

NAMELESS
BUT MEMORABLE

TAKING TEXICO
FROM NEW MEXICO

FINDING HOPE
AMID DEVASTATION

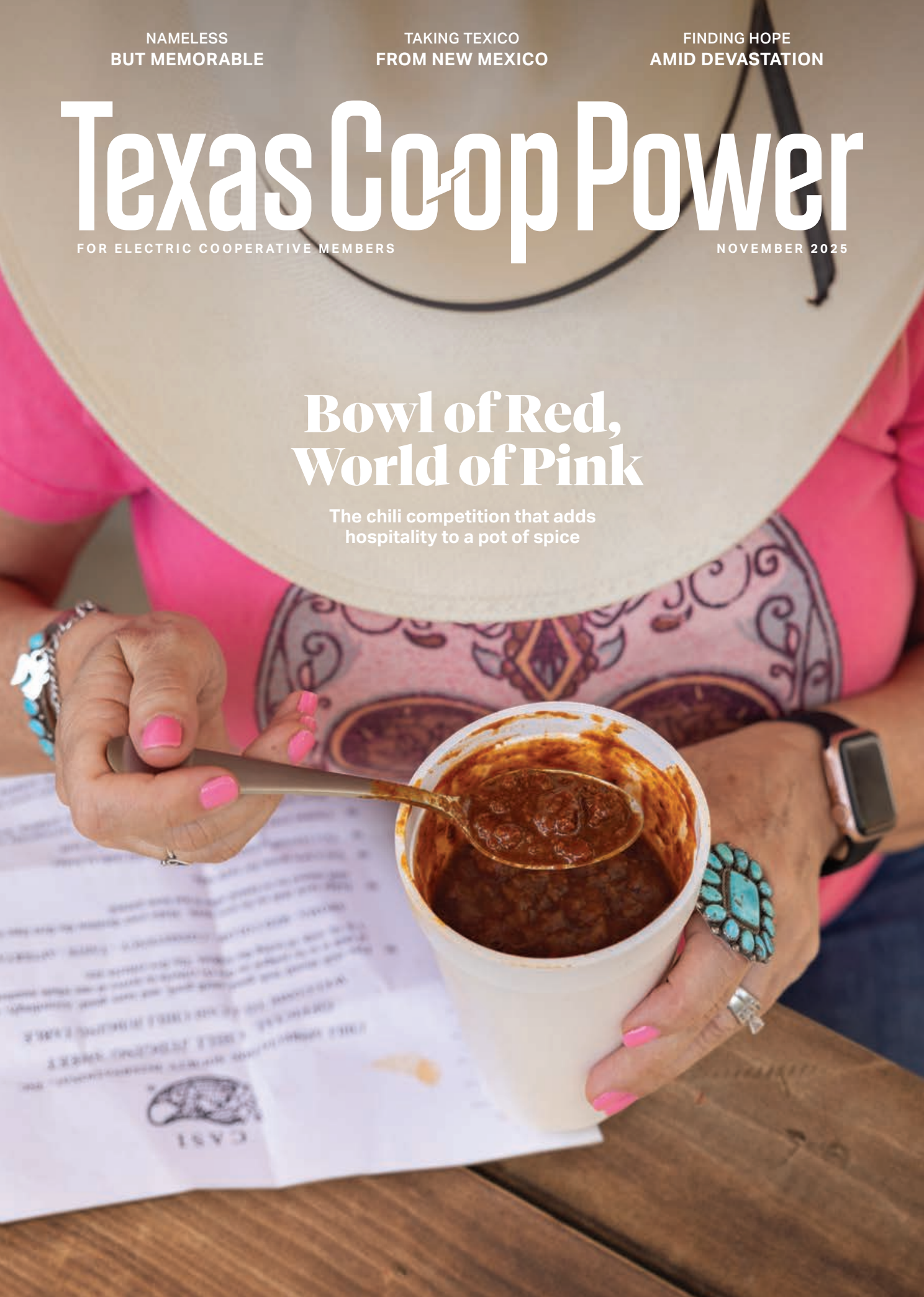
Texas Coop Power

FOR ELECTRIC COOPERATIVE MEMBERS

NOVEMBER 2025

Bowl of Red, World of Pink

The chili competition that adds
hospitality to a pot of spice



WHAT IF YOUR BED COULD change with you

Life changes. Your body changes. Your sleep needs change. Sleep Number® beds are adjustable, so you can change for just right comfort night after night — year after year.



**ADJUST FIRMER OR
SOFTER, WHENEVER
YOU LIKE**

**RESPONDS TO
YOU TO HELP KEEP
YOU ASLEEP**

**DESIGNED TO
LAST 25 YEARS***

sleep  number

visit sleepnumber.com | 1-877-246-9686

*Based on standard durability testing methods

November 2025



12

06 Spice—And Everything Nice

A chili competition born of spite becomes one based around community.

Story and photos by Julia Robinson

Name Dropping

A ghost town called Nameless rallies to be remembered.

By Anna Mazurek

04

Currents
The latest buzz

05

TCP Talk
Readers respond

16

Co-op News
Information plus energy and safety tips from your cooperative

25

Footnotes in Texas History
Taking Texico
By W.F. Strong

26

TCP Kitchen
Turkey Time
By Vianney Rodriguez

30

Hit the Road
Saving Grapes
By Chet Garner

33

Focus on Texas
Photo Contest: Abstract

34

Observations
Giving Thanks
By Claudia Sullivan

ON THE COVER
Terry Foresman seeks the taste of success.
Photo by Julia Robinson

ABOVE
The Gray family's ancestral house in the community of Nameless.
Courtesy Mary Cameron



Hit the Brakes

TEXAS IS APPROACHING a distressing milestone this month: 25 years during which not a day has gone by without at least one traffic fatality.

Since the streak began November 7, 2000, more than 88,000 people have died on Texas roads. The Texas Department of Transportation's End the Streak campaign strives to change that.

The streak nearly ended one day in January 2024, when there was just one fatality—caused by a driver running a stop sign.

"More drivers are choosing to engage in more than one risky driving behavior," says April Ramos of the National Safety Council. "This includes impaired driving, drowsy driving, aggressive driving, and seat belt misuse and nonuse."

The Pedernales Electric Cooperative member is OK with the fact that her 17-year-old son is in no hurry to get his driver's license. And when he does?

"My biggest advice to him, aside from following all the rules of the road, is to not be in a rush, avoid aggressive drivers and put your phone away."

TCP Contests and More

\$500 RECIPE CONTEST

Five-Ingredient Dinners

FOCUS ON TEXAS PHOTOS

Still Life

RECOMMENDED READING

We shared *A Bowl of Red* with readers in October 2008. Time to dig in again. Read the story at [TexasCoopPower.com](https://www.texascooppower.com).



ENTER ONLINE



FINISH THIS SENTENCE

Changing our clocks twice a year is ...

TCP Tell us how you would finish that sentence. Email your short responses to letters@TexasCoopPower.com or comment on our Facebook post. Include your co-op and town.

Here are some of the responses to our September prompt: **My favorite football team is ...**

The 2020 Texas School for the Deaf Rangers, who won the state championship after 164 years.

ROSS SCHUMANN
PEDERNALES EC
DRIPPING SPRINGS

Any team that beats Alabama.

JAMES FAMBRO
COSERV
MCKINNEY

The one my grandson is playing on right now.

