

When Did they Lower the Age for Parenthood?

I want to know when they lowered the age for parenthood. I'm convinced that kids about ten are married with two or three kids these days!

What am I babbling about? Just that as the gap between me and new parents widens, they are looking younger and younger.

Since the day that a girl who looked about 13 told me she had three kids, I've been looking a little more carefully at parents. And there are some very young ones running round.

That little nurse at the doctor's office, what's this about "my oldest is five"!

That young man at the restaurant... Who is the tyke running to hug him and crying 'Daddy!"! surely not his!

They have their babies in those neat car seat/carrier thingies, and they are laughing and giggling like teens on a date. For all I know they may BE teens on a date! Surely that baby can't be theirs?

Surely those unlined, smooth faces, the dad's with chins that barely need shaving, the moms as fresh faced as a junior high student can't possible be old enough to have a family?

They drive little sports cars (although one does hear them discussing the joys of owning an SUV) and they aren't' in the least worried or nervous about raising that gorgeous little kid tagging along with them.

Surely this must be auntie baby sitting? Big sister? A hired nanny?

Nope, the plain fact is that as I get older those parents just <u>look</u> younger.

And there is a reason that oung people have babies....that's because raising a family is definitely a young person's game.

Kids take a huge amount of

energy. They need to be played with, gotten up with, handled and tossed, hugged and loved with unending devotion. They also require lots of discipline, too, and it all takes time and stamina.

And no one does all that better than someone with lots of energy! I don't mean that there aren't millions of grandparents doing a good job, there are. For that matter, my parents were older than the norm and did a fantastic job.

But the natural order of things is for the young to have children.

And I'm glad it's that way. Because a weekend baby sitting a great-nephew or niece sure does wear me out....and I can't imagine getting up with my cute little two-month-old great-niece night after night after night and then making it to work the next morning.

Nope, there's a reason the Good Lord made the young to proliferate and left us older people as helpers!

But somewhere along the line I think those new parents must be younger LOOKING at least, than they used to be!

#### Liberty Homecoming is Sunday

The Liberty Cemetery Association will hold their yearly homecoming on Sunday, August 4, 2002 beginning at 12:30 with a covered dish lunch. A short business meeting will follow along with a church service.

#### **Deport Times**

Published Every Thursday nder Prairie Publishing, P.O. Box 98, Deport, TX 75435-0098 Periodicals postage paid at Deport, TX on Feb. 10, 1908

SUBSCRIPTIONS 000 A Year For Red River, Lamar and Titus Counties 522,00 A Year For Out Of Above Counties/Out Of State DEADLINE ws And Advertising, Tuesday At Noor ASTER Send Change of Address To.

Deport Times P.O. Box 98

Peport, TX 75435-009

Serving Local Businesses and Local People

# Deport Times

93rd YEAR, No. 2

DEPORT, LAMAR COUNTY, TEXAS

Thursday, August 1, 2002

50¢



TURNING ON THE TOWER Mayor Gilbert Arriaga, Water Superintendent Charles Reavis and Mayor Pro -Tem Mike Francies turned the main valve to the city water tower Tuesday morning.



WINDOW DISPLAYS at the Deport Times Office these days reminds area children that school will be starting very soon. The display was done by Sunny Whitney and Pat Faust of Deport.

## Class schedules available Monday Project Graduation

All Prairiland High School stu- high school. dents may pick up their class gust 5 from 9 a.m. to 3 p.m. at the gust 13.

Classes start August 19 with meeting scheduled schedules beginning Monday, Au- teacher inservice workday on Au-

#### JH Schedules ready Monday

Paris ECA Course Offered

Schedules for the junior high students at Blossom and Deport may be picked up at the respective campuses beginning Monday, August 5 through August 9.

fered by instructors Rick Brown-

ing and Donna Bolt and coordi-

nated by Kent Klinkerman. Other

instructors or lecturers will be used

as appropriate to specific content

at the class instructors discretion.

fee is not refundable. Applica-

tions and fee must be mailed to

Rick Browning, RR6, Box 510,

Paris, TX 75462. A pocket mask

will be furnished to each student.

All students must bring their own

stethoscope and blood pressure

cuff to class, starting with class

Attendance in the course is

mandatory. There may be no absences except for pre-approved

circumstances. The instructor will have the final decision on an ex-

cused absence. In no case may a

student miss more than two

classes, and those two must have

PRIOR instructor approval. Any student who does not show up for

class, and does not have prior

approval with the instructor, will

be dropped from the class. Do not

any reason to expect you will not

be able to attend every class. There

is a preprinted class schedule so

you may arrange your personal

schedule around the class sched-

sign up for this course if you have Dec. 11- Faught FD

number 4.

Course fee is \$125 due no later than first class night. The course

noon and from 1 to 3:30 p.m.

First period will begin at 8 a.m. at Project Graduation. For information, call Blossom at 982-5230 or Deport at 652-3325.

\$3.96 tax for a total of \$51.96.

requested, but not required.

Sept. 4 - Powderly FD

Sept 11 - Pattonville FD

Sept 12 - Pattonville FD

Sept 18 - Powderly FD

Sept 24 - Powderly FD

Sept 26 - Pattonville FD

Oct. 2 - Powderly FD

Oct. 8 - Pattonville FD

Oct. 9 - Faught FD

Oct. 17 - Faught FD

Oct. 23 - Roden FD

Nov. 7 - Faught FD

Nov. 13- Faught FD Nov. 14- Faught FD

Nov. 19- Faught FD

Nov. 20- Faught FD

Dec. 4 - Faught FD

Dec. 5 - Faught FD

phone: 903-784-1407

Class instructors: Rick Brown-

ing-phone: 903-784-1949, pager

903-782-1507 and Donna Bolt -

Oct. 16 - Powderly FD

Oct. 30 - Powderly FD

#### Project Graduation meeting will be held at the Prairiland High School cafeteria on Tuesday, August 12 at 6 p.m.

All seniors and parents are Times will be from 8 a.m. to 12 urged to attend. Seniors must earn

Patriot Bucks to purchase prizes

## Water tower is up and running

hopefully by Thursday, August 1, tank will be put back into service. after extensive work has been completed on the structure to upgrade the water quality to specified limits.

The first phase of the work incoating the tank and installing a new manway for easier access to the stand-pipe.

Safety climb cables were also installed to meet OSHA standards.

Following the work, the tank will be filled one-half full with heavy chlorination, then filled completely while being kept off-

The water tower in Deport will line for 24 hours. At the conclube back in operation this week, sion of the 24-hour period, the

> In addition to work done to the tank, a new protective fence will be installed around the tank area in the near future.

During the repair process, the cluded sandblasting and epoxy City had to allowa valve outside the tower be drain in order to keep older water lines within the city to be damaged further by the water pressure that was being utilized when by-passing the tower.

Pittsbug Tower & Tank Company from Kentucky was in charge of the repairs to the tower.

## Football equipment to be issued Monday

equipment will be issued Monday, August 5 from 7 to 8 a.m.

Juniors and seniors will pick up equipment from 7 to 7:30 and freshmen and sophomores from

Practices will be from 8 until Schuelke.

Prairiland Patriot football 10 a.m. and 6 to 8 p.m. All incoming seventh, ninth and eleventh graders need to have a current physical to participate.

> Junior high practices will begin after school starts.

For information, call Coach

## Judge Peek selects Clay Dodd as Commissioner

County Judge Powell W. Peek Friday, July 26 to take a position with TxDOT in Sulphur Springs. Mr. Dodd was sworn in at the Red River County Annex on Friday afternoon, July 26.

### Letters to Editor

Dear Editor:

I want to thank all the citizens of Deport for being patient and cooperative during the recent water crisis. Especially the ones that were affected by the water breaks, low water pressure and rusty water in their homes.

Also, I want to thank the City employees and the City Council for the great team effort they displayed during the crisis. Sincerely,

Gilbert Arriaga, Mayor City of Deport

Democratic and Republican selected Henry Clay Dodd II as parties may select candidates to his appointee as Commissioner of run for this office prior to Septem-Precinct #1, replacing Ricky ber 6, 2002 to be on the ballot for Daniels, who resigned effective the November 5 general election to fill the unexpired two year term which ends December 31, 2004. For more information, interested parties may contact the County Clerk's office at 427-2401

A list of those submitting resumes for the position were David Clifton, Gary Daniel, Michael Garretson, Donnie Ray Gentry, A.F. Buddy Langston, Kenneth V. Martin, Richard A. Rainey, Rufus Ward and Dodd.

## Workouts begin Monday

Lady Patriot volleyball workouts begin Monday, August 5 with varsity at 8:30 a.m. and freshmen and JV at 1 p.m.

Bring two pair of shoes and be ready to work out.



JANE SWINT WAS honored at a reception on Tuesday, July 31 upon her retirement from Guaranty Bank, Deport. Jane started as a cashier with the First National Bank of Deport 22 years ago and retires from Guaranty Bank after 10 years as Assistant Vice-president. She is pictured with Kirk Lee, Executive Vice-president of Guaranty Bank, Mt. Pleasant, and Virgil

Country Cooking By Liz Irwin



Our feature this week is just some recipes using ingredients found in local gardens and farmer's markets. Fresh vegetables and fruits are in abundance around the area.....use them!

Our first recipe uses a "secret ingredient" in this apple pie.....it is a zucchini instead of apples! This one came from one of our faithful readers and thanks so much Doris! The flavor when mixed with the proper ingredients and spices make the pie taste almost exactly like a fresh apple pie!....that is, if you don't tell anyone until they have eaten a piece. Try it and you will see.

Otherwise, we are using a "hodge-podge" of recipes that sound like they might be to some of your likings. Have a great week and stay out of the heat...

ZUCCHINI "APPLE" PIE-cut

into quarters, seeds removed and then sliced crosswise!

OKRA PATTIES-they are fryed in oil, but make an exception and .they could probtry these.. ably be baked!

ULTIMATE CORNBREADadd some sour cream, chopped onion, cheese and cream-style

ULTIMATE MACARONI AND CHEESE-everyone loves macaroni and cheese, well almost everybody.....this one sounds

know it is hot, but soup is good anytime....this also makes a great gift idea.....just divide into indi- tender beginning August 1. The vidual jars (dry of course) and seal with decorative lid!

