GERMANS TRANSFORM HILL COUNTRY

GIVING TEXANS

and II.

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HOLIDAY MEAL

PRESENTE ET MEMBERS FOR COMANCHE EC MEMBER 2020

Panaderías serve up pan dulce and traditions held dear in Mexican American culture

weet

life



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Texas Coop Power

December 2020



08 Sweet Memories

Visits to panaderías for pan dulce create cherished family bonds for Mexican Americans.

By Vianney Rodriguez Photos by Eric W. Pohl Illustration by Tim Carroll

ON THE COVER Vianney Rodriguez with her favorite pan dulce selections. *Photo by Jason David Page* ABOVE Traces of German culture in the Hill Country. *Illustration by David Vogin*

Burgs in a New Land

A wave of German immigrants 175 years ago transformed the Texas Hill Country.

By Dan Oko Illustration by David Vogin

Currents The latest buzz TCP Talk Readers respond Co-op News Information plus energy and safety tips from your cooperative



Footnotes in Texas History He Gave Us the Stars By W.F. Strong



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Focus on Texas Photo Contest: On Wheels



Observations Hooked on Worms *By Tom Widlowski*

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"Christmas is doing a little something extra for someone."

-CHARLES M. SCHULZ

Park Pride

Texas has two of the best state parks in the country. **Palo Duro Canyon State Park**, in the Panhandle, and **Brazos Bend State Park**, about 45 miles southwest of downtown Houston, rank second and third according to a national rating by HomeToGo.

Looking Brighter

SURE, NIGHTS ARE GETTING LONGER as the Northern Hemisphere approaches the winter solstice, December 21 —but there's a bright side.

Between Thanksgiving and New Year's, holiday lighting makes American suburbs up to 50% brighter than usual, even after midnight, *The New York Times* reports. Those strings of lights and blinking reindeer, which use enough electricity to power 800,000 homes for a year, can be observed from space.

Start Counting

You'd need 2,683 LED lights on your roof for them to be seen from space, say researchers at England's University of Leicester.



The vacation rental website ranked parks based on solitude, activities, wildlife and nearby accommodations. Letchworth State Park in New York took the top spot.

FINISH THIS SENTENCE I WISH I COULD ...

Tell us how you would finish that sentence. Email your short responses to letters@Texas CoopPower.com or comment on our Facebook post. Include your co-op and town. Here are some of the responses to our October prompt: **The best Christmas gift** I ever got was ...

A Majorette record player that my dad bought for me three days before he died. BECKY HOLZHAUS MEDINA EC CASTROVILLE

When the neurologist removed a tumor from my son's pituitary gland in his brain and found no cancer.

COSERV CROSS ROADS

My brothers coming home from World War II and the Korean War. DON MASON HEART OF TEXAS EC GATESVILLE

My adopted son, born Dec. 22 and received in our arms Dec. 26. DEE SUSAN MAGELLA AZEREDO VIA FACEBOOK

My brother, who was born on Christmas Eve 1957. W. GRANT BRALY GUADALUPE VALLEY EC CUERO

A Texas-shaped waffle maker. I was so happy I cried. SUSAN PROKOSCH VIA FACEBOOK

To see more responses, read Currents online.



That Frozen Concoction

DURING THE SUMMER OF 1977, Jimmy Buffett's *Margaritaville* peaked at No. 8 on the music charts. The defining song of his career has a place in the Grammy Hall of Fame for its cultural and historic significance. It tells of the first huge wave of tourists to hit Key West, Florida, decades earlier and the laid-back lifestyle they discovered.

And it was written in Austin. Buffett enjoyed the titular refreshing beverage in 1976 at Lung's Cocina del Sur on Anderson Lane, which inspired him to wax lyrical at a friend's house about "that frozen concoction that helps me hang on."

健 Contests and More

ON TEXASCOOPPOWER.COM \$500 RECIPE CONTEST

Potluck Dishes

FOCUS ON TEXAS PHOTOS Storms

WEB EXTRA How UT's McDonald Observatory grants visitors access to the cosmos.



Did You Know?

Oh, and Buffett turns 74 on Christmas Day. Let's all send him shakers of salt.

CLUB

AR PHOTO



Co-ops Count

Who knew our electric employees "are so much more than power providers"? How can so few get so much done in all types of weather year after year, often under treacherous conditions [By the Numbers, October 2020]?

Jane Patterson Bowie-Cass EC Texarkana



They wear shoes so they don't hurt their feet when kicking their owners [Why Horses Wear Shoes, October 2020].

BOBBY BARRON VIA FACEBOOK



"I was reminded of my greatgrandfather Smith. He was the town's blacksmith and farrier back in Pennsylvania. His forge was fired with Pennsylvania coal."

FRANK OTT CONCHO VALLEY EC EOLA

Encountering SRV

I was a limo driver in the 1970s, '80s and '90s. One of the approximately 100 celebrities I met was Stevie Ray Vaughan [Letters, October 2020]. I picked him and his mother up in Oak Cliff. This was the same month that he died in the helicopter crash.

Vance K. Apple CoServ Frisco

Bittersweet Keepsake

The best Christmas gift I ever got was a cassette player with a cassette still in it, which my parents had used Christmas Eve while setting out presents [Finish This Sentence, October 2020]. On the cassette they were laughing, joking and talking about us three girls. I never told them about the cassette, nor did I tell my younger sisters. I am the oldest of three

The reason this is so very special is that on March 30, 1975, just three months later, Daddy was murdered, and those were the only words I could hold and continue to have of him. My youngest sister was only 2, and for her these were the only words she would ever hear from

Dedria Tanton Sam Houston EC Rye

30 - 35\$1.6 25.000 69 85 1.338.828HAW NIELSEN

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Please include your electric co-op and town. Letters may be edited for clarity and length.

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girls and was 10 then.

her father.

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BY VIANNEY RODRIGUEZ • PHOTOS BY ERIC W. POHL ILLUSTRATION BY TIM CARROLL

Visits to panaderías for pan dulce create cherished family bonds in Mexican American culture

rowing up I spent summers with my *abuelitos* in Brownsville, and our Sunday morning visits to the *panadería* are a cherished memory. My sisters and I would quickly put on our shoes, tighten our ponytails and run to Abuelito Angel's car. At the end of the five-minute drive, my grandfather would park and walk us into the bakery. The aroma was intoxicating.

