

Nichols  
Worth



When Did they Lower the Age for Parenthood?

I want to know when they lowered the age for parenthood. I'm convinced that kids about ten are married with two or three kids these days!

What am I babbling about? Just that as the gap between me and new parents widens, they are looking younger and younger.

Since the day that a girl who looked about 13 told me she had three kids, I've been looking a little more carefully at parents. And there are some very young ones running round.

That little nurse at the doctor's office, what's this about "my oldest is five"!

That young man at the restaurant... Who is the tyke running to hug him and crying "Daddy"!! surely not his!

They have their babies in those neat car seat/carrier thingies, and they are laughing and giggling like teens on a date. For all I know they may BE teens on a date! Surely that baby can't be theirs?

Surely those unlined, smooth faces, the dad's with chins that barely need shaving, the moms as fresh faced as a junior high student can't possible be old enough to have a family?

They drive little sports cars (although one does hear them discussing the joys of owning an SUV) and they aren't in the least worried or nervous about raising that gorgeous little kid tagging along with them.

Surely this must be auntie baby sitting? Big sister? A hired nanny?

Nope, the plain fact is that as I get older those parents just look younger.

And there is a reason that young people have babies...that's because raising a family is definitely a young person's game.

Kids take a huge amount of energy.

They need to be played with, gotten up with, handled and tossed, hugged and loved with unending devotion. They also require lots of discipline, too, and it all takes time and stamina.

And no one does all that better than someone with lots of energy! I don't mean that there aren't millions of grandparents doing a good job, there are. For that matter, my parents were older than the norm and did a fantastic job.

But the natural order of things is for the young to have children.

And I'm glad it's that way. Because a weekend baby sitting a great-nephew or niece sure does wear me out...and I can't imagine getting up with my cute little two-month-old great-niece night after night after night and then making it to work the next morning.

Nope, there's a reason the Good Lord made the young to proliferate and left us older people as helpers!

But somewhere along the line I think those new parents must be younger LOOKING at least, than they used to be!

Serving Local Businesses and Local People

# Talco Times

66TH YEAR, No. 36

TALCO, TITUS COUNTY, TEXAS

Thursday, August 1 2002

50¢



**JACKKNIFED**-This rig jackknifed in order to avoid a head-on collision last Wednesday morning on Hwy. 271 south of Bogata. The driver of the pickup truck, due to a medical condition, pulled into the truck's lane. The driver was taken to the hospital for treatment. The truck driver received no injuries, however, the accident did delay traffic for some time. (Staff Photo Nancy Brown)



**THE BLUE ROOF IS UP**-and the brick laying has begun on the new Rivercrest High School. Staff and students may get to move into the new building as early as mid-term of this year. (Staff Photo Nancy Brown)

## Dixie Boys take Sportsmanship trophy

The Red River Dixie Boys Baseball 13-14 year olds were honored with the sportsmanship trophy recently. The district tournament was held in Sulphur Springs on June 29 thru July 4th where the presentation took place.

The District II Boys Director made the presentation to the boys coach Phillip Cashion of Bagwell. The trophy was voted on by the umpires and officials of the tournament.

Members of the team from Detroit are: Phillip Ryan Cashion, Chae Everette Miller, Tyler Drew Rancey, Bryan Randall Jones, Weston Lee Miller, Joshua Lee Cari and Lee Junior Phifer. Members from Talco were Justain Norman, Dwayne Dean Sanders, Derek Lee Morris, Robert Caul Rhoades and Troy Lynn Morris, Jr. Coaches were Mr. Cashion, Randall Jones and Blaine Phifer all of Detroit.



**DIXIE BOYS 13-14 SPORTSMANSHIP** trophy was presented to the boys coach Phillip Cashion by the District II Boys Director at the tournament in Sulphur Springs recently. The trophy was voted on by the umpires and officials. (Staff Photo)

## Community meeting to be held to discuss proposed lake

A community wide meeting will be held Tuesday, August 6, 2002 to discuss the proposed Marvin Nichols Lake.

The meeting will be held at the

Rosalie Community Center beginning at 7:00 p.m. Everyone throughout the affected area are encouraged to attend.

## RHS class schedule pick-up to be Wednesday, August 14

Students of Rivercrest High School may pick up their class schedules for the 2002-2003 school year in the main office at the following times:  
Seniors: 9:00 a.m. to 10:00 a.m.  
Juniors: 10:00 a.m. to 11:00 a.m.

Sophomores: 11:00 a.m. to 12:00 noon.  
Students may also fill out a schedule change request at this time. For more information contact the school at 903-632-5204.

## Pee Wee football/ cheerleader sign-up to be August 1-8-11

The Rivercrest Pee Wee Football Association and cheerleaders for the teams will hold the first sign-up of the year on Thursday, August 1, 2002 from 7:00 to 8:30 p.m. at the Rivercrest High School cafeteria.

The fee per child this year will be \$60.00 each. All children in grades second through sixth are invited to participate.

A second sign-up will be held on August 8 from 7:00 to 8:30 p.m. The final sign-up opportunity will be August 11 from 2:00 to 4:00 p.m. All sign-ups will be held at the Rivercrest High School cafeteria. For more information call: Randy Kennedy-632-0749; Jimmy Via-379-2771 or Kim Barrett at 632-0374.

## Free physicals for any RISD student August 1

Students of the Rivercrest Independent School District may receive a free physical on August 1, 2002 at the Rivercrest High School offices. Boys physicals will be done from 9:00 a.m. through 10:30 a.m. Girls physicals will be done from 10:30 a.m. through 12:00 noon.

The University Interscholastic League has changed the rules for students participating in Athletics. Any students participating in athletics beginning this school year all seventh grade students;

ninth grade students, eleventh grade students and any student who has required medical attention (concussions, broken bones, stitches, surgery, seizures, asthma episodes, etc.) in the past school year are required to have a physical prior to the first day of practice in any sport.

If you have any questions about the physicals, please contact Keith Brown RISD Athletic Director at Rivercrest High School 903-632-5204.

## Washington group to sell bookcovers

The Rivercrest Washington group will be selling cloth bookcovers. The bookcovers come in many different designs. They are washable and very durable and will last more than one school year. The cost for the bookcovers will be \$4.00 each.

The group will also have duffle bags with the Rivercrest symbol on the side. The cost for the duffle bags will be \$15.00 each. There are only 100 to be sold.

If you are interested please get yours early. More information will come when they arrive.

## Calvary Baptist News

Calvary Baptist Church, Talco, will be holding revival from August 4 through 7 with services Sunday at 11 a.m. and 6:30 p.m.; Monday through Wednesday at 7 p.m. Evangelist is Bro. Larry Rice and Music Evangelist is Bro. Gary Newman.

On August 4, Sunday School class contest at 9:45 a.m.; Family Packed A Pew contest at 11 a.m.;

church wide fellowship meal following service; and senior adult night.

August 5 is Kids Night at 6 p.m.  
August 6 is Youth Night at 6 p.m.

August 7 is Young couples Night at 6 p.m.

Everyone is invited to join in the congregation in these activities.

## Rivercrest freshman orientation to be Tuesday, August 13, 2002

All freshman and students new to the Rivercrest ISD are encouraged to attend the orientation program with their parents on Tuesday, August 13, 2002 at 6:00 p.m. at Rivercrest High School. Class schedules will be distributed to students at this time, important

high school information will be discussed and students will tour the high school facilities.

It is important that all the incoming freshman and any new students attend. For more information contact Tiffany Easley, Counselor at 903-632-5204.

## Judge Peek selects Clay Dodd as Commissioner

County Judge Powell W. Peek selected Henry Clay Dodd II as his appointee as Commissioner of Precinct #1, replacing Ricky Daniels, who resigned effective Friday, July 26 to take a position with TxDOT in Sulphur Springs. Mr. Dodd was sworn in at the Red River County Annex on Friday afternoon, July 26.

Democratic and Republican parties may select candidates to run for this office prior to September 6, 2002 to be on the ballot for

the November 5 general election to fill the unexpired two year term which ends December 31, 2004. For more information, interested parties may contact the County Clerk's office at 427-2401.

A list of those submitting resumes for the position were David Clifton, Gary Daniel, Michael Garretson, Donnie Ray Gentry, A.F. Buddy Langston, Kenneth V. Martin, Richard A. Rainey, Rufus Ward and Dodd.



### RIVERCREST ISD PHONE NUMBERS

Phone numbers for the three campuses of Rivercrest ISD are:  
Talco School Rivercrest Junior High-903-379-3841  
Rivercrest High School-903-632-5204  
Rivercrest Elementary School-903-632-5214.

**Tuesdays**  
BAM (Bogata Area Moms) playgroup for stay at home moms and their children meets Tuesdays from 10:00 a.m. to 12:00 noon. Call Kelly for more information at 903-632-4493.

**August 6**  
There will be a Community Meeting on Tuesday, August 6, 2002 at 7:00 p.m. in the Rosalie Community Center to discuss the proposed Marvin Nichols Lake. Everyone is invited to attend.

**Evenings**  
Come out and join the Rivercrest Walkers every evening at 8:00 p.m. at the Rivercrest High School track. The group of men, women and children of all ages who need to walk for health reasons meet daily and visit while they walk. The boring time of "must do" exercise passes quickly when friends and neighbors share their time. Everyone in the area are invited to participate.

The Rivercrest Washington group will be selling cloth bookcovers and duffle bags. Contact any member of the group if you are interested.

