

# Rear Vision From Page 4

for first time since 1970 . . . Thursa Johnson of Suffolk was bitten twice by a poisonous snake.

## FIFTY YEARS AGO

Temple Ingram, resident highway department engineer here, retired after 42 years with the department . . . A new exhibit barn and \$11,000 in improvements awaited exhibitors at the Yamboree Livestock Show . . . Duchesses coming to the Yamboree numbered 30 from visiting towns and schools . . . Hair length and dress codes were topic of school board meeting . . . More than 200 members of 4-H celebrated a year of activity here . . . A drug abuse program was presented to the Long Pine Community Center organization . . . Randy Mullikin was named youth director of the Gilmer First United Methodist Church . . . Beef growers here met and planned to join a marketing group . . . County 1970 petroleum output was valued at about \$12 million . . . A large Gilmer-Kelsey delegation attended the world conference for the Mormons in Salt Lake City . . . Services were held for Oscar Douphrate, 75; Mrs. H.D. Harrison, mother of Gilmer minister Rev. O.D. Oliver and Mrs. Albert L. Johnson, 75.

## SIXTY YEARS AGO

Tully Reynolds was named U.S. Marshal for the Eastern District of Texas by President Kennedy . . . County commissioners named W.A. (Bud) Monk to fill out the remainder of Mr. Reynolds' term as county Tax Assessor-Collector . . . Raye Mullican was named to represent Upshur County at the Winnsboro Autumn Trails . . . Mike L. Anglin was elected president of the United Steelworkers of America Union Local 4134 at Lone Star Steel . . . Gilmer school board hired a fourth first-grade teacher, Mrs. Fred Hogg, when enrollment in the grade reached 100 . . . Pete Herrmann scored four touchdowns as Gilmer ripped Linden, 32-14.

## SEVENTY YEARS AGO

Mrs. Pearl Martin Brown died, age 51 . . . Gilmer's water tower, sold to Ore City, was being taken down . . . Mrs. Jake Dupree won the ladies' golf tournament at the country club . . . L.H. "Lit" Bailey of Concord died, age 93.

# Pritchett News

By LINDA GLENN • 903-571-5136

Last week this time of day I was so excited to think Pritchett would get rain from the hurricane coming ashore. At the very last minute the hurricane rain came ashore and turned east. My yard sprinkler may be worn out before the grass stops growing since I've only gotten five minutes of rain this past week. This Tuesday, Sept. 21, is the first day of fall and it's predicted we will have a cool front with temperatures topping out in the low 80's, I'm ready.

I noticed that The Pritchett Market Place has a new sign. It looks nice and it posts they are open on Thursday, Friday and Saturday. I talked with Norma Tomlin today and she tells me their hours are approximately from 10 a.m. until between 4 a.m. and 5 p.m. I also noticed their little flea market is so loaded with goodies it has started to spill over on the porch. The last time I was there I picked up a hand-painting of a church and a table runner, both really good deals. Go on by and find yourself a treasure.

Pritchett Baptist Missionary Church had its usual Sunday morning service and had a short business meeting with a bite to eat that evening.

New Hope Baptist Church Pastor James Gray continued his sermon series on The Beatitudes from The Sermon on the Mount. The service was well attended.

Horsefly told me he wonders if you can find on one of those smart phones how to break mules or horses to be able to plow a garden? I, f God forbid, all the diesel and gas machines that currently are used to plow would be inoperable due to some world

## TRTA members to meet Sept. 28

All retired school employees are invited to the September meeting of the Upshur County Retired School Employees Tuesday, Sept. 28, at the First United Methodist Church in Gilmer.

The meeting begins at 10 a.m. with a social time.

The Upshur County chapter is part of the Texas Retired Teachers Association representing over 90,000 retired school personnel.

TRTA members are actively involved in community volunteer work, personal health and fitness, children's book project, retirement education and legislative actions.

The local organization offers scholarships to county high school seniors, goes to a county school each year to read and present books to an elementary grade and presents a pre-retirement education program for future retirees.

Local members are promptly informed of legislative actions during the years the legislature meets.

catastrophe it would be a good thing to know. Think about it, if people all had to go back to raising their own food and wanted to plow up ground what would be involved? Hardware stores don't carry horse collars like were commonly stocked years ago to hitch up plow animals.

Horsefly remembers breaking horses and mules to plow and chasing them around a lot when he started out just to get a rope on them. The next step was to fight the animal just to get a bit in its mouth. After you finally get the animal settled down then the horse collar, hames and chains need to go on. The animal would start moving around as if nervous.