Like most panaderías, this one was self-serve, so my abuelo would grab a pair of tongs and a silver *charola* (tray) before he set us free. My sister would slowly pace the aisle, studying the colorful displays on each shelf. I, on the other hand, knew exactly what I wanted: two cereal-crusted *galletas* with the jelly center. They were my favorite then, and they still are. I would point to the galletas, and my abuelito would smile because he knew they were my favorite. To this day visiting a panadería reminds me of my late grandfather.

Visiting a local panadería to buy *pan dulce* is a tradition we deeply love in our Mexican American culture. We enjoy pan dulce throughout the week with our morning *café* or for *merienda* (afternoon snack), and these special pastries are a major part of our holiday celebrations. Because panaderías are part of our daily lives, the folks at our local bakeries are part of our *familia*. We know them all, and when we stop in, we chat about our day, our children and life in general. Because we are a family, the pan dulce tastes that much sweeter.

Every panadería has its regulars who want to keep the tradition of enjoying pan dulce alive for their children and grandchildren. They have their favorite pan dulce selections and arrive early to fill their bags.

Pan dulce translates literally as sweet bread and includes a vast array of pastries that vary dramatically in size, shape, texture and flavor. My experience suggests there are several hundred varieties.

Canda LePage of Brownsville says pan dulce conjures up fond memories about family time and being a carefree kid for her, too. "It's also a very intergenerational thing," she says, describing her grandmother, who was born in Mexico and does not speak English. "I have very few things in common with her," LePage says, "but when I bring out the pan dulce and coffee, she'll start sharing stories of her youth. It's my favorite time with her."

Pan dulce was originally heavily influenced by French baking techniques that Mexican bakers began to experiment with after May 1862, when the French were defeated at the Battle of Puebla. Bakers began incorporating indigenous ingredients such as *canela* (cinnamon), fresh-ground corn flour, Mexican vanilla, *piloncillo* (unrefined brown sugar), chocolate, nuts and native fruits. With shapes like *marranitos* (piggies), *bigotes* (mustaches) and *ojo de buey* (ox eyes), each baker gives a nod to his or her culture. These shapes became the beloved names of the pan dulce we love today.

And while that traditional character will always remain, the bakers of today are continuing to put their own mark on pan dulce culture.

Amanda Nolan, owner of Sweet Craft Vegan in Brownsville, scheduled the opening of her new storefront in early 2020. Though she, too, describes childhood visits to the panadería as an awesome experience and a special memory, her mother was very health-conscious, so she decided to learn how to make a healthier version of her favorite pastries. Vegan pan dulce was not readily available in South Texas, so she decided to teach herself.

Baking became an obsession for Nolan. She honed her baking skills at Linda's Cakes & Desserts, a Brownsville bakery, and pitched owner Andrea Bernes on the idea of selling vegan pan dulce at the shop. The owner gave her the OK. So Nolan began sharing her creations on social media, and soon her vegan *conchas* (seashells) were scooped up by the dozen. Because they do not use any preservatives, her pastries must be sold each day, so calculating exact ingredients is essential to meeting demand.

Just as enjoying pan dulce is multigenerational, baking the special pastries also is often shared among family. I interviewed one Brownsville baker who worked in his family's panadería for more than 25 years, learning the skill from his father and uncle.

Another Brownsville baker whose entire family works in the panadería tells me that one of his primary goals for this year has been not just to stay in business but to protect his family and employees during the COVID-19 pandemic—and to protect his customers, too. "We want them to bring their grandchildren into the panadería," he says.

Throughout my travels in South Texas, I have visited many panaderías that have become near and dear to my heart and have helped me keep my abuelito's memory alive. I encourage everyone to visit a neighborhood panadería and meet the talented bakers carrying on this beloved tradition. Visit, enjoy the aromas and fill up your tray with these irresistible special pastries. I promise you will not be disappointed.

Les mando amor y pan dulce. (I send them love and pan dulce.)

Vianney's Pan Dulce Favorites

Bisquette This savory and sweet treat is more dense than the typical biscuit—often enjoyed with butter or jam.

Churros Dough squeezed into star-shaped sticks and fried; crisp *churros* are rolled in sugar. Some are filled with *dulce de leche* or *cajeta* (caramelized sugar) and are best dipped in steaming mugs of Mexican hot chocolate.

Concha This sweet bread, named for seashells, is a sugar crust pastry that varies in color and flavor at each panadería.

Cortadillo Also known as *pastel de niños*, this popular yellow cake is topped with pink icing and sprinkles, then sliced into triangles.

Cuernito The flaky "little horn" is brushed with egg and dusted with sugar and sometimes filled with chocolate.

Elote Anise- or cinnamonscented dough filled with orange cinnamon cream, baked, then rolled in sugar while warm from the oven.

Empanada Always quick to sell out, an *empanada* is a crescent-shaped turnover of flaky dough filled with pineapple, pumpkin, cajeta or apples.

Mantecado This is the muffin version of a pound cake and most often found in red wrappers.

Maranito A pig-shaped cookie made from a cakelike dough similar to gingerbread



but actually flavored with *pilon-cillo* (unrefined brown sugar).

Niño Envuelto This

"wrapped child" is similar to a jelly roll made from cake topped with a layer of strawberry jelly, rolled and then topped with more jelly and shredded coconut. **Oreja** An "ear" made from flaky dough that is brushed with butter and sprinkled with sugar to look like a French *palmier*. Most often enjoyed with afternoon *café*.

Polvorone or Galleta

This firm, crumbly cookie can be found in an assortment of

colors and flavors. Variations include *tricolores* (three colors), *sandía* (watermelon), *grageas* (with sprinkles), *rosas* (pink) and—my favorite—cerealcrusted *galleta* with jelly.

