

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 and must be limited to 400 words or less. 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 pm 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 and the child.

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.

Oh happy day, 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.

Area Obituaries

Frances "Fran" Stevens Osborn

Services for Frances "Fran" Stevens Osborn, 67, Brownsboro, were held at 2:00 p.m. Monday at Opelika Missionary Baptist Church with Rev. Donald Thomas, Rev. Matt Sims and Rev. Terry Don Adair officiating.

Burial followed in Red Hill Cemetery under the direction of Carroll-Lehr Funeral Home.

Mrs. Osborn passed away August 21, 2008 in Athens.

She was born September 10, 1940 in Henderson County to the late Larence E. and Frances Catherine Tullos Stevens and was a lifelong resident of the county. She was a graduate of Brownsboro High School and Tyler Junior College School of Nursing where she earned a degree as a Registered Nurse. After more than 20 years of service she retired from East Texas Medical Center.

Fran was a devoted member of Opelika Missionary Baptist Church and was active in the Womens Missionary Auxillary and served on the hospitality committee. She was preceded in death by a son, Jeffrey Osborn in 1961; and brothers, Charles E. Stevens and Dwight A. Stevens.

Survivors include her husband, C.T. Osborn; daughters, Cindy Bright and husband Larry, Tammy Anderson and husband Wesley, all of Brownsboro, Sheri Williams and husband Steve, Leagueville, Lorri Hawkins and husband Harold, Opelika; sisters, Brenda Smith and husband Phillip, Sr., Judy Adair and husband Terry Don, all of Opelika; grandchildren, Matthew Bright and wife, Kimberly, Sarah Odom and husband Brandon, J.N. Williams and wife Katie, Josh Williams and wife Amanda, Sarina Williams, Latisha Calhoun and husband Greg, Raynebeaux Sims and husband Matt, Kayla Hawkins, Austen Hargrave, Edmond Hargrave, Jessie Hargrave, Amber Anderson, Madison Anderson; great-grandchildren, Zerek Gentry, Garrett Bright, Olivia Odom, Cameron Williams, Cole Williams, Lexi Williams, Hayden Estridge, Hunter Estridge, Sarah Calhoun, Gus Sims, Hannah Sims, Bryan Hargrave, and Emma Hargrave.

Pallbearers were Matthew Bright, J.N. Williams, Josh Williams, Brandon Odom, Austen Hargrave, Edmond Hargrave, Jessie Hargrave, Greg Calhoun, Matt Sims.

Honorary pallbearers were Phillip Smith Sr. and Antti Osauga.

The family wishes to express appreciation to Brownsboro VFD First Responders and East Texas Medical Center, Athens ER and ICU for the love and compassionate care they gave to Fran.

If desired memorials may be made to Opelika Missionary Baptist Church, 10972 CR 3520, Brownsboro, TX 75756.



Barbara Ann Leonard

Memorial services for Barbara Ann Leonard, 73, of Edom were held Saturday in the chapel of the Cooper Funeral Home of Athens. She passed away Wednesday afternoon, August 13, in Tyler.

Mrs. Leonard was born on March 3, 1935 in Shelton, Conn. to the late George and Marguerite Beaton. She was reared there and graduated from Shelton High School. After graduation she was employed at Farrell-Birmingham of Ansonia, Conn. In July of 1956, Barbara became a stewardess for American Airlines where she met and later married the late Robert D. Leonard on Nov. 17, 1956 in Seymour, Conn.

Barbara and Robert lived in Irving for a short time, before they relocated to Oxford, Conn. in 1960. They moved to Athens in 1973. She enjoyed her flowers, gardening, cooking and entertaining at their homes that she and Robert built.

Mrs. Leonard is preceded in death by her husband, Robert D. Leonard; parents, George Bernard and Marguerite Mary Beaton; and sisters, Marguerite Vaccaro and Muriel Pascarelli.

Mrs. Leonard is survived by her sons, Robert D. Leonard, Jr., of Edom and Michael R. Leonard and wife Amber, of Athens; daughter, Dr. Susan J. Leonard and husband Michael Potts, of Fredericksburg; brothers, George Bernard Beaton, Jr. and wife Linda, of Oxford, Conn; and John Francis Beaton, of Seymour, Conn; sisters, Joan Holub and husband Frank, of St. Augustine, Fla., and Mary Jane Snodgrass and husband Charles, of Holly Lake Ranch; grandsons, George Potts of Fredericksburg and Michael R. Leonard II of Athens; and granddaughter, Charlie Annabelle Leonard of Athens.

If desired, memorials may be given to The Trinity Mother Frances Foundation, 611 S. Fleishel, Tyler, TX 75701.

