YOUR ELECTRIC COOPERATIVE NEWS

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June 2017



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NEXT MONTH Animal Attraction Stock shows demand commitment from students, but the rewards can include scholarships.



BOOKSTORE: TADD MYERS. STOCK SHOW: DAVE SHAFER

ON THE COVER Betty DeRieux owns Gladewater Books with her husband, Peter Adams. Photo by Tadd Myers

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LETTERS

Lineman Appreciation

My most thankful appreciation for all the linemen who risk their lives to keep us in power [*Much Appreciated*, April 2017]. If there is a problem in Llano or Field Creek during a storm, I always tell the person answering to hold off sending our linemen out until the danger (storm) is over.

Of course, the danger is never over. The high voltage is always there. DOTTIE SIMPSON | LLANO CENTRAL TEXAS EC

Every month, when I open our magazine, I remember my brother, John Flanagan, a lineman for the Houston County REA [now Houston County EC]. Sonny, as he was known, helped bring power to all parts of rural Houston County. He put a ceramic light fixture with a pull string in each room of the rural homes and a wall plug that brought precious power to homes that had never had electricity before.

When my wife was office manager for Northeast Texas EC in Longview, she decorated their office with pictures and personal equipment belonging to my brother. Thank you for the article *Line of Duty* [October 2016], as it brought back many memories of lives enhanced by linemen like Sonny Flanagan. **RICK FLANAGAN** | FRANKLIN COUNTY **WOOD COUNTY EC**

Fasten-ating!

I'm pleased (relieved) to know that others share my addiction to and fascination with buttons [*Gluttons for Buttons*, March

Familiar Turf

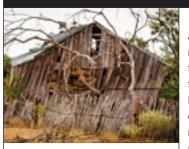
Our families have lived in College Station since the 1950s, and Martin's Place [pictured] has been a landmark for barbecue since the beginning, when people didn't go out to eat every



day [Postcard From Camp Barbecue, April 2017].

My father, Paul Surovik, worked as a butcher at Texas A&M University at Sbisa Dining Hall for many years and also worked in the Meat Lab, as they called it. In the summer, he went to Junction to feed the Aggies football team.

LILLIAN BEASLEY | COOKS POINT | BLUEBONNET EC



2017]. While shopping for vintage linens, I started collecting buttons, as well. GAYE KRIEGEL | GEORGETOWN PEDERNALES EC

Unstable Stable

What a surprise to see our barn [above] in the February 2017 issue [*Focus on Texas: Barns*]. Over the years, hundreds of people have stopped on the road to take pictures of the old, leaning structure. I am not sure when the barn was built. It was there when my parents bought the farm in 1945, and some Bend historians said it was there in the late '20s. We had a severe windstorm a few years ago that blew the north side of the roof off, and that allowed the hay in the loft to get heavy and cause a collapse. We are now tearing down the barn and saving as much of the wood and cedar posts as we can. PHILLIP MORRIS | BEND HAMILTON COUNTY EC

Weathered Memories

Until reading *Blizzard of 1957* [March 2017], I did not realize I had lived through the top three weather events of the Panhandle.

I was about 4 when I was in a dust storm so bad that we turned the lights on in my house, and Mother put damp towels down to keep fine dust out of the windows.

At 13, standing outside my junior high school after play practice, I watched the tornado go over the school on its way to Higgins and Woodward, Oklahoma.

In 1957, I was married and teaching school in the same town, Pampa, when the snow shut us in for three days. SUE LYNN HATCHER | VICTORIA UNITED COOPERATIVE SERVICES

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CURRENTS

Polski-Palooza

BREMOND WAS A RAILROAD BOOMTOWN when its first Polish settlers, in search of cultural, economic and religious freedoms, arrived in 1875. The town, about 45 miles southeast of Waco, had the largest Polish population in Texas by 1900.

Their descendants established Polski Dzien, **POLISH DAY**, to celebrate their heritage. Now a two-day festival, the bash celebrates its 30th anniversary **JUNE 23-24**. Lots of Polish food will be served, including *kielbasa* (sausage), *pierogi* (dumplings), *golabki* (cabbage rolls) and *kapusta* (stewed cabbage), as will *zimne piwo* (cold beer).

The festival also features ethnic music and dancers, and a parade, 5K run and beauty pageant.

INF0 > (254) 746-7636, bremondtexas.org

WEB EXTRAS Find more happenings online.



CO-OP PEOPLE

Texans Tops in Touchstone Energy Contest

Three Texas electric co-op members placed in the nationwide #WhoPowersYou contest, established by Touchstone Energy in 2016 "to honor inspirational people in co-op communities—the people who power our lives."



Grand prizewinners John and Debbie Southwell of Medina EC founded Helping Abused and Neglected Kids after volunteering as Court Appointed Special Advocates and discovering that some children's basic needs were not being met. They won \$5,000.

"John and Debbie have done so much work for so many area children," said Mark Rollans, Medina EC CEO. "Every penny of this prize money will go back into our community."



Ray Gearing from Sam Houston EC, a top-10 finisher, founded his area's Habitat for Humanity chapter; founded R.E.A.D. to provide books to children; and helped establish an educational program about the dangers of methamphetamines. He won \$150.

Sam Houston EC congratulated Gearing, saying, "Your lifetime of service represents the epitome of what #WhoPowersYou is all about."



SAFETY ALERT Destructive Distractions

AS YOU HIT THE ROAD THIS SUMMER, CONSIDER THIS:

The Texas Department of Transportation maintains a campaign called #EndTheStreakTX, aimed at stopping a deadly streak that is in its 17th year. Every day since November 7, 2000, at least one fatality has occurred on Texas roads.

The death toll is approaching 60,000 during this streak. TxDOT cites distracted driving, failure to stay in one lane, alcohol and speed as leading factors for the carnage.

TAKE THE FIRST STEP TOWARD SAFETY: It might seem funny to watch the mayhem as texting pedestrians bump into lampposts or trip over curbs as they walk down sidewalks, but distracted walking is turning into a dangerous problem.

The National Safety Council reports that distracted walking incidents involving cellphones accounted for more than 11,100 injuries between 2000 and 2011. More than half of these injuries happen at home.

Did You Know?

THE TRUTH ABOUT Walking and texting:

- 68 percent of those injured are women.
 54 percent are 40
- or younger. ► Nearly 80 percent of the injuries were because of a fall.

WORTH REPEATING

"It takes many good deeds to build a good reputation and only one bad one to lose it."

- **BENJAMIN FRANKLIN**, who invented the Franklin stove 275 years ago, in 1742



ALMANAC NIMITZ LEADS MIDWAY CONQUEST

Months after the attack on Pearl Harbor, Adm. Chester W. Nimitz led the United States' first decisive naval victory over Japan, in the Battle of Midway, 75 years ago.

U.S. Navy cryptographers in Hawaii decoded fragments of Japanese communications, and Nimitz, who was born and raised in Fredericksburg, orchestrated an attack on the Japanese fleet in the north-central Pacific Ocean. Nimitz's namesake National Museum of the Pacific War in his hometown deems Midway, which took place June 4–7, 1942, as "the U.S. Navy's greatest victory."



RS COL

Texas consumed more electricity than any other state in 2015—392 billion kilowatthours—according to the U.S. Department of Energy. That's about 10 percent of total U.S. consumption and about 50 percent more than California and Florida, the next-highest consumers. Air conditioning accounts for nearly 20 percent of household energy consumption in Texas—three times the national average.

Blue Highway Iterati

OUT-OF-THE-WAY BOOKSTORES SURVIVE INTERNET PRESSURE

ye. Bye. Go. Go," Larry McMurtry urged as he bid farewell to thousands of books, auctioned off at Booked Up, his shop in his hometown, Archer City, over a hot August weekend in 2012. The bookseller-novelist, winner of a Pulitzer Prize for his novel *Lonesome Dove* (Simon and Schuster, 1985), called his auction "The Last Book Sale."

