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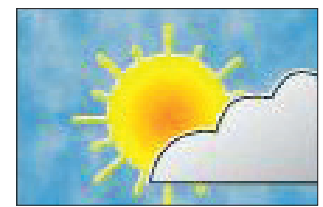
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H I BIG SPRING HERALD

SUNDAY

NOVEMBER 21, 2010



VOLUME 105, NUMBER 295

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Savoring success

Big Spring ISD Career Academy to produce its very first graduate

By **STEVE REAGAN**
Staff Writer

The Big Spring Independent School District's Career Academy, designed to give dropouts and at-risk students another chance at a diploma, is seeing the first fruits of its efforts.

Director Charlie Thomas said the academy, which opened its doors at the start of this school year, has already produced its first high school graduate.

"We got our first graduate (Friday), plus we have a few kids who are getting pretty close," Thomas said.

The academy's first graduate will receive her diploma at Big Spring High School graduation ceremonies in May.

The first graduate is a 22-year-old who initially failed to graduate in 2006 when she could not successfully complete the state-mandated Texas Assessment of Knowledge and Skills (TAKS) high school exit exam. Thomas said the academy's tutoring program helped the young woman scale that final academic hurdle, but most of the credit goes to the student.

"She's an extremely bright student who wants to be a phlebotomist," Thomas said. "In fact, she's going to remain at the academy, taking concurrent courses through Howard College, until she receives her diploma."

That kind of dedication is what is required for students to successfully complete the academy, he added.

"We have several other students who are making great progress toward their goals," Thomas said. "We're encouraged by all the hard work the

"It's been a little different than I thought it would be — it's been better. We certainly didn't anticipate the success we've had."



Thomas



Nicholas Duncan, left, and his sister, Alex, pack Operation Christmas Child gift boxes for shipping Thursday afternoon. Operation Christmas Child is hoping to collect almost 800 boxes of gifts to distribute to needy children this holiday season.

HERALD photo/Steve Reagan

See **SUCCESS**, Page 2A

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www.bigspringherald.com



0 54414 79721 6

Twelve indicted here on sex-related charges

By **THOMAS JENKINS**
Staff Writer

A Big Spring man indicted on federal child pornography charges in August was indicted on three counts of aggravated sexual assault of a child and one count of continuous sexual assault of a child by a 118th District Court grand jury Thursday.

John Alan Conroy, 37, was first arrested by law enforcement officials July 3 on a charge of aggravated sexual assault



Conroy

of a child. Conroy was later taken into federal custody in Brownfield — where he remains — after allegations tied to the Dec. 27, 2009, incident identified in the federal indictment were made.

While the federal case is being handled by the United States Attorneys Office Northern District out of Lubbock, the local charges will be prosecuted by the 118th District Attorney's Office. All four

counts against Conroy are first-degree felonies, punishable by 5 to 99 years to life in prison and a fine not to exceed \$10,000.

If convicted on the federal charges, Conroy faces a penalty of not less than 15 years imprisonment, not more than 30 years in prison, and a \$250,000 fine per count. In addition, Conroy could be ordered to serve a lifetime of supervised release.





See **GRAND JURY**, Page 3A

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Playoffs 2010

One for the ages

Fumbled snap helps Garden City edge Borden County



HERALD Photo/Tony Claxton

Garden City's Josh Colunga runs the ball while Blayne Batla blocks during the Bearkats' 44-42 win over Borden County in the UIL state playoffs Friday in Forsan.

BY ADAM COLEMAN
Sports Editor

FORSAN — Once Borden County's score brought the Coyotes within two of Garden City with 22 seconds left, the Bearkats were thinking overtime.

They didn't see a snap on Borden County's conversion attempt after that score coming.

"When they had a bad snap, I was just 'Golly, I can't believe that,'" Garden City head coach Vance said after the 44-42 win. "It was just an awesome game."

In a game bound to be decided on the last play, Borden County's Tanner Richey threw a 2-yard pass to Quinton Shaffer, putting the Coyotes on the verge of tying the game at 44 with 22 seconds left.

However, Richey couldn't handle the snap on the conversion attempt and Helio Rosales couldn't get the kick off, sending the Garden City sideline into a frenzy while the mood on the Borden County sideline quickly went somber.

Both teams went back and forth Friday night and no lead was ever safe, similar to the first meeting during the regular season, which Garden City won 40-39.

Borden County was the first team to gain a significant lead, though. Garden City quarterback Blayne Batla fumbled the ball as he was being sacked in the middle of the third quarter with the Coyotes already up 30-22. That led to a 3-yard touchdown run from Borden County's Austin Fields and the Coyotes had the largest led of the night at 36-22.

However, Batla took the Bearkats right back down the field and completed a touchdown pass to Aaron Long for nine yards, making it 36-28 Borden County.

Then, one of the biggest plays of the game took place.

Garden City's Reggie Halfmann recovered an inside kick and Josh Colunga's two touchdowns in the fourth quarter gave the Bearkats a 44-36 lead with 4:43 left.

"It was big," Colunga said of the inside kick recovery. "In the back of my mind, I knew we were down 14 points. It was kind of breaking down on us a little bit. But once we got that inside kick, we got a lot more momentum, got the composure back up. We were ready to roll right after that."

The Coyotes took a little more than four minutes off the clock to score with that final touchdown pass, but the fumbled snap on the conversion attempt essentially ended the game.

Borden County's inside kick attempt after that went out of bounds and Batla's two kneels sealed the deal.

That fumbled snap was tough for Borden County head coach Trey Richey to watch. He didn't fault any of his players for the loss, citing this as part of the game.

"It hurts even worse as a coach because the holder's my son," an emotional Trey Richey said. "... The good Lord's got a different plan. You just never know what's going to happen. I can't fault him. ... There's so many plays during a football game that could've changed the outcome that couldn't come down to an extra point if we do something different. I don't want him or anybody else beating themselves up over the last play."

The underlying fact for Borden County: the Coyotes have lost two games in three years by a total of three points. Both of those losses came to Garden City this season.

See **BEARKATS**, Page 2B

Offense sputters, Buffs lose to Holliday

BY ADAM COLEMAN
Sports Editor

SWEETWATER — Defense just wasn't enough this time for the Stanton Buffaloes.

Holliday upended the Buffs run in the area round of the UIL football playoffs Friday in Sweetwater 16-0.

All the Eagles needed was two touchdown runs from Tyler Cole and a safety to move on in the playoffs behind a defense that limited Stanton's best option on offense.

"They took our running game away from us," head coach John Peterson said. "They were aggressive. We came out and gave it everything we had. It just wasn't the best Friday night."

Stanton was held to 59 yards of offense, 47 of which came from the ground attack. Quarterback Tyler Fulton was just 1-of-4 for 12 yards.

Holliday's 5-yard score from Cole and

Stanton's safety only had the Eagles up by nine heading into the fourth. But Cole's huge 64-yard run in the beginning of the fourth broke the Buffs' backs. He finished with 22 rushes for 183 yards. Adam Montez was the leading rusher for Stanton with 16 yards and Blake Evans had 14.

Amid an emotional atmosphere after the game, Peterson told his players they have a lot to be proud of this season. The Buffs finished 10-2, with the other loss coming to powerhouse Idalou.

"I just told them I don't care what happens, you win 10 football games in a season, you've had an extraordinary year," Peterson said. "You need to keep your heads high. You represented Stanton well."

The Buffs will lose key players such as Fulton and Grayson Gray, but Peterson is optimistic about this offseason and next year. Stanton has built a tradition of being a perennial playoff team and he expects that to continue.

"It's now up to the underclassmen to

carry the torch," he said. "They have to work hard and that's what we'll start doing to get prepared for next year."

HOLLIDAY 16, STANTON 0
Holliday 7 2 0 7 --16
Stanton 0 0 0 0 --0

First Quarter
HOL - Tyler Cole 5 run (Bryce Davis kick), 4:42

Second Quarter
HOL - Safety, ball goes through back of end zone, 3:30

Fourth Quarter
HOL - Cole 64 run (Davis kick), 10:36

	HOL	STA
First Downs	16	3
Rushes-yards	50-267	29-47
Passing yards	22	12
Comp.-Att.-Int.	1-5-0	1-4-1
Punts-Avg.	5-35.6	5-42.6
Fumbles-lost	0-0	0-0
Penalties-yds.	2-18	3-6

INDIVIDUAL STATISTICS

RUSHING — Holliday, Tyler Cole 22-183, Jacob Cole 9-37, Austin Twilligear 10-23, Sam Shirley 2-6, Kelby Carver 1-5, Mat Anderson 5-9, Taylor Hill 1-4, Stanton, Adam Montez 6-16, Blake Evans 7-14, Andres Chavez 5-9, Tyler Fulton 7-2, Taylor Spinks 2-4, Spencer Cortez 1-1, Thomas Ramos 1-6, Ryan Brantley 1-(4).

PASSING — Holliday, J. Cole 0-2-0-0, Carver 1-3-0-22, Stanton, Fulton 1-4-1-12

RECEIVING — Holliday, T. Cole 1-22, Stanton, Ramos 1-12.

Area football playoff results

Friday
Holliday 16
Stanton 0

Garden
City 44
Borden
County 42



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Make Room for NEW Holiday FAVORITES

FAMILY FEATURES

Move over, green bean casserole. It's time to bring something new to the holiday table. These recipes make the most of holiday favorites by adding unique and flavorful twists.

Bananas and pineapples add a touch of the exotic (as well as some good nutrition) to the holiday cheesecake, sausage stuffing and sweet potato casserole that the family loves. And for a super simple dessert, try these easy baked bananas. Baking bananas brings out the natural sweetness even more, and they can be topped with just about anything you like.

For more Dole banana and pineapple recipes that will become the new family favorites, visit www.dole.com/bananas.



Pineapple Sausage Stuffing

Makes: 12 to 16 servings
Prep: 30 minutes
Bake: 40 minutes

- 1 package (12 ounces) pork sausage
- 1 cup butter
- 1 1/2 cups chopped Dole Celery
- 1 cup chopped Dole Onion
- 8 cups sliced sourdough bread, cut into cubes
- 1 1/2 cups finely chopped fresh Dole Tropical Gold Pineapple
- 1 1/4 cups chopped pecans, toasted
- 1 cup dried cranberries
- 1/3 cup chopped parsley
- 1 teaspoon dried oregano leaves, crushed
- 1 teaspoon ground sage or 2 teaspoons chopped fresh sage

Crumble sausage into large skillet; cook over medium high heat until pork is completely browned. Drain sausage. Set aside.

Melt butter in skillet. Add celery and onion and cook about 10 to 15 minutes or until vegetables are tender.

Combine together bread, cooked sausage, celery-onion mixture, pineapple, pecans, cranberries, parsley, oregano and sage in large bowl; mix well. Spoon into lightly greased 3-quart casserole dish sprayed with nonstick cooking spray; cover.

Bake at 375°F, 30 minutes. Uncover and bake 10 to 15 minutes longer or until heated through. Garnish with pineapple wedges or slices and fresh sage, if desired.

Lighter Variation: Reduce butter to 1/2 cup and increase chopped pineapple to 2 cups.

Caribbean Sweet Potato Bake

Makes: 6 to 8 servings
Prep: 20 minutes
Bake: 40 minutes

- 3 cups cooked, mashed sweet potatoes (2 pounds)
- 2 eggs, slightly beaten
- 1/2 cup packed brown sugar
- 1/4 cup melted margarine
- 2 tablespoons dark rum, optional
- Grated peel and juice from 1 lime
- 1/2 teaspoon ground nutmeg
- 2 Dole Bananas, peeled, diced

Combine mashed sweet potatoes with eggs, brown sugar, margarine, rum, lime peel, juice and nutmeg in large bowl; beat until well blended. Fold in diced bananas.

Spoon into shallow 5-cup or 8-inch baking dish, sprayed with nonstick cooking spray. Bake at 375°F, for 40 minutes. Garnish with banana slices and parsley, if desired.

Baked Bananas

Makes: 2 servings
Prep: 15 minutes

- 1 ripe Dole® Banana, peeled and sliced lengthwise
- Lemon juice
- 2 teaspoons honey
- Ground cinnamon

Preheat oven to 350°F. Line baking sheet with nonstick aluminum foil. Lightly brush banana halves with lemon juice. Place cut-sides up on sheet.

Spoon honey over banana halves and sprinkle lightly with cinnamon. Bake for 10 minutes.

Topping Ideas: peppermint chocolate; pumpkin spice and marshmallows; dried cranberries and dark chocolate; dried cranberries, chocolate syrup and pecans/walnuts; peanut butter and chocolate chips; chocolate chips, graham cracker crumble and marshmallows; peanut butter and jam; chocolate candy bar chopped; honey and peanut butter; honey and lime

Note: Can also be made in a toaster oven.



Holiday Cranberry Banana Cheesecake

Makes: 12 servings
Prep: 30 minutes
Bake: 70 minutes

- 2 cups graham cracker crumbs
- 3/4 cup plus 2 tablespoons sugar, divided
- 1/2 teaspoon ground cinnamon
- 1/3 cup margarine, melted
- 1 can (16 ounces) whole berry cranberry sauce
- 1 1/2 teaspoons cornstarch
- 3 packages (8 ounces each) light cream cheese, softened
- 2 teaspoons lemon peel
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 extra-ripe, medium Dole Bananas
- 3/4 cup light sour cream

Combine cracker crumbs, 1/4 cup sugar, cinnamon and margarine. Pat on bottom and 3/4 of the way up side of 9-inch spring form pan. Bake at 350°F, 10 minutes or until lightly brown. Cool.

Combine cranberry sauce and cornstarch in saucepan. Cook, stirring, until sauce boils and thickens. Remove 1/2 cup for topping; set aside.

Beat cream cheese, 1/2 cup sugar, lemon peel, lemon juice, vanilla and salt. Puree bananas (1 cup); blend into cheese mixture. Spoon 2 cups cheese mixture into cooled crust. Spoon cranberry filling over. Cover with remaining cheese mixture.

Bake for 45 minutes. Remove from oven. Combine sour cream and remaining 2 tablespoons sugar; spread over top. Spoon reserved 1/2 cup cranberry topping in center to form a circle. Gently swirl cranberry and sour cream. Return to oven 15 minutes more or until glaze is firm. Cool.

Run thin knife around inside of pan to loosen cheesecake; chill 6 hours or overnight. Remove side of spring form pan before slicing. Garnish with mint if desired.

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Obituaries

Mattie Fannie Richardson



Mattie Fannie Richardson, 96, of Marble Falls, formerly of Big Spring, died Friday, Nov. 19, 2010, in Marble Falls. Funeral services will be held at 10 a.m., Monday, Nov. 22, 2010, at the Nalley-Pickle & Welch Rosewood Chapel with the Rev. Dudley Mullins officiating. Interment will follow at Mt. Olive Memorial Park.

The family will receive friends from 6 p.m. to 8 p.m. Sunday, Nov. 21, 2010, at the funeral home.

Mattie was born Dec. 27, 1913, in Red Bay, Ala. She married J.J. Richardson on June 22, 1935, in Pleasant Hill, La. He preceded her in death on Oct. 20, 1996.

Mattie lived in Big Spring from 1943-2005, except for the few years she followed her husband, who worked for Union Pacific Railroad. She was a wife and mother.

She was a longtime member of East Fourth Street Baptist Church in Big Spring.

Survivors include two sons and daughters-in-law, Don and Lynda Richardson of Navarre, Fla., and Jerry and Nancy Richardson of Burnet; five grandchildren; six great-grandchildren; and numerous nieces and nephews.

Mattie was also preceded in death by her daughter, Nancy England; her parents, W.R. and Mattie Johnson and her eight brothers and sisters.

Arrangements are under the direction of Nalley-Pickle & Welch Funeral Home & Crematory of Big Spring. Online condolences can be made at: www.npwelch.com

Juana Gonzales Olivas



Juana Gonzales Olivas, 69, of San Angelo, formerly of Big Spring, died Tuesday, Nov. 16, 2010, at Shannon Medical Center in San Angelo. Vigil services will be at 7 p.m. Sunday at Myers & Smith Chapel. Funeral services will be at 2 p.m. Monday at Myers & Smith Chapel. Burial will follow in Mount Olive Memorial Park.

She was born March 24, 1941, in Big Spring to Petra and Feliciano

Gonzales. She lived most of her life in Big Spring. She moved to San Angelo in 1994. She had worked at Gregg Street Cleaners and Kirby Cleaners while in Big Spring. She was a Catholic.

She is survived by two daughters: Alma Olivas and Gloria Olivas and her husband Lefty of San Angelo; three sons: Daniel Olivas and his wife Karla of Big Spring, Jose Olivas and his wife Cheryl of San Angelo and Felix Olivas and his wife Melinda of Big Spring; one brother: Felix Gonzales and his wife Rosalinda of Big Spring; four sisters: Sophia Calderon, Clara Renteria and her husband Jose, Lupe Gonzales and her husband Manuel and Rachael Gonzales, all of Big Spring; 15 grandchildren; 3 great-grandchildren and several nieces and nephews.

In addition to her parents, she was preceded in death by one daughter Angelita Olivas and two sisters: Maria Moreno and Dora Renteria.

Arrangements are by Myers & Smith Funeral Home. Pay your respects online at www.myersandsmith.com

Paul Viera

Paul Viera, 60, died Thursday, Nov. 18, 2010, at Scenic Mountain Medical Center.

The family will receive friends from 6 p.m. until 7 p.m. Monday at Myers & Smith Chapel with a prayer service at 7 p.m.

Funeral service will be at 10 a.m. Tuesday at Myers & Smith Chapel with burial at Mt. Olive Memorial Park.

Arrangements are by Myers & Smith Funeral Home.

Pay your respect online at www.myersandsmith.com

Police blotter

The Big Spring Police Department reported the following activity Friday:

- SANDY RALPH DAVES, 28, was arrested on a charge of driving while license suspended/invalid with previous conviction.
- ANDREA DENISE ALENDER, 38, 1615 Cardinal, was arrested on two charges of theft.
- EDUARDO GALVAN, 17, 2611 Cindy, was arrested on a charge of racing on a highway.
- ASSAULT was reported in the 300 block of Aylesford.
- BURGLARY OF A HABITATION was reported in the 600 block of Drake and the 1400 block of Nolan.
- THEFT was reported in the 2300 block of Wasson and the 200 block of W. FM 700 (two reports).

SUCCESS

Continued from Page 1A

students are giving us ... These kids are all self-motivated."

The academy is geared toward students who have fallen behind their classmates and have either dropped out of school or are in great danger of doing so, Thomas said.

Response to the program has been gratifying, he said, noting that 17 students are currently enrolled in the program, with more in the pipeline.

"We anticipate finishing up the semester with about 30 students," he said. "It's been a little different than I thought it would be — it's been better. We certainly didn't anticipate the success we've had."

Contact Staff Writer Steve Reagan at 263-7331 ext. 234 or by e-mail at reporter@bigspringherald.com

Lottery

The winning numbers in Friday evening's drawing of the "Mega Millions" game were: 07-14-31-51-54, Mega Ball: 35.

The winning numbers in Friday evening's "Cash 5" drawing were: 4-15-17-27-29.

The winning numbers in Friday evening's "Daily 4" drawing were: 9-7-1-0.

The winning numbers in Friday evening's "Pick 3" drawing were: 1-6-0.

Take Note

• The Big Spring YMCA will be offering six-week self-defense classes for men, women and children from the ages of 5 to 99 from 7:30 p.m. to 8:30 p.m. on Mondays and Wednesdays. Master Samuel Saldana, who has 41 years of martial arts experience, will be teaching the course. For more information, contact the YMCA by calling 432-634-9191 or 267-8234.

• An account has been set up to help Bob and Jeanine Fishback with Bob's medical and travel expenses: Bob Fishback Medical Account 915967, Big Spring Education Employees Federal Credit Union, 1110 Benton, Big Spring 79720. For more information, call 263-8393.

• A fund has been established at Citizen's Credit Union for the Lupe Chavarria family, who lost all of their possessions in a recent house fire. For more information, contact the credit union at 267-6373.

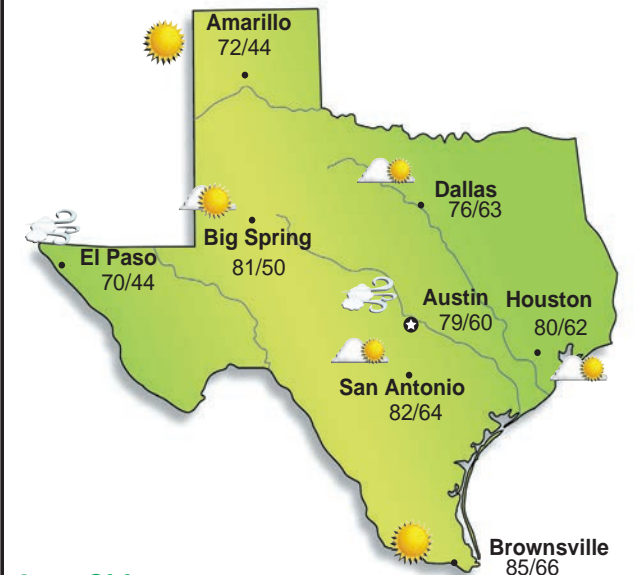
• Local resident Gale Pittman is planning to decorate a Christmas tree for the Heritage Museum Christmas Tree Forest in honor and memory of service men and women now on active duty and those who gave their lives for their country. The loved one does not need to be from Big Spring and it does not matter what war they fought in. Families should send information on their service man or woman to Gale Pittman, 3401 Sherrod Rd., Big Spring 79720.

Today's Weather

Local 5-Day Forecast

Sun 11/21	Mon 11/22	Tue 11/23	Wed 11/24	Thu 11/25
81/50	79/44	74/45	67/24	54/25
Sunshine along with some cloudy intervals. Very warm. High 81F.	Mix of sun and clouds. Highs in the upper 70s and lows in the mid 40s.	A few clouds. Highs in the mid 70s and lows in the mid 40s.	Abundant sunshine. Highs in the upper 60s and lows in the mid 20s.	A few clouds. Highs in the mid 50s and lows in the mid 20s.
Sunrise: 7:20 AM Sunset: 5:43 PM	Sunrise: 7:21 AM Sunset: 5:43 PM	Sunrise: 7:22 AM Sunset: 5:42 PM	Sunrise: 7:23 AM Sunset: 5:42 PM	Sunrise: 7:24 AM Sunset: 5:42 PM

Texas At A Glance



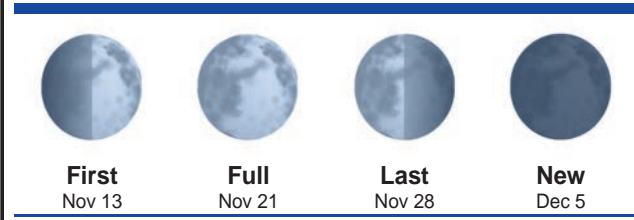
Area Cities

City	Hi	Lo	Cond.	City	Hi	Lo	Cond.
Abilene	79	58	pt sunny	Kingsville	86	62	pt sunny
Amarillo	72	44	sunny	Livingston	80	58	pt sunny
Austin	79	60	windy	Longview	75	61	cloudy
Beaumont	77	63	pt sunny	Lubbock	76	43	sunny
Brownsville	85	66	sunny	Lufkin	79	60	pt sunny
Brownwood	80	60	windy	Midland	81	50	pt sunny
Corpus Christi	82	64	pt sunny	Raymondville	87	64	sunny
Corsicana	77	62	windy	Rosenberg	80	62	pt sunny
Dallas	76	63	pt sunny	San Antonio	82	64	pt sunny
Del Rio	81	59	pt sunny	San Marcos	80	61	windy
El Paso	70	44	windy	Sulphur Springs	76	63	cloudy
Fort Stockton	83	49	sunny	Sweetwater	79	55	pt sunny
Gainesville	73	59	pt sunny	Tyler	75	61	cloudy
Greenville	73	60	cloudy	Weatherford	76	60	pt sunny
Houston	80	62	pt sunny	Wichita Falls	76	55	pt sunny

National Cities

City	Hi	Lo	Cond.	City	Hi	Lo	Cond.
Atlanta	72	51	mst sunny	Minneapolis	37	30	frz rain
Boston	41	35	mst sunny	New York	47	43	mst sunny
Chicago	59	52	cloudy	Phoenix	61	48	rain
Dallas	76	63	pt sunny	San Francisco	57	48	rain
Denver	53	28	pt sunny	Seattle	37	29	sn shower
Houston	80	62	pt sunny	St. Louis	68	60	pt sunny
Los Angeles	62	45	rain	Washington, DC	55	48	pt sunny
Miami	80	67	pt sunny				

Moon Phases



UV Index

Sun 11/21	Mon 11/22	Tue 11/23	Wed 11/24	Thu 11/25
4	4	4	4	4
Moderate	Moderate	Moderate	Moderate	Moderate

The UV Index is measured on a 0 - 11 number scale, with a higher UV Index showing the need for greater skin protection.