DUMP CAKE-need a quick dessert.....try this one!

Cook macaroni according to

directions and drain; turn into pan

and immediately add butter and all

but 1/2 cup cheese. Beat eggs and

mixture. Then add milk and sea-

sonings. Return to stove and cook

over medium heat for three min-

utes; stirring constantly. Pour into

lightly-greased casserole dish and

sprinkle with remaining cheese.

Bake 20 minutes at 350 degrees

12-Bean Soup Mix

until cheese melts.

I pound black beans

pound pinto beans

pound navy beans

pound chick peas

I pound field peas

pound lentils

8 cups water

mixed

I pound kidney beans

I pound large lima beans

pound baby lima beans

pound I pound split peas

pound blackeye peas

3 chicken bouillon cubs

salt and pepper to taste

15 ounce can tomatoes and chilis

Combine all beans and store in

airtight container. For soup add l

1/2 cups mixed beans and soak

overnight. Drain from water and

add 8 cups fresh water. Add bouil-

lon cube and cook up to 12 hours

on low heat in slow cooker or sim-

mer 2-1/2 hours on stove top.

When beans are done add remain-

ing ingredients and cook for 30-

Dump Cake

20 ounce can crushed pineapple

I pound northern peas



\* The Post is open Tuesday, Thursday and Friday from 3:00 p.m. until 12:00 midnight and Saturday from 1:00 p.m until 1:00 a.m. Pool tables and shuffle board are open to enjoy all the time.

\*The Ladies Auxiliary will meet the 2nd Monday of each month at 7:00 p.m. Members are urged to attend.

\* The VFW men will meet the Carl House corn and see what you come up 2nd and 4th Monday of each month at 7:00 p.m. Members are dies July 25 urged to attend.

tournament every Saturday begin-dence ning at 3:00 p.m. Everyone is invited to come out and share the 12-BEAN SOUP RECIPE-I fun. The board has recently been renovated and is ready for play.

\* The Post is in need of a bar Post is open Tuesday-Thursday and Friday from 3:00 p.m. to 12:00 midnight and Saturday from 1:00 p.m. to 1:00 a.m. For more details call Jim Smyth at 903-632-4319.

August 12 at PJC

pus in Paris.

Building.

to attend.

An advising seminar for new

students planning to attend the

Sulphur Springs Technical Center

or Paris Junior College this fall

will be August 12 on the PJC cam-

The seminar will be held from

9 a.m. to 4 p.m. in room 1206 of

the PJC Applied Technologies

Students on sign up for the

seminar by calling 903-782-0425

or 1-800-232-5804, extension 4.

Those attending must be fully ad-



dies July 3

hospital.

McGill Davis.

Casey. She was preceded in death

by both her parents; a brother,

Jack Casey; and a son, Sammy

ters, Ina Lou Moore of Bogata and

Donna Kathleen Holsenback and

her husband Douglas of Alvin; a

son, Charles W. Meyers of Geor-

gia; eight grandchildren; 18 great-

grandchildren; and seven great-

Mildred's life was held July 6 in

the chapel of South Park Funeral

Home in Pearland. Following the

service she was laid to rest in

Pallbearers were grandsons

Quinn, Sammy and Glen Glosson;

great-grandson, Jeremy Davis; and

Toby Sears, age 21, formerly of

Funeral services will be held at

10 a.m. Friday, August 2 in the

First Baptist Church of Bogata

with Rev. Rick Holeman and Rev.

Wayne Ramsey officiating. Burial

will be in Bogata Cemetery under

the direction of Wood Funeral

Home. The family will receive

friends one hour prior to services

Mr. Sears was born July 3, 1981

in Dimmitt, TX, the son of Lonnie

Sears and Vickie Henderson Sears.

Vickie English of Watauga; his

father, Lonnie Sears of Dimmitt;

his maternal grandparents, Roy

and Shirley Hendersonof Bogata;

his paternal grandparents, Alvie

under the direction of

**Wood Funeral Homes** 

The James Wood Family

414 N. Main

Bogata, TX

Card of Thanks

would like to thank the people of

Deport and surrounding commu-

nity for the many acts of kindness

and generosity extended to her

during her time of illness the past

few months. The cards, calls,

flowers, prayers and offers to run

errands have provided so much

support and truly lifted the spirit.

Ida Lou Read & Family

God bless you all.

He is survived by his mother,

Bogata, died Monday, July 29 in

Metropolitan Methodist Hospital

friend, Jeffery McNamara.

A service of thanksgiving for

great-grandchildren.

McGill Davis.

Toby Sears

dies July 29

in San Antonio.

at the church.

Watauga.

She is survived by two daugh-

Carl House, age 87 of Bogata, \*The Post has a shuffle board died Thurday, July 25 at his resi-

Services were held at 3 p.m. Saturday, July 27 in Cuthand Methodist Church with Rev. Don Shovan officiating. Burial was in Cuthand Cemetery under the direction of Wood Funeral Home.

Mr. House was born September 22, 1914 in Cuthand, the son of Willie Dee and Della Eudy House. He married the former Bernice Smith on July 17, 1937 in Cuthand. He was a retired farmer and dry wall and sheetrock finisher.

Mr. House is survived by his Advising seminar set wife; one son, Gerald House and wife Patsy of Pittsburg; two daughters, Anita Jones of Monroe, LA and Linda Reynolds and her husband David of Cason; five grandchildren and six great-grandchildren; one brother, Dale House; and three sisters, Bess Ruthardt, Reabeth Abbott and Jettie Mae Bond, all of Bogata. He was preceded in death by a infant son and a brother, Gordon House in 1995.

under the direction of





mitted to SSTC or PJC and have their TASP scores or exemption documentation available in order 414 N. Main Bogata, TX

In Loving Memory of J.T. Eason a wonderful and devoted husband and Father, Grandfather and Great-grandfather, loving and kind, faithful and dedicated, patient and true,

> on his birthday, July 29, 2002. From All His Family

# Ladies support

group meets

The Ladies Grief Support group met Thursday, July 18, 2002 for sin Hospice, Rev. Don Shovan their regular meeting at the Meth- and the James Wood Family. odist Church Library in Bogata. The meeting are held at 3: 30 p.m. every other Thursday. Anyone wishing to attend are welcome.

The group had dinner at Two Senorita's on Wednesday night, July 24 with eight in attendance. A good time was shared by all as workshop well as a delicious meal.

The next scheduled meeting is Thursday, August 8, 2002 at the Bogata Methodist Church Library. If you have any questions or need information on the group you may call Ruth Reynolds at 903-632-5781 or Anaya Phillips at 903-

#### Card of Thanks

Thank you for your thoughts, prayers, food, visits and for the beautiful flowers sent during the illness and loss of our loved one. Special thanks to Cypress Ba-

Bernice House Anita Jones Family Gerald House Family Linda Reynolds Family

## Piano set at PJC

Piano teachers in the Paris area are invited to attend a workshop that is being offered as a community service by the Paris Junior College Fine Arts Division.

Jennie Vaughan, music instructor at PJC, said the Piano Teacher's Workshop would be held from 9 a.m. until noon on August 8 in the PJC Music Building Recital Hall.

Karen Austin, an experienced teacher and clinician from Dallas, has been invited to help conduct the workshop. She will provide tips on how to motivate students and teachers, dealing with parents; selecting repertoire that sounds good but is not too difficult, and

expecting and getting excellence. Ms. Austin is a graduate of TCU and is an active member of the Dallas Music Teachers Association. She has served as president of the Symphonic Festival and is a trustee and board member of the Texas Music Teachers Associa-

Although the workshop is free of charge, she asks that teachers wanting to attend please register so she can plan for the attendance. Teachers can register by writing Vaughan at 2400 Clarksville Street, Paris, TX 75460; email at jvaughan@paris.cc.tx.us or call her at 903-782-0341 or 782-0343.



Netha Garrett

Netha B. Garrett dies July 23

Netha B. Garrett of Reno and formerly of Bogata, died at her home on Tuesday, July 23, 2002.

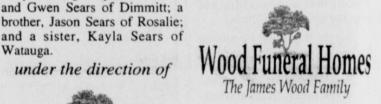
Funeral services were held on Saturday, July 25, 2002 at 10:00 a.m. in the First Baptist Church of Deport with Rev. Bob Bush and Rev. Wayne Ramsey Officiating. Burial was made in Bogata Cem-

South Park Cemetery next to the Serving as pallbearers were Jack gravesite of her son, Sammy Crane, E.E. Brooks, Glen White, Buddy Damron, Ed Huddleston, and Kenneth Jeffery.

Mrs. Garrett was born on January 18, 1921 in White Deer, Texas, the daughter of Seaburn and Emma Corbin Heath. She married Thomas Everett Garrett on January 24, 1939. He preceded her in death on February 10, 1994. She was also preceded in death by her parents; her daughter Carolyn, on February 16, 1973; her greatgranddaughter, Caroline Hope Damron in August, 1999; and two sisters, Emmalee Fugate and Lucille Davis.

Survivors include her son, Dr. Thomas Wade Garrett and his wife, Kathleen Ryan-Garrett of Centereach, NY; two sisters, Jean Baker of Amarillo and Vivian Haiduk of Panhandle; one brother, Dale Heath of Texas City; two grandsons, Wesley Damron of Everman, Texas and Mark Garrett of NY; two granddaughters, Tanya Ford of Sanger, and Evelyn Kashinsky of NY; five greatgrandchildren, Eric, Morgan, Allyson, Brandon, and Victoria.

under the direction of

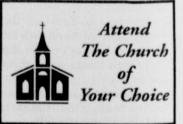


508 Monroe Deport, TX

Card of Thanks

Thank you to the people who made the anonymous 911 call after finding our nephew lost and disoriented near Davis Baseball Field on 271. He is now safe and back home in Kentucky. Ida Lou Read and family

Thanks again, His Family





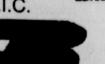
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MEMBER F.D.I.C.



you in the kitchen!

large zucchinis that have been cut

Thursday, August 1, 2002 Just Recipes!

add to

Zucchini "Apple" Pie I cup milk 4 cups sliced zucchini-cooked 1-1/2 teaspoons salt papper to taste 2 tablespoons lemon juice

dash salt 1-1/4 cup sugar

1-1/2 teaspoons cinnamon I-I/2 teaspoons cream of tartar

dash nutmeg 3 tablespoons flour

Mix sugar, cinnamon, cream of tartar, nutmeg and flour in bowl and add the cooked zucchini to this mixture. Stir well; it will be runny. Pour into a 9-inch crust and dot with butter. Add top crust and bake at 400 degrees for 40 minutes or until golden brown.

