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FEATURES

The Road to Summer We steer you toward getaways that offer nature, history, culture and a refreshing dip By E. Dan Klepper

Breakfast in Texas These landmark eateries start the day right by satisfying body and soul

By Jeff Siegel

FAVORITES

18 Local Co-op News

Get the latest information plus energy and safety tips from your cooperative.

29 Texas History

*"Journey to Texas, 1833" excerpt*By Detlef Dunt

31 Recipes

Beyond Pepperoni: Pizza Your Way

35 Focus on Texas

Photo contest: Heroes

36 Around Texas

 $List\ of\ Local\ Events$

38 Hit the Road

McAllen's Quinta Mazatlan By Eileen Mattei

ONLINE

TexasCoopPower.com

Find these stories online if they don't appear in your edition of the magazine.

Texas USA

Cruel Blow: Boxer Lost in Plane Crash
By E.R. Bills

Observations

Remembering Mom
By Laurie Greenwell



American Wind Power Center Lubbock museum hails the mighty windmill, which helped quench the thirst of an arid frontier.



ON THE COVER Last one in is ... missing out on all the fun at Fort Clark Springs in Bracketville. Photo by Kenny Braun

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TexasCoopPower.com May 2015 **Texas Co-op Power** 3



Hall's book is "Surviving on the Texas Frontier: The Journal of a Frontier Orphan Girl in San Saba County, 1852-1907."

> **VARDY VINCENT** | KINGSBURY BLUEBONNET EC

Gene Fowler replies: Dr. Crumlev's madstone could very well have been the one applied to Sarah Harkey Hall. I have another article that documents his stone being used in Hamilton County.

My late husband's grandmother told the story of how, as a small child, she saw Doc Crumley in the 1890s riding around the Buttercup community in a donkey-pulled cart, and he scared her to tears.

> KAREN R. THOMPSON | LEANDER PEDERNALES EC



We believe our great-great-grandmother was a Crumley. Her daughter's name was Cassie Parthinea Echols. Cassie's family lived in

Window to the Landscape

E. Dan Klepper has missed one of life's little experiences by not traveling [in Big Bend National Park] through the dry creek bed that once led to the Window, a total pleasure ["Lay of the Landscape," February 2015]. It took us through places where the water was running, and we stepped into holes knee deep, which filled our brand-new hiking boots. In places, we guessed where the trail led while we climbed up and down rocks. Then suddenly, we arrived, and there before us was the breathtaking beauty of the desert floor below.



JOANNE CHESHIER | FREDERICKSBURG | CENTRAL TEXAS EC

Hays County near Dripping Springs. She first married a member of the Knox family and then may have had another marriage before marrying John Alexander.

They lived and died at Evant and are buried at Knox cemetery, where Doc Crumley is buried. We believe he is an uncle. If any of the family is interested or has more information about her, we would love to communicate with them.

> NELL CLOVER | CHAPPEL HILL CHEROKEE COUNTY EC

I am saddened by the fact that everyone in America seems to want to perpetrate the mistake of Christopher Columbus, who called the Native Americans or First Nations Peoples as "Indians" because he was actually looking for a route to India.

Being an Indian from India. I feel sad that the ethnic identity of more than a billion is being hijacked by a few hundred thousand people living in America, and the rest of the country, including educated people, are not doing anything to stop the spreading of this lie.

It is more than 400 years since the mistake, and it is time to move on and correct the historical mistake. It is up to academia and the media to work toward correcting this mistake and not cause confusion.

> **NED LAKHANIGAM** | DENTON COUNTY COSERV ELECTRIC

Feed Sack Fondness

I wore many pretty feed sack dresses ["Feeding Their Fashion Sense," February 2015] when I was a child, even after I started school. I loved them.

NANCY COAKLEY | VIA FACEBOOK

Caprock Memories

I really enjoyed the article by E. Dan Klepper on Caprock Canyon and Turkey ["Turkey Trottin'," January 2015].

My family lived about threequarters of a mile from the entrance to the canyon for several years in the 1940s. My brother and I would ask our mom if we could go to the canyon. The answer was always the same: "No, you will get lost."

Several years later, we did go

into the canvon. We found a place way back where there was a narrow path, similar to a cave, with water running through it. Over the years, we visited Palo Duro Canyon many times just to explore and wade the clear, cool water.

Once we saw a centipede that was about 12 inches long, the largest I have ever seen.

> CLEO ADAMS | HAMILTON HAMILTON COUNTY EC

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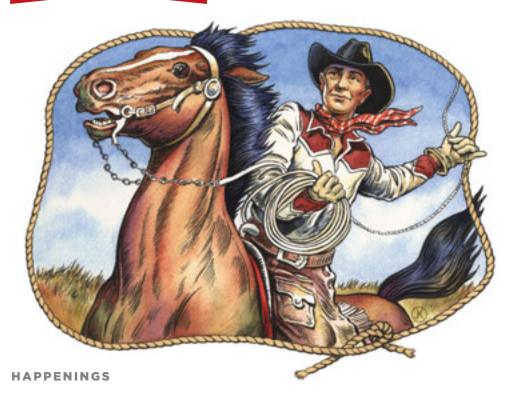
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Rounding Up Cowboys in Abilene

The 31st annual Western Heritage Classic gallops into Abilene May 7–10, taking over the Taylor County Expo Center to showcase the cowboy lifestyle.

The weekend's highlight is the Ranch Rodeo, in which some of the largest and most historic ranches in the country compete in various skills. Other events include live music, poetry readings, a chuck wagon cook-off and more.

"I think people come back year after year because it is a unique event that highlights the talent and drive that built Abilene and is the foundation of the Texas spirit," says Elizabeth McVey, director of communications at Taylor Electric Cooperative. Taylor EC, headquartered in nearby Merkel, serves many of the ranches in the Abilene area.

INFO: westernheritageclassic.com, (325) 677-4376

Find more happenings all across the state at TexasCoopPower .com

COMMUNITY

Grants for Rural Libraries

June 1 is the next deadline for grants to rural libraries from the Austin-based Tocker Foundation. All public libraries in towns of 12,000 or fewer are eligible, and grants can cover a range of needs, from furniture and shelving to technology equipment or digitizing newspapers. For information, go to tocker.org or contact Karin Gerstenhaber, director of grants management, at (512) 452-1044.

CO-OP PEOPLE

A Pinch of TV Time

Coco Welch, a home-schooler in Aquilla and budding cook who aspires to be an actor, got a taste of show business in November as a contestant on Fox's "MasterChef Junior." And it tasted salty.

She was preparing a baconwrapped pork tenderloin with mashed potatoes when she burst into tears. "My mashed potatoes," she sobbed. "They're too salty."

That sent rushing to her aid none other than Gordon Ramsay, the show's host and kitchen critic known for mincing egos as deftly as he minces shallots.

"Oh, my gosh, Gordon Ramsay is coming over, and he's gonna taste them," Coco, 11, remembers thinking. "And he's gonna spit them out."

Instead, he soothed her tasted her potatoes and assured her they were fine.

Her pork and potatoes earned her a spot in the second half of the show, but her chicken Milanese with fingerling potatoes and wilted greens didn't make the cut, so Coco and her mom, Lorie Welch, headed back to Aquilla, where the family is a member of HILCO EC. Coco has been auditioning for other TV shows and movies, more seasoned than she was before her unforgettable TV debut.



SAFETY

May Is Electrical Safety Month

Make safety a priority around electricity and remind friends and family to do the same this month. Texas Co-op Power regularly features warnings about the hazards of electricity and advice about the safe use of this valuable resource. Visit TexasCoopPower.com and test your knowledge of electrical safety with a quick quiz from Electrical Safety Foundation International.

UPDATE

Next Chapter: The Big Screen

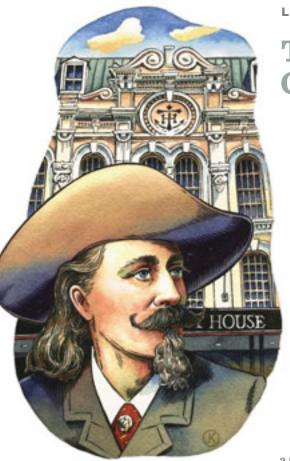
You might remember Kathy Murphy, the East Texas woman whose saga reads like a Holly-wood script: Woman loses lucrative dream job, becomes hairdresser and opens combination beauty parlor and bookstore. Woman starts book club that grows to hundreds of chapters around the country and overseas. Woman's marriage falls apart. Woman packs up and moves from one small town to another and carries on.

Woman finds out in January that Dreamworks Entertainment plans to make a feature film about her life and the hugely successful Pulpwood Queens Book Club.

The club, which Murphy manages from her Hawkins salon, Beauty and the Book, is some 650 chapters strong (Read "Bound & Determined," March 2014). "When I heard the news, I buckled to my knees," says Murphy, a member of Upshur Rural Electric Cooperative. "Still hard to believe that a small-town-born and -raised Kansas kid could have a movie based on her life in the wonderful world of books."

The movie will be largely based on Murphy's book, "The Pulpwood Queens' Tiara-Wearing, Book-Sharing Guide to Life."





LANDMARKS

Tremont House, Anchor of Galveston's Strand, Turns 30

The latest incarnation of Tremont House, which triggered the rebirth of Galveston's Strand Historic District, turns 30 this year.

Tremont House occupies the restored Leon and H. Blum Building, built in 1879. The 119-room boutique-style hotel was resurrected by George Mitchell, the Galveston native considered the "father of fracking," and his wife, Cynthia, in 1985.

The original Tremont House, built in 1839, hosted such dignitaries as Gen. Sam Houston, Ulysses S. Grant and Buffalo Bill.

For years, the hotel was the largest and finest in the Republic of Texas. Fire consumed the building in 1865. A new Tremont was built, opening in 1872, but it succumbed after the historic hurricane of 1900.