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Adams drops 42 on Odessa Permian

Boys
Odessa Permian 71
Big Spring 65

Big Spring guard Luke Adams scored 42 points as the Steers dropped a close game to Odessa Permian at home.

A lot of Adams' points came from solid free-throw shooting. The senior hit 18-of-19 shots from the free-throw line. Regardless, Adams performance impressed first-year head coach Cliff Thompson. Right behind Adams was Tristain Clay with 13 points.

Adams and Clay were also the top two scorers in the Steers' season-opening win over Fort Stockton. Thompson said those two are turning out to be the go-to players as others continue to develop.

Thompson also noted Dayvion Young's five points off the bench. The first-year coach said he was proud of his team's performance against an opponent like Odessa Permian. The Steers were down 11 at halftime and down 10 heading into the fourth, but

it still ended up being a close game. The Steers face Greenwood at 8 p.m. Tuesday in Greenwood.

Big Spring 17 17 11 26 - 65
Odessa Permian 13 10 12 30 - 71

Big Spring's scorers
Luke Adams 42 points
Tristain Clay 13 points
Marc Segundo 5 points
Dayvion Young 5 points
Seth Pearson 2 points, 5 rebounds
Chazzell Roberson 1 point, 5 rebounds

Monahans 61
Forsan 42

FORSAN — Forsan couldn't stop Monahans at home Friday, dropping to 0-2 on the season.

Monahans was 52.9 percent from the field, helping them to the win. Maybe what undid the Buffs was the 14 first half points compared to the 28 the Loboes put up.

Ty Johnson and Kolten Self had 11 points apiece.

Monahans 14 14 15 18 - 61
Forsan 8 6 12 16 - 42

Forsan's scorers
D. Bagnall 12 points, 4 rebounds
T. Johnson 11 points, 3 rebounds, 2 assists
K. Self 11 points, 4 rebounds, 2 assists
B. Schreiner 3 points, 5 rebounds
B. Phillips 2 points
E. Suazo 2 points, 3 rebounds
T. Burchett 1 point

Girls
Big Spring 66
Lamesa 34

LAMESA — The Big Spring Lady Steers cruised to another victory thanks to Mackenzie Stone's 17 points.

The transfer from Coahoma has scored in double-digits in all four of the Lady Steers' games. She hit five 3-pointers in Friday's win.

Cerbi Ritchey and Bridgette Tuitt didn't disappoint with 14 and 13 points, respectively.

Head coach Mike Warren said the key in this game was getting off to a good start, similar to what happened in the win against Fort Stockton. The Lady Steers outscored Lamesa 22-8 in the first quarter. Warren said the more that happens, the better chance his team has to win.

Tuitt's 13 points was a nice sight to see for Warren. Taryn Kennedy's six points impressed Warren, too, citing she was active throughout the whole game.

The Lady Steers face Merkel at 7:30 p.m. Tuesday in Steer Gym.

Big Spring 22 16 14 14 - 66
Lamesa 8 6 13 7 - 34

Big Spring's scorers
Mackenzie Stone 17 points
Cerbi Ritchey 14 points
Bridgette Tuitt 13 points
Logan Yarbar 6 points
Taryn Kennedy 6 points
Cassie Boehringer 6 points
Stormi Smith 2 points

BEARKATS

Continued from Page 1B

GARDEN CITY 44, BORDEN COUNTY 42
GCHS 8 14 6 16 --44
BCHS 8 14 14 6 --42

First Quarter
GCHS — Josh Colunga 8 run (Chudej kick), 3:49
BCHS — Tony Soto 39 pass from Tanner Richey (Helio Rosales kick), 1:43

Second Quarter
GCHS — Colunga 23 run (blocked kick), 8:47
BCHS — Austin Fields 69 run (missed kick), 7:53
GCHS — Reggie Halfmann 8 pass from Blayne Batla (kick good), 2:39

BCHS — Fields 7 pass from Richey (kick good), 17 sec

Third Quarter
BCHS — Fields 3 run (kick good), 9:06
BCHS — Fields 3 run (blocked kick), 5:17
GCHS — Aaron Long 9 pass from Batla (blocked kick), 3:25

Fourth Quarter
GCHS — Colunga 11 run (kick good), 8:10
GCHS — Colunga 12 run (kick good), 4:43
BCHS — Quinton Shafer 2 pass from Richey (kick missed), 22 sec

	GC	BC
First Downs	15	14
Rushes-yards	35-292	35-330

Passing yards	71	59
Comp.-Att.-Int.	9-15-0	4-7-0
Punts-Avg.	1-17	1-15
Fumbles-lost	2-1	1-1
Penalties-yds.	1-15	2-6

INDIVIDUAL STATISTICS

RUSHING — Garden City: Josh Colunga 32-318 4 TDs. Borden County: Austin Fields: 19-180 3TDs, Tony Soto 12-143.

PASSING — Garden City: Blayne Batla 9-15-0-72 2TDs. Borden County:Tanner Richey 4-7-0-60 3TDs.

RECEIVING — Garden City: Colunga 3-22, Aaron Long 2-19, Reggie Halfmann 2-16, Brett Chudej 1-9, Brian Hirt 1-5. Borden County: Soto 1-39 1TD, Quinton Shafer 2-13 1TD, Austin Fields 1-7 1TD.

No. 3 Boise State rolls past Fresno State 51-0

BOISE, Idaho (AP) — With the national stage left to Boise State, a mistake-filled first quarter wasn't the first impression Kellen Moore wanted to give.

The rest of the night, he was nearly flawless, perhaps only topped by a dominant performance from the Broncos' defense.

So, was the rest of college football paying attention?

"They got all the pieces, I mean they really do. I think the truth of the matter is people are scared to play them," Fresno State coach Pat Hill said. "They don't want to play them. It's like last year when they put Boise against TCU. They don't want to

play against those types of teams. I'll say it. I have no problem saying it. I'll take Boise State against anybody in the country."

Moore shook off an interception and fumble in the first quarter to throw for 333 yards and four touchdowns, two each to Titus Young — who caught eight passes for a career-high 164 yards — and Austin Pettis, and the No. 3 Broncos used a smothering defense to rout Fresno State 51-0 on Friday night.

With the rest of the BCS hierarchy — Oregon, Auburn and TCU — taking the weekend off, Boise State was the main attraction.

And after stumbling early, the Broncos didn't dis-

appoint.

Wearing all-orange uniforms for what was believed to be the first time in nearly 20 years, the Broncos (10-0, 6-0 WAC) rolled to their 24th straight win, extending the longest streak in the country.

The Broncos handed Fresno State its first shutout loss since a 10-0 loss to San Diego State on Nov. 7, 1998. The Bulldogs entered Friday night averaging nearly 400 yards and 35 points.

"Seeing what they did to us on the ground last year, we really wanted to get some redemption and

See **BSU**, Page 4B

NCAA: Kansas' Josh Selby must sit 9 games, pay fine

LAWRENCE, Kan. (AP) — Now Kansas can circle Dec. 18 on its basketball calendar.

That's when point guard Josh Selby, the No. 1 recruit in the nation, will finally have a chance to make his college debut. The NCAA announced Friday night that the 6-foot-3 Selby will have to sit out nine regular-season games and pay a fine for accepting impermissible benefits.

Selby, a playmaking point guard from Baltimore with rare athletic ability, had been ranked the No. 1 prospect by

Rivals.com. He has already missed three games, including the No. 7 Jayhawks' 93-60 rout of North Texas on Friday that tied their record home winning streak of 62 games.

Selby stopped short of saying he thought the ruling was fair.

"That's not for me to comment on," said Selby, who had handled his ordeal with poise while first not being allowed to enroll and then being prohibited for a time from practicing.

"The NCAA is going to do it regardless. I'm just happy its not the entire year. It could

have been worse than what it is."

He will be eligible to play at home against Southern California.

The crowd during Friday night's game, before the decision had become widely known, chanted "We want Selby! We want Selby!"

The announcement by the NCAA said Selby would have to pay a fine of \$5,757.58. But Kansas said the true amount was \$4,607.58.

The main issues surrounding Selby apparently centered

around his family's association with Robert Frazier, the business manager for Denver Nuggets star Carmelo Anthony. Selby's mother had maintained that Frazier was someone she had known since grade school and that he merely helped the family through the difficult recruiting process as a friendly adviser.

Coach Bill Self had said all along he was confident that Selby would eventually be allowed to play.

"I really am proud of Josh," Self said.

Ex-Yankee Jim Leyritz acquitted in fatal DUI crash

FORT LAUDERDALE, Fla. (AP) — A jury in Florida on Saturday acquitted former major league baseball player Jim Leyritz of DUI manslaughter in a 2007 crash that killed a mother of two.

However, Leyritz was convicted on a misdemeanor charge of driving under the influence, which carries a maximum sentence of six months in jail. Leyritz had faced up to 15 years in prison if convicted on the manslaughter charge.

Sentencing was set for Nov. 29.

Testimony was inconclusive on whether Leyritz ran a red light on Dec. 28, 2007.

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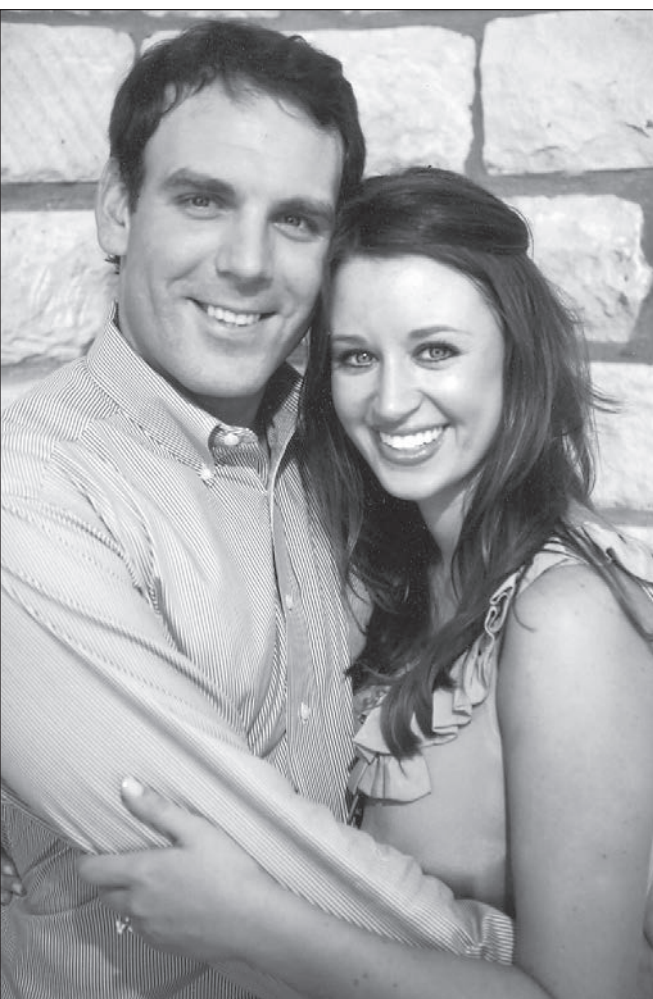
ANSWERS

6	2	9	8	4	5	3	7	1
1	8	5	9	3	7	6	4	2
4	7	3	1	2	6	8	9	5
3	9	8	6	7	2	1	5	4
7	4	2	5	1	8	9	3	6
5	1	6	3	9	4	7	2	8
8	6	7	2	5	9	4	1	3
9	5	1	4	8	3	2	6	7
2	3	4	7	6	1	5	8	9

Engagements Blum's Jewelry

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Matthew Morris Worstell and Hayley Jo Knox

Knox-Worstell

Hayley Jo Knox and Matthew Morris Worstell, both of Dallas, announce their engagement. They will exchange wedding vows at Playacar Palace in Playa del Carmen, Mexico.

The bride-to-be is the daughter of Joann Knox of Abilene, formerly of Big Spring, and the granddaughter of Dorothy Sullivan of Rankin and Billy Joe and Peggy Knox of Crockett. She is the great-granddaughter of Eloise Knox also of Crockett.

Hayley is a 2000 graduate of Big Spring High School and a 2005 graduate of Texas Tech University. She is an oral healthcare consultant for Glaxo-SmithKline.

The prospective groom is the son of Earl Worstell of Sugar Land and the late Carla Worstell. He is the grandson of Dorothy Worstell of Collinsville, Okla.

Matt is a 2000 graduate of Sugar Land Dulles High School and a 2005 graduate of Texas Tech University. He is employed by Société Générale as a vice president in the Energy and Natural Resources Group.

The couple will reside in Dallas.



Annette Richardson and Kyle Schwartz

Richardson-Schwartz

Mr. and Mrs. Jack Richardson are pleased to announce the engagement of their daughter, Annette, to Kyle Schwartz of Eden, the son of Mr. and Mrs. Ernie Schwartz of Garden City.

Annette graduated from Texas Tech University in 2005 with a bachelor's degree in zoology. She completed a doctorate in physical therapy in 2009 from the Texas Tech Health Science Center School of Allied Health and is employed as a physical therapist at Shannon Medical Center in San Angelo.

Kyle is a 2004 graduate of Texas Tech University with a bachelor's degree in agriculture and applied economics and business. He is currently the branch president of the Eden State Bank.

Annette and Kyle plan a May wedding in St. Lawrence.

Births

Mayleyna Marie Escovedo

Mayleyna Marie Escovedo, a girl, was born at 5:44 p.m. Nov. 12, 2010, weighing 6 pounds, 13 ounces and was 18-1/2 inches long.

She is the daughter of Ashli Seals and David Escovedo Jr. of Big Spring. Grandparents are Richard and Carol Seals and Victoria and David Escovedo Sr.

She was welcomed home by siblings Marcos, Diego and Reyna Escovedo.



Johnny Rodriguez Jr.

Johnny Rodriguez Jr., a boy, was born at 11:59 p.m. Oct. 11, 2010, weighing 6 pounds, 13 ounces and was 18 inches long.

Parents are Catarina Franco and Johnny Rodriguez Sr. Grandparents are Crusita Corral of Hillsboro, Ore., Filaneno Franco of Big Spring and Nuner and Louisa Edmondson of Big Spring.

He was welcomed home by a sister, Love Krystiana Rodriguez.

Angel Rios

Angel Rios, a boy, as born at 8:04 a.m. Nov. 5, 2010, weighing 6 pounds, 6 ounces and was 19-1/4 inches long.

He is the son of David Rios Sr. and Andrea Hilario. Grandparents are Gilbert Hilario Sr. and Amelia Hilario of San Antonio, Vida Canales and David Canales Sr. of Big Spring and Luis Rios Jr. and Janie Rios of Big Spring.

He was welcomed home by siblings MaKaylah Nadine Rios, David Rios Jr. and Julian Rios.

Send your Life news to
editor@bigspringherald.com

Who's Who

Ariel M. Johnson, a 2009 graduate of Big Spring High School as salutatorian, was recently has been named to Who's Who Among Students in American Universities and Colleges for 2011 in recognition of her work at Blinn College's Brazos campus.

She is the daughter of Beate (Beebe) and Owen Johnson of Big Spring and the granddaughter of Jim and Bobbe Johnson of Brownwood and Christa Ribalka

and the late Gerhard Ribalka of Germany.

Ariel is now a student at Texas A&M University and is expected to graduate in 2013.



Johnson

Cheyenne Griffith, daughter of Chad and Kimberly Griffith of Big Spring, has been selected as a candidate in the Distinguished Youth of Texas Scholarship and Recognition Program, to be held Nov. 26-28 in San



Griffith

Antonio.

During the weekend competition, two students will be chosen to receive a \$1,000 U.S. Savings Bond and the right to serve as a State Program Titleholder for year.

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Club News

DAR

The Capt. Elisha Mack Chapter of the Daughters of the American Revolution met at the Big Spring Country Club with 13 members

present and Regent Ann Witherspoon conducting the business meeting.

Sue Ann Damron and Hollis McCright will serve as delegates at the

state conference, March 10-12, 2011, in Dallas. Mary Schuelke, Carol Lawson and Katie Lara will serve as alternates.

See **CLUBS**, Page 3C



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County burn ban expected to be reinstated

By **THOMAS JENKINS**
Staff Writer

Howard County commissioners are expected to reinstate a county-wide burn ban Monday morning in hopes of averting possible disaster as fire officials warn that conditions are extremely dangerous.

Howard County Volunteer Fire Chief Tommy Sullivan said much-needed rain received earlier this year may have made the Crossroads area landscape more beautiful, but with the winter season approaching, the greenery is going brown.

"In some areas we have grass that's 36 inches tall right now," Sullivan said. "That's taller than we've seen in a very,

very long time. Now that it's dying and drying out, the danger of grass fire is at an extremely dangerous level."

Sullivan said the dangers presented by grass fires is very different from the wild fire dangers that arise from large amounts of brush.

"With a brush fire the biggest danger is the amount of heat it generates, which is incredible," Sullivan said. "Grass fires don't burn nearly as hot. However, they burn very fast, which means they can cover a great amount of space in a very short period of time. Coupled with the high winds we have this time of year, we can lose a large number of acres in the blink

of an eye."

Sullivan said he and his firefighters are already seeing an increase in the number of grass fires reported in the county, and the most common cause is coming from downed power lines.

"We're already seeing an average of two fires per day, which is a big increase," he said. "In all honesty, I expect to see that increase to seven or eight per day before it's all over. We're hoping the burn ban will help keep that number as low as possible.

"The majority of fires we're seeing right now are from downed power lines. We've been having pretty high winds, and one day it's hitting

us at 35 mph out of the west, then the next day it's 35 mph out of the east. Just like any kind of wire, if you work it back and forth long enough, it will break."

Electrical fires present a whole new challenge when trying to keep grass fires to a minimum, according to Sullivan.

"We had one just the other day near FM 821, and we were able to get on it really quick," he said. "However, you can't use water when the power line is still electrified, so we weren't able to begin putting it out as soon as we needed to."

While the burn ban would place rather stringent requirements on county residents uti-

lizing burn barrels, it is still allowed, according to Sullivan. However, the fire chief warns the consequences for not following the law — down to the letter — is nothing to laugh at.

"A \$5 fee to take your trash to the Municipal Landfill is pretty fair when you compare it to a \$1,000 fine for breaking the law," said Sullivan. "It's a chance that's just not worth taking. My life is worth a lot more than just \$5, and so is the life of your neighbor."

Sullivan encouraged residents to do what they can to lessen the chance of their home being destroyed by a wildfire.

"One of the most important things they can

do is clear at least a 50-foot area around their house. Personally, with the high winds we have out here in West Texas, I suggest a 100-foot circle," said Sullivan.

If approved by commissioners, the burn ban would be in effect for 90 days. At the end of that period the court would have the option to renew the safety measure.

Monday's meeting of the county commissioners is set to begin at 10 a.m. in the commissioner's courtroom, located on the third floor of the county courthouse. For more information, call 264-2202.

HC to look at belt-tightening means

By **STEVE REAGAN**
Staff Writer

It appears likely that a multi-billion shortfall in state revenue will force Howard College officials to trim their budget even more in the coming months.

College trustees will hear a report on the uncertain state of projected revenue when they hold their monthly meeting at 12:30 p.m. in the student union building's Tumbleweed Room.

The college's budget has already been trimmed by 10 percent because of projected shortfalls in state revenue, but now it appears those cuts may

not be enough, said Dr. Cheryl Sparks, college president.

"We've been hearing reports that there will be a \$25 billion shortfall in state revenue this coming year," Sparks said. "We've been 'requested' to make a mid-year 2 percent to 3 percent cut in our budget. That's on top of the 5 percent we've already cut out.

"We're anticipating at least a 10 percent reduction (in state revenue), possibly even more," Sparks said. "And that's on top of what we've already experienced."

Sparks said the bad news will likely force HC officials to look for other places to trim money.

Nothing, including a hike in tuition and fees, is being ruled out yet.

"We're going to be looking at every single facet of revenue, as well as expenditures," she said. "We're going to continue to freeze positions, we're going to look at tuition and fees ... we're just looking at every single factor we can."

The college won't learn of the full impact of the state revenue shortfall until the Texas Legislature meets in January. Until then, however, Sparks said HC is preparing for a storm it knows is coming.

"We're trying to get ahead of this and have a contingency in

place before January or early February," she said.

In other business Monday, trustees will consider:

- Reports on construction projects.
- Bids for classroom furniture.
- A report on college enrollment. Certified figures put enrollment at the college's four campuses at 4,784, a 17 percent increase from the previous fall semester. Contact hours, one of the baselines officials use to determine state aid to the college, increased by 13 percent.
- Catalog and handbook changes.

GRAND JURY

Continued from Page 1A

Conroy wasn't the only local resident indicted on sexual-based charges Thursday, as the following cases were also true-billed:

• Eujenio Ceballos-Silvia, 35, currently in federal custody, was indicted on four counts of aggravated sexual assault of a child (first-degree felonies) and continuous sexual assault of a child (first-degree felony).

• John Martin Fiala, 52, of 13255 Pandora Dr. in Dallas, was indicted on a charge of sexual assault of a child (second-degree felony) and two counts of aggravated sexual assault of a child (first-degree felony).

• Ernesto Dutchover Garcia, 59, 1300 E. 11th Place, was indicted on four counts of indecency with a child (second-degree felony), three counts of aggravated

sexual assault of a child (first-degree felony) and a charge of continuous sexual assault of a child (first-degree felony).

• Paul John Holguin, 45, of 3620 Calvin, was indicted on a charge of indecency with a child (second-degree felony) and two counts of aggravated sexual assault of a child (first-degree felony).

• Junior Jones, 24, of 1710 Austin, was indicted on two counts of indecency with a child (second-degree felony).

• George Ray McMorris Jr., 40, of 101 Ave. B in Ackerly, was indicted on three counts of online solicitation of a minor (third-degree felony).

• Sidney Dewayne Parker, 42, of 906 N.W. Second St., was indicted on a charge of aggravated sexual assault of a child (first-degree felony).

• Ferres William Schlipf, 28, of 1308 Harding, was indicted on

a charge of indecency with a child (second-degree felony).

• Robert Allen Thorpe, 21, of 1303 Michael, was indicted on charges of indecency with a child (second-degree felony) and sexual assault of a child (second-degree felony).

• Anthony Eugene Trevino, 24, of 1607 Bluebird, was indicted on two counts of aggravated sexual assault of a child (first-degree felonies).

• David Joe Villareal Jr., 23, of 1105 E. 13th St., was indicted on a charge of aggravated sexual assault of a disabled individual (first-degree felony).

True bills were also issued by the grand jury in the following cases:

• Caleb James Chavez, 17, of 307 N.E. 11th St., was indicted on a charge of possession of a controlled substance (state jail felony).

• Joe Lopez Chavez III, 40, currently in the cus-

tody of the county jail, was indicted on a charge of aggravated assault with a deadly weapon (first-degree felony, enhanced).

• Alfredo Hinojos Harper, 21, of 401 N.E. Eighth St., was indicted on two counts of burglary of a habitation (both second-degree felonies).

• Larry Don Hass, 46, of 715 Dealey, was indicted on a charge of driving while intoxicated (first-degree felony, enhanced).

• Oscar Hernandez, 43, of 703 E. 15th St., was indicted on a charge of driving while intoxicated (third-degree felony).

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• Ronnie Leal, 20, of 1733 Purdue, was indicted on a charge of burglary of a building (state jail felony).