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BURGS IN A NEW LAND

175 years ago, a wave of GERMAN IMMIGRANTS transformed the Texas Hill Country

ach fall Wurstfest in New Braunfels and Oktoberfest in Fredericksburg celebrate German culture with festive costumes, blaring polka music, and plenty of sausage and beer. With creative exploring, you can find a quieter, family-oriented expression of German culture that endures in out-of-the-way corners of the Hill Country.

The Blanco Bowling Club, just east of the town's courthouse square, is one of fewer than a dozen nine-pin bowling clubs in the German communities of Comal, Gillespie, Bexar and Guadalupe counties. Nine-pin bowling harks back to the game played by German immigrants in the mid-19th century and bears little resemblance to the 10-pin version played in most bowling alleys.

Nine-pin bowling is just one lasting cultural import that German immigrants brought with them when they settled in Central Texas towns and villages 175 years ago.

"Think of it as a team sport," says Julie West, who has lived in Blanco all her life and bowls at the Blanco Bowling Club with friends and family. Her roots in the community are deep. "My grandma managed the cafe," she says, "and my aunts all worked there." West, a member of Pedernales Electric Cooperative, was a pinsetter at the bowling club when she was a teenager.

The pinsetters are one reason this game is so distinctive. "As a pinsetter you're on your hands and knees, and you have to be athletic," West explains. That athleticism helps each pinsetter replace the pins bowlers knock down. "You have to pay attention," she says, "because the pins are flying around."

Nine-pin team bowling requires each bowler in a team of six to bowl in succession. "Knocking down nine pins means nine points," West says. "And the score is calculated cumulatively, not individually. A 12-ringer is when you leave the center pin."

Nine-pin bowling has remained popular over generations in Central Texas—for more than 150 years—because of the area's deep German roots. West explains that the emphasis on family and the team makes the game uniquely German and attracts children to the game.

The locals know that youth involvement is essential to keeping cultural traditions alive. That's why New Braunfels traditions, such as the annual Kindermasken parade, a costume ball for children usually held in May, have survived since 1856. New Braunfels and Fredericksburg are this year and next marking 175 years of keeping alive the German culture brought here by immigrants, with various celebrations planned for the coming months.

New Braunfels was founded in 1845 by Prince Carl of Solms-Braunfels, who purchased land on the banks of the Comal River to establish a German colony. A year later a group of settlers from New Braunfels headed 60 miles northwest and established Fredericksburg. The earliest Texas settlement formed by Germans was Industry, founded in 1831, and a glance at a Texas atlas shows many other communities that can trace their origins to Germany: Weimar, Boerne, Schulenburg, Luckenbach and Muenster.

Ernie Loeffler was raised in New Braunfels and is now the president of the Fredericksburg Convention & Visitor Bureau. "The original Germans wanted to create a cultural enclave in Texas," says Loeffler. "They wrote many letters home describing it as a land of milk and honey."

Evelyn Weinheimer, an archivist at Fredericksburg's Pioneer Museum, which documents the German roots of Gillespie County, says that as early as 1842, the Society for the Protection of German Immigrants in Texas, also known as *Adelsverein*, advertised to attract settlers to establish enclaves across the Hill Country and the south-central plains. New Braunfels and Fredericksburg were the first two settlements of the Adelsverein.

"Land was the biggest draw," says Weinheimer, whose ancestors arrived in that first wave. "Coming from those little German kingdoms, those settlers surely thought they would find a better way of life to raise their families."

66 THE ORIGINAL GERMANS wanted to create a cultural enclave in Texas. They wrote many letters home describing it as a land of milk and honey.

hose day-to-day concerns about family life determined the enduring aspects of culture. Among the visible reminders of German culture in Fredericksburg are the Sunday houses and their distinctive architecture.

THE REAL

BAKEPY

"Coming to church on Sunday wasn't going to happen in the days of wagons and old dirt roads," Weinheimer says. Families loaded up the wagon on Saturday morning and made the trip into town, where they would barter at the general store and enjoy a social activity or family gathering on Saturday night. Sunday morning they went to one of the five churches in Fredericksburg.

Weinheimer says the typical weekend house was a onebedroom frame building with a kitchen and living room and a sleeping loft. One of these "tiny houses," the Fassel-Roeder House, awaits visitors on the grounds of the Pioneer Museum. William Roeder, a former Gillespie County commissioner, told Weinheimer stories of his family's trips from the White Oak community, 22 miles west, to stay in the house.

Even though the 20 or so Sunday houses that remain in Fredericksburg are similar, Weinheimer says they do not follow an architectural style but reflect the pragmatism of German farmers and how they organized their lives. Other enduring German influences, such as education, are more civic-minded. "You had this 3,000-year-old society that came and formed a community on the frontier," says Judy Young of the New Braunfels Chamber of Commerce. "But they were not your average frontiersmen." The settlers laid out the New Braunfels street grid their first month on the ground, she says, and the town created a tax in 1847 to fund the community's first public schools.

The German culture in Texas that's still thriving today is more clearly expressed in nine-pin bowling than in jubilant beer festivals.

New Braunfels is home to the oldest bakery in Texas, Naegelin's Bakery, which opened its doors in 1868. The Naegelin family sold the business, but new owners kept the name and the Old World recipes. Manager Frankie Alvarado explains, "It's these traditions that have allowed us to stay in business this long."

TCP WEB EXTRA

Read about how John O. Meusebach, founder of Fredericksburg, signed what is believed to be the only unbroken peace treaty between Native Americans and U.S. settlers.







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TEARS FROM A VOLCANO

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MESSAGE FROM GENERAL MANAGER

ALAN LESLEY

Help Save Christmas for Your Neighbors

AMONG THOSE HARDEST HIT by the COVID-19 pandemic are small businesses. In rural areas, including those served by CECA, small businesses are often the lifeline of local commerce.

You can do your part this holiday season to help our area small businesses stay open. Here are some ideas to get you going.

Stop ordering everything online. Check Main Street for businesses that sell the same items you typically buy online. Even if they're still not open, some local shops are taking online and phone orders. Buy the bulk of your holiday gifts, decorations and food from local merchants. If you must order online, consider offering a small holiday bonus to delivery drivers.

