

	WE	ATH	ER	
DATE		HI	LO	PREC
NOV	18	70	36	
NOV	19	80	40	
NOV	20	53	34	
NOV	21	55	34	
NOV	22	70	38	
NOV	23	85	48	
NOV	24	72	33	

Recipes Needed December 11, 1998 For Christmas Edition **Of Valley Tribune**







Reception To Honor Employees

With the year end fast approaching, there will be several Briscoe County employees retiring or leaving office. Citizens of Briscoe County are asked to attend a reception on Decem-ber 4, 1998 at 3 p.m. in the County Courtroom to honor the following employees of Briscoe County.

and District Clerk, 34 years of service to Briscoe County.

Commissioner, Precinct #2, 16 years of service to Briscoe County Jimmy Burson, County

Briscoe County Lynn Frizzell, Justice of the

Peace, Precinct # 1, 8 years of service to Briscoe County. Grover Thomas, Road Maintenance, Precinct #3, 42 years of service to Briscoe County.

Dudley Twin Is In

Little Evan Dudley is in Houston at Texas Children's Hospital. He was in the Methodist Hospital at Plainview until Sunday afternoon when he was flown to Houston for further tests to try to determine the cause of his problem.

There has been a money tree. set up at the First National Bank for the expenses of the young family. Eric, Winter and Evan's twin, Everett are in Houston with little Evan. The twins were born on September 9, 1998



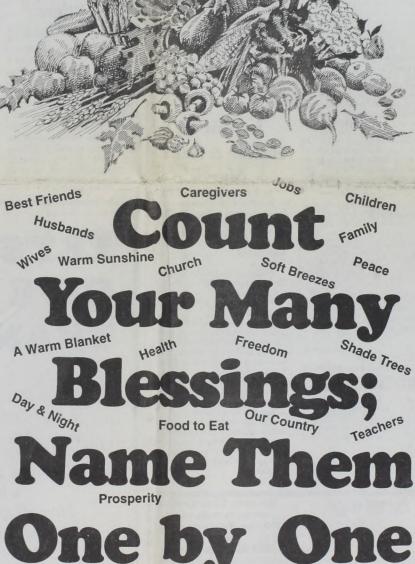
Of Briscoe County

Bess McWilliams, County

John L. (Jack) Chandler

Judge, 9 years of service to

Hospital In Houston



Turkey **Dinner** May Cost More

WASHINGTON (AP) - Putthe turkey, stuffing and all the trimmings on the table Thursday is likely to cost a little more than last Thanksgiving.

The American Farm Bureau Federation estimates the aver-age cost to cook a meal for 10 people will rise about 4 percent to \$33.09 for a traditional meal of turker anapherias numkin of turkey, cranberries, pumpkin pie and the rest.

The increase is due largely to low production in the face of holiday demand for meal compo-nents like turkeys and milk products, with a slight bump up from cost-of-living rises.

"As the cost of living in-creases, food prices tend to follow suit," said Farm Bureau economist Mark Jenner

"This price is still a great deal," he said.

The cost of a 16-pound turkey increased 24 cents this year to \$13.71, or 86 cents a pound, the survey said. A 14-punce pickage of cubed stuffing went up 19 cents to \$2.36, a three-pound bag of sweet potatoes 18 cents to \$2.10.

A 12-ounce package of brown-and-serve rolls? It's up 16 cents, to \$1.42. The same 12 ounces of fresh cranberries is up 5 cents to \$2.

A gallon of whole milk is going to cost holiday shoppers \$2.63, about 19 cents more than last year, and a half-pint of whipping cream is up 16 cents to \$1.10.

Fixing that pumpkin pie is also going to cost a little more. A 30-ounce can of mix is averaging about \$1.58, 8 cents more than last year, but the good news is that the crust costs roughly the same: \$1.37 for a package of two nine-inch pie shells.

The Farm Bureau surveyed 128 shoppers in 34 states and the District of Columbia. The study is unscientific but reflects actual price trends around the country, the bureau said. While consumers are heading

for stores to get good deals on Thanksgiving supplies, Agriculture Department officials are re-minding that extra care in preparing the food is important.

Afghans Still

December 5, 1998

Calendar Of Events November 25-27 School Thanksgiving Holiday November 24 JV & Varsity BB @ Floydada 5 p.m. November 26 Thanksgiving

November 29 Attend Church of Choice November 30

Staff Development/Teacher Work Day @ Valley Valley Jr. Hi BB Claude H 4 p.m. December 1

Do Gooders Quitaque Masonic Lodge Briscoe Co. Historical So. Quitaque Chamber of Commerce Turkey Fire Department JV & Varsity BB Ralls H 4 p.m. December 2 AlAnon & AA @ Silverton

December 3-5 Valley Tournament

by Eunice McFall

Thanksgiving is upon us once again. Have you given any thought to what you have to be thankful for? Perhaps you find yourself hard put to come up with much to be thankful for this year since the weather has not cooperated with us to make good crops and raise fat cattle. But I bet if you would put your thinking cap on, you could come up with at least a couple of heartfelt thank you's for something in your life.

When the Pilgrims celebrated the first Thanksgiving in America, they did not realize that they were starting a tradition, that so many years later we, their descendants, would still be celebrating on a day set aside to give thanks for all blessings. In thinking about what we have to be thankful for I began to think of what the Pilgrims were thankful for-first of all the fact that they were still surviving in the harsh land that they were trying to tame; that they had overcome so many difficulties, sorrows, and terrors of the unknown to be alive and able to appreciate living.

While we should always be thankful for life, liberty and the pursuit of happiness, we have so many more things to be thankful for when we really stop and think. While they were thankful for being on the shore of an unknown land, we have opportunities every day to make our life more comfortable while they were just grateful to survive. We think that we have difficulties and problems but have we ever really be on the verge of starvation, freez-

ing, or our lives threatened by people who we could not even communicate with?

The Puritans arrived on the shores of America with very little to make their life comfortable, barely enough to survive. We have the freedom to make choices each and every day that will add to our enjoyment of life as well as choices to eat well balanced dietswhy one of the most prevalent health comment today is that the people in the good old USA are overweight. The Pilgrims were fortunate to have enough to eat to keep from starving. We have quality of life where they were just thankful for the quanity of life. We have children and have the expectation of seeing our great grandchildren and possibly great-great grandchildren arrive to greet us. The Pilgrims were fortunate to see their children live to be grown and have families of their own.

Some of the things that we need to be aware of as not our due but a blessing are hope, a good future, love, friends, family good homes, a great quality of life to spend the quanity of life that we are blessed with.

This Thanksgiving, let's try to search out something new to be thankful for. After all there are many wonderful things in our life that we take for granted and never ever say thank you for!

HAPPY THANKSGIVING

Available

The Briscoe County 4-H still has some Briscoe County afghans available. These 50 inch by 65 inch afghans of 100 percent cotton are sure to become a treasured heirloom. They are jacquard woven in hunter green, cranberry red and natural.

Eight sites of interest in Briscoe County are pictured on the afghans, some of which are now just a memory. Why not revive old memories or make new memories for someone special and present them with a Briscoe County afghan.

If you are interested contact any 4-H member or call 806/ 823-2131, Ext: 12.

Deadline For Santa Letters In Valley Tribune December 11, 1998



Turkey city workers putting up Christmas decorations in Turkey Tuesday, Nov 24th (photo Vince Taylor)

Talking

Carving Is As Easy As 1, 2, 3!





T

(NAPS)-You can carve like a pro with three simple tips: #1—Use A Good, Sharp Knife

A sharp carving knife cuts thin-ner, more even slices. A razor sharp knife cuts smoothly and won't shred tender meat. You won't shred tender meat. Fou don't have to be an expert to put a professional edge on your knife. The new, easy to use ChefsChoice[®] knife sharpener with a revolution-ary stropping/polishing stage gives you razor sharp edges on both fine edge and serrated blades. All ChefsChoice[®] knife sharpener medels use 100 percent diamond models use 100 percent diamond abrasives to quickly and safely sharpen all quality knives. For recommendations on a sharpener that's right for you, call EdgeCraft, (800) 342-3255

#2—Make a Long, Deep

#2—Make a Long, Deep Base Cut After the turkey is done (meat thermometer should read 180 degrees when inserted into the thickest part of the thigh) cool the thickest part of the thigh) cool the thickest part of the thigh) cool the thickest part of the thigh cool the thickest part of the thigh cool the turkey legs and the last joint of each wing. Make a long, deep (to the bone) horizontal "base cut" into the breast just above the wing.

the breast just above the wing. #3—Slice Down to the Base "a-shife bown to fue base Cut Slice down vertically through the breast to the "base cut" to release perfect, even slices. It's that easy!

KNOW the facts

ative effects

tion open

345-8647

kids

TALK about tobacco and its neg-

KEEP the lines of communica-

SET a good example for your

REPORT any violations of law

to our state comptroller at 1-800-

"WHAT'S GOING ON K) PONT FOUCH 7

Although atomic clocks are the most accurate. they can be expected to gain or lose few seconds every 100,000 years.