• Ralph Gutierrez Rodriguez, 46, currently in the custody of the county jail, was indicted on a charge of driving while intoxicated (first-degree felony, enhanced).

• Cody N. Spollino, 22, of 3910 Parkway, was indicted on a charge of delivery of marijuana (state jail felony).

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Schoolboy playoffs

Friday's Scores
The Associated Press

CLASS 5A Division I

Region I
Area
Arlington Martin 39, San Angelo Central 7

Region II
Area
A&M Consolidated 42, McKinney Boyd 23
Austin Bowie 26, Klein Collins 16
DeSoto 38, Dallas Skyline 0

Region III
Area
Galena Park North Shore 44, Fort Bend Hightower 20

Region IV
Area
Converse Wagner 26, Northside Warren 23
Harlingen 49, Laredo United 28
Northside Stevens 33, Converse Judson 27

CLASS 5A Division II
Region I
Area
Abilene Cooper 36, Amarillo Tascosa 17

Region II
Area
Mesquite Horn 44, Garland Rowlett 22
Tomball 40, Austin Anderson 20

Region III
Area
Houston Memorial 35, Alief Taylor 28

Region IV
Area
McAllen Memorial 42, PSJA 30

CLASS 4A Division I
Region I
Area
N. Richland Hills Birdville 38, Mansfield Summit 37

Region II
Area
Carrollton Smith 35, Dallas Carter 28
West Mesquite 55, Sherman 34
Wylie 42, Dallas Kimball 14

Region III
Area
Dawson 62, Houston Worthing 8
Friendswood 50, Houston Wheatley 6
Humble 27, Beaumont Central 21

Region IV
Area
Cedar Park 28, Smithson Valley 23
Lake Travis 48, Kerrville Tivy 42

CLASS 4A Division II
Region I
Area
Aledo 70, Waco 35
Canyon Randall 35, Clint Horizon 21
Hereford 56, EP Riverside 7
Stephenville 52, FW Southwest 39

Region II
Area
Bastrop 58, Sulphur Springs 44
Dallas Highland Park 49, Dallas Hillcrest 14
Liberty 37, Dallas South Oak Cliff 7

Region III
Area
Manvel 58, Houston Washington 0

Region IV
Area
Port Lavaca Calhoun 42, Edcouch-Elsa 12
SA Alamo Heights 52, Cedar Park Vista Ridge 24

CLASS 3A Division I
Region I
Area
Alvarado 35, Abilene Wylie 21
Lubbock Cooper 34, Andrews 28, 3OT
Lucas Lovejoy 17, Celina 0

Region II
Regional
Henderson 42, Lindale 28

Region III
Area
Navasota 43, Huffman Hargrave 26
West Columbia 56, CC Miller 14

CLASS 3A Division II
Region I
Area
Borger 35, Seminole 7
Brownwood 61, Bridgeport 31
Snyder 41, Kennedale 7

Region II
Area
Argyle 31, Prosper 14
Carthage 56, Canton 17
Dallas Madison 35, Gainesville 14

Region III

Area
Athens 31, Lorena 7
Brookshire Royal 24, West Orange-Stark 21
Coldspring-Oakhurst 53, Columbus 3

Region IV
Area
Geronimo Navarro 31, SA Houston 0
Mathis 56, Raymondville 20
Wimberley 43, Cuero 35

CLASS 2A Division I
Region I
Area
Albany 21, Stratford 15
Canadian 49, Stamford 35
Colorado City 35, Bangs 29
Muleshoe 14, Breckenridge 0
Quanah 26, Sundown 20

Region II
Area
Daingerfield 46, Pottsboro 14
Lindsay 48, Valley Mills 6
Mart 37, Collinsville 0
Mineola 34, Maypearl 20
Muenster 21, Kerens 19
New Boston 35, Howe 0

Region III
Area
Big Sandy 31, Lovelady 20
Cameron Yoe 70, Newton 26
Crockett 49, Anahuac 33
East Chambers 21, McGregor 14
Garrison 50, Pineland West Sabine 12
Thrall 31, Alto 24

Region IV
Area
Ganado 41, Winters 6
Goldthwaite 55, Yorktown 7
Lago Vista 50, Santa Rosa 13
Mason 27, Ben Bolt 20
Rice 49, San Diego 15
Shiner 55, Johnson City 13
Vanderbilt Industrial 13, Taft 2

CLASS 2A Division II
Region I
Area
Crawford 20, Spearman 0
Holliday 16, Stanton 0
Idalou 33, Alvord 3

Region II
Area
Gunter 38, Hughes Springs 35
Linden-Kildare 25, Whitewright 0
Omaha Pewitt 53, Corsicana Mildred 14

Region III
Area
Arp 34, Buffalo 10
Lexington 21, Frankston 13
New London West Rusk 57, Rogers 23

Region IV
Area
East Bernard 40, Sonora 23
Refugio 63, Three Rivers 6
Schulenburg 24, San Saba 16

CLASS 1A Division II
Region I
Area
Farwell 27, Wheeler 7
Springlake-Earth 34, Wellington 28

Region II
Area
Archer City 24, Bronte 11
Hamlin 61, Miles 26
Munday 43, Iraan 22
Windthorst 58, McCamey 7

Region III
Area
Bremond 51, Beckville 14
Mount Enterprise 30, Baird 7
Tenaha 68, Dawson 41

Region IV
Area
Burton 61, Pettus 19
Evadale 55, D'Hanis 21
Falls City 55, Milano 7
Rocksprings 29, Bartlett 6

SIX-MAN Division I
Region I
Regional
Follett 68, Petersburg 22
Paducah 62, Spur 44

Region II
Regional
Garden City 44, Borden County 42

Region III
Regional
Throckmorton 52, Saint Jo 6
Walnut Springs 49, Knox City 48

Region IV
Regional
Aquilla 72, Lometa 27
Penelope 70, Rochelle 24

SIX-MAN Division II
Region I
Regional
Matador Motley County 71, Groom 26
Miami 70, Guthrie 52

Region II
Regional
Loraine 72, Dawson 24
Sterling City 60, Balmorhea 14

Region III
Regional
Milford 22, Newcastle 16
Strawn 56, Trinidad 36

Region IV
Regional
Richland Springs 58, Jonesboro 0

TAPPS 11 Man
Division II
Regional
Fort Worth Christian 40, SA Christian 9
Grapevine Faith 42, Tomball Concordia 41

Division III
Regional
Austin Regents 81, Irving Highlands 6
Tyler Gorman 24, FW Calvary 12

Division IV
Regional
Shiner St. Paul 50, Muenster Sacred Heart 36

TAPPS 6 Man
Division II
Regional
Dallas Tyler Street 58, Dickinson Pine Drive 49
Fredericksburg Heritage 74, Brownwood Victory Life 24

su | do | ku
© Puzzles by Pappocom

Fill in the grid so that every row, every column and every 3x3 box contains the digits 1 through 9 with no repeats. That means no number is repeated in any row, column or box. Solution, tips and computer program at www.sudoku.com

6	9		4			1
		5		7		4
		3	1		8	5
3			7	2	1	
7	4		5	8		3
		6	3	9		8
8	7			9	4	
	5		4		2	
2			6	5		9

Contract Bridge

By Steve Becker
The First Step Tells the Tale

North dealer.
North-South vulnerable.

<p>NORTH ♠ K 4 ♥ J 10 7 2 ♦ K J 6 ♣ K Q 9 3</p>	<p>EAST ♠ 10 9 8 7 ♥ 5 ♦ A 8 5 2 ♣ J 7 6 4</p>
--	---

WEST
♠ J 6 5 3 2
♥ A K 4
♦ 9 3
♣ 10 8 2

SOUTH
♠ A Q
♥ Q 9 8 6 3
♦ Q 10 7 4
♣ A 5

The bidding:
1 ♣ East 1 ♥ South West
2 ♥ Pass 4 ♥ Pass

Opening lead — nine of diamonds.

Some problems that arise during the play can be easily resolved with virtually 100 percent confidence in the outcome. But there are other times when you can't be sure just how you'll fare, in which case the best you can do is to opt for the action that is most likely to succeed in the long run.

Assume you're East, defending against four hearts, and your partner leads the nine of diamonds. Declarer plays the king from dummy, but, if you're a careful player, you don't automatically win the trick with the ace. Instead, you take time to survey the situation as a whole and, more particularly, your play at this point.

The first order of business is to try to decipher the meaning of partner's diamond lead. You know that the nine is not a fourth-best lead, nor can it be the top card of a sequence, since you have the eight in your hand. In theory, it could be the top of a worthless three-card suit, but it is far more likely to be a singleton or doubleton.

If the nine is a singleton, it is right to take the ace and return the suit for partner to ruff. But if the nine is a doubleton, the proper play is to duck, at the same time signaling with the eight to show the ace.

Percentage-wise, South is far more likely to have four diamonds rather than five. You should therefore let dummy's king hold the first trick. When declarer next leads a trump, partner wins and returns a diamond to secure the ruff that sets the contract.

Tomorrow: Famous Hand.
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Palin's success raises tempers, boosts ratings

JOCELYN NOVECK — AP National Writer
 NEW YORK — Conservative blogger Kevin

DuJan is psyched. He's actually starting to think Palin can win the whole kit and kaboodle.

No, not Sarah — though he hopes she'll be the next president. He means daughter Bristol, on "Dancing with the Stars."

The 20-year-old Palin's improbable run to next week's finals — championed by websites like DuJan's Hillbuzz.org — has led to such an uproar that conspiracy theories are floating, some fans are insisting they'll never watch again, and a Wisconsin man actually shot up his television, apparently in disgust over Palin's dancing.

"There's been more angst over this than over the 2000 election," quips media industry analyst Shari Anne Brill, only slightly kidding.

The real winner? ABC, of course. The always-popular "Dancing with the Stars" is enjoying a ratings boost, undoubtedly due to the novel casting.

For those whose television tastes tend toward shows less awash in sequins, mirrors, feathers and fishnets, a brief recap: Many were surprised when the shy Bristol, once the country's best-known teen mom, became a contestant on the hit show, where judges' scores are combined with public votes to determine the winners.

But no matter: Bristol, paired with professional partner Mark Ballas, put on her game face and started, well, learn-



ABC photo

ing to dance. Her effort was clear; so was her lack of skill and experience.

Flash forward to this week's results show, with the four remaining couples vying for three spots in the finals. First "Dirty Dancing" star Jennifer Grey was declared safe, then Disney Channel's Kyle Massey.

It came down to Palin and singer Brandy, who had wowed the judges with her sultry tango, earning a perfect score. When Palin was declared safe, Brandy was speechless, and the jaw of Grey's partner, Derek Hough, quite literally dropped.

The next morning, "Dancing" fan Kimberly Fishman arrived

at her job at a northern California bank. She was furious at the result, and so were co-workers. "People were saying it's the tea party voting, that all of Alaska voted," says Fishman, 42. "It's all politics."

Fishman, who identifies herself as a liberal, has resolved not to watch next week. "I'm done," she says. "No one could say Bristol is the better dancer." And yet, she adds, she herself didn't vote.

That's a key point, media analyst Brill says. "A lot of people out there are watching but not voting."

So who does vote? Obviously, people who really, really care. Like DuJan, the conserva-

tive activist. A former Democrat, he turned into a major Sarah Palin fan after Hillary Rodham Clinton lost the Democratic nomination in 2008.

"Are you planning on hosting a Team Bristol Monday Night Dancing Watch party?" reads a post on his website. "You ... can actually vote together and send Bristol over the top ... while sending Leftist heads into meltdown."

In an interview, DuJan said the public support for Palin was a sign of real affection and a desire to reward her after her ordeal under the harsh media spotlight — both as an unmarried pregnant teen, and now with the snide comments about her dancing.

"Think of all the things they've said about Bristol," he said. "This would never be allowed to happen to Chelsea Clinton, or the Gore daughters, or God forbid the Obama daughters. Support for her is real."

And besides, "I think she's a marvelous dancer. She's the only one whose performances have improved every single week."

DuJan defends a tactic that has gotten some critics angry: The use of fake e-mail addresses and multiple phone numbers to let people exceed their vote limit.

People can vote by

See **PALIN**, Page 10C

Menus

Big Spring Senior Center

Monday: Hearty potato soup, turkey sandwich, carrot and raisin salad, crackers, pear halves, milk.

Tuesday: Beef brisket, potato salad, seasoned mixed greens, pickles and onions, angel cake with strawberries, milk.

Wednesday: Mexican casserole, refried beans, squash medley, tossed salad, lemon pudding, milk.

Thursday: Thanksgiving holiday.

Friday: Thanksgiving holiday.

assorted fruit juice, milk. Lunch - Hamburger macaroni, broccoli, cheese sauce, orange smiles, rolls, milk.

Wednesday: Thanksgiving holiday.

Thursday: Thanksgiving holiday.

Friday: Thanksgiving holiday.

Forsan ISD

Monday: Breakfast - Poptart, juice, milk. Lunch - Barbecue on a bun, Cool Ranch Doritos, corn on the cob, pickle spears, frozen fruit cup, milk.

Tuesday: Breakfast - Cheese omelet, toast, juice, milk. Lunch - Pizza, seasoned corn, broccoli with cheese, strawberries and bananas, sugar cookie, milk.

Wednesday: Thanksgiving holiday.

Thursday: Thanksgiving holiday.

Friday: Thanksgiving holiday.

Big Spring ISD

Monday: Breakfast - Cereal variety, cheddar cheese portion, assorted fruit juice, milk. Lunch - Meatball sandwich, Baked Lays, peaches, baby carrots, milk.

Tuesday: Breakfast - Sausage patty, biscuits,

CLUBS

Continued from Page 2C

A donation was taken to buy Christmas gifts for the VA Hospital patients.

The group agreed to donate \$60 toward the President General's project of restoration of the DAR Building in Washington, D.C.

Mayor Duncan declared November as National Indian History Month, as reported by Damron.

McCright displayed the quilt that is to be auctioned at the state conference for the benefit of the Juniors project.

The next meeting will be a Christmas party on Dec. 11.

Retired Teachers

The Big Spring Retired Teachers Association met Monday in the Cactus Room of the Howard College Student Union Building. The Rev. Mark Lindsey, pastor of the First Baptist Church, presented a program on thankfulness and gratitude. He urged the members to be grateful for all things.

Bettie Cox, the chapter's president, announced the group will meet Monday, Dec. 13, instead of its regular meeting time, because the college will be closed for the holidays. The meeting will be in the Fireside Room in the student union building.

Jackie Henry will sing Christmas songs during that December meeting. All members are urged to be at the meeting. All visitors are welcome.

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Dating Violence

What Is It?

Dating violence is controlling, abusive, and aggressive behavior in a romantic relationship. It can happen in straight or gay relationships. It can include verbal, emotional, physical, or sexual abuse, or a combination.

Controlling behavior may include:

- Not letting you hang out with your friends
- Calling or paging you frequently to find out where you are, whom you're with, and what you're doing
- Telling you what to wear
- Having to be with you all the time

Verbal and emotional abuse may include:

- Calling you names
- Jealousy
- Belittling you (cutting you down)
- Threatening to hurt you, someone in your family, or himself or herself if you don't do what he or she wants

Physical abuse may include:

- Shoving
- Punching
- Slapping
- Pinching
- Hitting
- Kicking
- Hair pulling
- Strangling

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EDITORIAL

"Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof; or abridging the freedom of speech, or of the press; or the right of the people peaceably to assemble, and to petition the Government for a redress of grievances."

-FIRST AMENDMENT

Opinions expressed on this page are those of the Editorial Board of the Big Spring Herald unless otherwise indicated.

Ron Midkiff
Publisher

John A. Moseley
Managing Editor

Bill McClellan
News Editor

OUR VIEW

Salvation Army needs help with holiday dinner

Thanksgiving. Perhaps no other word is more effective for conjuring up visions of families gathered together, not only in prayer, thanking God for the blessings he's bestowed on them, but around an impressive larder of homemade foods.

Unfortunately for many, Thanksgiving is not such a time. Some find themselves alone and homebound. Others are too far from family and do not have the time off or money available to travel long-distance. And still others simply don't enjoy having plenty of anything and find themselves in need.

And that's why the local Salvation Army is in the process of preparing to serve up hundreds of Thanksgiving dinners on Nov. 25.

Cpts. Ed and Terrie Cheshire say their office is already getting calls inquiring about the local charity's annual Thanksgiving dinner — most, so far, from homebound people in the community asking for delivered meals.

And that means the Salvation Army is currently seeking local residents willing to take a little time from their holiday to volunteer and help others.

"It really is just an immense amount of work and has to be done in a fairly short period of time," Ed Cheshire noted.

Volunteers are an integral part of the Salvation Army's Thanksgiving feast, providing everything from kitchen help to delivering meals.

"Our volunteers are absolutely vital to that process," Cheshire added. "We have groups that come in just about every year and help, and this year we're hoping to see some new faces as well. Giving your time and volunteering during Thanksgiving really gives you a new perspective on the holiday."

There's nothing difficult about volunteering — you simply show up at the corps building, located at 811 W. Fifth St., on Wednesday morning at 9 and help out. The Cheshires say they'll be happy to put you to work.

Anyone needing additional information about how they can help, or wanting to schedule a meal delivery on Thanksgiving, should call the Salvation Army's corps office at 267-8239.

We here at the Herald encourage those who can to lend the Salvation Army a hand.

What better way could there be to realize just what you have to be grateful for this Thanksgiving?

HOW TO CONTACT US

The Herald is always interested in our readers' opinions.

In order that we might better serve your needs, we offer several ways in which you may contact us:

- In person at 710 Scurry St.
- By telephone at 263-7331
- By fax at 264-7205
- By e-mail Managing Editor John A. Moseley at editor@bigspringherald.com or News Editor Bill McClellan at newsdesk@bigspringherald.com.
- By mail at P.O. Box 1431, Big Spring, 79721

LETTER POLICIES

- The Herald welcomes letters to the editor.
- Limit your letters to no more than 300 words.
- Sign your letter.
- Provide a daytime telephone number, as well as a street address for verification purposes.
- We reserve the right to edit for style and clarity.
- We reserve the right to limit publication to one letter per 30-day period per author.
- Letters that are unsigned or do not include a telephone number or address will not be considered.
- Letters should be submitted to Editor, Big Spring Herald, P.O. Box 1431, Big Spring, 79721. They can also be e-mailed to editor@bigspringherald.com

A SMALL PRAYER

by K. Rae Anderson

You, Lord, encourage us to excel. Thank You.
Amen

Really best for small business

As a Certified Public Accountant and business owner, I know the impact of taxes up close and personal. And the claim that ending Bush-era tax cuts on income over a quarter of a million dollars will hurt the economy, reduce employment and burden small businesses is patently false. Let's take a look at the evidence.



BRIAN SETZLER

First off, small business owners rarely have taxable income in excess of \$250,000 (gross income would be substantially more as taxable income includes reductions for business expenses, personal deductions and family exemptions).

Hiring people and investing in your business actually reduces taxable income, so hiring and investing decisions would be unaffected. At issue is the tax on income, or the money the owner has available to take out of the business.

According to the Congressional Joint Committee on Taxation, less than 3 percent of tax filers with any business income make over \$250,000 (couples) or \$200,000 (individuals) a year, the thresholds above which the Bush tax cuts would expire, and many of those are not small business owners.

As Ed Kleinbard, former staff director of the Joint Committee on Taxation, said, "Every student who is a part-time Web designer, partner in a law firm with a billion dollars of revenue and investor in a hedge fund gets lumped together in the data,

along with real small businesses."

Even if someone does have more than \$250,000 of taxable income, the additional tax rate is a marginal tax rate, which means they only pay the higher rates on the portion of income over \$250,000, not under it. When the rate goes from 35 to 39.6 percent (back to the level under Clinton) in the very top bracket, for example, it doesn't mean they pay 39.6 percent of their total income in taxes any more than they paid 35 percent of their total income before. They still start at a 10 percent rate for their first portion of income and work their way up incrementally through the tax brackets. They still pay the same rates everyone else does up to that level of income.

Those fortunate enough to make these high incomes will still benefit from the tax cuts on their first \$250,000 of income, just like other Americans.

The amount at issue is 3.9 percent or \$39 for every \$1,000 of income above \$250,000.

You can check out your own tax situation with the calculator at the non-partisan <http://calculator.taxpolicycenter.org/> to see how you might be affected.

When someone claims a small businessperson will pay additional taxes of \$20,000, that small businessperson must have taxable income in excess of \$700,000. If they claim they'll pay \$120,000 more, they have an eye-popping "small business" income of \$3 million. Sounds more like a hedge fund manager to me.

Small businesses are crucial job creators, but if lower tax rates produced job growth, we should have seen a boom in new jobs following the tax cuts.

Instead, even the Wall Street

Journal, not a bastion of liberal economic policy, said President Bush "shows the worst track record for job creation since the government began keeping records in 1939." In fact, it's much worse than under President Clinton who increased taxes. As a new report by Business for Shared Prosperity explains, "The Bush administration created just 1.1 million jobs net while the Clinton administration created 22.7 million."

The choice is stark. Do we borrow \$700 billion from China as we did this past decade to pay for tax cuts for hedge fund managers and Wall Street barons — irresponsibly burdening our children with repaying, a debt with interest we don't need to incur?

Do we make deep cuts in social services, education and public safety and forgo investing in the 21st Century infrastructure we desperately need to be competitive?

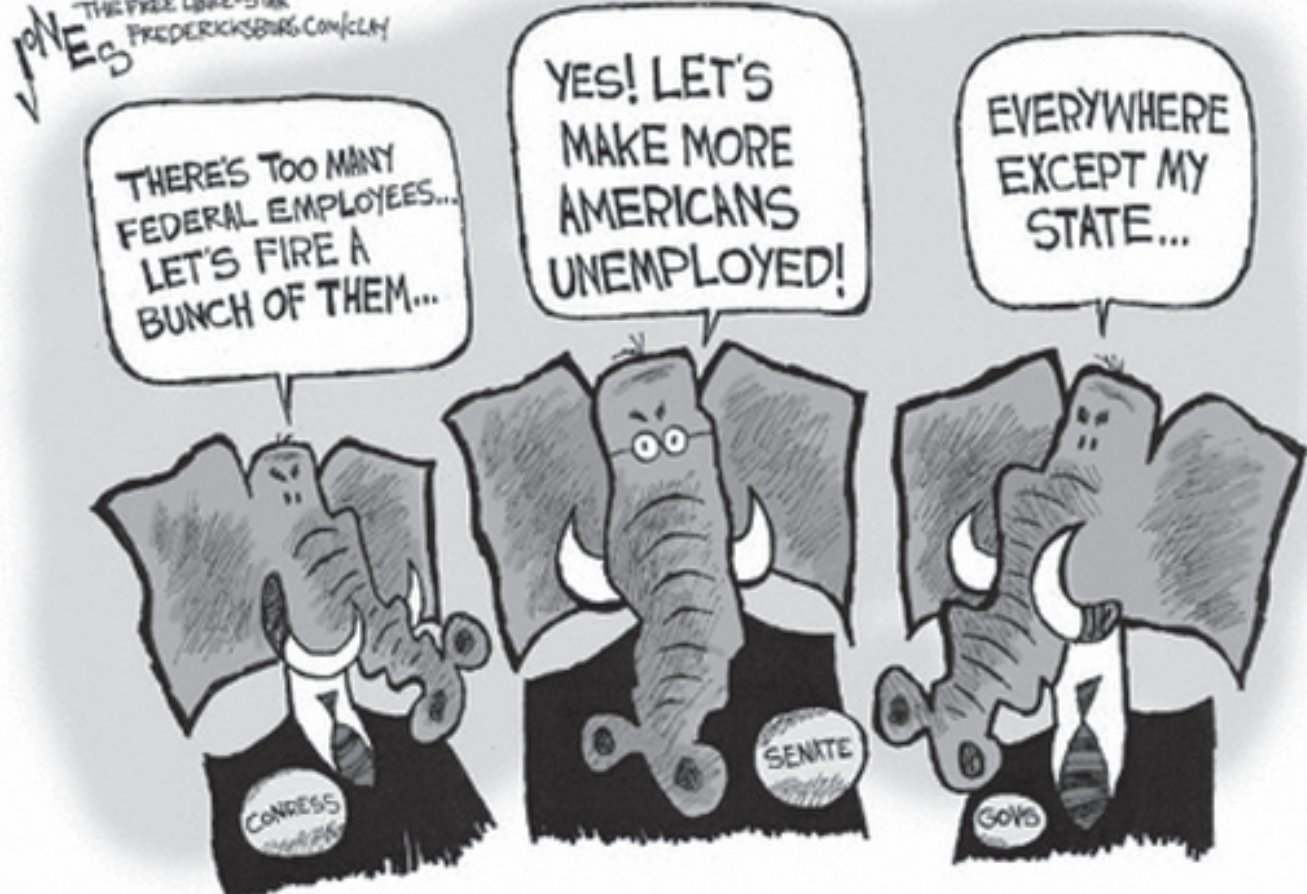
Or do we do the right thing and ask fellow citizens with really high incomes to pay their fair share?