Go to farmers markets. Many stayed open during the pandemic, and now is the time to repay the favor. Some are allowing customers to preorder over the phone or online, which decreases in-person



contact. How great would a fresh lamb roast from a local farm taste during your Christmas feast? What could be better than fresh, locally grown vegetables as side dishes and pies baked by someone with a business right down the street from you?

Shop for the holidays and beyond. As long

as you're shopping for Christmas, think about birthday and anniversary gifts you'll need over the next year and buy them now. That way you'll give some local businesses a boost when they need it the most. Plus you'll be prepared when it's time to wrap up those gifts later.

Invest in gift cards. You would spend the money anyway; why not do it in advance if you can afford it now?

Order carryout. Start buying your morning coffee from a local café instead of from a national chain. Find a favorite restaurant with outdoor dining and go there with your family whenever you feel like a socially distanced evening on the town. Pick up carryout from a locally owned diner a little



Capital Credits Are Coming!

THE CECA BOARD of Directors voted in October to return capital credits in the amount of \$750,000. The allocation and retirement of capital credits are some of the most unique and rewarding benefits of being a co-op member.

Capital credits represent a member's share of a cooperative's margins throughout their membership. The allocated funds are used as operating capital for system inprovements and maintenance.

Nonmembers and members with capital credits returns of \$30 or more will receive a check in the mail. Members with a capital credits return of less than \$29.99 will receive a credit on their December bill.

Dates being disbursed are a portion of 1984-2019.



more often than you ordinarily would, if you're able.

Write a review. Get on Yelp, Google Reviews and the websites of your favorite businesses and talk them up when they do a good job. Online reviews go a long way toward attracting more customers. It will take you just a minute to post a rave review that might just save someone who lives in your community from shuttering a neighborhood institution.

Offer generous tips. Show service providers your gratitude by tucking a generous tip into a Christmas card. One alternative to a cash gratuity is to send a gift card for a local business.

Or you can drop off a big ham before Christmas or leave a stocking stuffed with gift cards and other goodies on the front porch of someone such as your nail technician, housekeeper or barber, even—and maybe especially—if they no longer work for you.

Remember your employees. Even though you might be working at home instead of in the office, the administrative staff you rely on—and who typically get a big thank-you tip from the staff at the holidays—still work on your behalf. Don't let "out of sight, out of mind" stop you from showing your appreciation for their virtual help.

Remember, we all live here, and we support one another in normal times, during a pandemic and especially through the holidays. ■



10 Reasons To Apply for Youth Tour

Each year, CECA holds an interview contest for high school students, and the winning students get to attend the Government-in-Action Youth Tour trip to Washington, D.C.

Here are 10 reasons to apply today!

1. It's free. CECA completely covers the cost of Youth Tour for the contest winners. With airfare, hotel accommodations, meals and attractions, the trip is valued at more than \$2,500 per student.

2. It's fun. You'll spend days touring the most popular attractions in D.C., including memorials, monuments and museums. You'll go on a dinner and dancing cruise on the Potomac River, attend a performance at the Kennedy Center and explore an important city. It's a once-in-a-lifetime experience that you don't want to miss!

3. You get to travel. You get to leave your summer job, siblings and routine behind for a 10-day trip!

4. You meet new people. More than 1,900 teens from across the nation attend Youth Tour, including more than 150 from Texas, sponsored by electric cooperatives all over the state. You'll make new friends as you travel and experience the nation's capital with fellow students.

5. You get a classic American experience. Washington is a place like no other. It's rich in history and heritage. That's why Youth Tour was created more than 50 years ago, inspired by then-Senator Lyndon B. Johnson, to give youths the opportunity to discover "what the flag stands for and represents."

6. You learn a lot. You'll be surrounded by museums and attractions that focus on science, art, history, space, American culture and so much more. There's a lot to take in, and you'll return home with a ton of newfound knowledge.

7. You can gain leadership experience. All Youth Tour participants can apply to be on the national Youth Leadership Council. One student is selected from each state, and all members of the YLC return to D.C. in July for a leadership workshop through the National Rural Electric Cooperative Association.

8. You can make your voice heard. During Youth Tour, you'll get to spend a day on Capitol Hill and meet with your congressional representatives and their staff members. That means you'll get face time with some of the most powerful people in the nation and an opportunity to talk about issues that are important to you and your community.

9. You can put Youth Tour on your college application and résumé. If you're planning to continue your education after high school, Youth Tour can help make you stand out. It offers experiences that can shape your college application and essays and your career path.

10. You connect with opportunity. Youth Tour alumni get plugged into the co-op community and are in a great position to learn about scholarships, internships and jobs offered through the electric cooperative network.

Did those 10 reasons convince you? The next Government-in-Action Youth Tour takes place June 13-22, 2021. To be eligible to apply, entrants must be a high school sophomore, junior or senior and a dependent of a CECA member or attend a school served by the co-op. Applicants must also submit an essay on the topic: What impresses you most about CECA?



Apply for Youth Tour at ceca.coop.

For more information visit youthtour.org and texasyouthtour.com, call Shirley at 1-800-915-2533, or email sdukes@ceca.coop.

The deadline for applications is December 31.

If You Own a Small Business, CECA Can Help!

CECA will begin to highlight local small businesses next month in Texas Co-op Power

WE CAN ALL AGREE that 2020 has been a stressful year. Many businesses have struggled due to the pandemic, with some large and small businesses closing their doors permanently.

As of August 31, 163,735 businesses nationwide indicated to Yelp that they had closed. That's down from the 180,000 that indicated they were closed at the very beginning of the pandemic—but it's a 23% increase in the number of closures since mid-July.

The Texas Restaraunt Association reports that about 12% of Texas restaurants have permanently closed their doors, and that was only through May. And MoneyWise reported in October that as many as 25,000 stores could shut down permanently, including many large retailers.

Here in our small communities, closures are especially problematic. When small businesses shut down, whole communities suffer. Lack of goods, lack of employment and lack of income result in havoc for our entire area.

CECA is dedicated to making our



communities a better place for all, and small business closures aren't good for anyone. We want to help. To accomplish that goal, we're going to do what we can to help bring back prosperity to our small businesses.

