

Garza
Lynn Scurry
THE BORDEN STAR
Dawson Howard
Volume XXXI February 5, 2003

Serving the Counties of Borden, Dawson, Garza, Howard, Lynn & Scurry

Honoring the Columbia Shuttle Crew



Members of the Space Shuttle Columbia Crew

Saturday, February 1, 2003 the Space Shuttle Columbia disintegrated upon re-entry to the earth's atmosphere. All seven crewmembers, six Americans and one Israeli, were lost.

The members of the crew were: Colonel Rich Husband, Lt. Colonel Michael Anderson, Commander Laurel Clark, Captain David Brown, Commander William McCool, Dr. Kalpana Chawla and Ilan Ramon Colonel, Israeli Air Force.



Beginning in next week's edition of *The Borden Star*, readers can find information concerning status of local servicemen. Each week a different person will be featured in a special section devoted to our local servicemen/women.

With the possibility of a war with Iraq looming,

several of these young people have been deployed to the Persian Gulf area with others in preparation for possible deployment.

Please send a photo, addresses and any information regarding enlisted men or women with ties to Borden County to the paper at P.O. Box 137, Gail, Texas, 79738.

PRESIDENTIAL RESPONSE:

In light of the tragedy, President Bush requested prayer for the families and loved ones of the shuttle Columbia's crew.

The President spoke to the nation this afternoon, offering these words of gratitude to the brave astronauts who lost their lives:

In an age when space flight has come to seem almost routine, it is easy to overlook the dangers of travel by rocket, and the difficulties of navigating the fierce outer atmosphere of the Earth. These astronauts knew the dangers, and they faced them willingly, knowing they had a high and noble purpose in life. Because of their courage and daring and idealism, we will miss them all the more.

All Americans today are thinking, as well, of the families of these men and women who have been given this sudden shock and grief. You're not alone. Our entire nation grieves with you. And those you loved will always have the respect and gratitude of this country.

The cause in which they died will continue. Mankind is led into the darkness beyond our world by the inspiration of discovery and the longing to understand. Our journey into space will go on.

In the skies today we saw destruction and tragedy. Yet farther than we can see there is comfort and hope. In the words of the prophet Isaiah, *'Lift your eyes and look to the heavens. Who created all these? He who brings out the starry hosts one by one and calls them each by name. Because of His great power and mighty strength, not one of them is missing'* (Isaiah 40:25-26).

The same Creator who names the stars also knows the names of the seven souls we mourn today. The crew of the shuttle Columbia did not return safely to Earth; yet we can pray that all are safely home. May god bless the grieving families, and may God continue to bless America."

--President George W. Bush

Roper, Wilson Earn Return Trip To State Meet

Three-Way tie for First in District UIL Debate – Speaker Points Bump BHS to 2nd, 3rd.

In the complicated world of cross-ex debate, sometimes the best laid plans of mice and men (to quote Steinbeck) just don't pan out.

The good news, however, is that Borden High School had one team advance to the State Cross-Ex Meet in Austin March 10, 11.

The tough news is that the other will be alternate—despite the similar win-loss record.

In such cases, debate ties

are broken by going to speaker points. Rochester and both Borden County teams had identical win-loss records after the round-robin tournament held in Rochester Monday.

Rochester finished with 170 speaker points to finish first.

Billy Roper and John Wilson, who made it to state last year as freshmen, then had to settle for second place with 167 points.

That bumped Tyler Wallace and Kyle Pinkerton—who

had beaten the Rochester team earlier in the day—to third by virtue of 164 points.

Roper and Wilson defeated Wallace and Pinkerton in the day's final debate, which set up the tie-breaker situation.

This year, both teams have traveled and competed extensively.

Roper and Wilson have a cumulative win-loss record of 27-8 for the school year while Pinkerton and Wallace have gone 12-5, including this week's district debates.

CUT THE NETS! Lady Coyotes Capture District Crown; Boys Clinch Runner-up Spot

By Sue Jane Mayes

With wins over Dawson and Klondike last week, both BHS basketball squads will now advance to the playoff picture in Class A.

After Tuesday night's game at Ira, coaches and players can turn their attention to bi-district.

Coach Kevin James and his senior-laden team easily handled Dawson January 28, but found the visiting Klondike Cougars to be more of a challenge.

Having defeated Klondike soundly in their first outing, the Lady Coyotes found themselves in a fight from the start.

The first quarter ended in a 10-10 tie. BHS stole the ball five times in the early going but were cold from the field (3-of-13).

Bobbie Kempf got the lead back for the Lady Coyotes as second quarter play began with a drive through the lane that resulted in two points.

Micah Hensley converted a three-point play after being fouled, upping the lead to 15-11.

The game went back and forth the remaining seven minutes of the second quarter as both teams exchanged baskets.

Junior Shayla Gass drove the lane on BHS's last possession before halftime as the Lady Coyotes, but the Lady Cougars scored with just four seconds in the half to lead 24-23.

An 18-point third quarter put BHS in command of the game for the time being.

Pati Rodriguez ignited much of the offensive spark with her defensive play.

She stole the ball on two consecutive Klondike possessions, went in for a lay-up on one and then dished off to Bobbie Kempf for another two points.

Menda James' pass to Bobbie underneath led to

another basket with 2:39 left in the quarter, giving BHS its biggest lead of the game, 34-28.

Gass hit a three-pointer at 1:54 to push it to a 37-30 lead.

The last minute had a flurry of activity with Micah Hensley finding Jami Gass for a conversion with 1:01 remaining.

After Gass's points, the girls led 39-31 and went for more.

Carolina Arellanos stole the ball, fed to James who missed the lay-up but was fouled.

James sunk the two free throws to extend the lead to double digits—41-31 with only :35 before the quarter ended.

Klondike, however, was fouled on their last possession, made the two free throws, and narrowed the lead to 41-33 with eight minutes to play.

The Lady Coyotes would need that cushion as the fourth quarter got very interesting in the final few minutes.