These are real choices our Congressional representatives will make in coming days.

Let's tell Congress that investing in the infrastructure our businesses and well being depend on, educating our children, caring for the sick and the elderly and investing in the future are what made America great in the first place.

Brian Setzler is a certified public accountant since 1989 and president and founder of TriLibrium, an accounting and business advisory firm located in Portland, Ore.

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YOUR VIEWS

TO THE EDITOR:

It is timely and appropriate to give recognition and commendation to our Big Spring Fire Department/EMS crew for their selfless community service.

My mother is 81 years old with mental and physical disabilities. Mom is in a wheelchair and is desperately in need of assistance to board the van for medical appointments. Each fire department worker has displayed extreme kindness, patience and highly-developed safety skills.

Thank you, Deputy Chief Hedges and all of the EMS/Fire Department crew for your generous, considerate and selfless assistance.

LORRIE KEY FLAGG
AND
PAULINE ELIZABETH KEY
BIG SPRING

TO THE EDITOR:

Some people seem to have a gift for making others feel special. They always have a kind word for others and a smile always lights up their faces. They give freely of their time and money to help others in need of a little kindness.

Johnny Moore is one of those people. He never meets a stranger, because to him, strangers are just friends he hasn't met yet.

Johnny gives hugs to those who need them the most. He loves to tell silly jokes to make others laugh and his laughter warms one's heart.

But Johnny hasn't felt like laughing much lately because he has been fighting a battle with cancer.

Johnny believes in the Lord and the power of prayer. So do I, and I'm asking anyone who reads this to please send up a prayer for him, because he's a very special person.

Thank you, Johnny and Lolye Moore for all the times you made me laugh, but today I'm not laughing. I'm praying for God to heal Johnny.

LANA F. ANGUIANO
BIG SPRING

TO THE EDITOR:

After working in America "forever," most of us seniors don't get enough Social Security money to live a decent, respectable life.

Having no money means that we cannot afford a better place to live, a car, clothes, better food, cable television, the internet, vacations, dating, bowling, the theater, etc.

And you certainly cannot afford anything if you are too old to work and your only income is So-

cial Security and you're too broke and barely able to pay your rent, utilities, food and a taxi to get to the market. Having no money simply means that you cannot afford anything!

Federal officials need to hurry and do something big for us right now ... before we die poor and without a modicum of dignity.

If America will not at least take good care of its senior citizens, the "good ol' USA" — the "Promised Land" — is finally and truly just a big joke and a big hoax.

Nobody can cry about the federal budget to us seniors. We know America wastes millions, billions, trillions every second of every day — more waste than all other countries combined.

So, now, all you federal officials can simply ignore us, just the way you always have, or finally do something big for us.

Put up or shut up, America, because most of us senior citizens have absolutely nothing. Do something really big for us right now.

And don't forget the urgent needs of each and every one of us Americans.

Stop helping everyone in the world except Americans!

NICK HILTON
BIG SPRING

BSU

Continued from Page 2B

we did a good job with them," Boise State safety Jeron Johnson said.

The Bulldogs (6-4, 4-3) managed just nine first downs and 125 total yards. Ryan Colburn was sacked four times and the Bulldogs gained 42 of their 125 yards on their final drive.

Robbie Rouse was the one asked to ground out this one for the Bulldogs, appearing especially dangerous after running for 286 yards against Louisiana Tech and following up with 217 last week against Nevada.

Aside from one dash for 23 yards, Rouse was a non-factor, gaining 37 of his 70 yards on the Bulldogs' final drive. Colburn caught the ire of Hill on a few occasions for his decisions and finished 6 of 23 for 76 yards.

"This Boise State team is the real deal. ... I hope they can make it to the big dance because they de-

serve it in my mind," Hill said. "I feel I can say that. We've played against some pretty darn good football teams in my time. Never have we been manhandled like that."

Moore, who completed 27 of 38 passes, and Young also added their names to even more pages in the Boise State record books. Moore became the school's career leader in yards passing, jumping past Ryan Dinwiddie. By the end of the regular season, Moore could crack the 10,000-yard mark.

Not surprisingly, Young has been on the receiving end of many of those yards and became Boise State's career leader in yards receiving on a 42-yard touchdown reception in the second quarter that made it 17-0.

Even kicker Kyle Brotzman got into the record book, becoming the school's career scoring leader, helped by field goals of 20, 20 and 50 yards.

"It's not how I thought the game was going to go," Boise State coach Chris Petersen said. "I was worried about this game because of the emotional games we played leading up to this week. But hats off to our guys."

Pettis added 10 catches for 93 yards and touch-down catches of 15 and 6 yards in the third quarter.

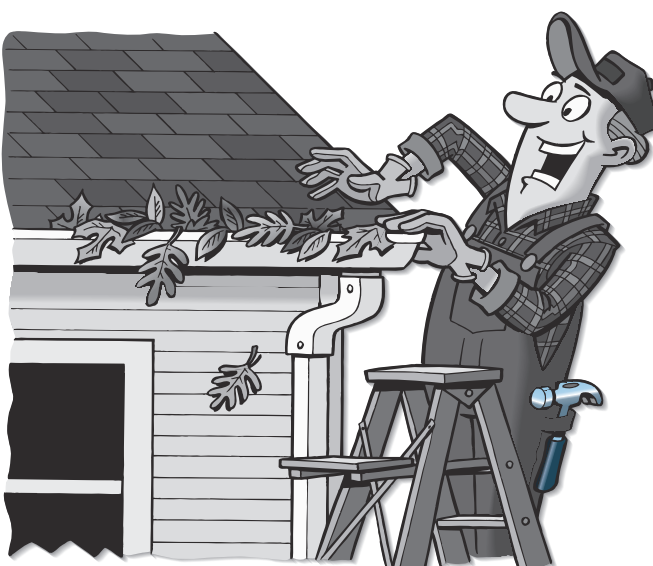
"I've been very fortunate to play with these guys," Moore said. "I feel like I say this a million times, but I feel fortunate to have a good offensive line and some good receivers who can make some plays."

Fresno State's best chance of at least making the chilly night interesting came on the lost fumble by Moore, who let the ball slip from his hands as he started his throwing motion. Defensive tackle Logan Harrell came up with the fumble and started toward the end zone, but the play was called an in-completion on the field.

It was overturned on replay, but Harrell had nothing but blue turf between himself and the end zone. Colburn was sacked on the ensuing possession, ending the Bulldogs' best chance at a score.

"They're a very good defensive football team. I don't think people give them the credit, to be perfectly honest that they deserve in that sense," Colburn said. "Their rank is every bit worth it."

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EMPLOYEES OF THE YEAR



Courtesy photo

Family Medical Center announced its 2010 employees of the year at a Tuesday luncheon. Pictured are, from left, Larry Rodgers, Scenic Mountain Medical Center CEO, Honey Joy, who was named 2010 clinical employee of the Year, Cindy Hughes, named 2010 non-clinical employee of the year, and Mike Ruff, Scenic Mountain CFO.

Energy Watch



Bhupen Agrawal is branch manager and a managing director — investments for the Wachovia Securities Midland office.



Bill Franks, AAMS, is a senior registered client associate and the senior associate to the branch manager.

Amid the political power shift underway, we will tackle the question “Now what is the encore?” There is a significant amount of work for the new Congress, the White House and monetary policymakers to keep the U.S. economy on track toward recovery.

Almost before voters left booths across America and results revealed that Republicans had taken back control of the House of Representatives and narrowed the Democratic margin in the Senate, the political “talking heads” were out in force. Declaring a new spirit of cooperation, they promised that the cry for change would be delivered to the American people.

President Obama, for his part, said the White House was open to extending the Bush-era tax cuts to all Americans while Republicans were promising cuts in spending and the size of government as well as reforming how Congress works.

Well, anybody who has followed American politics for long knows that listening to Washington rhetoric is not strongly advised. Nor is holding one’s breath while waiting for politicians to deliver on promises.

The good news is that, despite all the grandstanding and promises, the stock market celebrated with its best weekly performance in more than two months.

In our opinion, the election results lifted much of the uncertainty and injected some clarity into the political landscape.

But now the heavy lifting begins. By late Wednesday, Nov. 3, it seemed as if all of the cooperation went out the window. Let’s hope it’s just a matter of breaking in their new seats, because we believe a gridlocked Congress will not be a good thing for the stock market. Both parties will be under the microscope to deliver legislation that will further help the economy get back on its feet.

Also, it is certainly not a positive sign that less than 24 hours after the olive branches were extended, Republican leaders were revealing plans to prevent President Obama’s 2012 re-election while Senate Democratic Leader Harry Reid said that “the bell that just rang isn’t the end of the fight. It’s the start of the next round.” That sounds like business as usual and, boy, isn’t that cooperation!

We are going to take a slightly more “Pollyannaish” view that some important negotiations will take place and deliver some important legislation. It seems like the most pressure is on Congress and all political leaders to deliver before the 2012 elections than we can remember in a long time. This may force the competing parties to get something passed and dare the parties, legislative houses and president to veto legislation at their own political risk.

Likewise, the Fed’s announcement of its plans to buy up to \$600 billion of U.S. Treasury securities over the next eight months in quantities of \$75 billion per month was also close to investor’s expectations and the stock market celebrated.

The Fed stated its desire is to avoid an undesirably low level of inflation. The Fed left open the possibility of doing more or less, to spark growth and avoid a bout of deflation.

Once again, the biggest positive for the stock market was clearing the air and gaining some clarity of the Fed’s intentions after Fed Chairman Bernanke first hinted of “unconventional measures” this past August.

Shortly after the announcement, some market pundits seemingly declared that the Fed delivered exactly what many investors wanted and that stocks can now rise in a liquidity driven surge.

Not so fast my friends. There are some potential downsides. Will the Fed do too much and cause an unwanted plunge in the U.S. dollar and irritate our trading partners? It could lead to a rising risk of unwanted inflation if the Fed does not execute properly in removing the “punch bowl.”

Nonetheless, stocks climbed to their highest levels since before the Lehman debacle in the fall of 2008. Given the short-term extended condition of the stock market and the growing complacency in the marketplace, the major averages have now reached key near-term resistance levels; this could serve as a natural point for a modest pullback for stocks.

The rally since the late August lows has only produced modest pullback, barely worthy of the title. Some measures of the stock market averages are showing overbought levels and their highest levels since April 2010, which triggered the start of a pullback. At the least, it’s a red flag to watch for further momentum exhaustion.

As a parting comment, President Obama

See **ENERGY**, Page 5C

Roses vie for top billing in state breeding program

Special to the Herald

COLLEGE STATION — If you’re the type who likes to spend hours in the garden spraying and watering finicky roses, go ahead. But if you’re like most who want to plant them and walk away yet get prolific, colorful, delicious blooms all season, look to the Texas AgriLife Research rose breeding program.

“There are people who will take care of their roses and spray every week, religiously, but I think the majority don’t want to do that,” said Dr. David Byrne, AgriLife Research rose breeder. “And landscapers want to plant it and let it take care of itself. The whole rose industry is beginning to realize that this is where they need to go, so that is what our emphasis is going to be.”

The AgriLife Research effort is poised to blossom in that direction because of two unique rose collections that were given by their creators — the late Robert



Basye and the late Ralph Moore — after decades of breeding efforts.

Basye, a math professor at Texas A&M, turned his rose hobby into several commercial varieties by breeding for disease resistance and adaptability in hot, humid southeast Texas. Moore, a nurseryman in Visalia, Calif., professionally bred hundreds of roses to achieve unique colors, shapes, sizes and fragrances.

“Since the early 1990s, we’ve

been working with materials that have good disease resistance to black spot and heat tolerance, but not always the best horticultural traits,” Byrne said. “We have stuff that is very healthy and has lots of flowers but are simple and light pink — not too exciting.”

The Moore materials have “bright yellows, oranges and shocking pinks,” Byrne added, “and lots of fragrance.” To handle all of the roses from the two collections, Byrne and his team built a dozen 12-foot by 20-foot raised beds on the Texas A&M University campus. About 700 plants are tended to in that location, and duplicates are planted elsewhere in the College Station area in conditions similar to what they would experience in a residential or business landscape planting. A third planting elsewhere in Texas maintains some 1,100 different plants.

“In the field, they are put

See **ROSES**, Page 5C

HELPING HAND



HERALD Photo/Thomas Jenkins

Manny Negrón, community involvement coordinator for the local Wal-Mart SuperCenter, left, along with Wal-Mart Manager Tim Walsh, right, present a \$500 check to the local Mobile Meals program, represented by Jerry Grimes, president of the Howard County Council on Aging and Macaria Cantu, Mobile Meals director.

News in brief

Dallas man sentenced in drug conspiracy chase

DALLAS (AP) — Officials say a leader of a Dallas drug trafficking and criminal street gang was sentenced to nearly 22 years in federal prison on a conspiracy charge.

Chief U.S. District Judge Sidney A. Fitzwater sentenced Tyrone Weatherall of the West Side Gator Boyz on Friday. Weatherall, 35, pleaded guilty in August to one count of conspiracy to possess with intent to distribute cocaine base (crack cocaine).

His brother, Patrick Weatherall, the other leader of the gang, pleaded guilty to the same charge and was sentenced earlier to a total of 30 years in state and federal prison.

Tyrone Weatherall will be required to forfeit a ranch, land and multiple houses.

Escaped cougar found in San Antonio

SAN ANTONIO (AP) — Police say a cougar that was on the loose on San Antonio's far west side after escaping from a wildlife sanctuary has been located.

San Antonio police say the cougar was found in a wooded area Friday afternoon after escaping in the morning.

While on the loose, police had been recommending that area residents remain indoors. A Northside Independent School District says six area schools kept students inside while the cougar was on the loose.

Suzanne Straw, a board member at the Wild Animal Orphanage, tells the San Antonio Express-News the that cougar, named Sara, was 12 years old, declawed and suffered from arthritis.

Police did not immediately return a call from The Associated Press inquiring what happened to the animal.

Advisory group: TYC should stay open 6 more years

AUSTIN, Texas (AP) — The Sunset Advisory Commission has recommended that the once-troubled Texas youth prison system remain open at least six more years.

The Austin American-Statesman reported that the commission, which reviews state agencies, said in a report issued Friday that the Texas Youth Commission should continue to operate for six more years instead of the usual 12.

"While the agencies have implemented most of the required reforms, the juvenile justice system

remains in transition and TYC needs to make additional improvements," the sunset report states.

Reformers who are pushing to merge the TYC with other agencies said they will still attempt to zero out its budget.

Recently, critics of the agency have called for it to be downsized significantly or merged with correctional duties turned over to other agencies or managed by a new division of a new agency combined with the juvenile probation commission.

Juvenile inmate advocacy groups have claimed that widespread abuse continues in the Texas juvenile prison system, years after a sex abuse and cover-up scandal forced sweeping reforms.

Ray Edward Brookins, a former assistant superintendent at the Texas Youth Commission's West Texas State School, was convicted in April of sexually abusing a then-18-year-old inmate in 2004. He was convicted of two counts each of improper sexual activity with a person in custody and having an improper relationship between an educator and student.

Brookins is one of two former school administrators accused of sexually abusing teenage inmates.

Several top agency officials have resigned.

American Grocers to pay \$15 million for food scam

DALLAS (AP) — A Houston businessman, along with related individuals and companies, has agreed to pay \$15 million to settle allegations that his grocery company made false claims about food it shipped to U.S. troops in the Middle East.

Federal prosecutors said Friday that Samir Itani, who owns American Grocers Ltd., pleaded guilty to a criminal charge of conspiring to defraud the government by submitting false claims. He has not yet been sentenced.

The government alleged that Itani and American Grocers added bogus trucking and inflated costs to invoices submitted to the government's prime food vendor, falsified health certifications and certificates guaranteeing that certain meat products conformed to Islamic religious requirements.

The government also accused Itani of directing his employees to alter the shelf-life on some food products for the troops, making them appear fresher than they were.

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E-mail's lowly '@' much more around the world

LEANNE ITALIE

Associated Press

The squiggly little "at" symbol that makes our e-mail go is more colorful in translation.

It's an elephant's trunk in Sweden. A monkey in Serbia — and a more, ahem, delicate part of the monkey in Holland. It's a snail in Korea, a little mouse in Taiwan.

In any language, it's come a long way since it was plucked from obscurity by e-mail godfather Ray Tomlinson back in computer-heady 1971. At the time, the character was used almost ex-

clusively by grocers and accountants.

Its use made good sense to an English speaker, shifting definitions from a rate or amount of something to a location.

"It's the only preposition on the keyboard," Tomlinson said from Cambridge, Mass., where he works as he

has for decades at Raytheon BBN Technologies.

But the connection was lost in other languages, and more visual references to food, animals and body parts sprang up, many based on the at's swirling shape. The symbol is still so unfamiliar that some newspaper and web systems can't print it in this story.

"It's sort of like a Rorschach test. The language would sort of see in the at sign something notable from the culture. What people are familiar with is just so varied, so all these crazy things came out of it," said Karen Steffen Chung, an associate professor of linguistics, English and phonetics at National Taiwan University in Taipei.

The symbol is a strudel in Israel and a "roll-mop" — for rolled pickled herring fillet — in Czech.

It's "sobachka" for doggie in Russian, was dubbed an "alpha curl" in Norway and sometimes goes by "kanel-

bulle," a type of traditional cinnamon bun, in Swedish.

Sweden can't seem to make up its mind with the longest list of monikers, including elephant's trunk, elephant's ear, monkey's tail, cat foot, cat's tail and pretzel.

Chung was so intrigued that she reached out to fellow linguists around the world in (what else) e-mail for their insights.

Among the things she discovered was a variety of terms in Serbian. The word "majmun" is

at. The Swedish Language Board deemed it "snabel-a" (trunk-a), meaning "a" with an elephant's trunk. Elsewhere, English prevails, including in Finland, South Africa and India.

The spin on "at" in Holland is English, too, but "apeklootje" (little monkey's testicle) was once in play during the sign's rapid rise to stardom.

In Sri Lanka, the government agency responsible for promoting information technology on the island nation has no specific word for the symbol in Sinhala, referring to it simply as the "at symbol."

Local pronunciations of the English where other languages dominate include "et" for "a" in Serbian and "ah-te" (think Ted without the d) in mainland China. Mandarin Chinese hasn't come up with a character for the revolutionary sign.

Japanese, known for borrowing from other

languages with a distinctive local pronunciation, usually go for "atto maaku," meaning the English "at," while Greek turned the squiggle into a "little duck" and Hungarian a "little worm."

Arab speakers sometimes translate the English "at" to its equivalent, "fi," though others see it as an "ear" instead when providing their e-mail addresses.

In Taiwan, where Chung lives, the local meaning is "little mouse," a lot livelier than Korean's snail. The preferred word in Spanish is "arroba," which is also a unit of weight, though in Spain at can transform into a swirly pastry from Majorca, "ensaimada."

To some in Latin America, the at has grown linguistic muscle to stand in as a gender-neutral indication of both male and female (nin(at)s means you're talking about both ninos and ninas).



one. It means monkey, appears to have been borrowed from Turkish and was used in "majmunski rep" (monkey tail) and "majmunsko-a" (monkey-ish a). The Serbs also invented "ludo-a" (crazy a) for the symbol none of us can escape.

Some countries have "official" terms for the

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Beckie Hinze

Pictured here in Bulembu is the Executive Director of 26:12.

"We have great hope in the vision of the work being done in Bulembu and count it a privilege to play any part in its future.

Our employees are committed to giving of themselves, not only across the street, but across the globe."

Accolade Home Care created Twenty-six:Twelve, a nonprofit foundation, to provide opportunities for its employees to serve those in need around the world. Twenty-six:Twelve gets its name from the passage in Isaiah 26:12 which says, "Lord, You establish peace. All that we have accomplished, You have done for us." The foundation is a Christian ministry, but welcomes involvement from employees of all faiths.

Twenty-six:Twelve strives to offer opportunities that draw upon the passions and talents of its staff. Past missions have taken employees overseas and around the U.S. to provide a wide range of services including caring for orphans, providing clinical skills at medical clinics, construction and manual labor. Serving around the world is important and exciting, but local communities need help too. A goal of Twenty-six:Twelve is to touch every community in which they work and live.

Recently, Accolade sent a team of 20 to Bulembu in Swaziland, the second such group to travel to this small country near South Africa. Swaziland holds the title of the highest AIDS prevalence in the world. At the current rate, the Swazi people will completely die out by 2050. There are estimated 120,000 orphaned and vulnerable children in Swaziland and Bulembu's vision is to provide total care for 2000 orphans by 2020.

Accolade's Physical and Occupational Therapists performed medical evaluations on the children and the "aunties" that care for them each day. Susan Dunlap and Stacy McGinn combined their OT and COTA skills to assess babies and kids for physical disabilities or developmental delay. They also taught home exercises and daily activities to improve motor skills. The Accolade team built playgrounds, painted buildings, put in a patio surrounding the dining hall, further developed a reservoir of supplies and performed educational programs on hygiene in the school.

Beckie Hinze, Executive Director of 26:12 said, "We have great hope in the vision of the work being done in Bulembu and count it a privilege to play any part in its future. Our employees are committed to giving of themselves, not only across the street, but across the globe."

Other Twenty-six:Twelve teams have recently served in Haiti, Jamaica, Macedonia, Bulgaria, and Belize, New Orleans and in their own communities. Accolade's employees consider it an honor to serve others.



Cooks hold turkey trials to get big day right

MICHELLE LOCKE

For The Associated Press

For most of us, Thanksgiving is a one-day-a-year turkey triathlon. Roll out of bed in the shivery dark and cook as if your very life depended on it: bird, stuffed; potatoes, whipped; pumpkin, pie.

But for some, once is not enough. While the rest of us are still toying with our shopping lists, they've already made and cooked entire practice Thanksgiving feasts.

Why would anyone run turkey trials?

Cynthia Bee, a food blogger and landscape designer living in the Salt Lake City suburb of West Jordan, says practice Thanksgiving dinners are a tradition that began with her husband's passion for turkey and her desire to try new things.

She brings desserts to the family gathering and having a dry run "gives me a chance to see how well-received they'll be."

For Kelsey Nixon, host of "Kelsey's Essentials" on the Cooking Channel, turkey try-outs are a family tradition that started several years ago



when her grandparents began heading south for the winter before Thanksgiving rolled around. Determined not to miss the family get-together, Nixon's mom started throwing a "mock Thanksgiving" the last week in October.

Over the years, the practice dinner has given the family a chance to try out some wacky but good recipes, such as a dish involving Jell-O and marshmallows at this year's feast that

they dug up from Nixon's mom's 8th grade home ec textbook, as well as some recipes that were simply wacky. "We once tried to make a turducken and it was the worst experience ever," she says.

The desire to cook at home, and cook well, has become increasingly attractive in the weak economy. And why not extend that to Thanksgiving? Plus, consider all the bytes dedicated to making great bites.

"Since I started read-

ing food blogs, I've way upped my game," says Bee. "YouTube has been tremendous. There's just things I've never done before which were more about technique than ingredients."

Add to that the pressure to get Thanksgiving just right and it's not surprising if cooks feel a few gastronomical

jitters.

"It's probably the most important meal of the year," says Stacy Finz, food and wine reporter at the San Francisco Chronicle, which has run a number of "turkey training camps" for cooks of varying levels of experience.