**MEMBER 2002**  
**TEXAS PRESS ASSOCIATION**

**Talco Times**  
USPS 532-900  
Published Every Thursday  
By Thunder Prairie Publishing,  
P.O. Box 98, Deport, TX 75435-0098  
Periodicals postage paid at  
Deport, TX  
Publisher-Editor  
Thomas Nichols  
Managing Editor  
Nancy Brown  
Talco News Editor  
**SUBSCRIPTIONS**  
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\$22.00 A Year For Out Of Above Counties/States.  
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*Country Cooking*  
By Liz Irwin

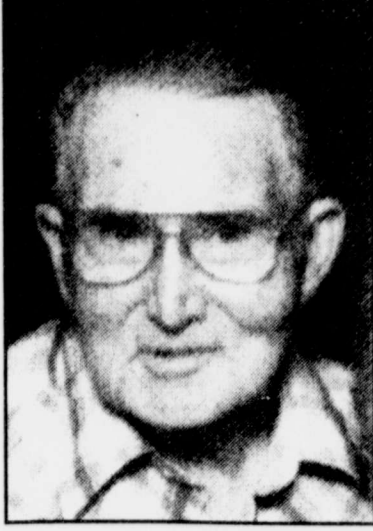


Our feature this week is just some recipes using ingredients found in local gardens and farmer's markets. Fresh vegetables and fruits are in abundance around the area.....use them!  
Our first recipe uses a "secret ingredient" in this apple pie.....it is a zucchini instead of apples! This one came from one of our faithful readers and thanks so much Doris! The flavor when mixed with the proper ingredients and spices make the pie taste almost exactly like a fresh apple pie!.....that is, if you don't tell anyone until they have eaten a piece. Try it and you will see.  
Otherwise, we are using a "hodge-podge" of recipes that sound like they might be to some of your likings. Have a great week and stay out of the heat.....see you in the kitchen!  
**ZUCCHINI "APPLE" PIE**-cut large zucchinis that have been cut

into quarters, seeds removed and then sliced crosswise!  
**OKRA PATTIES**-they are fried in oil, but make an exception and try these.....they could probably be baked!  
**ULTIMATE CORNBREAD**-add some sour cream, chopped onion, cheese and cream-style corn and see what you come up with!  
**ULTIMATE MACARONI AND CHEESE**-everyone loves macaroni and cheese, well almost everybody.....this one sounds good.....try it!  
**12-BEAN SOUP RECIPE**-I know it is hot, but soup is good anytime.....this also makes a great gift idea.....just divide into individual jars (dry of course) and seal with decorative lid!  
**DUMP CAKE**-need a quick dessert.....try this one!

  
**Bogata V.F.W. News**

\* The Post is open Tuesday, Thursday and Friday from 3:00 p.m. until 12:00 midnight and Saturday from 1:00 p.m. until 1:00 a.m. Pool tables and shuffle board are open to enjoy all the time.  
\*The Ladies Auxiliary will meet the 2nd Monday of each month at 7:00 p.m. Members are urged to attend.  
\* The VFW men will meet the 2nd and 4th Monday of each month at 7:00 p.m. Members are urged to attend.  
\*The Post has a shuffle board tournament every Saturday beginning at 3:00 p.m. Everyone is invited to come out and share the fun. The board has recently been renovated and is ready for play.  
\* The Post is in need of a bartender beginning August 1. The Post is open Tuesday-Thursday and Friday from 3:00 p.m. to 12:00 midnight and Saturday from 1:00 p.m. to 1:00 a.m. For more details call Jim Smyth at 903-632-4319.



Carl House

**Carl House dies July 25**

Carl House, age 87 of Bogata, died Thursday, July 25 at his residence.  
Services were held at 3 p.m. Saturday, July 27 in Cuthand Methodist Church with Rev. Don Shovan officiating. Burial was in Cuthand Cemetery under the direction of Wood Funeral Home.  
Mr. House was born September 22, 1914 in Cuthand, the son of Willie Dee and Della Eudy House. He married the former Bernice Smith on July 17, 1937 in Cuthand. He was a retired farmer and dry wall and sheetrock finisher.  
Mr. House is survived by his wife; one son, Gerald House and wife Patsy of Pittsburg; two daughters, Anita Jones of Monroe, LA and Linda Reynolds and her husband David of Cason; five grandchildren and six great-grandchildren; one brother, Dale House; and three sisters, Bess Ruthardt, Reabeth Abbott and Jettie Mae Bond, all of Bogata. He was preceded in death by an infant son and a brother, Gordon House in 1995.

**Obituaries**

**Mildred Inez Meyer dies July 3**

Mildred Inez Davis Meyer of The Woodlands, formerly of Bogata, went home to be with the Lord July 3, 2002 at a Houston hospital.

She was born October 23, 1915 in Austin to C.W. and Iland Tharp Casey. She was preceded in death by both her parents; a brother, Jack Casey; and a son, Sammy McGill Davis.

She is survived by two daughters, Ina Lou Moore of Bogata and Donna Kathleen Holsenback and her husband Douglas of Alvin; a son, Charles W. Meyers of Georgia; eight grandchildren; 18 great-grandchildren; and seven great-great-grandchildren.

A service of thanksgiving for Mildred's life was held July 6 in the chapel of South Park Funeral Home in Pearland. Following the service she was laid to rest in South Park Cemetery next to the gravesite of her son, Sammy McGill Davis.

Pallbearers were grandsons Quinn, Sammy and Glen Glosson; great-grandson, Jeremy Davis; and friend, Jeffery McNamara.



Netha Garrett

**Netha B. Garrett dies July 23**

Netha B. Garrett of Reno and formerly of Bogata, died at her home on Tuesday, July 23, 2002.

Funeral services were held on Saturday, July 25, 2002 at 10:00 a.m. in the First Baptist Church of Deport with Rev. Bob Bush and Rev. Wayne Ramsey officiating. Burial was made in Bogata Cemetery.

Serving as pallbearers were Jack Crane, E.E. Brooks, Glen White, Buddy Damron, Ed Huddleston, and Kenneth Jeffery.

Mrs. Garrett was born on January 18, 1921 in White Deer, Texas, the daughter of Seaburn and Emma Corbin Heath. She married Thomas Everett Garrett on January 24, 1939. He preceded her in death on February 10, 1994. She was also preceded in death by her parents; her daughter Carolyn, on February 16, 1973; her great-granddaughter, Caroline Hope Damron in August, 1999; and two sisters, Emmalee Fugate and Lucille Davis.

Survivors include her son, Dr. Thomas Wade Garrett and his wife, Kathleen Ryan-Garrett of Centereach, NY; two sisters, Jean Baker of Amarillo and Vivian Haiduk of Panhandle; one brother, Dale Heath of Texas City; two grandsons, Wesley Damron of Everman, Texas and Mark Garrett of NY; two granddaughters, Tanya Ford of Sanger, and Evelyn Kashinsky of NY; five great-grandchildren, Eric, Morgan, Allyson, Brandon, and Victoria.

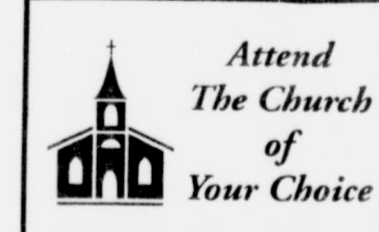
under the direction of



508 Monroe  
Deport, TX

**Card of Thanks**

Thank you to the people who made the anonymous 911 call after finding our nephew lost and disoriented near Davis Baseball Field on 271. He is now safe and back home in Kentucky.  
Thanks again,  
His Family



**Toby Sears dies July 29**

Toby Sears, age 21, formerly of Bogata, died Monday, July 29 in Metropolitan Methodist Hospital in San Antonio.

Funeral services will be held at 10 a.m. Friday, August 2 in the First Baptist Church of Bogata with Rev. Rick Holeman and Rev. Wayne Ramsey officiating. Burial will be in Bogata Cemetery under the direction of Wood Funeral Home. The family will receive friends one hour prior to services at the church.

Mr. Sears was born July 3, 1981 in Dimmitt, TX, the son of Lonnie Sears and Vickie Henderson Sears. He is survived by his mother, Vickie English of Watauga; his father, Lonnie Sears of Dimmitt; his maternal grandparents, Roy and Shirley Henderson of Bogata; his paternal grandparents, Alvie and Gwen Sears of Dimmitt; a brother, Jason Sears of Rosalie; and a sister, Kayla Sears of Watauga.

under the direction of



414 N. Main  
Bogata, TX

**Card of Thanks**

Ida Lou Read and family would like to thank the people of Deport and surrounding community for the many acts of kindness and generosity extended to her during her time of illness the past few months. The cards, calls, flowers, prayers and offers to run errands have provided so much support and truly lifted the spirit. God bless you all.  
Ida Lou Read & Family

**Advising seminar set August 12 at PJC**

An advising seminar for new students planning to attend the Sulphur Springs Technical Center or Paris Junior College this fall will be August 12 on the PJC campus in Paris.

The seminar will be held from 9 a.m. to 4 p.m. in room 1206 of the PJC Applied Technologies Building.

Students can sign up for the seminar by calling 903-782-0425 or 1-800-232-5804, extension 4. Those attending must be fully admitted to SSTC or PJC and have their TASP scores or exemption documentation available in order to attend.

under the direction of

**Wood Funeral Homes**  
The James Wood Family  
414 N. Main  
Bogata, TX

In Loving Memory of  
*J.T. Eason*  
a wonderful and devoted husband and father,  
Grandfather and Great-grandfather, loving and kind, faithful and dedicated, patient and true,  
on his birthday, July 29, 2002.  
From All His Family

**Ladies support group meets**

The Ladies Grief Support group met Thursday, July 18, 2002 for their regular meeting at the Methodist Church Library in Bogata. The meeting is held at 3:30 p.m. every other Thursday. Anyone wishing to attend are welcome.

The group had dinner at Two Senorita's on Wednesday night, July 24 with eight in attendance. A good time was shared by all as well as a delicious meal.

The next scheduled meeting is Thursday, August 8, 2002 at the Bogata Methodist Church Library. If you have any questions or need information on the group you may call Ruth Reynolds at 903-632-5781 or Anaya Phillips at 903-632-5596.

**Piano workshop set at PJC**

Piano teachers in the Paris area are invited to attend a workshop that is being offered as a community service by the Paris Junior College Fine Arts Division.

Jennie Vaughan, music instructor at PJC, said the Piano Teacher's Workshop would be held from 9 a.m. until noon on August 8 in the PJC Music Building Recital Hall.

Karen Austin, an experienced teacher and clinician from Dallas, has been invited to help conduct the workshop. She will provide tips on how to motivate students and teachers, dealing with parents; selecting repertoire that sounds good but is not too difficult, and

expecting and getting excellence.

Ms. Austin is a graduate of TCU and is an active member of the Dallas Music Teachers Association. She has served as president of the Symphonic Festival and is a trustee and board member of the Texas Music Teachers Association.

Although the workshop is free of charge, she asks that teachers wanting to attend please register so she can plan for the attendance. Teachers can register by writing Vaughan at 2400 Clarksville Street, Paris, TX 75460; email at jvaughan@paris.cc.tx.us or call her at 903-782-0341 or 782-0343.

