

The Chandler & Brownsboro Statesman

Founded 1976

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Letters To The Editor
The Statesman welcomes and encourages letters and e-mails from readers.

Letters must include the name, address and telephone numbers for verification purposes only. Just your name and city will be published.

All letters are subject to editing. No letter can be published without the above information.

Letters must not be false or misleading, the paper reserves the right to check on any information in the letters submitted. If misleading information is printed we will submit a retraction as the information is called to our attention.

It is not the goal of this paper to harm anyone by the letters to the editor, but it is our goal to give those in the community a place to voice their opinion.

Deadline:

The deadline for all news, display advertising and the "What's Happening" in *The Statesman* is 5:00pm Monday.

Attention: The classified ad deadline is Mondays at noon for the same week's paper.

Family News Policy:

Family news such as wedding or engagement announcements must be submitted by 5:00pm Monday for publication on a space available basis in the same week's newspaper. Please include a telephone number to call if questions arise about spelling, etc.

Engagement announcements must be signed by both the prospective bride and groom, or other satisfactory arrangements made by which the newspaper may verify authenticity.

Birth announcements should be signed by both parents.

There is NO CHARGE for timely engagement or wedding announcements and a photo may be included at no cost.

Anniversary announcements with photos are also published free for couples celebrating 20 years or more of marriage, with subsequent free announcements limited to increments of five years.

Free anniversary announcements may not include an invitation to a reception or party where gifts are expected.

Because of space constraints, free birthday announcements are not published. However friends and relatives may purchase advertising space to congratulate a person on their birthday.

Letters To The Editor

Please review Letter to the Editor policy before submitting letter. The policy is found in the information column on the left hand side of this page.

Chad,

After all the events over the past weekend, I just felt the need to send in a letter to you and for the community. Please oblige me.

At 2pm Sunday, there were funeral services for two very special members of our community. First, there was Roy Martin. Roy was one of the best people I have ever had the privilege to meet in my life. I don't know of a soul who would be able to disagree with me.

Though we know he went to be with our Father, it doesn't fail to hurt his family, his friends, his church family or his community. He's so much better off, and when it is your time, it's your time ... the loss is just hard to take.

On the other hand, there was sweet Betsi Wyatt, an angel no one was ready to part with, and a passing that has not only devastated her family, but also those who love and care for her family. I don't know as much about the Word or my faith, as perhaps I should, but I cannot doubt that a girl of such beauty and youth, and from such a great family, could be anywhere but in a place we know as Heaven.

These losses have made me think of my daughters, my grandson, my whole family, and what is TRULY important in this life. I've been wanting to write a letter, considering our attitudes, which directly influence our youngsters, and the way we are perceived at events, i.e. basketball games, football games, concerts, and even our everyday lives. I have been unable to write concerning this, for I wasn't living it myself.

I'm sure we all know the phrase, "the pot calling the kettle black," and I think you get the picture. But having been a player, a coach, a parent, and a fan for so MANY years, I feel like if anyone should know about how we should handle ourselves, it would be me. Struggle as I may, I'm making an effort. I guess what I'm trying to say is, LOVE your kids, ENJOY your kids and all you're able to do with them. STOP letting moments pass you by because you're so busy trying to make it the way you THINK it should be. It's hard, but doable. We yell and scream at officials and coaches and kids, but each of them is someone's daughter or son, mother or father, and they're just doing the best they can. I promise you, I am going to TRY to live out these words as best I can ... I challenge both you and myself to make a difference for our kids. Aren't they worth it? ABSOLUTELY!

Finally, I just want to let the friends and families of Roy and Betsi, and all those who have lost loved ones this holiday season, know that you've EACH made such an impact on my life ... you give me the strength to want to change, God will give me the ability. May He bless each of you this 2008.

Coach Frederick
Chandler, Texas

Dear Editor,

Those of us in this community have lost two heroes, Emerson Chapman and Betsi Wyatt.

"Em" as I came to call him in the last few years, I knew all my life. The thing that stands out most in my mind about him all through the years was his big smile and his kind and loving heart. We at Rock Hill Church have talked so much about him always sending ice cream (for years) one day each week during our vacation Bible school. Each child he gave a Dixie cup of ice cream. I know this probably didn't seem like a big thing to him. Believe me, it was to us. This was just another way of giving back to his community.

Then there's Betsi although God needed her with Him in Heaven and she was only here on earth for five short years. She blessed so many lives, what a Christ-like impact she and Emerson had on mine.

I really believe we will be better and do better for having known them.

Yes, Betsi, you were right: "Jesus Loves Me." You knew that He did, as you would sing that little song.

I know you and Emerson and all the other Christian loved ones we have lost from this earth are there in Heaven singing with the angels. No more heartaches. No more struggling for breath.

I thank God for the privilege of having known Emerson and little Betsi. We will miss them, but rejoice in the fact that they let others see Jesus in their daily lives.

Sincerely,
Alice Beeson

To the Editor:

Our sheriff's department suffered a tremendous blow last year when two of our fine deputies were gunned down. As we go into the new year, please remember to pray for their families and all who serve in law enforcement.

The case against the suspect is now in the hands of the court. I pray that our District Attorney, Donna Bennett, is successful in the prosecution of this crime.

Capital murder trials are long and difficult. I am confident that with her many years of experience prosecuting crime she will obtain a conviction and hopefully the death penalty.

Sincerely,
Keith Crozier
Gun Barrel City, Tx.

To the Editor:

Like many of you, I have read the various letters to the editor over the last few weeks that have appeared to cast a negative cloud over the city government in Chandler. While I respect each individual's right to voice their opinion, regardless of how harsh it may sometimes sound, after doing some research I felt it might be refreshing to speak about some of the many positive accomplishments our City has seen the last couple of years.