Great American Smoke-Out

by Rhonda Farner

The American Cancer Society celebrated its 22nd annual Great Ameriucan Smokeout Thursday, November 19. In order to educate the Valley students about harmful effects of tobacco, various activities were conducted in the classrooms. Lesson plans had anti-tobacco mes-sages incorporated into the various subject areas. Some students adopted smokers/dippers in hopes of helping someone "kick the hab-it." Students were given the "facts" about the addictive effects of tobac



Quitaque Quest By Debbie Mair

By Debbie Main Austin Tx. I just got back from a great lit-tle race called the Quitaque Quest in Caprock Canyons State Park. It was part of the West Texas Championship Series. These folks put on a GREAT

These folks put on a Orderat race. There were free water bottles, bananas, and GU for all the rac-ers before the start. They had a very informative "Racer Briefing" with the promoter and NORBA official before the race. They dis-cussed how the course was marked, what to look out for out on the course, where the water stop would be, and other info. The course was a blast, 12 miles of fast down hills along the can-yon walls, lots of smaller ups and downs through sand filled creek crossings, and a pretty tough climb out of the canyon. This race course takes you out in the boonies to where the only way

this out of the two out in the boories to where the only way back is the trail At some places you are miles from a road in a undeveloped canyon and cutting over to a road is not an option The canyon scenery is awesome. The promoter, volunteers, and park people did a great job of ac-counting for every racer on the course. There were course marshals every couple of miles with radios and some were mark-ing race numbers to keep track of who was out on the course. When almost everyone was fin-ished they knew which three racers were still out and where they were. At the finish they they were. At the finish they had free food. The results were done manually and posted 15 minutes after the last racer of each category came in I did not hear of a single protest. There were about 75 racers for

this event, a big turn out I was told. The First National Bank of Quitaque, a race sponsor, provid-ed almost \$1,000 for cash payout to the winners in Expert and Sport. The beginner racers were given a table load of merchandise including tires, t-shirts, and oth-er bike gear. er bike gear

Thanks for a great time Quitaque

LOCKNEY

HEALTH & REHAB

NEWS by Rebecca Rodriguez, A.D. The Christmas Auction held re-cently was great fun, and it seemed the residents really enjoyed liste-ing to the auctioneers Mr. and Mrs. Billy Joe Turner and Mr. and Mr.s Matt Williams. They did a fantas-

tic job. They even made us laugh, and like the saying goes: "Laughter is the best medicine!" We appreciated everyone who participated.

A good amount of money was

raised to be used for the residents' Christmas gifts. It will also be used to purchase birthday gifts and any necessities that our residents need

throughout the year. The F./H.A group has come in and decorated the residents' doors for Thanksgiving, and will be back to decorate for Christmas.

The Resident Christmas party will be celebrated on December 12. at 10 a.m. We hope to see all our family members for our party. Well, this is all for now, until

next time.

Lockney Care Center 401 North Main Street P.O. Box 1060 Lockney Tx. 79241 Lockney Health and Rehabilitation Center

is a Medicare approved facility providing skilled services **Physical Therapy** Respiratory Therapy I.V. Therapy

The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998

OBITUARY

H. G. Boyles

Graveside services for H. G. Boyles, 70, of Quitaque were at 10:30 a.m. Wednesday, November 25, 1998 in Resthaven Cemetery with Elgin Conner of Levelland officiating

(Kimbell) and Thomas Everett Boyles. He graduated from Quitaque High School. He and Joyce Duck were married on February 15, 1947 in Silverton. preceded him in death on May 7, 1976. A daughter, Elaine, also pre-ceded him in death on March 2, 1978. He owned Boyles Oil Company in Quitaque.

Survivors include a daughter, Jana of Quitaque and a son, Bob and his wife, Joleta of San Angelo; grandchildren, Brandon Boyles and Courtney Boyles of Canyon; Lyn Dunlap and Dawn Housleyof San Angelo; one great-grandchild, Dillon Dunlap of San Angelo; a brother, J. W. of Buffalo, Wyoming; four sisters, Ethylene McCay and Willie Mae Bonner, both of Ama-rillo, Jewell Mayfield of Lubbock and Mary Lee Watters of Silverton

Pallbearers were Dale Ramsey, Dwight Ramsey, Dennis Farley, Clyde Dudley, Billy Mack Farley and Larry Don Price. Honorary pallbearers were

Henry Jackson, Ozean Dowd, Weldon Purcell, Riley Ziegler, Buddy Price, Dwain Henderson and L. B. Monk

YMCA Offers Exercise Class

You may come by to try out or all of the Plainview YMCA exercise classes free dur-ing the week of November 30--December 5. Call the YMCA in Plainview at 806/293-8319 for

a schedule of classes. Then if you like any of the classes, take advantage of the membership sale that will run from November 30 to January 9. This will be a saving of 15 percent off the regular price.

TEXAS PRESS ASSOCIATION Burial was under direction of Successor to The Quitaque Tribune, Established at Quitaque in 1960 Published Every Thursday at Quitaque, Texas 79255 Myers-Long Funeral Directors. He was born October 25, 1928 in Quitaque, Texas to Willie Lou

Jimmye C. Taylor, Publisher Eunice McFall, Editor Vince F. Taylor, Advertising Manager Judy Hamilton, Advertising Earlyne Jameson, Joyce Guest, Reporters SUBSCRIPTION RATES PER YEAR BRISCOE, HALL, MOTLEY, FLOYD COUNTIES. ELSEWHERE

THE VALLEY TRIBUNE

MEMBER 1998

\$17.00 .\$20.00

Nov. Non-Local

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Beryl Blackshear, Forestville, CA Ed Bowman, Fredricksburg Maxine Clark, Dallas Dan & Barbara Duncan, Panhandle

Larry Hedrick, Canyon Bengie Hughes, Nevada, TX

Mrs. James Kimbell, Tulia Ottis Mullin, Graham

Jimmie Respondek, Lubbock J. D. Vardy, Wolfforth

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H. A. Martin Truman Merrell

Anthony Sisemore

L. B, Monk

Gene Payne

John Pigg

Nov. Local

Subscription Due

\$17.00 per Year

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TAFCE News

President Mabel Morse called the TAFCE club to order on Monday, November 16th with club mem-bers sharing their favorite holiday food

Edna Earl Blakney gave thought-provoking devotional and Wilda Fuston shared a neat reading with the club.

Joyce Guest gave the treasurer's report. After that suggestions were made regarding donations that could be made with the profits from the brisket dinner. \$100.00 had already been approved to buy trees for the town. Motions were made seconded and carried to donate \$100.00 to the Firemen's Christmas Toy Fund. Another donation will be given to the Heritiage Foundation in the amount of \$270.00. Any other decisions were tabled until later meetings

Members were asked to express opinions on future programs. Most of the programs were decided dur-ing the meeting.

It was also decided by the Club to cancel meeting during the months of July and August because of the extreme heat and members taking vacations.

Delicious refreshments were served by Virginia Degan and Maurice Fuston.



Enjoy this Thanksgiving holiday with friends and family. May all experience bountiful blessings, good feasting and the warmth and love that Thanksgiving inspires.

~ FL(OVERHI Your blessings are To count them Would take much I

That has just You fill each day From dawn to Each night you h

The Valley 1

Each night you prayu When day's w Your words still a For your promi Your blessings are In everythi

Baptist Churc Christmas Ca

The First Bapt of Quitaque and Mr and Mrs. Waydetti will present the ca The Seasons at 7 F cember 6 at the B Flomot. The can sented again at the in Quitaque at 7 p

cember 13. The public is en invitation to atter performances.

Announ Members of t Club are reminde Christmas party a December 1. It w Community Center the 1998 Secret P revealed. They ar percent turn out,

Mrs. Jancie R and Mrs. Annie B, Kim Cloyd of Me Joyce Reid of Clarendon, Saturd the Open Hou Bloomers Flower with owner, Mrs. sister of Mrs. Rus Chris and Jere land and Floyd T. visited during th Mrs. Bessie Stark Mr. and Mrs. J.

visited Mr. and M and Mr. and Mrs. Thursday. They a Floydada Nursing "Ikie" Gilbert.

Arriving Saturd week with Mr. and M were Kevon Kliebr Karlee of Clifton. Kevin and K Wolfforth, Mrs. Ch Lubbock and Chr Milam of Petersb parents, Mr. and N

in Lubbock, Satur enjoy entertainme Alvia Joe Calve son, Justin, studer College in Leve Calvert were in A day until Saturda the State Vollley Ashley, daughter her teammates turned home with

pionship title. Ju Calvert home, Si turning to Lubbe Mr. and Mrs. ited in Amarillo, S and Mrs. Clifton yon with Mr. a Starkey, Mr. and Robin and Taylor John Halford, Jo Mr. and Mrs met Marilee and

wit

The Great American Smoke-out and New Year's are great opportunities for smokers to think about quitting for good.

**

As a parent, your child's health and well=-being is of tremendous concern. You desire the best for your child and for him or her to grow up and become a healthy, happy, productive memeber of society. However, these dreams may be cut short if your youngster begins using tobacco. Tobacco use may leave your children battling a lifelong addiction that takes its toll on them, their families and friends.

Here's how you can do yuour art to ensure a health future for your child:



Happy Thanksgiving! WE WILL BE CLOSED **THURSDAY, NOVEMBER 26**

Our Doors Will Be Open At The Usual Hours On Friday, November 27



Member FDIC

The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998

~ FLOMOT NEWS ~

OVERHEARD

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6

Your blessings are so many, Lord, To count them one by one Would take much longer than the

day That has just now begun! You fill each day with miracles From dawn to setting sun. Each night you hear a million

prayers

When day's work is done. Your words still give us comfort

For your promises are true. Your blessings are so many, Lord, In everything we do!