Okra Patties 3 cups chopped okra 3 tablespoons melted butter or margarine

2 cups cornmeal salt and pepper to taste

Combine all ingredients and add enough water to make a stiff dough. Shape into patties and fry in deep fat in a heavy fry pan until golden

**Ultimate Cornbread** 2 cups onion-chopped 1/4 cup margarine I cup shredded cheddar cheese I minced garlic clove I-I/2 cups cornmeal

l tablespoon sugar 1/4 teaspoon dill weed 2 eggs-beaten l can cream-style corn

1/4 cup milk 1/4 cup vegetable oil Saute onions in margarine until tender. Let cool and stir in sour cream and 1/2 cup cheese and set aside. Mix remaining ingredients together and spoon into lightly-greased 9-inch square pan. Spread

for 35-40 minutes or until Ultimate Macaroni and

I-I/2 cups uncooked macaroni

pound grated cheddar cheese

4 tablespoons melted butter

sour cream mixture over top

and sprinkle with remaining

cheese. Bake at 375 degrees I cup chopped nuts 1/2 cup melted butter or margarine

I box yellow cake mix

I can cherry pie filling

40 more minutes.

Grease 9x13x2" pan. Spread undrained pineapple, then pie filling evenly in pan. Spread dry cake mixture evenly over fruit and top with nuts. Drizzle melted butter over top and bake at 350 degrees for 50-55 minutes.

Attend The Church of Your Choice





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EMILY JENNER WHITNEY graduated magna cum laude from SFA in Nacogdoches on May 18 where she received a BRADLEY PATRICK O'Brien Bachelor of Arts in Psychology. While attending the university, Emily served as secretary and vice-presdient of the Psychology Club. As an active member of Psi Chi, the National Honor Society for Psychology majors, she received recognition for a group Stanley and Ruth O'Brien and research project at Southwest Psychological Association con- He is a graduate with honors ference. Emily was active in the Wesley foundation where she participated in drama ministry and in the meal ministry. She performed in the college of Fine Arts production of "Cabaret" as the dancer "Texas" and in the Star. He graduated from the SFA Department of Theatre University of Texas at Austin production "Children of a Lesser God" as a psychologist. ing in the Army Reserves and Honors she earned include Dean's List, President's List, Lieutenant in September, 2000. Who's Who Among Students in He is married to Cynthia and American Colleges and Univerthey are the parents of a daughsities, Booster Club Academic ter, Tess. Excellence Award, Psi Chi's Outstanding Undergraduate Student award and membership in Alpha Chi National Honor Society. She plans to attend graduate school at Francis Joe M. Gibbs Reunion was held Marion University in Florence, at the Sulphur Springs Park, Fri-SC. She is the daughter of Linda day, July 19, 2002, with Lovice and Marc Whitney and the Gibbs Preston, hosting. This was granddaughter of Mrs. Louise a fitting place for the reunion be-Watkins Osborne of Paris, cause it was August 24, 1930 Joyce Nimmo of Grand Rapids, when Joseph Melvin Gibbs and MI and Paul and Betty Whitney Argent Bradford were married in of Barbeau, MI.





Bradley Patrick O'Brien was recently promoted to the rank of Captain where he is assigned to the United States Army Medical Corp at Brooke Army Medical Center, San Antonio. Captain O'Brien is the son of Lamar County natives was born and raised in Garland. from South Garland High School, the University of Texas at Dallas and served in the Persian Gulf war, among the first forces to arrive in Kuwait where he was awarded the Bronze with a BS in Nursing while servreceived a commission as First

Gibbs reunion held

The Eighth Annual Argent and

Sulphur Springs. The family en-

joyed games, visiting, and a pic-

nic lunch. In the afternoon they

toured the Southwest Dairy Mu-

seum and Education Center. Later

the group met at Ta Molly's where

many more relatives gathered.

Many of these had arrived in Sul-

phur Springs for the Bradford

Reunion scheduled for the follow-



Colin Edward Day was born in a Dallas hospital to Douglas and Raini Day on June 9, 2002. He is the grandson of Lee Roland, Carolyn Roland, Eddie and Sandra Day, all of Garland. Greatof Paris. Ruth O'Brien is greatgreat-aunt.

Democracy is the art of thinking independently together. - Alexander Meiklejohn

sor their monthly breakfast on

Pattonville Community Center.

for \$4.00. Proceeds go to help

of Your Choice

Venita and Robert Morris of De-

troit and many of their family

members. Others were Shane and

Stephen Gonzales of Blossom,

Jacob Blanton of Detroit, Jana

Tinsley, Paul, Mark, and Ben-

jamin of Van Alstyne, Lisa Floyd

and Austin of Houston, Jo Marie

Feike, Daniel and Kimberly of

Ponder, Kevin and Toni Preston,

the activities were: Bill and

Geraldine Joslin, Elizabeth

Ferrier and Abby of Garland, Gary

and Glenda Stacy, Amanda and

Shane of Rowlett, Howell Gibbs

of Mesquite, Mattie Young of Del City, OK, Carey Young of Kansas

City, KS, Edward and Quhia of

Those attending were the sib- Shawnee, OK, Lavyn Sisco of lings and spouses, Lovice Preston Sulphur Springs, Roy Owings of

Others attending all or some of

Reily and Carter of Paris.

Attend

The Church

Breakfast is August 17

The Pattonville VFD will spon- fund the Pattonville VFD.

Satuarday, August 17 at the VFD each first and third Friday



Kayde Dawn Downs KAYDE DAWN DOWNS was born May 17, 2002 at 8:53 p.m. weighing 7 lbs. and 20" long. grandfather is the late J.W. Day Proud parents are Matthew and Sherri Downs of Pattonville. Proud grandparents include Chet and Debbie Downs of Paris and Garry and Vernice Marsh of Paris. Great-grandparents are James Price, Bill and Lorene Marsh of Soper, Ok and Al and Sandy Downs of Ardmore, Ok. Kayde also has three uncles, Billy, Garry and Michael Marsh and wife Alisha and daughter Micha of Durant, OK.

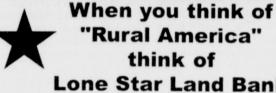
The dance is sponsored by the

**Availability** 

nights. A local band performs and

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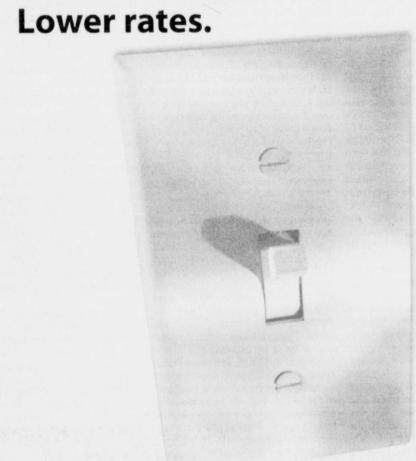
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First Choice



MEMBERS OF THE PARIS HONKERS stopped by for breakfast with the Pattonville Volunteer Fire Department last month at their breakfast on July 20. Club members parked their classic "oldies" in front of the fire station while they enjoyed a good old fashioned country breakfast. (Photo by Jim McNabb)



#### Hog Killing. .....by Harley Grant

It has been over fifty years since I participated in "hog killing" as my dad call it. I will try to remember all that took place, but after all these years my memory is not what it was when I was young. I guess you can say hog killing started in the spring with my family. That is when the new pigs were born and they were on their mother's milk for several weeks. I think it must have been eight to ten weeks before pigs were weaned away from their mother. At weaning time there was one thing that I never liked getting involved in, and that was when my dad decided it was time to castrate the maie pigs. My father always had an old sow or two and a boar for the production of pork. The majority of the pigs were sold to neighbors at weaning time, but my dad always selected six of the best pigs for our family to fatten and butcher. There were five people in my family, my dad, mother, sister and brother. Dad always called the smallest pig a company hog. That meant that it took one hog for each family member for that season and the small one was for people that came to visit and eat with us for the next

As soon as the pigs weighed about one hundred and fifty pounds, my dad put them in a small pen with a wood floor. The best I can remember, the hog pen was about eight foot wide and about fifteen foot long. This did not leave any room for the six hogs to exercise and that was the whole idea. People on the farm wanted fat hogs so they could render the fat into lard for cooking from the day the hogs were put in the pen they never ran out of food until a day or two before they were killed. Food for the hogs came from the farm and my dad purchased something called "shorts." I think shorts were ground grain. The hog's main food supply was corn. We started feeding the hogs corn when it was green and kept feeding it long after it was dried and put in the barn. The corn that was stored in the barn became very hard as it began to dry. My dad always had two fifty five gallon barrels next to the hog pen and when the corn became hard he would put it in the barrels and cover it with water. Many times it was my job to feed the hogs the corn that came out of the barrels. I can tell you there is nothing that smells worse than soured corn on the cob. When one barrel of corn was empty then it was filled again with corn and water. This rotation of barrels continued until the hog were ready for killing. The hogs also got all the scrap food from our kitchen and the garden. The hogs were fed twice a day and this routine was kept up until they weighed five hundred pounds or more.

