

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.

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

Haley Alexandra Hallmark

Haley Alexandra Hallmark - May 12, 1990 - January 27, 2009

Haley spent her life touching all of our hearts with her sweet and gentle spirit. She was our beautiful angel here on earth. On Tuesday, January 27, 2009, God took our angel to be with Him in Heaven. After a life-long courageous battle with Cystic Fibrosis, Haley passed away peacefully. She was 18 years old. Our hearts are broken and we will miss her, but we praise God for the precious time we had with her and for all the joy she brought to our lives. Now she is our Heavenly angel and she will always be with us.

Haley had a special place in her heart for animals and dreamed of becoming a veterinarian. She volunteered for the Humane Society and was a member of PETA. She especially loved poodles, adopting and owning five throughout her young life. Haley had a flair for fashion and she loved to shop. She was also very creative and enjoyed art. Haley had a passion for music (all kinds), movies and concerts. She loved to travel, especially to the beach, which brought her peace and comfort. Most of all, she loved spending time with her family and friends. Haley attended All Saints Episcopal School in Tyler and Brownsboro High School. She was also active with the Cystic Fibrosis Foundation and had high hopes, along with many, to help find a cure. She did not lose her battle; instead, she won a crown in Heaven and we are so very proud of her. Haley's courage led us all to believe that each day and every breath is a blessing as well as an opportunity to create lasting memories. Her strength, her gentle spirit, and her sweet smile will be dearly missed by all who knew her. We will carry her within our hearts forever.

Haley is survived by her loving parents, Rusten and Maryfrances Hallmark of Brownsboro, Texas; brother, Carter Tompkins Hallmark of Brownsboro; paternal grandparents, Roland and Joan Hallmark of Brownsboro; maternal grandmother, Patricia Liberty Olsen of New London, Connecticut; aunt and uncle, Stacy and Ron Hallmark and cousins Hunter Tompkins Hallmark and Hannah Grace Hallmark of Tyler, Texas; aunt and uncle, Catherine and Jerome Kwiatkowski and cousins Cameron and Griffin of Washington State; aunt and uncle, Margaret and Michael Weber and cousin Jake of Connecticut; and many other family members and friends. Haley also leaves behind many wonderful nurses, doctors and caregivers that provided love and support and enhanced her life.

Haley was preceded in death by her paternal great-grandparents, Cleo and Laree Hallmark and maternal great-grandparents, Alton and Jewel Tompkins.

A memorial service to honor and celebrate Haley's life was held on Saturday, January 31, at First United Methodist Church in Chandler, with Rev. Allison A. Thompson officiating. A private burial service for immediate family members followed at Oaklawn Memorial Park in Athens, Texas, under the direction of Carroll-Lehr Funeral Home in Athens.

Francisco Elizondo Duran

Graveside service for Francisco Elizondo Duran, 44, Brownsboro, were held at 2:00 p.m. Saturday at Jennings Mountain Cemetery, Brownsboro with Father Raymundo Garcia officiating. Arrangements were with Carroll-Lehr Funeral Home, Athens.

Mr. Duran passed away January 26 in Tyler. Francisco was born February 1, 1964 in Guanajuato, Mexico to Arturo and Aurelia Elizondo Duran.

He was owner and operator of Duran Plant Farm and Nursery in Brownsboro since 1992. He was a member of St. Boniface Catholic Church in Chandler since 2008 and previously was a member of Our Lady of Guadalupe in Tyler. He was a dedicated husband, father, son, brother and friend.

If desired, messages of condolence for the family may be left at www.carrolllehr.com.

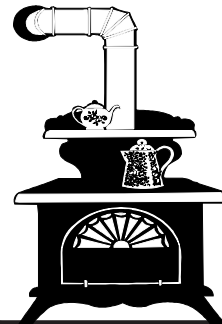
Ruth Virginia Davis

Services for Ruth Virginia Davis, a resident of Dallas for the past two years, were held Thursday, January 29, 2009, at Eubank Funeral Chapel in Canton with Bro. Steve Glosup officiating.

Burial was in Edom Cemetery, Edom, Texas. She peacefully passed away on January 25, 2009, in Dallas after a lengthy illness.

Mrs. Davis was born Sept. 22, 1925, in Edom to Toxie Thomas and Gladys Morris Saylor. She and Claude Joseph Davis, her husband of 35 years, lived in Shreveport and raised three daughters. They were faithful

(Continued on page 3)



Cook of the Week

Joyce Martin loves living out on Lake Palestine, and she and her husband Bill have a great view to go with it. She's a creative person, and that applies to her cooking as well.

"I like taking common things and enjoy it when I come out with something different," she said.

She retired in 2003 from her teaching position at Tyler Junior College, where she was a nursing teacher for 23 years.

Joyce and Bill have lived on the lake for 25 years.

"The lake is part of our life," she said. "Even living in Tyler we snuck down as often as we could."

Their 50th wedding anniversary is on February 9, and it's been a great marriage for the couple.