The next step would be hooking the chains to a single tree plow and still not ready to plow yet. The animals have no idea how to plow in a straight line so you train them by hooking a log up to drag and work with them until they understood commands from the handling of the plow lines. Plugging the lines left or right gave the animal direction of movements. A voice command of "gee or haw" was used also to call left or right. It didn't take too long to train a plow animal but took another person leading them in straight line until they got the hang of it.

Horsefly feels like he learned that mules were smarter than horses when it came to plow animals and quickly learned that you should never mix mules with horses to do a job. It would be hard to find similar plow in trained animals in this day and age but could be a necessity again one day. Horsefly is glad he still has an old horse collar to reminisce about the good old days and in case it would become necessary again, and that's all he had to say about that.

I really don't want to spoil my grandkids, I'm just very accommodating. When I saw the typical gifts children want for Christmas may be in short supply I hit that old smart phone and started ordering presents this weekend. I hope in case you hadn't heard the same report this gives you a heads up to start shopping. Talk to you in the fall.

This week's column is a continuation of last week's Here's What's Cooking by Betty Bivins Cook.

The following recipes are for use with slow cookers.

### HOME-STYLE CHICKEN/DUMPLINGS

1 large potato, peeled and cut into 1/2-inch pieces (1-1/2 cups)  
2 medium carrots, sliced (1 cup)  
14 oz. can chicken broth  
1/4 cup all-purpose flour  
1 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. dried marjoram leaves  
8 boneless, skinless chicken thighs (about 2 pounds)  
1-1/2 cups frozen sweet peas, thawed  
1-1/2 cups Original Bisquick  
1/2 cup milk  
Place potato and carrots in 3-1/2 to 4-quart slow cooker. Mix broth, flour, salt, marjoram and pepper; pour into slow cooker. Add chicken. Cover and cook on Low for 6 to 7 hours or until juice of chicken is no longer pink when centers of thickest pieces are cut.

Stir in peas. Cover and cook on High for 15 minutes.

Mix Bisquick and milk until Bisquick is moistened. Drop by spoonfuls onto chicken mixture.

Cover and cook on High about 20 minutes or until toothpick inserted center of dumplings comes out clean. Makes 4 servings.

### APPLE PECAN BREAD STUFFING

4 cups soft bread crumbs (about 6 slices of bread)  
1 cup crushed saltine crackers (about 18 2-inch squares)  
1-1/2 cups chopped apples  
1 cup chopped pecans  
1 large onion, chopped (1 cup)  
2 medium stalks celery, chopped (1 cup)  
2/3 cup vegetable or chicken broth  
1/4 cup butter, melted  
1/2 tsp. pepper  
2 eggs  
Chopped fresh parsley, if desired  
Spray inside of 2 to 3-1/2 quart slow cooker with cooking spray. Mix bread crumbs, cracker crumbs, apples, pecans, onion and celery in cooker. Mix remaining ingredients except parsley until well blended; pour into cooker. Toss to coat ingredients. Cover and cook on Low for 4 to 5 hours, or until stuffing is slightly puffed and brown around the edges. Sprinkle with parsley. Makes 8 servings.

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### CANDIED SWEET POTATOES

6 medium sweet potatoes or yams (2 lbs.), peeled and cut into 1-inch pieces  
1-1/2 cup applesauce  
2/3 cup packed brown sugar  
3 tbsp. butter  
1 tsp. ground cinnamon  
1/2 cup chopped nuts  
Place sweet potatoes in 2- to 3-1/2-quart slow cooker. Mix remaining ingredients except nuts; spoon over potatoes. Cover and cook on Low for 6 to 8 hours or until potatoes are very tender.

Meanwhile, cook nuts in ungreased heavy skillet over medium-low heat for 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown and fragrant; set aside. Sprinkle nuts over sweet potatoes. Makes 6 servings.

### BRUNSWICK STEW

1-1/2 lbs. boneless, skinless chicken breasts, cut into 1-inch pieces  
3 medium potatoes, cut into 1/2-inch pieces  
1 medium onion, chopped (1/2 cup)  
28 oz. can crushed tomatoes, undrained  
15 to 16 oz. can lima beans, rinsed and drained  
14.75 oz. can cream style sweet corn  
1 tbsp. Worcestershire sauce  
1/4 tsp. tsp. salt  
1/2 tsp. dried marjoram leaves  
2 slices bacon, cooked and crumbled  
1/4 tsp. red pepper sauce  
Mix all ingredients except bacon and pepper sauce in 3-1/2 to 6-quart slow cooker. Cover and cook on Low setting for 8 to 10 hours (or High for 3 to 4 hours) or until potatoes are tender. Stir in bacon and pepper sauce. Makes 10 servings.