EDITH HUFFMAN
GVEC
HALLETTSVILLE

Any Texas team in the game.

STEVE BAILEY
PENTEX ENERGY
GAINESVILLE

My son's YMCA flag football team with his elementary school friends.

NADALYNN HAMILTON
HILCO EC
GLENN HEIGHTS

Visit our website to see more responses.



Hinterland Healing

National Rural Health Day, November 20 this year, didn't exist when Dr. James Lee Dickey went about healing folks and saving lives in 1920s Williamson County.

Dickey was the only Black physician in the county, and he worked to expand facilities so African Americans could get proper health care. His focus included expectant mothers and a vigorous vaccination program to curb a typhoid fever epidemic.

SEPTEMBER 2025 It's in the Bag

"I grew up in the '50s eating Fritos. My favorite was adding them to my bologna, mustard and mayonnaise sandwiches. It added a crunch."

MICHAEL RANGE
WISE EC
DECATUR



GISELA GOPPEL

Tooting Fritos' Horn

When we lived in San Antonio, kids loved to visit the concession stand when it was our daughter's high school band's turn to serve because we started a tradition of yelling "Frito pie!" when anyone ordered one [*It's in the Bag*, September 2025].

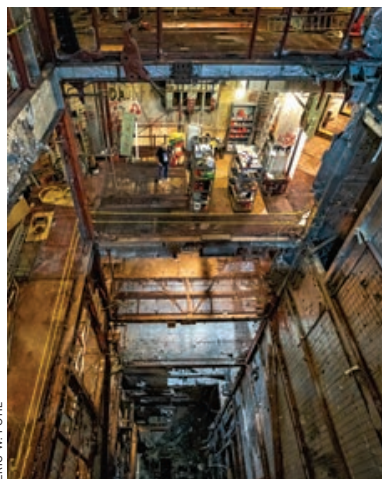
Sarah Nichols
Central Texas EC
Cherry Spring

As a mid-1950s preteenager, I vacationed with my San Antonio cousins. One supper my aunt Ruth Hooper served my first Frito pie. Even now, I remember it as the most exotic dish I had ever eaten.

R. Helmer III
Central Texas EC
Austin

Cold War Remnants

As a young man I worked on silos as an ironworker during the summers



ERIC W. POHL

between college semesters [*Counting Down*, September 2025]. A friend and I worked in southern Arizona, Montana, South Dakota and North Dakota.

I have often wondered what was done with the decommissioned silos. There are many of them.

Sheridan Duncan
Southwest Texas EC
Menard

Trail Rides

Mounts in the Hills [September 2025] is a great resource to save and use as a guide to ride in Texas. The trails I use the most are at Ray Roberts Lake State Park, which are maintained by the Lake Ray Roberts Equestrian Trails Association.

With the loss of so much open space due to development, it is great we have so many trails available. We would love to have more.

Gabrielle Gordon
Tri-County EC
Tarrant County

TCP WRITE TO US
letters@TexasCoopPower.com

Editor, Texas Co-op Power
1122 Colorado St., 24th Floor
Austin, TX 78701

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

 Texas Co-op Power

TEXAS ELECTRIC COOPERATIVES BOARD OF DIRECTORS

Chair Bryan Wood, San Augustine
Vice Chair Cameron Smallwood, Burleson
Secretary-Treasurer Jim Coleman, Edna
Board Members Matt Bentke, Bastrop
Kerry Kelton, Navasota • Mark McClain,
Roby • Zac Perkins, Hooker, Oklahoma

PRESIDENT/CEO Mike Williams, Austin

COMMUNICATIONS & MEMBER SERVICES COMMITTEE

Mike Ables, Bellville • Kathi Calvert, Crockett
Tachi Hinojosa, Fredericksburg
Gary Miller, Bryan • Bryan Story, Blossom
Grace Subealdeia, Dalhart
Buff Whitten, Eldorado

MAGAZINE STAFF

Vice President, Communications & Member Services Martin Bevins
Editor Chris Burrows
Associate Editor Tom Widlowski
Production Manager Karen Nejtek
Creative Manager Andy Doughty
Advertising Manager Elaine Sproull
Communications Specialist Samantha Bryant
Digital Media Specialist Caytlyn Calhoun
Senior Designer Stacy Coale
Assistant Production Manager Alex Dal Santo
Print Production Specialist Grace Fultz
Food Editor Vianney Rodriguez
Communications Specialist Erin Sinclair
Communications Specialist Claire Stevens
Communications Specialist Kelly Tran
Proofreader Louie Bond

TEXAS CO-OP POWER Volume 82, Number 5 (USPS 540-560). Texas Co-op Power is published monthly by Texas Electric Cooperatives. Periodical postage paid at Austin, TX, and at additional offices. TEC is the statewide association representing 76 electric cooperatives. Texas Co-op Power's website is TexasCoopPower.com. Call (512) 454-0311 or email editor@TexasCoopPower.com.

SUBSCRIPTIONS Subscription price is \$5.11 per year for individual members of subscribing cooperatives and is paid from equity accruing to the member. If you are not a member of a subscribing cooperative, you can purchase an annual subscription at the nonmember rate of \$7.50.

Co-op members: Please notify your co-op of address changes or other subscription requests.

POSTMASTER Send address changes to Texas Co-op Power (USPS 540-560), 1122 Colorado St., 24th Floor, Austin, TX 78701. Please enclose label from this copy of Texas Co-op Power showing old address and key numbers.

ADVERTISING Contact Elaine Sproull at (512) 486-6251 or espru@texas-ec.org for information about purchasing display ad space in Texas Co-op Power and/or in our 26 sister publications in other states. Advertisements in Texas Co-op Power are paid solicitations. The publisher neither endorses nor guarantees in any manner any product or company included in this publication.

COPYRIGHT All content © 2025 Texas Electric Cooperatives Inc. All rights reserved. Reproduction of this issue or any portion of it is expressly prohibited without written permission. Willie Wired-hand © 2025 National Rural Electric Cooperative Association.



Texas Electric Cooperatives
A Touchstone Energy® Cooperative



American MainStreet Publications





Spice—And Everything Nice

A chili competition born of spite becomes one based around community

Texans know: Chili is so much more than just a bowl of red.

That wasn't always the case for Teena Friedel—not many years ago, when she worked for the city of Irving and was tasked with spicing up a city festival.

"I started trying to think of ways to make a festival more fun," she says, "and one of the things I found was something called a chili cook-off, not knowing what that entails."

Friedel joined her local pod of the Chili Appreciation Society International to learn the rules and process of a sanctioned competition. After her 2006 event, she remained part of the chapter but was reluctant to get more involved. "They asked me if I wanted to cook, and I did not want to do it," she says.

After much cajoling and a crash course in cooking chili, she was finally persuaded to compete.

"I made the final table that first day and placed second in showmanship," Friedel says. She was hooked. "I said, 'Oh, honey, if I'm cooking chili, I'm going all in.'"

CLOCKWISE FROM LEFT From left, René Chapa, Beth Baxter and Teena Friedel mix laughter with chili-making, a process that can take three hours. Competition chili typically includes several chili powders. Final-round entries at the 2025 Texas Ladies' State Chili Championship Cook-Off in Seguin.

ABOVE Donna Dodgen—Seguin mayor and a contest judge—takes a taste.



TOP An entry in the junior competition gets loving attention from an adult.