**Thursday, August 1, 2002 Just Recipes!**

**Zucchini "Apple" Pie**  
4 cups sliced zucchini-cooked  
2 tablespoons lemon juice  
dash salt  
1-1/4 cup sugar  
1-1/2 teaspoons cinnamon  
1-1/2 teaspoons cream of tartar  
dash nutmeg  
3 tablespoons flour  
Mix sugar, cinnamon, cream of tartar, nutmeg and flour in bowl and add the cooked zucchini to this mixture. Stir well; it will be runny. Pour into a 9-inch crust and dot with butter. Add top crust and bake at 400 degrees for 40 minutes or until golden brown.

**Okra Patties**  
3 cups chopped okra  
3 tablespoons melted butter or margarine  
2 cups cornmeal  
salt and pepper to taste  
Combine all ingredients and add enough water to make a stiff dough. Shape into patties and fry in deep fat in a heavy fry pan until golden brown.

**Ultimate Cornbread**  
2 cups onion-chopped  
1/4 cup margarine  
8 ounces sour cream  
1 cup shredded cheddar cheese  
1-1/2 cups cornmeal  
1 tablespoon sugar  
1/4 teaspoon dill weed  
2 eggs-beaten  
1 can cream-style corn  
1/4 cup milk  
1/4 cup vegetable oil  
Saute onions in margarine until tender. Let cool and stir in sour cream and 1/2 cup cheese and set aside. Mix remaining ingredients together and spoon into lightly-greased 9-inch square pan. Spread sour cream mixture over top and sprinkle with remaining cheese. Bake at 375 degrees for 35-40 minutes or until done.

**Ultimate Macaroni and Cheese**  
1-1/2 cups uncooked macaroni  
4 tablespoons melted butter  
1 pound grated cheddar cheese  
2 eggs  
1 cup milk  
1-1/2 teaspoons salt  
papper to taste  
Cook macaroni according to directions and drain; turn into pan and immediately add butter and all but 1/2 cup cheese. Beat eggs and add to mixture. Then add milk and seasonings. Return to stove and cook over medium heat for three minutes; stirring constantly. Pour into lightly-greased casserole dish and sprinkle with remaining cheese. Bake 20 minutes at 350 degrees until cheese melts.

**12-Bean Soup Mix**  
1 pound black beans  
1 pound pinto beans  
1 pound kidney beans  
1 pound large lima beans  
1 pound baby lima beans  
1 pound navy beans  
1 pound chick peas  
1 pound field peas  
1 pound 1 pound split peas  
1 pound blackeye peas  
1 pound lentils  
1 pound northern peas  
8 cups water  
3 chicken bouillon cubes  
15 ounce can tomatoes and chilis mixed  
1 chopped onion  
1 minced garlic clove  
salt and pepper to taste  
Combine all beans and store in airtight container. For soup add 1-1/2 cups mixed beans and soak overnight. Drain from water and add 8 cups fresh water. Add bouillon cube and cook up to 12 hours on low heat in slow cooker or simmer 2-1/2 hours on stove top. When beans are done add remaining ingredients and cook for 30-40 more minutes.

**Dump Cake**  
1 box yellow cake mix  
20 ounce can crushed pineapple  
1 can cherry pie filling  
1 cup chopped nuts  
1/2 cup melted butter or margarine  
Grease 9x13x2" pan. Spread undrained pineapple, then pie filling evenly in pan. Spread dry cake mixture evenly over fruit and top with nuts. Drizzle melted butter over top and bake at 350 degrees for 50-55 minutes.

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RED RIVER VALLEY ALL STAR PLAYERS receive a pep talk from their coach during the games recently. Area boys and girls of all ages compete in the baseball programs and most get a chance to participate in the all star games. (Staff Photo by Elaine Jones)

## RISD drug testing date set

All students participating in extra curricular activities in Rivercrest Independent School District are required to take a drug test prior to the school year. Free drug testing will be administered on Friday, August 9, 2002 at Rivercrest High School. Girls will be tested in the High

School building. All boys will be tested in the Field House at the football field. The drug testing will be done from 10:00 a.m. to 1:00 p.m.

If you have any questions you should contact Keith Brown, Rivercrest ISD Athletic Director at 903-632-5204.



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## Dress Code set for Rivercrest Revised list posted for Rivercrest Kindergarten students

Each student at Rivercrest High School must comply with the following dress code for the 2002/2003 school year:

1. Clothing that is extreme (revealing, tight, baggy, excessively long pants, etc.) will not be permitted. This includes failure to wear an article of apparel, as well as inappropriate article or both.

2. No type hat, sunshades or cap will be worn in the building or classrooms during regular school hours.

3. All articles of apparel and exposed tattoos must be free of disruptive, suggestive, obscene or objectionable words, phrases, advertisements or pictures.

4. Open-mesh or fishnet blouses or shirts are not permitted.

5. shirts and blouses must be buttoned within one button of the throat. All shirts, which are designed to be worn inside, should be tucked inside.

6. Students dressed for athletics (cheerleading, physical education etc.) must remain in their designated areas.

7. See-through, bare midriff, halter, tank top or sun blouses are not permitted. Shirts, blouses and t-shirts must have sleeves.

8. Shorts will be allowed provided they are knee length, walking style shorts. Athletic shorts,

bicycle shorts, cutoffs and etc. shall not be permitted. Shorts must be hemmed, must be loose fitting, not tight or revealing.

9. Girls dresses and skirts must be knee length.

10. Hair must be maintained in a neat and clean fashion and should not obstruct the student's vision.

11. Beards and mustaches must be neatly trimmed.

12. Any clothing, jewelry or other ornaments that depict, advertise or glorify Satan or satanic rites or that indicate a preoccupation with death, sadism or evil is prohibited.

13. Body piercing jewelry is allowed in ears only.

14. Shoes must be worn.

15. Shoes with cleats or metal taps are prohibited.

16. Baggy clothing in prohibited.

The principal shall have the authority to prohibit the wearing of any article not specifically mentioned in the dress code if in his opinion the article is distracting from the educational setting.

The principal shall have the authority to make any modifications in the dress code and shall make the final decision in determining whether or not the student is in compliance.

A new/revised list of supplies has been issued for the Kindergarten students of Rivercrest Elementary. Needed supplies this year are as follows:

- back pack-No backpacks with wheels
- box for holding supplies
- 2 primary pencils
- 2 packages # 2 pencils (please do not put names on these)
- 2 boxes 8 primary crayons (CRAYOLA LARGE) No "SO BIG", No washables please
- 3 boxes 16 crayons
- scissors (FISKARS brand)
- 6 4 oz. bottles of gule
- towel (nap time) no mats please
- 1 large box KLEENEX
- 1 box wet wipes
- 1 can PLAY-DOH
- 1 roll paper towels
- 1 large pink eraser
- Please, no tablets, rulers, coloring books, etc.
- Please, Please, buy CRAYOLA BRAND CRAYONS, NO WASHABLE CRAYONS
- Please put name on all supplies (each crayon) except # 2 pencils

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Get Connected!

## Lou Ada Watkins Franklin to celebrate 80th birthday

Everyone is cordially invited to celebrate with Lou Ada Watkins Franklin on her 80th birthday Sunday, August 11 from 2 until 4 p.m. at the First Baptist Church of

Bogata. The event is being hosted by her children, Cindy, Casey and Shan. No gifts are requested, please.

**CITY OF BOGATA  
PUBLIC HEARING**

**TEXAS COMMUNITY DEVELOPMENT PROGRAM**

The City of Bogata will hold a public hearing at 5:05 p.m. on August 6, 2002 at the Community Center, 342-3rd Northeast Street in regard to the submission of an application to the Office of Rural Community Affairs for a Texas Community Development Program (TCDP) grant. The purpose of this meeting is to allow citizens an opportunity to discuss the citizen participation plan, the development of local housing and community development needs, the amount of TCDP funding available, all eligible TCDP activities, and the use of past TCDP funds. The City encourages citizens to participate in the development of this TCDP application and to make their views known at this public hearing. Citizens unable to attend this meeting may submit their views and proposals to City Hall. Persons with disabilities that wish to attend this meeting should contact City Hall to arrange for such assistance. Individuals who require auxiliary aids or services for this meeting should contact City Hall at least two days before the meeting so that appropriate arrangements can be made. *Para residentes necesitados de interpretes, favor de comunicarse con la municipalidad antes de las audiencia publica.*

For further information, contact Anita Couch at the City Hall at 632-5315.  
8-1

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# Hog Killing.....by Harley Grant

It has been over fifty years since I participated in "hog killing" as my dad called it. I will try to remember all that took place, but after all these years my memory is not what it was when I was young. I guess you can say hog killing started in the spring with my family. That is when the new pigs were born and they were on their mother's milk for several weeks. I think it must have been eight to ten weeks before pigs were weaned away from their mother. At weaning time there was one thing that I never liked getting involved in, and that was when my dad decided it was time to castrate the male pigs. My father always had an old sow or two and a boar for the production of pork. The majority of the pigs were sold to neighbors at weaning time, but my dad always selected six of the best pigs for our family to fatten and butcher. There were five people in my family, my dad, mother, sister and brother. Dad always called the smallest pig a company hog. That meant that it took one hog for each family member for that season and the small one was for people that came to visit and eat with us for the next year.

As soon as the pigs weighed about one hundred and fifty pounds, my dad put them in a small pen with a wood floor. The best I can remember, the hog pen was about eight foot wide and about fifteen foot long. This did not leave any room for the six hogs to exercise and that was the whole idea. People on the farm wanted fat hogs so they could render the fat into lard for cooking from the day the hogs were put in the pen they never ran out of food until a day or two before they were killed. Food for the hogs came from the farm and my dad purchased something called "shorts." I think shorts were ground grain. The hog's main food supply was corn. We started feeding the hogs corn when it was green and kept feeding it long after it was dried and put in the barn. The corn that was stored in the barn became very hard as it began to dry. My dad always had two fifty five gallon barrels next to the hog pen and when the corn became hard he would put it in the barrels and cover it with water. Many times it was my job to feed the hogs the corn that came out of the barrels. I can tell you there is nothing that smells worse than soured corn on the cob. When one barrel of corn was empty then it was filled again with corn and water. This rotation of barrels continued until the hog were ready for killing. The hogs also got all the scrap food from our kitchen and the garden. The hogs were fed twice a day and this routine was kept up until they weighed five hundred pounds or more.