Many attendees bought volumes for their own secondhand bookshops. Some came not knowing they soon would morph into booksellers themselves. Scott and Lisa Krumm trekked to Archer City from Tyler to buy three books but toted home some 300 tomes.

"We had to laugh about it," Lisa says. The purchase also inspired the couple's used-book business. "Right now, we only sell by mail through our website and through abebooks.com, but we plan to open a brick-and-mortar store in Brick Street Village on Tyler's Azalea Trail." Taking a cue from McMurtry, the Krumms named their business The Last Book Store.

That name might give the willies to unrepentant book nuts. Online sales have caused the shuttering of many bookstores major chains and mom-and-pop shops, but internet shopping will never replace the pleasures of browsing in a store and discovering a new (or old) author. Nor can pixels on a screen replace the tactile sensation of holding a bound volume.

The situation may have seemed dire in the early 2000s. However, since 2009, American readers have witnessed a 30 percent increase in independent bookshops, according to the American Booksellers Association. The gathering at The Last Book Sale in Archer City reflected this resurgence. Now that Booked Up has slimmed down to 150,000 texts, the largest independent seller in Texas is Recycled Books, Records & CDs in Denton.

Housed since 1990 in the circa-1890s three-story Wright Opera House on the Denton courthouse square, Recycled holds some 500,000 books, 20,000 CDs and thousands more LPs, DVDs and Blu-ray Discs. Customers take hundreds of books to sell to Recycled every day, and the store pays good prices. "We look for books that are still in good condition, and we won't buy records or discs that are scratched," store owner Don Foster says.

One reviewer rated Recycled as "not to be missed no matter how far you may have to drive to get there." In addition to the usual sections, including Texana, fiction and nature, the shelves feature smaller sections such as pirates, hot air ballooning and beekeeping. A party of clowns once cleaned out the circus and carnival section.





Top left and above: Books bound generations ago, including first editions, await new readers at the Book Gallery in McKinney. Peter Adams of Gladewater Books, top right, is surrounded by evidence of his calmer second career. ladewater Books, housed in a vintage building with a pressed-tin ceiling on a brick street in downtown Gladewater, features a healthy Texana section with the requisite J. Frank Dobie shelf. One recent sale highlighted the personal touch. "We sold one guy a hard-to-find book on Burnet County history that had his family in it," co-owner Peter Adams says. "He found it online for \$150, but we sold it for \$40. We do sell online through alibris.com, but we also get visitors on book-seeking pilgrimages from Dallas and Houston. They're looking for everything from books on World War II airplanes to antique McGuffey Readers."

Adams and his business partner, wife Betty DeRieux, bought 5,000 books from McMurtry's Last Book Sale. "We keep a lot of books in a warehouse in the old Greyhound bus station on Highway 80," Adams says. In a previous life, the bookseller was a criminal defense attorney in Houston. "I like this a lot better," he explains. "I enjoy helping people find books they're looking for, and opening a box of books is always an adventure. Selling books is much easier on the nerves, too. After doing this for eight years, I'm almost respectable."

Stepping into a vintage bookstore, wrote one customer about



the Book Gallery in McKinney, "brings back memories, like a long-lost friend who has reappeared unexpectedly and pleasantly to fill a void that one didn't even realize existed." Owner Jim Parker collected books for 40 years. After he retired from the corporate world 12 years ago, his wife wanted to reclaim a couple of rooms in their home. "So I opened the store," he says. "We're on a beautiful town square with 100 stores in historic buildings."

One of Parker's local browsers likes her books on the tiny side. "She collects miniature books," he says. "And because she lives here, the international Miniature Book Society held its annual conclave here last summer."

olfmueller's Books in Kerrville began about 20 years ago when the book section of Jon and Sandy Wolfmueller's antique store overtook the antiques. Among the books is an extensive Texana section. "We've expanded since then," Sandy says. "We have about 35,000 books, and 95 percent of them are used books. We have all the popular subjects, but we also have specialties like signed editions of Steinbeck, McMurtry and Cormac McCarthy. Books on American presidents were especially popular last year."

Though the Book Gallery and Wolfmueller's also sell online through abebooks.com, Felton Cochran does business the oldschool way at Cactus Book Shop in San Angelo. "I send out a hardcopy, printed catalog to an established list of readers," he says. "My customer base is mostly rural and agricultural." With an inventory of about 80 percent used books, Cactus has an extensive selection of books about Texana, frontier military, Native American history, archaeology, Texas Rangers, outlaws, Buffalo Soldiers and the Civil War. He also notes that the Texas county and regional history section takes up more than 70 linear feet of shelving.

Cochran also carries an extensive selection of the late, prolific Western author and San Angelo resident Elmer Kelton. "Elmer put San Angelo on the map," Cochran says. "I just sold some of his books to the actor Robert Duvall, and we have a statue of Elmer here at the public library." WEB EXTRAS
▶ Browse through a slideshow and bookstore reviews from visitors.



The quest for new discoveries in old places draws shoppers to independently owned stores such as the Book Gallery, this page, and Recycled Books in Denton, opposite page, which also boasts thousands of LPs.







Stepping into a vintage bookstore, wrote one customer about the Book Gallery in McKinney, "brings back memories, like a long-lost friend who has reappeared unexpectedly and pleasantly to fill a void that one didn't even realize existed."

any bookstores serve the community by hosting events. Before Recycled expanded, Foster screened foreign films downstairs. Recycledpalooza, a 2012 concert event, raised funds for Denton schools. In Buffalo, The Horse's Mouth Bookstore offers writing workshops and open mic nights. Books & Crannies, housed in Terrell's former Iris movie theater, packs in guests for signings with noted authors such as Susan Wittig Albert. The Iris still shows an occasional movie, and the Vagabond Players present live theater there. Galveston Bookshop holds monthly meet-and-greets to showcase local authors, and the Brenham Book Nook—housed in a former mattress factory with creaky floors and shiplap walls—also spotlights area writers.

Back in Archer City, the Larry McMurtry Festival on June 30, 2018, will feature readings and a screening of *The Last Picture*

Show at the Royal Theater (which the movie made famous), and music by McMurtry's son and grandson, James and Curtis McMurtry. This summer, Sarah Junek reprises her Young Writers Workshop for area kids ages 13–19 through the Archer City Story Center at the circa-1920s Spur Hotel. Sister Emily Junek helps present live performances at the theater.

McMurtry wants book people to know that rumors that Booked Up has moved or been closed are "pernicious nonsense." The shop remains open on Main Street, carrying everything from African-American studies to Western pulp fiction. There's a generous helping of McMurtry and even a section on mycotopia. "Customers come to us," says the august author, "from wherever the four winds blow."

Gene Fowler is an Austin writer who specializes in history.





STORY BY BRENDA KISSKO ILLUSTRATION BY DAVID VOGIN

Upbringing in an austere abode instills long-lasting values

grew up in a simpler time. A time before central air and heat, cable TV and paved roads. I guess others had those things in the 1980s, but not me. I grew up on my family's Texas ranch, one that's been ours for more than 100 years, in a tiny house built in the 1920s. With two bedrooms, one bath and a kitchen that also served as the laundry room, pantry and gathering place—I guess you could say "the heart"—its footprint was just under 1,000 square feet.

It was a modest house—but a grand home.

It spoke to us through the creaking floorboards, the rumbling water heater in the kitchen and the moths fluttering against the lighted windows at night. Horseflies and dirt daubers clung to the screen doors, thirsting to be let into the room chilled by a swamp cooler. This house was not built with modern amenities. There was no foyer, formal dining room, guest bedroom or office. For that matter, there wasn't even a door to the bedroom that my sister and I shared.