In January we'll begin to spotlight small businesses within our service territory. If you own a small business and are struggling to keep the doors open, please contact Shirley at 1-800-915-2533 or sdukes@ceca.coop to discuss how we can help.

We're all in this together, so let's work to keep our small businesses thriving.

Let's Keep Small Business Thriving!

<complex-block>

Do you own a small business? If so, we want to help you make a small business comeback!

By working together we can make rural America prosperous again. To find out how CECA and small businesses can work together to bring about a revival, contact Shirley at 1-800-915-2533 or sdukes@ceca.coop.

We're all stronger together, so let's keep small businesses thriving!

Present Your Co-op Connections Card for Healthy Savings Discounts

www.ceca.coop/co-op-connections

How the Healthy Savings program works:

Simply show your Co-op Connections card at a participating provider, and you will receive a discount.

It's that easy! The Co-op Connections card not only offers discounts from local and national businesses but also Healthy Savings benefits. With the Co-op Connections card, you will receive no-cost access to the following discounts:

Prescription drugs l Vision l Dental l Hearing l Labs and imaging l Chiropractic care

Need a replacement card? Contact CECA at 1-800-915-2533 or memberservices@ceca.coop.

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Merry Christmas

The offices of CECA will be closed **Thursday–Friday**, **December 24–25**, and **Friday**, **January 1**, for the holidays.

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Add Energy Efficiency to Your **Christmas** Menu

ANDRESR | ISTOCK.COM

Lower the thermostat. If you're cooking all day, your kitchen will get really warm. Some of

- that heat will spread throughout the house. So there's no need to keep the thermostat at its usual setting.
- > Don't turn on your oven until it's full. Cook several dishes at once. If their recommended cooking temps are within 25 degrees of each other in either direction, everything will cook as it should.
- Identify dishes that you can cook in the microwave, which heats food faster than the oven and uses about one-third the electricity.
- > Run your dishwasher only when it's full. Using the dishwasher saves more energy and water than hand-washing.
- Cool leftovers on the counter before putting them into the refrigerator. That will keep the fridge from having to work so hard to cool off hot food.



Cranberry Delight

Find this and more delicious recipes online at TexasCoopPower.com.

- pineapple, undrained
- 1 cup mini marshmallows
- 1 cup chopped nuts (pecans, walnuts or almonds) 1/2 cup flaked coconut

1. Grind cranberries with a food processor, then combine with sugar and refrigerate overnight.

2. The next day, heat the Big Red (on a stovetop or in a microwave) until hot, then dissolve gelatin into soda.

3. Stir in the cranberries and fold in the pineapple, marshmallows and nuts.

4. Pour the mixture into a serving dish or mold, sprinkle with coconut and chill until set.

SERVES 10-12

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Why Are Dealers Hoarding These 100-Year-Old U.S. Silver Dollars?

When it comes to collecting, few coins are as coveted as the first and last of a series. And when big anniversaries for those "firsts" and "lasts" come around, these coins become even more coveted.

Take, for example, the 1921 Morgan Silver Dollars. These 90% pure silver coins were the last of their kind, a special one-year-only resurrection of the classic Wild West Silver Dollar. Three years prior, the Pittman Act authorized the melting of more than 270 million Morgan Silver Dollars so their silver could be sold to our allies in the United Kingdom. Facing our own Silver Dollar shortage, the world's favorite vintage U.S. Silver Dollar was brought back for one year only while the U.S. Mint worked on its successor, the Peace Silver Dollar.



Dealers Begin Stockpiling Last-Year Morgans

Knowing what we've told you about special anniversaries, dealers around the country are preparing for a surge in demand. 2021 will mark the 100th anniversary of the 1921 Morgan Silver Dollar—the last-yearof-issue for the most popular vintage U.S. Silver Dollar ever minted. But slow-moving collectors may be disappointed in what they find when they seek out these coins.

Since the days of the Pittman Act, millions *more* U.S. Silver Dollars have been melted or worn down in commerce. It's been estimated that as few as 15% of all the Morgan Dollars ever minted have survived to the present day. That number grows smaller each year, with private hoards now accounting for virtually all the surviving Morgan Silver Dollars. And that was *before* silver values started to rise...

Interest in Silver Is on the Rise

As you can see from the chart on the left, in 2020, we've seen daily silver prices close as low as \$12.01 per ounce and as high as \$28.33 per ounce. That rise in value has led to a sharp increase in buyers' interest in silver. We're already seeing a surge of interest from collectors wanting to add vintage Morgan Silver Dollars to their collections. But at what price?

Don't Wait—Secure Your 1921 Morgan Silver Dollars NOW!

With this special offer, you can secure a lastyear 1921 Morgan Silver Dollar ahead of the rush in About Uncirculated (AU) condition for just \$39.95! Mint marks vary.

These vintage U.S. Silver Dollars allow you to hold 100 years of American history in the palm of your hand. But only if you secure yours before our limited supply of 1921 Morgan Silver Dollars lasts in our vault.

Don't wait—call
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He Gave Us the Stars

An eccentric banker funded the McDonald Observatory against family wishes

BY W.F. STRONG

IN 1926 A BACHELOR banker died in Paris, Texas—a rich bachelor banker, that is. His estate was worth \$1.2 million. Today that would be about \$17.6 million. In his will the banker left 90% of his money to the University of Texas to buy a telescope and build an observatory.

The banker's name was William Johnson McDonald (no connection to the famous hamburger chain).

McDonald's relatives didn't like him leaving all that money for a telescope. They believed that anyone who would do such a thing must not have all the pickets in his fence, so they sued to keep the money in the family. Fortunately for UT, McDonald had shared his telescope dream with his barber, telling him that astronomy was a young science. He told the barber he hoped that "one day a telescope would be built that would allow astronomers to see the gold-plated streets of heaven."

McDonald was also known to be an amateur scientist. Consequently, a jury had little trouble believing that his bequest was the product of a sane mind. Upon appeal, his relatives received more than they were given originally, but UT still ended up with about \$800,000— \$11.8 million today.