The camps aimed at culinary novices drew "hundreds and hundreds of people who want to participate," says Finz. Many had sad stories to tell of Thanksgiving dinners gone

bad. The paper mixes things up; one year having star chefs compete — selected readers chose the winning dishes — and another year bringing in people who considered themselves turkey aces. This year, the topic is being treated in two parts with one story featuring chefs' retro recipes — turkey Kiev, anyone? — and another following West Coast Thanksgiving traditions with recent San Francisco Bay area transplants invited to take part.

Meanwhile, Finz's sister has been getting in a little practice of her own. "She wants to get her cranberry sauce right."

At Cook's Illustrated magazine, where recipes are meticulously tested to take the worry out of home cooking, John Willoughby, the executive editor, was ambivalent about the concept of turkey dry-runs.

"If you're doing it because you want to have two big celebratory dinners and you like cooking, that's a good reason," he says. "If you're doing it because you're afraid something will go wrong — I'm not so

sure that I'm in favor of that."

Thanksgiving should be mostly about celebrating and hanging out with family, Willoughby thinks.

As for strategizing for a fail-free feast, he says, "There's adventure in cooking. Practicing can take the adventure out of it."

And practice doesn't guarantee perfection. One of the worst mishaps to befall Bee was during the real meal two years ago when her sister had cooked, carved and presented a perfect turkey.

"And I dropped the platter. My family will never let me live it down."

On the other hand, a trial run did keep one unfortunate dessert safely away from the family celebration.

"I should have known from the get-go that cantaloupe pie was just a bad idea," Bee says with a chuckle.

"There are some things that cannot be made into a pie."

Online:
Cynthia Bee's blog, <http://thegregbeefamily.blogspot.com/>
Kelsey Nixon, <http://www.kelseyskitchen.com>

British brides living in fear of royal wedding date

LONDON (AP) — The wedding of Wills and Kate is the only one that matters next year. Unless, of course, you're having one yourself.

Britain is captivated by speculation over where and when their prince will wed — but few are keeping their eyes peeled as much as British brides-to-be. Planning the biggest day of your life is stressful enough without having to compete with a multimillion-pound (dollar) affair that will be the biggest British wedding — perhaps the biggest wedding, period — in decades.

Fear and horror are spreading through British bridal circles — and a whole new batch of young women are ready to pitch a royal hissy fit.

"If their wedding was on my wedding day, I don't know what I would do!" said Anna Whitcomb, 28, trying on wedding dresses at a London department store. "I know all my family members and guests would want to

watch the celebration and would be distracted."

"I'm supposed to be the princess, and now I have a real princess to compete with," she added.

Chelsea Slipko, also looking for a wedding gown at the store, said she couldn't deal with sharing a date with the royals.

"It's like having your

birthday on New Year's or your anniversary on Valentine's day," she said.

"It's not just your day anymore."

Prince William and Kate Middleton are widely speculated to marry at Westminster Abbey in central London this spring or summer — giving other London brides panic attacks at the prospect of trans-

port nightmares, fully booked hotels and blanket security checks throughout the sprawling city.

"It would be quite the unfortunate coincidence if they got married when all our guests would be traveling in

from the airports and out of central London," said 23-year-old Siobhan Gibney, whose nuptials are planned for August in Greenwich in suburban London.

Brides with expensive tastes and elite social connections have

further worries. Will their orders for hand-engraved invitations from royal stationers Smythson be delayed? Can they still get that 1,950-pound (\$3,116)-wedding cake from the queen's grocery supplier Fortnum & Mason?



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News in brief

NATO deciding how to pull troops from Afghanistan, hand security control to Afghans by 2014

LISBON, Portugal (AP) — NATO's leaders on Saturday were deciding the alliance's exit strategy from Afghanistan and what sort of long-term military presence for advising, training and logistics should remain after that to prevent the war-torn nation from slipping back into chaos.

President Barack Obama, Afghan President Hamid Karzai and leaders of the 28-member alliance were meeting behind closed doors fine-tuning a plan for a hand-off of security responsibility to Afghan security forces beginning next year in phases that will be completed by 2014.

"The direction starting today is clear, toward Afghan leadership and Afghan ownership (of the war)," NATO Secretary-General Anders Fogh Rasmussen said in his opening remarks.

Despite the withdrawal of troops, NATO officials stressed that the alliance will maintain a military presence in Afghanistan far beyond the end of the transition.

The end date to hand Afghans control of security is three years beyond the time that Obama has said he will start withdrawing U.S. troops, and the challenge is to avoid a rush to the exits as public opinion turns more sharply against the war and Karzai pushes for greater Afghan control.

Obama chides GOP for not acting on nuke treaty, Republicans urge action on taxes

WASHINGTON (AP) — President Barack Obama took aim Saturday at Republican senators stand-

ing in the way of a nuclear arms reduction pact with Russia, saying they were abandoning Ronald Reagan's lesson of nuclear diplomacy: "Trust but verify."

Meanwhile, the Senate's top Republican accused his Democratic counterparts of wasting Congress' lame-duck session on issues from gays in the military to environment regulations. Sen. Mitch McConnell didn't mention Obama's push to ratify the new START weapons treaty with Russia, but said extending expiring Bush-era tax cuts needed to be the top priority.

Obama, speaking from a NATO summit in Portugal, used his weekly radio and Internet address to focus on international affairs at a time of increased political gridlock at home as the GOP prepares to take control of the House in the new Congress next year.

Describing his nuclear efforts as part of a five-administration continuum, Obama said the treaty to cut the permitted number of U.S. and Russian long-range nuclear warheads by a third was "fundamental to America's national security."

Pope creates 24 new cardinals amid cheers, prelates will eventually choose new pope

VATICAN CITY (AP) — Pope Benedict XVI created 24 new cardinals on Saturday amid cheers in St. Peter's Basilica, bringing a mostly Italian group into the elite club that will eventually elect his successor.

Speaking in Latin, Benedict read out each of the names of the "princes of the church" at the start of the Mass, eliciting roaring applause from the pews and smiles from the cardinals themselves.

Wearing their new scarlet cassocks — to signify their willingness to shed blood for the church — the cardinals processed first into the basilica, waving to well-wishers as organ music thundered in a festive yet solemn atmosphere.

The new group of cardinals includes heads of Vatican congregations; archbishops of major cities in Europe, Africa, Asia and the Americas; and retired prelates honored for their lifelong service to the church.

Their numbers bring the College of Cardinals to 203, 121 of whom are under age 80 and thus eligible to vote in a conclave to elect a new pope.

Pilots get OK to skip stepped-up airport screening; little hope for reprieve for passengers

WASHINGTON (AP) — Pilots are getting a break from enduring the stepped-up and intrusive screening of airline passengers that's causing a public outcry.

Days before the Thanksgiving holiday travel period, Transportation Security Administration chief John Pistole offered little hope of a similar reprieve for regular passengers.

The agency agreed on Friday to let uniformed airline pilots skip the body scans and aggressive pat-downs. Pilots must pass through a metal detector at airport checkpoints and present photo IDs that prove their identity.

The change followed a 2-year lobbying campaign by union leaders, their efforts boosted by hero pilot Chesley Sullenberger, who said pilots should be treated as "trusted partners" in the fight against terrorism.

Complaints from Sullenberger, who landed a passenger jet in the Hudson River in January 2009, and others gave weight to the movement to roll back the new measures.

Some activists are urging travelers to refuse to go through full-body scanners, which produce a virtually naked image.

If a loosely organized Internet campaign succeeds, security lines at airports could be snarled. Those who refuse a body scan can be forced to undergo time-consuming fingertip examinations, which include clothed genital areas and breasts, by inspectors of the same sex as the traveler.

Air Force says it mistakenly sent Boeing, EADS info about each other's aerial tanker bids

WASHINGTON (AP) — The Air Force mistakenly gave rival companies sensitive information that contained each other's confidential bids in a long-standing, multibillion dollar competition to build a new refueling tanker.

Chicago-based Boeing Co., and the European Aeronautic Defence and Space Company (EADS), parent of Airbus, are in an intense competition for a \$35 billion contract to build 179 new Air Force tankers based either on the Boeing 767 jetliner or the Airbus A330.

Boeing received detailed proprietary information about the EADS bid; corresponding information was given to EADS North America concerning the Boeing bid.

"It was a clerical error and involved a limited amount of source selection information," Air Force spokesman Col. Les Kodlick said late Friday in a telephone interview with The Associated Press. Kodlick declined to be more specific about what data had been transmitted.

Source selection information is data critical to the Air Force's making a decision on which bid to select and could include technical data about the competing aircraft as well as financial information. The Seattle Times said the data included crucial pricing information on the competing bids.

Intelligence official: Pakistan denies U.S. request to expand areas for drone strikes on Taliban

ISLAMABAD (AP) — Pakistan has rejected a U.S. request to expand the areas where American missiles can target Taliban and al-Qaida operatives, a senior Pakistani intelligence official said Saturday.

The U.S. has sharply increased the attacks by remote-controlled drones in Pakistani territory, launching more than 100 this year. Most have hit North Waziristan, believed to be a hide-out of senior militants who plot attacks against NATO and U.S. troops in Afghanistan.

Pakistan privately tolerates the strikes in militant strongholds near the Afghan border as a "necessary evil" but cannot sanction widening them into more-populated areas, said the official with the Pakistani military Inter Service Intelligence agency, or ISI. He spoke on condition of anonymity because he was not authorized to speak to the press.

The missile attacks are rarely officially acknowledged by Washington, and Pakistan officially condemns them as a violation of its sovereignty that threatens to further turn the population against the army and central authorities. The program, which U.S. officials say has killed hundreds of insurgents, has been condemned by critics who say it may constitute illegal assassinations.

The American drones now operate in designated "boxes" inside Pakistan's Federally Administrated Tribal Areas located along the lawless, mountainous border with Afghanistan, the ISI official said. He confirmed that U.S. officials had sought both to enlarge the current boxes and establish new ones outside the tribal zone where senior Taliban and al-Qaida operatives are suspected to be operating.

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Legals

AMERICAN SELF STORAGE Pursuant to Chapter 59, Texas Property Code, American Self Storage which is located at 3314 E. FM 700 Big Spring, TX 79720 will hold a public auction of property being sold to satisfy a landlord's lien. Sale will be at 11:00 o'clock A.M. on Saturday, November 27th, 2010, at American Self Storage 3314 East F.M. 700 Big Spring, Texas. Property will be sold to highest bidder for cash. Seller reserves the right to not accept any bid and to withdraw property from sale. Property may be sold item by item or in batches, or by the space. All sales are subject to Texas State Sales Tax. Sale is on the contents of: Tenant: Emilia Elaine Stolp Unit #147 Consisting of: boxes, tread mill & misc. #6767 November 14 & 21, 2010

Legals

NOTICE OF APPLICATION FOR FLUID INJECTION WELL PERMIT ConocoPhillips Company, P.O. Box 358, Borger, Texas 79008-0358 is applying to the Railroad Commission of Texas for a permit to inject fluid into a formation which is productive of oil and gas. The applicant proposes to inject fluid into the San Andres/Grayburg formation, Overton B. -A- 29. The proposed injection well is 4 miles West of Forsan located in the Howard Glasscock Field, in Howard County, Texas. Fluid will be injected into the subsurface depth interval from 2136 to 2338 feet. LEGAL AUTHORITY: Chapter 27 of the Texas Water Code, as amended, Title 3 of the Texas Natural Resources Code, as amended, and the Statewide Rules of the Oil and Gas Division of the Railroad Commission of Texas. Requests for a public hearing from persons who can show they are adversely affected or requests for further information concerning any aspect of the application should be submitted in writing, within fifteen days of publication, to the Environmental Services Section, Oil and Gas Division, Railroad Commission of Texas, P.O. Box 12967, Austin, TX 78711. (Telephone (512)463-6792). #6777 November 21, 2010

Legals

NOTICE OF SALE OF REAL PROPERTY THE STATE OF TEXAS & COUNTY OF HOWARD § By virtue of a ORDER OF SALE issued out of the District Court of Howard County, Texas, pursuant to judgment rendered in 118th Judicial District Court of Howard County, Texas, by the District Clerk of said Court, in the hereinafter numbered and styled suits and to me directed and delivered as Sheriff of said County, I did on the 26th day of October, 2010, at 10:00 a.m., levy upon and will proceed to sell for cash to the highest bidder at public auction on the 7th day of December, 2010, being the first Tuesday of said month beginning at 10:00 o'clock a.m. on said day, at the North Courthouse door of said County, all the right, title, and interest of the Defendants in such suits in and to the following described real estate levied upon as the property of said Defendants, the same lying and being situated in the County of Howard and the State of Texas, to-wit:

CAUSE NO. STYLE PROPERTY DESCRIPTION T-4542 Howard County, et al vs. Managed Care, L.C., dba Big Spring Care Center

TRACT ONE: a 4.140 acre tract of land out of Sections Forty-three and Forty-four (43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas

TRACT TWO: a 1.28 acre tract of land out of Sections Forty-three and Forty-four (43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas

TRACT THREE: a 0.63 acre tract of land out of Sections Forty-three and Forty-four (43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas

TRACT ONE: a 3.44 acre tract of land out of Sections Forty-three and Forty-four (43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas

TRACT TWO: a 1.77 acre tract of land out of Sections Forty-three and Forty-four (43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas

TRACT THREE: a 0.833 acre tract of land out of Sections Forty-three and Fortyfour

(43 & 44) Block Thirty-two (32), Township-One-North (T1N) in the City of Big Spring, Howard County Texas T-4534 Howard County, et al vs. Regaltex Properties, Inc. A tract of land out of the NE/4 of Sc. 44, Bk 32, T1N, T&P RR Co. Survey, Howard County, Texas, T-4619 Howard County, et al vs. W. H. Adams Being part of the East one-half of Tract No. 20, of William B. Currie Subdivision of the SE/4 of Sc. 42, Bk 32, T1N, T&P Ry. Co. Survey, Howard County, Texas T-5142 Howard County, et al vs. Lee Cortez and Louisa Cortez The N. 50' of the NW/4 of Blk 23, (also known as Lot 12, Blk 23,) in College Heights Addition, City of Big Spring, Howard County, Texas T-5163 Howard County, et al vs. Juan Arias Gonzalez A 4.97 acre tract, more or less, out of the NW part of Sec. 105, Blk. 29, W & NW Ry. Co. Survey, Howard County, Texas T-5519 Howard County, et al vs. Jim Travis Coker, Annette Coker and Jim Jason Coker A tract of land out of Sc. 45, Bk 31, T1N, Howard County, Texas T-5574 Howard County, et al vs. Rosa Gloria Carrasco Lts 7-8, Bk 60, Original Town of Big Spring, Howard County, Texas T-5772 Howard County, et al vs. Socorro Arellano Parra S/2 of Lt 12, Bk 17, Boydston Addn., City of Big Spring, Howard County, Texas T-5776 Howard County, et al vs. Sandy Luera and Martha Rando Lt 1, and East Ten feet (E/10') of Lt 2, Bk 2, Parker Addn., City of Big Spring, Howard County, Texas T-5829 Howard County, et al vs. Elwin D. Payne and Cheryl I. Payne A tract of land in the W/2 of Sc. 43, Bk 31, T1N, T&P RR Co. Survey, Howard County, Texas

Said sale to be made by me to satisfy the judgment(s) rendered in the above styled and numbered cause(s), together with interest, penalties and costs of suit, and the proceeds of said sales to be applied to the satisfaction thereof, and the remainder, if any, to be applied as the law directs.

Witness my hand this 26th day of October, 2010. Stan Parker SHERIFF OF HOWARD COUNTY, TEXAS BY: Deputy #6754 November 14, 21 and 28, 2010

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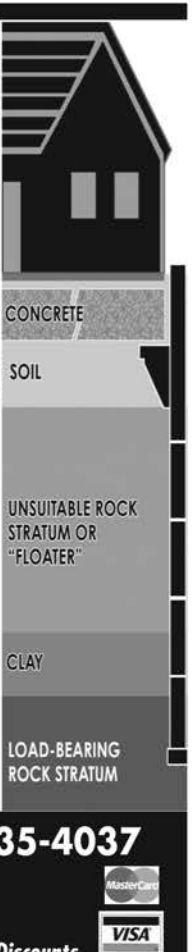
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Great American Smokeout

Cindy Pinch, left, and Rachel-Jo Eckert were two Howard College students who were busy educating their colleagues on the dangers of tobacco use during the Great American Smoke Out Thursday. The American Cancer Society held the 35th Great American Smokeout Thursday to encourage smokers to use the date to make a plan to quit, or to plan in advance and quit smoking that day.

HERALD photo/Steve Reagan



Operation Christmas Child

Local volunteers were busy Thursday afternoon packing gift boxes for Operation Christmas Child, which donates holiday gifts to needy children. Shown are, front row, from left: Nicholas Duncan, Alex Duncan, Sandra Rhodes-Bartlett, Londa Henry and Sherry Lindsey; back row: Eric Duncan and Mark Lindsey.

HERALD photo/Steve Reagan

Hangar 25 to honor vet of month Tuesday

Special to the Herald

Hangar 25 Air Museum's November Veteran of the Month, Gary Sleight of Big Spring, will be honored Tuesday.

The reception will begin at 6:30 p.m. in the museum's Briefing Room.

Sleight is a veteran of the Vietnam War and the first Gulf War. During his service in Vietnam, Sleight was with the 377th Security Police Squadron. He is especially proud of having the opportunity to have worked as a K-9 handler in the U.S. Air Force.

In the first Gulf War, Sleight served in Oman, U.A.E. and Saudi Arabia. He was on the first plane deployment to establish forward area security. He served 28½ years in the United States Air Force, retiring in 1993 as

a chief master sergeant.

A native of Nebraska, Sleight visited, lived in and worked in more than 20 countries while serving in the military. In his military career, he has received numerous commendations and awards, including the Order of the Bayonet - Defender Class.

Sleight serves now as the commander of Big Spring's Christensen-Tucker VFW Post 213 and was among their members who volunteered their time at Hangar 25 Air Museum this summer as part of the Kids Klub Summer Youth Program, talking to children about the importance of patriotic holidays.

The public is invited to the reception and to hear Sleight's presentation on his military service. For more information, call Hangar 25 Air Museum at 432-264-1999.

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Legals

BIG SPRING ISD SPECIAL EDUCATION PUBLIC MEETING INVITATION
WHAT: The purpose of this public meeting is to gather public input on the effective operation and performance of the Big Spring ISD special education program through one or more community focus groups that address a set of predetermined questions. This district public meeting is a required component of the new performance-based Texas Education Agency's Education Monitoring system. The meeting will be conducted in a structured format over approximately 2 hours. Your assistance in sharing this invitation with others in your community who may be interested in attending is appreciated.
WHEN: November 22, 2010
 Meeting Time: 5:30 P.M.
 Note: All participants should plan to arrive 15 to 30 minutes before the meeting to sign in. Your early arrival for registration will help ensure the meeting can begin on time.
WHERE: Big Spring Location: Big Spring High School Boardroom
 Phone: (432)264-4106
Special Accommodations
 If you will need accommodations for a disability in order to participate in the meeting (e.g. interpreting services, assistive listening devices, materials in alternate format), please call us at (432)264-4106. The meeting sites are accessible to individuals with disabilities.
Please Note: The meeting is NOT intended as a forum to resolve specific, individual complaints regarding services you have received. In order for TEA to investigate alleged violations of federal regulations and/or State rules, the complaint must be written and signed. If you wish to speak to someone at the TEA about a complaint, you can leave a message on the Parent Information Line (1-800-252-9668). Your message will be responded to by a staff member from the TEA Division of IDEA Coordination. More information about the State's complaint process can be found on the web at: <http://ritter.tea.state.tx.us/special.ed/medcom/compinfo.html>
 #6775 November 18, 19, and 21, 2010

Legals

ESTRAY NOTICE OF IMPOUNDMENT OF ESTRAY
 On the 12th day of November, 2010, I impounded the following estray:
 Kind of Animal: Longhorn Cross
 Breed:
 Color: Red
 Age: 8 to 12 Months
 Size 600 to 700 lbs.
 Brand, Earmark, Identifying Characteristics, under skin chip information, None
 And on the 12th day of November, 2010, I filed a Notice of Estray in the Estray Book of Howard County, Texas.
 I have made a diligent search of the register of recorded brands in Howard County, Texas, for the owner of said estray, and contacted local owner of the estray but the search did not reveal the owner.
 Notice is hereby given that, if the ownership of said estray, is not determined by the 30th day of November, 2010, said estray will be sold at public auction/ Sheriff's Sale at 300 S. Main at 10:00 am. Witness my hand this 12th day of November 2010.
 Dean Restelli
 Deputy Sheriff of Howard County Texas
 #6772 November 21 & 28, 2010

Tomorrow's Horoscope

This is the last day of the sun's journey through Libra in 2010, and it's a perfect time to come to a mutual understanding in relationships. When you are in agreement about the roles you play, your responsibilities to each other and what your shared vision of the future together looks like, your connection will be heavenly.

ARIES (March 21-April 19). You're so confident now and can safely strike "Do you know what I mean?" from your conversational bag of tricks. You express yourself without seeking the agreement of others. You actually don't even care what they think.



HOLIDAY MATHIS

TAURUS (April 20-May 20). Just because you live or work with someone doesn't mean you know everything there is to know about that person. You'll love the surprising new information you learn today.

GEMINI (May 21-June 21). You are near the one who will help you solve your problem, but you won't know who it is

until you start talking about what you need. Make a wish list, and share it with everyone you know.

CANCER (June 22-July 22). Your values are different from those of the one you admire so much. However, don't change. Your unique way of thinking is part of your strength. It shapes your talents in interesting and appealing ways.

LEO (July 23-Aug. 22). Since the spotlight isn't on you today, you have the time and privacy you need to prepare for your next big "number." By tomorrow you'll be ready for a new wave of attention.

VIRGO (Aug. 23-Sept. 22). Your thoughts move beyond the material world. You'll likely take some time to explore your beliefs — or lack of them — about life forces in the universe that you cannot see, touch or hear.

LIBRA (Sept. 23-Oct. 23). A can-do spirit drives you forward. You can only go so far with this on your own, though. Share your plans with friends and colleagues so that when you need encouragement it will be there for you.

SCORPIO (Oct. 24-Nov. 21). Talking about what you're going to do is part of your process. However, be careful not to say too much to any one person. A little goes a long way. Besides, you're so great at building a mystery.

SAGITTARIUS (Nov. 22-Dec. 21). You'll enjoy some of the silliness that comes out of the giddy, high energy of the day. Still, you really want to get things done. Help those around you stay on track, more or less.

CAPRICORN (Dec. 22-Jan. 19). You can sense what is going to happen next — not because you're more psychic than usual, but because you've actually seen a similar situation before and can read the signs.

AQUARIUS (Jan. 20-Feb. 18). Staying focused doesn't always have to mean staying serious. No one likes a stick in the mud. Go with the playful, impulsive mood of the moment, and you'll land in a sweet situation.

PISCES (Feb. 19-March 20). Stay lighthearted. Don't worry if you've made the right choice. Whatever you do, you'll learn from it. Just make sure you follow through

and have some fun in the process.

TODAY'S BIRTHDAY (Oct. 21). Finances are shaping up. You'll wheel and deal your way into a prime position over the next 10 weeks. Friends gather to celebrate how far you've come now and again in August. One loving influence stands out among the rest — your happiness is all this person wants. A debt will be cleared in November. Pisces and Capricorn people adore you. Your lucky numbers are: 30, 1, 24, 39 and 18.

ASTROLOGICAL INSIGHT: Why and How To Bring Taurus Energy into Your Life. Taurus, the second sign of the zodiac, is the sign associated with money. There are other focuses for the bull — sensuality, luxury, beauty — but because money is such an essential part of our lives, we tend to focus on that aspect of the sign. Whenever you need to pull in more financial resources, Taurus is the one to call. Whether it's the actual cash you're after or what it can buy, Taurus tenacity can help you attain it. Every person has the bull's energy represented somewhere in his or her natal chart just waiting

to be activated. Of course, you can bring the energy of the sign into your life by connecting with someone who is that sign — that's one way. You can also highlight Taurus energy by plotting a plan for business. Taurus is the king of baby steps. Breaking a task down into manageable chunks is the successful way. Then resolve to stick with the plan until it bears fruit or clearly needs revision. The phrase associated with Taurus is "I have." You attract the forces of the bull when you make a stubborn commitment to keep working toward your goal until you can claim that you indeed have it.