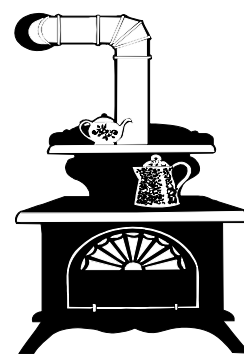
With the cooperative effort from the Mayor, City Administrator and City Council, several tasks have been undertaken and completed. Probably one of the most noticeable is the resurfacing of the majority of our streets in almost every area of Chandler. Winchester, Phoenix West, Crestview, Cade and Pine Ridge additions have been resurfaced along with Third, Cherry, Hilltop, Pine, Edgar, Hamilton and Jackson Streets, and the downtown streets of Davis, Jones, Dobbs and Second. Several others have had cracks repaired and sealed.

After many years of discussion Martin Street has finally been widened, curbed and guttered. A much needed sewer project, several drainage projects and construction of a state of the art life station to replace three older costly ones have been completed as well as raising our water tower to allow everyone to have the correct water pressure. In addition, over 1400 acres was annexed last year which not only allowed for needed developmental acreage but also kept Tyler's ETJ from getting too close to Chandler.

This past year, Code Red was implemented to allow recorded

(Continued on page 5)

Opinion



Cook of the Week
by Nathan Straus



John Snow

A fan of Ayurvedic and Holistic approaches to medicine, John Snow teaches Yoga and practices Ayurvedic medicine as an apprentice. His work entails days of study and apprenticeship.

"Ayurvedic medicine is the oldest medicine in the world," John said. "It dates back 5,000 years; it can even cure cancer."

Snow said Holistic medicine, such as aroma therapy and penicillin, in a way fills the body with food designed to kill illness. Yoga is an example of Ayurvedic medicine.

"Yoga teaches people to breathe. About 89 percent of Americans don't know how to breathe properly," John said. "If you practice for 30 minutes a day for five days a week, you will boost your immune system."

John Snow is a Native American and a Buddhist. Born between Van and Edom on 314, John spent time around the country, on opposite coasts, learning the tools of his chosen trade.

"I wanted to practice acupuncture," Snow said, "but I'm hearing that I'll have to go to school all over again."

John went to Bastyr University in Washington. He added the school is the top naturopathic school in the country.

"It's like going to Harvard for me," John also said.

Having moved back to the area around a year ago, John notes he hasn't been able to find a Buddhist temple to frequent.

"I studied with the monks in Denton and the lamas in Dallas."

A lama is the next step up from a monk.

Living in Prairie Creek, John makes the trip to Y's Hometown Foods every so often to shop for food.

"Cooking is fun," Snow said. "I like the aromas. It reminds me of being a kid."

John also said he enjoys feeding people who come to visit.

He was able to provide a healthy recipe for sushi and a recipe for homemade

guacamole.

Sushi

½-1 cup unbleached, organic brown rice

10 (or as many as desired) sheets seaweed paper

An amount of fish (tuna or salmon) dependent on how much rice and paper is used

Start by preparing the rice. Place the rice in a pan and fill with water no more than an inch higher than the rice. Wash the rice two to three times to get the starch out before finally boiling the rice open until it starts to bubble. Set stove to low temperature and close the pan. Don't touch it for 25 minutes. After 25 minutes, take a fork and fluff the rice, then ball it up.

Now take the fish, either blue-finned tuna or salmon, and prepare it. The fillet must be flash frozen to kill off the bacteria and parasites; grocers will know how they get their fish, John said. Cut the fish against the grain in 1-1 ½ inch strips. These strips should be cut so one is as long as the fillet.

Get a bamboo mat and place the seaweed sheets on it. Using a basting brush, get the water off the sheets so the seaweed is barely wet. Put a spoonful or two of rice on the

sheet and spread evenly, leaving an inch at the top and bottom free for a good wrap.

Take a slice of fish and place at the bottom of the rice so the slice is laid across the seaweed. Roll the sushi and, using a very sharp knife, slice into one inch segments. John says he usually makes three to four rolls. Garnish with boiled ginger and wasabi. Don't forget to put soy sauce in a dipping dish.

Spicy Guacamole

4-5 avocados, peeled
Salt
Half a lemon (fresh squeezed and preferably seedless)

Cumin
Paprika
Chili pepper (can be omitted if spicy is not desired)
Cilantro
Peppers, tomatoes and onions (all optional)

Beat the avocados with a fork until they are somewhat firm. Add the lemon and stir, then add the salt. Stir and taste. Now add the cumin, paprika and chili pepper. Stir and add cilantro. Stir again and add, if desired, peppers, tomatoes and onions. The cumin, John said, is the most important ingredient as it is what gives the dish its Mexican taste.

Chandler Nursing Ctr.

by Gretta Uzzell

And the winner is!! Compassionate Care Hospice of Chandler, owners Karen South, Mike Fitzgerald and Glenda Ton. A wonderful "Memory of Christmas" tree. All money from entry fees were donated back to the facility.

We would love to have more people involved for this year, so please make plans to sponsor a tree or room for

Christmas 2008.

A special thank you to Legacy Transitions Care and Missionary Ricky for also sponsoring a tree.

A Big Thank You to the Vaseleniucks, owners of the Echo Springs Blueberry Farm for all of those wonderful Christmas stockings for each resident.

Also a Huge thank you to our Lions Club of Chandler providing gifts and also helping out at our party.

Veverly and I do not know what we would have done without them.

A special thank you to Miss Charlene Callicoat for provid-

ing a special Christmas photo for each resident to give to their loved one at the party. It was so special and we look forward to this year also!

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Fall Is For Planting

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Saturday:
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