With 4:53 left in the game, the Lady Coyotes held a ten-point lead, 48-38. But, Rodriguez picked up her fifth foul just seconds later and Klondike seemed to pounce on the opportunity.

With 1:39 on the clock, the Lady Cougars had whittled away the 10-point lead to 51-48.

Klondike went to the line after a BHS foul, made both free throws, and the fight was on as the Lady Coyotes now led by only one, 51-50 with 1:18 remaining.

At this point, Coyote fans were having déjà vu of the Ira game two weeks earlier.

Missed free throws spelled doom for the girls in that game in the waning seconds, but on this night, BHS was up to the challenge.

Hensley went to the line eight times and hit six of those in the final quarter.

Defensive rebounds also helped the cause down the stretch as BHS held on for the 57-52 win which gave them the district championship outright.

BHS 10 14 9 19 52

KHS 10 13 18 16 57

B. Kempf (17 pts., 8 reb., 4 blocked shots, 2 steals, 3 assists); **Hensley** (15 pts., 6 reb., 2 steals, 1 blocked shot, 1 assist); **Rodriguez** (10 pts., 4 steals, 3 assists); **S. Gass** (5 pts., 1 reb., 1 assist); **J. Gass** (4 pts., 1 reb., 1 blocked shot, 1 assist); **C. Arellanos** (2 pts., 2 reb., 1 steal, 1 assist); **Culp** (2 pts., 3 reb., 1 blocked shot, 1 assist); **James** (2 pts., 3 reb., 3 steals, 1 assist); **D. Kempf** (2 reb., 2 steals, 2 assists)

JV Girls take final season win

A 28-14 win over Klondike gave the junior varsity girls an undefeated district season.

Led by Whitney Anderson's 10 points, the girls led all the way enroute to their 18th win of the season against only three losses (all of those coming in the Borden tournament against varsity teams).

BHS 8 4 2 14 28

KHS 6 0 2 6 14

Anderson (10 pts., 6 reb., 1 steal, 1 assist); **Rinehart** (8 pts., 10 reb., 4 steals, 4 assists); **Brooks** (6 pts., 4 reb., 1 blocked shot, 1 steal); **Johnson** (4 pts., 6 reb., 2 blocked shots, 1 steal); **Balague** (5 reb.); **Hudson** (1 reb.); **Ogden** (1 reb.)

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Boys Back in Playoff Picture After Four- Year Layoff

Seniors Brionne Jackson, Talin Pepper, and T.J. Sharp were 8th graders the last time BHS boys made it to the playoff scene.

Four years later, they hope to enjoy some of the post-season success and extend the basketball season a few weeks.

With a 55-41 win over Dawson followed by a 69-40 victory over Klondike last week, the Coyotes earned themselves the second-place honors in District 9-A and will advance to the state playoffs that begin in two weeks.

Tentatively, practice games are scheduled the next two

weeks—dates and times will be provided in next week's edition of *The Borden Star*.

BOYS' BOX SCORES

BHS 16 14 6 19 55

DHS 6 11 9 15 41

Sharp (20 pts.), **Griffin** (13 pts.), **Tarleton** (12 pts.), **Pepper** (5 pts.), **Jackson** (3 pts.), **Pinkerton** (2 pts.)—also playing was **Cade Peterson**

BHS 19 18 18 14 69

KHS 9 15 9 7 40

Tarleton (19 pts.), **Pepper** (12 pts.), **Griffin** (12 pts.), **Pinkerton** (10 pts.), **Sharp** (9 pts.), **Jackson** (5 pts.), **Peterson** (2 pts.)—also playing was **Adam Carter**

Jr. High Boys end season with Big Win over Klondike

It could not have ended in a better way.

Coach Trey Richey was grinning from ear to ear, his players were, too, as Borden Jr. High played a solid four quarters to take earn a victory in their last game of the season.

From the outset, the Coyotes were dominant. They made their first four shots to jump out to an 8-0 lead before Klondike knew what had hit.

Jacob Froman made three consecutive baskets underneath and Quentin Shafer added the fourth to give BJH a comfortable margin with 3:54 remaining in the first period.

Klondike, however, responded and made it an 8-7 game at the end of one period.

Klondike would lead only once in the game, 9-8, on a bucket made just as second quarter play started.

Shafer wasted no time in regaining the lead for BJH.

The 7th grader hit the first of his three 3-pointers on the evening with 4:49 left in the half.

He duplicated that shot as the buzzer ended the half, the ball hitting nothing but net to put the Coyotes up 20-15.

As second-half action resumed, Michael Bullinger stole the ball on Klondike's first possession and drove the court for a lay-up and two more points.

After a Klondike score, Bullinger went behind the arc for three more points on the assist by Froman.

Up 25-17, the Coyotes continued to pour it on as Clint Chapman stole the ball on a great defensive move, passed to Bullinger who went on in for the lay-up.

Shafer's final trey of the night came with :39 left in the third quarter, giving the Coyotes a 30-17 advantage.

Zane Williamson made a good pass to Chapman who

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Armstrong, Dye Complete College Degrees

By Sue Jane Mayes

It's real world time for two former BHS students who'll be out and about following their December graduations.

Chrissy Armstrong, daughter of Sheila (Zant) and David Armstrong, completed her Animal Science degree and graduated magna cum laude from Texas A&M University December 14.

Armstrong's degree has a specialization in equine production/management.

She eventually hopes to use the degree to train horses to be used in therapeutic situations for children.

The commencement ceremonies featured newly-elected Lt. Governor David Dewhurst as the speaker and was the first graduation exercise for new A&M President Robert Gates.