Baptist Church to Present Christmas Cantata

The First Baptist Church choir of Quitaque and Mrs. Kathy Shorter and Mrs. Waydetta Clay of Flomot will present the cantata, Celebrate The Seasons at 7 p.m., Sunday, De cember 6 at the Baptist Church in The cantata will be presented again at the Baptist Church in Quitaque at 7 p.m., Sunday, December 13.

The public is extended a cordial invitation to attend these spiritual performan

Announcement

Members of the Do Gooders' Club are reminded of the annual Christmas party at 2 p.m., Tuesday, December 1. It will be held at the Community Center in Flomot and the 1998 Secret Pal names will be revealed. They are hoping for a 100 percent turn out, so come join the

Mrs. Jancie Russell of Turkey and Mrs. Annie B,. Cloyd met Mrs. Kim Cloyd of Memphis and Mrs. Joyce Reid of Amarillo in Clarendon, Saturday. They enjoyed the Open House of Country Bloomers Flower Shop and visited with owner, Mrs. Julie Mulanax,

sister of Mrs. Russell. Chris and Jeremy Wylie of Midland and Floyd T. Starkey of Ralls visited during the weekend with Mrs. Bessie Starkey. Mr. and Mrs. J. C. Moss of Anson

visited Mr. and Mrs. Lossie Gilbert and Mr. and Mrs. Wilburn Martin, Thursday. They also visited at the Floydada Nursing Home with D. M. 'Ikie" Gilbert.

Arriving Saturday to visit the week with Mr. and Mrs. Joe Ike clay ere Kevon Kliebrink, Kyler and Karlee of Clifton

Kevin and Keri Sehon of Wolfforth, Mrs. Christi Calvert of ubbock and Christi and Dwain Milam of Petersburg joined their parents, Mr. and Mrs. Clois Shorter in Lubbock, Saturday to visit and enjoy entertainment.

Alvia Joe Calvert of Dumas, his Justin, student at South Plains College in Levelland and Glen Calvert were in Austin from Thursday until Saturday night to attend the State Vollleyball tournament. Ashley, daughter of Alvia Joe, and her teammates from Dumas returned home with the State Chamonship title. Justin visited in the Calvert home, Sunday before returning to Lubbock were he resides. Mr. and Mrs. Jack Starkey vis

ited in Amarillo, Saturday with Mr. and Mrs. Clifton Reid and in Canyon with Mr. and Mrs. Michael Starkey, Mr. and Mrs. Ted Staling, Robin and Taylor and Mr. and Mrs. John Halford, Joey and Dustin.

Mr. and Mrs. Wilburn Martin met Marilee and Fred Cooper and

children of Borger and Lindsay Martin of Panhandle in Amarillo Saturday and celebrated the birth-days of Wilburn, Marilee and Lind-Mr. and Mrs. Martin visited overnight in Amarillo with Mrs. Leona Bell and returned home, Sun day.

Mr. and Mrs. Tom Ross visited in Castroville Friday and Saturday with son and family, Mr. and Mrs. Tommy Ross, Megan, Aleda Elaine and Cheyenne. Aleda Elaine re turned home with them to visit dur ing Thanksgiving holidays.

Mr. and Mrs. Lance Barclay, Colton and Kayla of Lubbock visited the weekend with his family, Mr. and Mrs. Jerry Barclay and Ty.

Visiting during the week with Mr. and Mrs. Billy Morris and Rabecca were Mr. and Mrs. Glenn Martin of Spur and Tommy Morris of Lockney. Tommy and family moved recently from Breckenridge to Lockney where he will be with the Lockney Police Department. Dodie Morris, student at American Business College in Lubbock, visited Sunday with her family.

Dustin and Shae Lynn Reed of Lubbock are visiting during the Thanksgiving holidays with grandparents, Mr. and Mrs. Doyle Calvert. Mr. and Mrs. Calvert observed their 50th wedding anniver -sary in Plainview, Thursday, November 19th

Mr. and Mrs. Wayne Hunter visited in Floydada, Friday with Mr. and Mrs. John Speer and Mr. and Mrs. Randy Gafford.

Mrs. Katheryn Martin of Whiteflat and Art Green were in Plainview, Monday for Art a medi-cal appointment. They visited his cal appointment. daughter, Mrs. Alta Mae Rice and family before returning home. Art visited in Matador, Sunday with Billy and Cindy Green and Jack and Decemi Green

Slow cookers extend limits of the kitchen

KILCENEEN The space needed for holiday food preparation is tremendous. There are never enough stovetop burners and ovens to boil, broil and bake all the food. But, with a Rival Crock-Pot⁹ slow cooker on your counter, you have enough cookery to set out plenty of goad eats for even the hungries. A Crock-Pot slow cooker makes holiday cooking so much easier because it saves time and frees up kitchen appliances for other dishes. Once the ingredients are ready, you just "fill it and forget it." The low-watt wrap-around heat cooks slowly, unsupervised for up to ten hours. The stress of stirring and critical timing is un-necessary because the food is evenly and thoroughly cooked, without fear of burning. Cleanup chores are made even easier with the removable stoneware. easier with the removable stoneware. It's just as vital of an appliance as a stove or oven because it gives you more space to cook, which means more options in the kitchen. These means more availant holiday These recipes make excellent holiday

dishes Baked Ham with Mustard Glaze

3-5 pound pre-cooked ham, drained

- 10-12 cloves
- 1/2 cup brown sugar
 1 tablespoon prepared mustard
 2 teaspoons lemon juice
 2 tablespoons cornstarch

Celebrate The Call-idays

Texas Parks and Wildlife Provides Great Services On Limited Funds

by Richard Heath in the

Austin American Statesman Texas' magnificent state park system stands at an important juncture as we near the end of our 75th anniversary. Texans certainly have a thing to celebrate. Our system of 123 state parks is the national park systems of many nations. However as a recent state auditor's report indicates, our park system faces challenges. Texas Parks Wildlife encouraged and welcomed this audit to provide an outside, objective analysis of the departments long-term needs.

Unfortunately, the report's main points have been misunderstood by some and must be clarified. There is no red ink at Texas Parks and Wildlife. The \$10.1 million "shortfall" identified in the audit represents unmet needs, not cost overruns. The report's first sentence reads: "Available revenues of \$41.4 million cover only 80 percent of approximately 50 million needed to run the state park system." We have kept all parks open and provided quality experiences with \$10.1 million less to critical water/wastewater systhan the auditors think is tems, accommondations for needed to do so effectively. This is not a failure.

Thirteen state parks have opened since 1990. As parks parks were built 60 years ago increase funding obligations, overall resources for existing out. We have a firm plan and parks are stretched. Therefore, Gov. George W. Bush and the Texas Parks and Wildlife Commission have since set a policy to not develop new state parks until current limitations are cut expenses without sacrificing overcome, a policy affirmed by the audit.

Few taxpayers may realize that TPW funds half, of its State Parks Division annual operating budget of \$12.5 million mission policy, echoed by the through park fees. The remain-. audit report der comes from the state tax on

Score ham in a diamond pattern and stud with cloves. Place in Crock-Pot[®] slow cooker. Combine brown sugar, mustard and lemon juice and spoon on ham. Cover and cook on High one hour, then on Low for 6 to 7 hours or until hem is hot until ham is hot.

Remove ham to warm serving platter. Turn Crock-Pot to High setting. Com-bine orange juice and cornstarch to

form a smooth paste. Stir into drippings in Crock-Pot. Cook stirring occasion-ally until sauce is thickened. Spoon over ham.

2 tablespoons cornstarch 2/3 cup orange juice 2 tablespoons lemon juice 1/2 cup brown sugar 1/2 teaspoon cinnamon 1/3 cup chopped pecans, toasted Peel and slice potatoes into ½ inch slices. Place in Crock-Pot[®] slow cooker that has been sprayed with non-stick vegetable spray coating. Dissolve corn-starch in orange and lemon juices. Add remaining ingredients to cornstarch mixture. Pour over sweet potatoes. Cover and cook on Low 7 to 9 hours. Makes 8 to 10 servings.

sporting goods and other dedicated user revenues, further better park visitation data. We underscoring our reliance on do count every single paid state user-based income. In this environment, TPW has acted with creativity and vision to increase revenue and improve operations, as noted by the auditors. The audit report says the department"...has increased park revenues by more than 25 percent since 1991" which is an to count all non-paying visitors. extraordinary feat by any mea-

In 1997, we used volunteer and prison labor for more than \$4 million worth of repairs, improvements and services at state parks and other sites at no cost to TPW.

With the Parks and Wildlife Foundation of Texas, we launched the Lone Star Legacy campaign to accept private donations with a goal to establish an endowment for every Texas Parks and Wildlife facility.

With the support of the Texas Legislature, which authorized, \$80 million in revenue bonds, we have began to address our most urgent problems-repairs people with disabilities and improvements for visitor health and safety. More than 30 state and many are literally wearing project management system in place to assure that work is done

in a timely and efficient manner, s recommended by the audit. We continue to seek ways to

visitor benefits. On September , TPW took action to transfer 11 employee positions from its Austin headquarters to field operations. This reflects com-

The audit noted a need for park visitor and are investigating ways to better determine total visitation. This is a significant cost/benefit problem for park systems nationwide, in that many parks in Texas and elsewhere charge no entrance fee and would have to add staff

Is there more demand for what we do than we can currently satisfy? Yes. In the near future, working with state leaders and user groups, we must decide what is important for us to do and what may be more appropriately done by others.