Once the university had the money, it

FOOTNOTES IN TEXAS HISTORY

UP WEB EXTRA

Listen to W.F. Strong read this story, then watch our video about the McDonald Observatory.

had to go shopping for a mountain on which to build an observatory. That must have been fun. Mountain shopping has got to be something you get to do only once or twice in a lifetime. Luckily the university's representatives were able to shop in the Davis Mountains, which harbored some of the finest stargazing potential in North America.

After driving several thousand miles around the region, inspecting numerous sites for altitude, dark skies, cloudless nights and poor prospects for rain, they found what they were looking for. It had no official name, but the locals called it Flat Top Mountain. It was part of a ranch perfectly named for West Texas: The U Up and U Down Ranch.

University of Texas President Harry Benedict wrote a letter to Violet Locke McIvor, owner of that mountain. He told her of McDonald's gift and of the university's great need for a mountain to put an observatory on. Benedict informed McIvor that her mountain was ideally suited for such a facility and that "optical tests already made showed that the Davis Mountains region was the best in Texas, perhaps the best in the United States, for astronomical purposes." He asked her if she might consider giving her mountain to science.

McIvor might have surprised Benedict when she agreed. She wrote back almost immediately and gave UT 200 acres, the entire top of the mountain, which was renamed Mount Locke in honor of McIvor's grandfather, G.S. Locke, who founded the ranch. She also gave the university enough land to build a road to the summit. The resulting highway, Spur 78, is still the highest highway in Texas.

Today UT's McDonald Observatory sits majestically atop Mount Locke. It is one of the world's leading centers for astronomical research. As William McDonald predicted, his gift has given us the heavens themselves.

The Main Event

Special touches and flavors make for exceptional holiday meals

BY MEGAN MYERS, FOOD EDITOR

Because my family lives so far away, we're not always able to get together at the holidays. Even though we might not be gathering around a table laden with turkey and plenty of potatoes, our smaller family holiday meal is no less festive. One dish I love to make that feels fancy but is mostly hands-off is short ribs. They only need a few minutes of browning time before braising in the oven. We like ours with mashed potatoes, but you can also serve them with cheesy polenta, risotto or even pasta.

ven. We like ours with mashed potatoes, but you th cheesy polenta, risotto or even pasta. 1. Presshort oil in a heat. on all 2. Relic and pot. Occonting is soft well in a soft well in a soft well in a heat. on all 3. Ad thyme the point is subthe or a light of the point is subthe ligh

Red Wine-Braised Short Ribs

- 3 pounds short ribs
- 1½ teaspoons salt
- 1¹/₂ teaspoons pepper
- 2 tablespoons olive oil
- 3 cloves garlic, minced or pressed
- 1 cup chopped onion
- 1/2 cup chopped carrot
- 2 tablespoons tomato paste
- 1 bottle (750 milliliters) cabernet sauvignon
- 1 cup beef stock
- 2 bay leaves
- 4 3-inch sprigs fresh thyme or 1 teaspoon dried thyme

1. Preheat oven to 325 degrees. Season short ribs with salt and pepper and heat oil in a Dutch oven over medium-high heat. Working in batches, sear short ribs on all sides and remove to a plate.

2. Reduce heat to medium and stir in garlic and onion, scraping the bottom of the pot. Cook 2 minutes, then add carrot and continue to cook 5 minutes, until carrot is softened. Stir in tomato paste until well mixed.

3. Add wine, beef stock, bay leaves and thyme and stir well. Arrange short ribs in the pot, making sure as much of the meat is submerged as possible. Cover, place in the oven and cook 3 hours.

4. Carefully remove short ribs from the pot (if you want to serve with the bone intact), place them on a platter and tent with foil.

5. Strain the liquid in the pot to remove solids and simmer until reduced by half, adding salt or pepper if needed. Serve short ribs over mashed potatoes with sauce spooned on top.

SERVES 4

WEB EXTRA Follow along with Megan Myers and her adventures in the kitchen at stetted.com, where she features a recipe for Easy Steak Roulade.



Prime Rib Au Jus With Yorkshire Pudding JACQUELINE BOYD NUECES EC

A meat thermometer is essential when roasting large cuts like this garlicky prime rib. "My family loves this prime rib for Christmas or New Year's," Boyd says. The accompanying Yorkshire pudding is perfect for soaking up the delicious au jus. If you can't find a bone-in cut, boneless will work just as well.

PRIME RIB

5-pound bone-in beef rib roast 5 large cloves garlic, minced 1 tablespoon olive oil 1 teaspoon salt 1 teaspoon pepper 1 teaspoon dried thyme

YORKSHIRE PUDDING (optional) 6 eggs 2 cups milk Pinch salt 2 cups flour ½ cup pan drippings from roast

AU JUS ¹/₂ cup white wine 2 cups beef stock

1. PRIME RIB The night before cooking, unwrap the roast and set it in a casserole dish to dry in a refrigerator. This helps to brown the roast.

2. An hour before cooking, set the roast on a rack, fat side up. In a small bowl, combine garlic, olive oil, salt, pepper and thyme, then apply rub to roast, making sure to cover all sides. Insert meat thermometer and preheat oven to 450 degrees.

CONTINUED >

\$500 WINNER

Citrus-Brined Smoked Turkey With Brown Sugar Rub

JILEEN PLATT BOWIE-CASS EC



Is there anything more Texan than smoking a turkey during the holidays? Platt's recipe features a fruity brine that ensures the bird stays moist and tender during the smoking process. If you don't have a smoker, you can roast the turkey in the oven at 350 degrees for about 3 hours.

SERVES 8



BRINE

- 1 gallon water
- 1 cup salt
- 1¾ cups orange juice
- 1¾ cups cranberry juice
- 1/2 cup brown sugar
- 2 cinnamon sticks
- 1 lemon, sliced
- 1 orange, sliced
- 2 tablespoons dried minced onion
- 4 bay leaves
- 1 tablespoon pepper

TURKEY

12- to 13-pound turkey, neck and giblets removed

Apple or pecan wood chips, for smoking

RUB

- 1/2 cup brown sugar
- 1/4 cup smoked paprika
- 2 tablespoons onion powder
- 1 tablespoon pepper
- 1 tablespoon salt
- 1 tablespoon chili powder
- 1 teaspoon ground cayenne pepper

1. BRINE AND TURKEY In a pot large enough to fit the turkey, mix together the brine ingredients, stirring well. Place whole turkey into the brine, breast-side down. Cover and refrigerate overnight, 12–18 hours.