But what it lacked in luster, it made up for in love.

Each night, we'd gather around the small table in the center of the kitchen for supper, holding hands to pray over our meal before we ate. Friends who came to stay with us remarked how "cool" it was that we dined as a family. Even then, many Americans were so busy with their lives that they frequently would scarf down a sandwich while standing over the sink, or microwave a Hot Pocket while staring at the TV.

The smallness of the house gathered the four of us—my mom, dad, sister and me—quite close in a way that modern, spacious

architecture often fails to do. There was no room to retreat to for privacy on the phone. The three of us girls regularly fought for the bathroom, curling our hair and brushing our teeth over each other's shoulders. We had only one TV, with three channels, so whatever one person watched, we all watched together.

The 6-by-9-foot bathroom was wedged between the two bedrooms, with a door on either side. It was just large enough for a claw-foot tub, toilet and sink. If we wanted to take a shower, we slipped on our flip-flops and trekked 50 yards to the bunkhouse, where hunters stayed during hunting season. When we got older, my sister and I mostly chose that option, and I can remember running back to the house in the dark praying that I wouldn't step on a rattlesnake.

Yes, rattlesnakes were aplenty out there. Country folk know these creatures well. As soon as we were old enough to walk, my sister and I got a lesson on what to do if we saw a snake—don't touch it! We lost many kittens to the vile reptiles and watched my dad shoot several. A rattle about 4 inches long lay on the windowsill above the sink, reminding us to watch out for them every time we washed up for supper. One time in high school, my dad thought it would be funny to curl a dead one up on the porch for my "city" friend to find the first time she came out to stay the night. He was wrong.

I learned a lot from the animals that surrounded that house, like how the scissor-tailed flycatcher will tell you summer is here, or the crawling tarantula means rain is coming. They also taught me about death. Sometimes the lambs didn't make it through the winter, or a white-tailed deer would get tangled in a fence. I can remember crying through the screen door one summer as I watched my beloved blue heeler, Sassy, fight a fox in the middle of

Scenes from the author's childhood form a patch-work of memories.

the day. Dad said the fox must be sick, possibly with rabies, to come up to the house with the sun at the top of the sky. Sassy had to be put down; it was awful. In those days, I took growing up on a ranch in Texas for granted. When my parents made the decision to buy the ranch from the rest of the family, I begged them to buy a house in town instead. I wanted a house like my friends had. One that was walking distance from stores, where we could have pizza delivered, with a pool in the backyard. But they told me I would be grateful someday.

Now I am.

My ancestors traveled from Sparta, Tennessee, and homesteaded the ranch in Irion County, west of

San Angelo. I can't imagine the grit they had to settle in that wide-open land. My great-great-grandfather James and his

The author and the box-and-strip house of her childhood



first woman to live in that house was Great-Aunt Lorene, who married Houston. She was from green and lush Seattle, Washington, and she must have fallen head-over-heels in love to leave the Emerald City and move out among the mesquites and prickly pear. She lived in the house before it had electricity and was instead powered by a wind-charged battery system and lit by kerosene lamps. In the mid-1930s, President Franklin D. Roosevelt started the Rural Electrification Administration, which brought co-op electricity to rural farms and ranches, and I'm sure made Aunt Lorene's life a lot easier.

My granddad described her as "prim and proper," always donning a nice dress and gloves when she went into town. She was known as a great cook, famous for her chocolate pie and strawberry cake. She is the one who planted the two spartan juniper trees that flanked the house and the pecan trees in the yard that my sister and I played under.

Granddad planted an oak tree in front of the house and later added more around the barn. I think about how the generations before us gave to the land rather than took. They simply built what they needed, nothing more. There is now an oil lease on the land, and I watch as it is populated with wells. My mom passed away the year after I moved out of that house for college. To me, the house never was the same after that.

My dad remarried. So over the years, he found two amazing and tenacious women who loved him enough to move out to the ranch. He is one lucky man.

Our growing family created more demands than that tiny ranch house could meet. It is now gone, replaced by a larger one, fit for entertaining and big holiday gatherings, but it served

I think about how the generations before us gave to the land rather than took. They simply built what they needed, nothing more.

brother, Hosea, were among the very first to live on the ranch. Hosea and his nephew, Houston, James' son, built our ranch house and lived there as bachelors in the beginning. Dad said they actually stored hay in one of the bedrooms.

It was a box-and-strip house, a popular method of construction in West Texas at the turn of the 20th century. They laid a box frame on the ground, and then 1-by-12-inch boards were nailed side by side vertically to the frame with thin, 1-by-4-inch strips nailed over the gaps. There were no 2-bys anywhere in the house. Nor was there any insulation in the 1-inch-thick walls. Single sheets of newspaper were added as insulation later in the '40s, when the house was sheathed with plasterboard.

It takes a tough soul to survive the long winters and blistering summers in a house like that. But I wasn't the first to do it. The its purpose while it was here.

Ironically, as I write this memoir, our air conditioner has gone out, but it's not so bad to me. I say to my husband as we lie in bed with the fan on and the windows open, "It's like the good old days." The bugs and birds outside sing us to sleep.

Growing up in that old ranch house taught me many lessons. It taught me that I don't always have to adjust the planet to fit my needs; that sometimes I need to adjust to fit the planet's needs. It taught me how to be still, listen to the environment and be content being by myself. It taught me that granite countertops and Jacuzzi tubs, though nice, don't make a house a home; it's the people inside who do.

Brenda Kissko, a member of South Plains EC, has finished her first novel, a coming-of-age story set in West Texas. Visit her at brendakissko.com.

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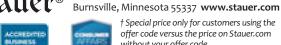
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CONSERVATION AND SAFETY INFORMATION

Switch to Safety

Don't take these warning signs lightly

SOME LIGHT SWITCHES IN A HOME get used dozens of times a day, and their state can tell you a lot about the health of the overall electrical system. Be on the lookout for the following symptoms and address them immediately.

Potential Problems

If any of these symptoms sounds familiar for any of the lighting control points in your home, have the electrical system inspected by a qualified electrician as soon as possible:

- The home is more than 40 years old and has aluminum wiring but has not recently undergone a safety inspection by an electrician.
- A wall plate is hot to the touch.
- There is discoloration on or around a switch plate.
- You hear crackling, popping or buzzing from an outlet or switch.
- ► Lights dim and/or flicker without cause.
- Breakers trip or fuses blow often when a switch is turned on.
- You detect an odor—especially of chemicals or burning—when a switch is used.
- ► A switch leans to one side or feels loose when operating.
- You often experience a shock when operating a switch.
- Lights get dimmer or brighter when other appliances switch on or off.

Safe Solutions

Cracked, broken or missing cover plates should be replaced immediately to prevent accidental contact with wiring.

All switches and lighting equipment should bear the mark of a

nationally recognized safety testing laboratory such as UL, Intertek or CSA.

There are numerous ways to update your light switches and make them safer. Upgraded features also can be used to achieve different effects. Dimmers set lighting at desired levels and can extend the life of lightbulbs. Timers provide added security and improve safety. Motion sensors enhance security, add convenience and can save energy. Remote controls and smart panels offer flexibility and control over your lighting, sometimes remotely via smartphone.

If you want to switch up your lighting controls or improve their safety, contact a qualified electrician.



Saving in the Laundry Room

HOMEOWNERS TYPICALLY SPEND about \$2,000 every year on energy bills. These tips can help you save energy and money while doing laundry.

Look for the Energy Star rating when replacing your clothes washer and dryer.

Clothes washers that have earned Energy Star approval use about 45 percent less water and 25 percent less energy than a standard model, saving you about \$45 a year on utility bills.

 Replacing your old dryer with an Energy Star-certified model can save you \$245 over its lifetime.

Set appliances to the most energyefficient settings.

► Washing clothes in cold water only will save about \$66 per year.