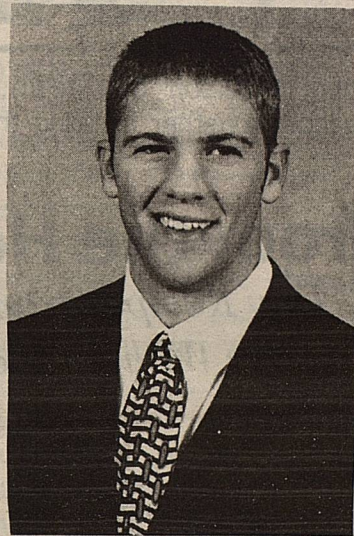
Brice Dye, son of Shirley and Chet Dye of Gail, earned a Bachelor of Arts degree in Youth Ministry from Abilene Christian University.

Currently, he is employed with Abilene Christian Schools.

Dye teaches two Bible classes while also coaching. As a football assistant for the six-man private school, Dye's



Chrissy Armstrong



Brice Dye

team won the runner-up state title in Six-Man TAPPS (Texas Association Private and Parochial Schools).

points of the game.

The 40-27 win gives the junior high boys a final record of six wins and eight losses for the 2002-2003 season.

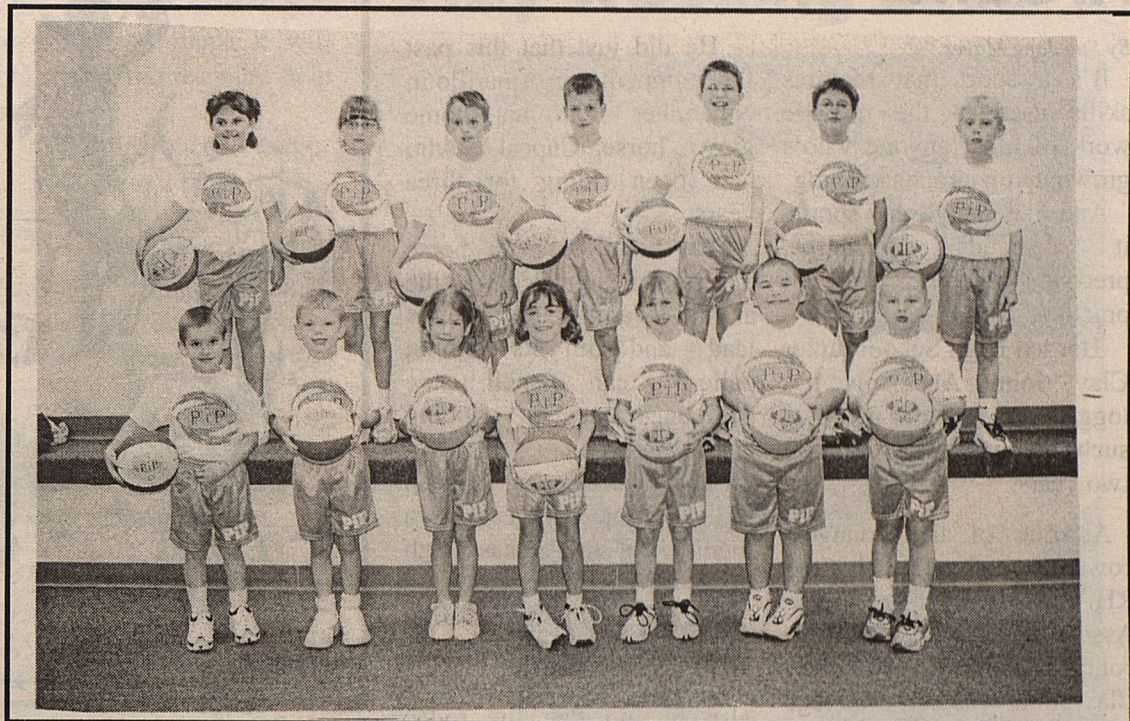
GAME STATS 1-27-03

Michael Bullinger (12 pts., 4 rebounds, 2 steals, 1 assist); **Clint Chapman** (2 pts., 3 rebounds, 2 deflected passes, 2 steals, 3 assists); **Rowdy Clary** (1 rebound, 1 deflected pass); **John Cowart** (3 pts., 2 rebounds, 2 steals, 1 deflected pass); **Pasqual Espinoza** (1 steal); **Jacob Froman** (9 pts., 5 rebounds, 1 deflected pass, 1 assist);

Logan Furlong (2 pts., 4 rebounds); **Logan Howard** (1 rebound); **Taylor Peterson** (1 rebound); **Dore Rodriguez** (1 rebound, 2 steals); **Quentin Shafer** (11 pts., 2 rebounds, 3 steals); **Brice Smith** (1 deflected pass); **Miller Valentine** (4 rebounds); **Zane Williamson** (1 pt., 1 rebound, 1 assist)



Players in Progress



Kindergarten through 3rd Grade: Top row (L. to R.) Bethany Stamper, Teryn Soto, Riley Smith, Tanner Richey, Austin Fields, Austin Tyler, and Chance Taylor. Bottom Row: Caden Vaughn, Sean Tucker, Taylor Gass, Kalyn Massingill, Brittney Stroope, Tristin Benavidez and Austin Edwards.



Fourth through 6th Graders: Back row (L. to R.) Krista Tarleton, Taylor Richey, Brendan Tarleton, Krystal Hobson, Eric Espinoza, Karl Lamming, and Aaron James. Middle row: Tyrell Massingill, John Hensley, Michael Froman, Tony Soto, and Flynn Chapman. Bottom row: Katherine Froman, Lacey Roberts, Olivia Key, Shilo Rinehart and Raylea Underwood.

Jr. High Boys

Continued from pg. 2

scored to begin the final period.

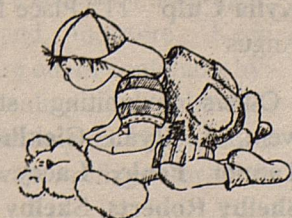
Klondike would then go on an 8-0 run before Bullinger silenced the visitors with two free throws and an old-fashioned three-point play.

Bullinger's offensive rebound (coming after a Chapman steal and outlet pass) and put back drew a foul, and the 7th Grader was good from the charity stripe for his fifth straight point.