Hog killing time was a special day for a young boy and I always looked forward to it. The only thing that I remember that I did not like was, after all the months of feeding and looking after the hogs, I hated to see my dad shoot them between the eyes. Every year hog killing came at about the same time. It was always the first real good cold spell that came in the fall. I remember my dad always listened to the radio for the daily weather report. When the first cool weather came my dad started getting ready for the "hog killing". There were many things to do before the killing started. First my dad purchased several sacks of salt that weighed one hundred pounds each. He also bought several cans of Morton Sugar Cure and Morton sausage mix that he used to cure all the hams and make sausage. Mother spent several hours sewing small sacks for sausage to be stuffed into. The bags were made from empty flour bags that had been purchased and used throughout the year. The saltbox had to be cleaned out and prepared for the fresh meat that soon would be put into it. A barrel had to be half buried into the ground at 45-degree angle for scalding the hog, so that the hair could be pulled and scraped from the skin. Knives had to be sharpened and made ready. That saw was set and sharp-

Burlap bags were inspected and made ready for use. I will tell you more about their use later in this story. Gallon jars were washed and made ready, just in case they were needed. The sausage mill had to be cleaned

and made ready for grinding the meat. Washtubs were scrubbed and cleaned to put meat into. The big wash pot was relocated close to the buried barrel. A wood frame was made to put in front of the scalding barrel for keeping the scalded hog off the ground. A block and tackle was erected to hang the hog. The tables had to be arranged so that the hogs could be cut into pieces. The wood was placed by the big wash pot for heating the water. I think that was all the preparation necessary for hog kill-

Generally, the decision to start the killing process, was made the night before.Dad usually contacted one or two other men to help him with the killing and butchering. These men and then put another layer of salt on

always paid them in fresh meat. When the day arrived, early in the morning dad and I would fill the big wash pot with water and build a fire around it. The horse, or later the tractor, was put next to the hog pen. When the water was boiling hot I knew that it was the only time that I would feel bad all day because dad would go get a singleshot 22 rifle and head to the hog pen. He never let anyone else do the shooting it was a job that he thought could only be done by him.

As soon as the bullet hit the hog between eyes, my dad was over the fence with a very sharp knife. He took the knife and stuck the hog in the chest just above the front legs. When he pulled the knife out the blood shot out in a strong stream. I can see it now, steam would rise from the hot blood in the cool morning, while the hog was still kicking. Dad would then go to work gambling each leg of the hog, by cutting a slit in the leg just above the hoof. The leader inside the leg was used as a handhold during transporting and scalding of the hog. A singletree was hooked into the leader of each back leg, so the hog could be pulled from the pen. The pen gate was opened and the hog was hooked to the horse and dragged to the scalding barrel. The boiling hot water was then put in the barrel and most times it had to be cooled down with water from the cistern because it was too hot. When dad decided the water was right, he and the men would position the hog with the head in front of the barrel ready to be put in the hot water. Once the hog was in the hot water, it was left there for a few minutes and then turned upside down. It emained in the water for a few more minutes then dad would say "let's pull it". The hog had to be cooled. It could not get too hot because the skin would began to cook and get soft. The hog was put back in the barrel and the

process started all over again. Sometime this was repeated once and sometimes it took several times until it was just right. The hog was then pulled from the hot water and dad checked the hair to see if it was loose from the skin. If the hair could be pulled out by the handful very easily. then that end was ready. The nose was then gambled for a handhold. The hog was turned around and the scalding process repeated until the back end of the hog's hair was the same as the front. The hog was then scraped with large butcher knives until it was clean and white. If there was a place on the hog that the hair would not pull clean, then dad would take a burlap bag and place it over the hair and pour hot boiling water over it until it could be cleaned. When the hog was clean it was hung up by the back

feet and gutted. Dad never trusted anyone but himself to do this job. The guts were pulled and cut away from the hog and caught in a large washtub. While the hog was left to cool, the men took a break because they had been working just as fast as possible so they

could get the hog cooled. My dad never kept any of the insides of the hog. It was always given away to anyone that wanted it. There was only one thing that was eaten from the insides and that was something that my dad fixed for me while the men rested and the hog cooled. Dad would take something off the hog's guts that he called the melt. It was some kind of organ attached to the guts like liver. He would cut it up in small pieces and put it on a stick and I would cook it over the coals around the wash pot. I do not know what it was, but as a kid I sure enjoyed cooking and eating the fresh pork. So far, it has not killed me. Although it has been over fifty years since I had any to eat, I am sure

will die some day. We usually killed at least two or more hogs at a time, so the above process was repeated until the killing was complete. When the hogs had cooled it was time for cutting up the meat. First the head was removed and the lower part of the jaw was removed was removed from the head. Dad called this the jowls. The head was then split and the brains removed and saved. The remaining part of the head was given away, however one whole head was retained for my grandmother. Grandmother always made something she called souse from one of the heads. I do not know how she made it, but she and my grandfather loved to eat it. I remember there was something special you had to be careful with when you made it or it would make you sick. I never was too fond of the awful looking stuff myself. The shoulders (front legs), back straps (pork chops), neck and all the trimmings were put aside for making sausage. The hams were rubbed with Morton Sugar Cure and put into the smoke house to cure. The jowls and midlines (uncut bacon) were put into the saltbox. As best I remember, dad put down a layer of salt in the box,

were always eager to help because dad top. This process was repeated until all the meat had been put in the box. The fat from all the meat was trimmed away and put aside for making cracklings and lard. At this time, the men helping my father were paid in meat and went on their way. All the meat was covered and placed in the smoke house. By this time, the whole day

had passed Mother always prepared fresh pork for supper. Dad would slice some of the fresh back strap and we could depend on having fried potatoes, a pot of freshturnip greens, pinto beans and the fried fresh pork. I know my doctor would tell me that kind of meal would kill me, but my grandfather and my dad were raised on this kind of food and both lived until they were in their late eighties. The next morning a special treat was in store because my mother and father always fixed eggs and brains for break-fast. Now know that sounds terrible, but believe it or not I loved to eat eggs and brains. There was a special way you had to prepare the brains. They must be put in very hot water and all the membranes had to be removed before you could cook them. When the brains were cleaned they were put in a skillet and cooked until almost done and then the eggs were put in and all stirred up and cooked until done.

After breakfast dad started making sausage. He usually made at least two number three washtubs full. It took all day to grind, season and put it into sacks. After the meat was ground and mixed with Morton Sausage Mix ,dad would fry a few pieces and mother and I would try it. My dad would add and mix until the sausage, tasted delicious. When he thought it was just right, we began putting it in the bags. When all the bags were full they were hung in the smoke house until we ate them all. Some years the sausage would last until July, and I can tell you that sausage that hangs without refrigeration for that long will get plenty hot. Especially with all the red pepper that dad put into them for curing. Earlier, I mentioned preparing the jars for use, well sometime the weather changed and extreme warm weather came back in the late fall. When this happened the hams did not have enough cold weather to cure them, so they had to be sliced and put into a frying pan and fried for just a few minutes. After being fried the slices were packed into gallon jars and hot lard poured over them. When the lard cooled, the jars were filled with ham and stored in the cellar for latter

The rendering of the fat usually came several days or weeks after the butchering, depending on the weather. First the big wash pot was cleaned and set up. The wood was placed around the pot and the fire started. The fatwas put in the pot and it had to be stirred quite often. Once the fat started turning into oil, it was left to simmer for several hours. When the skin and fat fragments turned a golden brown it was called cracklings and they were then removed and retained in a washtub. The oil was put in fivegallon pails and cooled. Once the oil cooled it turned white and had a consistencey of butter. This was called lard and it was stored in an underground cellar. Cracklings were used two ways at our home. The first and best was grinding them and making bread. Now I do not know if you have ever tasted hot corn bread made with fresh cracklings or not, but if you haven't then you have missed a great

Some time in late winter dad would make lye soap and this is where all the remaining cracklings went. The old wash pot had to be made ready just like making lard. When the fire was going and the pot was hot you put in the cracklings, old butter, old lard, lye and water. I do not remember how much of each, but I think dad put three cans of lye and about two gallons of water. When the water started to boil you started stirring the mix. This took several hours until all the cracklings had been eaten up by

The mix was a stiff paste looking mess and it had a terrible smell. The lye soap was left over night to cool. The next morning it was cut into squares and put into the soapbox. This soap was used for washing everything, clothes, bathing, washing dishes and washing your hands. If you have never taken a bath with lye soap, don't. It was the only thing we had for many years, but I do not recommend it for

To my recollection this is how hog's were killed and processed on the farm in Red River County in the late 1930's and early 1940's. Please remember this was in the southwest corner of Red River County. No electricity was available in our community. That meant in our home we did not have a TV, refrigerator, electric lights, furnace, air conditioning, microwave or any other electric appliance. We did not have running water or a bathroom in our home at the time.

"Forget the "Good Old Days"

# Milton News

Sam and Mary Ann Pearson of Marshall spent Friday with their aunt Elizabeth Bell.

John Temple visited his daughter and family Rachell and Phil Casey and Blair of Carrallton on Friday. Other visitors were, Colleen Watson and children, Austin and Hanah of Corinth, Patty Pearce, Amanda Ann Alyssa of Houston, Amber Brennan of Clarendon, Arkan-

Sunday visitors with Mr. and Mrs. Frank Lee were, Ruth Johnston and granddaughter Danella Johnaton of Paris, Vickie and Steve Revis.

Bonnie Huddleston of Bogota

## Cunningham News

By Neva Jean Oats

Happy birthday to Anna Baker and River Cole.

Happy aniversary to Ann and leal Baker.

Velma Cox returned from visiting her son, Gordon Cox and family. She celebrated July 4 at Gordon and Jan's home in Alvarado. About 35 enjoyed a cook out and games. Velma visited Shelly and Ken Wardle of Ft. Worth and met her new great-grandson, Conor Wardle, who was born June 15. He is the grandson of Gordon and Jan. Velma, Godon and Jan went to Jacksonville, FL to visit Lecel and Grace Baxter. While there, another great-grandson was born, Jacob Baxter, on July 16. He is the grandosn of Ann and Raymond Gaylord of Baytown. On the return trip from Jacksonville, they visited Dorothy Jean Randall of Beaumont and Dusty Cox at College Station. Velma visited Morris Cox of Dallas and they went shoping at H-E-B Central Market. Morris brought her home Wednes-

L'Wanda McKnight attended a business meeting in New Orleans Thurdsay through Saturday. Sunday guests of Johnnie and

Nelta Musgrove were Ira Norman of Edmond, OK, Randy and Chelsey Norman of San Antonio, Stacy, Linda, Stoney and Charity

Musgrove, Shane and Zarinska Morton, Joel, Natalie, Doran and Benjamin Hutchison and Donald Vault from Smithville, OK.