ABOVE Paisley Banks brings her chili to the judges. The 7-year-old from La Grange won the junior competition.

OPPOSITE Reese Satsky, wearing her crown from the 2024 junior championship, dishes up her chili.

The community embraced her.

“If I needed anything, somebody gave it to me, and seeing how much fun everybody had, and part of your entry fee went to charity, and that feels really good.”

In the birthplace of chili, the official state dish comes with a storied history that represents Texas’ bold, rich culture. CASI, one of three standard-bearers for chili cook-offs in the state, hosts hundreds of competitions annually across the continent, raising \$729,000 for charity during the last full fiscal year. But none of those events have the vibrance, camaraderie and history of the Texas Ladies’ State Chili Championship Cook-Off.

It’s as much about Texas hospitality as it is secret spice mixtures, and it’s a testament to the power of women in a traditionally male-dominated domain and the close-knit bonds that good food fosters.

The TLSCCO holds a unique place in chili history. The event was created in direct response to the 1970 formation of the Chilympiad, a famous San Marcos cook-off that barred women. In response, legendary rancher and humorist Hondo Crouch offered up Luckenbach, the town he owned near Fredericksburg, for a separate cook-off in 1971 called Hell Hath No Fury Like a Woman Scorned. It was for women only. And it was an instant hit.

The event evolved over the years to support more entrants and found its footing in Seguin, about 35 miles east of San Antonio, in 1991 as the second-largest chili cook-off in Texas, just behind the distinguished Terlingua International Chili Championship. While it’s no longer the second-largest, the women’s competition is still a qualifier for Terlingua, meaning winners gain immediate entry to the most prestigious cook-off of the year.

Heating Up

On a warm April day at Max Starcke Park in Seguin, there's a huge spread of cars, campers and tents, all in residence for the TLSSCO weekend. A flag with the CASI logo flies above the proceedings, centered around a covered pavilion in a grove of pecan and sycamore trees along the Guadalupe River.

With 135 cooks, the competition is fierce but also clearly fun. Tents, tablecloths, T-shirts and décor are in bright pinks, purples and yellows. Previous champions stroll around wearing tiaras and bright sashes. Men, working behind the scenes, wear pink polos. Everywhere is the sound of women laughing.

Under the pavilion, the junior competition is already underway, with four girls ages 7–15 tending their pots in front of the main stage. Last year's junior champion, Reese Satsky of Friendswood, is back, wearing her crown.

At the appointed hour, they parade their chili through a glitter-speckled purple arch to the turn-in table, reminiscent of a beauty pageant victory lap.

Outside the pavilion, the adult competition is just getting started. Cooks can begin their chili anytime but most plan a three-hour cook for the 1 p.m. turn-in time, when all competitors must present their chili to judges in 32-ounce plastic foam cups, marked only with ID numbers for anonymity. The visiting and socializing quiet down as the burners are lit.

"A lot of people think if you go to a cook-off, it's just, you know, a free-for-all," says Beverly Maricle, the cook-off's board president. "We do party. We do have a good time but take what we do very seriously. After chili is turned in, or during the resting period, then you walk around and you visit with everybody, but when you're cooking, you're cooking. It *is* a competition."

René Chapa of Grand Prairie, the 2023 chili world champion and 2014 ladies state champion, is among this year's top competitors, browning her meat on a custom-painted camping stove under a purple awning with six other cooks, including her mom, Beth Baxter. All are dressed in pink shirts that read, "Spread Kindness."

"Everybody does their own things a little bit differently," Chapa says. "And so, you know, I'll tweak it here and there. She tweaks hers here and there."

While traditional Texas chili consists of beef (usually cuts of stew meat) cooked low and slow with a blend of peppers, garlic and onions, competition chili is more concentrated.

"This chili is not like a Wolf Brand Chili. You're not going to sit there and eat a whole bowl; it's very spicy," Chapa says. "We've got five, six chili powders in here."

Stew meat is left behind in favor of chili ground beef, and any vegetables are blended to create a gravy. Judges taste a single spoonful of each chili before recording a score, so each bite needs to pack a consistent punch.

"Competition chili is a little bit stronger, a little saltier, a little spicier," says Maricle, a member of GVEC. "You want a little back bite, but if the tears are running down your face, your pot's too hot."



"You want a little back bite, but if the tears are running down your face, your pot's too hot."

Each entry is judged based on five factors: aroma, color, consistency, taste and aftertaste. At the end of each round of judging, half the entries advance and the tasting begins anew.

Pat Krenek, 2001 and 2003 ladies state champion, has been coming to the competition since the Luckenbach days.

"You have to start out with a decent recipe," she says. "You crank it up, put it in that cup, turn it in and wish for the best. Once you cook your pot, it's out of your hands."

Krenek loves the atmosphere of the event. "This is just a relaxing time. It's not a beauty contest, so you don't have to dress up or do your hair and makeup," she says. "And the men are the ones working."

Cooking Down

Stoves get turned off during the chili's resting period as the spices work their magic. And then there's a last-minute crush of activity before the mad rush to the turn-in table.

At Chapa's tent, a band of visiting competitors brings out a tray of Jell-O shots, and everyone toasts to each other's good luck. Some go back for seconds.



LEFT Chapa coats her plastic foam cup with a spoonful of chili.

ABOVE Friedel relishes winning the 2025 cook-off.

About 10 minutes before turn-in time, Chapa primes her entry cup by pouring in a spoonful of chili and swishing it around the edges, coating the cup in a familiar red color. Precoating the cup takes some of the plastic foam smell away, giving the aroma the best chance of scoring high.

At its core, this is a competition, but it's also about the experience. For the participants, it's a chance to show off their skills and gain recognition but also to nurture the bonds of a supportive statewide community.

Jeff Bauer, a CASI board member from Pinehurst, is sitting in the shade as his daughter Madalynn Bauer, 18, is cooking in the adult division for the first time. "At barbecue cook-offs, nobody will help you. It's all about me, me, me, me, me," Jeff Bauer says. "But chili cooks, they'll help you."

He competed for years on the barbecue trail before finding the chili circuit.

"It got to the point to where I was spending almost \$800, \$900, \$1,000 a weekend at barbecue competitions," he says, "and without sponsorship, there's no way an average Joe can do that."

Bauer made the switch to chili in 2012, bringing Madalynn with him to competitions. "I mean, the chili cook world is just so much more friendly."

The kindness of the chili community is a common refrain among TLSCCO competitors, many of whom return year after year. There's an unspoken understanding that while

everyone is there to win, the real victory is the chance to support one another.

When Friedel, the reluctant cook from Irving, was diagnosed with cancer in 2011, words of encouragement poured in from CASI members from across the U.S.

"I never felt so much love from strangers in my entire life. I got cards in the mail from Minnesota, Ohio. I don't even know who these people were, but they knew me from the cook-offs," Friedel says. "It was just the most moving and precious thing to have people help you when you struggle. I have a whole chili family now."

Crowning Moment

For judging, hundreds of people—including members of the public—are divided among tasting tables.

"We like to have a minimum of 200," Maricle says. On this day, some parks employees and litter cleanup crews have been recruited. The mayor of Seguin, Donna Dodgen; city employees; and longtime chili judges line the final table to determine the winners.

The main stage features custom purple camp chairs, part of the award booty for the top 20 cooks.