State parks have long been recognized as fundamental to our quality of life. They also directly contribute to economic development, juvenile crime reduction, reduced health cure costs and enhanced education. All of this has been achieved with limited resources in the face of rising demand.

The bottom line is that taxpayers are getting a tremendous bargain from Texas Parks and Wildlife and our employees do a great job at providing exceptional service with limited funds. Unfortunately, as the auditors concluded, there are not enough resources to provide all the opportunities that Texans need and want.



Safe Deer Meat Handling

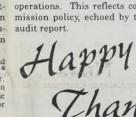
By Pammy Millican, CEA-Ag. Once you've bagged that big buck, do you know what to do with it? Experts say the meat is lean and tasty if you properly care for the deer after you make the kill. Extension wildlife specialist D. Don Steinbach says hunters have both a legal and ethical responsibility to take care of the game that they harvest They should immediately tag the animal and take care of the meat Steinbach says after the animal is gutted, you can leave the car-cass intact if the weather is be-low 40 degrees That usually is not the case in Texas. So he rec-mmende skinning and quarter. ommends skinning and quarter-ing the animal right away Many hunters take the meat to a processor, but Steinbach says you can process the meat at home easily with normal kitchen tools You take the muscles off the hams and use an electric knife to slice steaks from the backstrap Deer meat has no marbling like beef, so it dries out quickly. Steinbach suggests slicing the meat to a half-inch thickness and cooking it quickly to lock in the juices. He says well-wrapped deer eat will keep up to a year in

Exercise Safety When Hunting

By Pammy Millican, CEA-Ag A hunter spots motion in the woods. He raises his rifle and fingers the trigger expecting a trophy buck to emerge. Instead, it is another hunter in camou-flage clothing. It could be a sit-uation that takes a life and haunts a hunter's memory forev-er. That's why wildlife expects er That's why wildlife experts like extension specialist Dr Don Steinbach strongly stress hunter safety education. Children in Texas must take a course, but adults do not. Texas law requires hunters to wear orange caps or vests on public lands, but not on private property and many deer hunters resist the brilliant color because they think deer can de-tect it. Steinbach says that sit-uation places more responsibility on the hunter to positively iden-tify the target before taking the shot. Steinbach says orange should be worn as you go to and from the hunting area, but he says Texas tends to have fewer hunting accidents than the state's where more hunting is done on public land He says 97% of Tarea in Friend of Texas is private land so hunt-ers usually know who is on the property with them and where those people are.



Page 3



If cooking a larger ham in a 5 quart or larger unit, cook ham one hour on High then Low for 8 to 10 hours. Serves 12-15.

Glazed Sweet Potatoes

- pounds sweet potatoes tablespoons cornstarch

with Caprock Cellular

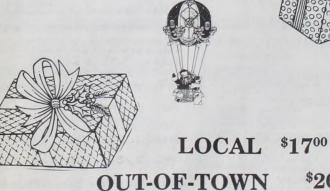


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In Turkey, Pat Carson

nber 31, 1998; Customer has choice of \$59.95 preferred equipment pricing, \$75.00 airtime credit & minimum \$24.95 plan for 12 month contract, or Free Phone act and \$24.95 monthly minimum calling plan required; See your nearest (Caprock Collular Agent for details; Territorial restrictions may apply; Must have a se; Credit check required; New Activations ONLY; Other restrictions may apply.



\$20⁰⁰

The Valley Tribune Box 478

Quitaque, Texas 79255



Visiting in Dumas last weekend were Janice and Billy Wheeler. They visited with Janice's sister and husband, Karen and Wes MacDougal. Betty Jean and Harve Williams

of Clarendon were in town last Mon-day. They enjoyed lunch with Harve's mother, Arlie Williams. Harve was here on business.

Celebrating their 25th anniver-sary recently were the Dale Wilkes. They drove to Ruidosa, New Mexico and said the trees were changing and were quite beautiful. They en-joyed the week-end and retuned to work last Monday. Margie Edwards was rushed to

the Zale-Lipshy Hospital in Dallas for surgery on an aneurysm. Reports are good, but she will be hos-pitalized for several days.

David and Cyndy Reid (my daughter and family), Mathew and Katie arrived in town at 10 p.m. after a 16 hour drive from the Chicago area. Laura had her hands full with styling the hair of Lillian Mullin, Joyce Guest, Cyndy Reid, Katie and Matthew from 1 p.m. Monday until about 4 p.m. Cyndy and Dave will be here until Satur day after Thanksgiving. John and Maebelle Francis, of

Silverton visited with Louis and Oleta Randell Thursday night. Lewis and Oleta Randell were in Plainview Friday

FREE THINGS TO SEND FOR

(NAPS)—Mothers Against Drunk Driving (MADD) is providorung Driving (MADD) is provid-ing a new resource to help par-ents and teens talk about under-age drinking and the serious responsibilities of becoming a driver. The Key, a free interactive CD-ROM includes a customized family covenant. recarding teen cb-room includes a customized family covenant, regarding teen-age drinking. Funded by Trav-eler's Bank and Roadside Rescue, the CD-ROM is available free, with a \$4.50 shipping and han-dling fee, by calling 1-877-KEY-TALK or by visiting the website attwww.madd.org. at www.madd.org.

Turkey Senior Citizens News

The Turkey Senior Citizens had 26 members and two guests present at the last meeting. Some of the sick members were back. The two guests were Austeen Purdy Clark and her daughter Charlie

The group voted to skip the next "scheduled" meeting, so the next date to meet will be December 1, 1998 at 6 p.m. The group is hoping more of the members will be well by then. Everyone is encouraged to start attending the meetings.

The group has a lot of fun, good fellowship. Come on out and join in the fun.!

Tips For

The College Search 1. Start early. List colleges. Don't wait until your senior year to take the SATs—you may want to take them again

Use the Internet to find out about colleges, financial aid, even take virtual campus tours.

3. Evaluate your academic pro-file with GPA, class ranking, SAT scores, Advanced Placement classes.

 Think about what you want in a college: majors, athletics, cultural activities, etc. 5. Do research. Check out the college's Web site, read its online

Talk to people. Use Internet forums and e-mail to chat with other students, alumni, faculty, and college admissions officers.

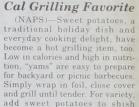
7. Visit the campus. Take notes and prepare for the admission interview. Ask questions. Organize applications. Note

the deadline and start early on the essay

9. Look into financial aid and scholarships. Get advice from your guidance counselor and use online tools.

10. Apply to five to eight colleges. Aim high, but include a school where you're confident you'll get in. T

PP=



Sweet Potatoes: Low-

Cooking_

Corner

add sweet potatoes to shish kebabs, try as a steak topping, or prepare this delicious recipe.



3 tbsp orange juice 2 tbsp honey

Steam the sweet potatoes for 10 minutes in microwave. Mix the orange juice, honey and margarine together. Spray grill with non-stick cooking spray. Place potato wedges or rounds on grill for wedges or rounds on grill for 5 to 10 minutes or until ten-der, basting with the mix. Makes 4 servings.

Baton Rouge, LA 70821-2550

The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998 Search For Schweitzer

life remain elusive.

'Exactly when in 1924, did he

open his shop in the tin build-ing in Matador, and exactly

when did he move into the brick

building behind the Masonic Lodge?" he asks. "When was the

Poinsettia tooling first used?

Where are Catalogs 3, 4, 6, 8 and

9? And where is the final order

book? How many cowboys from

ranches in surrounding counties

ordered Schweitzers? How

widespread was his reputation?"

out for himself is trying to match

as many of the existing saddles

of the 1600 made with their

original handwritten notation in

people as possible and get pho-

Since most of the Schweitzer

Saddles Is Mounted by Marisue Potts

From what began as a quest for information about his own Schweitzer saddle, writer Bruce McGinnis of Amarillo has been drawn into documenting the life and times of a Matador saddle maker, H. H. Schweitzer.

An intensive search for information and whereabouts of all the saddles crafted by Houston Schweitzer from 1922 to 1956 is underway by the long-time Amarillo College professor. McGinnis, the author of *Fences*, Sweet Cane, and Reflections in Dark glass, The Life and Times of John Wesley Hardin, is cur-rently writing a book about the famed saddle maker and his accomplishments.

According to McGinnis, there is a certain mystique about the reputation of Schweitzer, that far surpasses even the fine Perhaps one of the most chal-lenging tasks McGinnis has set workmanship of the self-taught craftsman who began by restringing and repairing saddles for Matador Ranch cowboys. When people start talking about H. H. Schweitzer, there is the order book. To this end, he hopes to interview as many an awe, a sense of reverence, that comes into their voices," he

tographs of them with their Indeed, after Schweitzer was saddles. featured with a full page in a 1940 Life Magazine article saddles were made for working about the Matador Ranch, he cowboys, of special interest are became something of a celebrity, the rare, fancy saddles made for customers such as C. R. Wilson as well as a lonely hearts go-between. Young women wrote scores of letters to the only name of Paducah. The Wilson saddle, completed in 1947, was handand place mentioned in the text, tooled with a floral design set off H. H. Schweitzer, Matador, with silver and gold trimmings for the then fantastic sum of Texas, in hopes that they might exchange letters and possible \$450. The owner's name, C. R. meet a real live cowboy. McGinnis is curious. Which Wilson, was carved into the front of the cantle and on the cowboys on the Matador Ranch back, his brand. After Wilson's death, the saddle was sold, but received such letters? And do any of the letters still exist? Did the family has no recollection to any of the letters lead to a

In addition, rumors persist Through material provided about a saddle sold at a by the family and interviews Plainview auction for a wealthy with Bert Schweitzer, who gun collector several years ago worked with his father for several years under the stamp of H. which went for an exorbitant amount. Naturally, McGinnis H. Schweitzer & Son, McGinnis would like very much to locate is well along in his research on either or both of these unusual the book. However, many consaddles to be showcased in his crete facts about Schweitzer's publication.

