positive. Dot Babb, Banc's brother, said he was never punished for his mistakes.

At home, the children could look forward to a lifetime of agricultural drudgery with little chance of advancement. In Indian camps, the boys had an opportunity to become great chiefs like Quanah Parker, whose mother, abductee Cynthia Ann Parker, became a Comanche bride and preferred Comanche life. Hair-raising escapades were a way to make a reputation in the tribe. Adolph Korn and Herman Lehmann, another child abducted in Central Texas, were wilder than their fellow

warriors, according to the children's memoirs.

Few of the children stayed with their captors more than two years. The State of Texas and the federal government put aside funds to pay for their recovery. Traders found a few children, but the Indians surrendered the majority of them. In many cases tribes were paid "expenses" for their trouble.

The Indian way of life was dying. Although the children probably didn't comprehend this, Quanah Parker did. The great chief played a role in reuniting many of the children with their families. He knew

RUDOLPH FISCHER



Rudolph Fischer (left) and his adoptive Comanche father, Black Crow, in 1878.

Photo Courtesy Hugh Corwin Collection, Museum of the Great Plains, Lawton, Oklahoma

CAPTURED

July 29, 1865 ★ Near Morris Ranch, Texas

RETURNED

September 1877 ★ Fort Sill, Indian Territory

Rudolph Fischer was taken without bloodshed as he walked down a deserted road. He spent 12 years with the Comanches and became thoroughly Indianized. He came to despise buffalo hunters and attacked them in one of Quanah Parker's raiding parties.

Author Scott Zesch says, "The only white Indian who truly prospered throughout his life was Rudolph Fischer. It's probably no coincidence that he was also the only one who went back to the Comanches to stay."

He raised cattle and cultivated fruit on reservation lands. He married two Indian sisters but when he converted to Catholicism, he divorced one of them.

that the Comanches were going to have to submit to reservation life.

Herman Lehmann was an abductee who wanted to stay on the plains and continue the battle. When Quanah Parker first took him to Fort Sill, Herman was so enraged that he pulled out his bow and arrow and tried to kill an interpreter. Herman was not forced to stay at the fort that day. Zesch reports two versions of his eventual return: Either Parker convinced him to reenter white society, or Herman had to be taken forcibly by U.S. soldiers.

Sent home from Indian Territory,

Herman and Adolph showed a similar reluctance to interact with their families. But as time passed, they took markedly different paths.

After two-and-a-half years with the Indians, the blond-haired (now dark-skinned) Adolph at first could not accept that the man who greeted him, weeping, was his father, Louis Korn. The family was living in San Antonio, but they eventually returned to Mason County in hopes that Adolph could readjust to white society. He never did. Adolph became a hermit for a time, living in a row of small caves known as Diamond Holes on a bluff overlooking Rocky Creek. The caves

HERMAN LEHMANN



Herman Lehmann, in Indian garb, shakes hands with former Texas Ranger James B. Billett at the Old Trail Drivers Association Reunion in San Antonio, November 1924.

Photo Courtesy Esther Lehmann

CAPTURED

May 16, 1870 ★ Near Loyal Valley, Texas

RETURNED

April 1878 ★ Fort Sill, Indian Territory

Captivity was clearly the high point of the abductees' lives, said author Scott Zesch. Herman Lehman was said to be the last captive to live and fight on the plains, and he promoted this distinction for a lifetime. He liked to dress in Indian regalia.

His first marriage failed to some extent, Scott Zesch speculates, because "he was still an Indian in many ways. He undoubtedly wanted his bride to conform to his expectations of a Native American wife."

BANC BABB



Banc Babb Bell, wrapped in a buffalo robe, in 1945.

Courtesy of Anna Crooks

CAPTURED

September 14, 1866
Near Chico, Texas

RETURNED

April 1867
Fort Arbuckle, Indian Territory

Ten-year-old Banc Babb was quickly separated from her older brother. She was taken to a huge camp of buffalo-hide teepees clustered along a stream for several miles. Villagers flocked to see her while she was still on horseback, pulling her this way and that until she kicked several in the face. No one troubled her after that.

Tekwashana, a young widow who adopted her, was so distraught when the tribe accepted a ransom of \$333 to return her that she tried unsuccessfully to flee with Banc in the middle of the night.

Banc recounted that she was glad to see her father, John Babb, at Fort Arbuckle, but she had forgotten how to speak English. "Although I could understand what was said to me, when I tried to talk to my father, it would be Comanche," she recalled.

CLINTON & JEFF SMITH



The press called Clinton Smith (left) and Jeff Smith “the only two brothers ever known to endure the same hardships of captivity and get back alive.”

Photo Courtesy Carlene and Tom Smith

CLINTON SMITH ★ CAPTURED

February 26, 1871 ★ Near Bergheim, Texas

RETURNED

October 24, 1872 ★ Fort Sill, Indian Territory

Clinton had many opportunities to escape but regarded his Comanche father, Tosacowadi, as his “best friend.” He later wrote that he fought for his tribe because he was taught it was the only way to save Indian hunting grounds.

A military caravan returned him and Adolph Korn to Texas from Fort Sill. They tried to escape from the soldiers. Clinton became a trail driver, but he didn’t tell his fellow cowboys about his past life with the Comanches while the Indian wars continued. Later in life, he raised goats and traveled to rodeos and parades and old settlers reunions. Like many other captured children, he couldn’t settle down.

JEFF SMITH ★ CAPTURED

February 26, 1871 ★ Near Bergheim, Texas

RETURNED

May 1, 1873 ★ Piedras Negras, Mexico

After being returned to the Smith family, both Jeff and Clinton took about a year to lose their fear of white people—much longer than it had taken them to feel comfortable with the Indians.

When Clinton visited family members, he preferred to sleep outside under a big tree. If it was raining, he might venture indoors but he would still sleep on the hard floor. And he never ate at a table, preferring to sit on the floor in a corner or outdoors.

He spent his later years in San Antonio tilling other people’s gardens and staying with various relations. He died of an apparent heart attack the morning after a rigorous night playing the fiddle at a family-style tavern. He was 77.



Indian women outside teepee.

*Photo Courtesy Library of Congress,
William Stinson Doule*

had a sweeping view of the plains below and diamond-shaped holes for ventilation. Zesch speculates that they once served as a Comanche lookout.

As Adolph became more and more removed from society, Herman became a celebrity known as the “last captive.” He performed at county fairs and old settlers reunions, which brought together all the participants in the transition of the Old West—Indians, Rangers and trail drivers, among others. At fairs, Herman wore an eagle-feather headdress and buckskins. His signature act was to ride his pony into the arena chasing a calf. He would shoot arrows at the calf’s heels to get him up to speed, occasionally letting out a war whoop. Then he killed the calf, jumped off his pony, cut out the calf’s liver and ate it raw, as natives sometimes did when they were away from camp. According to Zesch, the act usually brought down the house.

Kaye Northcott is editor of Texas Co-op Power.

Getting to School

SCHOOL SAFETY ABCs

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.

Riding a bike:

- Mind traffic signals and the crossing guard.
- Always wear a bike helmet.
- Walk the bike through intersections.
- Ride with a buddy.
- Wear light-colored or reflective material.