After the final tastings, the pavilion overflows with competitors, their supporters and curious onlookers. The winners are announced from 20th place to first by the entry numbers on their cups. Sharp cries and shouts of excitement rise up

as winners emerge from the crowd, accept hugs from friends and then are escorted on stage.

Beth Baxter's number is called as 20th place, and she takes a seat in her camp chair. As she's handed a chilled glass of champagne, the number of her daughter, René Chapa, is called as 19th place, and the two women reunite on stage with laughter and hugs.

The camp chairs are almost full as the reserve champion's number is called. A proud Jeff Bauer lets out a whoop of joy and spins his daughter Madalynn around. As the runner-up, she will head to Terlingua after her first year of competition.

When the championship announcement comes, Friedel

looks radiant as she rises from the crowd. It takes her a few minutes to make her way to the stage, slowed down by all the hugs she receives along the way.

She's crowned by last year's winner and handed a bouquet of yellow roses and a large trophy, which she will carry around to competitions until next year's winner is declared. She dabbled in chili cooking on a lark, and now—with the help of her "chili family"—she's a state champion.

"I already knew it was going to be me," she says later. "It was really weird, I just knew I was going to go get that crown." ■

The Roots of Red

BY DENNIS RAY SCHNEIDER

Like many quintessentially American foods, chili (or more accurately chili con carne) was born from that unique amalgam of cultures found in the U.S. And like many foods rooted in home cooking, a precise origin is hard to track down.

Though some writers have suggested chili has an Aztec or New Mexican origin, Frank X. Tolbert's *A Bowl of Red*, one of the definitive books on chili, opines that most historians agree it originated in San Antonio. *A Bowl of Red*, Joe E. Cooper's *With or Without Beans*, and Robb Walsh's *The Chili Cookbook* write that the dish was seldom found in Mexican restaurants or homes until the 20th century.

It was, however, found in Texas in the 1800s.

You had in San Antonio during that time the influx of Spanish culture along with the meat animals of the Old World—sheep, goats, pigs and above all, cattle—present in abundance by the beginning of the 1800s.

Tolbert, Cooper and Walsh have suggested that immigrants from the



COURTESY UTSA SPECIAL COLLECTIONS

Canary Islands brought to San Antonio on the order of the Spanish king in the 1700s were the originators of chili. There is a line of evidence in the red mojo sauces that Canarian foods are known for, composed of ground chiles of varying degrees of hotness, cumin, garlic and other spices. These base sauces are remarkably similar to those used in most chili recipes.

Chili appeared most prominently in San Antonio in the 1880s when it became a market staple supplied by Tejana women who became known as chili queens. In the city's open-air markets, above, these family cooks fed workers and visitors in what was becoming a major cattle center of the Southwest.

More cultural fusion spread chili across Texas. In 1894, Charles Geb-

hardt, a German immigrant who lived in New Braunfels, developed a method for turning dried chiles into a powder that could be sold to restaurants burgeoning in new railway towns. That meant a quick bowl of red could be prepared without the long cooking and processing required for the intact dried chile. His chili powder remains a staple.

In the 20th century, canned chili and chili powders powered the spread of the dish across the U.S. and beyond, setting the stage for the final (so far) evolution of the dish—the cook-off.

While the first chili cook-off may have taken place at the 1952 State Fair of Texas, the much publicized 1967 competition in Terlingua, which Tolbert helped organize, created the chili cook-off phenomenon. ■

A ghost town called Nameless rallies to be remembered

NAME DROPPING

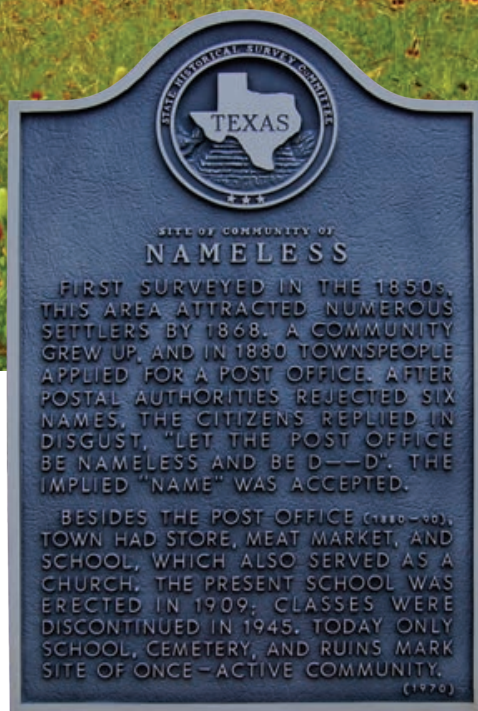
BY ANNA MAZUREK

IN 1880, as the story goes, a growing community northwest of Austin applied for a post office under the name of Fairview. That name was rejected by the federal government along with five subsequent applications because the names were already in use. After the sixth rejection, the disgusted townspeople replied, “Let the post office be nameless and be damned.”

That iconic line, now inscribed on the town’s historical marker, is how the community officially became Nameless (though it was often referred to as Fairview locally).

A century and a half later, few remnants of the town remain. But on April 12, nearly 300 people gathered around a 1909 one-room schoolhouse on Nameless Road in what is now Leander to celebrate the historic addition of an 1876 homestead that had been relocated to the property.

The town’s post office operated for a decade during its heyday, accompanied by a meat market, general store and the



COURTESY FRIENDS OF NAMELESS SCHOOL

school that doubled as a church. The white board and batten Nameless School operated for 36 years, from 1909 to 1945.

“Anything happening was happening at the school,” says Mary Cameron, president of the nonprofit Friends of Nameless School. “It was the center of life, especially out here in the sticks.”

The school closed when the outlying individual schools consolidated into the Leander school district, says Cameron, a member of Pedernales Electric Cooperative.

She grew up in East Texas but often visited her grandfather, who lived down the street from the school. After raising her children in nearby West Lake Hills, she and her husband moved into her grandfather’s house in 2007 and later



STACY COALE

WANT TO VISIT?

Contact the Friends of Nameless School Facebook page or email friends.of.nameless.school@gmail.com.

became involved in the Friends of Nameless School.

The organization started in the 1950s, a century after Nameless was originally surveyed, and became an official nonprofit in 1992 as part of an effort to restore the school, which sits on property owned by Travis County. The building's extensive restoration, including a new concrete foundation made to resemble the original cedar poles, was completed in 2009 to celebrate the structure's centennial.

"Every board in the floor was pulled up, sanded, scraped, reshellacked and put back down," Cameron says. "The members were painting the inside and the outside." Ceiling fans, heat, air conditioning and a bathroom also were added.

And with that, it seemed that the only remnant of Nameless was preserved.

But in 2023, when land across from the school was being cleared for a subdivision, two historic discoveries were made.

The first was a small wrought-iron fenced cemetery, the resting place of Eliza Gray, wife of Hubbard Gray, who was a teacher and election judge. Hubbard is believed to be buried next to her in an unmarked grave. In 2024, the site was preserved and designated as a Historic Texas Cemetery.

Further construction efforts clearing a cedar brake revealed another surprise—the ruins of a home. "We didn't discover it until the bulldozer had taken out a lot of the cedar trees," Cameron says. "We never knew it was there."

Research revealed it was the homestead of the Grays, who were among the area's early settlers. They had donated an acre and a half of their property for a different school, believed to be the area's first free public school.

The cedar dog-run style house has two rooms separated by a central open area. Based on lumber markings, the structure dates to 1876.