James and Pat Norwood spent the night in Branson Tuesday and travled on to St. Louis, MO Wednesday to watch Lacy Cole play in the National Finals Softball Tournament. Mendy, Todd and Kelby Cole were in St. Louis

Danny Norwood had surgery in Dallas Thursday on his back. He is home recovering. Geneva Norwood visited Danny and Sharon in their home Wednesday

Teresa, Jamie, Jeanna and Michael Smith spent the weekend in Shreveport, LA. Georjeana Nutt attended a

workshop in Ardmore, OK and Brad went with her.

Scotty Norwood spent the week at a coon hunt in Kentucky.

Neva Oats, Geneva Norwood, Donna Miller and Beryl Jean Miller attended the musical "Some Like It Hot" at Fair Park in Dallas Saturday.

Geneva Norwood had her family, Jay Kurt and Jerika McKee, Josh Osburn and Matt Galloway for lunch Sunday. Also visiting were Ira, Randy and Chelsey Norman.



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Harvey and Jean Bell of

Timothy Parks of Faught vis-

Margie and Wes McKee and

ited his grand parents, James and

Pat Morton of Paris, visited Mary

Elane Lawler and Mattylu

Connie Mac Hobbs of Halsboro,

Sheldan and Ann Lee were in

visited Ann and Sheldon Lee Sun-

Mt Vernon Thursday on Business

Songmaster Quartet

The Song Master Quartet will

be at the First Baptist Church in

Deport on Sunday, August 4 at 6

Everyone is invited to attend.

to sing at FBC

Paris, TX

75460

Dorothy Holt, Sunday.

Upchurch, Saturday.

visited Elizabeth Bell Friday af-

ternoon.

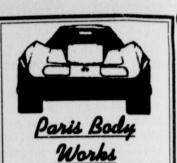
Saturday.

Thursday.

#### FBC Deport to hold Revival

The First Baptist Church, Deport, will have Vacation Bible School August 5-8 from 7 until 9 p.m. Children, ages four through fifth grade are invited to come for an Amazon Adventure.

If you need a ride, call 652-3737 Winnsboro visited Elizabeth Bell or 652-6282.



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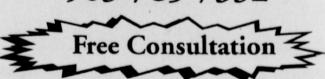
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## Sales tax holiday is August 2-4

Texas Comptroller Carole Keeton Rylander announced that the annual sales tax holiday is coming up August 2-4.

Texans will save \$42 million in sales tax during the three day holiday, including \$33.2 million in state sales tax and \$8.8 million in local sales taxes.

The savings from Texas' three sales tax holidays thus far total approximately \$108.2 million.

Examples of items that can be and apparel that are not normally purchased tax-free during the holiday include kids' clothes and school uniforms, adults' clothes

then rubbed the meat with salt. He

then put the meat on the layer of salt

and work uniforms, shoes, tennis shoes, slippers, sleepwear and un-year. To opt out, a city, county or derclothes for the entire family, as long as the items are priced under

\$100 each. Items that cannot be purchased tax free include handbags, wallets, jewelry, accessories, athletic shoes

street wear, backpacks and school upplies.

No Texas community has opted out of the sales tax holiday this other local taxing entity must notify the Comptroller by March 31.



BLOSSOM EIGHTH GRADE GIRLS honored for their athletic ability at the end of the school year were pictured left to right Kim Wilson, Amanda Neel, Jessica Chapman and Chelsey Anderson. Bottom row is Heather Scott, Ashley Outland and Cassie Cullum. (Staff Photo

#### Blossom Locals

By Liz Irwin Call Your News To (903)-982-5829



Carsen White, Matt Hollenbeck, a.m. Matt McEntyre, Kathy Van Noord, Ryan Brook, Anna Smith, days!.....are you ready? Cody Woodard, Cole Clemmer, Marley Tidwell, Jennifer Matthews, John Dunagan, Amy Bryan, Wade Sparks, Clinton Ford, Freddy Anderson, Justin WIlliams, Jerry Johnson, Britney Patterson, Trista Harper, Rocky Latham, Heather Anderson, Kurt WIlson, Christopher Hyde, Jerica Langston, Cassie Cullum, Jennifer Thomas, Alyssa Miller, Michael Madewell, Jay Oliver, Douglas Abramski, Leigha Stone, O'Neal Drinnon, Justin Pricer, Sherry Gibson, Dustin Bangs.

Pam and George Wood traveled to Mt. Pleasant for a surprise birthday party for her aunt.

Oak Hill Baptist Church will hold their monthly bake and barbeque sale this Saturday on

Happy Birthdays this week to Front Street beginning at 9:00

School begins in 19 Paul Garrett of Paris and Bessie

Garrett attended a Friday night church party in Paris. On Sunday night they attended a birthday celebration for Carl Haggard at the church. Special get wells this week to

Barbara Allen. Fellowship Baptist Church held

their Super Saturday this past wekend with a good attendance.

Lloyd and Emma Willard traveled to Plano to visit with Rhonda, Randy, Sandra and Ethan Rasberry and then traveled on to McKinney to visit with Karen and Rodney Kraft of McKinney. They also visited with Barbara Allen who is a patient at Baylor Hospi-

## Clarksville High School

Nick Booker

Shanda Gibson

Chisum High School

**Adrian Glover** 

Paris High School

Dasha Johnson

North Lamar High School

Jamie Lamberson

North Lamar High School

Patrick Macomber

Mt Pleasant High School

**Alvis Melton** 

Detroit High School

## 2002 **Scholarship** Recipients

First Federal Community Bank wants to recognize and

congratulate each one of our

Class of 2002 scholarship

recipients. This year we awarded 14 area students with scholarships. With \$27,500 in

scholarship monies given this year, First Federal Community

Bank has now given over \$129,000

since 1998.

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Community Bank we know

how important it is to serve

our community and we

believe by investing in the

future of our kids, we are

investing in our community's

future!

Congratulations to our

scholarship recipients and

every Class of 2002 graduate!

Kristin Miller

Chapel Hill High School

**Ashley Nicholson** 

Roxton High School

Amy Shields High School

Kendall Stansell Rivercrest High School

Jennifer Vaughan

Clarksville High School

Mitchell Whitaker

Prairiland High School

Molly Williams

Avery High School

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## Post Oak News

By Geneva Lee 982-5309

The Northeast Texas Missionary Baptist Mission council meet-Spanish Mission in Mt. Pleasant. Attending from this area were Bro. Henry Blackmon, Bro. and Bilie Ruth Bates from Post Oak and Bro. Bill Snell from Hillcrest ing Sunday. MBC in Paris. After the meeting, meting will be October at Old Mary and Leo Reves. Union BC in Mt. Pleasant.

Newman Low entered St. Joseph Hospital Friday for surgery. ing was held Friday, July 19 at the He celebrated his birthday Sunday in the hospital and was released

Monday. He is doing better.

Wilbourne, Geneva and Johnie Mrs. Wilbourne Lee and Alvis and Lee and Chris Smith attended Woodland Cemetery Homecom-

Some that are not feeling well Bro. Tim Zepeda, missionary pas- at this time are Janis Reynolds, tor, brought the message. The next Bonnie Flatt, Bro. J.T. McNabb,





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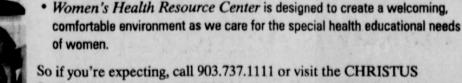


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McCuistion Women's Pavilion 865 DeShong Drive | Paris, Texas | 903.737.1111 www.christusstjosephs.org



#### PATTONVILLE NEWS

By Peggy Parsons

sons, Doug Winters, Shanna Pegg, Center for the fourth annual Po-David Phillips, Buster Crossland, Ryan Brook, Heather Anderson, Clayton Skidmore, Kenlea Jones, Jacy Coston, April Lester, Ricky Cooper, Craig Ladd.

Happy anniversary to Michael and Kristina Crossland, Glenn and Lori Tubbs, Kevin and Stacy

Lynzi Blair Borders was born July 1 in McCuistion Women's Pavilion to Daniel and Melanie Borders, weighing 7 lbs. 11 oz and 21" long. She was welcomed by big brothers Ethan and Jaden. Grandparents are Eddie Mazy, Phyllis Mazy of Paris Danny and Laura Borders of Cuthand. Greatgrandparents are James and Billie Mazy, Pat Watson of Blossom, Belle Borders of Bogata and Katherine Little of Taylortown.

David and Nancy Ballard, Joey and Jenni have returned from a three week visit in Alaska with Nancy's sister, Virginia and family. Agnes Breedlove accompanied them back to her home in Paris after visiting several months with her daughter, Virginia and family.

Greg and Connie Parsons, Alisen and Karyn Leigh of Commerce ate lunch and visited Keith and Peggy Parsons and Davis Sunday. Davis returned home with his with his grandparents.

Visitors of Randy and Kristi Boren, Drew and Leah were Minda and Caralyn Corso, David and Nancy Ballard, Joey and Jenni, Chad Larkin, Stephen Norman, Greg and Connnie Parsons, Alisen, Davis and Karyn Leigh and Peggy Parsons.

Several form the community

Happy birthday to Karyn Par- were in Paris at the Love Civic lice Beat the Heat Cops and Rodders Auto Show on Saturday.

John Whitney was honored with Kathy Bice, Ashley McDowra, a retirement breakfast on July 19 Julie Hawkins, Jennifer Hawkins, by company owners of Southwestern Foundry. John was thanked for 22 years of service by plant manager James Boyd and BDR President Dave Ford and presented a plaque, gift certificates and a bronze casting of the Last Supper. His wife, Claudia, daughters Debbie Currin, Belinda Dickey, granddaugher Tonya Hunter and Melba Baker and employees were in attendance.

Visitors of Bill and Ruby Blevins were Ira Norman of Edmond, OK, Randy Norman and daughter, Chelsea of San Antonio, Mickey Keener, Inez Weaver of Paris, Pam Sulsar of Fulbright, Peggy Crenshaw, Peggy Parsons, Sandy Ring, Heather Anderson and Ashleigh McLean. Sandy ate lunch with Bill and Ruby D. Sat-

Delbert Haskins of Irving and Fred Hulett of Dallas came Monday for a visit with Jesse and Frances Anderson. They attended visitation at Fry-Gibbs Funeral Home Monday for Everett Carpenter who died Saturday

Grady Reid of Fayetteville, AR is in rehab there following breaking his hip recently.