Williamson also made a free throw down the stretch, and newcomer Logan Furlong pulled down an offensive rebound and put the ball back up for the final two

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He's Not Just Horsin' Around

By Sue Jane Mayes

It's a sport that requires skills used in the real-life work of most anyone who's grown up on a ranch: roping.

And like many other sports, it demands discipline, precision, and a lot of practice.

Borden High School junior Clay John Anderson has logged quite a few hours in such practice/work the past two years.

As one of the youngest cowboys competing in the RHAA (Ranch Horse Association of America) competition during the year, Clay John sees some college rodeo in his future.

He's come by it quite honestly as dad John rodeoed in college at Texas A & M University, qualifying for three years for the college national finals.

As a team roper and calf roper, Clay John has spent many a Saturday morning competing for such prizes as bits, saddles, and a chance to qualify for events such as the world championship of ranching rodeos.

He did just that this past fall, competing in Amarillo in November with his home grown horse, Cupcake, who he's been riding for three years.

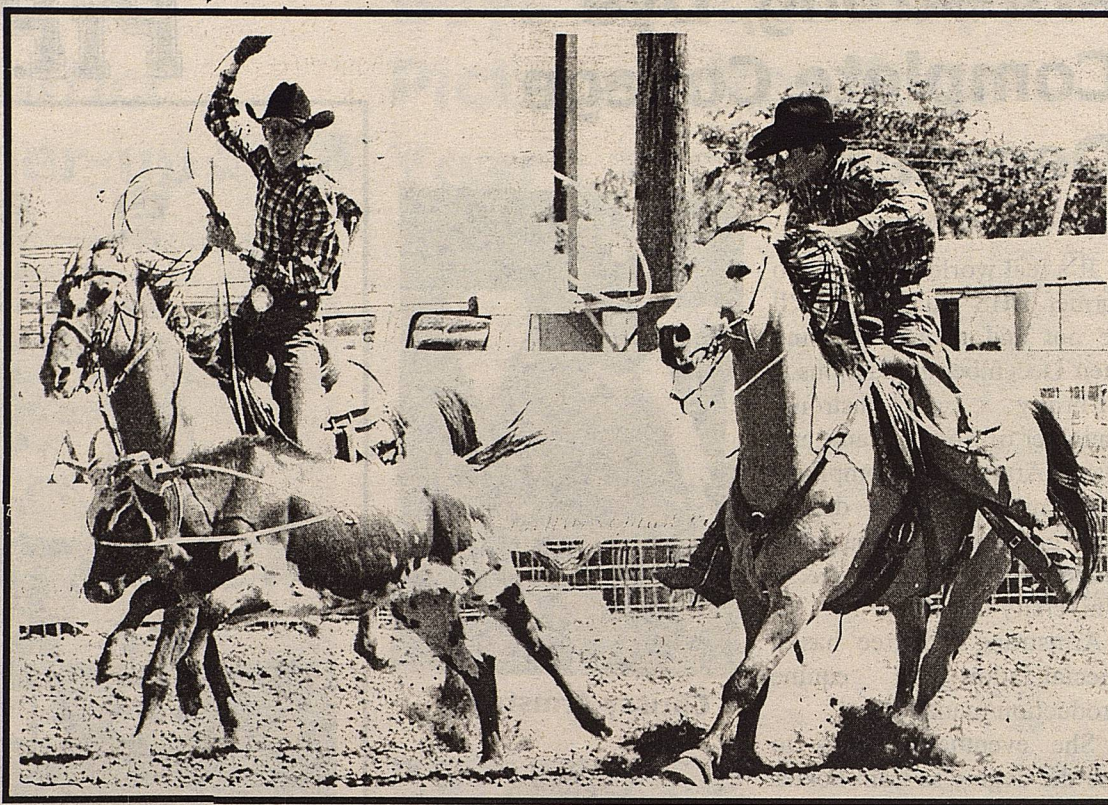
That bond between horse and rider is significant as the animal's ability to change leads and run its reining pattern can spell the difference between winning and losing.

Clay John has been rodeoing for two years as a member of the Texas High School Rodeo Association.

He's a fifth generation family member residing on the Muleshoe Ranch who's also hoping that the rodeo trail will lead to a college scholarship.

For now, he is staying busy with basketball at Borden High School and also is a regional qualifier in UIL in Current Issues and Events.

Clay John is the son of Kevva and John Anderson, both graduates of BHS. His grandparents are Barbara and Rich Anderson and Wilella and Sonny Tucker. Great-grandmother is Maurine Hanks of Borden County.



Tak'in him down: Clay John Anderson and team partner, Jake McCabe a sophomore from Silver, Texas work together to bring the calf down during roping event held last fall.

A true gift from the Heart Decadent Valentine' Day Recipes from Weight Watchers Express our Love Without the Extra Fat and Calories

This Valentine's Day, find new ways to show your love. *Weight Watchers* reminds you to focus on what's important - spending time with the ones you love.

A creative way for you and your partner to celebrate Valentine's Day is to kick-off a health improvement effort together. Embark on the road to a healthy, new life by eating right and exercising regularly. In a couple of month's time, you will both be ready to show off your new looks for spring and summer. If the two of you want to lose a few pounds consider going to a

Weight Watchers understands the importance of indulgences and the pitfalls of deprivation. You can share decadent, low calories versions of your favorite

Valentine's Day treats.

Try their versions of two Valentine's Day favorites - **Chocolate-Dipped Strawberries** and **Iced Heart Cookies**. Both recipes are from *Weight Watchers Entertains with the Chefs from The Culinary Institute of America*.

Chocolate-Dipped Strawberries

MAKES 12 SERVINGS
1 POINT per serving


- 12 large strawberries (about ½ pound)
- 2 oz. Chocolate melting wafers
- 2 oz. White melting wafers
- 1 ½ tablespoons shredded sweetened coconut
- 1 tablespoon finely chopped pecans.