► Use the lowest water setting to save more than 1,200 gallons of water per year.

Use these simple methods to save when doing your next load of laundry.

Always wait for a full load to run the wash. Reducing the total number of loads each year by 25 percent could save you 3,227 gallons of water.

► Clean the lint trap between loads. This improves air circulation and increases the efficiency of the dryer.

Air-dry clothes outside during warmer months or on an inside drying rack to save energy by not using a dryer.



Heat and Cool Efficiently

AS MUCH AS HALF of the energy used in your home goes to heating and cooling. Making smart decisions about your home's heating, ventilating and air conditioning system can have a big effect on your utility bills—and your comfort. Take the following steps to increase the efficiency of your heating and cooling system.

Change your air filter regularly. Check your filter every month, especially during heavy use months (winter and summer). If the filter looks dirty, change it. At a minimum, change the filter every three months. A dirty filter slows down airflow and makes the system work harder to keep you warm or cool, wasting energy and money in the process. A clean filter prevents buildups of dust and dirt in the system that can lead to expensive maintenance or early system failure.

Tune up your HVAC equipment yearly. Just as a tuneup for your car can improve gas mileage, an annual tuneup of your heating and cooling system can improve efficiency and comfort.

Install a programmable thermostat. "Smart" thermostats are ideal for people who are away from home during set periods of time throughout the week. Through proper use of preprogrammed settings, a programmable thermostat can save you about \$180 every year in energy costs.

Seal your heating and cooling ducts.

Ducts that move air to and from a forced-air furnace, central air conditioner or heat pump are often big energy wasters. Sealing and insulating ducts can improve the efficiency of your heating and cooling system by as much as 20 percent and sometimes much more.

First, focus on sealing ducts that run through the attic, garage or crawl space, if you have one. Use duct sealant (mastic) or metal-backed (foil) tape to seal the seams and connections of ducts. Do not use duct tape, despite its name.

After sealing the ducts in those spaces, wrap them in insulation to keep them from getting hot in the summer or cold in the winter. Next, seal any other ducts that you can access in



the heated or cooled part of the house.

Consider installing Energy Star-qualified heating and cooling equipment. If your HVAC equipment is more than 10 years old or not keeping your house comfortable, have it evaluated by a professional. If it is not performing efficiently or needs upgrading, consider replacing it with a unit that has earned Energy Star approval. Depending on where you live, replacing your old heating and cooling equipment with qualified models can cut your annual energy bill by more than \$115.

Before you invest in a new HVAC system, though, make sure that you have addressed the big air leaks in your house and ducts. Sometimes these are the real sources of problems.

When Greenville Beat the Yankees

East Texas team surprises New York powerhouse in exhibition game

BY EVAULT BOSWELL

EVEN BEFORE THE FIRST PITCH WAS thrown, Texas weather threw a curve at the New York Yankees who traveled to Greenville to play the local team, the Greenville Majors, in an exhibition game. The Greenville team had prospered from post-war optimism.

April 10, 1949, dawned cold, windy and wet, creating a stark contrast from the sunny beaches and gentle breezes of St. Petersburg, Florida, where the Yankees trained every spring.

In the late 1940s, many teams barnstormed across the South after spring training, and a Texas League team owner from Dallas exercised his clout to bring the Yankees to Greenville.

Half the Yankees played a game in Beaumont and the rest in Greenville. The flight from Beaumont to Greenville encountered a storm, forcing Yankees Manager Casey Stengel and the players to land in Dallas and then drive the 60 miles to Greenville in the rain. The storm had rained out a game with the Chicago Cubs the night before, and the assumption was that the Yankees game would be rained out as well.

Despite the weather, nearly 3,000 fans waited in the stands to watch the home team take on the Yankees. The Majors joined the Big State League when it formed in 1947, reconfiguring a football field to baseball and naming it Majors Stadium after Truett Majors, believed to be the first serviceman from Greenville killed in World War II.

A reserved seat ticket cost 75 cents in 1946, the team's first season, which drew

160,000 fans to games in the East Texas League. The crowds were enthusiastic. The Majors faced Henderson in the playoffs in 1946, but when players and fans became violent, the final game moved to a field in neutral Texarkana.

The Yankees joined the American League in 1903 and became a powerhouse in 1919, when they purchased Babe Ruth from the Boston Red Sox. They won their first American League pennant in 1921 and the World Series in 1923.

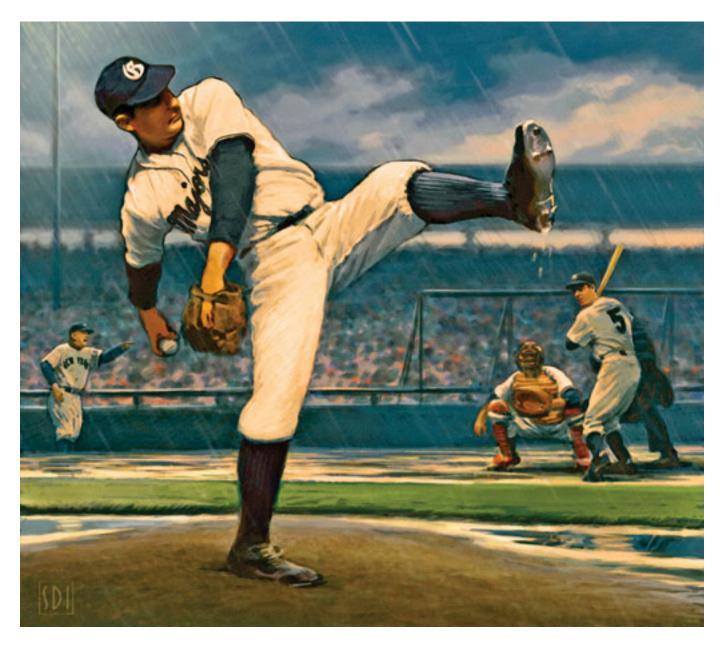
With the addition of Lou Gehrig in 1923, they developed even greater power, winning the World Series in 1927, 1928 and 1932.

The Yankees' dominance of the league continued through the 1940s with the addition of slugger Joe DiMaggio in 1936. The cry was soon heard to "dismantle the Yankees" as they continued to win during the war years despite losing many players to the armed services.

DiMaggio played only two innings in Greenville against the Majors, but he singled in two runs and gave the Yankees an early lead over pitcher Tommy Pullig.

The Majors couldn't field a full team that day and borrowed Lubbock's Jackie Sullivan, who doubled in the fourth inning to start a three-run rally against Yankees pitcher Allie Reynolds. After Sullivan's double, George Reichelt singled, Conk Meriwether drew a walk and Elmer Durrett hit into a force play, scoring Sullivan. Josh Sosh drew a free pass, and Pepper Martin drove in two runs.

In the seventh inning, the mighty Yankees infield collapsed and allowed an



unearned run, which decided the contest. Snuffy Stirnweiss failed to field a ground ball by Martin. A bunt pushed Martin to second base, and a throwing error by Jerry Coleman allowed him to slide in safely. Martin then scored to give the Majors an insurance run.

The game lasted less than two hours, but the Yankees left Greenville with the knowledge there were some good ballplayers in Texas.

James P. Dawson wrote the story for *The New York Times* with the headline: "Yanks Are Beaten by Greenville, 4–3." The lead for his story was: "Viewed from every angle, the Yankees got a chilly reception here today."

But the glory was short-lived. Even though the legendary Monty Stratton, a

Greenville native, pitched for the team in 1950, the Majors had been failing precipitously, and 1950 was the team's last year.

The field in Greenville hosted a range of teams until 1964, when the property was sold and the new owner left only the entrance gate standing.