Meals on Wheels Menu

Sept. 1 - 5

(Milk served with meals)
Orange juice served in centers

MON: Labor Day

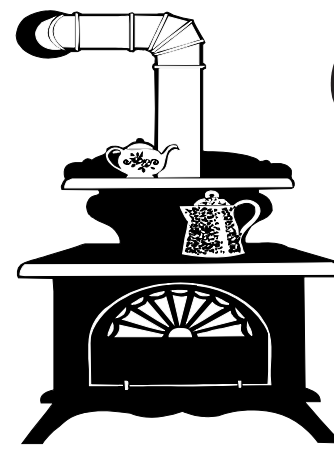
TUES: Chicken tenders, sweet potatoes, green beans, wheat bread, pear cup

WED: Salisbury steak, scalloped potatoes, California blend veggies, wheat bread, pineapple chunks

THUR: Smoked sausage, butter beans, stewed cabbage, wheat bread, peach cups

FRI: Tuna salad, copper penny salad, potato salad, wheat bread, mixed fruit cup.

Visit us on the web at www.c-bstatesman.com



Cook of the Week

Customers of Chandler's Forget-Me-Not Flowers & Gift Shop already know this week's cook: she's Diane Stone, a relative newcomer to the shop, though a veteran of cooking delicious dishes.

"I like working with flowers, and with people," Diane said.

She is married to Kenneth, and they will celebrate their 10-year anniversary in November. Diane has two daughters, Kenneth has one, and they have four grandkids.

Diane's hobbies include cooking, working in her yard, and generally enjoying nature. She has a great time with her work in her flower beds where she tends to all kinds of flowers. Diane also loves animals and has a miniature schnauzer named Heidi who believes she is a person just like Diane.

She's also a member of Van First Baptist Church.

One of her favorite parts of cooking is knowing people enjoy what they taste.

"I like watching people's reactions when something's really good," she said.

Her specialty is a little bit of everything; she likes to make Mexican food, Italian food and even country-style food like chicken fried steak.

Here are a few of Diane's favorite recipes.

King Ranch Chicken

3-4 pound hen
1 onion
1 or 2 ribs celery
Salt and pepper
1 onion, chopped
1 large bell pepper, chopped

1 can mushroom soup
½ pound Cheddar, grated
1 can Rotel Tomatoes and Chilies, undrained
1 tsp chili powder
Garlic salt

1 package frozen tortillas
Boil hen until tender in water seasoned with onion, celery, salt and pepper. Cut chicken into bite-size pieces and reserve all stock. Chop onion and bell pepper, combine soups, grated cheese and Rotel Tomatoes. Just before putting casse-



Diane Stone

role together, soak the frozen tortillas in boiling chicken stock until wilted. Start layering casserole in a 9"x12" baking dish in this order: Tortillas "dripping with stock", chicken, onion, bell pepper, sprinkling to taste with chili powder and garlic salt, soup mixture. Repeat the layers, being sure the tortillas are oozing with the stock. Juices in the casserole should be about half of the depth of the dish, if not, add a little more stock. May be made and frozen several days ahead, but always at least one day ahead and refrigerate so that the flavors will blend. Bake casserole uncovered at 375 Degrees for 30 minutes. Serves 8-10.

Sand Tartes

1 cup butter
2 tsp vanilla
1/3 cup sugar
2 cups flour
2 tsp water
½ cup chopped pecans

(optional)

Mix everything together. Chill until easy to work. Roll into small balls and bake 20 minutes at 350 Degrees. Roll in powdered sugar when cool. If you add pecans, they taste like pecan sandies.

Banana Nut Cake

2 cups sugar
¾ cup butter
2 cups flour
3 eggs
½ cup buttermilk
1 ¼ tsp baking soda
½ cup chopped nuts (pe-

cans)
4 mashed ripe bananas
Cream sugar and butter. Add eggs, flour and buttermilk with baking soda dissolved in milk. Add mashed bananas and nuts. Bake at 350 Degrees until toothpick comes out clean. (If you don't have buttermilk you can make your own by mixing one cup milk with one tbs vinegar stirred together.)

The Statesman office will be closed on Monday, Sept. 1 in observance of Labor Day.

Deadlines for the Sept. 4th issue for classified ads will be at 3p.m. Friday, August 31st.

Display advertising deadlines are unchanged.

GROCERY PRICES ARE RISING!

Statesman can help lower your grocery prices!

Print **FREE** Coupons **NOW!**

Follow this 5 simple steps:

Step 1: Log on to www.c-bstatesman.com

Step 2: Scroll to the advertising link on the left side of the page

Step 3: Click on grocery coupons

Step 4: Follow a few simple steps and print

Step 5: Save.. Save.. Save!

Chandler & Brownsboro Statesman

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