To celebrate its 30th anniversary, Tremont House revives its periodic "afternoon teas," including one June 14. Before that, the Strand will be bustling during Artwalk, May 30, at the nearby Galveston Arts Center, and for Craft Beer 101 Weekend,

June 5–7, at the hotel. Visit Texas CoopPower.com and enter to win a Galveston Getaway.

Want to make a splash this summer? Skip the swimming pool and dive into something a little more wild. The state offers dozens of options for cool dipping to relieve a hot afternoon, from spring-fed swimming holes to sun-drenched surf. Everyone has their favorite, but the following five idyllic locations may help narrow your choice down to one of the more surprising summer travel spots for you and your family.



Atlanta State Park

n far northeastern Texas, you'll find Atlanta State Park, a weekend destination only 30 miles south of Texarkana. Atlanta State Park occupies the shoreline along a small corner of Wright Patman Lake, a 20,000-acre reservoir built along the Sulphur River. Park visitors enjoy campgrounds high above the waterline that feature recreational vehicle and tent sites, restrooms with showers, picnic areas and hiking trails. A mix of hardwood and pine forests make camping comfortable and cozy as soaring trees create a rooftop canopy far above your tent.

Green glens abound, and hiking trails are layered in soft pine duff. The undulating park road, hilly and winding, makes for great bicycling. The park's forestry also provides an ideal location for spotting woodland birds. You might share a campsite with red-bellied woodpeckers or hear the song of the eastern bluebird, pleasant morning company before an afternoon of paddling a canoe (rentals are available at the park's headquarters) or floating on your favorite inflatable.

The park's swim beach slopes gently into the waters of Wright Patman Lake alongside a forest of woodland shade and makes for an easy, sand-bottom retreat on a warm afternoon. Orange buoys keep the swimming area free of motorboats and jet skis.

Mustang Island

arther south, along the state's coastline, Texas beaches offer more than 300 miles of sand and surf, providing hundreds of opportunities to dip your toes in the waves. But Mustang Island is one location that keeps many Texans coming back to the coast every year. The island and its only town, laid-back Port Aransas, feature fun and affordable restaurants and taverns; reasonably priced campgrounds and rental cottages; and fishing, paddling and plenty of birding.

Beach access along the northern end of the island includes the I.B. Magee Beach Park, a five-minute drive from the Port Aransas ferry landing. This county park offers essentials such as RV hookups, a bathhouse and primitive camping.

On the southern end of the island, Mustang Island State Park

This page: Campgrounds at Atlanta State Park sit high above the waterline. Opposite: Mustang Island features a state park with 5 miles of beaches and its lone town of Port Aransas, a top coastal attraction.

8 Texas Co-op Power May 2015 TexasCoopPower.com





includes 5 miles of traffic-free sand on the Gulf side and a small channel, called Fish Pass, for easy, kayak-friendly bay access. But the cheapest island overnight stay requires nothing more than a beach parking permit (available at convenience stores and beach-side vendors). Public restrooms, cold-water showers and trashcans are stationed at various mile markers along the shoreline.

Fort Clark Springs

estward and in the southwestern quadrant of the state, you'll find Fort Clark Springs, established as a U.S. Army base in 1852 alongside Las Moras Creek. Fort Clark is located across U.S. 90 from the community of Brackettville. Now a family-style resort and retirement community, Fort Clark Springs offers visitors the third-largest spring-fed pool in the



state, replenished constantly with fresh, underground spring water. Today's concrete pool measures 100 by 300 feet and, due to a perpetual flow from the nearby Las Moras Springs, maintains a constant temperature of 68 degrees. The pool is large enough to accommodate a host of noisy splashers as well as napping sunbathers and, along with the resort's amenities, makes an ideal family summer getaway.

Fort Clark began a transformation into a residential resort after military closure in 1946, eventually offering motel-style rooms, RV hookups and a golf course. The surviving structures of the original military post include officers quarters (many of them private residences now), a guardhouse, barracks (now the motel), headquarters, a hospital, mess halls and a museum.

Brackettville provides several good restaurants, a small grocery store, convenience stores, a hardware store and, because it's the Kinney County seat, a 100-plus-year-old courthouse.

Eisenhower State Park

f you're headed to far north Texas, enjoy a retreat at Eisenhower State Park along the banks of Lake Texoma, one of the largest reservoirs in the state. The park offers campsites with water; electricity; restrooms and showers; and dense stands of oak, elm, cedar and dogwood along picturesque bluffs above the lake.

The park's swim beach, located in a secluded cove below a rugged cliff known as Elm Point, may be the park's finest amenity. This

Top: Fort Clark Springs, near the Kinney County town of Brackettville, features a 100-by-300-foot pool fed by Las Moras Springs, which rise under artesian pressure. Left: Eisenhower State Park is on the southern shore of Lake Texoma, which sits on the Texas-Oklahoma border.

10 Texas Co-op Power May 2015 Texas Coop Power May 2015

CLARK SPRINGS: KENNY BRAUN. EISENHOWER STATE PARK: BRYAN FRAZIER | TPWD. DAVIS MOUNTAINS STATE PARK: E. DAN KLEPPER

sandy, soft-bottomed spot features a graduated water depth, a pebble beach perfect for sunbathing, cozy bluffs sheltering each side, and markers across the cove's deep-water entrance to discourage motorized vessels from coming near shore. Plan an allday visit and bring a picnic, towels, inflatables and water-resistant sunscreen. The cove's calm waters will occupy your entire day.

Then, spend at least one afternoon taking in the Denison Dam, the 15,350-foot-long earth embankment that makes Lake Texoma possible. Completed in 1944, the U.S. Army Corps of Engineers

The pool at Indian Lodge is a mile-high oasis in the Davis Mountains. The lodge was built in the 1930s by Civilian Conservation Corps workers. project was once the largest rolled earth-fill dam in the world, holding back nearly 4.5 million acre-feet of water and producing around 250,000 megawatts of electricity each year. Admire the dam's architecture from viewing points above the riprap abutments and from a concrete overlook above the sluiceway.

Davis Mountains State Park

f your travels take you to far West Texas, add Davis Mountains State Park to your itinerary. Make reservations at Indian Lodge, the historic inn tucked into the park's mountainside, where you can take a midsummer dip in the mile-high swimming pool. The pool, located on a sun-bleached patio, provides a

> perfect way to relax after a day of sightseeing or hiking the surrounding mountain trails.

> Whether you stay at Indian Lodge or not, it's worth a visit. The lodge is an architectural icon of the state park system, designed in the Pueblo Revival style of the early 20th century and built in the 1930s by Civilian Conservation Corps workers. Its hand-hewn woodwork, native rock accents, whitewashed stucco and adobe walls were constructed completely from local materials. You'll find hand-assembled stone chimneys, parapets and terraced wall foundations as well as roof timber beams (called vigas) harvested from the surrounding higher elevations and featured in the lodge's lobby ceiling. Stalks of river cane from the Rio Grande (called latillas) are laid diagonally to fill the spaces between the vigas. The adobe bricks that form the majority of the original lodge construction were made and cured on-site. Plan a weekend getaway in one of the lodge's comfortable 39 rooms and enjoy the benefits of the mountain air while swimming lazy laps in the pool.

With so many great summer swim vacations to choose from in Texas, the hard part is making a choice. But once you get there, the next step is easy: Just hold your breath and jump in!

Photographer, author and artist E. Dan Klepper lives in Marathon.

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May 2015 Texas Co-op Power 11



THESE LANDMARK

EATERIES

SERVE

BOTH

BODY

AND

SOUL

By Jeff Siegel

op's Place in Denison has been open for only 15 minutes on this cold and gray winter morning, but a third of the tables are occupied. Waitress April Arrington fills coffee cups, takes orders and scoots from table to table. "The usual?" she asks a customer. "Hi, sweet pea," she says to another.

In the next half hour, most of the dozen or so red-checked oilcloth-covered tables in the A-frame building off Texas Highway 91 are full. A man in a camouflage jacket drinks coffee and checks his phone messages. Two other customers talk about families and plans for the weekend as they walk to the cash register. Two women dig into omelets, each with pancakes on the side.

The world may be increasingly impersonal and our lives more frenzied, but there are places left where that doesn't matter. Stop into any one of the breakfast joints scattered around Texas, from Van to Lubbock and from Wichita Falls to the Hill Country, and you'll soon understand why they have stubbornly survived despite the 21st-century odds against them.

"We need more places like this," says Jan Rush of Tom Bean, eating a ham and cheese omelet with her sister, Anita Hudson of Denison. "It's just more homey, more cozy and more comfortable."

Adds Hudson: "It doesn't matter what kind of mood you're in when you get here, you leave happy. They really work at it here."

If this seems too romantic for places that just serve bacon and eggs, remember what was lost in communities when the local drugstore vanished and the corner gas station disappeared.

"It seems like the mom-and-pop business is always overshadowed by the chains," says Zavonna Lowery, who owns Pop's with her husband, not surprisingly known

Opposite page: A stack of hotcakes at Blue Bonnet Cafe in Marble Falls

as Pop. "But we know the way we run our business means more for the community than a chain. Our customers give to us, and we give back to the community."

You'll encounter this common refrain from the people who own these restaurants: Neighborhood places offer a community spirit that isn't easy to explain. Experts such as the author Jane Jacobs, who wrote extensively about the importance of neighborhood preservation in communities, would argue that places like the Blue Bonnet Cafe in Marble Falls, the Ranch House in downtown Lubbock or the Dinner Bell in the East Texas town of Van are much more important than they might seem at first glance.

First, they really do know you. Each day of the week brings its particular customers, and it's a rare day in many places when someone comes in whom the people who work there—or other customers—don't know. And if a regular doesn't show up on his or her appointed day, they know that, too.

"We have watched so many of our customers grow up," says

Andrea Bergstad, whose parents, Jerry and Lolita, opened Lolita's in Waco in 1983. "First, they came in by themselves; then they got married and came in with their spouses; and then they came in with their kids. It just keeps on going."