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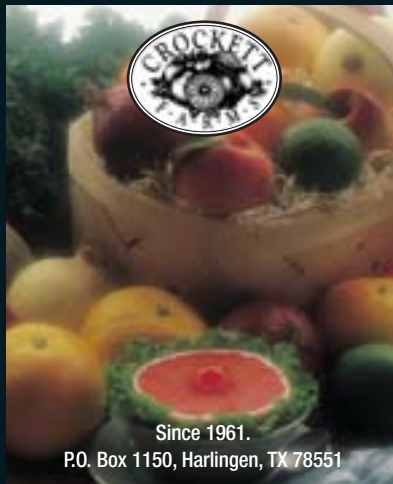


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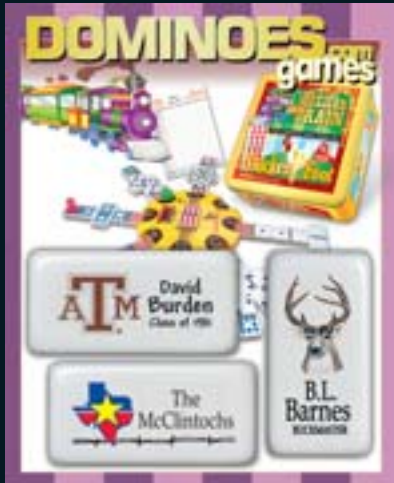


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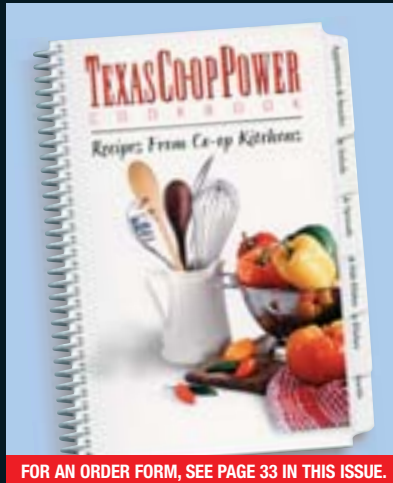


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The Last Days of Lee Harvey Oswald

BY KAYE NORTHCOTT



The assassination of President John Fitzgerald Kennedy in Dallas riveted the world. For me, the president's death, the ascension of Texan Lyndon Johnson to the presidency, the apprehension of suspect Lee Harvey Oswald, the murder of Oswald by Jack Ruby, and the ensuing decades of conflicting conspiracy theories are a jumble of confusion. That's the way it was for most of the reporters who covered the assassination and its aftermath.

I wasn't in Dallas when the president was killed. I was eating lunch at a Mexican restaurant in Austin. I was a junior journalism student at The University of Texas. When I heard the news, I rushed to the student newspaper, *The Daily Texan*, where a small plane had already been chartered to send a reporter and a photographer to Dallas.

I was part of a second string of students who just couldn't bear to be left out of the story of the century. Four of us borrowed somebody's mother's car and drove 180 miles to Dallas. By the time we arrived, a fellow named Lee Harvey Oswald had been apprehended at the Texas Theater in Oak Cliff. According to witnesses, the slight fellow with mousy brown hair had shot and killed Dallas Police Officer J.D. Tippit before running into the theater.

Oswald also happened to work on the sixth floor of the Texas School Book Depository—from which Kennedy was shot as his open limousine zoomed through Dealey Plaza. And Oswald was the only employee missing from the building after the shooting. That's why Tippit stopped Oswald near his rooming house in Oak Cliff.

Oswald was apprehended during our drive, so we went straight downtown to Dallas Police Headquarters at Commerce and Main streets. I don't remember when it came to light that he was a former defector to the Soviet Union and had returned to this country with a Russian wife.

Our *Daily Texan* student press passes got us to the center of the confusion—the teeming, claustrophobic corridor of the third floor administrative offices.

Dallas police bent over backwards to be hospitable in the wake of the tragedy. The national press soon commandeered the press quarters, so some police let reporters use their offices to scribble stories and call feeds into their offices. There were no cell phones then. We arrived about 6 p.m. By midnight, hundreds of reporters would be wedged along the 140-foot hall.

Security was loose, almost nonexistent. Up until this point, Dallas police and the local media had a close, casual relationship, and some people could wander around the police department without raising an eyebrow. But that era was about to end. In the crowd on the third floor that

night was Jack Ruby, a 52-year-old Dallas nightclub owner who liked to pal around with police. He had brought sandwiches for his buddies.

This was the first event at which I realized that being only 5 feet tall was going to be a reportorial disadvantage. Reporters and photographers—big ones—were jammed into the narrow hallway of the third floor, where Oswald's interrogations took place. Police would occasionally move Oswald from an interrogation room down the hall or downstairs for an identification lineup. I remember the first time I experienced the ensuing crush. I was in the center of a group of photographers, and I was literally lifted off my feet and carried along the hallway almost parallel to Oswald. The flashbulbs were popping and reporters kept shouting: "Did you kill the president? Did you kill the president?"

"I didn't kill anybody," Oswald said.

The scene was so chaotic that some conspiracy buffs later speculated that the police wanted to lay Oswald open for assassination. Newsman Bill Mercer, one of four authors of a new book, *When the News Went Live* (Taylor Trade Publishing, 2004), wrote that today no member of the media would be allowed in such close proximity to a suspect, but he speculates, "... under pressure from the press, police were trying to show that Oswald was not being mistreated, though his face had been bruised during the arrest."

Eventually I found a place to lean up against the wall next to a French photographer who had flown in from Paris. He never removed his heavy overcoat for fear that Oswald would appear while he was doing so and he would miss a shot. Mainly I tried to stay out of harm's way, getting a little teary-eyed from time to time. I wasn't yet a hardened journalist, but then even Walter Cronkite got choked up when he announced the president was dead.

About midnight, the police took Oswald to a basement assembly room for his only press conference. I was part of the thundering herd who headed down the stairs. My view was from atop a table at the back of the room, and, although I saw Oswald, I really couldn't hear the shouted questions and answers. Later I learned that when he was asked whether he had killed the president, Oswald said, "I'm just a patsy."

The questioning and jostling became so intense that police quickly led him away.

My student friends and I returned to our car and drove back to Austin, after a short stop at a downtown Dallas church for prayer and contemplation.

Thus ended my brief encounter with Lee Harvey Oswald. Now Bob Huffaker and George Phenix, two of the authors of *When the News Went Live*, pick up the story a little more than 24 hours later. The other authors of *When the News Went Live* were Mercer (mentioned earlier) and Wes Wise. All four worked for the CBS affiliate in Dallas, KRLD-TV and Radio.

Phenix was in the basement of the police station on the morning of Sunday, November 24, with a sound-on-film camera, waiting for Oswald to be transferred from city to county jail.

“Jack Ruby lunged from beside George Phenix with his little revolver and fired a single round point-blank into Oswald’s left lower chest,” according to Huffaker.

“It was happening fast,” Phenix wrote. “Ruby’s gun went off, and it was really loud. My reflexes won over my news judgment, and my head jerked up from the viewfinder. The camera lurched on that blasted unipod [one-leg stand]. Later, Dean Angel, our chief film editor, timed the frames I’d lost. I had regained control in five seconds, but it had seemed to me like an eternity while I struggled against the surge of reporters and police.”

Dan Rather narrated Phenix’s film to the nation that afternoon. “Now we will show you the film of Oswald being shot, still-framed,” Rather says. “Watch the hat at the right-hand corner of the frame. Watch Oswald’s eyes as they seem to catch the eye of the assassin [Ruby]. His head turns, he looks at the assassin and his eyes never leave him. The assassin moves in and, a few inches from [Oswald’s] abdomen, fires a shot.”

The narrative fueled a theory that Oswald recognized Ruby. No convincing connection was ever established between Oswald and the nightclub owner. There would be enough conspiracy theories and debates on whether Oswald really killed Kennedy, whom Oswald might have been working for, whom Ruby might have been working for, and so forth, to fill an entire library over the next few decades. In 1964 the Warren Commission determined that Oswald was a lone gunman.

Phenix shrugs off the debate: “For four decades, people have asked me whether I thought there was a conspiracy. Now, what the [bleep] would a 24-year-old cub reporter fresh out of Lubbock know about a conspiracy? I don’t know.”

Mike Cochran, an Associated Press reporter, and Jon McConal, a reporter for the *Fort Worth Star-Telegram*, complete this short saga of Oswald’s last days above ground.

Needless to say, Oswald’s popularity had reached an all-time low by the time Jack Ruby shot him. The only people who bothered to attend Oswald’s funeral in Fort Worth’s Rose Hill Cemetery were his closest family members, the Secret Service, law enforcement officials and reporters. The preacher failed to appear, Cochran said in an interview.

Oswald’s coffin was delivered to a small chapel, where there was a short, private service for the immediate family. There weren’t enough adult Oswalds to carry the coffin to the grave, and the keepers of the peace were not about to be pallbearers. So that duty fell to the reporters.

McConal remembers agreeing rather quickly to the project. Cochran initially turned down the funeral home director’s request for assistance, but then Preston McGraw, his rival from United Press International, stepped forward. And Jerry Flemmons of the *Star-Telegram* cast the deciding vote. As Cochran remembers, he said, “If we want to cover his funeral, we’re going to have to bury the son of a [bleep] ourselves.”

And so they did.

“I was in such a state of shock at Kennedy’s death that I had no idea that I was stepping into a page of history,” McConal said recently.