They have four sons: Michael, Billy, Brian and Scott, the youngest. All still live in East Texas.

Mrs. Martin does a bit of everything. While at home she enjoys bird watching, something made easier with the multitude of bird-related accessories out back, and quilting.

They've gone to Lake Palestine United Methodist Church since it was in its old building

"The church is my extended family," Joyce said. "They really helped me make it through my issue with breast cancer."

The couple owns an entirely different couple of their own; a small poodle named Peaches and an African Grey parrot named Priscilla. When asked if the dog and the parrot get along, Joyce answered, "The key is to get the dog second."

Joyce provided several of her own recipes, as well as some helpful tips for cooking.

Best Ever Meat Loaf

- 2 pounds of ground meat (20 percent fat)
- 4 eggs
- 1 1/2 cup oatmeal
- 3 cloves garlic (minced)
- 1/2 ground black pepper
- 1 tsp salt
- 1 green pepper (chopped)
- 1 onion (chopped)
- 1/2 cup fresh parsley (chopped)
- 1 quart tomatoes (stewed or chopped)
- 1 cup water
- 1 rectangular shaped cake pan (8x11x2 or close to it)

Preheat oven to 350 Degrees. Mix everything except the spaghetti sauce and water together and prepare the pan with non-stick spray. Pour mix into pan and shape meatloaf into rectangle, then pour spaghetti sauce over top and sides. Pour water over top and



Joyce Martin

sides to thin sauce. Bake at 350 Degrees for about an hour or until meatloaf begins to brown around edges. This is great the next day in sandwiches. Note: This basic meat mix (without sauces) works for meat balls and stuffing green peppers.

Easy Caramelized Pork Chops

- 4 pork chops with fat left on (1/2 inch thick)
 - Seasoning salt
 - White wine (2 cups)
- Sprinkle front and back of chops generously with seasoning salt. Pour wine in skillet and bring to a boil. Place pork chops in the skillet. Wine should almost cover the chops. Cook on medium heat until the wine caramelizes. Occasionally turn chops until they become a caramel color during the process. Will need to turn frequently toward the end of the cooking. Remove when glazed. Serve with favorite variety of rice and stir fries. The alcohol in the wine evaporates during the cooking process.

Pot Roast

- 4-5 pound chuck roast
 - 4 cloves of garlic
 - 2 tsp coarse sea salt
 - 10 peppercorns
 - Fresh ground black pepper
 - 1 cup flour
 - 1/2 tsp ground red pepper
 - 6 potatoes (whole or halved)
 - 1 pound carrots
 - 1 bell pepper, sliced in eighths
 - 2 onions, quartered
 - 1/3 cup Canola oil
- Prepare roast: Sprinkle coarse salt and black pepper

evenly over front and back. Punch slits evenly over roast on both sides and place slivers of garlic in them. Sprinkle red pepper on both sides. Rub down with flour on both sides.

Brown roast: Heat Canola oil in large Dutch oven on top of stove. When oil is hot, place roast in oil. Put remaining flour on top of roast. Brown on one side; turn and brown on the opposite side. When both sides are browned and just before the flour burns, remove from heat.

Finish preparation: Wash and peel vegetables. Skin can be left on the potatoes. (Continued on page 11)

Meals on Wheels Menu

February 9 - 13

- (Milk served with meals)
- Orange juice served in centers
- MON:** Chicken tenders, roasted new potatoes, zucchini medley, wheat bread, fruit cocktail
- TUES:** Meat loaf, rice pilaf, mixed vegetables, wheat bread, applesauce
- WED:** Chuck wagon stew, fried okra, cornbread, peach cobbler
- THUR:** Herbed baked chicken, sweet potatoes, green beans, wheat bread, Mandarin oranges
- FRI:** Pimiento cheese sandwich, 3-bean salad, macaroni salad, banana

Concord Baptist Church of Chandler

Invites the community to our REVIVAL SERVICES

SUNDAY, MARCH 1, 2009 THRU WEDNESDAY, MARCH 4

Beginning at 7:00 p.m. each evening

Revival Speaker will be Brother David Cason, Pastor of Broadview Baptist Church of Abilene, Texas

PRAISE TEAM from Trinity Baptist Church, Tyler will be providing the music

For more information contact Pastor Gary Bowman at 903-852-7368

First United Methodist Church
507 N. Broad Street
Chandler, Texas

Come Worship With Us
Beginning this Sunday, February 8th
New Schedule & New Praise Team Leader

8:30 a.m. Crossfire Praise Service (introducing Shaun Little)
9:45 a.m. Sunday Schools for all ages
11:00 a.m. Traditional Worship Service (with Chancel Choir)

This Sunday we honor our Scouting Program with BBQ Luncheon Fundraiser

COME WORSHIP WITH US.

Scott Fossey
Minister

SUNDAY BIBLE STUDY 9:30AM
SUNDAY MORNING WORSHIP 10:30AM
SUNDAY EVENING WORSHIP 6:00PM
WEDNESDAY EVENING SERVICE 6:00PM

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