At the Ranch House, owner Ralph Musselman says it's not unusual for some older customers to leave their money at home when they come in for breakfast. So his employees call someone in the cus-



Above: Hilda Bopp has been in the restaurant business for more than 30 years.

Left: Owner Ralph Musselman says some customers are almost like family.

tomer's family to straighten everything out. "It's almost like we're part of their family," Musselman says, "so we're going to take care of them."

And the employees are more likely to be regulars as well. The typical U.S. restaurant turns over almost two-thirds of its employees a year, according to the

National Restaurant Association, but it's not unusual for employees at these breakfast landmarks to stay for years. And years.

Rhonda Shelly has worked off and on at the Dinner Bell since 1977, and owner Debbie Stone's family has had the business since the 1960s. The average tenure at the Blue Bonnet is eight years, and 30-year employees are not unusual there or at the Ranch House.

"These restaurants are anchors in their community," says longtime Texas food writer and author Amy Culbertson, who grew up in Lampasas. "Before McDonald's and before Dairy Queen, these were often the only restaurant in town. They provided jobs for women who had to work outside of the home when there weren't many places for them to work, and they fed the men who didn't have a home to eat in."

It's not surprising, then, that chains are the enemy for these places. Chains can out-price, out-locate and out-market even the best-run mom-and-pop shop. The Blue Bonnet, founded in 1929, has a couple of billboards on Texas Highway 281 outside of Marble Falls, and that's about as marketing-intense as these places get. They can only fantasize about IHOP's multimillion-dollar advertising budget or Starbuck's worldwide name recognition.

"When the economy struggles, we struggle," says Pop's Lowery.



"We have watched so many of our customers grow up," says Andrea Bergstad, right, with mother Lolita Bergstad.

INNER BELL: RANDALL MAXWELL. BLUE BONNET CAFE: KENNY BRAUN

"These restaurants are small and personal, and they carry vestiges from a country life and an earlier day." —Texas food writer and cookbook author dotty griffith



"The first thing people cut out is restaurant meals, and we don't have corporate supCarrie Blackmon pours another cup of coffee for regular customer Johnny K. Thomas. Both are lifelong Van residents.

port to help when business is bad. And we can't run specials like the chains do, where they price things at cost."

Another hurdle? Industry surveys point out that fewer Americans eat a traditional breakfast now, down from 90 percent in the 1970s to about 75 percent now. It's no coincidence that the heyday of the breakfast place started to slide when McDonald's began serving breakfast nationally in the U.S. in 1977. Few people take time to wait for table service, drink multiple cups of coffee and mop up the last bit of egg yolk with a corner of toast.

"You really have to love what you do," says Dave Plante, who manages the Blue Bonnet for John and Belinda Kemper and is married to their daughter, Lindsay. "You have to feel really strongly that you want to share what you've got with other people. Because if it's Thanksgiving week, and you haven't been home because you're working, you're going to start to wonder why you're doing this."

Hence the importance of regulars, who can account for 50 to 90 percent of a restaurant's customers for breakfast. It's much easier to do without marketing when you know exactly who is going to be there every morning, and that those customers talk you up every chance they get.

The most popular breakfast restaurant meal, experts say, is bacon and eggs. But don't tell that to the customers who go to the Dinner Bell for the Jason Hash, an omelet with the ingredients layered on top of each other, eggs on the bottom; or to Pop's for cinnamonlaced French toast; or Hilda's Tortillas Restaurant & Bar in Fredericksburg, where they line up in the morning for breakfast burritos; or to the Blue Bonnet for chicken-fried steak and eggs.

That's probably why so many of these places appeal to Texas sensibilities. It's one thing to get a breakfast burrito at a hamburger chain; it's something else entirely to get the Elephante at Lolita's, a burrito as gigantic as its name, stuffed with sausage, eggs, cheese, potatoes, bacon and beans.

Besides, word-of-mouth promotion based on quality food is the best marketing a local breakfast joint can do. It gives them something unique to offer customers and helps them carve out a niche. Watch a chain restaurant commercial, and it's about food piled high on a plate to look good. But waffles smothered in whipped cream and canned fruit

doesn't feel as much like home as biscuits

Breakfast, including homemade donuts, is served all day at the Blue Bonnet Cafe.



and gravy at the Ranch House or pork chops and eggs at the Pioneer in Wichita Falls.

"These restaurants are small and personal, and they carry vestiges from a country life and an earlier day," says Texas food writer and cookbook author Dotty Griffith.

Which is what breakfast should be about: It's about starting the day, and what better way to do that than with food you can't get anywhere else, served by people who are glad to see you?

Good beats fast any day.

See more about food and wine writer Jeff Siegel at winecurmudgeon.com.

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14 Texas Co-op Power May 2015 Texas Coop Power May 2015

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Spend 100% less on luxury starting NOW. Our Blue Ice DiamondAura® Pendant is priced at \$195, but today it can be yours FREE* (you pay only \$12.95 to cover the cost of shipping and processing). There are no tricks, no gimmicks, and you're not obligated to spend another dollar with us... though we make it very hard to resist!

Is this the Greatest Jewelry Offer in History? We think so. But your opinion is the only one that really matters. It's okay to be skeptical, but once you realize that true luxury doesn't have to cost a fortune, we're betting you'll be back for more.

The future of fine jewelry. Technology,

ingenuity and artistry make it possible to experience more fire than mined diamonds for a fraction of the "Let me just say that this cost. Our exclusive lab-created is just as well-made and DiamondAura® are clearer and cut with more precision than any comparable mined stone. In fact, Jewelry and Gems: The Buying Guide even wrote that the technique used to create DiamondAura® offers "The best diamond simulation to date."

Call now to receive your FREE Pendant. Only a strictly limited number of FREE pendants are available. To ensure that you are one of the fortunate callers to receive the Blue Ice DiamondAura® Pendant – for nothing more than \$12.95 in shipping and handling – please call the number below. This offer is limited to one FREE pendant per shipping address. There's never been a better time to treat yourself to a whole new life of luxury!

Blue Ice DiamondAura® Pendant \$195**

Your Cost With Offer Code—FREE

*pay only shipping & processing of \$12.95

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You must use this offer code to receive this special free pendant.

1 ½ Carat Teardrop in .925 Sterling Silver Regularly: \$195



* This offer is valid in the United States (and Puerto Rico) except in TX, FL, CO, OK, RI, NH, WV, OR, SC, VA and ID. These state residents will be charged one cent (\$.01) + shipping & processing for the item. Void where prohibited or restricted by law. Offer subject to state and local regulations. Not valid with any other offers and only while supplies last. This offer is limited to one item per shipping address.

** Free is only for customers using the offer code versus the price on Stauer.com without your offer code.

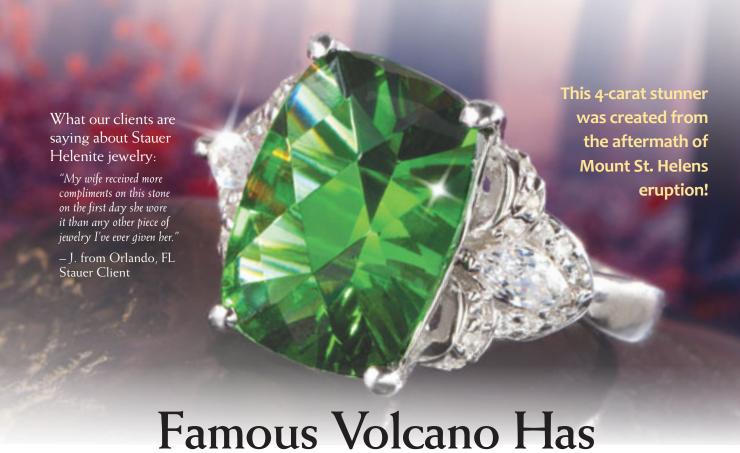
Stauer® 14101 Southcross Drive W., Dept. BIP191-01, Burnsville, Minnesota 55337 www.stauer.com Rating of A+



to show brilliant details.

Chain sold separately.

1½-carat blue DiamondAura® teardrop center stone • White DiamondAura® accents • .925 sterling silver setting • 18" sterling silver chain sold separately



Strange Effect On Women

Man and nature collaborate to create a glamorous green ring guaranteed to rock her world! Own it today for ONLY \$99 plus FREE studs with ring purchase!

n May 18, 1980, Mount St. Helens erupted, sending a column of ash and smoke 80,000 feet into the atmosphere. From that chaos, something beautiful emerged—our spectacular Spirit Lake Helenite Ring.

Created from the superheated volcanic rock dust of the historic Mount St. Helens eruption, helenite has become the green stone of choice for jewelry and fashion designers worldwide. Helenite's vivid color and immaculate clarity rivals mined emeralds that can sell for as much as \$3,000 per carat. Today you can wear this 4-carat stunner for only \$99!

EXCLUSIVE Helenite Studs -a \$129 valuewith purchase of Spirit Lake Ring

Our exclusive design highlights the visually stunning stone with a concave cut set in .925 sterling silver loaded with brilliant white, labcreated DiamondAura®. The classic pairing of colors in a vintageinspired setting makes for a statement ring that's simply impossible to ignore!

Beauty from the beast. Also known as "America's Emerald," helenite is not an emerald at all, but a brighter and clearer green stone that gem cutters can facet into spectacular large carat weight jewelry. "It's just recently that luxury jewelers have fallen in love with helenite," says James Fent, GIA certified gemologist. "Clear green color in a stone this size is rarely found in emeralds but helenite has come to the rescue."

Your satisfaction is 100% guaranteed. Bring home the Spirit Lake Helenite Ring and see for yourself. If you are not completely blown away by the exceptional beauty of this rare American stone, simply return the ring within 60 days for a full refund of your purchase price. It's that simple. But we're betting that once you slide this gorgeous green beauty on your finger, it will take a force of nature to get you two apart!

Spirit Lake Helenite Ring

Total value with FREE studs \$478*

Now, Offer Code Price Only \$99 + S&P Save \$379!