Meanwhile, on weekends and during college breaks, the college professor continues his search for any clues about Schweitzer and his artistry. People who have Schweitzer saddles or any information on the whereabouts of the saddles and other leather goods, or anecdotes about the saddle maker are urged to contact Bruce McGinnis, 3401 S. Lipscomb, Amarillo, TX 79109, (806) 359-1007 after 6 p.m. or Marisue Potts of the Motley County Museum, Rt. 4, Box 115, Floydada, TX 79235, (806) 983-1372

WTAMU Defensive Driving Class

The WTAMU Continuing Education Center will offer a six-hour course in defensive driving from 6-9 p.m. Monday, November 23 and Tuesday, November 24 on the WTAMU campus.

The course is approved by the Texas Department of Public Safety and may be used to reduce the premium for auto in-surance liability. The course also may be used for dismissal of traffic citations if approved by the judge. Preregistration is required. For more information or cost of course call the Continuing Education Center at 806/ 651-2037

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By light of the departing sun we find The heat of summer days is left behind, And frosty nights allow us to behold The leaves arrayed in flaming red and gold Before their brilliant colors turn to brown,

UNITED METHODIST CHURCH Quitaque, Texas Pastor: Julius Early Weekly Scheduled Meetings SUNDAY Church School...... Morning Worship.... ..9:45 a.m.10:50 a.m. Evening Worship......6 WEDNESDAY .6:00 p.m. Bible Study......7:00 p.m.

CHURCH OF CHRIST Quitaque, Texas Minister: Delos Johnson Weekly Scheduled Meetings

SUNDAY WEDNESDAY ady......7:00 p.m.

Bible Study.. FIRST BAPTIST CHURCH

Flomot, Texas Pastor: Nathan Mulden Weekly Scheduled Meetings SUNDAY

Sunday School....10:00 a.m. Worship Service11:00 a.m. Discipleship Training......5:00 p.m. ..6:30 p.m7:30 p.m.

Prayer Meeting...... FIRST BAPTIST CHURCH

455-1440 CAPROC SPUR, TEXAS CARSON TURKEY, TEX CITY C URKEY, TEX

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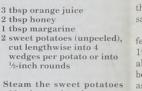
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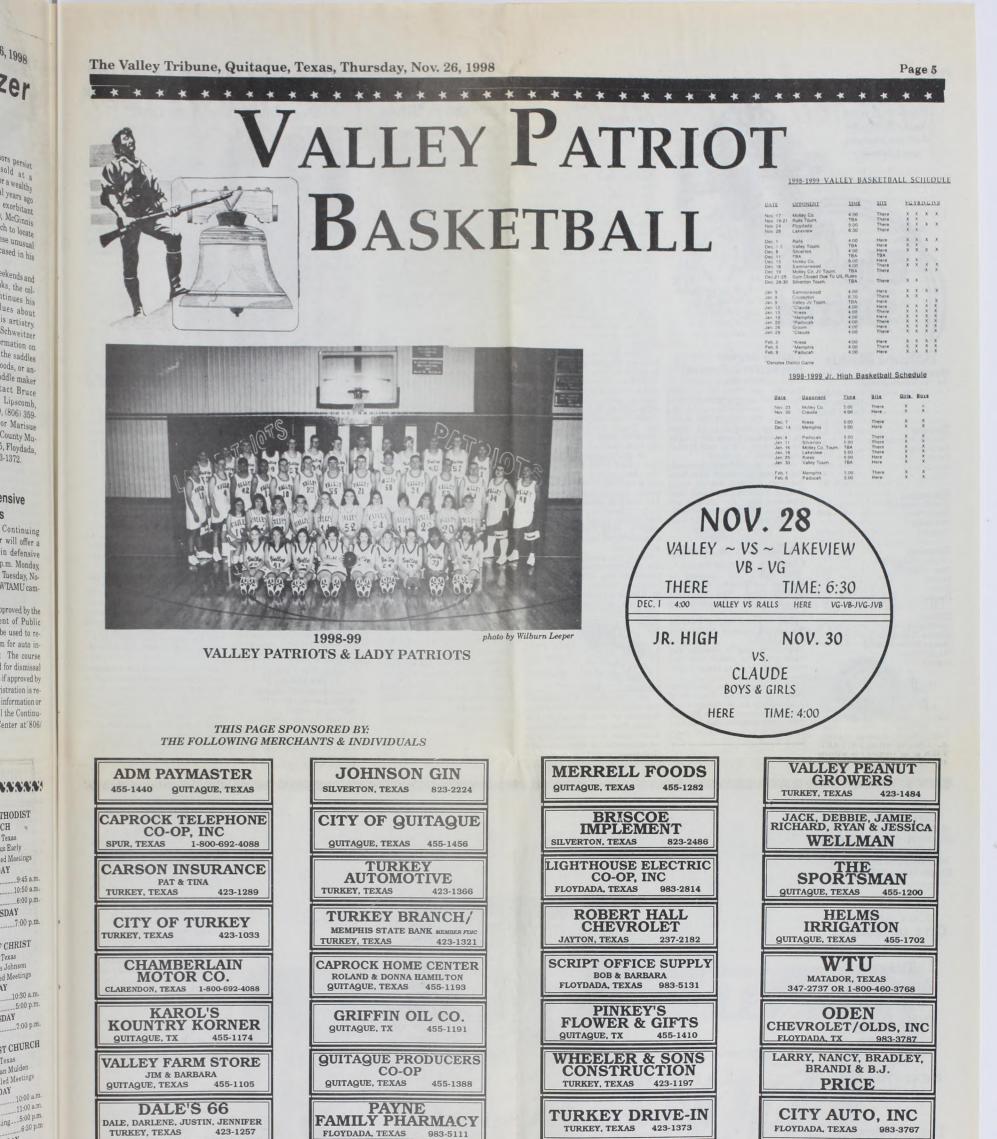
SPORTS MAN

THE VALLEY TRIBUNE

And then, detached by wind come drifting down; Till every branch is stripped completely bare, And pungent smoke of bonfires fills the air. It's harvest time in every farmer's field, When crops that feed our nation with their yield Are gathered from the ground and off the vine, According to the heavenly design. Whatever House of Worship you attend, The lessons there will help you comprehend The season that the love of God has planned, When autumn's blazing colors paint this land - Gloria Nowak

Quitaque, Texas Pastor: Weekly Scheduled Meetings SUNDAY Sunday School..... ...9:30 a.m. Morning Worship 10:30 a.m. Training Union..5:00 p.m. ..6:00 p.m. JEHOVAH'S WITNESSES First & Jago Quitaque, Texas Weekly Scheduled Meetings SUNDAY: Public Meeting...... Watchtower Society..... ...10:00 a.m.11:00 a.m FRIDAY Congregation Study 7:30 p.m. Ministry School..... Service Meeting..... .8:30 p.m.9:15 p.m.

CHURCH OF CHRIST SUNDAY Worship10:30 a.m.



SDAY

e, Texas

FRED THAYER ST CHURCH



MEMPHIS



School Menu

Monday Out for Thanksgiving. Have a wonderful holiday! Thanks, Ving Thanks, Kathy King

Tuesday Chicken Parmesean Fettuccine Salad Breadsticks Dessert

Wednesday Beef Stroganoff Sweet Peas Hot Rolls

<u>Thursday</u> Cheese Enchiladas Rice Beans Chips Dessert

Friday Hambugers Lettuce, Tomatoes Cheese Slices, Pickles **French Fries** Dessert



Baskettoall Season The Valley Patriots traveled to Matador last Tuesday to open the season against Motley Coun-ty. Poor shooting hampered the Patriots, who fell to the Mata-dors by the score of 41-64. Desp-ite shooting 23% from the field in the first half, Valley only trailed by six, 22-28 at halftime. In the second half, however. In the second half, however, Valley shot a meager 20% from the field. Leading scorers were;

Morgan Payne with 14 and Cory Chandler with 11. Leading re-bounders were; Morgan Payne with 13 and Cory Chandler with 11.

Valley J.V. vs. Motley

County By: Coach Ramsey The Valley J.V. traveled to Matador last Tuesday to take on the Matadors. The Matadors opened up a big lead early taking

a 12-0 first quarter lead. The Patriots battled back in the second quarter cutting the lead to 18-10.