CELEBRITY PROFILES: Celebutante extraordinaire Kim Kardashian is a lovely and affable Libra with natal communication planet Mercury in the passionate station of Scorpio. A Pisces moon suggests a sensitive soul and an intuitive approach to life. A Pisces moon also suggests acting talent. Mars in Sagittarius is the sign of a risk taker and one who is willing to take bold gambles both in love and life.

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DEAR MARGO by Margo Howard

A Rose Is a Rose Is a Grandma?
Dear Margo: So, my long-awaited first grandbaby is coming. The subject came up of how the baby is to address his or her extended family, full of grand-parents and great-grand-parents. However, we also have second spouses who were not part of the earlier years. So, being me and obsessed with titles, how does a grandchild address the wife of their grandfather? I had one — I called her "Miz Emma." I certainly never thought of calling her Gramma. I called my Gramma's husband Mr. Martin. Of course, in those days, anyone you didn't know well was Mr. or Mrs. or Miss. What do you think would be appropriate for a grandchild to call step-grandparents? — PV
Dear P: Some families

don't mind having three "Grandmas" and two "Grandpas." Often, kids will land on a name themselves. In our family, my stepson's 3-year-old calls me "Pa's friend Margo." She knows who her actual grandmothers are, and she knows I go with "Pa," but she has not quite grasped the concept of marriage. I hope the name sticks. My guess is that your little one on the way will find her own names with, perhaps, a little prompting. — Margo, nominally

When Is It Reasonable To Cut Off Friends?
Dear Margo: My husband thinks I have a problem. I'm slow to reveal myself. Once there's a relationship, however, and the person, to my mind, has betrayed me, I shut the door forever. This is where my husband says I have a problem: He thinks I'm too hard on people and should forgive and forget. I don't feel that the matters that trigger my shutdowns are trivial.
 For example, I have shut my brothers out of my life. One has been in prison for 20 years, and when I tried to



MARGO HOWARD

reach out while our mother was dying, he became manipulative and tried to paint my husband as a bad person. It was the continuation of a pattern, and I walked away, telling him my choice would always be my husband. The other treated our mother like dirt while she was living with him and his family, and at Mom's memorial service, he referred to the gathering as my "pity party" because I took Mom into my home and cared for her through her illness and death. I wrote him off.

A friendship with a girlfriend of 20 years ended when I saw text messages of a sexual nature to my husband. She had been on a quest the past couple of years to go through her high school yearbook, look up every boy she ever thought was cute and seduce him. I

felt she was getting bored with the high school memories and wanted to make some new ones, so I deep-sixed that friendship. Hubby thought that was harsh. Is he right? Do I have a problem? — Sports Mom

Dear Sport: I would say no — but only because I am more like you than the turn-the-other-cheek type. People who see it our way are called "judgmental." (Though I think, really, everyone makes judgments; they just may not act on them or talk about them.) I believe that some behavior is acceptable and some is not. (The girlfriend hitting on your husband deserved immediate expulsion from the circle.) The central issue, of course, is to be mature about what is too petty to be bothered by. From my 20s on, my mother always said she hoped I would become more

Answer to previous puzzle

AMOS	SALVO	GLIB
LOVE	AGAIN	LIME
AJAR	CIVIC	ABBA
SOLARFLAIR	ZEBUS	
OLE	EYELET	
CLASSY	BCDE	
LAMPS	TRAINFAIR	
ALOE	CHART	ALSO
MARCHHAIR	TWILL	
ARID	MANTEL	
GELATI	AAR	
AVIS	STONYSTAIR	
MAKO	TENTO	OUZO
EDEN	ELMER	ETON
RENE	NEEDS	SODA

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Newsday Crossword

- ACROSS**
 1 Grinding aids
 7 Anthem of the European Union
 15 Machiavellian
 16 Ring
 17 Threat to the ecosystem
 19 White ___
 20 Premium recipients
 21 Pushes
 22 Film holders
 24 It has a long neck and two bridges
 27 Skull and Bones inductee
 28 Bounders
 30 Vertex of the Summer Triangle
 32 Sarkozy's golden
 33 Where Hughes' "Spruce Goose" can be seen
 35 French Open winner at 16
 37 Nightshade cousin
 39 Inclined to pine
 43 Small cube
 45 Eclipse effect
 46 Beauty
 49 Certain plugs
 51 Source of the Mekong River
 52 Cult following
 53 Short-term instrument
 55 Nice, for one
 56 Seal text
 59 Won
 61 Calendar abbr.
 62 It keeps a server busy

- 66 The antithesis of easy
 67 Get ready for dinner, maybe
 68 Chapter One preceder
 69 Hurls
- DOWN**
 1 Forwarding service provider
 2 Badger, as a rule
 3 Act I closer for 13 Down
 4 One of Ptolemy's original constellations
 5 Precipitate
 6 Reduces a figure
 7 Aeschylus hero
 8 State-capital starter

SATURDAY STUMPER by Brad Wilber
 Edited by Stanley Newman
www.stanxwords.com

- 9 Sci-fi facility
 10 Ostrich quartet
 11 Way back when
 12 In the middle of a sentence
 13 Premiere of 1887
 14 Private line
 18 Render useless
 23 Address part, perhaps
 25 Fresh
 26 Unhip thing
 29 ___ depth finder
 31 Bowl over, in a way
 34 Period of ignorance
 36 Race place
 38 Literary hunter
 40 Stick with
 41 Precise
 42 Screen patterns

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68											69		

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PALIN

Continued from 3C

phone, text or online — with the first two methods possible for 30 minutes after the show and online voting until 11 a.m. the next day.

At this point in the season, there's a limit of five votes per phone number and e-mail address. While people must register their e-mail address with ABC.com, if one uses fake addresses, the possibilities are endless.

Which is great, says DuJan, who has sat for hours into the night, voting. "If people want to have pajama-jammy-jams all night, having pillow

fighters and roasting marshmallows and voting, then why not?" he says. "Isn't the winner supposed to be the one who has the most passion behind them? Well, this is passion."

On his website, DuJan recently put it this way: "Start calling the moment the show starts ... After that, use someone else's phone to call the maximum times. Then ... randomly knock on neighbors' doors and use their phones to call, call, call, and then call some more."

In an interview with the Associated Press, "Dancing" executive producer Conrad Green acknowledged that using fake e-mails was possible, but he said security checks are in place to detect abnormal activity.

Still, he doubted many people were doing it — and said that, anyway, fans of any dancer could do the same. "I don't think there's any reason to believe our voting system is unfair," Green said after Tuesday's show. "If someone really wants to sign up for a million e-mail addresses ... well, so be it. But they could be doing that for Jennifer, they could be doing that for Kyle, they could be doing that for anyone."

He added that Bristol has earned the right to be where she is.

"This girl, she's got this sort of everywoman quality," Green says. "She's come from no background in performance of any sort ... and she's technically pretty good."

Television analyst Steve Sternberg says people shouldn't be so surprised at the results.

"If you only want the most talented and best to be picked, don't allow the general public to vote," Sternberg says. "I think this controversy is actually helping ratings."

Indeed. According to ABC, "Dancing," now in its 11th season, is up substantially over last year, drawing an additional 3.3 million viewers (20.9 million vs. 17.6 million). It's up 18 percent among adults 18-49. According to Nielsen, 65 percent of the overall audience is viewers over 50.

Certainly next week's finale — with Palin alive and kicking, so to speak — should be a huge ratings draw.

RECORDS

Continued from Page 5C

Debra Thorndyke, 1701 Runnels, Big Spring
Russell Triche, 4307 Wendover No. 32, odssa
Paula Valdez, 2220 S. First, Lamesa
Christopher Vandyk, 2914 Sherman, Wichita Falls
Jimmy Vasquez, 4000 W. Illinois No. 16, Midland
Elizabeth Vela, 1012 N. 12th, Lamesa
Alicia Vernon, 9614 Dover Ridge, San Antonio
Rene O. Villa, 106 Circle Dr., Big Spring
Tyler Voss, Fannin Co. Rd. 4925, Leonard
Michael Wagner, P.O. Box 428, Denver City
Irshaad A. Walee, 1306 S. Detroit, Lamesa
James M. Ward, PO Box 279, Colorado City
Marie Wells, 2507 Rebecca, Big Spring
Candida Lynn Whitehead, 1405 Runnels, Big Spring
Tina Diane Whitlow, 1407.5 Settles, Big Spring
Jerry Willhite, P.O. Box 387, Fort Bliss
Georgianna Williams, 907 E. Interstate 20 No. 24, Big Spring
Mandy Shae Wilson, 210 10th St., Sterling City
Brandi Woodard, 642 Westview Dr., Abilene
Ricahrd Wren, 3303 91st, Lubbock
Chad Matthew Wright, 211 E. Robinson, Big Spring
Jerry Lee Wrightsil, 2816 Ridge Rd., Fort Worth
Lorenzo Ferrera Yanez, 211 Chaning St., Big Spring
Dennis Anthony Zaragoza, 4534 Sinclair, Big Spring
Shuang Cheng Zhang, 1201

Gregg, Big Spring

County Court Decisions:

Judgment and Sentence: Juan Felix Crux, driving while intoxicated - second offense, \$457 court costs, 45 days in jail.
Judgment and Sentence: Denver Ray Heffington, resisting arrest, search or transportation, \$278 court costs, 45 days in jail.
Probated Judgment: Tyler Urbina, theft - more than \$50 less than \$500, \$250 fine, \$274 court costs, 180 days in jail (jail time suspended, 6 months probation).
Judgment and Sentence: Denver Ray Heffington, bail jumping - failure to appear, \$332 court costs, 45 days in jail.
Judgment and Sentence: Patrick Rodriguez, assault causing bodily injury - family violence, \$500 fine, \$282 court costs, 90 days in jail.
Judgment and Sentence: Israel Miramontes, evading arrest or detention, \$500 fine, \$282 court costs, 60 days in jail.
Judgment and Sentence: Roberto Mendoza, possession of marijuana - two ounces or less, \$750 fine, \$342 court costs, 60 days in jail.
Judgment and Sentence: Israel Miramontes, driving while intoxicated, \$500 fine, \$457 court costs, 60 days in jail.
Judgment and Sentence: David Rey Gonzales, failure to identify as a fugitive from justice - giving false information, \$500 fine, \$282 court costs, 30 days in jail.
Judgment and Sentence: William Kenneth Turner, criminal trespass of a habitation or shelter, \$500 fine, \$282 court costs, 15 days in jail.
Judgment and Sentence: Amber Nicole Quellar, possession of marijuana - two ounces or less, \$500 fine, \$342 court costs, 30 days in jail.
Judgment and Sentence: Christopher Lee St. Clair, criminal trespass of a habitation or shelter, \$500 fine, \$282 court costs, 15 days in jail.

District Court Filings:

American Express Centurion Bank vs. Robert Lemming, accounts, notes and contracts.
Schlumberger Technology Corp. vs. R.L. Adkins Corp., accounts, notes and contracts.
Priscilla Leann Torres vs. Daniel Lorenzo Torres, divorce.
The State of Texas vs. Latonya Cubit, seizure.
Laurie Hesson vs. Russ Hesson, divorce.
Paula Hunt vs. Richard Darrell Hunt, divorce.
Homer Wright vs. Harley Kramp and Jason R. Clarkson, injury or damages involving a motor vehicle.
Denise Mae Valdez vs. Mario Benjamin Valdez, divorce.
Carol Lorraine Anderson vs. Michael Dale Anderson, divorce.
Robert R. Headley vs. Total Petrochemicals USA, wrongful death.
In Re Natalie Nathaeh Gomez, family.
In Re Gabriella Alexis Salazar, family.
In Re Fabian Hilario, family.
In Re Brylee Bree Gee, family.
Cynthia Mulkey vs. John Edwin Mulkey, divorce.
In Re Devin Kaidence Mier, family.
In Re Ozzy Jay Padilla, family.
Gisela Saldana vs. Simon Saldana, protective order.
GE Money Bank vs. Ryan Wilkerson, accounts, notes and contracts.
FIA Card Services vs. Stacy M. Paige, accounts, notes and contracts.
Marriage Licenses:
Mark Anthony Grubb, 38, and Lorie Lynn Lutz, 19, both of Big Spring.
Carl Edward Williams Jr., 52, and Ann Marie Thompson, 41, both of Big Spring.
Victor T. Anaya, 26, and Juliana Renee Juarez, 22, both of Big Spring.
Warranty Deeds:
Grantor: Gary Frank Anderson
Grantee: Serena Renay Anderson
Property: A tract out of Section 43,

Block 31, T-1-N, T&P RR Co. Survey
Date: Nov. 4, 2010
Grantor: Eddie G. Mann
Grantee: Serena Renay Anderson
Property: A 1.45-acre tract out of Section 43, Block 31, T-1-N, T&P RR Co. Survey
Date: Nov. 4, 2010
Grantor: Marzell Earnest
Grantee: Harold L. Woods
Property: A tract out of Section 45, Block 31, T-1-N, T&P RR Co. Survey
Date: Nov. 5, 2010
Grantor: Wells Fargo Bank
Grantee: Department of Veterans Affairs
Property: A tract out of Section 2, Block 33, T-1-S, Y&P RR Co. Survey
Date: Nov. 5, 2010
Grantor: Ulyes E. Dickens and Velda Loubel Dickens
Grantee: Stephanie Lynn Nelson and Randall Craig Dickens
Property: Lot 5, Block 4, Amended Piner Heights Addition
Date: Nov. 9, 2010
Grantor: Robert Owens
Grantee: Stanley Owens
Property: A tract out of Section 35, Block 33, T-1-S, T&P RR Co. Survey
Date: Nov. 9, 2010
Grantor: Stanley Owens
Grantee: R.L. Owens
Property: A tract out of Section 35, Block 33, T-1-S, T&P RR Co. Survey
Date: Nov. 9, 2010
Grantor: Roy Reese and Teresa Reese
Grantee: Don B. Estill
Property: A 2.6-acre tract out of Section 35, Block 33, T-1-S, T&P RR Co. Survey
Date: Nov. 9, 2010
Grantor: Josh Hamby P.C.
Grantee: Jim Sinclair
Property: A 0.042-acre tract out of Lots 1 and 2, Block 22, Original Town

of Big Spring
Date: Nov. 9, 2010
Grantor: Gary M. Rodriguez
Grantee: Oscar Flores
Property: The E/80 feet of Block 100, Original Town of Big Spring
Date: Nov. 10, 2010
Grantor: Gary M. Rodriguez
Grantee: Oscar Flores
Property: The W/69 feet of the N/3 feet of the W/114 feet of Block 103, Original Town of Big Spring
Date: Nov. 10, 2010
Grantor: Scott Emerson
Grantee: Andre Thomas Arcand and Lucy Arcand
Property: The S/50 feet of Lot 2, Block 79, Original Town of Big Spring
Date: Nov. 12, 2010
Grantor: Rebecca Ann Huitt
Grantee: Terry Dewayne Huitt
Property: A tract out of Section 33, Block 33, T-1-S, T&P RR Co. Survey
Date: Nov. 15, 2010
Grantor: Wells Fargo Bank
Grantee: Housing and Urban Development
Property: The N/80 feet of Lot 4, Block 13, North Park Hill Addition
Date: Nov. 16, 2010
Grantor: GMAC Mortgage
Grantee: Housing and Urban Development
Property: Lot 8, Block 25, College Park Addition
Date: Nov. 16, 2010
Warranty Deeds with Vendor's Lien:
Grantor: Gilberto R. Franco
Grantee: Miguel Angel Delgado Jr.
Property: Lot 2, Block 3, Seton Place
Date: Nov. 4, 2010
Grantor: Brooks Family Revocable Trust
Grantee: Marty Brooks
Property: A tract out of Section 31,

Block 30, T-1-N, T&P RR Co. Survey
Date: Nov. 4, 2010
Grantor: Keith Crane and Rebecca Crane
Grantee: Lee Alvarado
Property: A tract out of Section 41, Block 32, T-1-N, T&P RR Co. Survey
Date: Nov. 5, 2010
Grantor: Ralph W. May
Grantee: Christopher D. Roberts
Property: Lot 7, Block 13, Kentwood Unit No. 1
Date: Nov. 5, 2010
Grantor: Sandala Van Pelt
Grantee: Zachary L. Phinney
Property: Lot 8 and the S/5 feet of Lot 9, Block 18, McDowell Heights
Date: Nov. 8, 2010
Grantor: Jaime Saldivar and Judy Saldivar
Grantee: Jaime Cordero and Evodio Cordero
Property: Lot 23, Block 4, Highland Park Addition
Date: Nov. 12, 2010
Grantor: Shannon Smithie and Angela Smithie
Grantee: Collin Worley
Property: Lot 1, block 1, Barnes Subdivision
Date: Nov. 16, 2010
Grantor: Jimmy Lee Stevens
Grantee: Marcus A. Villarreal
Property: Lots 4 and 5, Block 10, Washington Place
Date: Nov. 16, 2010
Grantor: Charles L. Baird and Chloe Baird
Grantee: Shawn Bose and Natalie Bose
Property: Lots 23 and the E/4 feet of Lot 24, Block 2, Hayden Addition
Date: Nov. 16, 2010

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November 2010

Ultimate Holiday Cookbook

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BONUS FEATURE!!!
*Casual Cooking
 with Kris*
 2010 Recipe Collection

Supplement To The Big Spring Herald
 Sunday, November 21, 2010

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Appetizer

Angels on Horseback

24 Oysters
24 slices of thick lean bacon
Fresh ground pepper
4 slices, hot buttered toast
Lemon wedges to garnish

Remove oysters from shell or drain it from the jar. Wrap each one with 1 slice of bacon all the way around.

Thread oysters onto skewers (metal). Season with the pepper. Lace under a preheated hot boiler and broil for 3 minutes on each side until bacon is crisp.

Serve in toast and garnish with lemon wedges.

— *Lupe Castillo*

Chicken with Mint

2 drumsticks and thighs steamed until tender
1 small onion
White vinegar to cover
1/3 cup finally cut mint leaves
1/4 tsp salt
Fresh ground pepper to taste.

Debone chicken from bones. Slice chicken into shreds and put to the side. Slice onion into paper thin rings, place onion in a bowl and cover with vinegar. Stand for

10-15 minutes. Add chicken to the bowl and mix thoroughly with chopped mint, salt, stirring until salt is dissolved. Strain vinegar from onions and rinse onions quickly in cold water. Add onions to the chicken mixture, stir and serve with tostada chips, guacamole, and tomatoes or salsa.

— *Lupe Castillo*

Zucchini Slippers

6 med zucchini squash

Cook zucchini whole in salted boiling water until tender. Drain and carefully remove onto cutting board.

Slice in half lengthwise. Scoop out pulp into mixing bowl. Mash slightly with wooden spoon.

Add pulp to 2 well beaten eggs. Add 1.5 cups cottage cheese, 2 tbs Parsley, 1.5 tsp salt, 1/4 tsp pepper. Arrange shells in a buttered baking pan and fill with mixture.

Bake at 350 Degrees for 15 minutes. Turn over, bake 15 minutes at 450 Degrees. Bake until brown.

— *David Pace*



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Casseroles

Chilies Rellenos Casserole

Yield: 6 servings

1/2 pound ground beef
1/2 pound pork sausage
1 medium onion, chopped
1 garlic clove, mashed
2 4.5-ounce cans chopped green chiles
2 cups (8 ounces) shredded cheddar cheese, divided
4 large eggs
1/4 cup all-purpose flour
1/2 tsp. salt
1/4 to 1/2 tsp. hot sauce
1-1/4 cups milk

Cook first four ingredients in a large skillet over medium heat, stirring until meat crumbles and is no longer pink. Drain well.

Spread 1 can chopped chiles into bottom of a lightly greased 8-inch square baking dish; sprinkle with 1 cup cheese. Spoon meat mixture over cheese layer. Top with remaining can of chiles and rest of cheese. Whisk together eggs and next four ingredients until smooth; pour over casserole.

Bake in preheated oven at 350 degrees for 45 minutes. Let stand 10 minutes before serving.

— *Shirley Gay*

Chicken Pleaser Casserole

12-16 ounces cooked noodles
6 cooked chicken breasts or 8-10 chicken fingers
16 ounces shredded cheddar cheese
16 ounces onion chip dip
16 ounces sour cream
3 cans cream of chicken soup

Cook chicken. I usually put it into a covered casserole dish and bake at 350 degrees for 1 hour. Also cook noodles. Add salt to taste.

Mix next four ingredients in a large bowl, then add cooked chicken and noodles.

Place in a 3-quart casserole or 9x13 baking dish. Bake at 350 degrees for 1 hour or until bubbly. (You may want to stir it after 30 minutes)

If in a hurry, may warm in a microwave. This keeps well and is good as left-overs. Also may be made ahead and kept refrigerated. Crushed potato chips may be added during last 10 minutes of warming. This makes a "potluck-size" amount; you can use 1/2 of the above ingredients, using 2 cans of soup for a family-sized amount.

— *Linda Lindell*

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A few years ago I was at my mom's place of business downtown visiting her and we were talking about different things. She had a friend come in and we all were talking and I noticed the time and it was getting late. I told them I needed to go home and make my rushin stew. My mom's friend asked me what was in it that made it Russian, I told her I was rushin around to make it. That's why I called it my Rushin Stew. I need to expand the title to World's Best Rushin Stew and after making it you will agree. Now as the weather is getting cooler and you are looking for something warm and yummy this is the recipe for you. This is not made in an hour, it takes a little while, easy to make but so worth the wait. I recommend making it on a Saturday afternoon for dinner or make it and rewarm it for Sunday lunch after church. Add a little warm, sweet cornbread and we are good to go. The recipe provided this week is a stick to your rib, hearty everyone will love it dish. Enjoy!

World's Best Rushin' Stew

2-3 pounds of cubed pork roast or carnitas in package (HEB)

4 med potatoes

4 celery stalks

4 carrots

1 small onion sliced

2 garlic cloves minced

2 bay leaves

1 can vegetable broth or stock

1/2 cup of aged balsamic vinegar

1/2 cup of red or white drinking wine

salt and pepper to taste

flour

canola or veg oil

Cut up pork into large bite size pieces, taking 1/3 of meat toss in flour and add to large pot with enough hot oil to cover bottom of pot. Let brown on both sides, but just enough to color and give flavor. Scoop out meat and drain, add oil and continue another 1/3 of the meat until all meat is floured and browned. In same pot add more oil and sliced onions. Wash all vegetables and chop and drop them in as well. Stir and add a hint more oil if needed just to lightly cover everything to help sautee. Add bay leaves and salt and pepper to taste. As vegetables begin to soften add minced garlic and wine, stir scrapping along the bottom of pan releasing all flavored goodies stuck on the bottom. Add balsamic vinegar and broth or stock. Stir well and add enough water to cover everything plus a little extra. Keep on med as it simmers and thickens.

Your nose will tell you when it is ready and it will smell soooooo good. Make cornbread and dinner is ready.

The recipe provided this week comes on the heels of the start of school, so it is just in time to help all the mothers and fathers get a hand up on a good quick meal with almost no effort. Now this recipe calls for the use of your crockpot. You know that appliance that has a lid, plugs in and is located in the back of the bottom cabinet and hasn't been used in two years since Aunt Thelma's christmas party for cheese dip. So dig it out, wash it up and let's shine a different light on the world's greatest invention since sliced bread. Besides it might even give you inspiration on that roast you have in the freezer, remember if you cook it they will come. Enjoy!

CROCKPOT CHICKEN AND RICE

8 pieces of chicken
 2 cups of long grain rice
 1 1/2 cup of water
 1/2 cup of aged balsamic vinegar
 1/2 cup of red or white wine
 1 small onion sliced
 3-4 garlic cloves roughly chopped
 1 large bay leaf
 1 pkg of sliced mushrooms
 1 can cream of mushroom soup
 salt and pepper

Turn and plug in crockpot on high 4-6 hrs or low 8-10 hrs depending on time frame needed away from home. Pour in rice, water, balsamic vinegar and wine. On plate salt and pepper one side of your chicken well, place into crockpot. Add onions, garlic, bay leaf, soup and mushrooms. Do not stir, place on lid and leave it alone. Come home throw together some vegetable of choice, sliced bread and dinner is served. What a great time to catch up on the news of the day with your family.