### APRICOT-GLAZED PORK ROAST

4 cups herb-seasoned stuffing cubes  
3/4 cup chicken broth  
1/2 cup frozen chopped onions (from 12-oz. bag)  
2- to 2-1/2 lb. pork boneless loin roast  
1/3 cup apricot jam  
1 tsp. balsamic vinegar  
1/2 cup dried apricots, chopped  
Spray inside of 3-1/2 to 4-quart slow cooker with cooking spray. Mix stuffing, broth and onions in slow cooker. Place pork in slow cooker, Mix jam and vinegar; brush over pork. Cover and cook on Low setting for 7 to 8 hours or until pork is tender. Remove pork; cover with aluminum

foil to keep warm. Stir apricots into stuffing; cover and cook on Low heat setting for 5 minutes. Serve stuffing with pork. Makes 6 servings.

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### REUBEN POT PIE

2 tbsp. butter  
2 tbsp. all-purpose flour  
1 tsp. caraway seed  
1/4 tsp. pepper  
1 cup beef broth  
2 tsp. Thousand Island dressing  
2 cups frozen hash brown potatoes with onions and peppers, thawed  
1 container (2 cups) cut-up Old-World Corned Beef and Vegetables, thawed if frozen  
1/2 cup sauerkraut, drained and cut up  
Rye Dumpling Topper (below)  
Heat oven to 400 degrees. Melt butter in 2-qt. sauce pan over low heat. Stir in flour, caraway seed and pepper. Cook over medium heat, stirring constantly until smooth and bubbly; remove from heat.

Stir in beef broth. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in dressing until smooth.

Stir in potatoes, corned beef and sauerkraut; heat through.

Make Rye Dumpling Topper. Spoon hot corned beef mixture into ungreased square baking dish 8 x 8 x 2 inches. Drop dumpling batter by spoonfuls onto corned beef mixture.

Bake uncovered for 15 to 20 minutes or until dumplings are golden brown. Makes 6 servings.

### RYE DUMPLING TOPPER

2 tbsp. butter or margarine  
1/2 cup all-purpose flour  
1/4 cup rye flour  
1 tbsp. packed brown sugar  
1 tsp. baking powder  
Dash of salt  
1 egg, beaten  
2 tablespoons.  
Cut butter into flours, brown sugar, baking powder and salt in medium bowl, using pastry blender, until mixture looks like fine crumbs. Stir in egg and milk.

### CHICKEN SOUP

1 lb. boneless, skinless chicken thighs, cut into 1-inch pieces  
2 medium sweet potatoes, peeled and cut into 1-inch pieces (2 cups)  
1 large onion, chopped (1 cup)

2 cans (14-1/2 oz. each) diced tomatoes with green chilies, undrained  
1 can (14 oz.) chicken broth  
1 tsp. dried oregano leaves  
1/2 tsp. ground cumin  
1 cup frozen corn (from 1 lb. bag)  
1/2 cup chopped green bell pepper  
2 tsp. chopped fresh cilantro, if desired  
Mix chicken, sweet potatoes, onion, tomatoes, broth, oregano and cumin in 3-1/2 to 4-quart slow cooker. Cover and cook on Low setting for 7 to 8 hours.

Stir in corn and bell pepper. Cover and cook on High setting about 30 minutes or until chicken is no longer pink in center and vegetables are tender.

Spoon soup into individual bowls. Sprinkle with cilantro. Serves 6.

### MULTI-BEAN SOUP

5 cans (14 oz. each) chicken or vegetable broth  
1 pkg. (20 oz.) 15 - or 16-dried bean soup mix, sorted and rinsed  
4 medium carrots, chopped (2 cups)  
3 medium stalks celery, chopped (1-1/2 cups)  
1 large onion, chopped (1 cup)  
2 tbsp. tomato paste  
1 tsp. salt  
1 tsp. Italian seasoning  
1/2 tsp. pepper  
1 can (14-1/2 oz.) diced tomatoes, undrained  
Mix all ingredients except tomatoes in 5-to 6-quart slow cooker. Cover and cook on Low heat for 8 to 10 hours, or until beans are tender.

Stir in tomatoes. Cover and cook on High for about 15 minutes or until hot. Serves 12.

### 'Storytime' set for Thursday

By Phillip Williams

Two books will be read to small children at each of the Upshur County Library's two weekly "Storytime" sessions Thursday (today).

"Playing Possum" by Jennifer Reinhardt, and "Possums Harvest Moon" by Anne Hunter, will be presented at the 10 a.m. and 4:15 p.m. sessions, said the library's children's coordinator, Kari Dunn.

The events are free to the public, but children under age 12 must be accompanied by an adult. For more information, call (903) 843-5001.

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