Baseball historian John Mark Dempsey of Texas A&M University-Commerce organized an effort to get a historical marker placed at the site. Walking east down Lee Street in Greenville on a hot summer afternoon, one can almost hear the sharp bark of the umpire, "Play ball!" and remember the day of glory when the local guys defeated the best team in baseball.

Evault Boswell is a freelance writer and columnist who lives in Greenville.

Taming the Class Clown

It takes a special teacher to understand and connect with a special student

BY CLAY COPPEDGE

MY MOTHER TAUGHT ME TO READ WHEN I was 5 years old and sent me off to school a year later, figuring I was ahead of the game. But before the year was over, the school sent me home to stay because I was "too immature to learn how to read."

Yes, I got kicked out of first grade.

At the first of what would be many meetings between my parents and Lubbock Independent School District teachers and administrators, my parents pointed out that I already knew how to read. So I obviously was not too immature to learn something I already knew how to do. The heart of the matter turned out to be not my inability to read but rather my unwillingness to read the words the teacher asked me to read.

Mom taught me to read with a book that used phonetics as its teaching tool. My first-grade teacher used the "look-see" method. The teacher would show us a picture of, say, a horse with the word "HORSE" printed in bold letters.

"What's this a picture of?" the teacher would ask.

The good students replied, "That's a horse. H-o-r-s-e. Horse."

I would reply, "That's a cow. C-o-w. Cow."

That's what the school meant by "too immature to learn to read."

After a year in a private school—the only one in Lubbock willing to accept me— I enrolled in second grade at another public school.

Second grade, same story.

My third-grade teacher even gave me an "F" in Citizenship and assured my parents that no one else in the history of Lubbock education had ever failed Citizenship. Teachers and parents instructed me time and again to "straighten up and fly right," but I was an elementary school veteran, and I had a reputation to protect.

Mrs. Laird, my fourth-grade teacher at Parkway Elementary, was sweet, sincere and pretty. I wanted her to like me, but inevitably, the day came when Mrs. Laird had taken all she could handle and ordered me to stay after school for disrupting class yet again.

After the other students were gone, she pulled up a chair next to my desk and smiled with what I remember as a disconcerting combination of sweetness and pity.

"The reason I asked you to stay after school is because I have a problem, and I want you to help me figure out what to do about it. Will you help me?"

The only answer here was, "Yes."

The she looked me in the eye and said, "You're the funniest kid I've ever had in my class. You make people laugh. You even make me laugh! You have a wonderful gift—a sense of humor. Believe me, I don't want to be the one who takes that gift away from you."

I knew the hammer was about to fall, and I was the nail.

"The problem is, I can't teach class when you're cutting up and all the other students are paying attention to you," said the hammer to the nail. "How about we make a deal? What if I give you a chance to crack jokes in class, but only at certain times? When I'm talking to the class, I



want the other students listening to me not you."

How, I wondered, would I recognize when that certain time came around?

"If you start to say something while I'm teaching, I'll give you a look." She pushed her glasses to the end of her nose and peered over the top of them, making her look a little like a fussy librarian. "Like that. Got it? If I give you this look, you have to be quiet. If I call on you, I'll give you the same look if I want a serious answer. You can be you. You just have to let me be me. Deal?" As proof, I point out that my Citizenship grade improved to a "B."

The last time I heard from Mrs. Laird, I was a senior in high school and my name was in the *Lubbock Avalanche-Journal* because *The Ingénue* magazine had published a story called *The Case of the Missing Vice Principal* that I wrote about my continuing struggle within the school system. She called to congratulate me.

"I'm so proud of you, but I'm not surprised," she told me. "I'll bet it's a funny story, too!"

"It's hilarious," I assured her.

We talked a few minutes, and I'm sure I thanked her for being a great teacher, but I didn't get around to saying "thanks" for her most valuable lesson and the gentle way she got it across.

I gave scant thought to fourth grade until a few years ago when a friend posted on Facebook her trials with her daughter, who wouldn't behave in school. The woman asked her Facebook friends for help, and their suggestions ran from grounding to various forms of embarrassment.

None of that worked, I knew, because well-meaning adults had tried those methods on me.

What worked was a few kind words and a certain look from a teacher who accepted a goofy, immature kid for who he was.

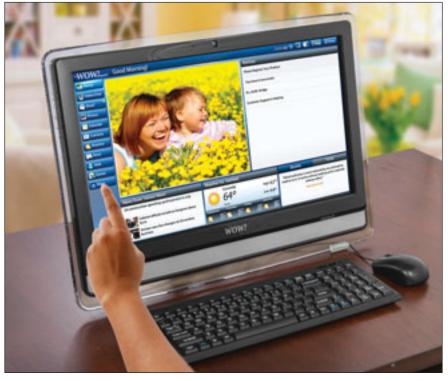
Mrs. Laird, if you read this: Thank you. And I'm not kidding.

Clay Coppedge, a member of Bartlett EC, lives near Walburg.

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Have you ever said to yourself "I'd love to get a computer, if only I could figure out how to use it." Well, you're not alone. Computers were supposed to make our lives simpler, but they've gotten so complicated that they are not worth the trouble. With all of the "pointing and clicking" and "dragging and dropping" you're lucky if you can figure out where you are. Plus, vou are constantly worrying about viruses and freeze-ups. If this sounds familiar, we have great news for you. There is finally a computer that's designed for simplicity and ease of use. It's the WOW Computer, and it was designed with you in mind. This computer is easy-to-use, worry-free and literally puts the world at your

fingertips. From the moment you open the box, you'll realize how different the WOW Computer is. The components are all connected; all you do is plug it into an outlet and your high-speed Internet connection. Then you'll see the screen – it's now 22 inches. This is a completely new touch screen system, without the cluttered look of the normal computer screen. The "buttons" on the screen are easy to see and easy to understand. All you do is touch one of them, from the Web, Email, Calendar to Gamesyou name it... and a new screen opens up. It's so easy to use you won't have to ask your children or grandchildren for help. Until now, the very people who could benefit most from E-mail and the Internet are the ones that have had the hardest time accessing it. Now, thanks to the WOW Computer, countless older Americans are discovering the wonderful world of the Internet every day. Isn't it time

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- Robert Forbes, M.D., California

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Ma Ferguson Unmasks the Klan

Governor's action reduces hate group's influence on Texas politics

BY MARTHA DEERINGER

TEXAS' FIRST FEMALE GOVERNOR, MIRIAM "Ma" Ferguson, rode into office in 1925 on the coattails of her husband, former Gov. Jim Ferguson, who had been impeached by the state Senate in 1917.

Impeachment made him "ineligible to hold any office of honor, trust or profit under the state of Texas." To Jim Ferguson, this edict was a serious inconvenience. He had unfinished business, and the biggest issue was the Ku Klux Klan.

While Texans slowly adopted the cultural changes that swept the country after World War I, many embraced the Ku Klux Klan. The Klan gained a significant foothold in Texas politics during the early 1920s.

Originally formed to foster white supremacy, the Klan of the 1920s claimed to have a new focus. Along with racial purity, its leaders preached patriotism, fundamentalism and strict morality. Although the majority of Klan members came from the ranks of the poor and uneducated, a few powerful citizens joined. Voting as a bloc, the Klan elected sheriffs, district attorneys, legislators and judges as it launched acts of terrorism.

The Dallas KKK administered vigilante justice in a secluded spot along the Trinity River. One woman suspected of marrying a second time without seeking a divorce from her first husband was beaten with a wet rope, tarred and feathered, and warned to get out of town. A black elevator operator was whipped and branded on the forehead with the KKK emblem. October 23, 1923, was Ku Klux Klan Day at the State Fair of Texas, and the event drew hordes of white-robed and hooded members of the Invisible Empire. More than 5,000 new recruits took part in initiation ceremonies at the fairgrounds the next day.