Hog killing time was a special day for a young boy and I always looked forward to it. The only thing that I remember that I did not like was, after all the months of feeding and looking after the hogs, I hated to see my dad shoot them between the eyes. Every year hog killing came at about the same time. It was always the first real good cold spell that came in the fall. I remember my dad always listened to the radio for the daily weather report. When the first cool weather came my dad started getting ready for the "hog killing". There were many things to do before the killing started. First my dad purchased several sacks of salt that weighed one hundred pounds each. He also bought several cans of Morton Sugar Cure and Morton sausage mix that he used to cure all the hams and make sausage. Mother spent several hours sewing small sacks for sausage to be stuffed into. The bags were made from empty flour bags that had been purchased and used throughout the year. The saltbox had to be cleaned out and prepared for the fresh meat that soon would be put into it. A barrel had to be half buried into the ground at 45-degree angle for scalding the hog, so that the hair could be pulled and scraped from the skin. Knives had to be sharpened and made ready. That saw was set and sharpened.

Burlap bags were inspected and made ready for use. I will tell you more about their use later in this story. Gallon jars were washed and made ready, just in case they were needed. The sausage mill had to be cleaned and made ready for grinding the meat. Washtubs were scrubbed and cleaned to put meat into. The big wash pot was relocated close to the buried barrel. A wood frame was made to put in front of the scalding barrel for keeping the scalded hog off the ground. A block and tackle was erected to hang the hog. The tables had to be arranged so that the hogs could be cut into pieces. The wood was placed by the big wash pot for heating the water. I think that was all the preparation necessary for hog killing.

Generally, the decision to start the killing process, was made the night before. Dad usually contacted one or two other men to help him with the killing and butchering. These men

were always eager to help because dad always paid them in fresh meat. When the day arrived, early in the morning dad and I would fill the big wash pot with water and build a fire around it. The horse, or later the tractor, was put next to the hog pen. When the water was boiling hot I knew that it was the only time that I would feel bad all day because dad would go get a single-shot 22 rifle and head to the hog pen. He never let anyone else do the shooting it was a job that he thought could only be done by him.

As soon as the bullet hit the hog between eyes, my dad was over the fence with a very sharp knife. He took the knife and stuck the hog in the chest just above the front legs. When he pulled the knife out the blood shot out in a strong stream. I can see it now, steam would rise from the hot blood in the cool morning, while the hog was still kicking. Dad would then go to work gambling each leg of the hog, by cutting a slit in the leg just above the hoof. The leader inside the leg was used as a handhold during transporting and scalding of the hog. A singletree was hooked into the leader of each back leg, so the hog could be pulled from the pen. The pen gate was opened and the hog was hooked to the horse and dragged to the scalding barrel. The boiling hot water was then put in the barrel and most times it had to be cooled down with water from the cistern because it was too hot. When dad decided the water was right, he and the men would position the hog with the head in front of the barrel ready to be put in the hot water. Once the hog was in the hot water, it was left there for a few minutes and then turned upside down. It remained in the water for a few more minutes then dad would say "let's pull it". The hog had to be cooled. It could not get too hot because the skin would begin to cook and get soft. The hog was put back in the barrel and the process started all over again.

Sometimes this was repeated once and sometimes it took several times until it was just right. The hog was then pulled from the hot water and dad checked the hair to see if it was loose from the skin. If the hair could be pulled out by the handful very easily, then that end was ready. The nose was then gambled for a handhold. The hog was turned around and the scalding process repeated until the back end of the hog's hair was the same as the front. The hog was then scraped with large butcher knives until it was clean and white. If there was a place on the hog that the hair would not pull clean, then dad would take a burlap bag and place it over the hair and pour hot boiling water over it until it could be cleaned. When the hog was clean it was hung up by the back feet and gutted.

Dad never trusted anyone but himself to do this job. The guts were pulled and cut away from the hog and caught in a large washtub. While the hog was left to cool, the men took a break because they had been working just as fast as possible so they could get the hog cooled. My dad never kept any of the insides of the hog. It was always given away to anyone that wanted it. There was only one thing that was eaten from the insides and that was something that my dad fixed for me while the men rested and the hog cooled. Dad would take something off the hog's guts that he called the melt. It was some kind of organ attached to the guts like liver. He would cut it up in small pieces and put it on a stick and I would cook it over the coals around the wash pot. I do not know what it was, but as a kid I sure enjoyed cooking and eating the fresh pork. So far, it has not killed me. Although it has been over fifty years since I had any to eat, I am sure I will die some day.

We usually killed at least two or more hogs at a time, so the above process was repeated until the killing was complete. When the hogs had cooled it was time for cutting up the meat. First the head was removed and the lower part of the jaw was removed was removed from the head. Dad called this the jowls. The head was then split and the brains removed and saved. The remaining part of the head was given away, however one whole head was retained for my grandmother. Grandmother always made something she called souse from one of the heads. I do not know how she made it, but she and my grandfather loved to eat it. I remember there was something special you had to be careful with when you made it or it would make you sick. I never was too fond of the awful looking stuff myself. The shoulders (front legs), back straps (pork chops), neck and all the trimmings were put aside for making sausage. The hams were rubbed with Morton Sugar Cure and put into the smoke house to cure. The jowls and midlines (uncut bacon) were put into the saltbox. As best I remember, dad put down a layer of salt in the box, then rubbed the meat with salt. He then put the meat on the layer of salt and then put another layer of salt on

top. This process was repeated until all the meat had been put in the box. The fat from all the meat was trimmed away and put aside for making cracklings and lard. At this time, the men helping my father were paid in meat and went on their way. All the meat was covered and placed in the smoke house. By this time, the whole day had passed.

Mother always prepared fresh pork for supper. Dad would slice some of the fresh back strap and we could depend on having fried potatoes, a pot of fresh turnip greens, pinto beans and the fried fresh pork. I know my doctor would tell me that kind of meal would kill me, but my grandfather and my dad were raised on this kind of food and both lived until they were in their late eighties. The next morning a special treat was in store because my mother and father always fixed eggs and brains for break-fast. Now I know that sounds terrible, but believe it or not I loved to eat eggs and brains. There was a special way you had to prepare the brains. They must be put in very hot water and all the membranes had to be removed before you could cook them. When the brains were cleaned they were put in a skillet and cooked until almost done and then the eggs were put in and all stirred up and cooked until done.

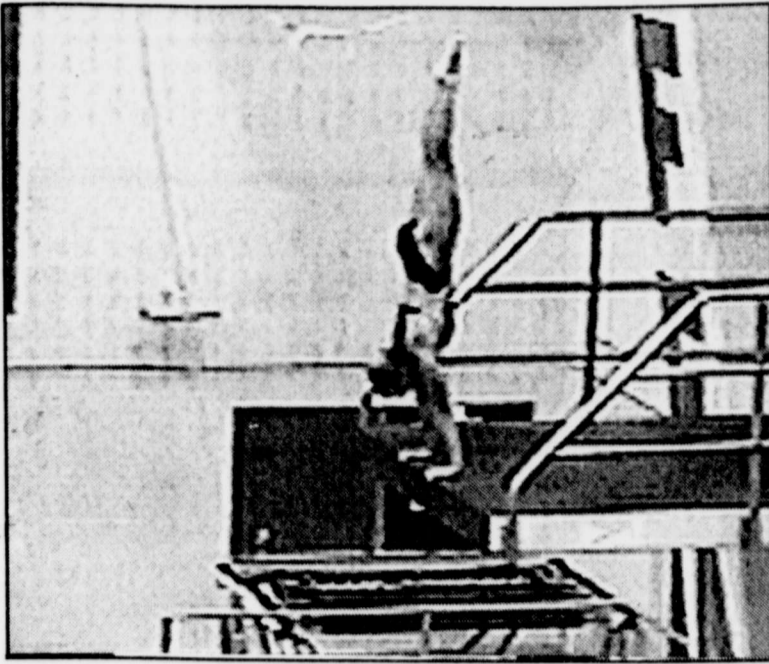
After breakfast dad started making sausage. He usually made at least two number three washtubs full. It took all day to grind, season and put it into sacks. After the meat was ground and mixed with Morton Sausage Mix, dad would fry a few pieces and mother and I would try it. My dad would add and mix until the sausage, tasted delicious. When he thought it was just right, we began putting it in the bags. When all the bags were full they were hung in the smoke house until we ate them all. Some years the sausage would last until July, and I can tell you that sausage that hangs without refrigeration for that long will get plenty hot. Especially with all the red pepper that dad put into them for curing. Earlier, I mentioned preparing the jars for use, well sometime the weather changed and extreme warm weather came back in the late fall. When this happened the hams did not have enough cold weather to cure them, so they had to be sliced and put into a frying pan and fried for just a few minutes. After being fried the slices were packed into gallon jars and hot lard poured over them. When the lard cooled, the jars were filled with ham and stored in the cellar for latter use.

The rendering of the fat usually came several days or weeks after the butchering, depending on the weather. First the big wash pot was cleaned and set up. The wood was placed around the pot and the fire started. The fat was put in the pot and it had to be stirred quite often. Once the fat started turning into oil, it was left to simmer for several hours. When the skin and fat fragments turned a golden brown it was called cracklings and they were then removed and retained in a washtub. The oil was put in five-gallon pails and cooled. Once the oil cooled it turned white and had a consistency of butter. This was called lard and it was stored in an underground cellar. Cracklings were used two ways at our home. The first and best was grinding them and making bread. Now I do not know if you have ever tasted hot corn bread made with fresh cracklings or not, but if you haven't then you have missed a great treat.

Some time in late winter dad would make lye soap and this is where all the remaining cracklings went. The old wash pot had to be made ready just like making lard. When the fire was going and the pot was hot you put in the cracklings, old butter, old lard, lye and water. I do not remember how much of each, but I think dad put three cans of lye and about two gallons of water. When the water started to boil you started stirring the mix. This took several hours until all the cracklings had been eaten up by the lye.

The mix was a stiff paste looking mess and it had a terrible smell. The lye soap was left over night to cool. The next morning it was cut into squares and put into the soapbox. This soap was used for washing everything, clothes, bathing, washing dishes and washing your hands. If you have never taken a bath with lye soap, don't. It was the only thing we had for many years, but I do not recommend it for anything.