Attending services at Bethel family after spending 2 1/2 weeks Baptist Church in Clardy Sunday were Dale and Peggy Crenshaw, Ruth Crenshaw, Mark and Mary Lee, James and Katie Winters, Hattie Hobbs, Nettie Lois Powers, Roger Scaff, Pam Sulsar, Inez Weaver, Ruby Blevins, Sandy Ring and Ashleigh McLean.

Peggy Parsons visited Lois Kennett in Paris on Monday.



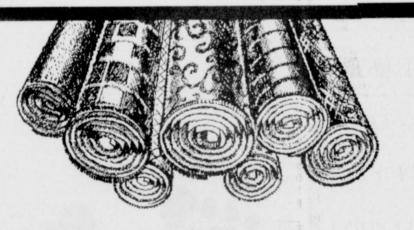
PARIS HONKERS stopped by to share breakfast, stories and to help the Pattonville VFD raise funds to operate on Saturday, July 20 in Pattonville. (Photo by Jim McNabb)



BLOSSOM EIGHTH GRADEATHLETES pictured left to right are Brandon Mauldin, Darren Lane, Matt Hostetler, Cody Flatt and Dusty Cheney. Bottom row is Cody Withers, Cole White, Daniel Smith, Colby Reavis'and Lucas Morgan, In front is Landon Woodall and Blake Woodall.

#### **FREE DIRT**

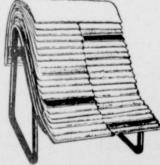
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### Continuing Education offers classes at PJC

Paris Junior College's Continuing Education has scheduled a wide selection of classes during the month of August, according to Robbie White, Director.

The Basic Truck Driving clas has been rescheduled to meet from August 5-30. The class meets from 7 a.m. to 5 p.m., Monday through Friday. Successful completion allows students to take the Commercial Drivers License (CDL) exams.

The Using the Internet to Market Your Business seminar will be held from 10 a.m. to 12 noon on August 7. Learn to market your small business using e-mail, newsgroups, and a web site as effective marketing tools.

The CPR for Health Care Providers (Course C), approved by the American Heart Association, will meet from 8 a.m. to 5 p.m. on August 16. Students should note that this class has been moved up one week from the date printed in the current schedule.

CPR Recertification for Health Professionals will be held from 64 10 p.m. on August 23.

The First Aid/CPR class, offering instruction in first aid for injured and ill persons, will be held from 8 a.m. to 6 p.m. This class is approved by the American Red Cross and recognized by OSHA.

Defensive Driving, offered by Paris Junior College #067 in accordance with standards established by the National Traffic Safety Institute of Texas, Inc., license #C0297, consists of six hours of classroom instruction.

The class meets from 8 a.m. to 3 p.m. on August 3. An alternate session runs from 6-10 p.m. on August 19-20.

The Driver Education class, approved by the Texas Department of Public Safety, is open to students at least 15 years of age. The class will meet from 4-6 p.m., Monday through Friday, August

The Using the Internet to Market Your Business seminar will be held from 10 a.m. to 12 noon on August 7.

The Basics for Starting a Small business. The workshop will meet from 9 a.m. to 12 noon on August

A Phlebotomy class will be held from 8:30 a.m. to 12:30 p.m. in a Saturday/Thursday, Tuesday/Saturday schedule, August 10-24.

A Pre-Hospital Pediatric Provider class will meet from 8 a.m. to 5 p.m. on August 22-23. A Pre-Hospital Trauma Life

Support class will be held from 8 a.m. to 5 p.m. on August 24-25. The Kids Hurt Too seminar will

meet from 9 a.m. to 12 noon on August 10. An alternate seminar will meet from 6-9 p.m. on Au-A Basic Jewelry Repair class

will be held from 8 a.m. to 4 p.m. on August 12-13. An EMT Intermediate class will run from August 26 through De-

cember 12. To register for these classes, call

the Continuing Education Department at (903) 782-0447 or 782-

### Tractor burglary Crime of Week

You can earn up to \$1000.00 in cash, by providing Crime Stoppers with the information that will lead to the arrest of the person or persons responsible for committing the following felony crime.

Sometime during the late afternoon hours of Friday, June 28, unknown suspects stole a red, 1995 399 Massey Ferguson tractor with a hay cutter from the 300 block of SE Loop 286 in Paris. Officers located the cutter in the ditch on highway 19/24 about three miles south of the loop. This tractor is

valued at over \$25,000.00.

If you have any information of this, or any other felony crime, please call Crime Stoppers. If Crime Stoppers receives that information by August 5, an arrest is made of those persons responsible, Crime Stoppers will pay you a cash reward of up to \$1,000.00. All calls do remain anonymous and you will not have to testify in court. So lets all work together to fight crime! Call Crime Stoppers today at (785-8477).

Did You Know? Volunteer Fire **Departments With First Responder Units** have found that 50% to 75% of their calls are **MEDICAL!** 



CLASSIFIEDS GO IN FIVE PAPERS + ON THE INTERNET! One Call Does It All!! Put Your Ads In Five Papers With One Phone Call Call (903) 652-4205 632-5322 379-4445 982-5829 or FAX 903-652-6041

E-mail: tppub @1starnet.com

We Have Some Of The Least Expensive Rates ANYWHERE!!

Your Ad Appears In Deport Times, Bogata News, Talco Times, Blossom Times and Detroit Weekly For One Low Price!!

INVESTIGATE BEFORE YOU INVEST Thunder Prairie Pub lishing does everything pos-sible to keep these columns free of misleading, unscru-pulous or fraudulent advertising. When a fraudu-lent ad is discovered in any paper in the country, w ually learn of it in time to refuse the same ad in this paper. However, it is im-possible to screen all advertising as thoroughly as we would like to, so we urge our readers to check thor oughly any proposition re quiring an investment.

#### **Public Notices**

PUBLIC NOTICE The Prairiland Independent School District has reduced price and free meal plans for the 2002-2003 school year available to students from households that meet the federal income guidelines.

Application forms can be picked up at the school offices. Parents should fill out the forms and return them to the school office.



One Call Does It All!! 903-652-4205

632-4182

#### WANTED

Parts Person or Manager Must have retail counter experience. Must have computer skills. Farm machinery experience preferred. Competitive wages & benefits.

CONROY TRACTOR 🖏 P.O. Box 312 Mt. Pleasant, TX 75456

It's illegal for companies doing business by phone to promise you a loan and ask you to pay for it before they deliver. A public service message from Thunder Prairie Publishing

903-572-2629

#### **AREA WIDE** Movers & Storage 903-577-1983

Military Surplus 775 E. 16th Approximately 1 mi. E of Mt. Pleasant on HWY 67 572-6887

## and the Federal Trade Commission

Conroy New Holland

P.O. Box 312

903-572-2629



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& BODY SHOP

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State Inspections

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visit us on line at www.welchgas.com

#### 7 DAYS A WEEK Various Size Storage Areas ocally Owned & Operated Tim Dale, owner Rhea's Place

Open Tuesday thru Saturday New & Used Odds & Ends, Tools, Home/Yard Decor,

## MECHANIC WANTED

Mt. Pleasant, TX 75455



# **New Reject**

Sizes: 2 & 7/8"

2 & 3/8"

1 & 5/8"

1 & 1/2"

1 & 1/2"

All Sizes Available by the Piece or by the Truck Load **Steve Raulston** 903-428-2308

# Medical Equipment & Supplies For Rent or Purchase ocally Owned & Operated Free Same Day Delivery

24-Hour Emergency Service

> **PARIS** MEDICAL SUPPLY

1515 NE 20th \* Paris



We Care ....

PRO CARE SERVICES Hwy. 82 W. \* Clarksville

#### BALLARD INSURANCE AGENCY

The Insurance Station 1465 NE 20th Paris, Tx. 75460 AUTO-HOME-BUSINESS-LIFE-HEALTH (903) 785-0467

Ronnie & Vicki Ballard

## MINI-ADS 5 Papers..... 3 Weeks Only \$10 One call places your ad in the Deport, Blossom, Bogata, Talco and Detroit papers. Call 1-903-652-4205 You'll Love The Classifieds

#### Miscellaneous

THE GARAGE SALE: 310 E. 9th @ N. Washington, Mt. Pleasant, 903-572-3700. Tues-Sat, 8:30-5:30. Used & new furniture (household & office) plus lots of other good stuff. Great low prices. Used merchandise shipments weekly. MA tfc

JOHNNIE'S USED FURNITURE and Appliances: We buy, sell or trade anything of value. We pay top dollar for good used furniture and appliances. Will buy all or portions of estates. West side of Market Square in Paris, TX, 330 Second SW. Phone 903-737-0979, Paris or 903-652-2084, Cunningham, TX.

BACKROOM FLORAL DESIGN: Plants, funeral and wedding flowers. 903-632-2003 or Touch of Country, Mt. Vernon, 903-537-2042, next door to Sonic, come by and visit.