2. RUB Mix together all ingredients in a medium-sized bowl. Transfer the rub to an airtight container until ready to cook the turkey.

3. The next morning, set smoker to 250 degrees and soak apple or pecan wood chips.

4. Pour ¹/₄ cup of rub into a small bowl. The rest can be stored in a cool, dry place to be used later. Remove turkey from brine, drain excess liquid from cavity, and set on a shallow pan or cookie sheet. Discard the remaining brine. Massage the rub all over the outside of the turkey.

5. When the smoker temperature has reached 250 degrees, place turkey directly on rack with breast side up. Add wood chips to smoker, replacing again after 1 hour. Let turkey cook until internal temperature reaches 165 degrees, maintaining a smoker temperature of 225–250. A 12-pound turkey will take approximately 6 hours. Remove turkey from smoker and let rest 30 minutes before carving.

健 \$500 Recipe Contest

POTLUCK DISHES DUE DEC 10 Share your favorite dish to grace the buffet or pass around at family gatherings. Enter at TexasCoopPower.com/Contests by December 10.

JILEEN PLATT

COURTESY



T X T A L K I N G P I E S . C O M 5 1 2 - 8 0 9 - 8 0 0 4



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RECIPES CONTINUED

3. Roast 20 minutes at 450, then lower temperature to 325 and cook until roast is 120 degrees (130 degrees for medium doneness).

4. YORKSHIRE PUDDING Beat the eggs, milk and salt, then stir in the flour until smooth. Cover and place in the refrigerator while the roast cooks.

5. When the roast is done, remove from pan, cover with foil and let rest while you finish the Yorkshire pudding. Measure ½ cup of drippings from the roast and divide among a 12-cup muffin tin. Pour off the rest of the fat, but keep the roasting pan for the au jus.

6. Place the muffin tin in the oven and turn up the heat to 450 degrees. Let the muffin tin preheat for 10 minutes, then remove and quickly fill each cup ³/₄ full with the refrigerated batter. Bake 20–25 minutes until golden brown and very puffy.

7. AU JUS Place the roasting pan on the stove over medium-high heat. Stir in wine and bring to a simmer while scraping pan to dissolve drippings. Pour in beef stock, return to a simmer and cook 10 minutes. Carve prime rib and serve with au jus and Yorkshire pudding.

SERVES 6



Grilled Pork Chops With Chai Spice Apple Compote MARIAN EVONIUK PEDERNALES EC

Pork and apples are a perfect pairing, and the spices in Evoniuk's compote make this a cozy, comforting dish that's ideal in winter, even while we fire up the grill. Any extra compote is delicious served warm with whipped cream.

CHAI SPICE APPLE COMPOTE

- 1 tablespoon butter
- 1 shallot, peeled and chopped
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1∕8 teaspoon ground cardamom
- 1/8 teaspoon ground ginger
- 1/8 teaspoon salt
- 2 large Granny Smith apples, peeled, cored and coarsely chopped2 tablespoons light brown sugarZest and juice of 1 large lemon

PORK CHOPS

- 1½ teaspoons salt
- 1/4 teaspoon pepper
- ¼ teaspoon sugar
- 1/4 teaspoon celery seed
- 1 teaspoon onion powder
- 1 teaspoon dried parsley
- 3 pounds (about 4) pork center rib chops, bone in, 11/4–11/2 inches thick

2 teaspoons garlic powder, divided use

1. COMPOTE Combine butter and shallot in a 10-inch skillet and cook, covered, over medium-low heat until shallot is tender. Add the spices and salt and stir about 30 seconds. Add the apples, brown sugar, lemon zest and juice, and cover, cooking over medium heat until apples are crisptender, about 7–10 minutes. Remove skillet from heat, transfer compote to a medium glass serving bowl and set aside.

2. PORK CHOPS Prepare outdoor grill for indirect heat. In a small bowl, mix together the salt, pepper, sugar, celery seed, onion powder and parsley. Place pork chops onto a large platter. Sprinkle each side of the chops with ½ teaspoon of the seasoning and ¼ teaspoon of the garlic powder.

3. Place a 12-by-24-inch sheet of nonstick foil onto the grill grate, nonstick side up. Arrange pork chops on top. Grill pork chops 10 minutes on one side, then flip and grill 10 minutes on the other side. Flip pork chops again, grill 5 minutes, then flip and grill 5 minutes on the other side. Cook pork chops to 160 degrees, continuing to flip every 5 minutes as needed. Remove chops onto a clean platter, tent with foil and let rest 5 minutes. Serve with chai spice apple compote.

SERVES 4



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Ghost Town Hangout

Terlingua's Starlight Theatre draws a crowd

BY CHET GARNER

I'M SITTING IN the desert at the edge of Texas, enjoying grilled quail amid an assembly that includes artists, dropouts, backpackers and notable ranchers. Over my right shoulder I can see a stuffed goat that once served as the mayor of nearby Lajitas, and in front of me a troubadour sings a lament to the moon. It's Friday night at the Starlight Theatre in the Terlingua ghost town.

This rocky village sits about 10 miles from the Mexico border, but it seems more like another universe, one defined by incongruous elements such as a pirate ship and rough metal folk art. When it was founded more than a century ago, Terlingua was defined by a quicksilver mine, but the village faded after the mine went bust. By the 1960s artists and freethinkers found they could thrive there without society's constraints.

Like many of those gathered here, I'm fresh off the trails of Big Bend National Park. In pursuit of a good meal, I stop at the Starlight for dinner before heading home. The building served as the town's theater into the 1930s but was abandoned. After 30 years its four walls remained, but the roof was gone. The adobe shell became an open-air music venue. With the West Texas stars for a ceiling, the Starlight earned its new name.

After a few more decades, the owner decided to add a roof and create a proper restaurant. Now the Starlight is possibly the best place west of the Pecos for distinctive dining, boasting creative dishes like chicken-fried wild boar, axis burgers and bowls of classic Texas chili.