To my recollection this is how hog's were killed and processed on the farm in Red River County in the late 1930's and early 1940's. Please remember this was in the southwest corner of Red River County. No electricity was available in our community. That meant in our home we did not have a TV, refrigerator, electric lights, furnace, air conditioning, microwave or any other electric appliance. We did not have running water or a bathroom in our home at the time. "Forget the "Good Old Days"



**SMU'S MUSTANGS IN THE SUN** diver Mandy Crawford recently competed in a Zone meet at Buffalo University in Buffalo NY. She placed 11th. Mandy started diving platform this summer after attending a summer camp at UT in Austin. SMU MITS divers also hosted the Senior Nations at SMU where the National Team competed this last weekend. Mandy handed out awards. This meet was televised, and will be aired.

## Cunningham News

By Neva Jean Oats

Happy birthday to Anna Baker and River Cole.

Happy anniversary to Ann and Neal Baker.

Velma Cox returned from visiting her son, Gordon Cox and family. She celebrated July 4 at Gordon and Jan's home in Alvarado. About 35 enjoyed a cook out and games. Velma visited Shelly and Ken Wardle of Ft. Worth and met her new great-grandson, Conor Wardle, who was born June 15. He is the grandson of Gordon and Jan. Velma, Godon and Jan went to Jacksonville, FL to visit Leel and Grace Baxter. While there, another great-grandson was born, Jacob Baxter, on July 16. He is the grandson of Ann and Raymond Gaylord of Baytown. On the return trip from Jacksonville, they visited Dorothy Jean Randall of Beaumont and Dusty Cox at College Station. Velma visited Morris Cox of Dallas and they went shopping at H-E-B Central Market. Morris brought her home Wednesday.

L'Wanda McKnight attended a business meeting in New Orleans Thursday through Saturday.

Sunday guests of Johnnie and Nelta Musgrove were Ira Norman of Edmond, OK, Randy and Chelsey Norman of San Antonio, Stacy, Linda, Stoney and Charity

Musgrove, Shane and Zarinska Morton, Joel, Natalie, Doran and Benjamin Hutchison and Donald Vault from Smithville, OK.

James and Pat Norwood spent the night in Branson Tuesday and traveled on to St. Louis, MO Wednesday to watch Lacy Cole play in the National Finals Softball Tournament. Mendy, Todd and Kelby Cole were in St. Louis also.

Danny Norwood had surgery in Dallas Thursday on his back. He is home recovering. Geneva Norwood visited Danny and Sharon in their home Wednesday night.

Teresa, Jamie, Jeanna and Michael Smith spent the weekend in Shreveport, LA.

Georjeana Nutt attended a workshop in Ardmore, OK and Brad went with her.


Scotty Norwood spent the week at a coon hunt in Kentucky.

Neva Oats, Geneva Norwood, Donna Miller and Beryl Jean Miller attended the musical "Some Like It Hot" at Fair Park in Dallas Saturday.

Geneva Norwood had her family, Jay Kurt and Jerika McKee, Josh Osburn and Matt Galloway for lunch Sunday. Also visiting were Ira, Randy and Chelsey Norman.

## FBC Deport to hold Revival

The First Baptist Church, Deport, will have Vacation Bible School August 5-8 from 7 until 9 p.m. Children, ages four through fifth grade are invited to come for an Amazon Adventure. If you need a ride, call 652-3737 or 652-6282.



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## Sales tax holiday is August 2-4

Texas Comptroller Carole Keeton Rylander announced that the annual sales tax holiday is coming up August 2-4. Texans will save \$42 million in sales tax during the three day holiday, including \$33.2 million in state sales tax and \$8.8 million in local sales taxes. The savings from Texas' three sales tax holidays thus far total approximately \$108.2 million.

Examples of items that can be purchased tax-free during the holiday include kids' clothes and school uniforms, adults' clothes and work uniforms, shoes, tennis shoes, slippers, sleepwear and underclothes for the entire family, as long as the items are priced under \$100 each. Items that cannot be purchased tax free include handbags, wallets, jewelry, accessories, athletic shoes

and apparel that are not normally street wear, backpacks and school supplies. No Texas community has opted out of the sales tax holiday this year. To opt out, a city, county or other local taxing entity must notify the Comptroller by March 31.



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## Date set for Rivercrest High School class of 83' reunion

Representatives of the Rivercrest class of 1983 have set the date for their 20 year reunion for July 19, 2003. The place and time, as well as activities, are still being planned. More information will be available at a later date. Mark your calendars and plan on coming back to visit with those you have not seen in decades.

The group are also collecting information for the "20 Year class reunion annual". If you are a member of the class of 1983 please send a recent picture of you and your family as well as a little biography of what you have "been up to" in the last 20 years; college, family; jobs; hobbies etc. The Reunion Annual will have addresses, phone numbers, emails, pictures and information on each of the class members. You can mail your photos and information

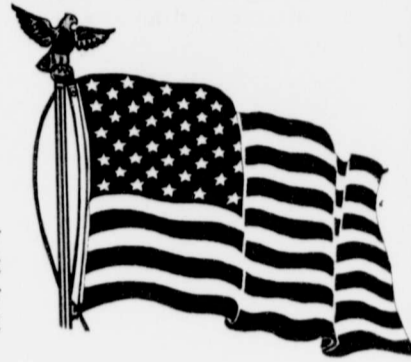
to Leah Lewis Bull, 431 S. Bryson St., Bogata, Tx. 75417. You may also email your information and pictures if you have the capabilities to lrlewis@1starnet.com. All photos will be promptly returned within a few days of receiving them. The reunion annual may be purchased before or during the class reunion next year. The price of the annual will cover copying and binding only and the cost will be \$7.00-\$10.00 each.

An invitation is also extended to the classes of 1982 and 1984 as well as any parents, faculty or friends to come reminisce and reconnect with old friends. You may contact Leah Lewis Bull at 903-632-9520; Joe Corbell at 903-509-3027; Kathie Williams Thompson at 903-632-4591 or David Rozell at 903-632-5617 for information.

## Class of 1972 to reunite in 2002

The 1972 graduating class of Rivercrest High School will reunite for their 30 year class reunion in 2002 at the Bogata Community Center. The official date will be announced soon.

A special invitation is extended to the classes of 1971 and 1973 to join in the fun. Help is also needed in contacting all the classmates. If you have telephone numbers or addresses please contact Sue Ann Martin Bennett at 903-643-9489; Monte Smith at 817-297-3909 or Larry Harville at 817-430-9046. Please plan to come, bring your family, old pictures and memorabilia of the Rivercrest High School days of 1972.



## PTO to host "Meet The Teacher"

The Rivercrest PTO will host a "Meet The Teacher" hamburger dinner on August 15th.

The building will be open from 6:00p.m.-8:00p.m. for the children to bring school supplies and meet their teacher for the upcoming school year.

The PTO will host a hamburger dinner in the cafeteria. The cost for the meal will be \$5.00 for adults and \$3.00 for children 12 and under.

## New Heat Stress program in place this summer

The National Weather Service in Shreveport will be taking part in test of a new Heat Stress alerting system this summer. This system is based on expected weather patterns which contribute to periods of very hot, humid and oppressive weather. Studies have shown that during these periods of oppressive heat that deaths related to heat stress increase above the norm.

While deaths from some of the more dramatic weather events such as tornadoes, hurricanes, lightning and floods receive media attention, heat stress is a quiet but deadly event that seldom receives much attention. But statistics over the years have shown that more deaths occur due to heat stress than these more dramatic weather events.

In the area that the National Weather Service office in Shreveport has responsibility for, during the past 52 years there have been 104 deaths attributed to the dramatic weather events. However, since 1995, the last 8 years, there have been 58 heat stress related deaths in the same area.

To help the public, Emergency Managers, emergency responders and health officials be ready and better able to deal with heat stress, the National Weather Service in Shreveport will be using new terminology to identify those days when heat stress will be the worst and pose the greatest danger to those susceptible to heat stress. The new terminology is:

**Heat Stress Watch**-when dangerous heat and humidity conditions are expected during the next 24 to 48 hours.

**Heat Stress Advisory**-when dangerous heat and humidity conditions may occur within the next 24 hours.

**Heat Stress Warning**-when dangerous heat and humidity conditions will occur during the next 12 to 24 hours.

This new terminology will not replace the older Heat Index Advisory that most people are use to

hearing from the National Weather Service. When hot, but not particularly dangerous heat and humidity conditions are expected, the Heat Index Advisory will be included in the local forecasts and statements from the National Weather Service to let people know that it will be above normal hot weather.

However, when the heat and humidity increases to the point that they begin to pose a greater threat to the area, then the new terminology will be used in the local forecasts and statements from the National Weather Service.

When a Heat Stress Watch, Advisory or Warning is issued for your particular area, everyone should take steps to protect themselves from these dangerous conditions. Some of these steps are:

- \*when involved with outdoor activities, take frequent rest breaks to give your body a chance to cool down
- \*when possible, stay in the shade as much as possible
- \*drink plenty of liquids, especially cool, non-alcoholic beverages
- \*wear loose fitting, light colored clothing
- \*when indoors without air-conditioning, have at least one or two windows open for circulation. This is important even though a fan may be available. Using a fan in a closed up dwelling just recirculates the hot and humid air, helping the situation little.
- \*check frequently on the elderly, young and infirm persons.

The outlook for the summer for the four states surrounding Shreveport calls for slightly above normal chances that above normal temperatures will occur. Afternoon temperatures above the 100 degree mark are a likelihood. This combined with high summer humidities may result in some very oppressive weather conditions leading to heat stress conditions which could affect many throughout the area. Residents should be alert to the new terminology and be prepared to deal with the heat. Visit the Internet Web site at [www.srh.noaa.gov/shv/](http://www.srh.noaa.gov/shv/) to learn more about this new program or call Lee Harrison at 318-635-9398, ext. 222 for more information.

**Coming Soon**  
A 55 Alive Driving Course will be given soon in Bogata. The course refreshes driving rules and regulations for drivers 55 and over and as an added attraction, those who take the course receive percentage off their insurance policies. The time and place for the course will be announced soon.



# 2002 Scholarship Recipients

- Nick Booker**  
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- Shanda Gibson**  
Chisum High School
- Adrian Glover**  
Paris High School
- Dasha Johnson**  
North Lamar High School
- Jamie Lamberson**  
North Lamar High School
- Patrick Macomber**  
Mt Pleasant High School
- Alvis Melton**  
Detroit High School

- Kristin Miller**  
Chapel Hill High School
- Ashley Nicholson**  
Roxton High School
- Amy Shields**  
Paris High School
- Kendall Stansell**  
Rivercrest High School
- Jennifer Vaughan**  
Clarksville High School
- Mitchell Whitaker**  
Prairiland High School
- Molly Williams**  
Avery High School

First Federal Community Bank wants to recognize and congratulate each one of our Class of 2002 scholarship recipients. This year we awarded 14 area students with scholarships. With \$27,500 in scholarship monies given this year, First Federal Community Bank has now given over **\$129,000** since 1998.