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Your Offer Code: SLR201-02

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* Special price only for customers using the offer code versus the price on Stauer.com without your offer code.

Get Smart About Standby Power

OUR LIVES ARE FULL OF electronic devices—at home, at work, at school and on the go. Some of these electronics are probably costing you money, even when they are turned off, because of standby power.

Standby power is the energy that is used by a device when it is turned off but still plugged in. Standby power can be useful when it powers remote control sensors, clock displays, cordless phones, satellite TV modules and the like. However, if you have a device plugged in that doesn't need standby power, then you could be wasting your hard-earned money.

Here are steps you can take to reduce the amount of standby power your home uses: Unplug your devices. For some devices, it might be more trouble than it is worth to unplug, like clocks or cable and satellite television boxes that hold programmed information. However, unplugging devices that are seldom used, like secondary TVs or mobile device chargers, can keep you from wasting money.

Enable power management settings. Most computers and many peripherals have some sort of power management settings that will allow devices to go into a sleep mode to save energy when they are not being used.

Use a power strip. By plugging your entire entertainment or computer system into a power strip, you can flip one switch and shut down all the components.

Another money-saving option is the use of smart power strips. A smart power strip has some outlets that are always on, and some that control other outlets on the power strip. Outlets that are always on are just like those on a regular power strip outlet. These outlets are where you plug in things that should not be powered down—for example, a modem or backup power supply on a computer system, or the cable box on a home entertainment system. The control outlet, situated next to the regular outlets, determines whether the remaining switched outlets on the strip are powered on or off.

Using the home entertainment example, if the TV is plugged into the control outlet and turned on, then the rest of the switched outlets on the smart power strip will also

Unplugging power cords is a good way to reduce standby power waste, but be sure to do it correctly. Always grip and pull on the plug—never the cord itself.

power up. Devices like a DVD player, surround sound system or other items that are plugged into these outlets will be powered up. When the TV is turned off, everything plugged into the switched outlets will be powered down, saving you money.





Landscaping for Savings

AS FLOWERS BLOOM AND TREES fill out with leaves, many Texas homeowners think about landscaping projects in spring.

A well-designed landscape can save enough energy to pay for itself in less than eight years by lowering maintenance costs, reducing water use, protecting the home from extreme temperatures, and helping to lower noise and air pollution.

Shading is the most cost-effective way to reduce solar heat gain in your home and cut air-conditioning costs. An effective landscape can reduce an unshaded home's air-conditioning costs by 15–50 percent.

Deciduous trees planted south of a home can screen 70–90 percent of sunlight. Shorter trees planted on the west side help shade windows from afternoon sun. Bushes and shrubs or climbing vines on a trellis can shade patio areas. And low shrubs and groundcover plants help cool air before it reaches your home.

If you determine how much water your plants need, you won't overwater. Group plants with similar watering needs together, and water in the early morning hours when water evaporates less.

Aerate your soil to improve water flow to roots and reduce runoff. Use mulch to keep plant roots cool, minimize evaporation and reduce weed growth. And during warmer months, raise the cutting height of your lawn mower blade. Longer blades of grass help shade each other and retain water.

18 Texas Co-op Power May 2015 Texas Coop Power May 2015

Electrical Safety During and After Storms

SEVERE STORMS CAN CAUSE MANY electrical safety hazards in and around our homes. To protect yourself and your family from storm-related electrical dangers, your electric cooperative provides answers to common storm-safety questions.

Indoor Safety

How can I keep my family safe inside while it's storming?

- Stay away from windows and doors.
- ▶ Unplug electronic equipment before the storm arrives. During the storm, avoid contact with electrical equipment, cords and plumbing (including sinks, bathtubs and faucets).
- ▶ Limit the use of corded telephones to emergencies only. You can use cordless or cellphones safely.
- ▶ You should bring your pets inside to protect them. Doghouses are not lightning-safe, and chained animals can easily become victims of lightning strikes.

Outdoor Safety

What should I do if I am caught outside during a thunderstorm or lightning storm?

- ▶ Don't stand close to other people. Spread out.
- Lightning strikes the tallest available object, so if you are in an exposed area, crouch low, tuck your head and cover vour ears. Do not lie down.
- ▶ Stay away from trees and metal. Don't hold on to metal items like bats, golf clubs, fishing rods, tennis rackets or tools. Avoid metal sheds, clotheslines, poles and fences.
- ▶ Stay away from water, including pools, lakes, puddles and anything damp-like grass or even wet towels.

What should I do if I encounter a lightning storm while driving?

Slow down and use extra caution. If possible, pull off the road into a safe area. Do not leave your vehicle and do not use electronic devices inside the car.

Power Lines

What do I do if I encounter a downed power line?

- ▶ Move at least 10 feet away from the line and anything
- Do not attempt to move a downed power line or anything in contact with the line. Even nonconductive materials like wood or cloth, if slightly wet, can conduct electricity and electrocute you.
- If you see someone who is in direct or indirect contact with



a downed line, do not touch the person—you could become the next victim. Call 911 instead.

What if my car contacts a downed line?

Do not drive over downed power lines. But if you are in a car that has come into contact with a downed line, stay in your car. Tell others to stav away.

If you must leave your car because it's on fire, jump out with both feet together and avoid contact with the car and the ground at the same time. Shuffle away with small steps, keeping your feet together and on the ground at all times.

Flooded Areas

What should I look out for when my home is flooded?

Use extreme care when stepping into flooded areas indoors. Submerged outlets or electrical cords can energize water, posing a lethal situation.

Do not use electrical appliances that have gotten wet until a qualified service repairperson can examine them. Electrical equipment exposed to water can be extremely dangerous if re-energized without proper reconditioning or replacement.

Does a flood affect my home's electrical system?

Electrical system elements such as circuit breakers, groundfault circuit interrupters and receptacles can malfunction when water and silt get inside. If they have been submerged, have a licensed, qualified professional replace them.

Can flooded outside areas be dangerous, too?

Yes. Downed power lines or submerged outlets from adjacent homes could energize the water. Use extreme caution when entering any flooded area.

Cruel Blow

Boxer Byron Payton, Troup's rising star, perished with rest of U.S. boxing team in 1980 plane crash in Poland

BY E.R. BILLS

It's no secret that small towns in Texas have produced an impressive share of American sports legends. LaDainian Tomlinson of Rosebud, Bobby Morrow of San Benito and Nolan Ryan of Alvin all come to mind. They are small-town heroes whose ability and work ethic took them to the NFL, the Olympics or one of the other "bigs." Sometimes heroes spring from places that you'd be hard-pressed to even find on a map.

In 1980, Troup, just southeast of Tyler, was on its way becoming another Alvin, Rosebud or San Benito. A 16-year-old boxer named Byron Payton was on a 40bout winning streak and was a contender for the upcoming national Golden Gloves title in the light middleweight division. He had already earned championships in the Junior Olympics and the Texas State Golden Gloves, and the United States boxing team took notice. Officials named Payton to the squad they were taking to Warsaw, Poland, for a two-week tour, during which they would square off against a strong group of Polish fighters. The televised bouts would be part of the U.S. team's preparation for the upcoming Olympic trials.

Payton was one of the youngest on the team, and he was excited. He wanted to compete in the Olympics and then try his luck at professional football. The boxing and football combination had worked for others. Ed "Too Tall" Jones had helped lead the Dallas Cowboys to a Super Bowl in 1977 and then turned to professional boxing in 1978, returning to the Cowboys in early 1980. Payton's invitation to join the top amateurs to represent the U.S. in

Poland was an important first step. But despite his success and lofty goals, Payton was humble.

"He never talked about it himself," said Troup Principal Randy Martin to the newspapers of the day. "He just worked and trained and dedicated himself to being the best he could be."

"It was something that was inside of him," says Payton's older brother, Jimmy. "Nobody knew it was there until he learned to box. He had the skills to do whatever he wanted. He was ambidextrous and had an awesome jab. He could work you over in close, knock you out or outpoint you."

On March 13, 1980, Payton, 13 of his teammates and eight team officials boarded a late flight from New York to Warsaw. As their plane approached the Warsaw airport early the next day, the landing gear malfunctioned, so pilots aborted the first approach and circled.

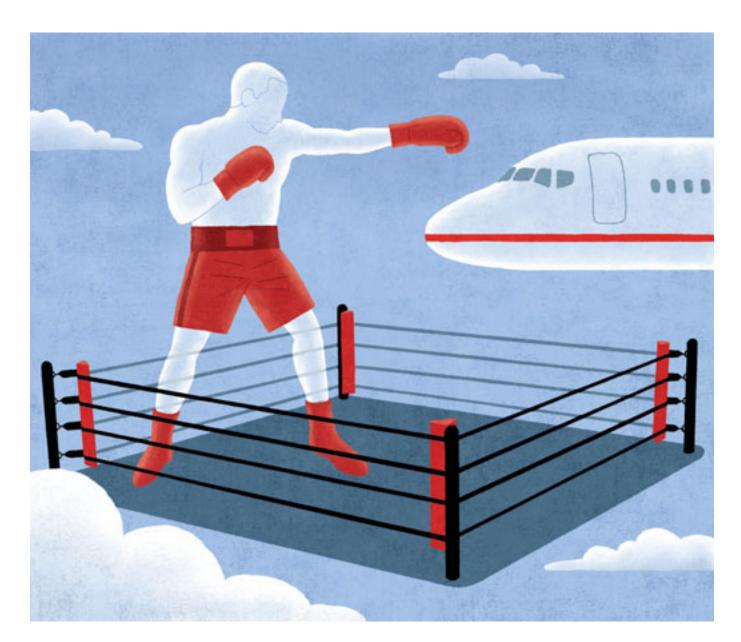
During the second approach, the pilots attempted a special landing procedure and one of the engines broke apart, severing the rudder and elevator control apparatus. The airplane plunged nosefirst and crashed into a 19th-century fortress a half-mile from the airport. The entire U.S. boxing contingent plus 65 Polish citizens and crewmembers were killed instantly.