Casseroles

John Wayne Casserole

1/2 lb cheddar cheese (grated)
 1/2 lb Monterrey Jack Cheese (grated)
 1 (4 oz) can chopped green chilies
 2 eggs - separated
 2 tsp flour
 1 tsp black pepper
 1/3 cup evaporated milk
 1/4 tsp salt

Mix cheese and chilies together. Beat egg whites until stiff. Beat egg yolks with flour, milk, salt and black pepper.

Fold into egg whites and over cheese mixture. Bake at 350 degrees for 30 minutes and then cover with sliced tomatoes and bake 30 minutes longer.

- Lupe Castillo

Easy Party Casserole

6 oz egg noodles
 1 can cream of mushroom soup
 1 cup milk
 1/4 lb American cheese (sliced)
 2 hard boiled eggs (chopped)
 1 can tuna (drain)
 6 tbsp buttered bread crumbs

Cook noodles and drain. Heat mushroom soup with milk and add cheese. When cheese is melted, add to the noodles. Add eggs and tuna.

Put buttered crumbs on top of greased casserole and bake for 25-30 minutes.

- Natasha Yanez

Hash brown Potato Casserole
 2 lbs frozen hash browns - thawed
 1.5 sticks melted butter
 1 cup chopped onion
 1 can cream of chicken soup - undiluted
 8 oz sour cream
 2 cups shredded cheddar cheese
 2 cups corn flakes
 Garlic salt to taste

Combine potatoes, melted butter, onions, soup, sour cream, and cheese. Stir Well.

Spoon into greased 2.5 quart casserole dish. Crush cereal and stir in melted butter. Sprinkle over casserole.

Bake at 350 degrees for 1 hour. Garnish with parsley if desired.

- David Pace



Happy Holidays!

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Chicken & Broccoli Casserole

Cook one whole chicken. Shred the chicken and add broccoli, Cream of Chicken soup.

Put one layer of shredded chicken, broccoli and Cream of Chicken Soup and Stove Top Stuffing

and then repeat the same layers until you finish the Chicken, broccoli and Cream of Chicken. Top it off with the remainder of the Stove Top Stuffing.

Put in Oven at 350 degrees for 25 to 30 minutes or until golden brown.

Makes 10 to 12 serving in a 9 x 12 pan.

- Donna Reyna

Entrees

Salmon Patties

1 can salmon, drained with bones removed
 2 tbsp. chopped onion
 2 eggs, beaten
 1/4 cup milk
 1/2 tsp. salt
 1/8 tsp. pepper
 1/2 cup fine cracker crumbs
 6 tbsp. shortening

Drain, remove bones and skin from salmon. Beat eggs and add milk. Then add salmon. Add seasonings and cracker crumbs.

Form into 6 large patties or size you like. Melt shortening and brown on both sides slowly. You may serve with tartar sauce.

- Verla Paige

Mexican Chicken

1 cut up chicken
 1 can cream of mushroom soup
 1 can cream of chicken soup
 1 can Rotel
 1 medium sized chopped onion
 1 lb Velveeta Cheese
 1 bag Nacho Cheese Doritos
 1 cup chicken broth

Boil chicken & de-bone.

Layer chicken in casserole bottom. Add a layer of onion, layer of cheese.

Mix Rotel and soups together for the next layer.

Place Doritos on top and bake in oven at 350 Degrees for 20 minutes.

- Aliene Morton



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Entrees

Six Pepper Chicken

6 boneless, skinless ¼" thick chicken breast
1 green, 1 red, 1 yellow bell pepper — roasted peeled and cut into thin strips
2 tbsp "Blackening Seasoning" (½ tsp paprika, garlic powder, onion powder; ¼ tsp black pepper, oregano, thyme; 1/8 tsp white pepper, cayenne pepper)
Vegetable spray

Put few strips of peppers lengthwise on underside of chicken breast. Roll up and secure with toothpicks.

Season with blackening mix and briefly blacken skillet over high

heat with no spray.

Finish cooking chicken on a sprayed baking sheet at 400 Degrees for 10 minutes.

Remove toothpicks, slice into ½" rolls and serve over bread or rice and top with sauce.

(Sauce – 1 sm ancho chile, seeded and soaked in water, 3 tomatoes, charred on grill, ½ onion, 1 garlic clove, 1 tsp olive oil, 1 cup tomato juice, 1 can skim milk, 1 tbsp cornstarch, juice from ½ a lime, 1 tbsp chopped cilantro.

Puree chili, tomatoes, onion, garlic. Sautee 5 minutes in oil, add tomato juice and milk, cornstarch mix, cool slightly until thick.

Add lime juice and cilantro.
— *Lupe Castillo*



Vegetables

Festive Sweet Potatoes

1 can (16 ounces) sweet potatoes
1-1/4 cups brown sugar
1-1/2 tbsp. cornstarch
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 can (16 ounces) apricot halves
2 tbsp. butter
1/2 can pecan halves

1. Drain sweet potatoes and place in greased baking dish (9x13)

2. In saucepan, combine brown sugar, cornstarch, salt, cinnamon and nutmeg.

3. Drain apricots, reserving syrup.

4. Stir 1 cup apricot juice into cornstarch mixture.

5. Cook over medium heat

6. Boil 2 minutes.

7. Add apricots, butter and pecans.

8. Pour over sweet potatoes.

9. Bake uncovered at 375 degrees for 25 minutes or until bubbly.

10. Serve warm.

— *Loma Jean Wynn*

Baked Sweet Potatoes with Maple Jalapeno Sour Cream

4 sweet potatoes scrubbed, dried and rubbed with oil and salt
Bake in 450 degree oven with

rack in center for 40 to 45 minutes or until soft when pierced.

Combine all topping ingredients, chill until ready to serve.

Maple Jalapeno Sour Cream
1/2 cup sour cream or plain yogurt

1 tbsp. maple syrup
3 tbsp. jalapeno (seeded and minced).

1 tsp. fresh lime juice
salt and pepper to taste

Serve potatoes with maple jalapeno sour cream, bacon bits and scallions.

— *Art Dodds*

Baked Squash

5 lbs medium yellow squash
2 eggs beaten
1 cup plain bread crumbs
1 stick melted butter
¼ cup sugar
Salt and pepper to taste
2 tbsp onions

Cut off tops of squash and cut into 3 or 4 pieces. Place in enough boiling water to cover.

Add cut up squash, bring back to boil. Reduce heat and cook until tender. Drain and mash, add eggs, crumbs, butter, sugar, salt, pepper, and onions.

Pour into a 9x13 baking dish. Sprinkle with bread crumbs on top and bake at 350 Degrees for 20 to 25 minutes until brown.

— *Donna Pace*

I promised I would change subjects for this weeks recipe and I am true to my word. I created this recipe two years ago when the Herald was taking recipes for the Christmas cooking contest and recipe book. The recipe provided this week is a elegant appetizer for the cocktail and pool party or the June bridal showers that are being planned for. This recipe is a nice change and looks delicious set out for a more mature group of nibblers. This is easy to prepare, does have a couple of steps and loaded with cheese. This recipe calls for mascapone cheese which can be found in the cheese specialty section at both stores in town, it comes in a small white tub. It also calls for wonton wrappers which are usually located in the produce cooler section with vegetarian items like veggy cheese, burgers and such. After making this recipe you will find out that wonton wrappers are not just for eggrolls anymore! Enjoy.

Four Cheese Party Bites

1 8oz pkg cream cheese softened
1 cup Ricotta cheese
1 container Mascapone cheese
1 cup shredded cheddar
1 pkg fresh mushrooms diced (any kind)
8 slices crisp bacon crumbled
1 Tbls chopped chives fresh or dried
2 egg whites lightly beaten
worstershire sauce
pkg of Wonton wrappers

Cook bacon, cool and crumble. Keep bacon drippings in pan for later use. Preheat oven to 350 degrees, spray muffin tin with nonstick spray. Place one wonton wrapper into each muffin tin, keeping any overlap on the outside, creating an mini cup like holder. Bake till very lightly brown about 5-7 minutes making sure not to burn them. Lightly saute mushrooms in bacon drippings adding a dash or two of worstershire sauce and drain. Mix all four cheeses and slightly beaten egg whites into a bowl, add crumbled bacon, mushrooms and chives mixing well. Place a spoon full of cheese mixture into the baked wonton wrappers and bake for a few minutes till cheese is lightly brown and bubbly. Serv warm, makes about 18 party bites.

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Shhhh..... want to hear a secret? Lean in a little closer and I'll share one with you. The recipe provided this week is made of two secret words, easy and dessert. If you can turn on the oven and open a can of biscuits, half of the work is done. When I first made these I used the big size biscuits and a large muffin tin, but for a crowd pleasing sweetness and quantity use the small biscuits and regular size muffin tin. As a little bonus I'll share a variation to this recipe. The only disadvantage to making this recipe is you will lick your fingers. Now don't beat yourself up over this because it will happen, besides no one is looking. Enjoy!

Mini Upside Down Pineapple Bites

2 cans of biscuits - 10 count each
2 sticks of butter
brown sugar
large can of crushed pineapples - drained
jar of maraschino cherries
non stick spray

Preheat oven according to directions, spray non stick into muffin tin. Place a tbs of butter in to each of the tins, top with a half tbs of brown sugar. Add a half of tbs of drained crushed pineapples and a cherry. Place a biscuit on top in each tin and bake till lightly brown, about ten minutes. Remove from oven let cool 1-2 minutes and place a large cookie sheet atop of biscuits and flip upside down, serv warm. Yummy!! Variation: remove the pineapples and cherry, add cinammon and chopped pecans. Bake the same way. Use a store bought butter creamcheese frosting and lightly thin out with water. Warm in microwave and drizzle the tops of the flipped over sweet, nutty cinammon bites.

Vegetables

Butternut Squash and Apple Soup with Cider Cream

Serves 6.

3 tbs. butter (unsalted)
 6 cups cubed butternut squash (2 to 2-1/2 pounds in 1/2-inch cubes)
 2 cups chopped leeks (white and light green parts)
 1/2 cup chopped carrots
 1/2 cup chopped celery
 2 small Granny Smith apples, peeled, cored and chopped
 1 extra Granny Smith apple for garnish
 1-1/2 tsp. dried thyme
 1/2 tsp. dried sage (crushed)
 5 cups chicken broth
 1-1/2 cups apple cider
 2/3 cup sour cream
 salt if needed
 5 bacon slices, cooked and crumbled

1. Melt butter in large pan over medium heat. Add squash, leeks, carrots and celery; saute, stirring 10-12 minutes. Add apples, thyme and sage. Add broth and 1 cup cider. Bring to simmer, cover on low, cook until vegetables and apples are tender, stirring occasionally (30 minutes). Remove from heat and cool.
 2. Boil remaining 1/2 cup cider in small pan until reduced to 1/4 cup. Cool. Place sour cream into small bowl and whisk in reduced cider.
 3. Puree soup in batches in blender or food processor. Return to pot; season with salt, if needed. Halve and core remaining apple, slice. Serve soup drizzled with cider cream. Garnish with bacon and apple slices.
 — *Mamie Lee Dodds*

Swiss Vegetable Medley

1 bag - 16 oz Frozen broccoli, carrots and cauliflower combination, thawed and drained
 1 can condensed cream of mushroom soup
 1 cup shredded Swiss cheese
 1/3 cup sour cream
 1/4 tsp ground black pepper
 1 jar chopped pimento drained (optional)
 1 can French Fried Onions

Combine veggies, soup, 1/2 cup cheese, sour cream, pepper, pimento and 1/2 can French Fried Onion.

Pour into a 1 quart casserole baking dish.

Bake covered at 350 Degrees for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer.

— *Gail Jennings*

Lemon Butter Potatoes

3 lb small red potatoes
 1 med sliced onion
 3 slices lemon
 1 tsp salt
 1/4 cup melted butter or margarine
 1 tbs. lemon juice
 1 envelope Hidden Valley ranch dip mix

Wash unpeeled potatoes. Put potatoes in a saucepan with onion, lemon, salt, and 1/2 dip mix. Cover with boiling water, cook until tender, drain. When finished remove lemon slices and pour hot butter mixture sauce over potatoes.

(Make sauce by combining melted butter, lemon juice and remaining ranch dip mix).

— *Michelle Yanez*

Breads

Sweet Potato Bread

1/4 cup shortening
 1/2 cup brown sugar, firmly packed
 2 eggs well beaten
 1-1/2 cups mashed cooked sweet potatoes (fresh or canned)
 2 tbs. milk
 1 tsp. lemon juice
 2 cups sifted flour
 4 tsp. baking powder
 1/2 tsp. salt
 1 cup chopped nuts
 1/4 cup orange marmalade
 3 unpeeled orange slices

Cream shortening. Add sugar and beat until light and fluffy. Add eggs, sweet potatoes, milk and lemon juice; beat well.

Sift flour, baking soda and salt together. Add sifted ingredients and nuts to sweet potato mixture. Mix only until ingredients are combined. Spread orange marmalade evenly over bottom of greased 9x5 inch pan. Arrange orange slices on marmalade.

Turn sweet potato batter into pan and bake in moderate oven 350 degrees for 1-1/2 hours.

Remove from pans and cool before serving.

— *Mamie Lee Dodds*

Pumpkin Bread

Makes 2 Loaves

3.5 cups Flour
 2 tsp baking soda
 1.5 tsp salt
 2 tsp cinnamon
 2 tsp nutmeg
 3 cups Sugar
 4 eggs - beaten
 16 oz canned pumpkin
 2/3 cup Water
 1 cup Vegetable Oil
 1 cup chopped pecans

Preheat oven to 350 Degrees

Combine flour, baking soda, cinnamon, nutmeg, and sugar in a large bowl. Add eggs, water, oil, and pumpkin. Stir until blended and add nuts.

Pour into two 9x5 loaf pans. Bake 1 hour.

— *Donna Pace*

Granny's Biscuits

1/4 cup oil
 1 pkg dry yeast
 1/4 cup warm water
 2.5 cup butter milk
 5 cups flour
 4 tsp baking powder
 1 tsp baking soda
 1 tsp salt
 1 tsp sugar

Dissolve yeast in warm water. Mix dry ingredients together, add liquid ingredients and combine.

Roll on floured board, cut with biscuit cutter, and bake 10 minutes at 375 Degrees.

— *Irene Pace*

Banana Nut Bread

1/2 cup butter
 1.5 cup sugar
 2 beaten eggs
 1 tsp vanilla
 2 cups flour
 1/2 tsp salt
 1/2 tsp baking soda
 1/4 cup milk
 2 large bananas mashed
 1 cup chopped nuts

Cream butter, sugar, eggs, and vanilla — beat until fluffy.

Add dry ingredients, milk, banana and nuts.

Stir well.

Bake at 350 Degrees for 50 minutes or until brown.

— *Donna Pace*

Desserts

Pecan Pie Cake

1 box yellow cake mix (reserve 1/2 cup)
1/2 cup oil
1 egg

Mix together and press into 9x13x2-inch cake pan. Bake 20-25 minutes at 325 degrees.

2 eggs
1/2 cup cake mix
1 cup dark Karo syrup
1 cup sugar
1 tsp. vanilla
1 cup pecans

Beat the egg and add remaining ingredients. Pour over crust and bake at 350 degrees until set.

— *Mamie Lee Dodds*

Ultimate Chocolate Brownies

Makes 12 to 16 brownies.

14 tbsp. (1-3/4 sticks) unsalted butter
1/2 cup plus 2 tbsp. bittersweet chocolate chips
1-1/4 cups granulated sugar
4 large eggs
1 tsp. pure vanilla extract
1/2 cup plus 2 tbsp. unbleached flour
Pinch of salt

Grease 9-inch square baking pan with butter. Dust with flour and tap out the excess. Preheat the oven to 350 degrees.

Melt butter and chocolate in a small saucepan over low heat, stirring frequently. Set aside to cool.

Cream the sugar, eggs and vanilla together. Add the cooled chocolate mixture and mix until well blended.

Measure the flour and salt and then sift together directly into the chocolate mixture. Mix the batter gently until well combined and no trace of the dry ingredients remains.

At this point, if desired, stir in 1/2 cup of walnuts.

Spread the batter evenly in the prepared baking pan and bake 33 minutes or until a toothpick inserted in center comes out clean or with only crumbs, not batter, on it.

Remove from oven and cool on a rack for 1 hour. Cut just before serving.

— *Linda Lindell*

Blueberry Scones

1 cup whole wheat flour
1 cup all-purpose flour
3 tsp. baking powder
1/3 cup sugar
1/3 cup butter
1 cup cream
1 egg yolk
1 cup fresh blueberries

Preheat oven to 425 degrees. Combine flour, baking powder and sugar in a bowl. Cut in butter until mixture resembles fine crumbs. Beat cream and egg yolk together and add to dry ingredients. Stir with a fork just until ingredients are moistened.

Gently fold in blueberries with rubber spatula. Turn out on a floured surface and knead gently about six times to form a ball. Pat dough into a circle about 3/4 inch thick. Carefully place on greased baking sheet. Mark off eight wedges with a sharp knife. Be careful not to cut all the way through. Sprinkle with sugar. Bake 20 minutes or until browned.

Break into wedges and serve with butter.

— *Linda Lindell*

Jam Cake

3/4 cup shortening
1 cup sugar
3 eggs
1 cup strawberry or blackberry jam
1 tsp. soda
1 cup buttermilk
1 tsp. salt
1 tsp. nutmeg
2 tsp cinnamon
2 cups flour

Combine sugar, shortening and eggs. Add jam and mix well. Dissolve soda in buttermilk and add. Add sifted dry ingredients. Pour into greased and lightly floured 9x13 pan or two 8-inch layer pans. Bake at 350 degrees 30 to 40 minutes or until done.

— *from Art Dodds*



Low Carb Cheesecake

1 cup cottage cheese
1 8-ounce package softened cream cheese
2 eggs
1/2 cup sugar or Splenda
3 tbsp. lemon juice
1/2 tsp. vanilla

Place all ingredients in a blender. Blend until smooth and pour into a greased 9-inch pie pan. Bake at 350 degrees for 25 minutes or until knife is clean.

Cool completely, then refrigerate 105 calories
93 carbs
5.3 protein
0 fiber
— *Charla Scott*

Texas Pecan Pie

1 unbaked 9-inch pie crust
Filling:
1-1/2 cups brown sugar, firmly packed
1/2 cup white sugar
1/4 cup water
2 tbsp. all-purpose flour
1/2 tsp. salt
2 eggs
1/2 cup evaporated milk
1-1/2 cups pecans
3/4 tsp. vanilla

Combine first five ingredients in small bowl and mix well. Beat in eggs, one at a time. Add milk and mix well. Stir in pecans and vanilla. Mix well and turn into unbacked pie crust shell. Cook in preheated 400-degree oven for 10 minutes. Reduce heat to 350 degrees and cook an additional 35 to 40 minutes or until filling is puffed in center and well browned. Let pie cool before cutting.

— *Shirley Gay*

Don't be surprised if you come home to find your Italian Grandmother weeping quietly at the kitchen table after reading this weeks recipe. Just give her a hug and tell her everything will be alright. I'm taking a classic Italian dish and giving it a Southern twist, as in South of the Border. The recipe provide today is a mixture of pasta, cheesy goodness and red beef enchiladas. What's not to love? I am still representing the Red, White and Green of both countries.

This recipe is super easy and can cook while you visit with friends and family. The groundmeat can be cooked ahead and frozen and the pasta does not have to be boiled, sounds like step savers to me. Serv this up with tossed salad and scoop of guacamole, homemade pico de gallo and a glass of frozen Red Sangria Margaritas. Ole'

MEXICAN LASAGNA

2 pounds of ground meat (beef, pork, chicken or turkey)
12 lasagna noodles
1g tub of small curd cottage cheese
1 pkg taco seasoning
2 sm cans of mild diced green chilis
3-4 cans of red enchilada sauce
2 cups of cheddar cheese
2 cups of mozzarella cheese
1 cup of parmesna cheese
1 cup of fresh chopped cilantro
1 sm onion diced
2 garlic cloves finely minced
Salt and pepper to taste

Groundmeat can be cooked ahead and frozen. Cook ground meat with onion, garlic, salt and pepper to taste. In a bowl add cottage cheese, green chilis, cilantro and taco season. Mix well. Preheat oven to 350. Using a large baking dish spray with non stick coating. Pour half cup of red enchilada sauce in bottom of pan and spread around for thin coating. Add 3 uncooked noodles across pan and spoon 1/3 of meat mixture spreading it out. Pour cup of red sauce over meat and add another layer of noodles. Spoon 1/3 of cottage cheese mixture over noodles spreading it out. Add 1 cup of cheddar and 1 cup of mozzarella. Add another layer of noodles, spoon meat mixture spreading it out. Pour cup of red sauce and add layer of noodles. Spooning more mixture of cottage cheese and using 1/2 cup of cheddar and mozzarella. Add layer of noodles again, last of meat mixture spread out and pour cup of red sauce. Spooning last of cottage cheese spread out on top of meat and pouring remaining red sauce. Top it off with all remaining cheese. Loosely cover with foil and bake for 45 minutes to 1 hour, remove foil and cook an additional 15 minutes till fork tender. Remove from oven, cover and let rest 10 minutes before serving. Enjoy!



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We cooked this on a gas grill, but the source of heat is not in question as the method and flavor. You can use outdoor grill, indoor grill, fry pan, broiler or oven. In preparation of the corn tortillas, the grills or fry pan can be used. You will lightly brush or wipe vegetable oil on both sides warming them up, making them pliable and with toasted marks for flavor. I recommend using catfish, grouper, talapia, orange roughy or I used a frozen fish called Striped Pangasius Fillet. The fish I used was delicious, held up very well and was meaty, it can be found in the frozen fish section at HEB. It will take 2 corn tortillas for one taco because it needs to be strong enough to hold all the goodies, so if your feeding 4 people you will need 16 corn tortillas. I look forward to making these again and hope you will too. Enjoy - Kris Soliz

FISH TACOS

4-8 Fish Fillets
8-16 corn tortillas
2 limes
cilantro
sour cream
pico de gallo
packaged - finely shredded cabbage
cajun or creole seasonings
cumin
chilli powder
paparika
garlic powder
vegetable oil

Lightly oil both sides of fish, keeping a clean hand sprinkle both sides of fish with all dry spices. Cook a couple of minutes on both sides till done, place on platter or pan. Squeeze all fish with lime juice and cover with foil keeping warm while preparing corn tortillas. Corn tortillas need lightly brushed or wiped with oil, place on grill turning over, or in fry pan turning over when warmed through and pliable having some toasted marks for flavor. To assemble take two tortillas, place a small portion of fish on one side. Add torn cilantro leaves, sour cream, pico de gallo and finely shredded cabbage. The finely shred cabbage is a wonderful substitute for shredded lettuce and because the flavor is mild and it looks like lettuce you can disguise nutrition wrapped in flavor for kids or those with a more picky palate. This is a finger food, so load up on the napkins.

Banana Liqueur Cake

1 box yellow cake mix with pudding
 1 large box cook-n-serve pudding mix (not instant)
 1/2 cup banana liqueur
 1/2 cup water
 1/2 cup cooking oil
 4 eggs
 2 or 3 tbsp. chopped pecans

Dust bundt pan with flour and sprinkle nuts in bottom, mix all ingredients and beat for two minutes. Pour into bundt pan and bake at 350 degrees for 45 minutes or until brown on top.

Glaze:
 1/4 cup water
 1/4 cup banana liqueur
 1 cup sugar
 1 stick butter
 Bring to a boil for two or three minutes. Pour all of glaze over hot cake.
 — Joyce Jones

Pina Colada Cake

2 boxes yellow cake mix (Betty Crocker)
 1 large instant coconut pudding mix
 2 cups water
 1 cup Crisco oil
 6 eggs
 1 16-ounce Cool Whip
 1 can Eagle Brand Milk
 1 can frozen Bacardi PinaColada mix
 1 large can crushed pineapple

Mix cake mix, coconut pudding, water, oil and eggs together. Pour into 11x13 cake pan.