Cameron helped lead efforts to relocate the structure, moving it across the street to the Nameless School. Taylor Morrison, the homebuilder and developer who uncovered the building, donated \$15,000 to help cover the cost.

Period reenactors were on hand for the Friends of the Nameless School's April celebration of the completion of the first phase of restructuring efforts for the Gray house—including roof repairs, reconstruction of the stone fireplace and chimney, and the addition of two porches.

A wheelchair-accessible ramp and new windows, doors and floors are slotted for the next phase. The organization is currently raising money through grants, donations and proceeds from holiday sales. At the annual Christmas in November fundraiser at the Catholic church in nearby Lago Vista, members of the nonprofit will sell handmade crafts, jams and a forthcoming cookbook.



PHOTOS THIS PAGE STACY COALE



OPPOSITE, FROM TOP The relocated and refurbished Nameless School in springtime. The ghost town's historic marker. Mary Cameron has led efforts to restore Nameless' structures.

THIS PAGE, FROM TOP Historian and educator Chris Twing demonstrates hand-sewing and a classic marbles game. John Nabors shows weaving techniques in front of the Gray house.

While Cameron worries about the site's future and Friends members aging out, she hopes it will continue to be a gathering space. Another community celebration is scheduled for April 2026.

"So many of us are so wrapped up in schedules and deadlines [with] no time to really slow down," Cameron says. "I would like it to continue being used by the community to take a step back in time to simpler times." ■



PRICES STARTING AT \$9,995 INSTALLED

GREAT AMERICAN SHOWER SALE

CUSTOM SHOWERS

FROM \$129 PER MONTH

Lifetime Warranty
Custom Sizes Available
100% Financing Available
A+ BBB Rating
Good Contractors List



BEST BUY WALK-IN TUBS
FEATURING "SEALTITE" TECHNOLOGY

Trusted by Texans for Over 20 Years
Tubs and Showers Made in America

 Visit Our Texas Showroom 

CALL FOR MORE INFO
682-205-3532 • 888-825-2362
bestbuywalkintubs.com

Bank C.D.'s Due? CALL US NOW

1-800-359-4940 TEXAS TOLL-FREE
www.mattsonfinancialservices.com

BLAKE MATTSON, CFP™
Signal Securities, Inc., 5400 Bosque, 4th Floor, Waco, TX 76710
Serving Customers All Over Texas

All C.D.'s are insured to \$250,000 per institution by the F.D.I.C. All C.D.'s are subject to availability. Securities offered thru Signal Securities, Inc., Member FINRA/SIPC 700 Throckmorton, Ft. Worth, TX 76102. (817) 877-4256.

Steel Mobile Home Roofing

Leaks? High energy bill? Roof rumble?

PERMA-ROOF®
from Southern Builders



800.633.8969 • roofover.com

Advertise and Get Results

REACH 1,587,000 NORTH TEXANS
with a *Texas Co-op Power* ad package



NORTH TEXAS CIRCULATION



Not just another Hunger Game.
Enter to Win 5 lbs. WILD-CATCHED TEXAS SHRIMP



▼ DIGITAL

▼ PRINT

99%

OF OUR READERS TRUST THE TEXAS CO-OP POWER BRAND!

OUR READERS ARE:

- ▶ Homeowners (93%)
- ▶ Landowners (49% own 1+ acres)
- ▶ Rural/Small Town Residents (72%)
- ▶ Truck Owners (68%)
- ▶ Pet Owners (74%)

We offer advertising packages to fit any budget.

Availability is limited—contact us today to reserve your space.

TexasCoopPower

Contact Elaine Sproull at (512) 486-6251 or advertising@TexasCoopPower.com



TCP Gift Shop

Find Texas Treasures

Texas food, music, housewares, gifts and more—find it all on our website, along with great deals for TCP readers.

Just pick and click—it's easy to shop for friends and family without leaving home.

TCP Shop now
TexasCoopPower.com/shop



DO MORE

WITH YOUR DR® FIELD & BRUSH MOWER

Every DR® Field & Brush Mower gives you the power to **DO MORE**

- POWER** – to mow through anything with up to 2X more than the competition.
- MANEUVERABILITY** – thanks to power steering and hydrostatic drive options.
- FEATURES** – including easy to use controls and available attachments.
- CHOICE** – Commercial, Electric, Walk-Behind and Tow-Behind models available.

PRO MAX34 FIELD & BRUSH MOWER

USA ENGINEERED AND BUILT SINCE 1985
Assembled in the USA using domestic and foreign parts.



DR® POWER EQUIPMENT

Scan the code to shop **DRPower.com** today or request a free catalog!



Toll-Free: 800-717-6278 | FREE SHIPPING Options Available



Now! Complete National Park Quarter Set Only \$14.95!

Don't miss out! The final coin has been released and quantities are limited for these **Uncirculated Complete 56-Coin sets!** The first coin in this set was issued in 2010.

- FREE** Shipping!
- FREE** Gift: Uncirculated Lincoln Shield Cent

You'll also receive a handpicked trial selection of fascinating coins from our No-Obligation Coins-on-Approval Service, from which you may purchase any or none of the coins – return balance within 15 days – with option to cancel at any time.

Final Issue




Common Obverse (Heads)
Actual Size

Personalize Your Folder!

- Add a name or special message
- Embossed in gold-colored foil

SAVE 50%
John Sample
Made in USA

Mail Coupon Today! For Faster Service Visit:
LittletonCoin.com/Respond

Littleton Coin Company®
Serving Collectors Since 1945
Offer Code: 45H420

SPECIAL OFFER FOR NEW CUSTOMERS ONLY

☒ **YES** Please send me the following:

QTY	DESCRIPTION	PRICE	TOTAL
	56-Coin Collector's Set (limit 5)	\$14.95	
	Display Folder	\$5.95	
	Personalize my folder for \$1.97 each (Reg. \$3.95)*		
1	Uncirculated Lincoln "Shield" Cent		FREE!
	Shipping		FREE!
	Sales Tax		FREE!
ORDER MUST BE RECEIVED WITHIN 7 DAYS		TOTAL \$	

Write your personalization here, limited to 30 characters including spaces

*ACTUAL LETTERING WILL APPEAR ON ONE LINE. Folder sold separately. Personalized Items cannot be returned.

Payment Method: ☐ Check payable to Littleton Coin Co.
☐ VISA ☐ MasterCard ☐ American Express ☐ Discover

Card #: _____ Exp. Date: ____/____/____

Name _____

Address _____ Apt# _____

City _____ State _____ Zip _____

E-Mail _____

Mail to:  Littleton Coin Company
Offer Code: 45H420
1309 Mt. Eustis Rd Littleton, NH 03561-3737



MESSAGE
FROM
GENERAL
MANAGER

ALAN
LESLEY

Tell Us How We're Doing, So We Can Do Even Better

SINCE 1938, CECA has been proud to serve our members and their families. This cooperative was built by members like you, which means you are more than just a customer. You are an owner, and your voice helps guide how this cooperative is run.

At our 87th annual meeting October 9, we shared that CECA would be taking part in the American Customer Satisfaction Index (ACSI®). Soon many of you will receive a survey by email.

This national survey is a trusted way to see how organizations are performing, and it asks about different parts of your experience with CECA, like billing, communication, service reliability and how our team interacts with members. The results give us a clear picture of how we are doing compared with other co-ops and top companies across the country.