Back in Troup, Payton's friends and family were slow to believe the news, but a call confirming his death was made to his local boxing coach, E.A. Vascocu.

Vascocu had trained Payton for years, and he was crushed by the news. "He was



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about the best fighter I ever coached," Vascocu said. "I loved the kid."

Payton's classmates and teachers wept in dismay, and his brother Jimmy broke down at work. "I couldn't believe it," Jimmy says almost 35 years after the crash. "I heard it on the radio and I was shocked. I went to my supervisor and told him I had to go, but I didn't even make it out the door."

Whether Byron Payton might have been the next Jack Johnson or George Foreman will never be known. A world-class boxer at 16, his legend ended before it had even begun to unfold, and the town that had been witnessing it firsthand was dealt a devastating blow.

Residents of Troup turned out in force for Payton's funeral, and the community subsequently built a gymnasium to memorialize him. In 1984, a statue depicting a young boxer was erected at the Olympic training facilities in Colorado Springs, Colorado, commemorating the lives of the fighters and officials whose futures had been so abruptly dashed in Poland. The memorial is inscribed with the words "Down but not out ... Lost but not forgotten" and features a list of the Americans lost in the crash.

The Byron Payton Gymnasium in Troup is still open, and the annual Byron Payton Memorial Boxing Tournament is still held there every year in November. The hosts of the tournament, Vascocu's grandson, Shawn, and his wife, Candice, operate the Troup Boxing Club. The club's latest contender is a female fighter named Megan Ybarra, a teenager with aspirations to compete on the 2016 U.S. Olympic team.

E.R. Bills is a writer from Aledo.

Remembering Mom

How does it feel when someone lives in your heart?

BY LAURIE GREENWELL

LAURIE GREENWELL OF AUSTIN DELIVered this eulogy at her mother's funeral in 2014 in Wimberley:

I was with Mom when she got her diagnosis. The doctor didn't hold out much hope, given Mom's age and other factors. As Mom and I walked to the car, my head was spinning, and I wondered if I would even be able to drive home, even as Mom said in measured tones, "Well, I'm really lucky. I'll be able to get my affairs in order, say goodbye to everyone, and I'm so glad I'm not having a stroke!" Then she continued, "My body has always been so good to me, it will see me through. This cancer will be my chariot out of here."

And so things came to pass as Mom said. She did get her affairs in order. She did say goodbye to everyone. But so much more also came to pass: We were blessed with the opportunity to witness someone go into death fully alive.

I have always thought Mom had a sense of the mystic about her. From an early age, she had a quiet confidence that God was all around and that God loved us more than we could ever comprehend. I can't say I have ever truly known what Mom described, but I have been able to believe because I trusted her confidence. I have felt the same way when reading the words of St. Francis, Yogananda or Julian of Norwich. Some invisible, numinous vibration resonates deep within me.

People have asked me, "What was it like to grow up with a such a wise mother?" Truth be told, Mom didn't always act like a paragon of virtue. Life with her was not always a cakewalk. She was often frustrated, and her nature was fiery. Once she told me that some days she was so exhausted raising the seven of us that the only way she could get out of bed was to get angry. If my sister, Anne, and I woke up to the sound of Mom vacuuming, we knew we'd be better off spending the day at a friend's house.

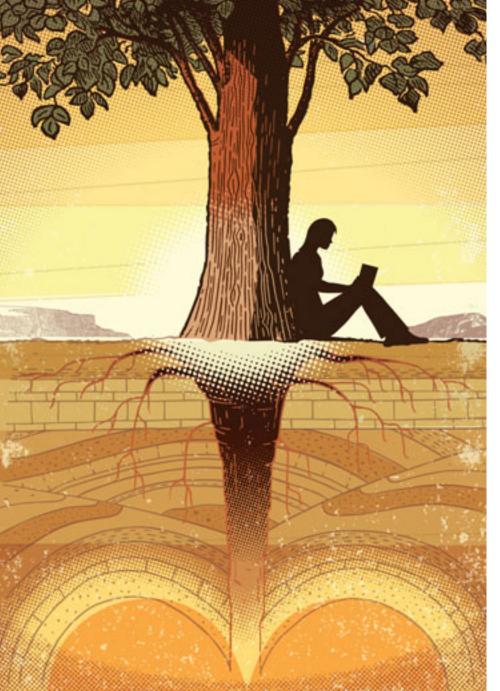
And regrettably, her Kirby vacuum cleaner never broke down. Her marriage, her children and the church didn't always measure up to her lofty expectations. There were times, even as an adult, when I was afraid of her. Her moods trumped everything in our home. We knew that "if Momma ain't happy, ain't nobody happy."

But Mom endeavored to truly know herself. Mom was always, always seeking. I have often thought of her as a great tree with beautiful branches and a network of roots, with a great taproot winding deeper and deeper into the earth, searching for an underground spring to sustain the tree above. As her taproot searched deeper, the more she blossomed. In her book "Bewitchment and Beyond" (available at amazon.com or from a box in her closet), she wrote:

"Consciousness, not belief systems, will prevail against darkness. In physics, it is axiomatic that when the microcosm changes, so does the macrocosm. The universe responds to the growth of consciousness in a single, individual soul."

She wrote these words, but she also tried to live them. There were difficult years following Dad's stroke. Mom's commitment to caring for Dad at home was fraught with challenges. One particularly difficult day, she told me that she took





comfort in rising to the occasion. "And," she said pointedly, "YOU remember that." (And, yes, I was crying over something.)

After Dad's death, she struggled to fill the newly empty days. She started taking qigong and tai chi, made new friends, wrote poetry and read with fervor. Aging never signaled stagnation for her. In fact, the opposite seemed to be true. I grew much closer to Mom, me in middle age and her in old age. Mom's psychological and spiritual growth during her later years was exceptional. She gained almost mythical status among my friends and clients because I couldn't wait to share what I was learning from her. But the greatest lesson of all was granted during these last, precious months: Mom showed us how to die.

The day after her grim diagnosis, we sat down for breakfast. Because the cancer was at the base of her esophagus, she was having difficulty swallowing. The prognosis was that she would soon not be able to swallow food at all. And thus she said to me, "You know, I will probably die of starvation. I have decided to do it in solidarity with the poor of the world who are truly starving. I will have food, but will be unable to eat it. There are millions of people who have no food at all. I think if I could do that, it would ease my suffering."

Her declaration took my breath away. It was, as Oprah would say, an "Aha" moment. And when I shared my mother's plan to offer her suffering up for others, I saw the same expression on my friends' and clients'

faces that I must have on my own, an instantaneous knowing—because on some fundamental level, we know that we are all one.

Or, as Mom wrote, "We carry both pain and joy. Is everything connected? Are the sufferings of children 10,000 miles away related in some way to ours? I cannot address those children's pain in a handson way, but could more awareness, more compassion, make a difference?"

As the weeks passed and her symptoms intensified, I kept pressing her. "Is offering your suffering to others helping you now?" She assured me that it was. "I know that it's not all about me," she said. But one particularly hellish day, she blurted out, "I sure hope all this suffering is helping somebody!" This time it was my turn to be the voice of assurance. I said I was pretty certain that it was helping.

And up to her final hours, Mom was full of gratitude. Grateful to see her children. Grateful for her full life. Grateful for a rainy day. During her final week, I asked her what she was thinking. "I'm not thinking," she said. "I'm just sitting here being thankful."

Now it is my turn. Mom, I hope you are here, celebrating your life with us. I am so grateful I was able to be with you during your final weeks when you taught me so much about grace and gratitude. I wouldn't trade a second of that time for anything. I am grateful that you had the courage to see your suffering as a vehicle of transformation, for yourself as well as those near to you, and that your soul is part of eternity. But mostly, Mom, I'm grateful that you were my mother. I love you.

Laurie Greenwell lives in Austin.

How a Chicago Doctor Shook Up the Hearing Aid Industry with his Newest Invention

New nearly invisible digital hearing aid breaks price barrier in affordability

Reported by J. Page

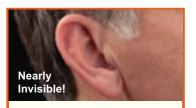
Chicago: Board-certified physician Dr. S. Cherukuri has done it once again with his newest invention of a medical grade **ALL DIGITAL affordable hearing aid.**

This new digital hearing aid is packed with all the features of \$3,000 competitors at a mere fraction of the cost. Now, most people with hearing loss are able to enjoy crystal-clear, natural sound — in a crowd, on the phone, in the wind — without suffering through "whistling" and annoying background noise.

New Digital Hearing Aid Outperforms Expensive Competitors

This sleek, lightweight, fully programmed hearing aid is the outgrowth of the digital revolution that is changing our world. While demand for "all things digital" caused most prices to plunge (consider DVD players and computers, which originally sold for thousands of dollars and today can be purchased for less), the cost of a digital medical hearing aid remains out of reach.

Dr. Cherukuri knew that many of his patients would benefit but couldn't afford the expense of these new digital hearing aids. Generally they are *not* covered by Medicare or most private health insurance.



SAME FEATURES AS EXPENSIVE HEARING AID COMPETITORS

- Mini Behind-The-Ear hearing aid with thin tubing for a nearly invisible profile
- Advanced Noise Reduction to make speech clearer
- ✓ Feedback Cancellation eliminates whistling
- ✓ Wide Dynamic Range Compression makes soft sounds audible and loud sounds comfortable
- Telecoil setting for use with compatible phones, and looped environments like churches
- ✓ 3 Programs and Volume Dial to accommodate most common types of hearing loss even in challenging listening environments

The doctor evaluated all the high priced digital hearing aids on the market, broke them down to their base components, and then created his own affordable version — called the MDHearingAid® AIR for its virtually invisible, lightweight appearance.

