

Letters to the Editor

I sent this letter to someone at BISD, but I think everyone needs to hear it. There is so much involved in learning, and none of it revolves around what you wear.

I don't understand why I have received two calls this year about Destiny's hair. It seems that you would be concentrating on more important things, like educating young minds. It doesn't make me mad that the school has rules, although I think many of them are foolish and stifling. It's the hypocrisy that angers me.

The first time you called me about her hair, you didn't like the red highlights because they were "unnatural." I assure you that I can walk into that school tomorrow and provide you with an array of teachers who have unnaturally streaked hair.

Today, you singled out Destiny because of the spikes in her hair. When you took her to the nurse's office to wash them out, the nurse asked you what the difference was between spikes and mohawks. I'd like an answer to that, since I know for a fact that there was a boy with a 3-inch tall mohawk walking around that school today. I also know he wasn't singled out and embarrassed and told to wash HIS hair.

Let me tell you something about my daughter that you can't see beyond the hair. Destiny is on the A/B honor roll. She is in honors classes — ELA, pre-algebra, science and U.S. history. She is 3rd chair in band and is going to region tryouts on Fri-

day. She received the perfect attendance award. She just got a 94 on her mock reading TAKS test. She is really great at art. She likes to make YouTube videos and layouts that people from all over rate and use because they are really good. She reads more than she talks. She likes anime. She loves to be creative and is always trying new things. She is an individual. And you want to squash it.

I might not like your hair or your clothes or the way you wear your makeup. I might not like the fact that you wear more than one bracelet on your arm at one time or that you wear two necklaces. But those things would mean far less to me than how you conduct yourself or the quality of your character. I would be more impressed if I knew that you cared more about my daughter's quality of education and less about her looks. Does it really bother you that much? Is it so distracting that she spiked her hair? Or did it waste an entire class period for her because she had to sit around and wait for you to finally take her off to the nurse's office to wash out the spikes that you don't like?

Please don't call me and talk about dress code or policy. You have kids in that school with lip piercings and tongue piercings and eyebrow piercings.

You have kids with mohawks. You have an untold number of kids with unnatural hair color. You've got shorts that are too short, shirts that are cut too low,

and don't even get me started on the cheerleaders' skirts ... or the used condoms between the portable buildings on your campus. But somehow you are worried about Destiny's spiky hair.

I don't bring up the piercings or hair to get more kids in trouble. I applaud their individuality. They are kids. This is their time to learn who they are, not to be cloned into what others want them to be. They have parents who decide what is good and bad for them. That is no one else's job. You could make a difference in their lives by encouraging the best in them. But you focus on what you perceive to be the negative.

My daughter might just be a face (or hair) to you in a sea of students. But she is so much more than that. I am proud of her for being who she wants to be ... strong, smart, dutiful, creative, funny, respectful, outgoing, shy. She is not afraid to be herself. She is an individual. Her hair does not define her. It just makes her happy. Tell me what's wrong with that.

I hear you have a saying at that school: "Learning is job 1 at Bear country." So far, I've learned that when a parent calls you to talk about an issue with their child, you don't care enough to call them back. And oh yeah, you've taught my daughter to judge a book by its cover. I guess she learned something too. Good job.

Lisa Garrison
Brownsboro, TX

★ Cook of the Week

(Continued from page 2)

1 Tbsp grated orange peel
2-3 Tbsp orange juice
Heat oven to 375 Degrees.

In a large bowl, beat sugar and margarine until light and fluffy and add sour cream and eggs, beat well.

Lightly spoon flour into measuring cup; level off. Add flour, baking soda, baking powder, salt, orange juice and three tbsp grated orange peel; mix well.

Drop by rounded teaspoons onto ungreased cookie sheets. Bake at 375 Degrees for 8-11 minutes or until edges are light golden brown.

Immediately remove from cookie sheets. In a small bowl, combine all frosting ingredients and beat until smooth. Frost warm cookies. Makes 6 dozen cookies.

Chocolate Oatmeal Cookies — Provided by Brenda Hartgraves

2 Cups sugar
½ Cup milk
3 Tbsp cocoa
1 Stick margarine
½ Cup peanut butter, either creamy or crunchy
1 Tsp vanilla
3 Cups oats
1 Cup pecan pieces

Mix sugar, milk, cocoa and margarine in a saucepan and bring to a boil for one minute.

Then add peanut butter, vanilla and oats. Mix well and spoon onto foil. (A variation of the recipe would be to leave out the cocoa and add coconut.

May use peanuts, walnuts and raisins instead of pecans.) Bake at 375 Degrees until edges are light golden brown.

Frosted Lemon Cookies — Provided by Julia Hassell

1 ¼ Cup all-purpose flour
½ Cup cornstarch
1/3 Cup powdered sugar

¾ Cup butter, softened
1 Tsp grated lemon peel
1 Tbsp lemon juice
Frosting

¾ Cup powdered sugar
¼ Cup butter, softened
1 Tsp grated lemon peel
1 Tsp lemon juice

In a large mixer bowl combine all cookie ingredients. Beat at low speed, scraping bowl often until well mixed (2-3 minutes).

Divide dough in half, shape each half into 8x1-inch rolls, wrap in plastic food wrap and refrigerate until firm. Heat oven to 350 Degrees.

With a sharp knife, cut each half into ¼ inch slices and place two inches apart on cookie sheet. Bake 8-12 minutes (cookies will not brown).

In a small bowl, combine all the frosting ingredients and beat at medium speed until fluffy. Frost the cooled cookies, makes 4 dozen cookies.

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Cook - Jennings Wedding



Jerry Jennings and Meghan Cook

Meghan Danae Cook, Lindale and Jerry Wesley "Wes" Jennings, Chandler, were united in Holy Matrimony November 15, 2008 at Martin Springs Baptist Church, Chandler. The Rev. Tommy Weems, of Rock Hill Baptist Church, Brownsboro, performed the ceremony.

Parents of the bride are Mr. and Mrs. Monty Whisenhunt, Lindale and Mr. and Mrs. Kirk Cook, Dallas.

Parents of the groom are Mr. and Mrs. Kevin Jennings, Southside, Alabama, formerly of Chandler.

The bride's grandparents are Mr. and Mrs. Billy McClung, Lindale and Mr. and Mrs. Woody Cook, Chandler.

The groom's grandparents are Mrs. Jonnie Hopson and the late Jerry Hopson and Mr. and Mrs. Jim Jennings, all of Chandler. Also, Mrs. Thelma Jennings of Boron, California is his great-grandmother.

Meghan is a 2008 graduate of Lindale High. Wes is a 2006 graduate of Brownsboro High.

Wes is employed with Target Distribution, Lindale and Meghan is employed at Southside Bank, Tyler.

A reception will be held at a later date, to be announced. The couple reside in Lindale.

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Meals on Wheels Menu

Dec. 22 - 26
(Milk served with meals)
Orange juice served in centers

MON: Chicken fried steak, mashed potatoes, seasoned broccoli, wheat bread, peach cup

TUES: Baked chicken, rice pilaf, mixed vegetables, wheat bread, pear cup

WED: Sliced turkey, cornbread dressing, green beans, wheat bread, orange

THUR: Merry Christmas
FRI: Merry Christmas

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