1. Line a large baking sheet with wax paper. Rinse and completely dry the strawberries.
2. Melt the chocolate wafers

in a small pan over low heat, stirring frequently, until melted and smooth. Melt the white wafers in another small pan over low heat, stirring frequently, until melted and smooth. To prevent the melting wafers from getting too hard while dipping the berries, return them to low heat occasionally and stir frequently.

3. Place the coconut on 1 sheet of wax paper and the pecans on another.
4. Dip 1 strawberry at a time into one of the melted coatings so that the coating comes up about halfway. Shake off the excess or gently scrape the bottom of the berry across the rim of the pan, being careful not to scrape off too much coating. Roll in one of the toppings or leave plain and place on the baking sheet. Repeat with the

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Let Me Get My Hat!
By Dennis Poole,
Borden County CEA-Ag.

Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Court of Texas Cooperating.

Ft. Worth Steer Results

Borden 4-H and Gail FFA had several exhibitors showing steers at Ft. Worth. Results are as follows:

Steers:

- Kalli Poole** - 6th Place HW American
- Kylia Culp** - 11th Place MW Angus

Others exhibiting steers were: **J. Ryan Gicklhorn, Tanner Poole, Lacey and Shelby Roberts, Shelby and Sunni Shipp, and Chelsea**

Stephens.

Congratulations to these exhibitors! Good luck to the exhibitors preparing their animals for exhibition at San Antonio.

Submit your articles of Community Interest to: Borden Star, Box 137, Gail, TX 79738

The Borden Star (USPS or PUBLICATION NO. 895-520) is published weekly except Christmas and New Year's week for \$12.00 per year by the Borden Star, P.O. Box 137, Gail, Texas 79738. Second-class Postage paid at Gail, Texas. POSTMASTER: Send Change of Address to the Borden Star, P.O. Box 137, Gail, Texas 79738.

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By Julie Borden C Family a

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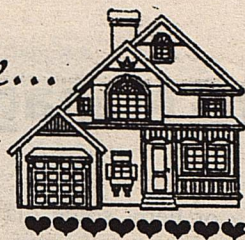
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Heart and home...

By Julie D. Mumme
Borden County Extension Agent
Family and Consumer Sciences



Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

Kitchen Cupboard Management 101

(Part 2 of 3)

Last week we began looking at the foods we keep in our kitchen cupboards and how they should be stored. Over the three week period, we will review some tips for helping you decide whether to toss, move or try to save common kitchen cupboard foods. We will look at the shelf life, storage tips, testing for freshness and ways to revive a product. This week we are looking at flour, spices and herbs, cooking oil and shortening. During week three, we will look at sugar, vinegar, popcorn and overall management tips. So tune in each week to get the full scoop on maintaining your kitchen cabinets. flour, spices and herbs, cooking oil and shortening

FLOUR

WHITE FLOUR

* 6 to 12 months

* STORAGE TIP #1: Store in a cool, dry place. It's important to store flour in an airtight container or freezer bag to preserve the flour's moisture content. Exposure to low or high humidity will affect the flour's moisture content and may influence the outcome of a recipe.

* STORAGE TIP #2: For longer storage, keep white flours in the refrigerator in an airtight container. All-purpose and bread flour will keep up to two years at 40 F in your refrigerator, according to the Wheat Foods Council <http://www.wheatfoods.org>.

They can be stored indefinitely in the freezer.

* STORAGE TIP #3: As a general rule, if measuring flour

from refrigerated or frozen flour, allow your measured portion to come to room temperature before using it in baked goods. Remove the flour for your recipe a few hours before use, so it doesn't affect the action of other ingredients such as baking powder or yeast.

WHOLE WHEAT FLOUR

* 1 to 3 months at room temperature; refrigerate whole wheat flour if you want to keep it longer

* STORAGE TIP #1: For longer storage, whole wheat flour should be stored in an airtight container or freezer bag in the refrigerator or freezer. It will maintain good quality for about 6 months in the refrigerator and up to 12 months in the freezer. The ground wheat germ in whole wheat flour contains oil that can become rancid at room temperature.

* STORAGE TIP #2: Generally, if measuring flour from refrigerated or frozen flour, allow your measured portion to come to room temperature before using it in baked goods. Remove the flour for your recipe a few hours before use, so it doesn't affect the action of other ingredients such as baking powder or yeast.

TIPS ON BUYING FLOUR STORAGE CONTAINERS:

If you'd like to buy an airtight storage container for your white or whole wheat flour, these figures may help determine what size you'll need:

* 1 pound flour = about 4 cups

* 5 pounds of flour = about 20 cups

* 10 pounds of flour = about 40 cups

If the container doesn't give the number of cups it will hold, these figures may help you:

* 8 fluid ounces = 1 cup

* 1 pint = 2 cups

* 1 quart = 4 cups

* 1 gallon = 16 cups

Before purchasing a container, assess where you will store the food to determine whether there are any space restrictions for your container. For example, is there a limit to the height of a container needed to fit onto a certain shelf. Select a container that is easy to use when you need to measure out ingredients. Also, check to be sure the lid is easy to open and close tightly.

SHORTENING

* 3 to 8 months opened; 8 to 12 months unopened

* STORAGE TIP #1: Store in a tightly closed container in a cool, dark place.

* STORAGE TIP #2: Times reported by shortening companies and other sources varied. For more specifics, see "Kitchen Cupboard Management 101" at the end of this article for suggestions on how to contact the company for more information.