In 1924, four years after women won the right to vote, Jim Ferguson announced



the candidacy of his wife, Miriam Amanda, for governor of Texas. Early in the campaign, a reporter combined her initials and dubbed her "Ma." Pitted against Klanbacked candidate Felix D. Robertson, Ma Ferguson won the support of voters who were sick of the violence and intimidation of the KKK. Although she was photographed feeding chickens and wearing a sunbonnet, Ferguson was far from the country girl Jim Ferguson described. Born in Bell County in 1875, she attended Salado College and Baylor Female College. Her campaign slogan promised "two governors for the price of one."

George Dealey, the editor of *The Dallas Morning News*, said on August 17, 1924: "Miriam Ferguson's election will sound the death knell of the Klan as a political power base in the state."

After defeating her KKK-backed opponent, Ma Ferguson followed through on her campaign promise to pass a law forbidding anyone to participate in public activity while wearing a mask. Although the courts eventually overturned the antimask law, it did accomplish Ferguson's goal.

Historian L. Patrick Hughes explains, "Klan membership dropped from a high of 97,000 in the summer of 1924 to about 18,000 at the beginning of 1926. In the summer of 1927, Gov. Dan Moody declared, "The Klan in Texas is as dead as the proverbial doornail." The Klan had, by the end of the decade, dwindled to a negligible force in Texas politics and social life."

Everyone knew that Ferguson was a mouthpiece for her husband. In her office, two swivel chairs stood behind two desks.

Like her husband before her, Ma Ferguson's term in office was marred by scandal. Her administration awarded Highway Department contracts to firms that advertised in the *Ferguson Forum*, a weekly newspaper that presented the family's views to the public. Pardons for criminals flew from beneath her pen; she granted more than 2,000 during her first two years in office. Disgruntled law officers suspected that Jim Ferguson was getting kickbacks from the pardons.

Ma Ferguson lost the primary in 1926 but was elected again by a narrow margin in 1932. Years later, *Time* magazine, which referred to her as "the governess," described Ferguson as "a college educated, devoutly religious, well-bred woman who was about as political as peach cobbler."

Martha Deeringer, a member of Heart of Texas EC, lives near McGregor.

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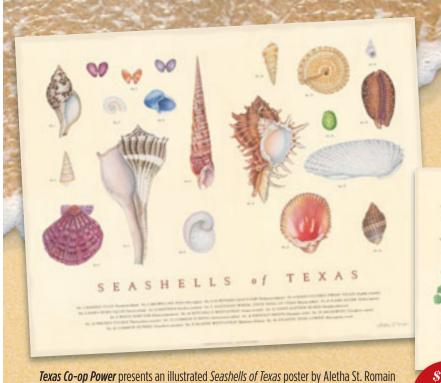
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From the publishers of TEXASCOOPPOWER

Spectacular **Sandwiches**

FROM MEXICAN TORTAS TO BRATwurst and kraut in a bun. cultures around the globe have their own claim-to-fame sandwiches. I dream of the Vietnamese bánh mì. a sandwich that delivers a riot of flavor and a perfect mix of textures and tastes: crackly bread, fresh pickled vegetables and herbs, a savory meat and a substantial kick of spice. The sandwiches are increasingly easy to find in restaurants and food trailers and are easy to make at home.

PAULA DISBROWE, FOOD EDITOR

Vietnamese Bánh Mì

PICKLED VEGETABLES

- cup distilled white vinegar 1
- tablespoon kosher salt 1
- 1 teaspoon sugar
- 2 cloves garlic, crushed
- 1/2 cup water
- 1 hothouse cucumber, julienned
- 4-6 ounces radishes (daikon, watermelon or mixed varieties),
 - peeled and julienned
- 4-6 ounces carrots, peeled and julienned

SANDWICH FIXIN'S

Baguette or French roll Mayonnaise Soy sauce Cooked and sliced steak, chicken, pork, sliced ham or tofu Thinly sliced jalapeño peppers and cilantro sprigs, for garnish Sriracha, for garnish

1. PICKLED VEGETABLES: In a medium bowl, combine vinegar, salt, sugar, garlic and water, and whisk until the salt is dissolved. Add vegetables and mix well. Let stand 30 minutes, tossing occasionally. To add to a sandwich, remove your desired portion of vegetables from the marinade and drain.

CONTINUED ON PAGE 32

Recipes

Spectacular Sandwiches

THIS MONTH'S RECIPE CONTEST WINNER

JULI ENGEL | PEDERNALES EC "I've heard these delicious sandwiches called by many other names—

funeral sandwiches and hot party ham sandwiches," Engel says. "I've been making them for my friends, family and Bunco group for many years, and everyone loves them."

French Market Sandwiches

- 1 package (12) Hawaiian sweet rolls
- ³/₄ pound deli ham, thinly sliced
- 1/2 pound sliced Swiss cheese (8-10 slices)
- 6 tablespoons (³/₄ stick) butter
- 1/2 teaspoon garlic powder
- 1 tablespoon honey mustard
- 2 tablespoons brown sugar
- 1 teaspoon Worcestershire sauce
- 1 tablespoon poppy seeds

1. Preheat oven to 350 degrees.

2. Slice the entire package of rolls crosswise; do not separate rolls, but treat the whole package like one large roll. Lay the bottom half in a 9-by-13-inch baking dish.

3. Evenly layer the ham over the bottom half of roll, then repeat with the cheese. Cover with the top half.

4. In a small saucepan, heat butter, garlic powder, honey mustard, brown sugar and Worcestershire sauce, whisking to blend until it comes to a boil and is completely melted and smooth.

5. Pour the butter mixture evenly over the top, and brush or spread with a knife to cover. Sprinkle with the poppy seeds.

6. Cover with foil and bake 15–20 minutes, then remove foil and bake an additional 5 minutes until tops are golden brown. Serves 4–6.

\$100 Recipe Contest

November's recipe contest topic is **Thanksgiving Side Dishes.** Sure, turkey takes center stage—but everybody's got at least one beloved side dish on the holiday table. What's yours? The deadline is **June 10.**

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.

CONTINUED FROM PAGE 31

2. SANDWICH FIXIN'S: Slice baguette or roll in half lengthwise, and use your fingers to hollow out the middle of each half, making troughs. Toast the bread if desired, then allow to cool. Spread a generous amount of mayonnaise on bottom half of bread, then drizzle with soy sauce. Top with a desired protein and pickled vegetables, and garnish with jalapeños, cilantro and Sriracha, as desired. Close the sandwich and serve.

COOK'S TIP The pickled vegetables will keep up to two weeks in the fridge. Sriracha is a popular hot sauce in Thailand and Vietnam made from chile peppers, distilled vinegar, garlic, sugar and salt.

Ultimate Seafood Croquette Burgers

CINDY JARROTT | BRYAN TEXAS UTILITIES Jarrott's recipe was chosen for the Food Network's *Ultimate Recipe Showdown: Burgers* competition. It was inspired by her Spicy Shrimp and Crab Croquettes, another award winner that appeared on *Emeril Live: Emeril's Football Contest.* Jarrott serves hers with homemade Garlic Aioli and Shiner Bock Bread (recipes available at TexasCoopPower.com).

- 1 cup long-grain rice
- 4 tablespoons (½ stick) butter
- 1/2 cup flour
- 4 eggs, lightly beaten
- 1 cup finely chopped green onions
- 1/2 cup finely chopped and seeded jalapeño peppers
- 1 pound fresh shrimp, peeled, deveined and chopped
- 8 ounces crawfish tail meat, chopped
- 8 ounces crabmeat
- 4 tablespoons fresh lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon Cajun seasoning
- Saltine cracker crumbs
- Vegetable oil, for frying

Shiner Bock Bread or 8 French bread rolls

Garlic Aioli or mayonnaise

- 8 slices pepper jack cheese
- Shredded iceberg lettuce
- Sliced tomatoes
- Sliced red onion
- Sliced pickles and/or pickled jalapeño peppers, for garnish

 Cook rice in 2 cups of boiling, salted water 20–25 minutes, or until done. Add butter while the rice is still hot.
 In a large mixing bowl, whisk together flour and eggs to make a light batter. Add the rice, green onions and jalapeños, and mix well.