Here at First Federal Community Bank *we know* how important it is to serve our community and we believe by investing in the future of our kids, we are investing in our community's future!  
Congratulations to our scholarship recipients and every Class of 2002 graduate!



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**2002 Property Tax Rates  
in City of Bogata**

This notice concerns 2002 property tax rates for City of Bogata. It presents information about three tax rates. Last year's tax rate is the actual rate the taxing unit used to determine property taxes last year. This year's effective tax rate would impose the same total taxes as last year if you compare properties taxed in both years. This year's rollback tax rate is the highest tax rate the taxing unit can set before taxpayers can start tax rollback procedures. In each case these rates are found by dividing the total amount of taxes by the tax base (the total value of taxable property) with adjustments as required by state law. The rates are given per \$100 of property value.

|   |                 |
|---|-----------------|
| <b>Last year's tax rate:</b>  |                 |
| Last year's operating taxes   | \$133,033       |
| Last year's debt taxes  | \$0             |
| Last year's total taxes   | \$133,033       |
| Last year's tax base  | \$20,739,742    |
| Last year's total tax rate  | 0.641440 /\$100 |
| <b>This year's effective tax rate:</b>  |                 |
| Last year's adjusted taxes<br>(after subtracting taxes on lost property)  | \$132,941       |
| / This year's adjusted tax base<br>(after subtracting value of new property)  | \$20,820,250    |
| = This year's effective tax rate  | 0.638517 /\$100 |
| x 1.03=maximum rate unless unit publishes<br>notices and holds hearing  | 0.657672 /\$100 |
| <b>This year's rollback tax rate:</b>   |                 |
| Last year's adjusted operating taxes (after<br>subtracting taxes on lost property and adjusting for<br>any transferred function, tax increment financing,<br>and/or enhanced indigent health care expenditures) | \$132,941       |
| / This year's adjusted tax base   | \$20,820,250    |
| = This year's effective operating rate  | 0.638517 /\$100 |
| x 1.08 = this year's maximum operating rate   | 0.689598 /\$100 |
| + This year's debt rate   | 0.000000 /\$100 |
| = This year's rollback rate   | 0.689598 /\$100 |

**Statement of Increase/Decrease**

If City of Bogata adopts a 2002 tax rate equal to the effective tax rate of \$0.638517 per \$100 of value, taxes would increase compared to 2001 taxes by \$1,188.

**Schedule A**

**Unencumbered Fund Balances**

The following estimated balances will be left in the unit's property tax accounts at the end of the fiscal year. These balances are not encumbered by a corresponding debt obligation.

| Type of Property Tax Fund | Balance |
|---------------------------|---------|
| General Obligation        | \$3,528 |

**Schedule B**

**2002 Debt Service**

The unit plans to pay the following amounts for long-term debts that are secured by property taxes. These amounts will be paid from property tax revenues (or additional sales tax revenues, if applicable).

|  |     |
|--|-----|
| Total required for 2002 debt service   | \$0 |
| - Amount (if any) paid from funds listed in Schedule A   | \$0 |
| - Amount (if any) paid from other resources  | \$0 |
| - Excess collections last year   | \$0 |
| = Total to be paid from taxes in 2002  | \$0 |
| + Amount added in anticipation that the unit will<br>collect only 100.00% of its taxes in 2002 | \$0 |
| = Total debt levy  | \$0 |

This notice contains a summary of actual effective and rollback tax rates' calculations. You can inspect a copy of the full calculations at Red River Appraisal District, 101 W. Broadway, Clarksville, Tx 75426.

Name of person preparing this notice: Janet V. Raulston

Title: Chief Appraiser

Date prepared: July 23, 2002

**Bogata Locals**

(Call your news in at 903-632-5322.  
If the machine is on please leave a message)

Robbie Marshall and Goya Thomas returned this weekend from a trip to Alaska. While there they visited with Tee Green and helped pack him up to move back home. They report a wonderful time and Tee should arrive home this week.

Jerry, Chris Anna, Christopher and Jerred Guerra took Donald, Judy and Tana Screws to lunch at Red Lobster in Greenville Monday.

Happy August Anniversary to John and Connie Kay Brooks, Dave and Donna Stewart and Matt and Donna Lammon.

Jerred Guerra of Paris visited with his grandparents and aunt,

Donald, Judy and Tana Screws Sunday through Wednesday of last week.

Happy July Birthday to: William C. Lee Jr., Alex Driggars, Shad Day, Kevin Sandfeer, Lori Guest and Jerry Ward Jr.

Happy August Birthday to: Johnny Hudson, Dewayne Martin, Elizabeth Brunson, Courtney Lemme, Opal English, Eilshia Dearman, Bill Mabry, Audie Earley, Cody Cheatwood, Jason Thomas, Hanah Eldaheer, M.J. Dodd, Faith Vickery, Bowdy Guest, Alec Moreno, Jaime Cortez and Patricia Higgins.

**Please, remember your  
Star Spangled manners!!**

This Independence Day, more people than ever will be showing their patriotism and loyalty to America by displaying the American Flag. Here are examples of how to display the flag properly:

\*\*Unless illuminated at night, flags displayed outdoors should only be flown from sunrise to sunset.

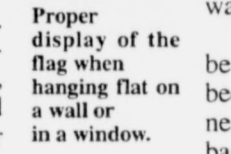
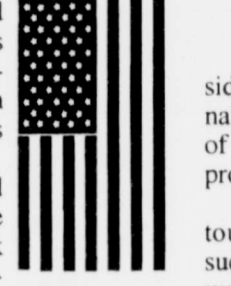
\*\*The flag should not be flown on days when the weather is inclement, except when an all weather flag is used.

\*\*The flag should not be draped over the hood, top, sides or back of a vehicle or of a railroad train or a boat. When the flag is displayed on a motorcar, the staff should be fixed firmly to the chassis or clamped to the right fender.

\*\*When displayed either horizontally or vertically against a wall, the union should be uppermost and to the observer's left. When displayed in a window, the flag should be displayed in the same way.

\*\*When used on a speaker's platform, the flag, if displayed flat, should be displayed above and behind the speaker.

\*\*The flag, when flown at half-staff, should be first hoisted to the peak for an instant and then lowered to the half-staff position. The flag should be again raised to the peak before it is lowered for the



Proper display of the flag when hanging flat on a wall or in a window.

day. On Memorial Day the flag should be displayed at half-mast until noon only, then raised to the top of the staff.

\*\*The flag should never be displayed upside down, except as a signal of dire distress instances of extreme danger to life or property.

\*\*The flag should never touch anything beneath it, such as the ground, the floor, water or merchandise.

\*\*The flag should never be used as wearing apparel, bedding or drapery. It should never be festooned, drawn back, not up, in folds, but always allowed to fall free.

\*\*The flag should never be used as a covering for a ceiling.

\*\*The flag should never be used as a receptacle for receiving, holding, carrying or delivering anything.

\*\*The flag should never be used for advertising purposes in any manner whatsoever.

\*\*The flag, when it is in such condition that it no longer is a fitting emblem for display, should be destroyed in a dignified way, preferable by burning. Contact your local American Legion or VFW post for information on flag-burning ceremonies, which are often held on June 14, which is Flag Day.

**Continuing  
Education  
offers classes  
at PJC**

Paris Junior College's Continuing Education has scheduled a wide selection of classes during the month of August, according to Robbie White, Director.

The Basic Truck Driving class has been rescheduled to meet from August 5-30. The class meets from 7 a.m. to 5 p.m., Monday through Friday. Successful completion allows students to take the Commercial Drivers License (CDL) exams.

The Using the Internet to Market Your Business seminar will be held from 10 a.m. to 12 noon on August 7. Learn to market your small business using e-mail, newsgroups, and a web site as effective marketing tools.

The CPR for Health Care Providers (Course C), approved by the American Heart Association will meet from 8 a.m. to 5 p.m. on August 16. Students should note that this class has been moved up one week from the date printed in the current schedule.

CPR Recertification for Health Professionals will be held from 6-10 p.m. on August 23.

The First Aid/CPR class, offering instruction in first aid for injured and ill persons, will be held from 8 a.m. to 6 p.m. This class is approved by the American Red Cross and recognized by OSHA.

Defensive Driving, offered by Paris Junior College #067 in accordance with standards established by the National Traffic Safety Institute of Texas, Inc., license #C0297, consists of six hours of classroom instruction.

The class meets from 8 a.m. to 3 p.m. on August 3. An alternate session runs from 6-10 p.m. on August 19-20.

The Driver Education class, approved by the Texas Department of Public Safety, is open to students at least 15 years of age. The class will meet from 4-6 p.m., Monday through Friday, August 5-26.

The Using the Internet to Market Your Business seminar will be held from 10 a.m. to 12 noon on August 7.

The Basics for Starting a Small business. The workshop will meet from 9 a.m. to 12 noon on August 9.

A Phlebotomy class will be held from 8:30 a.m. to 12:30 p.m. in a Saturday/Thursday, Tuesday/Saturday schedule, August 10-24.

A Pre-Hospital Pediatric Provider class will meet from 8 a.m. to 5 p.m. on August 22-23.

A Pre-Hospital Trauma Life Support class will be held from 8 a.m. to 5 p.m. on August 24-25.

The Kids Hurt Too seminar will meet from 9 a.m. to 12 noon on August 10. An alternate seminar will meet from 6-9 p.m. on August 30.

A Basic Jewelry Repair class will be held from 8 a.m. to 4 p.m. on August 12-13.

An EMT Intermediate class will run from August 26 through December 12.

To register for these classes, call the Continuing Education Department at (903) 782-0447 or 782-0445.