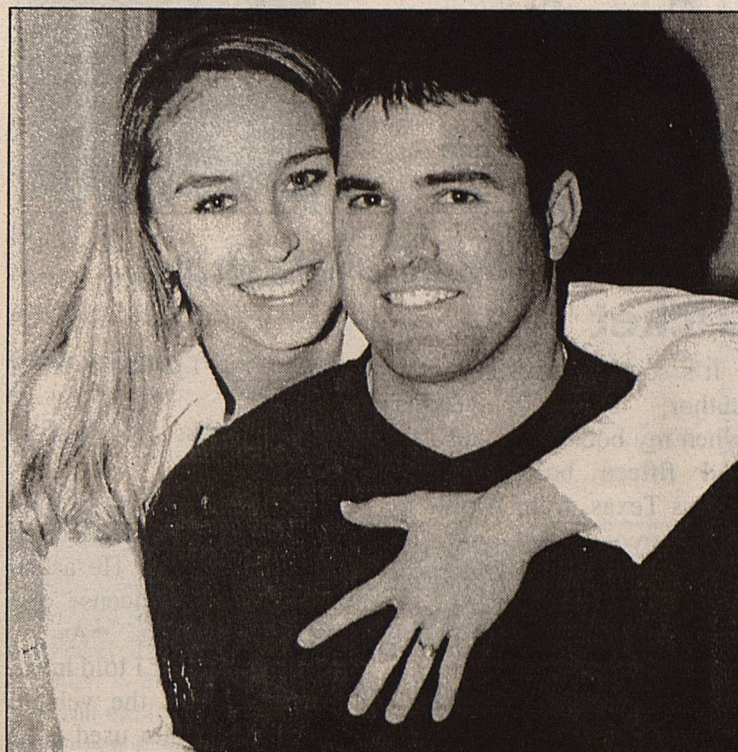
* STORAGE TIP #3: Shortening that has been stored too long will go rancid and develop an undesirable taste and odor. If you haven't used a shortening for a while, smell it before using it in a recipe.

VEGETABLE OIL

* 1 to 6 months opened; 6 to 12 months unopened

Times vary according to type of oil, method of processing, etc. Some companies recommend up to 1 year opened and 2 years unopened for certain of their oils. For oils with a shorter storage time, some companies recommend refrigerating the oil after opening. NOTE: If the container has sat unopened for the total storage time, it no longer may be fresh the entire "opened" storage time.

Isaacs, Vaughan set May wedding date



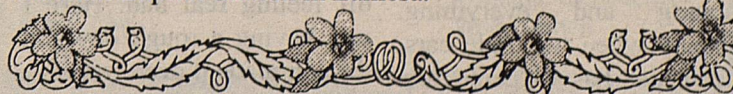
Shelby Isaacs and Kevin Vaughan

Doug and Debby Isaacs of Lamesa announce the engagement of their daughter, Shelby Lynn, to Kevin Vaughan, son of Lynn and Rhonda Vaughan of Lamesa.

The bride-elect is a 1997 graduate of Borden county high School in Gail and Texas Tech, where she obtained her Bachelor of Science degree. She is currently an elementary teacher in Lamesa.

The future groom is a 1995 graduate of Lamesa High School and a graduate of Texas Tech, where he obtained his Bachelor of Science degree. He is currently an alternative school teacher and the Lamesa High school girls golf coach.

The couple plans to exchange wedding vows on May 24th, at the First Baptist Church in Lamesa.



* STORAGE TIP #1: Store in a tightly closed container in a cool, dark place.

* STORAGE TIP #2: Some of the oils that may have a shorter storage life include walnut, sesame, hazelnut and almond oils.

* STORAGE TIP #3: Oil that has been stored too long will go rancid and develop an undesirable taste and odor. If you haven't used an oil for a while, smell it before using it in a recipe.

* STORAGE TIP #4: You can prolong the life of oils by storing them in the refrigerator. Some, such as olive oil, may become cloudy in the refrigerator but usually clear after sitting at room tem-

perature to warm up.

SPICES AND HERBS

* 1 year for herbs or ground spices

* 2 years for whole spices

* STORAGE TIP #1: Air, light, moisture and heat speed flavor and color loss of herbs and spices. Store in a tightly covered container in a dark place away from sunlight, such as inside a cupboard or drawer.

For open spice rack storage, choose a site away from light, heat and moisture. Keep moisture out of containers by: (1) Avoiding storage above or near the stove, dishwasher, microwave, refrigerator, sink

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Texas Stories
A showcase of the Texas Spirit



Tumbleweed Smith
Part owner of Texas

The Glories of a Warning Ticket

It's so much fun being an author. Since November when my book came out I've had fifteen book signings across Texas, from Alpine to Commerce. They are so much fun and I get to meet the greatest people.

The title of the book is *Under The Chinaberry Tree* and it's doing great. The publisher, Eakin Press, is pleased that I'm arranging all these events.

I am doing lots of driving.

The week before Christmas I was all over the place. At a small central Texas town I had a book signing that was disappointing. It was the last one prior to the holiday and I sold only a few books.

In the midst of all this, I bought a new vehicle. The one I traded in had nearly 200 thousand miles on it and had severed me well. It was running and everything. Usually when we trade cars, the dealer has to come tow our old one away. This time we acted prudently and traded before problems started showing up. We got a good deal, too.

I was driving my new vehicle through the community of Gorman in my depressed state of mind on that Friday before Christmas when I saw a police car coming toward me. Then the flashing lights came on and the police car turned around and got behind me.

Usually I'm pretty cautious about speed limits and try my best to adhere to them, especially in small towns. I was trying to adhere to them in Gorman. I had a clear conscience. I just knew that police car was after someone

ahead of me. I pulled over for it to pass.

It didn't pass. It pulled up behind me.

The officer came around and told me I was speeding. Going 33 in a 30. He asked for my driver's license and insurance papers. As I handed them over I told him I had just bought the vehicle and was not quite used to it yet. He didn't say anything. Just went to his car and started writing the ticket.

I was sitting there getting more depressed by the minute. I was sitting there thinking what a rotten world this is. He came back around to my car window and asked me to sign the ticket. I scribbled my name in a belligerent manner and didn't say anything. He didn't either. I threw the ticket in the passenger seat and drove off feeling real bad. Here I was having a rough day and the cop made it even worse.

About fifteen miles up the road I picked up the ticket and looked at it. It was just a warning ticket. The relief was overwhelming. All at once my depression left, a sense of happiness filled my soul. I was giddy as a goat and felt that God's in his heaven, all's right with the world. I went home, hugged my wife and told her what a great and glorious week I had.