Kaye Northcott is editor of *Texas Co-op Power*.



Reporters covering Lee Harvey Oswald’s funeral did double duty as pallbearers. The pallbearers closest to the camera, from right, are: an unknown reporter; AP reporter Mike Cochran, clutching his reporter’s notebook; Ed Horn, *Fort Worth Star-Telegram*; Jerry Flemmons, *Fort Worth Star-Telegram*. Pallbearers on the far side of the coffin, from right, are: UPI reporter Preston McGraw and Jon McConal, *Fort Worth Star-Telegram*.

PHOTO COURTESY MIKE COCHRAN

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- 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 including natural and technological hazards.
- 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, anyone can have access to potentially life-saving emergency messages.

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EASY WAYS TO CONTROL HOLIDAY ENERGY USE

New electrical appliances use far less energy than older ones, but that doesn't mean you should skimp on energy-efficient behavior while working in the kitchen.

During the frantic holiday season, making the simplest changes while cooking can help save some energy and money.

There's usually no need to preheat the oven, especially if the food you're cooking—like a turkey—will be in it for a long time.

Avoid opening the oven door to check on food. Instead, turn on the oven light and peer through the window to make sure your pumpkin pie isn't burning. Opening the oven door—even for a second or two—can drop the inside temperature by as much as 25 degrees.

Place several items in the oven at once. All food will cook thoroughly if you leave enough room around pies or casseroles for air to flow.

Electric ovens retain heat even after you turn them off, so it's safe to turn them off several minutes before a recipe's time is up. Electric stovetops work the same way: The metal element will keep cooking for several minutes after you turn it off.



Choose glass or ceramic pans for the oven. They let you set the temperature 25 degrees lower than metal pans do.

Match the pan size to the size of the stovetop burner so you don't waste heat. Just a 2-inch difference

between pan and burner can waste 40 percent of the generated heat.

Zap potatoes and vegetables in the microwave instead of simmering them on the stovetop. Microwaves use about half the electricity of a stove or oven.



SAVE HOT WATER—DON'T WASTE A DROP

The easiest way to save money on hot water is not to waste a drop of it. Here are some quick ways to save on water heating:

- As soon as you hear the drip-drip-drip of a leaky faucet, repair it. A dripping faucet can waste gallons of water in a hurry.
- Insulate your hot-water storage tank and pipes. Leave the water heater's top, bottom and thermostat or burner compartment uncovered. If you have a hard time with the insulation, call a professional.
- Install low-flow faucets and showerheads. You'll get used to them!
- Buy a new water heater if yours is more than seven years old. Newer models are far more energy efficient than older ones, so you'll save money over the lifetime of the appliance.
- Check the thermostat on your water heater; the units sometimes come from the factory with higher-than-necessary temperature settings. A setting of 120 degrees is hot enough for most uses, and is safer for homes with children.
- Take showers instead of baths. You need 15 to 25 gallons of hot water to fill a bathtub, but use less than 10 gallons during a five-minute shower.

PROPER HUMIDITY LEVELS PROMOTE WINTERTIME HEALTH

Dry, itchy skin ... scratchy throat ... parched lips?

Too little humidity in your home can have a huge impact on your and your family's health.

Good indoor air quality involves controlling humidity levels in the home. Too much humidity can create an environment conducive to the growth of mold. Not enough humidity can cause serious respiratory problems.

During the cold season, more than 25 million Americans use humidifiers to make dry household air more com-

fortable. Make sure you're getting safe, clean humidity by following these simple guidelines:

- Choose an evaporative-type humidifier. Don't use one that creates tiny water droplets. Scientific tests prove that evaporative humidifiers do not emit bacteria or contribute to mold growth.

- Clean your humidifier regularly.

If you use a portable humidifier, the U.S. Consumer Products Safety Commission recommends cleaning the reservoir regularly to prevent possible mold or bacterial growth. If you use a

furnace-mounted humidifier, contact your local heating and cooling contractor for an annual maintenance check and to replace the water panel.

- Make sure your humidifier has an accurate control system. The Environmental Protection Agency recommends maintaining indoor relative humidity between 30 and 50 percent. Too much humidity can create condensation on cold windows and encourage the growth of mold and dust mites; too little causes damage to your home and furnishings.

LEAF BLOWERS CUT DOWN ON YARD WORK



Those dead leaves blanketing your lawn are a sign of colder temperatures to come. They're also a promise of weekends filled with yard work.

Thanks to electric leaf blowers, though, that chore goes a bit more quickly than it did just a few decades ago.

Leaf blowers, introduced in the United States in the 1970s, were not originally used for clearing debris. Rather, their original purpose was for spreading pesticides and fertilizers.

But manufacturers and homeowners have adapted the blowers to accomplish a variety of tasks, including clearing soft snow and cleaning gutters.

When you power up your leaf blower:

- Wear protective gear like earplugs, earmuffs or another comfortable hearing protector, along with complete-coverage goggles. To maintain a firm grip on the nozzle, wear heavy-duty work gloves.

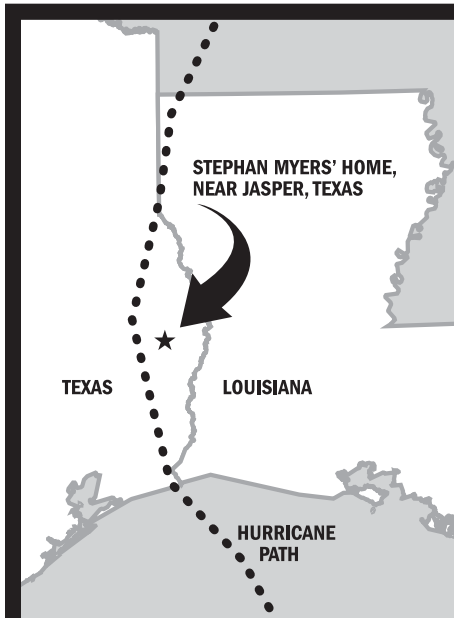
- Dress in clothing that is not loose and that covers legs and arms. Non-slip shoes that guard toes and heels also are a must for safe operation.

HOLIDAY

Your local electric cooperative will be closed on Thursday, November 24, for Thanksgiving. We wish you a very happy holiday with family and friends.



Eye of the Storm



This crew from Lyntegar EC, one of scores that came to repair lines in East Texas, looks like they are puzzling out a particularly dangerous game of pick-up sticks after Hurricane Rita.



Photographer Stephan Myers and his family rode out Hurricane Rita battered down for six hours in their Chrysler LeBaron, facing into the wind in a Jasper County church parking lot. Here's his firsthand account.

STORY AND PHOTOS BY STEPHAN MYERS

Survivalist types (you know, those folks who hoard large quantities of canned food, water, generators, gasoline and other necessities of life) always struck me as a bit odd. However, life is often unpredictable. Little did I realize that I (and most of the people I know) would one day eagerly join that unconventional club.

Watching the agony of Hurricane Katrina on TV, we had learned about the tribulations of surviving a hurricane. Just a few weeks later, we in East Texas were preparing for a similar ordeal.

In the wee hours of Saturday, September 24, a wicked lady named Hurricane Rita sucker-punched our beloved Piney Woods of East Texas with 80 to 100 mph winds for six interminable hours.

Having survived three previous

hurricanes, I knew these dangerous storms sometimes get squirrely. They change direction right before or after landfall, teaching a bitter lesson to folks who believed they'd suffer little more than a breezy day. So, on the day before Rita's predicted landfall (at the time, just west of Galveston), my wife, Jan, and I started preparing for the worst ... just in case. We bought extra food, stored gallons of fresh water, charged scores of batteries, and boarded up windows.

Despite our careful preparations, I knew we might still be in big trouble. For surrounding our lovely forest home (90 miles from the Texas coast in Jasper County) grew dozens of majestic, 100-foot pine trees. If Rita's eye came within 50 miles of us, one or more of our venerable pines could potentially blow over ...

right on top of the house.

So I came up with what I hoped was a sane last-minute plan. I decided we'd ride out the storm in our 1993 Chrysler LeBaron, facing into the wind while parked in a nearby, tree-free church parking lot! Though most of my friends and family believed I was nuts, I pictured the experience no different than riding down the freeway at 80 miles per hour, wind speeds that aerodynamically designed automobiles could easily endure.