Affordable Digital Technology

Using advanced digital technology, the MDHearingAid®AIR automatically adjusts to your listening environment — prioritizing speech and de-emphasizing background noise. Experience all of the sounds you've been missing at a price you can afford. This doctor designed and approved hearing aid comes with a full year's supply of long-life batteries. It delivers crisp, clear sound all day long and the soft flexible ear buds are so comfortable you won't realize you're wearing them.

Try It Yourself At Home With Our 45-Day Risk-Free Trial

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Can a hearing aid delay or prevent dementia?

A study by Johns Hopkins and National Institute on Aging researchers suggests older individuals with hearing loss are significantly more likely to develop dementia over time than those who retain their hearing. They suggest that an intervention—such as a hearing aid—could delay or prevent dementia by improving hearing!

"Satisfied Buyers Agree AIR is the Best Digital Value!"

"I am hearing things I didn't know I was missing. Really amazing. I'm wearing them all the time" —Linda I., Indiana

"Almost work too well. I am a teacher and hearing much better now" —Lillian B., California

"I have used many expensive hearing aids, some over \$5,000. The AIRs have greatly improved my enjoyment of life" —Som Y., Michigan

"I would definitely recommend them to my patients with hearing loss" —Amy S., Audiologist, Munster, Indiana



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Charger Line Charger

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"Cell phones have gotten so small, I can barely dial mine." Not Jitterbug®, it features a larger keypad for easier dialing. It even has an oversized display so you can actually see it.

"I had to get my son to program it." Your Jitterbug set-up process is simple. We'll even pre-program it with your favorite numbers.

"I tried my sister's cell phone... I couldn't hear it." Jitterbug is designed with an improved speaker. There's an adjustable volume control, and Jitterbug is hearing-aid compatible.

"I don't need stock quotes, Internet sites or games on my phone, I just want to talk with my family and friends." Life is complicated enough... Jitterbug is simple.

"What if I don't remember a number?"
Friendly, helpful Jitterbug operators are available 24 hours a day and will even greet you by name when you call.

"I'd like a cell phone to use in an emergency, but I don't want a high monthly bill." Jitterbug has a plan to fit your needs... and your budget.

"My cell phone company wants to lock me in on a two-year contract!" Not Jitterbug, there's no contract to sign and no penalty if you discontinue your service.

	Basic 14	Basic 19
Monthly Minutes	50	was 100 NOW 200
Monthly Rate	\$14.99	\$19.99
Operator Assistance	24/7	24/7
911 Access	FREE	FREE
Long Distance Calls	No add'l charge	No add'l charge
Voice Dial	FREE	FREE
Nationwide Coverage	YES	YES
Friendly Return Policy ¹	30 days	30 days

More minute plans available. Ask your Jitterbug expert for details.

"I'll be paying for minutes I'll never use!"
Not with Jitterbug, unused minutes carry over to the next month, there's no roaming fee and no additional charge for long distance.



"My phone's battery only lasts a couple of days." The Jitterbug's battery lasts for up to 25 days on standby.

Enough talk. Isn't it time you found out more about the cell phone that's changing all the rules? Call now, Jitterbug product experts are standing by.

Order now and receive a

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Shocking Low Price

Lock in new 2015 Pure Silver Pandas before they disappear!

 ${\bf E}$ ach year, as China releases its Silver Panda coin, millions of collectors and silver lovers around the world swarm the market for these silver coins. Why? The answers are surprisingly simple.

Massive 99.9% Pure Silver

Each hefty, One Ounce China Silver Panda is official legal tender struck in 99.9% pure silver—among the purest silver coins ever struck! In addition, each coin is guaranteed to be in stunning Brilliant Uncirculated (BU) condition.

One-Year-Only Design

Unlike comparable U.S., Canadian, and other world silver coins whose designs don't change, each years' China Silver Panda features a new, one-year-only design. This leads many to seek out each and every year for their beauty and collectability. The new 2015 design is actually a 'throwback' to designs from the early 1980s which did not show the weight or fineness directly on the coin's surface. No matter what future Panda designs look like, the 2015 coin is likely to be a key date "must-have" from this popular series!

The China Silver Rush is ON!

Millions of China's prosperous new middle class buyers have flooded into the market over the past decade. They are snatching up silver coins from all around the world—but their own Silver Pandas are by far the most popular. Last year's Silver Panda coins completely sold out at the mint by October, so there is huge pent up demand for these brand new 2015 Silver Pandas!

Current prices for past-year Pandas:

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Start Saving

Journey to Texas, 1833

Excerpted from a 2015 edition of the first German book about Texas

BY DETLEF DUNT

A GLIMPSE OF PREREVOLUTIONARY TEXAS from the first English translation of the earliest German book about the state, excerpted from "Journey to Texas, 1833" by Detlef Dunt (University of Texas Press, 2015):

In view of the large landholdings, it is obvious that the inhabitants cannot be living closely together; nevertheless my closest neighbor lives only ten minutes from my house, since we both have settled not far from our property line. A league of land comprises 4,444 acres consisting of hilly areas and valleys, woods and meadows cut through by small creeks, and when there are several settlements in one location the value of land is such that acreage has already been sold at one dollar. As in the United States the constitution of this country is free, and political quarrels are unknown to us here; still, by way of a newspaper regularly published at San Antonio on the Rio del Norte, we are informed of every world event.

The English language is quickly learned; my wife and I, and my children in particular, can already manage fairly well, and I read the newspaper as well as I do a German one. Although the introduction of slaves is prohibited, keeping them is tacitly tolerated since there would otherwise be a shortage of laborers, because of it being so easy to earn a living. Workingmen earn seventy-five cents to a dollar a day with board.

All items of clothing and footwear are expensive, so almost everyone makes his own. In general, everybody lives in the open and by himself, so there is little need for cash money; thus I am quite happy finally to have my wishes fulfilled and find myself in a position where I can do everything according to my preferences. Everybody builds his own house, either by himself or with help from his neighbors; not much is spent on its beauty, rather it is only constructed of hewn wooden logs.



Mine was built—with the assistance of my son Fritz, who can already cut down tree trunks two feet thick—on the order of my former garden house in Oldenburg, but on a larger scale.

Working regularly in the open has made me healthier and stronger than I ever was in Germany, and my wife is blooming like a rose, as are the children. My son Hermann is growing exceptionally and turning into a genuine Mexican. They all have their rustic chores: Lina already milks her three cows, Fritz and Louis help me with farming, and the younger ones have various jobs such as planting and picking cotton, which is exceedingly easy since it grows like weeds. Every day fresh cornbread is made in an iron pot with a fireproof lid, and it tastes like the finest rice cakes. Our corn is of far better quality than in Germany; I grind it in a very simple manner and it yields not only meal but also shelled groats, like rice.

Meat, which, from every kind of animal, is much tastier than in Germany, is eaten fried in the morning at breakfast, as well as at noon and in the evening. There are

mosquitoes here just as in all warmer regions. Those who have been bitten by gnats on the German moors will consider this American nuisance worse over there than here. They are more frequent on the coast, but since we are living more than one hundred miles inland, where it is hillier and airier, we have little of this.

In general I have no feeling of disadvantage except the great distance from my friends; if I could conjure them up, I would have heaven on earth. From the faithful description above, you will realize what advantages the farmer here has over the farmer over there; a free constitution and, for the time being, no local taxes whatever and later only slight ones; easy cattle raising, hardly three months of real work, no fertilizing of the acreage, no gathering of winter feed, no need for money, easy construction of houses and making of clothes, etc.; free hunting and game aplenty; everywhere free exercise of religion, etc.; all of this-with the best market for his products—combines to make the farmer happy and, in a few years, affluent.

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Go to TexasCoopPower.com for details and official rules.



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Enter online at TexasCoopPower.com. Each entry MUST include your name, address and phone number, plus the name of your Texas electric cooperative, or it will be disqualified. Specify which category you are entering, Sweet or Savory, on each recipe. Mail entries to: Texas Co-op Power/Holiday Recipe Contest, 1122 Colorado St., 24th Floor, Austin, TX 78701. You can also fax entries to (512) 763-3401. Up to three total entries are allowed per co-op membership. Each should be submitted on a separate piece of paper if mailed or faxed. Mailed entries can all be sent in one envelope. No email entries will be accepted. For official rules, visit TexasCoopPower.com. Entry deadline: August 10, 2015.

2014 Holiday Recipe Contest \$2,500 Grand Prizewinner Ultimate Chocolate Pecan Pie by Griffin Clarke | Heart of Texas EC Get the recipe at TexasCoopPower.com.

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Beyond Pepperoni: Pizza Your Way

When it comes to popular pizza flavors, pepperoni is the hands-down winner. Surveys taken over the years show that 36 percent of Americans choose pepperoni over other popular toppings, including sausage, mushrooms, cheese and anchovies. It's hard to argue against pepperoni, given its salty, smoky deliciousness, but sometimes it's nice to get a little imaginative, so this month we asked readers to submit pizza recipes that go beyond pepperoni. This Naan Vegetable Pizza from "The Modern Kosher Kitchen" by Ronnie Fein fits that description.

ANNA GINSBERG, FOOD EDITOR

Naan Vegetable Pizza

- 2 cups cauliflower pieces, broken very small
- 1½ tablespoons olive oil

Salt and freshly ground black pepper, to taste

- 1 teaspoon curry powder
- 2 naan breads or pita rounds
- 1/4 cup mango chutney, or more to taste
- 2 large carrots, lightly steamed and chopped
- ½ cup shredded mozzarella cheese
- 1/4 cup grated Gouda cheese
- 1/4 cup chopped red pepper (optional)
- 1. Preheat oven to 400 degrees. Lightly grease a large cookie sheet or line it with parchment paper.
- 2. Place cauliflower pieces on the cookie sheet, pour the olive oil on top and toss the pieces to coat. Sprinkle with salt, pepper and curry powder. Roast about 20 minutes, turning once or twice or until the cauliflower is softened and just beginning to brown. Remove the cauliflower from the cookie sheet and set aside.
- **3.** Place naan breads on the cookie sheet. Spread a thin layer of chutney on each slice of naan.
- **4.** Scatter the cauliflower and carrots on top. Scatter the mozzarella and Gouda cheeses over the vegetables and top with red pepper (if using).
- **5.** Bake about 15 minutes or until the vegetables are hot, the cheese has melted and the pizzas look toasty. Makes 16 appetizer-size slices or two personal pizzas.