MAIN STREET FLORIST, 105 North Main, Bogata, next door to True-Value. Flowers for all occasions and plants. Many gift items. A dealer for "Super Blue Stuff" as seen on TV. Guaranteed results. We deliver. 903/632-2837 or 1-800-510-9775. We deliver. MAtfc

MUSGROVE BAIL BONDS 652-2084 or 737-0979 In jail .... want out? Call Johnny! MAtfc

MATTRESS SALE: Twin set, \$19 down; full, \$29 down; queen, \$39 down; king, \$49 down. Instant credit, no interest or finance charges and free delivery. Save-More Furniture, 1806 W. Main, Clarksville, TX. M-F, 9-6; Sat, 9-5. MAtfc

SIGNOR ART GALLERY has new framed cowboy prints. Main Street, downtown Detroit. 674-2042. 8-1

271 MOTEL-Open 7 days a week, reservations appreciated, walk-ins welcome. 903-379-5411. MAtfc

D&D COLLECTIBLES: 303 Mon-

roe, Deport. Remodeled, larger, A/C shop. New items arriving weekly. Open every Friday and Saturday from 9 a.m. until 3 p.m. MAtfc

ANTIQUE CLOCK reproductions at Signor Art Gallery, Main Street, Detroit, TX. 674-2042. 8-1

THE GARAGE SALE, 310 E. 9th @ Washington in Mt. Pleasant, is closed on Mondays. 903-572-3700

BE YOUR OWN BOSS! Are you tired of giving your job 110% only to receive a pat on the back? www.bestopportunity4u.com 800-358-9856. MA 8-25

SIGNOR ART GALLERY, Main Street, downtown Detroit, TX. All flowers & flower arrangements 25% off. 674-2042. 8-1

#### Keal Estate

FOR SALE: Meadowbrook Gardens Cemetery, Lot 90, Section F, spaces 3 and 4. Both lots for \$500.00. 903-652-6052. tfcnc

FOR SALE: 25 acres, 3 miles east of Deport on FM410. Road frontage. 903-784-2870 or 982-5270. MA Itfc

NEWER BRICK apartment for rent. 2BR, 2B, CH/CA, range and microwave, laundry room in apt. No pets. Rent \$350 per mo, \$300 deposit. Call 903/379-9161. MA tfc

FOR SALE: 3BR, 2B, 1 car garage brick home on 1 acre on CR1272, \$60,000; 36 acres grassland, SW of Bogata on CR1112, \$30,000. Garrison Real Estate, 903-632-4346. MA

#### Livestock & Supplies

HAPPY JACK SKIN BALM: Relieves hot spots & scratching. Promotes healing & hair growth on dogs & cats without steroids. Available at Buckman Drug, 125 N. Main, Bogata, TX. tfc

JUNE CROP OF purple hull peas and some blackeyed peas are ready to pick. Call Bill Blevins, 652-5728.

#### Business Services

your one stop meat store. We have 8-1 all cuts of beef and pork which we sell by the piece, quarter or side. All of our steaks are cut to order. We are an authorized distributor for Pilgrims Pride chicken. We also have catfish fillets, french fries, hush puppies & cooking oil to make your fish fry a success. We have freezer packs REMEMBER, we don't charge for everyone's budget. We accept cash, can Express & Lone Star cards. Located on Hwy. 82 in downtown De- FOUND: LARGE, loving dog, in-

ROZELL TREE SERVICE: Tree trimming/removal, 70' bucket, stumps ground. Free estimates. Insured \$2 million. David, Neil & Russell Rozell, 903-632-5617.

CHARLIE'S HOME REPAIRS: Small job specialist and trim carpentry, all types of wood fencing. 30 years experience. 903-784-3737. Pager 903-783-8608. MA tfc

JACK'S TREE SERVICE: Insured with reasonable rates, trees trimmed or removed. Brush clean-up and stump grinding. Edna & Jack Tucker, Detroit, TX. Home 903-674-4945, mobile 903-491-8321. MA tfc

J AND L LAWN EQUIPMENT at Rugby, Snapper mowers, Briggs-Stratton, Tecumseh engines, Shindaiwa saws & trimmers, Murray, MTD. 903-632-5377, Monday-Thursday. MA tfc

WINDSHIELD REPAIR, guaranteed for the life of the car. We come Wanted to you. Call Jerry, 903-427-5516 or BELL ELECTRIC: Industrial, com-800-349-9847. MA tfc

AGLIMEspread on pastures, \$17.50 573-0303. MA 8-1 per ton per acre. 50 ton minimum.

Dan Kelley, 903-632-1700. MA tfc REGENCY NURSING HOME, Inc. CUSTOM HAY BALING, 4x6 rolls, \$12.50. 903-632-1700. MA

GRAVEL FOR SALE: 20 yd. loads white rock, Bogata area, \$250. Dan Kelley, 903-632-1700. MA tfc

FERTILIZER SALES 0-0, \$188/ton. spreading \$250 per application. 8-1 acre. Dan Kelley, 903-632-1700.

COOPER'S DOZER SERVICE: James Cooper, owner. All job types. Rt. 1, Box 20B, Pattonville, TX, 903-652-5765. MA tfc

#### Sales

gifts, lawn furniture, Adirondacks. Hwy. 271 south, six miles from FOUR CUTE KITTENS to good 572-3825. MAtfc

FOR SALE BY OWNER: 3BR, 2B, HUGE 4 FAMILY Garage Sale: 2 car carport, large sunroom, lots of Baby, toddler clothes and items, nurse ceramic tile, covered patio, in- uniforms, men and womens clothes, ground pool, 20x30 shop. On 1.9 some furniture. Deana Boyd's home acres in Bogata. 903-632-4709. MA on 271 S, Bogata. Everything priced to sell. Friday and Saturday, August 2-3, 7 a.m. to 2 p.m. each day. 8-1

> YARD SALE: Saturday only, August 3, 7 a.m. until ?? 2 1/2 miles out on Hwy. 271 S, Bogata. Look for

> PRESTONWOOD Flea Marrket, inside and outside spaces. Open Th-Fri-Sat-Sun, 8 to 6. Paris' newest flea market. Hwy. 19&24 across from Chisum School. Air conditioned. 783-1656. MAtfc

GARAGE SALE; Saturday only, 7 a.m. until 2 p.m. Red brick house on MAKE DETROIT LOCKER Plant CR1309 behind cemetery in Bogata.

> MULTI-FAMILY Garage Sale: Saturday, 8 a.m. 209 Depot St., Deport. Kids clothes and lots of stuff. 8-1

#### Lost & Found

available with various prices to fit free pets, or for your lost or found checks, MasterCard, Visa, Ameri- home! Call 652-4205 or 632-5322.

troit. Call 674-6911 or come by for jured in Deport. 903-652-5041. Red prices or more information. MA tfc collar, name on collar, unreadable Please help him find his folks.

> LOST: Polled white-faced bull, from CR1305 & Line Branch area. 632-4708. 8-1nc

FOUND: GOATS. Call 632-5760 to identify and claim. 8-8nc

#### **Automobiles**

FOR SALE: Morris Minor, body only, \$125.00 obo. 903-652-9986.

FOR SALE: 1999 Ford Ranger, V6, automatic, bed liner, side rails, \$10,000. 674-4355/652-2855.

FOR SALE: 1996 Buick Century. All air, power, keyless entry. Gets great gas mileage, \$4,000 or make an offer. Kenneth Jeffery, 903-632-5220. MA 8-1

FOR SALE: 1984 Ford Supercab, 3/4 ton, very good condition. 903-632-5546. MA 8-8

mercial, residential. 26 years experience. Home 903-632-5885; cell 903-

Clarksville, has an opening for a Director of Nursing and a Charge Nurse. We also have openings for Medication Aides. Please call 427-3821 and ask for Berta Dawson or come by and pick up an application. 8-1

REGENCY NURSING HOME, Inc.. Clarksville, has an opening for a floor man with maintenance experience. SPREADNG: 21-7-14 w/Kmag Please call 427-3821 and ask for Berta \$180/ton; 17-17-17, \$185/ton; 34- Dawson or come by and pick up an

> DEER LEASE WANTED, reasonably priced in Lamar or Red River County. Stuart Keys, Pattonville, 784-8344. MA 8-15

#### FREE

FREE: Boxer/Dalmation puppies. Call 903-652-2550. nc

CACKLEBERRY'S: Crafts, angels, FREEKITTENS: 632-4172. 8-1nc

Talco. Open Thursday through Sathome, two tabby & white, two gray urday or call anytime 577-7158 or and white. 966-2231. nc

FREE PUPPIES: 6 weeks old, spotted, out of working dogs. Good cow & hog dogs or lovable pets. 903-427-8057. 8-15nc

### RED TAG SALE

95 Chevy Custom Van

96 Chevy C2500 XCab

96 Chevy TX/OK 97 Chevy C1500 XCab 98 GMC C1500 XCab 98 GMC Jimmy

98 Chevy S10 ExCab 99 Chevy Suburban 99 Chevy 1500 XCab (4)

99 Ford 4x4 XLT XCab

00 Chevy TX/OK 00 Chevy S10 XCab

00 Chevy Suburban 4x4

00 Dodge Dakota XCab

01 GMC Yukon 4x4

00 Chevy 1500 XCab Z71 01 GMC TX/OK Stepside

00 Chevy Blazer

95 Chevy Blazer

95 Chevy TX/OK

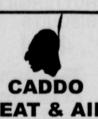
#### CARS

- 90 Acura Integra 95 Olds Cutlass Ciera 96 Olds Aurora 97 Chevy Monte Carlo 97 Buick LeSabre 97 Olds Cutlass
- 98 Acura Integra 98 Buick Century 98 Merc. Grand Marquis 98 Nissan Maxima
- 98 Mitsubishi Eclipse 99 Chevy S10 Reg Cab 99 Ford Escort 99 Dodge Ram Reg Cab 99 Dodge Dakota XCab 99 Cadillac Deville 00 Chevy Cavalier 99 Chevy Tahoe 99 Jeep Wrangler 00 Cadillac Escalade 00 Toyota Tundra XCab 00 Pontiac T/A Ram Air
- 00 Chevy Lumina 00 Chevy Impala LS 00 Cadillac Seville SLS 00 Kia Sephia

00 Pontiac Grand Prix GT

- 01 Chevy Camaro 01 Chevy Impala 01 Chevy Malibu(2) 01 Chevy Cavalier(4)
- 01 Chevy Prizm 01 Chevy Lumina 01 Olds Aurora V8/V6 02 Chevy Monte Carlo
- 02 Cadillac
- 93 Jeep Cherokee 93 GMC ExCab Z71
- 01 Ford F150 Super Crew 01 Dodge 1500 Reg Cab 01 Chevy Tahoe (2) 01 Chevy Suburban (3) 01 Chevy 1500 XCab 02 Chevy Impala TRUCKS 01 Chevy Duramax Dooley 02 Chevy 2500 HD XCab 02 Chevy Trailblazer 02 GMC Yukon
- 93 Chevy Blazer
- anau
- CHEVY-OLDS-CADILLAC 903-572-3656 Mt. Pleasant, Texas

MOTORS, INC.