The survey is valuable because it lets you tell us what we are doing well and where we could improve. Every response matters. Knowing the good, the bad and the in-between helps us understand what is most important to our members. That way, we can keep doing what works, make improvements where they matter most and continue to provide the service you value.

If the survey shows up in your inbox—or even in your spam folder—I hope you will take a few minutes to complete it. Your feedback directly shapes how CECA serves you and your neighbors today and in the future.

For more than 85 years, CECA has reflected the values and priorities of its members. By sharing your thoughts, you help us stay true to that promise and ensure this cooperative remains strong for generations to come. ■

ACSI® and its logo are registered trademarks of the American Customer Satisfaction Index LLC. For more information about the ACSI, visit www.theacsi.org.



TOUCHSTONE ENERGY COOPERATIVES



MARK YOUR CALENDAR

Daylight Saving Time Ends

Sunday,
November 2
Set clocks back 1 hour.

Veterans Day

Tuesday,
November 11

America Recycles Day

Saturday,
November 15

Thanksgiving

Thursday,
November 27
Our offices will be closed November 27–28 for the holiday.



Santa's Coming to CECA!

The holidays are almost here, and what better way to capture the magic than with a photo that will last a lifetime?

CECA invites you and your little ones to our 3rd Annual Free Photo Op with Santa on Tuesday, December 9, from 5 to 7 p.m. at CECA headquarters, 349 Industrial Blvd.

This event is completely free—all you need to bring is your phone or camera to snap the perfect holiday picture of your children with Santa. These are the moments you'll look back on for years to come.

To make the evening even sweeter, we'll be serving hot chocolate and cookies while families enjoy the festive atmosphere.

At CECA, we cherish our community and the joy of the holiday season. This annual tradition is our way of celebrating with you and giving back to the families who make this area special.

So bundle up your little ones, bring your phone and join us for a magical evening with Santa. We can't wait to see you there!

December 9
5–7 p.m.

CECA Headquarters
349 Industrial Blvd.
Comanche



SCHOLARSHIPS AVAILABLE



**Now
Accepting
Applicants**

**Deadline
April 3rd**

Apply Now!

CECA

WWW.CECA.COOP/SCHOLARSHIPS

Inspire a Love for Reading, One Book at a Time

CECA'S OPERATION ROUND-UP is bringing the magic of reading to your doorstep with Dolly Parton's Imagination Library. CECA Operation Round-Up sponsors free books for children age 5 and under.

Each month, participating families receive a high-quality, age appropriate book delivered right to their doorstep. Each book is personalized with the child's name and meant to spark a love of reading from the very beginning.

The books are carefully chosen by a panel of childhood literacy experts and include tips on the inside cover for enhancing engagement and interaction between the child and their caregiver. Twice a year, children also receive bilingual Spanish and English titles to support early language development.

CECA Operation Round-Up's support ensures that the program is available at no cost to families within our service area. It's one way we live out the Seventh Cooperative Principle of Concern for Community and help children grow and learn before they ever step into a classroom.

Books have a way of creating quiet moments, big dreams and lifelong habits. With every book that arrives in the mail, children gain something far more valuable than a story. They gain confidence, curiosity and connection.

To sign up, visit ceca.coop/imagination-library or scan the QR code on this page. ■

Dolly Parton, founder of the Imagination Library, with young readers and a copy of her book *I Am a Rainbow*, highlighting the program's mission to provide free, high-quality books to children from birth to age 5 and foster a lifelong love of reading.



DOLLYWOOD FOUNDATION



150 TEXAS TEENS 7 DAYS IN D.C. 0 DOLLARS

High school students: Get ready to pack your bags and join 2,000 teens from across the U.S. in Washington, D.C., paid for by your electric co-op.

Museums. Memorials. Monuments. Memories. Friends. History. There's something for everyone on this trip of a lifetime!



SEE THE VIDEO

APPLY NOW!

ceca.coop/government-action-youth-tour

JUNE 14–21, 2026



LUIGIERMA | ISTOCK.COM

Best Bets To Stay Safe Online

PROTECTING YOURSELF ONLINE doesn't have to be complicated or expensive. A few simple habits recommended by the National Cybersecurity Alliance can dramatically reduce your risk of falling victim to cybercrime.

At the heart of online safety are four essential behaviors. These simple steps will help shield your personal information, protect your online accounts and keep your devices secure.

Strong Passwords

Your passwords are the first line of defense between a criminal and your information. Here's how to have strong passwords.

- ▶ Make your passwords long and complex. Every password should be at least 16 characters, which significantly overwhelms password-cracking programs. Use a random mix of letters, numbers and symbols.
- ▶ Don't reuse passwords. Every account needs a unique password. Unfortunately, making small changes, like adding numbers or switching out an S with a \$, doesn't count as a unique password.
- ▶ Use a password manager to store and generate strong passwords. If you're wondering how to handle so many unique, long passwords, the answer is a password manager. There are many free, secure options, and password managers are the safest way to store your passwords. If you prefer to keep a password notebook, treat it like cash.

Multi-Factor Authentication

This method, sometimes called two-factor authentication, adds an extra security layer by requiring something more than

just your password to log in. Think of it as using two locks on your digital door instead of only one. This could be:

- ▶ A one-time code sent to your phone or email
- ▶ A biometric scan, like a fingerprint scan or Face ID
- ▶ A security key

Enable MFA on your accounts—but especially email, banking and social media accounts. It's a simple way to supercharge your cybersecurity.

Also, never share MFA codes with anyone—whether over the phone, through texts or via email. Only scammers will ask for MFA codes.

Keep Software Updated

Software updates don't just bring new features. They often fix security flaws that criminals exploit. It usually takes only a few minutes, and the security updates are worth it.

- ▶ Turn on automatic updates for your devices and apps. You can usually find these options in your settings menu.
- ▶ Install updates promptly for your operating systems, browsers, antivirus tools and apps.
- ▶ Don't click "Remind Me Later"—the security is worth any inconvenience.
- ▶ Remember your phones, smartwatches and tablets are computers, so keep these devices updated as well.

Beware of Scams

Phishing remains the most common online threat. Criminals send fake emails, texts or social media messages to trick you into revealing sensitive information or clicking malicious links. These messages aim to get you to click before you think by playing on your emotions. Scammers may even call you. Here's how to look out for phishing and scams.

- ▶ Be highly skeptical of unexpected messages, especially those urging immediate action or asking for personal details.
- ▶ Phishing emails can light up positive emotions ("You've won our sweepstakes!") or negative ones ("You've been hacked!").
- ▶ Don't click suspicious links or download unexpected attachments.
- ▶ Report phishing attempts to your email provider, social media platform or information technology department.
- ▶ If you're unsure if a message is legit, ask a friend, co-worker or family member. A second set of eyes can be invaluable in spotting scams. ■

Prepare Now for Winter Weather

NOW IS PROBABLY THE time you're making plans for the holidays—arranging travel, finding gifts for loved ones and getting in the festive spirit. But now is also the perfect time to make a plan to keep your home safe this winter.

Cold weather, ice and snow can do real damage to your home if you don't prepare. Take the time to do some maintenance and winterize your home to make it more comfortable and safe in the coming months.

Insulate windows. Reducing drafts can lower your home's energy costs by up to 30% per year. You can get inexpensive supplies like weatherstripping, rope caulk, shrink film and draft stoppers at a hardware store.