Though my wife was less than enthusiastic about the idea, I explained it was simple physics and that theoretically, we should be much safer in a non-moving, "speeding" car than in a house vulnerable to one or more 6,000- to 8,000-pound trees crashing down on it.

Late Friday night, September 23,

we drove two of our three cars two blocks to the church's wide-open parking lot and stationed them into the wind, well away from any trees or structures that might create flying debris. We drove home for a few hours' sleep.

At 3:30 a.m. Saturday, I awoke from a restless sleep, alarmed at the howling of high wind in the trees. Considering the Weather Channel's trajectories for landfall the night before, I had calculated that Rita's eye would probably draw nearest our location between 6 and 7 a.m. However, with my 86-year-old mother-in-law in our care, we didn't want to wait until the last frightful minute to leave.

With my sleepy wife, mother-in-law, toy poodle "Sassy," and assorted pillows, towels, water bottles and snacks in tow, I loaded us into the Chrysler, surrounded by curtains of driving rain. Wet but safe, we arrived at the church, noting 18 additional vehicles parked there ahead of us. Apparently, other folks had decided this open area was reasonably free of danger.

As we huddled together in our tiny home away from home, I noticed something strange for our rural setting. Here we were, in the middle of a hurricane, at night, with no electricity, yet I could still see the eerie outline of giant trees whipping from side to side several hundred yards away! Glancing upward, I suddenly realized the sky was glowing from above. A near-full moon was illuminating Hurricane Rita's eyewall. Growling like an angry monster, the wind made a constant roar I'll never forget. We hoped that our neighborhood's beautiful trees, backlit as they wildly whipped back and forth, would stay rooted.

By 10:30 a.m., Rita had spiraled farther north and we'd survived just fine. Her winds becalmed, we decided to drive back home to survey the damage. Driving slowly, we saw several 100-foot-tall trees sprawled across roadways and yards. A super-sized loblolly pine crushed the roof of our next-door neighbor's garage.

We feared the worst for our home. But, as we turned the corner and looked up the driveway, we found not a single tree out of socket, even though many of our neighbors had

lost three or more! Taking in the joy of our good fortune, we said a heartfelt prayer of thanks and entered our house once again, preparing ourselves to deal with Rita's brutal second round: loss of electricity and running water!

In the coming days, we discovered

On our daily treks to Jasper to buy gas for our generator during the week following the hurricane, we saw many sweating electric co-op workers in their bucket trucks trying to bring back the comfortable life we knew before the storm. These hale and hearty



Lineworker crews chow down in the community meeting room of Jasper-Newton Electric Cooperative in Kirbyville.

Hurricane Rita had completely devastated our region's electrical infrastructure, snapping poles and pinning down power lines with the splintered fragments of gargantuan trees. Clearly, only a monumental effort and perhaps many weeks would be needed to restore electrical power to thousands of homes and businesses in the region and in the nearby town of Jasper, where we shop and have many friends. Since much of East Texas is served by electric co-ops, we knew the burden would fall upon these dependable, customer-based organizations to mastermind and carry out the staggering restoration effort required to bring modern life back to our region.

For a week, our gas-hungry electric generator overpowered the melodious songs of birds as it thundered on our front porch. This same deafening noise was gladly endured by everyone in the area lucky enough to have a generator as we waited for our electrical lifeline to be restored. Fortunately, we had telephone service most of the time.

workers came from all over Texas, Louisiana, Oklahoma and beyond.

They toiled 13 hours a day for days on end in the broiling sun, climbing in and out of cramped buckets, hauling heavy wire, crimping interminable connections, and getting the job done.

Although we saw them tirelessly at work in the forests and along the roadsides, we will never know their names, who they are as individuals, or how they spend their family time. However, we know for a fact that they cared enough to make great personal sacrifices to be here with us. And the very sight of them brought us hope.

Our interminable week as survivalists ended Saturday, October 1. Water service returned Saturday morning. Then at 7:35 p.m., the electricity returned. By Sunday night, we were even connected to the Internet.

God bless you, co-op folks ... we're eternally grateful.

Stephan Myers, a photographer and writer, lives in Brookeland. He is a member of Deep East Texas Electric Cooperative.

Our Thanksgiving Cold

BY JUDDI MORRIS

A family is a unit composed not only of children but of men, women, an occasional animal and the common cold.

—OGDEN NASH

I dread it. I feel guilty, but I still dread it.

It is Thanksgiving and time to start the annual holiday exchange. No, I don't mean our custom of drawing names for Christmas gifts. I'm talking about that malady that rips through a family like a bad case of the blues: the family cold. You know the drill—dripping nose, stuffy head, hacking cough—that virulent misery we call the common cold.

pecans that bubbles gently in the oven.

Someone notices that Cousin Earl, his wife, Patsy, and their kids are not here yet. This is not like them, somebody else says. I feel a prickle of dread. The family cold! Are they bringing it this year? All now present seem healthy and clearheaded.

A minute later, a kid runs in to announce, "They're here! Uncle Earl is just driving up."

Once more we rush outdoors en

slowly opens. A booted foot tentatively feels for the gravel. Patsy crawls out of the car. Uh oh, her face is red from coughing and her eyes are streaming. She's wiping at her nose with a balled-up tissue.

It is Patsy. Patsy's the carrier this year—our very own Typhoid Mary.

"Don't come near me," she croaks, "I've got this terrible cold and my throat's so sore I can hardly talk, but I wouldn't have missed this for the world." That said, she grabs her mother, who hugs her back. The rest of us are loud in our welcomes but we stand back as if Patsy were on fire.

She sneezes her way into the house. We follow, each thinking of the miserable weeks ahead.

Some of us picture days of missed work and school. Those with little kids don't relish the prospect of being housebound with snotty, whiny children and hacking, grouchy husbands. Just the thought of those men sitting around in their bathrobes like wounded buzzards, full of self-pity and impossible to please, is depressing.

Ah, me, I don't know about this holiday exchange. Christmas is less than a month away, when we'll meet again and it will start all over. It's anybody's guess who will begin or end this epidemic. Heck, it could be me. But if it is, I've made up my mind, I'll stay home and, as they say in 12-step programs, try to "break the cycle" of this family cold exchange.

Yeah, I know how forlorn I'll feel without that bunch I love. I can only ponder that cliché of how we can blast people into space to crawl around on the moon, but we can't cure the common cold. Something's out of whack, as my Aunt Margaret always says.

Juddi Morris, who lives in Paso Robles, California, wrote about the Gainesville Community Circus in the January 2005 issue of Texas Co-op Power.



ALETHA ST. ROMAIN

My fears escalate as we gather for the celebration at Aunt Margaret's. Cars pull into the driveway and aunts, uncles, grandparents, cousins, nieces, nephews and lonely friends pour into the big old house. Some of us bear covered dishes, others carry nothing. All are welcome.

Cries and bellows of welcome rend the air. After each arrival, we spill back into the house to the wafting aromas of turkey and cornbread dressing, and the huge casserole of sweet potatoes, topped with butter, brown sugar and

masse to welcome the latecomers. Their car doors fly open and the kids explode out of the backseat and run toward us. I breathe a sigh of relief and hold out my arms to them. Thank goodness, they seem too lively to be sick.

Cousin Earl unfolds from the driver's seat, but he's moving a little slowly. He sighs and stretches before coming around the car to greet us.

Oh, dear, I think Earl is the carrier this year. But, no, he's just flexing his bad knee. Next, the passenger door

Shocking News About Static Electricity

D-Wayne, you silly rabbit! If we all were afraid to open a door every time we received a small shock, we'd never go anywhere, would we? Lucky for us, we're a lot smarter than you, harebrained hare!

What you experience when you get a small shock from touching a door-knob—or even your dog sometimes—is called static electricity. You may remember something about static electricity from an experiment at school where you rubbed a balloon on some fabric and then made it stick to a wall or your arm; that's the same kind of electricity.

Lightning is like static electricity, but on a much bigger scale.

So what causes static electricity? The explanation sounds like a science lesson, but pay attention anyway: Everything around us is made of atoms, which are so tiny they can only be seen under a super-high-powered microscope.

Even as tiny as they are, atoms are made up of three parts: protons, which have a positive charge; electrons, which have a negative charge; and neutrons, which are neutral and don't have any charge of their own.