Thank you, Officer Jeffrey Baker. You made me have a super holiday season. You probably don't know how much giving me that warning ticket improved my state of mind. You made me realize the world is a wonderful place. I appreciate what you did and I promise to watch my speed in Gorman.

Kitchen Cupboard Management 101

Continued from pg. 5

or a heating vent. (2) Always using a dry spoon to remove spices or herbs. (3) Never sprinkling directly from the container into a steaming pot.

* **STORAGE TIP #2:** Refrigerate paprika, chili powder and red pepper for best color retention, especially in summer or hotter climates. Be aware herbs and spices can get wet if condensation forms when a cold container from your refrigerator or freezer is left open in a humid kitchen.

GIVE SPICES AND HERBS THE "SNIFF" TEST: Depending on storage and quality of

the spice or herb, some may last longer than others. As a check to see if a **GROUND SPICE** is potent, smell it. If its aroma is immediate, strong and spicy, it should still add flavor to your foods. For a **WHOLE** spice, such as a clove or cinnamon stick -- break, crush or scrape the spice before you smell it. **DO NOT** smell **PEPPER** or **CHILI POWDER** as they can irritate your nose.

For **HERBS**, crush a small amount in your hand and smell it. If the aroma is still fresh and pleasant, it can still flavor

foods. If there's no smell or an off smell, toss it. Get in the habit of smelling your spices and herbs periodically. You'll learn what fresh smells like so you can begin to detect if they are getting old.

Source: *Food Reflections E-Newsletter, February 2003*



School Menu

Week Of:

February 10th - 14th

MONDAY:

NO SCHOOL

TUESDAY: Corn Dog, salad, pork & beans, fruit & milk. **Break-fast:**

Sausage, Biscuit, fruit juice & milk.

WEDNESDAY: Sausage Wrap, corn, cheese potatoes, fruit & milk. **Breakfast:** Waffles, fruit juice & milk

THURSDAY: Chicken nuggets, potatoes, green beans, bread, fruit & milk. **Breakfast:** Cheese toast, fruit juice, & milk.

FRIDAY: Sub Sandwich, chips, salad cup, fruit, cookie, & milk. **Breakfast:** Breakfast burrito, fruit juice & milk.

Date change for Spelling Bee

The Borden County Spelling Bee 2003 has been postponed from Tuesday, February 4th, to Friday, February 7th, because of scheduling conflict. The Bee will begin at 12:30 in the library. Parents and other interested patrons are invited to attend.

Contestants are as follows:

4th: Krista Tarleton, Taylor Richey

5th: none

6th: Katherine Froman

7th: Rachel Wilson, Kate Wallace

8th: Ana Arellanos, Clint Chapman, Rowdy Clary, John Cowart, Becky Dobyns, Logan Furlong, Reynaldo Hernandez, Christina Soto, Lindsey Stamper and Zant Williams.

Good Luck to the
Coyotes and Lady Coyotes
For making the Play-Offs

Go for the Gold!



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CAPITOL COMMENT



U.S. SENATOR

KAY BAILEY HUTCHISON

Protecting America's Kids

Three hours or less – those few precious hours can mean life or death for an abducted child. According to the Department of Justice, 75 percent of child homicides occur within three hours of an abduction. The sooner we rescue a child after he or she has been kidnapped, the better their chance for survival.

It is those startling facts that spurred my colleagues in the Senate to pass the "National Amber Alert Network Act" in a 92-0 vote this January.

An AMBER Alert, which stands for "America's Missing: Broadcast Emergency Response," is activated by law enforcement to find a child by triggering electronic message boards and broadcast messages throughout the area in which the abduction occurred. An AMBER Alert has gone out as quickly as within 17 minutes of an abduction, giving law enforcement personnel a jump start on safely recovering a kidnapped child.

Thus far, AMBER Alerts have been credited with saving the lives of 43 children in America. That's 43 children who will live to see another birthday; 43 children who will have a chance to make a difference in our world; and 43 families who will be spared the agonizing loss of a child.

One little girl did not have those opportunities. Her life was cut short. Her name was Amber, and she was a Texan. But her legacy lives on through the alert system that now protects America's kids.

Last year more than 451 children were reported missing or abducted in Texas. We know that the sooner we find these children, the greater chance they have for survival, and that's why making the AMBER Alert system a national one is so critical. Currently, more than 80 cities, regions and states have AMBER Alert plans. By creating a national

system, with a coordinator in the Justice Department, we can use the system across state lines to help recover abducted children. The legislation I introduced and the Senate passed does just that. Now the House of Representatives must act quickly to approve the program, and ensure the National AMBER Alert Network will become law to protect our children and grandchildren.

The alerts have proven so effective that one abductor who saw an AMBER Alert in California released the child on the side of the road because he knew it was only a matter of time before he would be caught.

One of the best ways to protect our children is to prevent them from becoming targets for kidnappers. The National Center for Missing and Exploited Children has compiled the following tips to help children and parents adopt preventative measures:

1. Teach your children to run away from danger
2. Never let your children go places alone
3. Know where and with whom your children are at all times
4. Talk openly to your children about safety
5. Practice what you teach
6. Consider installing an alarm system in your home
7. Have a list of family members who could be contacted in case of an emergency
8. Be alert to and aware of your surroundings
9. Know your employees and coworkers
10. Consider varying your daily routines and habits
11. Take steps to secure personal information about yourself
12. Report any suspicious persons or activities to law enforcement
13. Remember that you are your best resource for safeguarding your family

The National Center for Missing and Exploited Children has a host of additional online resources for children and families, which can be downloaded at www.missingkids.com.

Texas is home to some of the warmest, most kind-hearted people in the country. Most of our citizens could never dream of hurting a child. But for Amber's sake, and for every family that has lost a child, let us all take these safeguards to heart. We can help reduce the chance for our children to become victims, and redouble our efforts to protect our children from harm.

Registration deadline for next ACT exam is March 7th - - -

College-bound students can take the test April 12th.