After dinner I grab a cold beer from the Terlingua Trading Company next door and join the characters on the expansive porch to enjoy the West Texas breeze and listen to yarns that stretch across the Rio Grande.

ABOVE Starlight signage on the facade above the front entry.

WEB EXTRA See Chet's video from Terlingua's Starlight Theatre and check out his Texplorations on *The Daytripper* on PBS.

Know Before You Go

Some events may have been affected by COVID-19. Call or check an event's website for scheduling details.

DECEMBER

Granbury [4–13] Away in a Manger Nativity Display, (817) 360-6228, visitgranbury.com/away-ina-manger-nativity-display

La Grange [4–6, 10–13, 17– 23] Trail of Lights at Kreische Brewery and Monument Hill State Historic Site, (979) 968-5658, friendsof kreischebrewery.org/ trailoflights

Nederland Lighted Christmas Parade, (409) 985-7822, visitportarthurtx.com

Clute Christmas in the Park, (979) 265-8392

Fredericksburg [11–12] The Christmas Journey, (830) 997-2069, bethanyfredericksburg.com

Levelland [11–12] South Plains Showdown Jackpot Pig Show, (806) 894-4161, malleteventcenter.com

Fredericksburg [11–20] Nuncrackers, (830) 997-3588, fredericksburgtheater.org

Hondo Tour of Vacant Buildings, (830) 426-3037, hondochamber.org/ tour-of-vacant-buildings

Jacksonville Cherokee Craft & Trade Fair, (903) 268-1598, jacksonvilletexas.com

Palestine Old Town Vintage Christmas Open House, (903) 221-6233, otvandmore.com

Palestine Wine Swirl, (903) 723-3014, visitpalestine.com

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Port Arthur Drive Thru Christmas, (409) 983-8105, visitportarthurtx.com

Reno Christmas in the Park, (903) 785-6581, renotexas.us

Palestine Christmas Carol Sing Along, (903) 723-3014, visitpalestine.com/christmas

Fredericksburg [18–20] Trade Days, (210) 846-4094, fbgtradedays.com

Levelland [18–20] Christmas Cash Classic Show Pig Jackpot, (806) 894-4161, malleteventcenter.com

19

18

Fort McKavett Victorian Christmas Fair, (325) 396-2358, facebook.com/ visitfortmckavett



Pick of the Month Main Street Christmas

Darrouzett, December 12 (806) 624-2441 facebook.com/dzttx

This town of 300 mostly farmers and ranchers about as close as you can get to the North Pole and still be in Texas promises two blocks packed with a variety of activities. Children can decorate T-shirts and cookies. Adults can enjoy bingo. All can partake in chili and soup and a Christmas dance. A parade of hay-hauler trucks decorated with antlers is followed by a special guest who rides in a firetruck.

መ Submit Your Event

We pick events for the magazine directly from TexasCoopPower.com. Submit your event online for February by December 10, and it just might be featured in this calendar.





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On Wheels

"There are many spokes on the wheel of life. First, we're here to explore new possibilities." —Ray Charles

GRACE FULTZ





Upcoming Contests

DUE DEC 10 Storms DUE JAN 10 Historic Texas DUE FEB 10 Manmade vs. Nature

Enter online and review submission rules at TexasCoopPower.com/Contests.

WEB EXTRA See Focus on Texas on our website for more photos from readers.



CLOCKWISE FROM LEFT

RICK KIEFFER BLUEBONNET EC

"My friend Bill Stephens showing his skills at Palo Duro Canyon State Park."

PHOEBE LAKE BLUEBONNET EC

"We moved a 100-year-old farmhouse from Somerville to Brenham. This is half of it on its way."

GARY CARPENTER FAYETTE EC

"This bus was used by the Texas swing band that represented Lone Star Beer in the 1950s and 1960s."

NANCY BURRER SAN BERNARD EC

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Hooked on Worms

Growing up with an unabated work ethic while stooping low in the rain

BY TOM WIDLOWSKI ILLUSTRATION BY JOHN KACHIK I USED TO have worms.

Even at 13 I knew that wasn't very funny, but it seems to be a crack common to the night crawler business, and I used to be in the night crawler business.

It was 1974 in Joliet, Illinois, and I wanted cash.

We stuck a shingle on the utility pole—shame on us—at the end of our block, where it crossed a busier street. "Worms & Nite-Crawlers, 917." Our address on Sheila Drive.

It worked. Folks heading out to fish stopped by and rapped on our door to buy their bait. Today it would probably be mistaken for drug deals. Strange cars pulling into the driveway, a dollar handed over in exchange for the goods.

It's not a job for the squeamish. First you must collect the worms. That means

going someplace with lots of grass—a park or a schoolyard. The worms come out of the ground after a good rain, especially at night.

My dad, God bless him, and I and sometimes my younger brother and sister would traipse through the grass in the dark, bent at the waist with a flashlight and old milk jug in one hand. We'd pluck the worms off the ground and drop them into our gallons, which had been cut open at the top to create a larger opening.

We'd be out there for an hour, maybe more—how does a kid measure time hunched over in the total darkness, sometimes in the rain? When we thought we had enough, either worms or of the experience, we'd head home.

There, we dumped them onto newspapers on our basement floor—a writhing mound of slimy, yucky... things. Earthworms produce mucus that keeps their bodies moist to help breathe in oxygen through their skin. In those milk jugs, they seemed to need a lot of mucus. On good nights there'd be more than a thousand of them squirming on the sports section. My bread and butter.

I counted them out by the dozen and put them, with a bit of peat moss, into old oleo, sour cream and similar containers that friends and relatives saved for me. Then into our basement fridge. Chilled, they went dormant but stayed alive.

And so the anglers came to our door, sometimes in the middle of the night, and bought my worms. Fifty cents a dozen. We'd open the container and stir the peat moss a bit with a finger to show the customer they were getting lively bait that couldn't fail. Then we'd wish them luck.

Barely more than a decade later, I was a newspaper designer and editor still working at night, hovering over sports pages, but no longer knuckledeep in slime.





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