Like a magnet, opposite charges attract each other. Charges that are the same (both negative or both positive) will repel each other. Most of the time, opposite charges are balanced, but when you scuff your feet on a rug or rub a balloon against your clothing, you can pick up electrons that fly over your body or the balloon and give them a negative charge. The electrons fly around, looking for a positive charge. When you touch a metal door-knob, the electrons on your body leap into the metal, attracted by the protons there. The tiny shock you feel is actually a small electrical current!

Cartoonist Keith Graves is a popular artist and author of children's books. He lives in Austin with his wife, Nancy, and the twins, Max and Emma.



Cooking With (Texas) Wine

In our carefree pre-baby days, my husband and I liked to just get in the car and drive. One Sunday, we came across a little winery in the Hill Country that neither of us had ever heard of. They had a quirky little sign and a limestone building with a turret ... we had to go see this place. We drove up to the stout stone building and saw that we'd arrived at Dry Comal Creek Vineyards. We were warmly welcomed by proprietors Franklin and Bonnie Houser, who shared their wonderful wines with us and took us on a tour of the winery.



They are included in a new book on Texas wine, *Under the Texan Sun*, by Rhonda Cloos (Taylor Trade, 2005). It discusses 28 Texas wineries and their wines, gives recipes from

each, and also has recipes from famous Texas chefs and the author's private collection. Below I've included two recipes from the book: Braised Beef With Cabernet and Brandy from Dry Comal Creek Vineyards and Mimosa Chicken from the author's private collection. For more recipes from the Housers, visit their website: www.drycomalcreek.com.

Braised Beef With Cabernet and Brandy

- 4 slices bacon
- ¼ stick butter
- 2½ pounds rump or round of beef, cut in large pieces
- ¾-1 cup brandy
- 8-10 small whole onions
- ½ cup warm water
- Bouquet garni*
- 2 cloves garlic
- 1-2 cups Dry Comal Creek Vineyards Cabernet Sauvignon
- 8-12 mushrooms
- 12 green, pitted Italian olives, blanched in boiling water
- Salt and pepper to taste

Cook bacon until slightly done. Drain, pat dry, and chop into large pieces. Set aside. Melt butter in a heavy casserole dish. Slowly brown beef well on all sides. Add brandy. Cover and simmer over low heat for 30 minutes. Preheat oven to 300 degrees. Add onions, bacon, warm water, garlic, bouquet garni, salt and pepper to dish. Add 1 cup of Cabernet. Place in preheated oven for 2½ hours, adding more brandy and Cabernet if needed, being careful not to let it get too dry. After 2 hours, add mushrooms and olives and remove bouquet garni. Cook for ½ hour more and serve with noodles, rice or potatoes. Serves 8-10.

***Bouquet garni** is a small bundle of fresh herbs, traditionally 3 sprigs parsley, 1 sprig thyme and 1 bay leaf. If using dried herbs, use 3 teaspoons parsley, 1 teaspoon thyme and 1 bay leaf tied up in a square of cheesecloth.

Serving size: 1 large ladleful. Per serving: 334 calories, 28 grams protein, 10 grams fat, 12 grams carbohydrates, 210 milligrams sodium, 74 milligrams cholesterol

Wine: Serve with Dry Comal Creek Vineyards Merlot, Cabernet Sauvignon or Black Spanish.

Mimosa Chicken

- 1 pound boneless, skinless chicken breasts
- ½ teaspoon garlic powder
- ¼ teaspoon freshly ground pepper
- 4 teaspoons Dijon mustard
- ½ onion, chopped
- 2 tablespoons butter, cut into bits
- ¾ cup orange juice
- ¼ cup Texas Champagne
- ¼ cup brown sugar, firmly packed

Preheat oven to 375 degrees. Wash chicken breasts. Pat dry. Place in small baking dish. Season with garlic powder and pepper. Spoon mustard on top of each breast; spread along top surface. Sprinkle onions and bits

of butter on breasts. Combine orange juice and Champagne. Pour over chicken. Bake in preheated oven for 30 minutes. Turn chicken breasts and sprinkle with brown sugar. Bake 15 more minutes, or until golden brown and cooked through. Remove chicken to platter. Keep warm. Carefully pour sauce into pan. Boil over medium heat on top of stove until sauce becomes syrupy, about 15 minutes. Stir occasionally to prevent burning. Pour sauce onto chicken breasts and serve at once. Serves 4.

Serving size: 1 breast. Per serving: 263 calories, 27 grams protein, 7 grams fat, 16 grams carbohydrates, 201 milligrams sodium, 81 milligrams cholesterol

Wine: Serve with a Texas Chardonnay or Texas Champagne.



RICK PATRICK

The subject for February's recipe contest is **Buttermilk**. Those old-fashioned recipes with buttermilk in them are so good, but sometimes overlooked because many people no longer consider it a staple. Do you have a special recipe that has buttermilk in it? You may send recipes or cooking tips to Home Cooking, 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. Be sure to include your name, address and phone number, as well as the name of your electric co-op. The deadline is November 10. The top winner will receive a copy of the Texas Co-op Power Cookbook and a selection of spices from Adams. Others whose recipes are published will also receive a selection from Adams.

KATHY STOCKARD of Blacksburg, Virginia, sent in this month's win-

ning recipe. (She has a condo in Horseshoe Bay and is a member of Pedernales EC.) You'll love this rich, flavorful take on white rice. Serve it to company and they're sure to ask you for the recipe.

Wine Rice

1 cup white rice, uncooked
1 cup chopped fresh tomatoes
½ cup chopped onion
1 pound fresh mushrooms, sliced
Chicken broth
½ cup red wine
1 teaspoon salt
¼ teaspoon pepper
1 cup tiny green peas, heated and drained
¼ cup butter
¼-½ cup Parmesan cheese

Place rice, tomatoes, onion and mushrooms in a large skillet. Add amount of chicken broth equal to amount of liquid called for on rice package, less ½ cup. Add wine, salt

and pepper. Mix well. Cover and simmer for 30 to 40 minutes, or until liquid is absorbed and rice is tender. Stir in peas and butter, sprinkle with cheese, and serve immediately. Serves 8.

Serving size: 1 serving spoonful. Per serving: 202 calories, 6 grams protein, 7 grams fat, 26 grams carbohydrates, 531 milligrams sodium, 17 milligrams cholesterol

Beef Bourguignon

¼ pound margarine
3 pounds pot roast, cut into small chunks
4 onions, peeled and sliced
3 ounces flour (about ⅓ cup plus 1 tablespoon)
3½ cups red wine
1 tablespoon vinegar
Salt and pepper to taste
4 bay leaves
2 thyme sprigs
1 tablespoon Kitchen Bouquet

Heat margarine in stew pot; add meat and onions and sauté for 10

TEXAS CO-OP POWER

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.

minutes, turning meat several times. Mix flour with a little red wine to make smooth paste. Add rest of wine to paste, adding slowly and stirring to fully incorporate flour. Then add vinegar, salt, pepper, bay leaves, thyme and Kitchen Bouquet. Pour mixture onto meat and bring to boil while stirring. Cover and simmer 1½ to 2 hours, until meat is tender (1 hour only in pressure cooker). Serve with mashed potatoes, spaghetti or rice. Serves 6.

Serving size: ⅓ of recipe. Per serving: 790 calories, 39 grams protein, 51 grams fat, 20 grams carbohydrates, 574 milligrams sodium, 131 milligrams cholesterol

ANN RUSSELL, Wood County EC

Chicken With White Wine Sauce

- 1½ tablespoons flour
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 4 tablespoons butter
- 2 large boneless chicken breasts
- ½ pound thinly sliced mushrooms
- ¼ cup chopped onion
- ¼ cup chopped parsley
- 1 cup white wine
- 2 cups cooked rice

Combine flour, salt and pepper. Coat chicken with flour mixture. Shake off excess and reserve. Melt 2 tablespoons butter in large skillet over medium heat. Brown chicken, remove from skillet. Add remaining

butter and mushrooms, onions and 2 tablespoons parsley. Sauté until onion is transparent. Remove from heat. Stir in reserved flour mixture. Blend in white wine. Return to heat and bring to a boil, stirring frequently. Add chicken, cover, reduce heat and simmer 25 minutes or until chicken is tender. Serve over rice and garnish with remaining parsley. Serves 4.