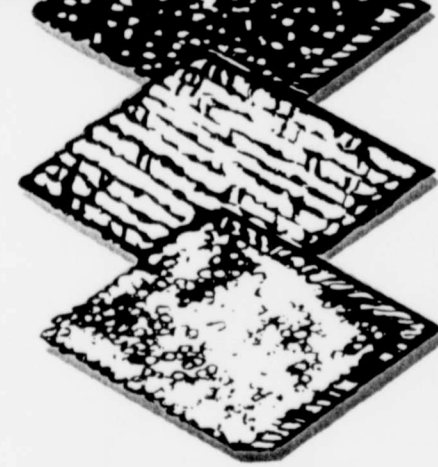
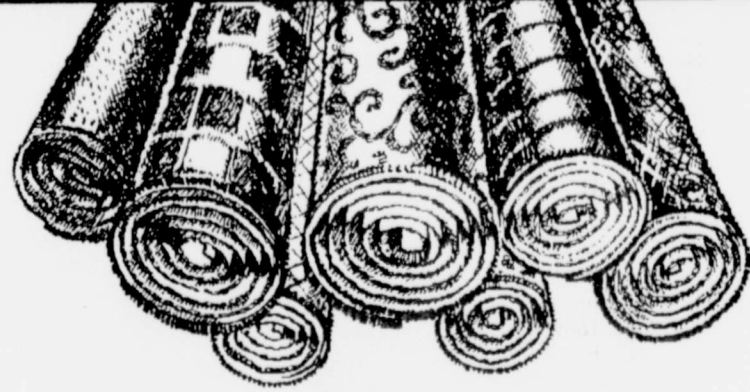
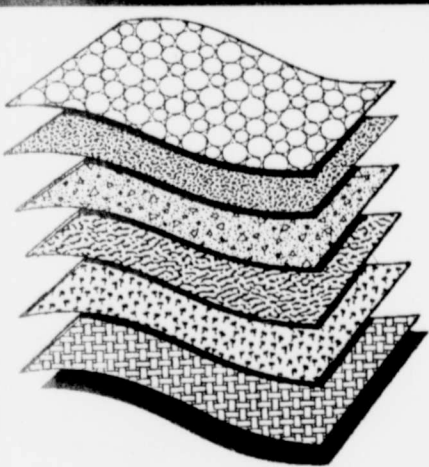
**Tractor burglary  
Crime of Week**

You can earn up to \$1000.00 in cash, by providing Crime Stoppers with the information that will lead to the arrest of the person or persons responsible for committing the following felony crime.

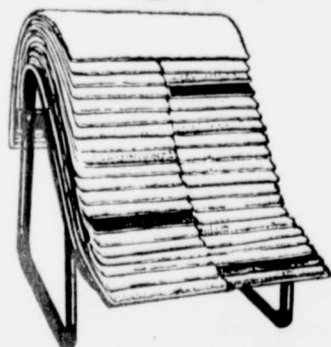
Sometime during the late afternoon hours of Friday, June 28, unknown suspects stole a red, 1995 Massey Ferguson tractor with a hay cutter from the 300 block of SE Loop 286 in Paris. Officers located the cutter in the ditch on highway 19/24 about three miles south of the loop. This tractor is valued at over \$25,000.00.

If you have any information on this, or any other felony crime, please call Crime Stoppers. If Crime Stoppers receives that information by August 5, an arrest is made of those persons responsible, Crime Stoppers will pay you a cash reward of up to \$1,000.00. All calls do remain anonymous and you will not have to testify in court. So lets all work together to fight crime! Call Crime Stoppers today at (785-8477).

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Departments With  
First Responder Units  
have found that 50% to  
75% of their calls are  
MEDICAL!**



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NEEDS!**



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 Call (903) 652-4205 632-5322 379-4445 982-5829 or FAX 903-652-6041  
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 We Have Some Of The Least Expensive Rates ANYWHERE!!  
 Your Ad Appears In Deport Times, Bogata News, Talco Times, Blossom Times and Detroit Weekly For One Low Price!!

.....WARNING.....  
**INVESTIGATE BEFORE YOU INVEST**  
 Thunder Prairie Publishing does everything possible to keep these columns free of misleading, unscrupulous or fraudulent advertising. When a fraudulent ad is discovered in any paper in the country, we usually learn of it in time to refuse the same ad in this paper. However, it is impossible to screen all advertising as thoroughly as we would like to, so we urge our readers to check thoroughly any proposition requiring an investment.

**Public Notices**  
**PUBLIC NOTICE**  
 The Prairiland Independent School District has reduced price and free meal plans for the 2002-2003 school year available to students from households that meet the federal income guidelines.  
 Application forms can be picked up at the school offices. Parents should fill out the forms and return them to the school office. 8-15

**Classifieds GET THE JOB DONE!**  
  
 One Call Does It All!!  
 903-652-4205

**WANTED**  
 Paris Person or Manager  
 Must have retail counter experience. Must have computer skills. Farm machinery experience preferred. Competitive wages & benefits.  
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 Open Tuesday thru Saturday  
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 572-6887

It's illegal for companies doing business by phone to promise you a loan and ask you to pay for it before they deliver.  
 A public service message from Thunder Prairie Publishing and the Federal Trade Commission

**MINI-ADS**  
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 Call 1-903-652-4205  
**You'll Love The Classifieds**

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 Troy Howerton - Owner  
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**MECHANIC WANTED**  
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 Open Monday-Friday, 8 to 5  
 Bogata 903-632-5341  
 Clarksville 903-427-4266  
 visit us on line at www.welchgas.com

**BELL SAND & GRAVEL & PROPANE**  
 Rt. 1, Box 93  
 Bogata, Texas 75417  
 (903) 632-5386

**Miscellaneous**  
**THE GARAGE SALE:** 310 E. 9th @ N. Washington, Mt. Pleasant, 903-572-3700. Tues-Sat, 8:30-5:30. Used & new furniture (household & office) plus lots of other good stuff. Great low prices. Used merchandise shipments weekly. MA t/c

**FOR SALE BY OWNER:** 3BR, 2B, 2 car carport, large sunroom, lots of ceramic tile, covered patio, in-ground pool, 20x30 shop. On 1.9 acres in Bogata. 903-632-4709. MA 8-15

**HUGE 4 FAMILY Garage Sale:** Baby, toddler clothes and items, nurse uniforms, men and women's clothes, some furniture. Deana Boyd's home on 271 S. Bogata. Everything priced to sell. Friday and Saturday, August 2-3, 7 a.m. to 2 p.m. each day. 8-1

**Livestock & Supplies**  
**HAPPY JACK SKIN BALM:** Relieves hot spots & scratching. Promotes healing & hair growth on dogs & cats without steroids. Available at Buckman Drug, 125 N. Main, Bogata, TX. t/c

**YARD SALE:** Saturday only, August 3, 7 a.m. until 2 p.m. 2 1/2 miles out on Hwy. 271 S. Bogata. Look for signs. 8-1

**JUNO CROP OF purple hull peas** and some blackeyed peas are ready to pick. Call Bill Blevins, 652-5728. MA 8-15

**PRESTON WOOD Flea Market,** inside and outside spaces. Open Thu-Fri-Sat-Sun, 8 to 6. Paris' newest flea market. Hwy. 19&24 across from Chisum School. Air conditioned. 783-1656. MA t/c

**Business Services**  
**MAKE DETROIT LOCKER** Plant your one stop meat store. We have all cuts of beef and pork which we sell by the piece, quarter or side. All of our steaks are cut to order. We are an authorized distributor for Pilgrims Pride chicken. We also have catfish fillets, french fries, hush puppies & cooking oil to make your fish fry a success. We have freezer packs available with various prices to fit everyone's budget. We accept cash, checks, MasterCard, Visa, American Express & Lone Star cards. Located on Hwy. 82 in downtown Detroit. Call 674-6911 or come by for prices or more information. MA t/c

**GARAGE SALE:** Saturday only, 7 a.m. until 2 p.m. Red brick house on CR1309 behind cemetery in Bogata. 8-1

**New Reject PIPE**  
 Sizes: 2 & 7/8"  
 2 & 3/8"  
 1 & 5/8"  
 1 & 1/2"  
 1 & 1/2"  
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 All Sizes Available by the Piece or by the Truck Load  
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**BACKROOM FLORAL DESIGN:** Plants, funeral and wedding flowers. 903-632-2003 or Touch of Country, Mt. Vernon, 903-537-2042, next door to Sonic, come by and visit. MA t/c

**MAIN STREET FLORIST,** 105 North Main, Bogata, next door to True-Value. Flowers for all occasions and plants. Many gift items. A dealer for "Super Blue Stuff" as seen on TV. Guaranteed results. We deliver. 903-632-2837 or 1-800-510-9775. We deliver. MA t/c

**MUSGROVE BAIL BONDS**  
 652-2084 or 737-0979  
 In jail...want out? Call Johnny!  
 MA t/c

**MATTRESS SALE:** Twin set, \$19 down; full, \$29 down; queen, \$39 down; king, \$49 down. Instant credit, no interest or finance charges, and free delivery. Save-More Furniture, 1806 W. Main, Clarksville, TX. M-F, 9-6; Sat, 9-5. MA t/c

**CHARLIE'S HOME REPAIRS:** Small job specialist and trim carpentry, all types of wood fencing. 30 years experience. 903-784-3737. Pager 903-783-8608. MA t/c

**Multi-Family Garage Sale:** Saturday, 8 a.m. 209 Depot St., Deport. Kids clothes and lots of stuff. 8-1

**Lost & Found**  
**REMEMBER,** we don't charge for free pets, or for your lost or found animals, we want them to have a home! Call 652-4205 or 632-5322.