Trim tree branches. Any tree limbs or branches hanging over your home should be cut back to at least 3 feet away from your house.

Inspect and repair your fireplace. In addition to your own visual inspection, you may want to have an expert inspect your chimney inside and out. Check that the roof flashing is tight against the chimney.

Check and repair the roof. Do a visual inspection or hire a professional. Check for cracked caulk or rust spots on flashing; shingles that are buckling, curling, blistering, missing or broken; cracked rubber boots around vent pipes; and masses of moss and lichen, which may indicate the roof is decaying underneath.

Clear out and repair gutters and downspouts. Clogged rain gutters or downspouts can damage your home's foundation or cause ice dams during a freeze. Ensure the gutters aren't sagging or trapping water, and tighten gutter hangers and downspout brackets.

By taking the time now to prepare your home for winter, you can prevent a headache—or serious damage—later on. ■



MICHAEL KRINKE | ISTOCK.COM

Comanche Electric Cooperative Association

Your Touchstone Energy® Cooperative 

CONTACT US

349 Industrial Blvd.
Comanche, TX 76442
Toll-Free 1-800-915-2533
Web ceca.coop

General Manager

Alan Lesley

Board of Directors

Randy Denning, District 1
Pete McDougal, District 2
Ruby Solomon, District 3
Monty Carlisle, District 4
Troy Stewart, District 5
Loren Stroebel, District 6
Phil Taylor, District 7

24/7

Outage Hotline Number

CECA crews are available 24/7 in the event of a power quality issue.

TOLL-FREE
1-800-915-2533

ABOUT CECA

CECA operates in Brown, Callahan, Comanche, Eastland, Mills, Shackelford and Stephens counties.

This institution is an equal opportunity provider and employer.

Esta institución es un proveedor de servicios con igualdad de oportunidades.

OFFICE LOCATIONS

Headquarters

349 Industrial Blvd., Comanche, TX 76442
Monday–Friday, 7:30 a.m.–4:30 p.m.

Early

1801 CR 338, Early, TX 76801
Monday, Wednesday and Friday, 7:30 a.m.–4:30 p.m. Closed from 1–2 p.m.

Eastland

1311 W. Main St., Eastland, TX 76448
Tuesday and Thursday, 8 a.m.–4 p.m.

VISIT US ONLINE

ceca.coop



Check us out at
TexasCoopPower.com/comanche

Community Calendar

Brownwood

Contractor Vendor Fair, November 6, 5–10 p.m., Brownwood Event Center Complex, 601 E. Baker St. Attendees can shop, ask questions and connect with trusted local trade businesses. Meet the pros. Plan your next project. Support local trades.

Sherlock and the Baker's Daughter, November 9 at 2:30 p.m. and November 10–12 at 9 a.m., 10:30 a.m. and 1 p.m.; Brownwood Lyric Theatre, 318 Center Ave. A perfect show for children and families. The brilliant detective, Sherlock Holmes, is on the case to solve the mystery of the baker's daughter. Call Howard Payne University at (325) 649-8007 with any questions.

Wildflower Walk, Saturday mornings (weather dependent), November 1–December 27, Lake Brownwood State Park, 200 Park Road 15. Stop and smell the flowers with Ranger George on a wildflower walk to see what's blooming in the park. This program is great for all ages. We meet at the head of the Texas Oak Trail. Bring sturdy walking shoes and water. This program is free with park entrance.

Best Christmas Pageant Ever, December 5, 6, 12 and 13 at 7:30 p.m. and December 6, 7, 13 and 14 at 2:30 p.m.; Brownwood Lyric Theatre, 318 Center Ave. Get ready for a heart-warming holiday comedy. When the unruly and infamous Herdman kids crash Sunday school and unexpectedly join the Christmas pageant, the entire town is horrified. Known as the "worst kids in the history of the world," the Herdmans have never even heard the Christmas story, but they're determined to take over every major role. As rehearsals go hilariously off-track, everyone expects total disaster—but the Herdmans might just help the town discover the true spirit of Christmas in the most unexpected way. Filled with laughs, surprises and touching moments, this family-friendly show is a joyful reminder of love, kindness and the magic of the season.

Holiday at the Lake, December 12–13, 6–8 p.m., Willow Point camping loop at Lake Brownwood State Park, 200 Park Road 15. Celebrate the holiday season with the Texas Parks and Wildlife Department's drive-thru holiday lights display. Campers will have their sites decorated for you to view. Make sure to stop

by the group dining hall to enjoy a fire with a ranger and paint an ornament to take home. This event is free. TPWD will be collecting items to help the Brown County Humane Society. Needed donation items include puppy and kitten food (wet and dry), cat food (wet and dry), cat litter, trash bags (heavy-duty, 55–60 gallon), puppy pads, laundry soap, Dawn dish soap, paper towels, toilet paper, and cat and dog toys. TPWD has free campsites for campers who wish to decorate their site and pass out candy for this event. To sign up for a site, call (325) 784-5223 or email lakebrownwoodsp@tpwd.texas.gov. Campsites are limited and available on a first-come, first-served basis.

Yuletide Express at Lehnis Railroad Museum, December 13, 5–8 p.m., 700 E. Adams St. Join us for a night full of joy, laughter and festive fun. For more information, go to visitbrownwood.com/event/yuletide-express-at-lehnis-railroad-museum.

TexasBank Holiday Classic, December 29. This annual high school basketball tournament attracts dozens of teams from across the state in multiple divisions. For more information, contact the Brownwood Visitor Center at (325) 641-0517.

Cisco

Christmas at the Hilton Vendor/Craft Show, November 15. The Cisco Chamber of Commerce will host this festive event, featuring a variety of local vendors and handmade crafts. For more information, contact (254) 442-2537.

Holly Jolly Lighted Christmas Parade, December 4, 6:30 p.m. Santa at the Hilton, December 4, after the parade.

For more information about Cisco events, contact the Cisco Chamber of Commerce at ciscochamberofcommerce@gmail.com, call (254) 442-2537, or visit ciscochamberofcommerce.com/community-happenings.

Comanche

Comanche Market, November 1, December 6; 9 a.m.–1 p.m.; 1300 E. Central Ave. This market takes place on the first Saturday of each month and features a variety of local vendors. For more information, contact texasahandmadesuds@gmail.com or call (325) 330-3666.

Veterans Day Luncheon and Tribute, November 9, 11 a.m.–2 p.m., Comanche County Museum. This event is held to honor and thank our veterans for their service. Admission by donation only. For more information, email comanchecountymuseum@gmail.com or call (325) 356-5115.

Annual Christmas Party & Open House, December 6, 1–4 p.m., Comanche County Museum. Featuring snacks and delicious desserts, music and stories from special guest Tommy Patterson, and a children's choir singing holiday favorites.

Comanche Open House, December 6, 13 and 20; 11 a.m.–5 p.m.; Comanche Mercantile; 101 N. Houston St. Meet talented artisans and sample delicious appetizers and giveaways. Treat yourself to festive treats, samplings and so much more while you shop for the perfect gifts and holiday finds. Don't miss out on this cheerful celebration. For more information, contact Comanche Mercantile at (254) 979-1291.

CECA welcomes your local event submissions.