Serving size: ½ chicken breast and ½ cup rice. Per serving: 357 calories, 18 grams protein, 13 grams fat, 32 grams carbohydrates, 431 milligrams sodium, 65 milligrams cholesterol

KATHLEEN GORDON
United Cooperative Services

Pears Poached in Red Wine

- 4 ripe pears
- 2 tablespoons lemon juice
- 2 cups dry red wine
- 1 cup unsweetened apple juice
- 4 cinnamon sticks
- ½ teaspoon vanilla
- Lemon rind strips

Peel pears, removing core from bottom end, but leaving stems intact. Slice ¼ inch from bottom of each pear to make base flat. Brush



pears with lemon juice. Combine next 5 ingredients in Dutch oven; bring to boil. Place pears in Dutch oven in upright position and spoon wine mixture over them. Reduce heat and simmer 15 to 20 minutes. Let pears cool in wine mixture. Chill. To serve, put pears in dessert dishes and spoon wine mixture over them; garnish with lemon rind strips. Serves 4.

Serving size: 1 pear. Per serving: 248 calories, 1 gram protein, 1 gram fat, 0 grams carbohydrates, 80 milligrams sodium, 0 milligrams cholesterol

NELDA MINCHEW, Navasota Valley EC

SAFE LIVING

Avoid Breaker Box Dangers

When working on your control box, keep these safety tips in mind:

- 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 potentially serious problem.
- Always keep water away from the control panel.
- NEVER work on the electrical system while a control panel switch is on. You could receive a nasty, even fatal, shock.
- If you have a power outage, check the control panel first. If your panel uses circuit breakers, reset it (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.

WRAP IT UP!

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



RECIPE FOR A HAPPY HOLIDAY

Once again *Texas Co-op Power* is making it easy as pie for you to simplify your holiday gift giving. Simply fill out the form below, get it to us before November 19 along with payment, and we'll giftwrap and ship the *Texas Co-op Power Cookbook: Recipes From Co-op Kitchens* for you at no additional charge!

Order before November 19, 2005, and we'll guarantee delivery by Christmas.

Order Form

- Giftwrap my order
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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.

AROUND TEXAS

November

- 1. Brush Country Music Jamboree, **Three Rivers**, (361) 786-3334
- 3. Main Street Artisan Stroll, **Round Rock**, (512) 341-8788 or www.MainStreetStroll.com
- 3-4. Book Sale, **Littlefield**, (806) 385-5223
- 3-6. Old Mill Marketplace, **Canton**, (903) 567-5445 or www.oldmillmarketplace.com
- 4. Hunter's Welcome, **Lampasas**, 1-866-556-5172 or www.lampasaschamber.org
- 4. Knights of Columbus Fish Fry, **Dripping Springs**, (512) 894-4470
- 4-5. Live Oaks and Dead Folks Cemetery Tour, **Columbus**, (979) 732-8385
- 4-5. Texas Country Music Fest, **Round Rock**, www.TexasCountryMusicFest.com
- 4-5. Rib Fest & Ranch Heritage Days, **Refugio**, (361) 526-2835
- 4-5. Apple Tree Bazaar, **Waco**, (254) 752-0316
- 4-5. Christmas Bazaar, **Lometa**, (512) 752-3363
- 4-5. Christmas Cottage Arts & Crafts Show/Sale, **Lyons**, (979) 535-8122
- 4-6. Fall Art Show, **Waxahachie**, (972) 937-3414
- 4-6. St. Thomas 35th Anniversary Bazaar, **Huntsville**, (936) 295-8159
- 4-6. Highway 290 Trade Days, **Burton**, (979) 249-3501
- 4-13. Wurstfest, **New Braunfels**, (830) 625-9167 or www.wurstfest.com
- 5. Hunter's Ball, **Luckenbach**, 1-888-311-8990 or www.luckenbachtexas.com
- 5. VFD Mexican Supper, **Kendalia**, (830) 336-2403
- 5. Corsicana Opry, **Corsicana**, (903) 872-8226 or www.corsicanaopry.com
- 5. Market Day, **Port Lavaca**, (361) 552-0917
- 5. American Indian Heritage Festival & Powwow, **Austin**, (512) 371-0628 or www.austinpowwow.org
- 5. Ole Time Music, **Pearl**, (254) 865-6013 or www.pearlbluegrass.com
- 5. Market Day, **Wimberley**, (512) 847-2201
- 5. Rally Round the Flag, Boys, **Huntsville**, (936) 295-8113 or www.chamber.huntsville.tx.us
- 5. West Kerr County Hunters Festival, **Ingram**, (830) 367-4322 or www.wkcc.com
- 5. Fall Festival, **Devine**, (830) 663-2739 or www.devinecoc.org
- 5. Market Day, **Kyle**, (512) 268-4220
- 5. Bazaar on the Lawn, **New Braunfels**, (830) 608-9033
- 5. Civic Chorus Concert, **Plano**, (972) 606-5220 or www.planocivicchorus.org
- 5. VFD Fajita Dinner/Raffle/Auction, **Oakalia**, (512) 556-4803
- 5. Arts & Crafts Guild Fall Fair, **Utopia**, (830) 966-3359
- 5, 19. Gospel Opree, **Odessa**, (915) 332-1586
- 5. Jim Hogg Vaquero Festival, **Hebbronville**, (361) 527-4661
- 5-6. Tour de Gruene, **New Braunfels**, (830) 629-5077
- 5-6. Arts/Crafts/Antiques Festival by the Bay, **Port Lavaca**, (361) 580-2565
- 7. Wurstbraten, **Georgetown**, (512) 863-3065
- 10. Brazos Pregnancy Center Gala, **Granbury**, 1-800-989-8240 or www.granburylive.com
- 11. Veterans Day Parade, **Harlingen**, (956) 423-6006
- 11-12. Festival of Trees, **Waxahachie**, (972) 937-2390
- 11-12. Art League Holiday Show/Sale, **Wimberley**, (512) 847-8122
- 11-12. Books on the Bosque, **Clifton**, (254) 675-3724 or www.bosqueconservatory.com
- 11-13. Art Past Dark, **Fredericksburg**, 1-888-997-3600 or www.artpastdark.com
- 12. Mistletoe Market, **Wimberley**, (512) 847-7115
- 12. Magi Bazaar, **Cisco**, (254) 725-7551
- 12. Market Trail Days, **Castroville**, (830) 741-2321
- 12. Christmas Bazaar, **Livingston**, (936) 327-4468
- 12. Veterans Day Dinner & Swing Band Hangar Dance, **San Marcos**, (512) 396-1943 or

FESTIVAL OF THE MONTH BY JIM GRAMON

Festival of Lights: Lake Jackson, November 18–19

I did some of my growing up in Austin. One of the holiday traditions I always enjoyed was going downtown on Thanksgiving evening, because that was the official day to turn on the colorful lights and start the Christmas season (although it seems like some places now begin in

May!). There was always quite a glittering show along Congress Avenue. The strings of lights on the bridges danced on the shimmering waters of the Colorado River. It was a beautiful time of year to be outside, and the walking provided a great way to start working off all that turkey and fixin's.

main dates of the festival. For example, there's a beauty pageant on November 6 and a Gobbler Cook-Off November 11-12. During the weekend of November 18-19, look for a talent show, parade, Little Princess Pageant, pet parade, photo contest and tree-lighting ceremony.



Start your holiday celebration early this year at Lake Jackson's Festival of Lights.

In Lake Jackson, they keep those traditions alive, but you don't have to wait until you are more stuffed than the turkey. While you are still light on your feet, you can enjoy their Festival of Lights, which takes place each year on the Saturday before Thanksgiving.

Some associated events are held in the weeks before the

Your little friskers will have a blast in the Kids' Fun Zone, with inflatable slides, train rides, a petting zoo and the "biggest mountain of snow on the Texas Gulf Coast."

Lake Jackson is located 50 miles south of Houston on Highway 288. Many of the events take place at the Lake Jackson Civic Center, located at 333 Highway 332 East.

For more information on the Festival of Lights, call (979) 415-2600 or visit www.ci.lake-jackson.tx.us.