Bake at 350 degrees for 1 hour or until toothpick comes out dry. While still hot, poke holes all over cake with a straw.

First pour Bacardi PinaColada mix, then Eagle Brand Milk over top of cake.

Let cake cool.
 Mix Cool Whip and drained pineapple together.
 Ice cake with Cool Whip and pineapple.
 — Nina Wood



Desserts

Pina Colada Cheese Cake

1 8-ounce package cream cheese (softened)
 1 cup sour cream
 1/3 cup sugar
 1 tsp rum
 1 tsp vanilla extract
 1 (6-ounce) graham cracker crust
 1 cup crushed pineapple (drained)
 1/4 cup toasted coconut
 8 ounces Cool Whip

Combine cream cheese, sour cream, sugar, rum and extract in a large bowl. Pour into graham cracker crust.
 Chill until set (about 4 hours)
 When ready to serve: Mix Cool Whip, crushed pineapple and coconut. Spread mixture over cream cheese filling. Serve.
 — Nina Wood

Good and Easy Pralines

2 cups sugar
 1 cup buttermilk
 1 tsp. soda
 dash of salt
 2 cups pecans
 2 tbsp. butter
 1 tsp. vanilla

Cook in large saucepan. Boil for 5 minutes. Add pecans and butter. Cook until soft ball stage. Remove from stove and add vanilla. Beat until it thickens. Drop by spoonful onto waxpaper.
 — from Verla Paige

EZ Does It Cobbler

2 cans pie filling (apricot)
 1 large can pineapple
 1 box yellow cake mix
 nuts, chopped
 butter squares

Put both cans of pie filling into pan to bake, then pineapple, dry cake mix and then chopped nuts on top of that. Then spread solid with butter squares. Bake at 350 degrees for 45 minutes to 1 hour.
 — Verla Paige

Orange Balls

1-1/2 cups powdered sugar
 1 pound package of vanilla wafers (crumbled)
 1 stick butter
 1 cup chopped pecans
 1 6-ounce can of frozen orange juice
 1 can of coconut

Mix above ingredients in a large bowl with hands. Make into small balls and roll in additional powdered sugar.
 Makes about 4-1/2 dozen cookies.
 — Loma Jean Wynn

Pineapple Cake

Pre-heat oven at 375 degrees. Prepare one box of pineapple cake mix. Follow instructions.
 Pour mix into pan. Bake for 30 minutes. After cooling, add crushed pineapples and frost with one large container of Cool Whip. Top with crushed pineapples and pecans.
 — Beckie Mendoza



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Kris Soliz

Casual Cooking with Kris

2010 Recipe Collection

Welcoming readers to my world where I enjoy simple, sometimes quick, but always delicious meals.

Thank you readers for your positive feedback on my recipes through this year. I look forward to continuing stimulating your tastebuds and challenging your creativity in creating your own style of cooking.

This collection is a mixture ranging from appetizers, entrees, stews and desserts. So look for my take on recipes old and new in the upcoming year. - *Kris*

Happy Holidays!

Raise your hand if you like comfort food. Me too. The recipe provided this week offers a chance to walk down memory lane without all the sodium. I know alot of people do not cook Chicken potpie at home, so we resort to those little boxes in the freezer section. They are tiny so we get two to four of them to fill us up. Don't get me wrong I like the taste of those tiny friends, but the sodium intake is scary. Each one has a thousand milligram of sodium so that's like eating high blood pressure on a plate. This recipe breaks it down easy enough to eat in under an hour and you control your salt or wait fortyfive minutes for salt in a box.

EASY CHICKEN POT PIE

4 chicken breast - boneless/skinless
2 small bags of frozen mixed veggies
2 frozen deep dish pie shells
1 box of non frozen pie crust - located by cookie dough/biscuits
instant potatoes
small onion - diced
Mrs. Dash or veg supreme - McCormick
garlic powder
2 bay leaves
olive oil
2 tbls stick butter
Salt and pepper to taste

Preheat oven at 350 degrees. In large pot place chicken, bay leaves, a few shakes of garlic powder and six cups of water. Bring to a boil on med/high and cook about 15 minutes. While chicken is cooking place both frozen pie shells on a large cookie sheet and poke several holes all around with a fork. Place in oven for about 10 minutes or until light brown. Remove from oven and leave oven on. Turn burner to low, remove chicken to plate and cool. Pour water into a microwave safe dish and save for little later. Remove bay leaves and place back into pot. Place pot back onto burner and turn to med/high. Add a couple of splashes of olive oil and butter. Add onions and let cook about 3 minutes. Add both packages of frozen veggies and your veggie seasoning, about 3-4 shakes. Add salt and pepper to taste. Stir well and cook for about 10 minutes stirring often. Meanwhile dice up cooked chicken and add when veggie mixture is heated through. **TAKE OUT BAY LEAVES.** Add about 4 cups of the chicken water and bring to a boil. Add a half cup of instant potatoes and cook for 2 minutes. Keep adding 1 tbls of instant potatoes at a time until desired thickness, cooking 1 minute between each added spoon. This makes a great thickener and still gives flavor. When completed pour into both pie shells, this makes exactly enough to fill them up so there is nothing left over. Unroll the non frozen pie crust and place on top sealing around edges, cut a couple of slits in the middle with knife and cook until golden brown about 10 minutes. Enjoy!

This weeks recipe is still keeping with my Mexican theme. I told you I liked Mexican food. There will be different ones to come. This recipe comes in time for the grilling weekend we call Memorial Weekend. In spite of this being theme oriented it takes care of the carnivore, red meat eater, steak lover or whatever you like to call yourself. I first made this recipe using ribeye steaks, but as cost went up and hours decreased so did my meat buying budget. I use beef fajita meat, Hill Country brand from HEB. You can use the cut you like and can afford like, ribeye, t-bone, sirloin or New York strip. It's all red meat and it will all be eaten. I use alot of the same seasoning, but the flavors combined give it a different taste. In what to serve with this, whatever you like. I like to serve a baked sweet potato or mashed sweet potato. Peel the sweet potato, boil in pot till fork tender, mash with a little butter, milk and small amount of brownsugar. The richness of the potato is a nice contrast from the seasonings of the steak. Enjoy - Kris Soliz

MEXICAN STEAK

Steaks or Fajita meat - amount you need
 4 limes
 fresh cilantro
 Montreal Steak seasonings - McCormick Grill Mates
 chilli powder
 cumin
 paprika
 garlic powder
 crush red pepper flakes (optional)

To prepare: layout the meat and on oneside squeez some of the lime juice. Sprinkle all of dry ingrediants and add some chopped cilantro, pressing it into the meat. Turn meat over and repeat. Place in a freezer ziplock and marinate in refrigerator for 4-24hr, turning occasionally. Remove meat from refrigerator and let set at room temperature for about 30 minutes before placing on grill. Cook on grill according to your preference. I do make a green sauce by boiling jalapenos, onions and garlic cloves till tender. You can deseed jalapenos. I scoop out veggies and puree in blender using some of boiled water to thin it out. I place atop the meat or can be used as a dipping sauce.

The recipe provided today is one that can be prepared anyday of the week, or for that special occasion like the one coming up. To let your special someone know you care and are thinking of them without the hardwork..... shhhh it's our secret.

The variations for this recipe can easily be added or removed: boneless/skinless chicken breast, sliced mushrooms, shrimp, canned or fresh oysters & even fresh grilled tuna steaks sliced, makes this delicious instead of the everyday ho hum what's for dinner. The base of this sauce is for a fancy term: white sauce, but to most Texans it's called gravy, combining butter, flour & liquid of water and/or milk. I use lemon juice/lemon zest & white wine (any drinking wine) in this recipe which goes well with any of the items mentioned above, but by removing the lemon & wine flavor you still have your delicious, simple white Alfredo sauce. The magic is in the garlic. Enjoy - Kris Soliz

CREAMY LEMON ALFREDO w/PASTA

1 stick butter
3 garlic cloves minced
1 tbsp lemon zest
1/2 cup lemon juice
4 tbsp flour
1/2 cup white wine (drinking wine)
1 1/2 cup water
1/2 cup of 2% milk or heavy cream
1/2 cup of shredded parmesan cheese
1-2 boxes or 1-2 lbs of choice of pasta (short, long doesn't matter)

While pasta is cooking according to direction, in a large pot on med-med/high combine butter and minced garlic allowing garlic to lightly saute. When butter is melted, whisk in flour let cook for about 1 minute. Continue whisking and add lemon juice/zest & wine, then add 1 cup of the water reserving the remainder water adding later if sauce becomes too thick.

Whisking often let sauce come to a soft rolling boil and turn heat to medium continuing to thicken. Add milk and cheese and more water for desired thinness. When sauce is of desired consistency keep warm until pasta is done. Drain pasta, place into serving bowl add sauce stirring gently until pasta is coated. Serve with fresh green salad or veggie of choice and French bread.

This weeks recipe was given to me in 2002 and the name reflects some of our local landscape. For those that are more faint of heart I am providing and substitute title called BEEF SURPRISE. This weeks recipe is super easy and uses a less costly cut of meat, like roundsteak, stewmeat, tenderized cubesteak or I used the other half of my beef fajita meat before making my mexican steak. It calls for rotel and you can use original to extra spicy, guess which one I used. As a little extra bonus of information this recipe calls for beef ramen noodles. Keep in mind there are three other flavors that can be worked with, chicken, pork and shrimp. When making a meal with these other flavors don't be afraid to change things up a bit. You can add frozen veggies, make a spicy peanut sauce and use it with the chicken. If making the shrimp remember it only takes about 3 minutes for shrimp to cook, turning slightly pink, so don't over cook it. You can add a can of bamboo mushrooms, grate in a little fresh ginger, add sliced green onions, a little crushed red pepper flakes and you have different meal. The results are endless, so let your imagination shoot to the moon. Enjoy!

Texas Cow Pie

1- 2 lbs of choice of beef
6-8 packages of beef ramen noodles
1 can rotel
half of sliced onion
olive oil for sauting
NO SALT NEEDED
splash or two of balsamic vinegar
and or red wine (drinking wine)

In a large pot add some oil, onion and cut meat into bite size pieces and brown meat on all sides. Pour in a couple of splashes of balsamic and or red wine to deglaze the pan, scraping all goodies off the bottom. Add enough hot water to pan to just cover the meat and bring to a boil for about 20 minutes till meat is tender. Taking out the beef seasoning packages pour them in to the water and meat mixture, stirring well. Add the can of rotel and break up the noodles and stir them in. This will not be a soupy dish, so you may need to add 1/2 cup of hot water at a time for your desired consistency. Stir occasionally making sure all noodles get a hot bath and cook 3-5 minutes till noodles are tender and most liquid is absorbed. Serve with a green vegetable or side salad and hearty bread.

I have traveled and lived in many states, and outside of the one trip to Mexico I can't say I have ever left the country. No back woods country does not count, been there too. So if you're like me and haven't had the chance to travel the recipe provided today brings a taste of Cuban food to your West Texan home.

Being Tex-Mex raised, I like my food with some heat and in this recipe I used one whole jalapeno seeds and all. You may not be as brave and that's ok, so feel free to use half/whole, with/without seeds. This recipe calls for juice so stay in the citrus/nectar type family like orange, pineapple, apricot, peach, mango & guava. I happened to have on hand SunnyD, so that is legally orange right?

To make this even a little more authentic Cuban meal add black beans & white rice with diced, sauted plantains and a hint of chopped cilantro. If your idea of Cuban food is a little closer to home like Florida, then whip out the palmtree shirts and pink flamingos. Enjoy - Kris Soliz

CUBAN CHICKEN

4 - Boneless/skinless chicken breast
 2 - Tbls olive oil
 1/2 stick butter
 1 large garlic cloved (minced)
 1 whole jalapeno w/seeds (minced)
 chilli powder sprinkled both sides
 cumin powder sprinkled both sides
 salt & pepper to taste
 2 - Tbls of jelly - choices: apple, orange/marmalade, peach, apricot
 2 - limes
 1/2 cup of juice - choices stated above

In large fry pan on med/med-high add oil, butter, minced garlic & jalapeno. Add chicken, salt/pepper, cumin, chilli powder and let cook 1-2 minutes turning over and adding seasonings on other side. Squeeze lime juice over chicken, add jelly and juice, break down the jelly with a fork or small whisk. Countinue cooking chicken turning occasionally letting it get nice brown glaze and sauce thickens. When chicken is cooked through plate, slice and spoon sauce over top. Serve with mentioned above sides or your personal choice.

This weeks recipe goes back to my mexican and white girl roots, now I haven't been there in several recipes. I was looking at some items I had in my fridge, leftover this and that trying to use them up and this is the recipe I came up with. Now I know we have all been there, so do not think less of me for doing so. Some of the best tasting things are from unexpected concoctions in our very own kitchen. This makes me remember back in 86' or 87', my stepdad who raised me had been layed off from the oil industry. My mom was working at Wonder World at that time and I decided to drop out of highschool and get my ged. Money was super tight and I was in charge of the cooking and one day I made a dish and told my parents if they liked it that I was sorry and could not make it again. I had no idea what I put in it but it was delicious. My motto is as long as I have ground meat and shredded cheese I can create anything. This was easy to make a little different and really good. I served it with spanish rice and salad. Enjoy!

Chicken 'Chilada Bake

2 lbs ground chicken
2 pkgs of burrito seasoning
12 corn tortillas
1 - 18oz can Mexican Chicken Tortilla Soup - Campbells Selection
1 cup of spicy melting cheese - your choice
2 cups of shredded cheddar
1 can red enchilada sauce
1/2 cup diced onions
3 garlic cloves diced
2 tbls chopped fresh cilantro
sour cream garnish (optional)

Brown the ground chicken along with the onions, add garlic towards the end of cooking. Meanwhile place melting cheese in a microwave safe dish and drain the juice from the soup into the melting cheese. Microwave cheese and juice a minute at a time stirring till melted. When meat is cooked add packages of burrito seasoning, stir well. Add soup and a little water if need be to blend seasoning packages. Let it simmer for 3-5 minutes and turn off heat, add chopped cilantro and stir.

Preheat oven at 350 degrees and spray non stick spray in a 9x13 pan. Place six tortillas on bottom of pan, spoon half of meat mixture on top of tortillas. Pour half of melt cheese on meat mixture and sprinkle half of shredded cheese on top of that. Add second layer of tortillas, meat mixture, melt cheese and shredded cheese. Pour can of enchilada sauce on top of everything and bake for about 25 - 30 minutes until all is heat through and melted. Garnish with spoonful of sour cream.

My husband and I will be celebrating our 9th anniversary in September. We met at work, worked opposite shifts, worked twelve hour days and six days a week. We met and married within three months, so there was not alot of time for premarital cooking. One weekend my soon to be husband wanted to cook his fajitas for me and like any warm blooded woman who likes to see a man in the kitchen, I said yes. I pushed the cart while he placed the goodies inside and as we shopped I noticed this is not chicken fajitas as you and I would know. He cooked his dish placing it inside a tortilla and topped it with cheese. It was delicious!. This weeks recipe is my husband's and I told him we had to change the name because it was misleading. As you know by now we like things hot in our house so adjust the heat to your needs. You can use boneless/skinless chicken breast, thighs or chicken fajita meat like we do. Now I have never tried it with pork (soon too), but it should work great. Use pork steaks cut off the bone or the packages of carnitas and cut up into bite size (can get that carnita meat at HEB). Serve this dish with traditional rice and beans or go a little different with roasted corn and a mixed green salad. Enjoy!

Jesse's Southwestern Chicken

8 pieces of chicken/pork cut pieces
1-2 packages of flour tortillas
8 oz can tomato sauce
3/4 cup of barbeque sauce any kind
1/2 cup of salsa any kind
shredded cheese
2-4 pickled canned serrano peppers diced hot (optional)**
sour cream (optional)
guacamole (optional)

In a large pot place cut meat into a med/high heat and cook till no longer pink on outside. Lower heat to medium and add tomato sauce, barbeque sauce and salsa. Can add serranos at this time if you choose. Stir well and allow to come to a light boil, stirring often. Lower heat to low and let simmer for about 20 minutes stirring occasionally. Warm your tortillas and spoon the mixture onto it add cheese, sour cream and guacamole. Serve with your choice of side dishes.

The recipe provided this week is for all those who have a apple tree about to be ready for the pickin, or you may have been down to the farmer's market and realize you have over purchased a quantity of apples. This recipe is for you. Now I have never cooked this recipe but I have been on the receiving end for many years and can vouch for the tasteyness. This recipe is submitted by my mother. Last time I wrote about an inspired recipe from my mother, she asked why I didn't use her name. Alot of people might recognize her name, but not be aware that I am an appendage of her. So my mother Ellen Barefoot, previous owner of Nannie's Attic is responsible for this recipe, so now that I have given her the fifteen minutes of fame let us get back to the recipe. Hi mom! When mom makes this recipe she doubles everything and uses a large crockpot, you know the next best thing since sliced bread. Now that you have moved it towards the front of the cabinet after its last use, you are starting to feel a little more comfortable using it. She says this is super easy and besides who doesn't like this on a hot buttered biscuit? You can make this easy enough to keep for yourself or they can be given as gifts. Doubled recipe makes about six pint jars. Let me know when you get some made and I'll be your test subject. Enjoy!

Old Fashion Applebutter

3 pint jars with lids
1/2 cup water
6 cups peeled, cord and pureed apples
1 to 1-1/2 cups sugar
3 tsp cinnammon
1 1/2 tsp allspice
3/4 tsp ground cloves

In pureeing the apples in a blender that is when you add the water. Plug in crockpot, turn on high and mix all ingrediants together. Cook on high with lid on for five hours, take off lid and cook down until the desired consistency. Note that the first five hours may be enough of consistency for some people's taste. Use your eyes and taste buds to get it the way you want.

You will need the amount of jars and lids rinsed and remove from a hot water bath. While jars are hot pour apple mixture in to the jars and place on lids very tight. When all jars are filled and sealed, place them in hot water bath for about ten minutes to help seal jars. Remove and let cool completely for a few days.

I believe the weekend approaching represents two things, Freedom and time to Barbeque. This weekend is the Official firing up the grills weekend, so all other grilling prior to was just a warm up. Now as you throw on the steaks, chicken, burgers and dogs, you are still left with the nagging question. What's for dessert? The recipe provided this week has got you covered. It's fun, cold, refreshing and a crowd pleaser! So tell your ice cold watermelon to move over and make space for the new guy. Enjoy!

Grilled Banana Split

2- 4 bananas
can pineapple chunks
pound cake (bakery or frozen dessert section)
Neapolitan icecream
maraschino cherries
whip cream in can
wooden skewers (soak in water overnight)
chopped pecan - optional
honey

Soaking skewers overnight, the amount you need is one per person plus a couple extra for breakage. Cut pound cake into about 1 inch squares. Cut bananas into 1 inch round pieces. Place on soaked skewer a piece of pound cake, piece of banana, piece of pound cake again, piece of pineapple chunk and cherry. Repeat same to end of skewer. After all skewers are assembled, whisk about a table spoon of honey and some water to make a thin glaze and brush over skewers. Place on grill and let it all become lightly toasty on all sides. Serve icecream in bowls, slide off goodies from skewers, top with whip cream and nuts.

1/2 cup chopped celery
 1 Tbsp dried sage
 1/8 tsp salt
 Black pepper to taste
 1/4 cup chopped fresh sage
 1 garlic clove, minced
 2 cups low sodium chicken or turkey broth

Preheat oven to 350°.

Layer bread cubes on a baking sheet and toast in oven for about 10 minutes. Remove from oven and set aside.

In a large saucepan, heat margarine over medium heat until melted. Add onion, carrots and celery and sauté for 1 minute. Mix in seasonings and garlic, and cook for 3 minutes, or until vegetables are softened. Add broth and simmer for 2 minutes. Remove from heat.

In a large bowl, toss toasted bread cubes (reserve 1/4 cup for topping later) with vegetable mixture.

Lightly coat a 2-quart casserole dish with nonstick cooking spray. Transfer stuffing mixture to casserole dish and top with reserved 1/4 cup bread cubes. Bake, uncovered, for 20 minutes, or until golden.

Yield: 8 servings

Nutrition Facts (per serving): Calories: 179; Fat: 7g; Saturated Fat: 0; Cholesterol: 1mg; Sodium: 454mg; Carbohydrates: 28g; Fiber: 5g; Protein: 6g

Watch the video at: www.smmccares.com. Click **Health eCooking** recipes.

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This weeks recipe is near and dear to my heart. It was created about 43 and a half years ago when my Mother was pregnant with my older twin brother and sister. Now I don't know what my Mom had a hankering for when she concocted this or if it was even half as good as she had imagined. All I know is we have enjoyed it many times through the years with all types of BBQ. I don't think there was ever an official name for it, I just remember calling it Mom's beans. So I am OFFICIALLY naming this Southwestern Bean Salad. This recipe has five little ingredients that can be found as a staple in most west texas pantries. There is one ingredient that is a little unexpected and I don't recommend a substitute. It is the Miracle Whip. Now I am all for generic shopping and you can use the salad dressing, but I can't back up this recipe if you try it that way. This dish is to be served warmed through but not super hot, so fire up the grill, go buy some meat and dig out the bib to catch all of this BBQ mess. Enjoy! Kris Soliz

SOUTHWESTERN BEAN SALAD

3 cans of Ranchstyle beans
 1/2 medium onion diced
 1/4 cup diced dill pickles (DO NOT use pickle relish)
 1 tbsl Miracle Whip
 2/3 cup of diced cheddard cheese

In a sauce pot over medium heat add first four ingredients and heat throughly about 10 minutes. Turn off heat and add diced cheese. Serv with your choice of BBQ meat and other sides.

Because of my love for Mexican cuisine, I believe I have a Mexican heart trapped in a Gringa's (white woman) body. The recipe provided this week is just in time for Cinco de Mayo celebration. Before you turn up your nose and say eewwww... to the name of the recipe, let me guarantee the deliciousness. I have heard and seen things on cooking channels that made me want to try these. I thought about how I would like these to taste and came up with this recipe. My husband and I cooked this up two Sundays ago, we enjoyed them so much we were talking about them all evening and the next day. I couldn't wait to share this recipe.

We cooked this on a gas grill, but the source of heat is not in question as the method and flavor. You can use outdoor grill, indoor grill, fry pan, broiler or oven. In preparation of the corn tortillas, the grills or fry pan can be used. You will lightly brush or wipe vegetable oil on both sides warming them up, making them pliable and with toasted marks for flavor. I recommend using catfish, grouper, talapia, orange roughy or I used a frozen fish called Striped Pangasius Fillet. The fish I used was delicious, held up very well and was meaty, it can be found in the frozen fish section at HEB. It will take 2 corn tortillas for one taco because it needs to be strong enough to hold all the goodies, so if your feeding 4 people you will need 16 corn tortillas. I look forward to making these again and hope you will too. Enjoy - Kris Soliz

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Go to www.smmccares.com and click **Health eCooking recipes** to find out how to make sweet potatoes sweeter, mashed potatoes lighter and cranberry sauce with only about 70 calories per serving. Try Cinnamon Sweet Potatoes cooked in a sweet orange juice and brown sugar glaze. Or Creamed Cauliflower that's so velvety smooth you'll want to skip the mashed potatoes and have seconds.

Health eCooking™ is part of SMMC's free Healthy Woman membership program, but everyone can use it, especially people who want to eat better, lose weight or find foods that help them manage diabetes or heart disease. All recipes on this site are approved by registered dietitians and tested by professional chefs. Recipes include tips for healthy cooking and verified nutritional values. The recipe library provides a wide range of options for those in search of heart healthy, gluten free or diabetic recipes.

One of the secrets of a great Thanksgiving dinner is a moist stuffing. On www.smmccares.com, you'll find a **Health eCooking** video from Chef Richard Marsh showing you how to make an easy Turkey Stuffing that comes out perfectly every time. Here's the recipe:

Turkey Stuffing Recipe

10 slices whole wheat bread, cubed
4 Tbsp trans fat free margarine
1/2 cup chopped onion
1/2 cup chopped carrots