Servings: 8. Serving size: 2 appetizer-size slices. Per serving: 162 calories, 7.90 g protein, 6.41 g fat, 20.14 g carbohydrates, 5.52 g dietary fiber, 300 mg sodium, 11.38 g sugars, 13 mg cholesterol

Reprinted from "The Modern Kosher Kitchen" (Fair Winds Press, 2014) by Ronnie Fein

Recipes

Beyond Pepperoni: Pizza Your Way



THIS MONTH'S RECIPE CONTEST WINNER

CONSTANCE LYONS MARTIN | FARMERS EC

If you're a pizza purist, pepperoni may always be your preferred pick. But with so many other toppings available, we had to ask our readers for their creative ways of putting together a pie. The winning variations are just as surprising as they are delicious.

Friday Night Pizza

"This is called Friday night pizza because there is no meat. For Christmas, we use red and green peppers."

- 1 teaspoon olive oil
- 2 medium bell peppers, cut into strips
- 2 cloves garlic, minced, divided use
- 1/4 cup mayonnaise
- 1/8 teaspoon crushed red pepper, or more to taste
- 1/8 teaspoon black pepper
- package frozen artichoke hearts (9 ounces), thawed and drained, or 1 jar canned artichoke hearts, drained (12 ounces)
- 1 prebaked pizza crust
- ½ cup crumbled feta cheese, or more to taste
- ½ teaspoon dried thyme

- 1. Preheat oven to 450 degrees.
- 2. Heat oil in a medium nonstick skillet over medium heat; add bell pepper and sauté 1 minute. Add half the garlic and cook 1 additional minute. Remove from heat and set aside.
- **3.** Place remaining garlic, mayonnaise, red and black pepper and artichoke hearts in a food processor, and pulse until finely chopped.
- **4.** Place pizza crust on baking sheet. Spread artichoke mixture over crust, leaving a ½-inch border. Top with bell pepper mixture. Sprinkle with feta cheese and thyme.
- **5.** Bake 12–15 minutes (or use instructions on prebaked crust) until crust is crisp.

COOK'S TIP Do not use marinated artichoke hearts.

Servings: 6. Serving size: 1 slice. Per serving: 318 calories, 9 g protein, 15 g fat, 39 g carbohydrates, 3 g dietary fiber, 745 mg sodium, 3.45 g sugars, 14 mg cholesterol









\$100 Recipe Contest

October's recipe contest topic is **Desserts Made With Candy.** After the trick-or-treating is done and the kids have had their fill, there's still the question of what to do with the leftovers. Snickers pie? M&M cookies? Help us out with a sweet dessert containing candy. The deadline is **May 10.**

There are three ways to enter: **ONLINE** at TexasCoopPower.com/contests; **MAIL** to 1122 Colorado St., 24th Floor, Austin, TX 78701; **FAX** to (512) 763-3401. Include your name, address and phone number, plus your co-op and the name of the contest you are entering.

Pulled Pork Pizza

CHUCK BURGESS | HEART OF TEXAS EC

"We love and always have homemade pizza at our house Friday nights. I make one standard and try different ideas on the second one. The pulled pork was so delicious, it has become the standard!"

- 1 can refrigerated pizza crust dough (13.8 ounces)
- 3 garlic cloves, minced
- 2 tablespoons dried parsley
- ½ teaspoon salt
- 1/4 teaspoon pepper
- 5 tablespoons olive oil
- 1 tablespoon store-bought sun-dried tomato bruschetta topping
- 12 grape tomatoes, halved and seeded
- ½ cup feta cheese, crumbled

1½-2 cups chopped baby spinach leaves

- 1 small bell pepper, diced
- 2 cups shredded pepper Jack cheese
- 1 pound prepared pulled pork
- 1/4 cup grated Parmesan cheese
- 1. Preheat oven to 500 degrees. Cover a rimmed 11-by-17-inch metal baking sheet with parchment paper. Spread pizza crust dough evenly over parchment.
- 2. Mix garlic, parsley, salt, pepper, olive oil and bruschetta topping in a medium bowl. Using a spatula, smear about 2 tablespoons of the mixture over the dough until lightly oiled, leaving a half-inch border around edge.
- **3.** Add tomatoes, feta, spinach and bell pepper to the remaining bruschetta mixture and toss to coat. Set aside.
- 4. Evenly spread the Jack cheese across the oiled dough. Spread the pulled pork over the cheese, breaking up any larger pieces. Spread remaining bruschetta mixture evenly on top of pork layer. Sprinkle Parmesan cheese on top.
- 5. Place another metal baking sheet upside down on the middle rack of the heated oven. Place the pizza pan on top of this pan and cook 12–15 minutes or until crust is golden-brown on edges and bottom. Let cool 1–2 minutes and cut into slices.

Servings: 12. Serving size: 1 slice. Per serving: 335 calories, 16 g protein, 21 g fat, 30.8 g carbohydrates, 1.74 g dietary fiber, 855 mg sodium, 6.19 g sugars, 55 mg cholesterol

Pesto, Shrimp and Bacon Pizza

GAIL PATTERSON | COOKE COUNTY EC
"We use ultra-thin whole wheat pizza
crusts."

- 16 medium raw shrimp
- 1 teaspoon butter
- 1 teaspoon olive oil

Cornmeal as needed

- 1 prebaked pizza crust, thin type
- 6 tablespoons pesto, store-bought or homemade
- 1½ cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 3 slices thick-cut bacon, cooked
- **1.** Preheat oven according to directions on pizza crust package.
- 2. Peel, devein and remove tails from shrimp. Pat dry. Melt butter and olive oil in a pan on medium-high heat. Sauté shrimp briefly until barely pink.
- 3. Sprinkle cornmeal on pizza peel or pan, and place crust on top. Spread a thin layer of pesto on crust to edges. Mix together mozzarella and Parmesan cheese, and sprinkle evenly over pesto.
- **4.** Evenly space shrimp on top of cheese layer. Roughly crumble bacon and scatter pieces evenly on top.
- **5.** Slide pizza off peel or pan and directly onto center rack of oven. Bake according to package directions.

Servings: 8. Serving size: 1 slice. Per serving: 318 calories, 16 g protein, 17 g fat, 26 g carbohydrates, 0.19 g dietary fiber, 713 mg sodium, 0.97 g sugars, 48 mg cholesterol

Mexican Pizza Pie

PATSY KEYS | JASPER-NEWTON EC

When I tested this one for the contest, my daughter requested I make it again! What a fun take on pizza. —AG

- 2 frozen 9-inch deep-dish pie crusts
- 1¼ cup shredded mozzarella cheese, divided use
- 1 pound lean ground beef
- 1 pound lean ground turkey
- ½ teaspoon salt
- 1 tablespoon taco seasoning
- cup shredded sharp cheddar, divided use
- ½ cup mild salsa
- ½ cup pizza sauce
- ½ cup diced bell peppers

- ½ cup diced red onion
- ½ cup thinly sliced mushrooms
- ½ cup sliced jalapeño peppers, fresh or mild pickled, seeds removed
- 1. Preheat oven to 350 degrees. Allow the pie crusts to thaw 15 minutes, then prick with a fork. Prebake the crusts 10 minutes and let cool. Sprinkle a thin layer of mozzarella cheese over each cooled crust.
- 2. Meanwhile, mix together beef and turkey with salt and taco seasoning. Brown in a large skillet until fully cooked, then drain well.
- **3.** Add 1/2 cup of each of the cheeses along with the salsa and pizza sauce to the cooked meat mixture, and spread the mixture evenly across the pie crusts.
- **4.** Sprinkle bell peppers, onions, mushrooms and jalapeños over the meat. Top with remaining cheese.
- **5.** Bake the pies 25–35 minutes or until cheese is fully melted and crust is golden.

COOK'S TIP For a pie that holds together nicely, bake one day, cover and refrigerate overnight. Score pie the next day while cold and reheat at 350 degrees about 15 minutes or until hot throughout.

THE PEEL DEAL

A pizza peel is a thin board used as a surface for assembling pizza toppings on a prepared crust before sliding it onto a baking stone, pan or oven rack. Some cooks prefer to use a peel during preparation; others use a piece of parchment on an upside-down baking sheet.

Servings: 12. Serving size: 1 slice. Per serving: 357 calories, 21 g protein, 24 g fat, 14 g carbohydrates, 0.87 g dietary fiber, 595 mg sodium, 2.34 g sugars, 73 mg cholesterol

WEB EXTRAS at TexasCoopPower.com

Watch a video of Food Editor Anna Ginsberg as she makes Naan Vegetable Pizza.

Anna's Basic Pizza Dough

While store-bought crusts and canned pizza dough can be a pizza lover's best friends, sometimes only a homemade crust will do. This reliable dough recipe is my personal favorite. Store the dough in the refrigerator for a day, or punch it down and freeze it until you are ready to thaw and use. —AG

- 1 cup warm water, divided use
- 1 packet yeast (2 1/4 teaspoons)
- 1 tablespoon sugar
- 2 1/2-3 cups bread flour, divided use
- 1 teaspoon salt
- 1½ tablespoons olive oil, plus more for bowl
- 1. In a large mixing bowl or in the bowl of a stand mixer, combine ½ cup warm water, yeast and sugar. Let stand about 10 minutes or until mixture begins to bubble.
- 2. Add 2 cups flour, 3/4 cup warm

water, salt and olive oil; mix well. Dough should be sticky at this point.