The third quarter saw the Pa-triots pull even closer with the score being 24-19 in favor of Mo-

they County. The fourth quarter was rela-tively even with the final score being Motley 32 - Valley 25 Danny Hinojosa led the way for Valley with 8 points and Jess Ye-ary and Brandon Stewart each and Brandon Stewart each had 4 points

Valley Begins **Basketball Season**

Way won its district last year, and returned 4 starters.) Leading scorers were; Cory Chandler with 18 and B.J.Price with 14. with 18 and B.J.Price with 14. Leading rebounders were; Mor-gan Payne with 6 and Cory Chandler with 5. B.J.Price led the team in steals with 4. In the championship, Valley beat a very quick Anton team by the score of 48-44. Leading scor-ers were; Cory Chandler with 18 points and Morgan Payne with 16. Leading rebounders were; Cory Chandler and Morgan Payne with 6 each and B.J. Price with 5. Nick Ortiz and Cory

with 8

with 5. Nick Ortiz and Cory Chandler lead the team in steals with 2 each.

Place In Ralls

Tourney

Valley also placed 3 players on the All-Tournament Team Cory Chandler was selected as the Tournament Most Valuable Play-



In 1799, Congress established the nation's highest military title, General of the Armies of the United States to honor George Washington, first commander of the Army, but he never received it. It was awarded posthumously by a special act of Congress in

The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998 And Ranch Show

December 1 — 3 With the return of the 14th annual Amarillo Farm and Ranch Show on December 1 -3, comes the opportunity to view new products, attend educational seminars/association meetings and even enjoy music

entertainment. The annual farm show hosts all the major manufactueres including: AGCO, Buffalo, CASE, Catepillar, DMI, John Deere, Massey Ferguson, New Holland, Orthman, Priefert, Sunflower and Wylie. There will be a specail Western Canadian Pavilion featuring manufacturers from Alberta, Manitoba and Saskatchewan. The show offers attendees the opportunity to visit with numerous manufacturers and dealers in the same

day Meetings by the Texas Wheat Producers, Texas Agricultural Extension Service and many other associations will take place during the three days of the event. Several will offer CEUs for pesticide applicator license holders.

New to the 1998 event is the musical group The Great Pretenders, presented by Douglass King Co. They will perform several times each day of the show in the auditorium area of the Civic Center, admission to this is free

The 14th Amarillo Farm and Ranch Show, bringing ag technology solutions to the producer, is scheduled for December 1 - 3 in the Amarillo Civic Center. Show hours are 9 a.m. to 5 p.m Sponsors include the High Plains Journal, KFDA-TX, KGNC Radio, Texas Agricultural Extension Service and Texas Wheat Producers. Admis-

For more information call 800-827-8007.

Patriots Win First Amarillo Farm Artichokes for Holiday Entertaining **Elegant and Easy on the Cook**



Elegant holiday entertaining is easy with Shrimp Cocktail in Articl

Subboard of assoried cheeses and crusty baguettes. When purchasing, select large firm buds with compact leaves. Store in a sealed plastic bag in the vegetable crisper until ready to cook. When properly stored, artichokes will maintain their freshness for several days

For other recipe ideas, send a self-addressed stamped envelope to: California Artichoke Advisory Board, Dept. D, P.O. Box 747, Castroville, CA 95012.

SHRIMP COCKTAIL IN ARTICHOKES

cooked medium California artichokes, chilled tablespoons lemon juice

medium avocado, peeled and

3/4 cup cooked, shelled small

shrimp* Parsley sprigs, optional

Cocktail Sauce (recipe follows)

days.

4

diced

(DM)-Striking a balance between Toss avocado with lemon juice (DM)-Striking a balance between today's busy schedules and the desire to do something special for holiday meals can be a challenge. Fortunately, California artichokes are available throughout the year. They are wonderful as appetizers, salads and entrees. Strium Cocktoil in Artichokes fits. until well-coated; drain. Remove center petals and fuzzy center from chilled artichokes. Spoon 1 table-spoon Cocktail Sauce into center of each artichoke. Toss together avoca-do and shrimp; spoon into arti-chokes. Top each with 1 tablespoon salads and entrees. Shrimp Cocktail in Artichokes fits the bill in all three categories. Served chilled, these beauties are perfect for a leisurely dinner prelude or for a gala weekend brunch. For a more informal gathering, team them with a sideboard of assorted cheeses and crustly hometter.

Cocktail Sauce, Garnish with parsley. Pass remaining Cocktail Sauce as dip for leaves. Serve immediately. Makes 4 servings.

Cocktail Sauce: Combine 3/3 cup EACH chili sauce and ketchup, 4 teaspoons prepared horseradish and

The Valley Holiday Pr To Go "Co

An ounce of preven uninvited guest at yo Think sink, stove, deltina and research

ion Research Center

ichen staples are eff

ng bacteria," she sayi At the Sink: •Wash hands befor

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• Roast the turkey

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•Use only pasteu sauteed vegetables, co

·Bake stuffing set one-half to three-four

Use a meat thermon

Use a meat thermony 165 degrees before rem ing from the bird. In the refrigerator:

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Before chiropractic ber profession (1949 in Te

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Back Talk is copyrig Texas Chiropractic is edited by a panel ed by Dr. Chris Dall chief of the Texas J Chiropract

tors were arrested

Answ

A meal of turkey,

"There are plenty of

be a maximum of 40 d

within 2 days.

ting boards, one for 1

amination. In the Stove:

teaspoons prepared horseradish and 1 tablespoon lemon juice; mix well. Chill. Makes 1½ cups sauce. <u>Basic Artichoke Cooking</u> <u>Directions</u>: Wash artichokes under cold, running water. Cut off stems at base and remove small bottom leaves. Cut off top 2 inches of arti-chokes and discard. Trim leaf tips, as desired. Stand artichokes upright in a desired. Stand artichokes upright in a desp stainless saucepan large enough to hold snugly. Add 1 teaspoon salt,

1 tablespoon lemon juice and enough boiling water to cover by 2 to 3 inch-es. Cover; boil gently 30 to 40 min-utes or until just tender (base carb be pierced easily with a fork). Plunge into cold water to stop cooking; remove and turn upside down to drain. Cool to room temperature. Cover and chill in the refrigerator until ready to assemble. (Cooked artichokes can be stored in the refrig-erator up to a week.)

CHURCH OF CHRIST Turkey, Texas Minister: Stuart Smith

Weekly Schedule Meetings SUNDAY Evening Service.... ...8:00 p.m

FIRST BAPTIST CHURCH Turkey, Texas Pastor: Melvin Clinton Weekly Schedule Meetings SUNDAY: Sunday School..... Morning Worship11:00 a.m

Singing5:00 p.m. Training Union..... ...6:00 p.m **Evening Worship** ...6:00 p.m. MONDAY Women's

Misionary Society...... ..4:00 p.m. Prayer Meeting8:00 p.m.

MT. OLIVE BAPTIST CHURCH Turkey, Texas Pastor: Samuel Holloway,

Plainview, Texas Weekly Schedule Meetings Pastoral Days...1st & 3rd Sundays MONDAY Mission ..

.4:00 p.m.

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er. Also making the team were, B.J. Price and Morgan Payne. "200 years LATE. Gov't red

tape my *0#01

sion to the show is free

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VALLEY PEANUT GROWERS

> THE VALLEY TRIBUNE

Until it's here no more, And anything we've known as wealth We manage to ignore. We take advantage of our friends With selfishness and greed, But then we try to make amends If ever we're in need. And when it comes to loved ones dear, Whom we've relied upon, We often hurt them while they're here. Then grieve when they are gone. So let's be thankful for the things The Lord saw fit to give: The blessings that His goodness brings. -Gloria Nowak

We don't appreciate our health

WEDNESDAY Prayer Meeting8:00 p.m.

UNITED METHODIST CHURCH Turkey, Texas Pastor: Julius Earl;y Weekly Schedule Meetings SUNDAY Morning Worship..... 9:30 a.m. Church School .10:30 a.m Evening Worship 1st & 3rd Sundays.......6:00 MONDAYS (1st & 3rd) ..6:00 p.m. United Methodist Women......4:00 p.m.

ST. ELIZABETH ANN SETON CATHOLIC CHURCH Turkey, Texas Sister Joyce Blum, F.S.P.A. SUNDAY

FAIRMONT MISSIONARY **BAPTIST CHURCH** Fairmont Pastor, W. J. Richey SUNDAY Worship11:00 a.m.

1998 ining

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The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998 Holiday Precautions Force Bacteria To Go "Cold Turkey"

An ounce of prevention can keep food-borne bacteria from becoming an uninvited guest at your holiday table.

"Think sink, stove, and refrigerator," says Becky Gorham a registered dietitian and research nutritionist with the USDA/ARS Children's Nutrition Research Center at Baylor College of Medicine in Houston. "These kitchen staples are effective tools in preventing the growth of illness-causing bacteria," she says. At the Sink:

•Wash hands before and after handling any food. Keep utensils, dishes, counters, cutting boards, sinks, sponges, and towels clean. Use two cut-ting boards, one for meat and one for other foods, to prevent cross-contamination In the Stove:

• Roast the turkey at 325 degrees or higher to minimize the time bacte-

The have to grow. If you are using a meat thermometer, insert it into the thickest part of the thigh next to the body. Cook a whole turkey to an internal temperature of 180 degrees. As a rule of thumb, an unstuffed turkey weighing more than 10 pounds need to cook 15 minutes per pound. Allow 20 to 22 minutes per pound for smaller unstuffed birds. •Use only pasteurized egg products and cooked ingredients such as sauteed vegetables, cooked meats and poached or sauteed oysters in stuff-ing.