**FOUND:** LARGE, loving dog, injured in Deport on collar, unreadable. Please help him find his folks.

**LOST:** Polled white-faced bull, from CR1305 & Line Branch area. 632-4708. 8-1nc

**FOUND:** GOATS. Call 632-5760 to identify and claim. 8-3nc

**Automobiles**  
**FOR SALE:** Morris Minor, body only, \$125.00 obo. 903-652-9986.

**FOR SALE:** 1999 Ford Ranger, V6, automatic, bed liner, side rails, \$10,000. 674-4355/652-2855. MA t/c

**FOR SALE:** 1996 Buick Century. All air, power, keyless entry. Gets great gas mileage, \$4,000 or make an offer. Kenneth Jeffery, 903-632-5220. MA 8-1

**FOR SALE:** 1984 Ford Supercab, 3/4 ton, very good condition. 903-632-5546. MA 8-8

**Wanted**  
**BELL ELECTRIC:** Industrial, commercial, residential. 26 years experience. Home 903-632-5885, cell 903-573-0303. MA 8-1

**REGENCY NURSING HOME, Inc.,** Clarksville, has an opening for a Director of Nursing and a Charge Nurse. We also have openings for Medication Aides. Please call 427-3821 and ask for Berta Dawson or come by and pick up an application. 8-1

**REGENCY NURSING HOME, Inc.,** Clarksville, has an opening for a floor man with maintenance experience. Please call 427-3821 and ask for Berta Dawson or come by and pick up an application. 8-1

**DEER LEASE WANTED,** reasonably priced in Lamar or Red River County. Stuart Keys, Pattonville, 784-8344. MA 8-15

**FREE**  
**FREE:** Boxer/Dalmation puppies. Call 903-652-2550. nc

**FREE KITTENS:** 632-4172. 8-1nc  
**FOUR CUTE KITTENS** to good home, two tabby & white, two gray and white. 966-2231. nc

**FREE PUPPIES:** 6 weeks old, spotted, out of working dogs. Good cov & hog dogs or lovable pets. 903-427-8057. 8-15nc

**RED TAG SALE**  
**CARS**  
 90 Acura Integra  
 95 Olds Cutlass Ciera  
 96 Olds Aurora  
 97 Chevy Monte Carlo  
 97 Buick LeSabre  
 97 Olds Cutlass  
 98 Acura Integra  
 98 Buick Century  
 98 Merc. Grand Marquis  
 98 Nissan Maxima  
 98 Mitsubishi Eclipse  
 99 Ford Escort  
 99 Cadillac Deville  
 00 Chevy Cavalier  
 00 Pontiac T/A Ram Air  
 00 Pontiac Grand Prix GT  
 00 Chevy Lumina  
 00 Chevy Impala LS  
 00 Cadillac Seville SLS  
 00 Kia Sephia  
 01 Chevy Camaro  
 01 Chevy Impala  
 01 Chevy Malibu(2)  
 01 Chevy Cavalier(4)  
 01 Chevy Prizm  
 01 Chevy Lumina  
 01 Olds Aurora V8/V6  
 02 Chevy Monte Carlo  
 02 Chevy Impala  
 02 Cadillac  
**TRUCKS**  
 93 Jeep Cherokee  
 93 GMC Excab Z71  
 93 Chevy Blazer  
 95 Chevy Custom Van  
 95 Chevy Blazer  
 95 Chevy TX/OK  
 96 Chevy C2500 XCab  
 96 Chevy TX/OK  
 97 Chevy C1500 XCab  
 98 GMC C1500 XCab  
 98 GMC Jimmy  
 98 Chevy S10 ExCab  
 99 Chevy Suburban  
 99 Chevy 1500 XCab (4)  
 99 Ford 4x4 XLT XCab  
 99 Chevy S10 Reg Cab  
 99 Dodge Ram Reg Cab  
 99 Dodge Dakota XCab  
 99 Chevy Tahoe  
 99 Jeep Wrangler  
 00 Cadillac Escalade  
 00 Toyota Tundra XCab  
 00 Chevy TX/OK  
 00 Chevy S10 XCab  
 00 Chevy Blazer  
 00 Chevy Suburban 4x4  
 00 Dodge Dakota XCab  
 00 Chevy 1500 XCab Z71  
 01 GMC TX/OK Stepside  
 01 GMC Yukon 4x4  
 01 Ford F150 Super Crew  
 01 Dodge 1500 Reg Cab  
 01 Chevy Tahoe (2)  
 01 Chevy Suburban (3)  
 01 Chevy Duramax Dooley  
 02 Chevy 2500 HD XCab  
 02 Chevy Trailblazer  
 02 GMC Yukon

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 MEMBER APDT  
 Association of PET DOG Training  
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 4 miles south of Deport  
 M-F: 7-1 \* 5-7  
 Sat-Sun: 7 a.m.-7 p.m.  
 903-652-9305  
 903-652-9704  
 Training & Dog Boarding  
 Dogs are exercised daily.  
 60 square feet, climate controlled, luxury suites.  
 \$10 per day  
 Pet Care Technician on Duty  
**WE CARE FOR YOUR FURRY KIDS!**

**TUGBOATS**  
**Mechanic & Welding Service**  
 ✓Automotive  
 ✓Tractor  
 ✓Small Engine  
 ✓Diesel  
 ✓Shop Welding  
 903-632-0589  
 Pine Branch, TX  
 7 mi. E of Bogata on FM909

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 3. Farm and ranch loans  
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 903-784-7461

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 Mt. Pleasant, Texas 903-572-3656



**CUNNINGHAM SHOP** - This photograph of the Cunningham Shop Class at Cunningham High School back in the 1950s was brought in by Neva Jean Oats this week. Very few of the students are identified, but it is a great picture from the past.

## Newborns eligible for Texas Tomorrow Fund

Parents of newborns can sleep a little easier, if new parenthood will let them sleep at all, because they can enroll their little ones in the Texas Tomorrow Fund without having to wait for the enrollment period. Participants other than newborns can only sign up during the time set for enrollment.

The Texas Tomorrow Fund is designed to help families lock in tomorrow's college tuition costs at today's prices. That's a very appealing idea to many parents and grandparents.

But, in order to lock in those funds for any given year, enrollment must be received within the enrollment period, which for this year began on November 5, 2001 and ended on May 24.

However, newborn babies and their parents get an extra break, since babies, after all, aren't always born within the enrollment period. According to information from the Texas Tomorrow Fund Web site ([www.texas tomorrowfund.org](http://www.texas tomorrowfund.org)), newborns are eligible for enrollment any time.

Babies born between September 1, 2001 and August 31, 2002 can apply and receive the current year's pricing the information goes on. Babies born after September 1, 2002 or after can apply for a Texas tomorrow fund control mosquito breeding in stagnant pools and flooded areas.

Most Extension offices in counties will have a publication authored by Robins and Dr. James Olson titled "Mosquito management and control."

Robinson recommends using any of various mosquito dunks that contain an agent called Bacillus thuringiensis israelensis (Bti). Bti has proven to be highly effective and environmentally safe control. It is very similar to compounds occurring naturally in Texas waterways and is nontoxic to humans, amphibians, fish, crustaceans, adult insects, flatworms and mollusks. This bacteria will not hurt pets, children, birds or wildlife. It is great for use anywhere water accumulates and provides mosquitoes a place to reproduce according to Robinson.

tract without having to wait for the next enrollment period, which is good news for brand new parents who are already looking at the enormous expense of raising a child. The Texas Tomorrow Fund can help them cut the costs of sending that child to college when the time comes. That may be more of a financial relief than new parents realize.

Numbers from the Texas Tomorrow Fund show that in this state, the cost of college tuition and fees alone has increased 460 percent just since 1985, but family incomes have only risen by 117 percent in that same time frame. Students who entered a public university this year will pay an estimate \$15,436 in tuition and required fees over four years, if present trends continue, the Texas Tomorrow Fund's information goes on. When today's newborns enter college, that figure is expected to reach nearly \$61,000. The Texas Tomorrow Fund, a prepaid tuition program, is a constitutionally guaranteed trust fund backed by the full faith and credit of the state of Texas.

Different plans are available so the needs of different families can be met and these plans can be adjusted as time goes on. The fund can be used to pay for attendance in public or private universities, community colleges or a

combination of two years at a community college and two years at a senior college. Funds can be used for attendance at out-of-state universities too.

In fact, just about every choice of higher education can be covered by participating in the Texas Tomorrow Fund.

Enrollment in the fund can be highly beneficial to families who are risk-adverse and who prefer to have an investment that is guaranteed and not subject to the up and downs of the stock market and is also a Certified Financial Planner.

Too few families are taking advantage of the fund. And since the earlier the savings are made into the fund, the smaller each payment will be, parents of newborn babies will be able to stretch their payments out for the next 18 years or so if they choose, so the birth of a child is the ideal time to start saving for that child's educational future.

For example, parents investing in a two year senior college and university contract would pay \$68 per month for a newborn. But the cost rises to \$136 per month for the same contract for a child who is a sixth grader this year. For more information call (800) 445-GRAD (4723) or visit the Web site at [www.texas tomorrowfund.org](http://www.texas tomorrowfund.org).

## East Texas at higher risk for mosquito-borne diseases

Don't panic, but, entomologist with Texas Cooperative Extension says East Texas citizens could be at a higher risk this summer from the West Nile virus and other mosquito transmitted diseases than the rest of Texas.

Several confirmed cases of horses infected with West Nile virus have been found in southeastern Louisiana, plus weather conditions have been favorable for spreading the disease, noted Dr. James Robinson, Extension entomologist at Overton.

With a wet spring, East Texas has already seen a strong first hatch of the kind of mosquitoes that can carry the virus. Currently, the numbers are not unusual for this time of year. But with warm weather and heavy rains, we could be set up for problems.

Will West Nile ever strike in East Texas? Robinson noted that some entomologists believe it is not a matter of "if" but "when".

West Nile virus is an infection of the brain caused by a virus found in Africa, West Asia and the Middle East. Closely related

to St. Louis encephalitis virus, West Nile is found in many areas of the United States.

Centers for Disease Control scientists believe the virus has probably been in the eastern United States since the early summer of 1999, possibly longer. The most serious manifestation of West Nile virus infection is fatal encephalitis in humans and horses, as well as mortality in certain domestic and wild birds.

In humans, less than 1 percent of those infected with West Nile virus will develop serious illness, however, among those with severe illness, the fatality rates range from 3 percent to 15 percent and will be highest among the elderly.

Several species of birds are highly susceptible to West Nile virus. In East Texas, any large die-offs of crows or blue jays could be an indicator of the disease.

Citizens are urged to report any large die-offs to the Texas Department of Health. The health department maintains a toll free hotline (800) 252-8239 dedicated to reporting dead birds. In East

Texas, you may report dead birds directly to the regional health office in Tyler at (903) 533-5212.

In early May the Tyler office received reports of dead blue jays in Bowie and Cass counties. None of the birds were fresh enough to justify sending to the laboratory, but Bowie and Cass county citizens are advised to be on alert for dead birds.

For good lab results, the bird should be refrigerated in a plastic bag as soon as it is found. Don't handle the dead bird without wearing gloves, and wash your hands thoroughly after doing so.

People can lower risk of mosquito bites by wearing long sleeves and long pants and using a mosquito repellent. The most effective products will contain Deet, but the strength of the active ingredient will vary. Look for Deet or "N,N-diethyl-m-toluamide" on the list of ingredients and choose the product with the highest concentration. To stop mosquitoes from producing a new hatch is the most effective measure. Numerous products are available to effectively

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