3. Gradually add more flour, ½ cup at a time, stirring until dough is still slightly sticky, but not too sticky to handle. Knead by hand or using a standing mixer dough hook attachment until dough is firm and elastic. If using the dough hook, the dough should clear the side of the mixing bowl, but stick slightly near the bottom center as it kneads.

4. Transfer to a second bowl coated inside with olive oil. Cover the bowl with plastic wrap, set in a warm place and allow the dough to rise 1 hour. Punch down the dough and prepare your pizza using whichever method works best with your recipe.

Servings: 12. Serving size: 1 slice. Per serving: 144 calories, 4 g protein, 2 g fat, 26 g carbohydrates, 0.68 g dietary fiber, 179 mg sodium, 1.61 g sugars, 0 mg cholesterol

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▼ DONALD CARPENTER, South Plains EC: "This is by far one of the most unnatural acts a human being can perform. Every ounce of your being says to run the other way, but instead these brave souls move steadily into a wall of fire."





▲ ALEJANDRO CONTRERAS: "This is one of the strongest women I know. She has helped me since I moved from Guatemala. She is my aunt, my hero and my second mother."





▲ JENNIFER TIMMONS, Bartlett EC: Son Kyle, 6, will save the day.

▼ BARBARA VERRETT, Jasper-Newton EC: "My dad did not have his original dress blue jacket or cover, so my son gave his pawpaw one for Christmas."



UPCOMING CONTESTS

SEPTEMBER MY FAVORITE TEACHER	DUE MAY 10
OCTOBER STEPPING OUT	DUE JUNE 10
NOVEMBER MUSIC	DUE JULY 10

All entries must include name, address, daytime phone and co-op affiliation, plus the contest topic and a brief description of your photo.

ONLINE: Submit highest-resolution digital images at Texas CoopPower.com/contests. MAIL: Focus on Texas, 1122 Colorado St., 24th Floor, Austin, TX 78701. A stamped, selfaddressed envelope must be included if you want your entry returned (approximately six weeks). Please do not submit irreplaceable photographs—send a copy or duplicate. We do not accept entries via email. We regret that Texas Co-op Power cannot be responsible for photos that are lost in the mail or not received by the deadline.

■ KERI FISCHER, Deep East Texas EC: Kade Fischer, 10 months old, was photographed by his aunt, Chelsea Springett, for a class project. Using Photoshop, Chelsea carefully removed the ladder, leaving this little guy "flying high."



Pick of the Month **Kerrville Folk Festival**

Kerrville [May 21-June 7]

(830) 257-3600, kerrvillefolkfestival.org

Kerr County becomes a mecca for songwriters from around the world every spring. Emmylou Harris and Rodney Crowell, above, kick off the 18-day festival, in its 44th year.

KERRVILLE: DAVID MCCLISTE. SOLDIER: © BURLINGHAM | DREAMSTIME.COM

May

Walburg [6-27] Songwriter Wednesdays (7 p.m. weekly), (512) 430-2602

Lampasas Fort Hood Welcome Party, (512) 556-5172, lampasaschamber.org

Lewisville Keeping Tradition Alive Jam Session, (972) 219-3401, cityoflewisville.com

Canadian Canadian River Music Festival, (806) 323-6234. canadianrivermusicfestival.com

Comanche Pioneer Days. (325) 356-5115. comanchecountytxmuseum.com

14

Lago Vista "Those Magic 50s," (512) 608-4254, ltmt.org

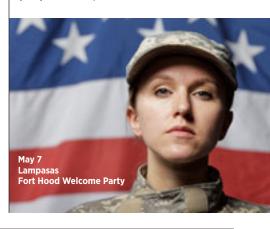
Giddings [14-16] Lee County Fair & Charcoal Challenge BBQ Cook-Off, (979) 542-3455, leecountyfairtx.com

Lindale [14-16] I-20 Team Real Estate Ram Rodeo, (903) 882-7181, lindalechamber.org

15

Canton [15-16] Tailwind Regional Balloon Fest, (903) 567-1849, facebook.com/ balloonfestcanton

Greenville [15-16] Audie Murphy Days, (903) 450-4502, amacmuseum.com







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NEXT MONTH

AMERICAN WIND POWER CENTER

Lubbock museum hails the mighty windmill, which helped quench the thirst of an arid frontier.

BECOMING AN OUTDOORS WOMAN

Texas Parks & Wildlife program teaches kayaking, archery, fishing and other skills to sportswomen.



36 Texas Co-op Power May 2015

the state, visit TexasCoopPower.com/events

Mesquite [15–16] Mesquite Meander, (972) 216-6468, historicmesquite.org

16

Gainesville M-o-o-ving Thru the Mud With Landon, (940) 372-0343, mudwithlandon.com

Mansfield Wisteria Street Market, (817) 453-5420, mansfieldtexas.gov

McKinney "Peter Pan: The Ballet," (214) 477-9434, youthballetoftexas.org

Nocona Rotary Club BullFest, (940) 872-0733

Santa Anna Funtier Days & World Bison Cook-Off, (325) 348-3232

Clute [16-17] Texas Gulf Coast Arts Festival, (979) 265-7661, bcfas.org

Port Aransas [16–17] ArtFest, (361) 749-7334, portaransasartcenter.org

San Marcos [16-17] Swing on the Square, (512) 393-8430, smtxswingfest.com

21

Luling Field Day, (830) 875-2438, lulingfoundation.org



22

Ennis [22–24] National Polka Festival, (972) 878-4748, nationalpolkafestival.com

23

Texarkana TRAHC Presents "Fancy Nancy," (903) 792-4992, trahc.org

Bandera [23-24] Funtier Days Arts & Crafts Show, (830) 796-4447, banderacowboycapital.com

Granbury [23–25] Kick Off to Summer, (817) 573-5299, granburysquare.com

29

Bluegrove [29-30] Memory Makers Quilt Show, (940) 895-3579

30

Alto Foraging with Merriwether, (936) 858-3218, visitcaddomounds.com

June

1

Tom Bean [1-6] Bluegrass Jamming Festival, (903) 546-6893, melodyranchbluegrassfestival.com

6

Waco [6-7] Heart of Texas Airshow (303) 862-2869, heartoftexasairshow.com

Submit Your Event!

We pick events for the magazine directly from TexasCoopPower.com. Submit your event for July by May 10, and it just might be featured in this calendar!

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Quinta Mazatlan: Mother Nature's Mansion

This World Birding Center site in McAllen offers natural beauty in historic setting

BY EILEEN MATTEI

FEASTING ON YELLOW BERRIES IN AN anaqua tree, bandit-masked great kiskadees fly above me at Quinta Mazatlan, a McAllen mansion with a mission and one of the nine World Birding Center sites in the Rio Grande Valley. Quinta Mazatlan immerses visitors in lush native plants and the thrill of observing urban wildlife. Art indoors and out, historic architecture and encounters with deep South Texas' colorful birds inspire visitors like me.

Eccentric adventurer, hydroponics researcher and publisher Jason Matthews, who viewed McAllen as the "crossroads of the Western Hemisphere," built the mansion in 1934. It is one of Texas' largest adobe homes, using 10,000 sunbaked adobe bricks. The Spanish Colonial Revival mansion, with wrought iron grilles and arched doorways, includes carved front doors by San Antonio woodworker Peter Mansbendel, who used Matthews as the model for the goateed gargoyles. Matthews also painted the adobe blocks with aluminum sulfate, believing it blocked radar waves.

In 1998, the city saved Quinta Mazatlan from the wrecking ball and opened the expanded 20-acre property to the public in 2006 as an environmentally green model, from its grassy parking lots to the cactus growing atop the red roof.

On the tour, I discover a blue-tiled Roman bath 10 feet long, Talavera tiles inset in the walls, the tropically land-scaped courtyard and the stunning new Mexican Folk Art Room. This color-saturated explosion of mythical, magical and religious figures features about 3,000 objects crafted of clay, tin, paper and wood.

Outside, garden tour guide Silvia Barr leads the way through lavish gardens and Tamaulipan thorn scrub, explaining how to landscape a "bird café" using native fruit and seeds. Native plants give this garden its identity and a sense of place.

Beyond a bell-topped gate, we wander tidy trails posted with interpretive signs.



Barr encourages us to notice that "fruit from different plants are ready to be eaten at different seasons." She strokes the bark of an umbrella-shaped Mexican olive tree; runs her hand over the smooth, mottled bark of a Texas persimmon; and invites us to feel the sandpapery leaves of anaqua and the velvet lantana. A spiny hackberry arches its zigzag branches over our path. Slender stalks of night-blooming cereus cactus drape and coil into a tangle, providing both food and shelter for Texas tortoises and wood rats. We have escaped into a patch of the brush country that's been preserved right in the middle of McAllen.

Flashes of green and orange draw us to identify a buff-bellied hummingbird, a noisy resident. Birding guide Erik Bruhnke says, "This is a northern extension of true tropical habitat," he tells me as we watch chachalacas nibble chile pequin and green parakeets nest in dead palms.

Under an ebony tree, a bronze sculpture of a great horned owl spreads its wings. Twenty-six wildlife sculptures dot the grounds and seem lifelike to me, even if the leaf-cutter ants are 24 inches long and the Texas horned lizard is equally outsized. Close-by is a Mexican free-tailed bat sculpture along with bronzes of javelinas, raccoons and a Texas indigo snake.

Departing the mansion, I visit the International Museum of Art and Science, where the exhibit "Science on a Sphere" presents a three-dimensional exploration of earth and sky. I wander into nearby Nuevo Santander Gallery to check out the lustrous old saddles, contemporary art, Mexican icons and the spectacular Guerra family spur collection.

After all the activity, it's time for a late lunch, so I head to the nearby Republic of the Rio Grande Grill & Cantina for tortilla soup followed by a crushed-almond taco filled with white chocolate mousse, strawberries and pineapple. Today, I've truly enjoyed the beauty and bounty of the Texas borderland.

Eileen Mattei, a member of Nueces and Magic Valley ECs, lives in Harlingen.

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