3. Add shrimp, crawfish, crabmeat, lemon juice and seasonings. Combine until incorporated but do not overmix, keeping the crabmeat pieces intact. Refrigerate the seafood mixture 30 minutes–2 hours.

4. When you're ready to cook, shape the mixture into patties the size of buns and about $\frac{1}{2}$ - to $\frac{3}{4}$ -inch thick, and coat with cracker crumbs.

5. Heat $\frac{1}{2}$ inch oil in a 10-inch iron skillet over medium to medium-high heat until bubbles come up from the bottom of a wooden spoon when inserted (oil should be hot but not smoking). Fry the croquettes until golden brown on both sides, about 8–9 minutes total. Drain on paper towels and season with a sprinkle of salt.

6. Grill halved rolls over medium heat until toasted. Spread Garlic Aioli on each half. Place 1 croquette on bottom half of roll and squeeze a little lemon juice over the top, then top with a slice of cheese, lettuce, tomato, onion and pickles and/or jalapeños. Top with remaining half of roll and repeat with other portions. Serve with your favorite spicy potato chips. Makes 8 sandwiches.

COOK'S TIP The seafood mixture freezes well for later use, so it can be made ahead of time. A ¹/₂-cup ice cream scoop helps ensure even portions when creating the patties.

Cheesesteak Sandwiches

D'ANN HART | PEDERNALES EC

- 6 tablespoons (¾ stick) butter, divided use
- 6 deli rolls, sliced in half
- $1\frac{1}{2}$ pounds thinly shaved roast beef
- 1 yellow onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 6 ounces whole white mushrooms, washed and sliced lengthwise
- 1 teaspoon salt



- 1/2 teaspoon black pepper
- 3 tablespoons Worcestershire sauce
- 1/2 pound sliced provolone cheese

1. Melt 2 tablespoons butter in a large skillet over medium-low heat. Place the deli roll halves face-down on the skillet and heat until golden brown and crisp. Set aside.

2. Heat 2 more tablespoons butter in the skillet over medium heat. Add beef and cook 1 minute, then remove and set aside. Melt remaining butter and add onion, peppers and mushrooms. Stir in the salt, pepper and Worcestershire sauce, and cook until the vegetables soften.

3. To assemble sandwiches, divide the beef among the bottom halves of the browned deli rolls, top with sautéed vegetable mixture, and place two slices of provolone cheese on top of each.

4. Top with remaining half of roll, place the sandwiches on a parchment paperlined baking pan, and toast under the broiler until the cheese melts. Serve warm. Serves 6.

Turkey Club With Kale-Basil Pesto

KIM BATES-WALLACE | BARTLETT EC

You won't use all the pesto for this savory riff on a classic club. Serve leftovers on toasted slices of baguette or toss with pasta. Bates-Wallace suggests adding mashed avocado to the sandwich. (It will stay on better mashed than sliced.)

PESTO

- 2 cups chopped kale
- 2 cups fresh basil
- 3 tablespoons pine nuts
- 2 cloves garlic

Juice of 1 lemon

- 1 teaspoon coarse salt
- 1 cup olive oil
- 1 cup grated Parmesan
- 1 tablespoon butter, at room temperature, plus more for spreading on bread

SANDWICH

- 8 slices sourdough bread
- 1 pound thinly sliced smoked turkey
- 4 slices smoked Gouda cheese

- 2 Roma tomatoes, thinly sliced
- 1 small red onion, thinly sliced
- Fresh mixed greens
- 4 slices thick-cut smoked bacon, cooked (optional)

 PESTO: In a blender, combine kale, basil, pine nuts, garlic, lemon juice and salt, and purée until combined. With the blender running, pour in the olive oil in a slow, steady stream. Add Parmesan and butter, and process until smooth.
 SANDWICH: Butter the bread and place the slices butter-side down on a grill or frying pan over medium heat. Place 2–3 slices of turkey on each of 4 slices of bread, and 1 slice of cheese on each of the remaining 4 slices.

Smear about 1 tablespoon of Pesto on the turkey.

3. When the bread is golden brown, remove from pan. Add tomato and red onion slices, then mixed greens and bacon, if using. Close sandwiches, slice on the diagonal and enjoy. Makes 4 sandwiches.

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2016 \$3,000 GRAND PRIZEWINNER Stuffed Chicken With Mushroom Pan Jus Karen Bergman | Trinity Valley EC Get the recipe at TexasCoopPower.com.

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Go to TexasCoopPower.com for details and official rules.

TexasCoopPower

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 all can be sent in one envelope. No email entries will be accepted. For official rules, visit TexasCoopPower.com. Entry deadline: July 10, 2017.

Deadline: JULY 10

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▲ SHEILA ANDREWS, Pedernales EC: "Our family would log many miles traveling to basketball tournaments. Here are our boys goofing off as we head back home after a long trek to West Texas."

Road Trip

LIFE IS A HIGHWAY. Coasting down roads to reach their travel destinations, people can't help but capture the sights they see along the way. Check out these views.

RACHEL O'BRIEN, LEANDER ROUSE HIGH SCHOOL

This month's photo entries were curated by Leander Rouse High School student Jaci Chavera. O'Brien and Chavera participated in Leander Independent School District's Career Opportunities on Location Week at *Texas Co-op Power*.

WEB EXTRAS ► See more photos online.



▲ DEBORAH WILLIAMS, Bartlett EC: Williams road-tripped from Salado to Lost Maples to Big Bend and back to Salado via Mason and Llano. "Because of all the rain, El Camino del Rio was in rare form, lush and green—the greenest I've ever seen it."



▲ BARBIE AND JIM PERKINS, Pedernales EC: "One of the many vistas in Monument Valley"



▲ MARK HOLLY, Bandera EC: Just off Main Street in Bandera, the Cowboy Capital of the World

▼ SHANNON BUSHONG, CoServ: Seagulls on a Galveston beach



UPCOMING CONTESTS

OCTOBER COSTUME PARTY	DUE JUNE 10
NOVEMBER INTO THE WOODS	DUE JULY 10
DECEMBER STAIRWAYS	DUE AUGUST 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 TexasCoopPower.com/contests. **MAIL:** Focus on Texas, 1122 Colorado St., 24th Floor, Austin, TX 78701. A stamped, self-addressed 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.

Around Texas

Event Calendar



Pick of the Month Marble Falls Soapbox Classic

Marble Falls June 16-18

(830) 385-9289, adultsoapboxderby.com

The motto for this adult racing event is: "Build it. Bring it. Race it." It's all downhill from there. In addition to races in multiple divisions, this Father's Day weekend event includes a hat contest and street dance.