**HEAT & AIR** "Honest Dependable

Service & Installation

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LONE OAK

PET CAMP MEMBER APDT PET DOG Training

FM1503 SOUTH 4 miles south of Deport M-F: 7-1 \* 5-7 Sat-Sun: 7 a.m.-7 p.m.

903-652-9305 903-652-9704 Training & Dog Boarding Dogs are exercised daily

60 square feet, climate controlled, luxury suites

\$10 per day

Pet Care Technician on Duty WE CARE FOR

YOUR FURRY KIDS!

Welding Service

903-632-0589

Pine Branch, TX

7 mi. E of Bogata

on FM909

STAR LANDBANK, ACA

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Rural Residence Loans 1. Purchase or refinance

4. Interim construction 5. Long-term home

For More 1-888-333-7735 903-784-7461

**TUGBOATS** Mechanic &

✓ Automotive **✓**Tractor Small Engine **✓**Diesel Shop Welding

ONE \*

2. Small acreage tracts 3. Farm and ranch loans

Information, Call



CUNNINGHAM SHOP - This photograph of the Cunningham Shop Class at Cunningham High School back in the 1950s was brought in by Neva Jean Oats this week. Very few of the students are identified, but it is a great picture from the past.

#### CITY OF DEPORT NOTIFICATION OF TOTAL COLIFORM VIOLATION

The City of Deport water system collected (2 water samples during the month of July, 2002, that contained Coliform bacteria. The City of Deport water system is required to submit a minimum of 1 water sample each month for bacteriological analysis.

The Texas Natural Resource Conservation Commission (TNRCC) sets drinking water standards in Texas and has determined that the presence of total coliform is a possible health concern. Total coliform are common in the environment and are generally not harmful themselves, However, the presence of these bacteria in drinking water, generally is a result of a problem with water treatment or the pipes which distributes the water, and indicates that the water may be contaminated with organisms that can cause disease. Disease symptoms may include diarrhea, cramps, nausea and possibly jaundice and associated headaches and fatigue. These symptoms, however, are not just associated with disease-causing organisms in drinking water, but may also be caused by a number of factors other than your drinking water. The TNRCC has set an enforceable drinking water standard for total coliform to reduce the risk of these adverse health effects. Under this standard, no more than 5.0% of the samples collected during month can contain these bacteria, except that systems collecting fewer than 40 samples/month that have one total coliform-positive sample per month are not violating the standard. Drinking water which meets this standard is usually not associated with a health risk from disease-causing bacteria and should

If you have questions regarding this matter you may contact Charles Reavis, Water Superintendent at 903-652-3875.





FRY & GIBBS **FUNERAL HOME** 

730 Clarksville St. Paris, TX 903-784-3366

## Blossom School Supply List

4 folders w/bottom pockets

I box gallon ziploc bags

1 large erasers

count washable

2 highlighters

PLEASE

l package #2 yellow (10 each pen-

2 spiral wide rule notebooks-70

1 box primary color markers-8

I ruler in inches and centimeters

NO TRAPPER KEEPERS

Kindergarten

2 boxes (16 count only) small white Elmer's glue-meium size glue stick

pair safety-cut sissors 4 #2 pencils

I box water colors with brush package construction paper-

package manila drawing paperl primary writing tablet

l package index cards (small size) folder (pockets at bottom-no side pockets or brads) box kleenex I small braided rug for nap time

l package ziploc bags-any size Label all supplies with permanent markers

First Grade 2 packages #2 yellow pencils-20

in all 2 large erasers 6 plain colored pocket folders I small plastic school box 2 boxes of 24 crayons each

4 glue sticks l pair Fiskars pointed sissors 2 boxes kleenex container handy wipes

I box ziploc bags-snack or sand-I box Prang water colors I package of 4 dry erase (wipe off)

NO MARKERS OR TRAPPER KEEPERS

I large box kleenex

I small plastic workbox-6x9

Second Grade pair Fiskars sissors l bottle Elmer's glue 1 packages of 24 crayons

Third Grade 2-2 pocket folders with brads 1-1 inch plastic notebook 4 packages wide ruled notebook

1-8 ounce Elmer's white glue 2 red ink pens 2 packages #2 pencils-10 per

I ruler with inches and centime-

2 large erasers I box 24 count crayons

l pair Fiskars sharp pointed sissors 2 packages 9x12 manila paper I package construction paper assorted colors 1 school box 2 large boxes kleenex I box water colors

poster paints and paint brush 2 highlighters 1 box markers I large spiral theme book

I box map pencils I black flair pen NO TRAPPER KEEPERS-

PLEASE Fourth Grade 6 two pocket folders with brads 4 packages #2 pencils-10 count 2 combination standard/metric

I box map colors I Sharp painted sissors l red ball point pen I black ball point pen 5 packages wide ruled notebook paper-no college rule 2 large boxes kleenex 1 box crayons-24 count l box zipper bags I spiral notebook I Elmer's glue stick

NO TRAPPER KEEPERS Fifth and Sixth Grade 3 pocket folders 1-1 inch three ring notebook

I package map pencils 2 wide ruled packages notebook l zipper bag 2 spiral notebooks I package #2 pencils-10 count pair sharp pointed sissors

1 Elmer's school glue 1 box crayons-24 count 2 red ball point pens I black ball point pen I plastic ruler-metric/standard I large box kleenex 1 highlighter markers

1 zipper bag I small package dry erase mark-

Seventh and Eighth Grade 2-#2 pencils 2 black pens 2 red pens 6 pocket folders with brads 2 packages standard notebook paper-no colored l zipper supply bag I box colored map pencils 3 highlighters 1-70 to 100 page spiral notebook

I box kleenex

#### Locals Call Your News To Deport 652-4205

Benfer, Edith Davis, Shawn Lutch, Elizabeth Brunson, John Gifford, Mavis Sowards, Susan Morris, Betty Andrews, Evelyn Roach, Karyn Leigh Parsons, Matthew McEntyre, Melissa Strickland, Billy Davis, Tara Amy Talley

Happy birthday to Cindy Vance Herfuth, Lillie Dunnam, Belinda Ebarb, Carol Jean Gulledge, Doug Winters, Jonathan LaRue, Katherine Ann Farmer, Kathy Bice, Victoria Williams, Karen Pritchard, Ashley McDowra, Jennifer Thomas, Gildon, Kenlea Jones, Amy Michael Houston, Paul Jackson,

Happy anniverary to Marie and Jim Kunkel

Nina Sparks took Ruth Cheatham out for lunch after church Sunday.

Kay Read of College Station is visiting his mother, Ida Lou Read.

Huddleston DRAWING \$50 in Groceries Saturday, 5:00 p.m.

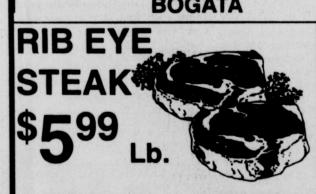
## **HUDDLESTON'S GROCERY**

SPECIALS GOOD EVERY DAY Thurs., August 1st. thru Wed., August 7th OPEN Mon.-Sat. 7:00 a.m.-7:00 p.m.. SUNDAY 9:30 a.m.-6:30 p.m.

7 Days A Week

Manufacturers COUPONS

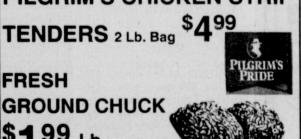
We Honor



PILGRIM'S CHICKEN STRIP

**FRESH GROUND CHUCK** \$4 99 Lb.

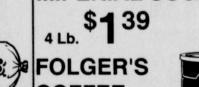
632-5624



OWEN'S SAUSAGE 2 Lb. Roll Reg. & Hot \$369

OWEN'S SMOKED 9 SAUSAGE

Quens 1 Lb. Pk. \$199



IMPERIAL SUGAR

COFFEE

13 Oz. \$**1** 79

HERSHEY'S

**CANDY BARS** 

Reg. Size



**SNICKERS** 

**CANDY BARS** 

Reg. Size

2/\$1

SHEETS

KRAFT

DECKER **BOLOGNA** \$199 Lb.

BOUNTY

PAPER

Reg.Roll

TOWELS

89¢



**EL CHARITO** MEXICAN **DINNERS** 

13 Oz. All Kinds 99¢

OAK FARM'S

**ICE CREAM** 

All Flavors

\$299

**DORITO** 

**CHIPS** 

All Kinds

Reg. \$329

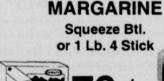
**\$2**69

WOLF CHILI

26 Oz. **Bonus Size** NOLF **\$4** 69 CHILL

**NABISCO CHIPS AHOY** \$969 <sub>18 Oz.</sub>







**PARKAY** 

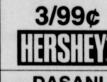


PARADE

**BISCUITS** 

**BUTTERMILK** 





\$499

DASANI

WATER 12 Oz. 24 Ct.

SANDWICH M SPREAD

\$139 NABISCO **NILLA WAFERS** 

**EGGS** Grade A Large 69¢Dozen

LAY'S

POTATO

CHIPS

Reg. \$149

All Kinds

GOLDEN ROYAL MILK Gal. 2% & Homo **\$299** 

**FIDDLE** 

**FADDLE** 

WITH PEANUTS

5 Oz.

**\$ 1** 19



1/2 Gal.

NABISCO, RITZ CRACKER 1 Lb. \$229



**CAMPBELL'S** 

**CREAM OF CELERY** 

CREAM OF

10 Oz.

**MUSHROOM &** 

**CHEERIOS & HONEY NUT** CHEERIOS . 15 Oz. & 14 Oz. **\$199** 



**BLUE BELL** 

**ICE CREAM &** 

YOGURT

1/2 Gal.

All Flavors

\$369







TRAIL BLAZER

12 Oz. \$229 GRAND

**TOWN TALK** BREAD **BISCUITS** 8 Ct. White & Wheat 99¢

BREAD **TOWN TALK** HAMBURGER \$



99¢ BANANAS 49¢ Lb.

PRODUCE \$249

Lays



GREEN ONIONS 3/\$1

Doritos



TOSTITO

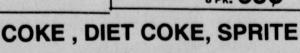




**SURF** 

LAUNDRY





DR. PEPPER, DIET DR. PEPPER 3 Lter



TOMATOES

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