·Bake stuffing separately, or stuff the turkey just before roasting. Use one-half to three-fourths cup loosely packed stuffing per pound of bird. Use a meat thermometer to make sure the stuffing is heated to at least 165 degrees before removing from oven. Immediately remove cooked stuffing from the bird. In the refrigerator:

•Keep thawing birds cold. Gorham recommends thawing the turkey in its original wrapper on a tray in the refrigerator . "Allow 24 hours for every 5 pounds of frozen bird," she says. As an alternatiave, thaw the bird in a sink of cold water, allowing 30 to 45 minutes per pound. Place bird in a sealed, heavy plastic bag and change the water every 30 min-utes. Avoid thawing any forcement of them to mentures bird in a sealed, neary plaste ong and thange the perturbative of the sealed bags, on trays, on the lowest shelf of the store raw meats in sealed bags, on trays, on the lowest shelf of the food.

refrigerator to prevent raw meat juices from contaminating other foods. •Remove turkey meat from the bone to speed cooling of leftovers and store in a shallow container.

•Refrigerate turkey, stuffing, gravy, and egg-based pies within two hours of cooking. Use leftover turkey within 4 days; stuffing and gravy within 2 days.

•Avoid overloading the refrigerator. The main compartment should be a maximum of 40 degrees to inhibit bacterial growth If you follow these simple guidelines, harmful bacteria will have to go

'cold turkey' at your house this year .

Thanksgiving Does Not Have To Be An Unhealthy Holiday

The traditional Thanksgiving feast doesn't have to be full of fat, cholesterol, and added calories to taste good. "There are plenty of ways to make the dinner healthy ," said Dr. Rebecca

Reeves with the DeBakey Heart Center at Baylor College of Medicine and The Methodist Hospital in Houston. "Using magarine instead of butter, low-or-no fat mayonnaise, gravy from meat drippins, and a pie topping and a pie topping made out of low-fat ice milk instead of whipped cream will all cut down on the calories, fat, and cholesterol."

A meal of turkey, stuffing, candied yams, broccoli with cheese sauce, rolls and other goodies can total thousands of calories and hundreds of grams of fat. Meanwhile, a menu that consists of turkey, corn, pumpkin pie, and mashed potatoes without butter can result in a meal with as few as 1,100 calories and 33 grams of fat, well within the recommended guide-

Thanksgiving Service Well Attended

The citizens of Quitaque gathered together Sunday to celebrate Thanksgiving with a worship service and evening meal. Delos Johnson of the Quitaque Church of Christ brought the evening message after men from the local churches accepted the donations of the citizens for the fund for those needing help in 1998.

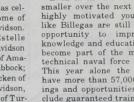
Generous citizens put \$441.95 in the fund to be used by those in need in 1999. The fund is governed by the churches in town.

Over 100 citizens attended this evening of worship, help, fellowship and good food.



ebrated Sunday at the home of Jimmy and Clara Ruth Davidson. Those attending were Estelle Davidson, Fred and Paula Davidson of Vernon; Bonnie Davidson of Ama-rillo; Steve Davidson of Lubbock; Stewart and Lavada McCracken of Tulia and Jon and Laura Davidson, Macy, Molly and Mary Kate of Tur-

On QT An early Thanksgiving was cel-





MISTY AND MIKE O'NEIL BESIDES THE PACIFIC OCEAN WITH THEIR BI CYCLE BUILT FOR TWO

Couple Rides 4,402 Miles Across America On Bicycle Built For Two

Misty and Mike O'Neil rode their bicycle built for two 4,402 miles from Massachusetts to California in 102 days.

The couple recently were in Quitaque for a couple of days and spent some time in the Caprock Canyons State Park, enjoying the scenery as well as the bison.

They stated that they enjoyed staying in the beautiful park.

Amanda J. Billegas Title I, Migrant Completes Naval **Basic Training**

Basic Training October 19, 1998 (FHTNC) Navy Seaman Recruit Amanda J Billegas, daughter of Yolanda Or-tiz of Quitaque, recently complet-ed U.S. Navy Basic training at Recruit Training Command, Great Lakes, Ill. During the eight-week pro-gram, Billegas completed a varie-ty of training which included classroom study and practical in-struction on naval customs, first

struction on naval customs, first aid, fire fighting, water safety and survival, and shipboard and aircraft safety An emphasis is also placed on physical fitness. Billegas and other recruits also received instruction on the

received instruction on the Navy's core values -- honor, cour-age and commitment -- and how to apply them in their military performance and personal con-duct.Billegas joins 55,000 men and women who will enter the Navy this year from all over the

country. Men and women train together Men and first day in the Navy from their first day in the Navy just as they do aboard ships and at shore commands around the world To reinforce the team con-cept, Billegas and other recruits also were trained in preventing sexual harassment and ensuring equal oportunity

equal opportunity Even as the naval service gets smaller over the next few years, highly motivated young people like Billegas are still finding an opportunity to improve their knowledge and education as they become next of the most highly become part of the most highly technical naval force in history This year alone the Navy will have more than 57,000 job open-

Community Thanksgiving **Dinner At Turkey**

by j. Guest As usual, the Community Dinner was a great success. We know for sure that people came from Silverton, Flomot, Quitaque, and Turkey.

Meals were beng served as quickly as possible by a friendly, smiling group of workers. Turkey Proud did itself proud.

Wish everyone could have seen the decorations. Green plastic cloths were on the tables as well as green long-necked gourds fashioned into turkeys. The Lisa Campbell group of creative minds were definitely at work in this accorating project.

As usual, all the churches and individuals were very generous in donating the salads, vegetables and desserts. Turkey Proud furnished the dressing and turkey



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(NAPS)-Based on a recent (NAPS)—Based on a recent study, USA Today reported a growing number of adults are willing to cash in their current lifestyle for a more stress-free and fulfilling one. One product that fits this escape concept is Stetson Country cologne, created for the man who finds personal freedom in the adventure of the erreat outdors. great outdoors



There are windshield washer fluids that work in very cold tem-peratures. One such product, eas-ily identifiable by its bright yel-low color, is Prestone Windshield De-Icer Washer Fluid. Users say it will remove light frast neveent it will remove light frost, prevent dangerous refreeze and won't freeze in the washer reservoir. This particular washer liquid will

This particular washer liquid will work in temperatures as low as minus 34 degrees F. Did you know opened wine stays fresh for two to three days? Just recork, then keep whites in the fridge and reds at room temperature. A new home satellite dish is sold in the U.S. every 12 seconds. Dish owners are the first to receive the wide array of new pro-gramming offered by channels such as Showtime, The Movie Channel, The Sundance Channel and FLIX.

and the second Celebrate the Season



December 6, 1998

First Baptist Church, Flomot 7:00 P.M.

December 13, 1998 First Baptist Church. Quitaque 7:00 P.M.



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ings and opportunities which in-clude guaranteed training She is a 1995 graduate of Val-

ley High School

fall meeting was held November 17, 1998, with Mr. Davidson presiding Davidson gave an overview of the Title I program, explaining the current budget. He said that 92%

of the budget is set aside for special eudcation teachers, while the rest goes for contract services, and supplies. The program is schoolwide, and all children benefit from

Meeting Held

November 17 TITLE I and Migrant Programs

A Basic Education Class may be scheduled, if enough community interest is shown, Davidson said. Pamphlets in Spanish and English were distributed to parents, stress-ing the importance of parent involvement with their child's education

Guest speaker for the evening was Zeke Castro, a migrant coun-selor for Region 16. He presented helpful information, and suggest-ed that parents help their children

drawn, with winners Lupe Mora and Antonia Celis. Certificates were presented to Sarah Hinojosa, Seferina Valdes, and Mrs. Celis for attending a parent meeting in Am-arillo Region 16 in September.

Valley FHA served refresh-ments to the group.

ic 5 attain their objectives in instruction At the conclusion of the meet-2 ing, two gift certificates were 0

Chiropractic Care Questions & Answers

Back Talk

My friend says chiropractors have been arrested for practicing chiropractic. Is this true?

Before chiropractic became a licensed profession (1949 in Texas) many chiropractors were arrested and charged with practicing *medicine* without a license. Today chiropractors are licensed in all 50 states and many for-eign countries as well. Chiropractic education includes two years of under-graduate college courses and four year of chiropractic college. Chiropractic colleges in the United States are accredited by an agency which is unde the U.S. Department of Education. Back Talk is copyrighted by the Texas Chiropractic Association and is edited by a panel of doctors head-ed by Dr. Chris Dalrymple, editor in chief of the Texas Journal of Chiropractic. Send questions for Back Talk to 1601 Rio Grande, Suite

420, Austin, Texas, 78701

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prayers, calls, cards and visits dur-ing and after my suregery. We ap-

preciate the love and support of this

Melvin and Devorah Justus

306-423-1366 or after 6 call 806/

520-757-8304

423-1772.