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

PHOTO COURTESY BRYCE CARLETON PHOTOGRAPHY, LAKE JACKSON

- www.realtime.net/centex
12. Fiddling in the Woods/Chili Cook-Off, **Shepherd**, (713) 503-9632
12. Market at Drinking Swamp Farm, **Kempner**, (512) 556-8000
12. Market Days, **Georgetown**, (512) 868-8675
12. Art & Craft Show, **Burnet**, (512) 756-0834
12. Car Show, **Conroe**, (936) 494-1210
12. Wild Game Dinner, **Mason**, (325) 347-5758
12. Banjo Fest, **Schulenburg**, (979) 743-4388
12. Heart of Montgomery Fall Festival, **Montgomery**, (936) 672-0405
12. Indian Springs VFD Chili Cook-Off, **Livingston**, (936) 327-3544 or (936) 563-4420
12. Heritage Syrup Festival, **Henderson**, (903) 657-4303
12. Christmas in the Park, **Winnsboro**, (903) 342-5446
12. Log Cabin Christmas Bazaar, **Edgewood**, (903) 896-1940 or www.vzinet.com/heritage
- 12-13. Arts and Crafts Show, **Brownwood**, (325) 646-9535
- 12-13. Fall Antiques Show & Sale, **Fredericksburg**, (830) 995-3670
- 12-13. Martyn Farm Fall Festival, **Pasadena**, (281) 474-2551 or www.abnc.org
- 12-13. Fall Arts & Crafts Show, **Buchanan Dam**, (512) 793-2858
- 12-13. Highland Arts Guild Fall Show, **Marble Falls**, (830) 693-7324
- 12-13. 30th Annual Craft Show, **Manchaca**, (512) 282-7274
- 12-13, 26-27. Chicken House Flea Market, **Stephenville**, (254) 968-0888
13. Sutton County Game Dinner, **Sonora**, (325) 387-2880 or www.sonoratx-chamber.com
13. Lago Vista PAWS Silent Auction, **Austin**, (512) 267-6876 or www.lvpaws.org
- 13-16. Winter Texan Event, **Ingleside**, (361) 776-2906 or www.inglesidetxchamber.org
14. McDade Jamboree, **McDade**, (512) 273-2307
15. Jayton Jam, **Jayton**, (806) 237-3822 or www.jaytonjam.com
15. Holiday Season Kick-Off, **Kerrville**, (830) 792-7819
17. Third Thursday, **Llano**, (325) 247-3348
18. Country Opry, **Victoria**, (361) 552-9347
18. Bluegrass Show & Jam, **Cleburne**, (817) 373-2541
18. The More the Merrier Christmas Bazaar, **Sonora**, (325) 387-2880 or www.sonoratx-chamber.com
- 18-19. Hill Country Homes for the Holidays Tour, **Wimberley**, (512) 847-6260
- 18-20. Trade Days, **Fredericksburg**, (830) 990-4900 or www.fbgradedays.com
- 18-20. Weihnachtsmarkt, **New Braunfels**, (830) 629-1572 or www.nbt.com/sophienburg
- 18-20. Trade Days, **Livingston**, (936) 327-3656 or www.cityoflivingston-tx.com
19. Jamboree, **The Grove**, (512) 282-1215
19. Market Days, **Victoria**, (361) 485-3200
19. Lord's Acre Sale, **Merkel**, (325) 846-4422
19. Pineywoods Pickin' Parlor, **Mineola**, (903) 569-8037 or www.pineywoodspicknparlor.com
19. Benefit Auction, **Winnsboro**, (903) 342-3666 or www.winnsboro.com
19. Holiday Market & Trade Day, **Wellborn**, (979) 690-0613
19. Gingerbread House Workshop, **Bosque**, (254) 675-3724 or www.BosqueConservatory.com
19. Christmas on the Square Kick-Off, **Coldspring**, (935) 653-2009
19. Trade Day, **Marlin**, (254) 803-3331
19. Star Bazaar, **Frisco**, (972) 377-6021
19. Fall Bazaar, **Bonham**, (903) 583-3314
19. Fall Festival, **Vanderpool**, (830) 966-2165
- 19, 26. Nine Flags Festival, **Nacogdoches**, 1-888-OLDEST-TOWN
- 19-20. Satellite Arts & Crafts Festival, **Perryton**, (806) 435-4970
- 19-20. Poinsettia Celebration, **Brenham**, (979) 836-6011 or www.ellisonsgreenhouses.com
- 19-20. Old Town Pasadena Harvest Festival,



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.



PHOTO BY TONY SPIELBERG, WWW.AUSTINCANDIDS.COM

The Wimberley-based Memphis Belles (Linda Sriro, Juli Dearington and Michelle Sriro) will again provide the vocals for the 18-piece swing orchestra, Sentimental Journey, at the World War II Hangar Dance in San Marcos on November 12.

- Pasadena**, (713) 475-2632
- 24. Turkey Trot, **Athens**, (903) 677-2000
- 24. Bluegrass Music Show, **Quitman**, (903) 763-4411 or www.quitman.com
- 24. 60th Thanksgiving Festival, **Pep**, (806) 933-4696
- 25. Country Christmas Celebration, **Granbury**, (817) 573-5299 or www.hgma.com
- 25. Turkey Trot 5K and Fun Run, **Conroe**, (936) 494-3820 or www.cityofconroe.org
- 25-27. Dickens of a Christmas, **McKinney**, (972) 547-2661 or www.visitmckinney.com
- 25-27. Homestead Heritage Crafts & Children's Fair, **Elm Mott**, (817) 776-9972 or www.homesteadheritage.com
- 25-29. Pumpkin Patch, **Athens**, (903) 675-5630
- 26. Tree Lighting/Trail of Lights, **Wimberley**, (512) 847-6969 or www.emilyann.org
- 26. Trade's Day, **Coldspring**, (935) 653-2009
- 26. Christmas in Comfort with Lighted Night Parade, **Comfort**, (830) 995-3131
- 26. Old Time Arts and Craft Festival, **Bertram**, (512) 355-2197
- 26. Lights Spectacular Christmas Parade, **Johnson City**, (830) 868-7684 or www.johnsoncity-texas.com
- 26. Thanksgiving Dance, **Luckenbach**, 1-888-311-8990 or www.luckenbachtexas.com
- 26. Holiday in Historic Anderson, **Anderson**, (936) 825-6600
- 26. Sausage Supper, **Clifton**, 1-800-344-3720
- 26. Christmas Market & Light Parade, **Hico**, 1-800-361-HICO
- 26. Town Christmas Lighting, **Coldspring**, (936) 653-2009
- 26. Christmas on the Square, **Leakey**, (830) 232-5222 or www.friocanyonchamber.com

- 26. Fine Art & Crafts Show, **Lago Vista**, (512) 267-3663
- 26-27. Holiday Tour of Homes, **Eagle Lake**, (979) 234-5831
- 28. Light Up Parade, **Midlothian**, (972) 723-8600 or www.midlothianchamber.org

December

- 1. Wassailfest, **New Braunfels**, (830) 808-2100
- 1. Journey to Bethlehem, **Gainesville**, (940) 612-1829
- 1-3, 8-10. Candlelight Tour of Homes, **Jefferson**, 1-888-GO RELAX or www.historicjeffersonfoundation.com
- 1-4. Old Mill Marketplace, **Canton**, (903) 567-5445 or www.oldmillmarketplace.com
- 2. Carol of Lights, **Lampasas**, 1-866-556-5172 or www.lampasaschamber.org
- 2. Candlelight Home Tour, **Columbus**, (979) 732-8385 or www.columbus-texas.org
- 2. Knights of Columbus Fish Fry, **Dripping Springs**, (512) 894-4470
- 2. The Nutcracker, **Kyle**, (512) 396-8736
- 2. Festival of Angels, **Schertz**, (210) 658-6607
- 2-3. Lighted Parade, Norwegian Country Christmas, **Clifton**, 1-800-344-3720 or www.clifontexas.org
- 2-3. Christmas Festival, **Brookshire**, (281) 934-2465
- 2-3. Journey Through Bethlehem, **Huntsville**, (936) 295-8113 or www.chamber.huntsville.tx.us
- 2-3. Christmas in Goliad, **Goliad**, (361) 645-8767
- 2-3, 9. Nine Flags Festival, **Nacogdoches**, 1-888-OLDEST-TOWN or