College-bound high school students can take the ACT Assessment on April 12, 2003, the next nationwide test date. The registration postmark deadline is **March 7th**. Late registration postmark deadline is March 21 (an additional fee is required for late registration)

ACT scores are accepted by virtually all colleges and universities in the nation, including all Ivy League schools. The test fee is \$25. Colleges use ACT scores, along with the student's high school GPA, the type of college-prep courses taken and other information to help

determine admissions and the appropriate course placement for new students.

The ACT Assessment is an achievement test in English, reading, math and science. It measures what students have learned in high school, and the skills required for success in college. It is not an aptitude test. Some students find it more comfortable than an aptitude test because it reflects their high school curriculum. The ACT was administered more than 2 million times last year.

Important tips – Students who have already taken the ACT can take it again and try

for a higher score. Juniors can use their scores to examine academic weaknesses, take courses to correct those weaknesses and re-take the exam as seniors. Students who take the exam more than once can report only their highest composite score to prospective colleges if they choose.

For all your School and County information. Subscribe to the Borden Star today! Only \$12.00 a year Box 137 – Gail, TX

Thank You

While attending the Borden County – Grady basketball game recently, I became ill and the manner and courtesy in which I was cared for by the Borden County EMS unit was superior and most graciously administered to me. My heartfelt thanks goes out to each of them. I would like to acknowledge each one, Borden Co. EMT's Buddy Wallace, Bob Kempf, Phelina Farmer and James Bond, and school nurse, Kim Thomas. I hope I haven't overlooked anyone because they are an outstanding group and Borden County is extremely fortunate to have this protection.

*Thanks to each of you,
Louis Stallings*

Subscription List

Below is a list of subscriptions that expired in December and will expire in January and February. Please look on the list to see if your name is listed, if so please send \$12.00 payment to the: **Borden Star Box 137 – Gail, TX 79738**

This list will be published weekly. Thank you for your help and continuing your subscription to the Borden Star.

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Buchanan, Bob	Peterson, Craig
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Dennis, John	Shafer, Sheila
Gass, Shawna	Soto, Charla
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Thank You for your Subscription to the Borden Star

Drive Safely!
Watch out for our children!

A true gift from the Heart

Cont from pg. 4

remaining berries, coating, and toppings, making a total of 6 chocolate and 6 white-dipped berries. Let stand 20 minutes to dry completely. Serve at room temperature.

Per serving (1 strawberry): 62 Calories, 4g. Total Fat, 2g. Saturated Fat, 1mg Cholesterol, 7mg Sodium, 8g. Carbohydrate, 1g. Fiber, 1g Protein, 15mg. Calcium.

Iced Heart Cookies

MAKES 36 SERVINGS

1 POINT per serving

1 c all-purpose flower

- ¼ t. baking soda
- ¼ t. salt
- 4 T. margarine
- ½ c. sugar
- 2 T. fat-free egg substitute
- 1 grated lemon rind
- 1 t. lemon extract
- 1 ¼ c confectioners' sugar
- 3 T. water
- Red food coloring

1. Combine the flour, baking soda, and salt in a small bowl. With an electric mixer at medium speed. Beat the margarine and sugar until creamy. Add the egg substitute, lemon rind, and lemon extract; beat until blended. With the mixer at low speed, stir in the

flour mixture, until all the flour is just moistened. On a lightly floured surface, roll out dough to a 6-inch disk; refrigerate at least 30 minutes.

2. Preheat the oven to 375F. Spray 2 nonstick baking sheets with nonstick spray.
3. On a lightly floured surface, roll the dough 1/8 -inch thick. Using a 3-inch heart-shaped cookie cutter, cut out cookies, gathering and re-rolling the scraps of dough to make 36 cookies. With a metal spatula, carefully place cookies ½ inch apart on the baking sheets. Bake

until the cookies are set but not browned, about 10 minutes. Cool the cookies on the baking sheet on a rack about 1 minute; remove from the baking sheet and cool completely on the rack.

4. To make the icing, combine the confectioners' sugar and water in a small bowl until blended. Add the red food coloring, a drop at a time, until the icing is

light pink. Place a sheet of wax paper underneath the rack of cookies to catch the drips. Drizzle the icing on the cookies (about 1/2 t per cookie) to cover. Let dry completely.

Per serving (1 cookie): 52 Calories, 1g. Fat, 0mg. Cholesterol, 43mg. Sodium, 10g Carbohydrate, 0g. Fiber, 0g. Protein, 1mg Calcium.

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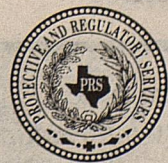
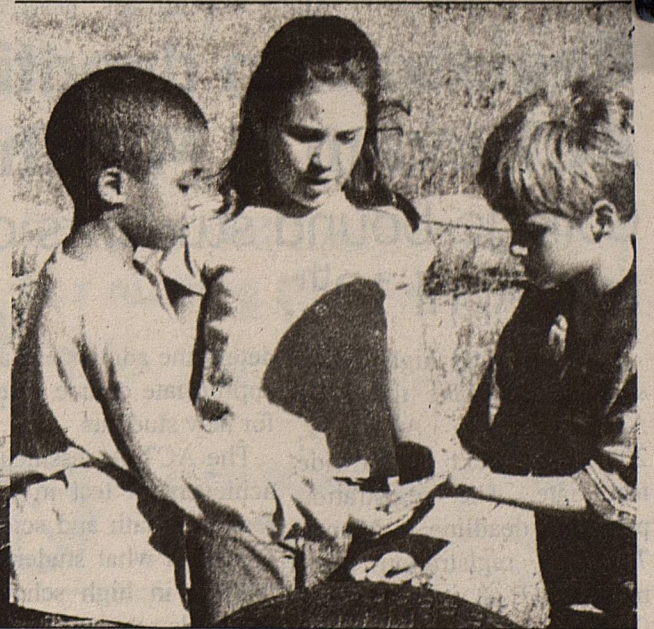
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