Call 455-1308.

appreciated.

community

Thank you

Sincerely, Ray Whitaker

Dear Friends,

23 9tc

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22 4tp

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The Valley Tribune, Quitaque, Texas, Thursday, Nov. 26, 1998

ADVERTISING RATES General advertising rates for the VAL LEY TRIBUNE are \$2.75 per column inch; National SAU per column inch are \$2.40

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CALL (806) 455-1101

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Roll call was Thanksgiving Bible quotations. Taking part on the program were Mrs. Gus Eudy with "The First Thanksgiving in the New World", Mrs. W. F. Giesler, with "The Modern Woman's Part in Thanksgiving", and Mrs. Robert Young with "The Ten Commandments

Yesteryear

Taken From The Turkey Enterprize Thursday, November 25, 1948

SOROSIS STUDY CLUB MEETS WITH MRS. BILLIE FUSTON

The Sorosis Study Club met in the home of Mrs. Billie Fuston,

Thursday, November 18. The pro

gram, "Religion on Thanksgiving", was led by Mrs. Euman Lyles.

Refreshments of cheese and meat sandwiches, potato chips, pickles, fruit cake and coffee were served to the twelve members present.

The next meeting will be Decem-ber 2 with Mrs. Randy Gafford as hostess. A program on "Patriotism" will be led by Mrs. Jack Barnhill. NEWCOMER

A baby boy weighing 7 1/2 pounds was born to Mr. and Mrs. Hermon Smith at the Stanley Hospital in Matador, Friday, November 19th

The new son has been named Hermon Lawrence and is to be called Larry. Both mother and son are doing fine and were brought home Sunday evening.

Mr. and Mrs. Claude Champion and Mr. and Mrs. Troy Logan and daughter visited Mr. and Mrs. John Young, Jr., and children in Tulia Sunday.

Mr. and Mrs. Jonn Lisenby of Matador were in Turkey Monday

I. D. Mullin suffered a heart attack the latter part of last week while at work at his Wolf Flat gin. He was very sick for a time, though his condition was reported improved Tuesday afternoon, but he is still confined to bed.

Mr. and Mrs. Lawrence Hedrick and Gloria left Wednesday morning for Houston to spend the Thanks-giving season with his sister Mrs. H. R. Speir and family. Also with their parents Mr. and Mrs. W. F.

Stress-Free Holiday

Centerpieces

(NAPS)—Who says you need to a professional crafter or millionaire to fill your home with beautiful decorations capturing the spirit of the holiday season? Certainly not Debbie Mumm, the nationally known designer whose complete line of Mummford holiday products can currently be

found at all 268 Mervyn's Califor-nia stores nationwide . "We're all stressed during the holidays," says Mumm. "That's why I have come up with some simple and inexpensive holiday centerpices that can make any centerpieces that can make any-one look like a decorating expert They don't cost a lot of money or take much time, and they really complete the holiday experience." • A Cedar Bouquet. A bou-

quet of mixed fresh greenery is a great starting place for a particu-larly festive centerpiece. Look for these in the back yard or at a flo-ral nursery. Discount or hardware stores often carry these during the holiday season as well. Mix in a few red carrations or fresh cut few red carnations or fresh cut poinsettias in a vase with some water for a lovely warm holiday look. In addition, you can set your bouquet on a decorative holiday napkin or cloth. Set votive candles all around Then spread a little all around. Then spread a little

in good condition, carpet, desk, small filing cabinet, chair and lamp. more greenery and holiday pot-pourri around your candles.
A Holiday Table of Plenty. Purchase several rolls and breads from your local grocery store or bakery. Dry the breads for approximately four days, then spray with a varnish finish. Line a large wood-en bowl or basket with a cloth or napkins and fill with the bread. Then add apples, tangerines, gourds, nuts, cinnamon sticks and autumn leaves or whatever goodies tion. Your support is very much

you can find. For a more elegant look, spray the autumn leaves with gold metallic paint.

gold metallic paint.

 Candlelit Elegance. Lay a linen cloth over your table (antique is lovely, if you have it). Select a variety of sizes and shapes of ivory colored candles. Put your candles in any kind of glass holders, such as saucers, relish dishes, fluted glasses, shot glasses and traditional candleglasses and traditional candle holders. Spread starry sequins and confetti around your candles. No matter how your table is set, a beautiful ambiance can be created with candles. Your lights should be set low-turn the dimmer switch down

the kids feel included at their holi-day table this year. Create a perfect children's centerpiece by mak-ing a theme tree and table favors using their favorite collections. For

Slow-cooked sweets make great desserts

It's no surprise that a good roast or stew comes from a slow cooker. But after dinner, when it's time to bring in the dessert, most people don't know that a savory selection of sweets can be made in a Rival Crock-Pot[®] slow cooker

CLASSIFIEDS

SELL STUFF

Phone No. 806 - 455-1101

made in a Kivar Crock-for and cooker. Imagine delving into five quarts of "Peanut Butter and Hot Fudge Pudding Cake." Top it off with ice cream and nuts and you have a first class dish of "delicious." A Crock-Pot slow cooker is perfect a Crock-Pot slow cooker is puts it's a

A Crock-Pot slow cooker is perfec-for many types of meals, plus it's a time saver. You just "fill it and forget it." The low-watt wrap-around heat cooks unsupervised for up to ten hours, with no worries of burning. As you prepare dinner, you can rest assured knowing that a delectable des-sert is clow cooking away. So, for

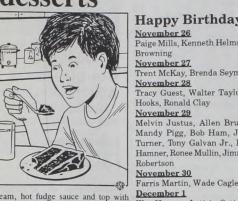
assitute knowing that a detectable des-sert is slow cooking away. So, for satisfying that after-dinner sweet tooth, fire up the slow cooker and remember to save room for dessert! Try these scrumptious sweets: **Peanut Butter and Hot Endos Pudding Colu-**

- Hot Fudge Pudding Cake 1/2 cup all-purpose flour 1/4 cup sugar 3/4 teaspoon baking powder

3/4 teaspoon baking powder
1/3 cup milk
1 tablespoon vegetable oil
1/2 teaspoon vanilla
1/4 cup peanut butter
1/2 cup sugar
3 tablespoons unsweetened
a cocoa powder
1 cup boiling water
In a bowl, combine flour, 1/4 cup
sugar and baking powder. Add milk, oil and vanilla. Stir until smooth. Mix in peanut butter. Pour into Crock-Pot[®] cooker

In the same mixing bowl, stir together the 1/2 cup sugar and cocoa powder. Gradually stir in boiling water. Pour mixture over batter in Crock-Pot. Do not stir

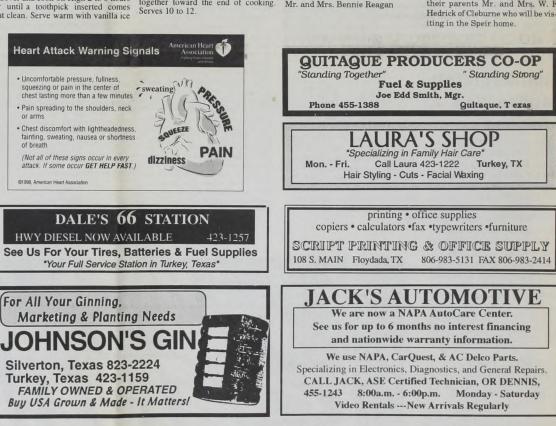
Cover and cook on High 2 to 3 hours or until a toothpick inserted comes out clean. Serve warm with vanilla ice



cream, hot fudge sauce and top with nuts, if desired. Sweet Potatoes and Pineapple Pudding

- 3 pounds sweet potatoes, peeled and shredded
- can (12 oz) evaporated milk

3 eggs, slightly beaten 1 teaspoon ground cinnamon 1/2 teaspoon nutmeg Lightly grease Crock-Pot[®] slow cooker. In Crock-Pot, combine sweet potatoes, pineapple, evaporated milk, brown sugar, margarine, eggs, cinna-mon and nutmeg. Cover and cook on Low 7 to 8 hours or on High 4 hours, stirring every 2 hours until the potatoes are tender. Serve hot or at room temperature.



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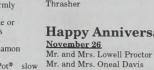
2 cans (8 oz) crushed pineapple in unsweetened juice, undrained

1 can (12 oz) evaporateu mi
 1-1/4 cups brown sugar, firmly packed
 6 tablespoons margarine or butter, cut in cubes
 3 eggs, slightly beaten

Note: This dish may appear to be curdling, however it will come Mr. and Mrs. J December 3 Mr. and Mrs. J Mr. and Mrs. J Mr. and Mrs. J Mr. and Mrs. J Mr. and Mrs. J

Wes Henson, Leticia Ortiz, Adam Ortiz, Dennis Irby, Johnny Williams December 2 Earl Patrick, Amy Alexander, Alana Powell, Bob McWilliams December 3 Jr. (Bubba) Cruz, Mary Woods, Ida Farley, Eddie House, Harold Thrasher

Happy Anniversary



Mr. and Mrs. Steve Farley Mr and Mrs. Bud Ham

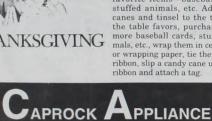
November 27 Mr. and Mrs. Travis Carnes December 2

Mr. and Mrs. Kelly Nelson Mr. and Mrs. Alberto Reyna

Mr. and Mrs. Daniel Ortiz Mr. and Mrs. Bennie Reagan

• The Kids' Table. Make sure using their involte conections. For the theme tree, adorn a small, arti-ficial tree with some of your kids' favorite items—baseball cards, stuffed animals, etc. Add candy canes and tinsel to the tree. For the table favors, purchase a few more baseball cards, stuffed ani-mals etc. wran them in callonbane mals, etc., wrap them in cellophane or wrapping paper, tie them with a ribbon, slip a candy cane under the ribbon and attach a tag.





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