June

Abilene [8-10] Children's Art & Literacy Festival, (325) 677-1161, abilenecac.org/calf

9

Cisco [9-10] Pie Fest, (254) 442-2537, ciscotxpiefest.com

Cross Plains [9–10] Robert E. Howard Days, (254) 725-4993, howarddays.com

Windthorst [9-11] St. Mary's 125th Birthday Celebration, (940) 423-6542, facebook.com/windthorstcelebrates

10

Dublin Tour de Agua, (254) 445-3712, rideforthechange.com

East Bernard Czech Kolache-Klobase Festival, (979) 335-7907, kkfest.com

Jacksonville Tomato Fest, (903) 586-2217, jacksonvilletexas.com

New Braunfels Food Truck Cook-Off & Craft Fair, (830) 303-4376, ccsct.org

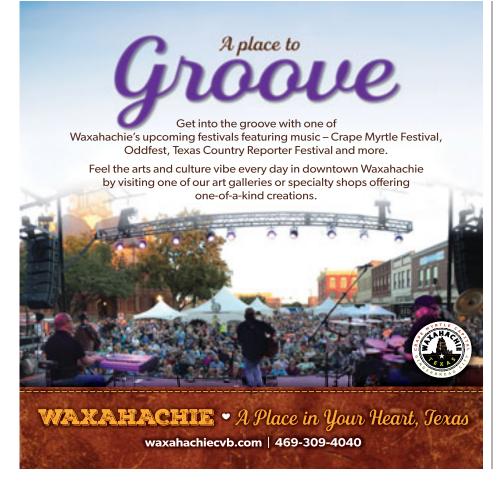
16

Denison [16-18] "Lost Neighborhood" Self-Guided Tours, (903) 465-8908, visiteisenhowerbirthplace.com

Ingram [16–July 1] *Doublewide, Texas,* (830) 367-5121, hcaf.com

Stonewall [16-17] Peach JAMboree & Rodeo, (830) 644-2735, stonewalltexas.com





SOAPBOX DERBY: JOHN HALLOWELL | HIGHLAND LAKES WEEKLY. WINE: KATERINA KOVALEVA | DREAMSTIME.COM. ICE CREAM: THPSTOCK | DREAMSTIME.COM



Summer Break Fun

Museums Art & Culture Parks & Recreation Historic Downtown Antiques Fairs & Festivals For more information and overnight accommodations: www.huntsvilletexas.com



17

La Grange Aztec Dance Extravaganza, (979) 968-3017, visitlagrangetx.com

Port Aransas Woody's Sports Center Ladies Powder Puff Fishing Tournament, (361) 749-5252

19 Port Arthur Juneteenth Celebration, (409) 332-1709, portarthurjuneteenth.weebly.com

ムム Levelland Sip & Swirl, (806) 894-9079

Luling [22-25] Watermelon Thump Festival, (830) 875-3214, watermelonthump.com

24

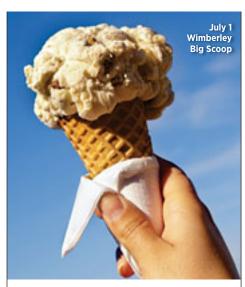
Brenham Summer Sip Wine Walk, (979) 836-3696, visitbrenhamtexas.com

Crowell Dark Sky Public Star Party, (940) 684-1670, 3rf.org

Freeport Schuster Home Open House, (979) 297-0868

Lott [24–25] Sacred Heart Catholic Church Picnic and BBQ Cook-Off, (512) 740-6952

Morton [23-25] Texas' Last Frontier Heritage Celebration, (806) 598-9140, facebook.com/texaslastfrontier



Bulverde [25-29] Vacation Bible School, (210) 259-1946, redroofchurch.org

July

Granbury [1–4] Old-Fashioned 4th of July, (817) 573-1622, granburychamber.com

Jasper Independence Day Celebration, (409) 384-2762, jaspercoc.org

Wimberley Big Scoop, (512) 921-7043, newbloomz.com/big-scoop

Wylie Bluegrass on Ballard, (972) 516-6000, wylietexas.gov

3

Tyler Independence Day Celebration, (903) 561-0445, phbctyler.com

Waxahachie [3-4] Crape Myrtle Festival & Parade, (469) 309-4040, waxahachiecvb.com

4

Fredericksburg 4th of July Community Parade & Fireworks, (830) 997-6523, visitfredericksburgtx.com

Lake Jackson Rubber Duck Regatta, (979) 297-4533, brazosport.org

Tivoli Austwell-Tivoli Lions Club Upper Crust Pie-Baking Contest, (361) 286-3762

Submit Your Event!

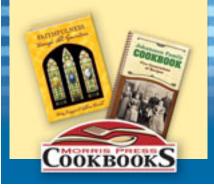
We pick events for the magazine directly from *TexasCoopPower.com.* Submit your event for August by June 10, and it just might be featured in this calendar.

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Present Day Past

Marking history in Comanche

BY MELISSA GASKILL

I CAME ACROSS MY FIRST COMANCHE HIStorical marker outside the McCrary House, a circa-1879 structure that now serves as the tasting room for Brennan Vineyards. The marker reports that James Madison McCrary arrived in Comanche about 1872 and used limestone quarried near Austin to build the home.

In 2000, Fort Worth doctor Pat Brennan and his wife, Trellise, bought the house and soon purchased an adjacent 33 acres.

"We had no idea what to do with it and thought of a hundred things," Pat Brennan recalls. After consulting with fellow doctor Richard Becker, who operates Becker Vineyards near Fredericksburg, and analyzing the soil and water, he decided to plant grapes then open a winery.

Brennan Vineyards now makes 16 wines. At the prestigious *San Francisco Chronicle* Wine Competition, Brennan's 2015 Reserve Viognier won Best of Class 2017, the latest on a long list of awards.

Tastings include a choice of six wines for \$10 or are complimentary with the purchase of two bottles. Lingering is encouraged. I sampled the viognier as well as a roussanne and a tempranillo. Between sips, I nibbled on Texas Star cheese from Veldhuizen Cheese Shoppe in nearby Dublin.

Historical markers sprout like wildflowers around Comanche's square, referencing a hand-dug well from 1859; an enormous oak tree that sheltered a local boy in 1854; geologist Robert Thomas Hill, who named the Balcones Escarpment; and noted American quarter horse Royal King. Three courthouses have graced the square. The current one is a three-story limestone building in the art deco style, dedicated in 1941.

Shops scatter around the square, some of them in buildings with their own markers. A recent addition, Harvest Restaurant,



serves lunch, dinner and Sunday brunch. Owner and chef Todd Sanders incorporates local, seasonal ingredients into the menu. My grilled Texas quail, served with stone fruit honey barbecue sauce, was tender with just a hint of sweetness. Other choices include prime rib, pork tenderloin and flounder.

For breakfast, locals flock to **Rockin' J's Restaurant**, in an old (but not historic) gas station convenience store east of downtown, where cowhides, deer heads and antlers cover the wood-paneled walls. My Hungry Women breakfast of coffee, two eggs, two slices of bacon, a pancake and country potatoes set me back about \$7.

Just a few blocks closer to the square and open for 27 years—almost historic in restaurant terms—**Miguel's Restaurant** serves lunch and dinner salads, enchiladas, burgers and specials such as tamales wrapped in tortillas then deep-fried, and chickenfried steak topped with queso.

Even though markers provide tastes of local history, the **Comanche County Historical Museum** serves the whole enchilada. The grounds house remnants of a one-room schoolhouse, dinosaur tracks, petrified tree trunks and old tombstones. Inside, rooms bulge with historic memorabilia—clothes, photos, furniture, wagons, fossils and books. There are several fully furnished schoolrooms, cases full of arrowheads and, of course, historical markers.

Northeast of town, **Proctor Lake** touches four parks maintained by the U.S. Army Corps of Engineers. Promontory Park and Copperas Creek Park are accessible from State Highway 16. Promontory Park offers a fishing pier and picnic areas among its wooded hills, and Copperas Creek sports a boat ramp and opportunities to fish from the shore. The attendant at the gate reported folks were "catching crappie like crazy" on the day of my visit.

The road to Promontory winds through pecan groves. **Sorrells Farms** operates a store in town, selling flavored pecans, candies and fudge—as well as a variety of casseroles including King Ranch chicken.

Pair one of those casseroles with a bottle of Brennan's Buffalo Roam, a smooth, smoky red wine, for a meal worthy of its own historical marker

Read more of **Melissa Gaskill'**s writing at melissagaskill.blogspot.com.

WEB EXTRAS ► Previous stories have taken readers to Brownwood and from Hico to Dublin.

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