- www.visitnacogdoches.org
- 2-4. 25th Anniversary Concert, **Wimberley**, (512) 847-0629
- 2-4. Weihnachten, **Fredericksburg**, 1-888-997-3600 or www.fredericksburg-texas.com
- 2-4, 9-11. Main St. Bethlehem, **Burnet**, (512) 556-3307
- 3. Lutfisk Dinner, **Cranfills Gap**, 1-800-344-3720 or www.clifontexas.org
- 3. Market Day, **Port Lavaca**, (361) 552-0917
- 3. Czech Christmas Open House, **La Grange**, 1-888-785-4500
- 3. Market Days, **Rockdale**, (512) 446-0649
- 3. Trail of Lights Kick-Off, **Huntsville**, (936) 436-295-2150
- 3. Christmas on the Square, **Pilot Point**, (940) 686-8139
- 3. Christmas Home Tour, **Marlin**, (254) 803-3331
- 3. Fantasy of Lights Christmas Festival & Parade, **Bowie**, (940) 872-6246
- 3. 25th Annual Christmas Stroll, **Georgetown**, (512) 868-8675 or www.downtowngeorgetownassociation.org
- 3. Market Days, **Kyle**, (512) 268-4220 or www.cityofkyle.com
- 3. Market Day, **Wimberley**, (512) 847-2201
- 3. Gruene Town Lighting, **New Braunfels**, (830) 629-5077 or www.gruenetexas.com
- 3. Ole Time Music, **Pearl**, (254) 865-6013 or www.pearlbluegrass.com
- 3. Christmas Tour of Homes, **Hico**, (254) 968-0888
- 3. Christmas Tour of Homes, **Anson**, (325) 823-3259
- 3. Christmas Bazaar, **Weimar**, (979) 725-8372 or www.weimartx.org
- 3. Tour of Homes & Historical Places, **Round Top**, (979) 249-3042
- 3. Corsicana Opry, **Corsicana**, (903) 872-8226 or www.corsicanaopry.com
- 3-4. Candlelight Tour of Homes and Enchanted Villas, **Granbury**, (817) 573-5299 or www.hgma.com
- 3-4. Fantasy of Lights Christmas Festival, **Bowie**, (940) 872-6246 or www.bowietx-chamber.org
- 3-4. Historic Home Tour, **Gonzales**, 1-888-672-1095 or www.gonzalestexas.com
- 3-4. Budafest, **Buda**, (512) 312-1559
- 3-4. Christmas Tour of Homes, **Streetman**, (903) 599-4090
- 3-4. Living Nativity, **Spring Branch**, (830) 885-5805
- 3-10. Christmas Tree Forest, **Runge**, (830) 239-4949
- 4. Christmas Tour of Homes, **Stephenville**, (254) 965-6190
- 4. Christmas Homes Tour, **Weimar**, (979) 263-5554 or www.weimartx.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., January submissions must be received prior to November 10. Events are listed according to space available. We appreciate photos with credits but regret that they cannot be returned.

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 legitimacy 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 March 15, 2006. The results will be published in the September 2006 issue of *Texas Co-op Power*.

The Big Hunt

Hunters in Texas? You betcha! These may not be your typical hunting photos, but this season there's no bag limit to the selection of unusual hunting shots for our "armchair" hunters' viewing pleasure.

Windmills are the topic for our January issue. Send your photos—along with your name, address, daytime phone, co-op affiliation and a brief description—to "Windmills," Focus on Texas, 2550 S. IH-35, Austin, TX 78704, before November 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).



Two-year-old KAMERON DOWNING bagged this "ferocious teddy bear" (named BUMP-BUMP) one evening in the front yard of his grandparents' home. Proud grandparents are ROGER and DIANE DOWNING, members of Rusk County EC.



Nine-year-old CODY PARTEN gets some last-minute hunting instructions and advice from his father, KEN. "I just happened to be behind them to get this great shot," said JUDY PARTEN, wife and mother. The Partens belong to Navarro County EC.



DEVIN WILSON was up to his armpits when he went waterfowl hunting in West Texas. He's the son of Central Texas EC members DAVID and TRISH WILSON who said, "He was small enough to fit into an adult pair of waders and he camouflaged at the same time."



◀ This great hunt happened opening day, November 1935, when DICK "DUTCH" HEYE got two bucks and three turkeys. Houston County EC member RICHARD E. HEYE submitted the photo.

Pedernales EC member LEE PENNINGTON set out to the deer lease for a big hunt the opening weekend of the season last year, but instead of Lee hunting the deer, this little fellow hunted the guys down. He wandered into their campsite throughout the season and even followed one of the hunters to his blind and laid on the ground next to him in his deer stand while he tried to hunt! He became the "deer lease pet" and was affectionately dubbed "BUCKY." ▶



UPCOMING in Focus on Texas		
ISSUE	SUBJECT	DEADLINE
January	Windmills	November 10
February	Car Wash	December 10
March	"Oops!"	January 10
April	Bluebonnets	February 10
May	School Projects	March 10
June	Summer Fun	April 10



Barth's Restaurant, Kenedy



GIL ADAMS

Aw, do we have to eat here again?"

Barth's Restaurant, Kenedy. That's where we always stopped to eat on our way from Corpus Christi to San Marcos to visit my grandparents back in the '60s and '70s when I was a little girl. Nothing ever changed at Barth's.

Back then, the place reeked with oldness. Paunchy men in cowboy hats perched on chrome-rimmed stools at the counter, nursing mugs of coffee and trading local gossip. Waitresses with big hair and pencils stuck behind their ears flitted between the two aisles of booths, covered with worn Naugahyde and seated with weary travelers like us.

The menu never changed either. Same ol' enchiladas, burgers, steaks, fried fish, chicken-fried steak, chef salads, all served with a basket of homemade bread, which didn't taste too bad. I usually ordered a safe grilled cheese.

My younger brother and I much preferred the more kid-friendly Dairy Queen just down the highway. Naturally. They had soft-serve ice cream cones with swirly tips. Predictably, Dad

always overruled the station wagon's backseat as soon as Barth's Restaurant came into sight.

"Not again!" I'd automatically whine as he pulled into the parking lot. "We always eat here."

No one ever asked me where I wanted to eat. So here we were again. Back in a booth at Barth's.

In my 6-year-old mind, evil lurked within the café, evil in the form of a miniature, mechanical band that performed under a clear dome hanging high on a wall above the front cash register. These tiny musicians in little black suits came alive as soon as a customer activated one of the tabletop Wall-O-Matic jukeboxes. I always panicked when the music started. The spooky little men swung in time to the beat as they played tiny guitars and drums. Seeing their unnatural jerks and sways scared me, and I'd hide my eyes until the song was over.

There was one redeeming thing about Barth's. My brother and I called it the lollipop tree. It stood just inside the glass entrance doors. The "limbs" were

four poles strung crossways to the "trunk," another pole embedded in a pot of concrete, painted white. Dozens of wrapped suckers stuck out like leaves from holes drilled into the tree's limbs.

The lollipop tree was the one thing I always truly loved about that restaurant.

We continued to stop at Barth's on our family road trips until I finished college and left home. Now I could eat where I wanted to eat. Finally. No more Barth's for me!

Twenty-seven years later, married and the mother of two, I embarked on a book project about—of all things—old Texas restaurants. One fall weekend, when my husband and I took off for an outdoor writers' conference on the coast, I figured we could stop at Barth's in Kenedy and soak up some atmosphere for my book.

As we pulled up under the metal awning in front of the café, suddenly I was a kid again, only this time I wanted to be here.

"Look, the lollipop tree!" I exclaimed as soon as we stepped inside. "Oh, my goodness, I'd forgotten about the lollipop tree. It's still here!"

When the restaurant changed hands, the manager told me, the lollipop tree stayed. "It was in pretty sad shape," she shrugged. "So we repainted it."

I can't remember what I ordered that day, but I do recall sitting with my husband in a familiar old booth, feeling so at home. Looking around, I could see that not much had changed over the years, if at all. Thankfully, the creepy mechanical band was long gone, but the old built-in telephone booth, complete with folding door and a convenient stool, still remained by the huge circular booth in the corner.

On our way out, I snuck a piece of candy off the lollipop tree ... for old time's sake.

Thank goodness, nothing ever changes at Barth's.

Barth's Restaurant is served by Karnes EC.

Sheryl Smith-Rodgers is a freelance writer and frequent contributor to Texas Co-op Power.