If you have any events you would like listed in the Community Calendar, please contact Triston McGehee. Event information must be submitted two months in advance for the magazine. The calendar is published monthly and includes events scheduled for the month of publication and the following month. CECA reserves the right to edit or exclude events based on space availability and other considerations. We do not certify the accuracy or reliability of any information posted in the Community Calendar. To confirm event details, please contact the event organizers directly. Email tmcgehee@ceca.coop; write to CECA at P.O. Box 729, Comanche, TX 76531; or call 1-800-915-2533.

CECA Free Photo Op With Santa, December 9, 5–7 p.m., 349 Industrial Blvd. Bring your little ones and the whole family for a fun photo with Santa Claus—don't forget your phone or camera to capture the magic of the moment! We'll also have free hot cocoa and treats available. Save the date, spread some holiday cheer and create magical memories this Christmas season.

Explore Comanche Christmas; December 12, 13 and 15. Get ready to celebrate Christmas in Comanche like never before, and immerse yourself in a Hallmark movie holiday experience. Join us for the dazzling Christmas lighted parade, glide across the ice skating rink and witness the magical tree lighting near the charming Comanche square! Bring the kids for endless fun at Santa's Workshop, then drop them off with a babysitter and head to Legacy Estates for the festive Jingle Mingle and Legacy of Trees. Sip on a delightful glass of wine, indulge in tasty snacks and stroll through a decorated Christmas tree farm, brought to life by our wonderful local businesses and families.

For questions, reach out to the Comanche Chamber of Commerce at comanchetxchamber@gmail.com or (325) 356-3233.

De Leon

De Leon Market; November 8, December 13; 9 a.m.–1 p.m.; City Auditorium; 125 S. Texas St. This market takes place on the second Saturday of each month and features over 30 vendors, offering a variety of goods and local products. For more information, contact deleontxmarket@gmail.com or call Jerry Leonard at (817) 371-7869 or Mark Beaty at (432) 209-3275.

Early

Annual Hunter's Appreciation Luncheon & Gun Raffle, November 1, Early Visitors and Events Center, 419 Garmon Drive. Join us for an afternoon filled with exciting giveaways, raffles and delicious chili with all the fixings. A portion of all ticket sales will support the Good Samaritan Ministries Deer Project. Show your valid Texas Hunting License and receive one free door prize ticket and one free bowl of chili. Door prize tickets are \$1 each. Gun raffle tickets are \$20 each or 6 for \$100. Twelve guns are up for grabs, but only 600 raffle tickets will be sold. For more information, contact the Early Chamber of Commerce at (325) 649-9317 or ecoc@earlytx.com.

Lighting of the Christmas Tree, December 2, intersection of Early Boulevard and Garmon Drive. Enjoy live performances from the talented elementary and primary choirs as they fill the air with the sounds of the season. Create cherished memories with photos with Santa, and warm up with complimentary cookies and hot chocolate, generously provided by United Supermarkets. This free and festive event is packed with holiday cheer and is the perfect way to kick off the season. For more information, call (325) 643-5451.

Eastland

Rip's Lighted Christmas Parade & One Starry Night, December 6, Old Rip Square. Watch as the downtown Christmas tree comes to life, followed by Rip's Lighted Christmas Parade. Then stroll over to the Lumber Yard Event Center for

One Starry Night, where you'll enjoy free hot chocolate, cookies, live music and pictures with Santa. For more information on these events please contact the Eastland Chamber of Commerce at (254) 629-2332 or chamber@eastland.net.



POWER TIP

Applying new weatherstripping (or replacing old) around doors and windows can make your home more comfortable and reduce energy waste.

MIGUEL ALVAREZ | ISTOCK.COM



DID YOU KNOW?

Smoke alarms need to be replaced 10 years from the manufacture date. Test smoke alarms every month, and replace the batteries once a year.

JULIEALEXX | ISTOCK.COM



Happy Thanksgiving

From CECA

"I would maintain that thanks are the highest form of thought; and that gratitude is happiness doubled by wonder."
—G.K. Chesterton

Our offices will be closed Thursday–Friday, November 27–28, for the holiday. As always, crews will be on standby in the event of any emergencies.

VESELOVAELENA | ISTOCK.COM

CAT® ELECTRIC POWER



100 YEARS OF POWERING WHAT MATTERS.

Trusted Energy Solutions for Texas Communities

With decades of expertise, Cat® Electric Power delivers scalable energy solutions to help your community stay powered, prepared, and resilient.



Scan to find your
power solution

JUST RELEASED!

Prized Last-Year Coins

Collectors love “lasts” as no collection is complete without the last coin struck. Last year coins are often hard to find and always in demand. Little did master engraver George T. Morgan know the legacy he was creating when he designed what has become known as “The King of Silver Dollars” but it came to an end 104 years ago with the last-year 1921 Morgan Silver Dollar, the most beloved coin in American history.

Public Release - Only 832 Coins Available

Rarcoa®, America’s Oldest Coin Company, is announcing the public release of 832 of the very last year 1921 Morgan Silver Dollars, struck at the iconic Philadelphia Mint. Each coin today comes in Brilliant Uncirculated condition, pristine as the day they were struck!

Hold 104 Years of American History

Struck in 1921, each coin is one hundred and four years old. Could Charles Lindbergh have carried your coin in his pocket during his flight across the Atlantic? Or maybe your great-grandfather carried it while storming the beaches of Normandy during World War II before ending up in a small coin shop in Tuscaloosa, Oklahoma. Each coin has its own unique history and you can hold 104 years of American history when you buy yours today!

Sold Nationally for as much as \$141

This same 1921 Morgan Silver Dollar sells elsewhere for as much as \$141. But thanks to Rarcoa’s buying power and numismatic expertise, you can own one for as little as \$59, in quantity while supplies last.

That’s a difference of up to \$82!



**Sold Nationally for
as much as \$141**

- **Last Year of Issue**
- **90% Pure Silver**
- **Actual Size 38.1 mm**

BUY MORE AND SAVE!

Act now and you can SAVE BIG when you buy more! But don’t wait, our inventory won’t last long.

1921 Morgan Silver Dollar Brilliant Uncirculated

1-4 coins - \$69 each

5-9 coins - \$64 each, Save up to \$45 + **FREE SHIPPING**

10+ coins - \$59 each, Save \$100 or more + **FREE SHIPPING**

Call 1-833-304-6533

Offer Code LMDP181-1

Please mention this code when you call.



FREE SHIPPING on 2 or More! Limited time only. Product total over \$149 before taxes (if any). Standard domestic shipping only. Not valid on previous purchases. All information is correct as of the date of publication and is subject to change. Coins and other items are sold as collectibles and not as investments. Prices are subject to change. © 2025 RARCOA DIRECT



TCP Listen as W.F. Strong narrates this story on our website.



Taking Texico

How a Panhandle town ‘stole’ its rowdy New Mexico neighbors overnight

BY W.F. STRONG • ILLUSTRATION BY JONATHAN CARLSON

THIS IS A TALE of two towns established just a few years apart along the Texas-New Mexico border.

Texico, on the New Mexico side, sprang up first as a shanty along the Atchison, Topeka and Santa Fe Railway in the early 1900s. It had a reputation as one of the wildest towns in the West. Its gambling halls, bars and brothels were built on an untitled parcel of property one writer called “the unsurveyed strip.”

Then, a few years later, came Farwell, just across the border. It was better built on titled lands and far more orderly.

The lore of the period claimed that Farwell stole the town of Texico, almost overnight. It’s a large claim but not without merit. Here’s how it happened.

Texico was a town of squatters and

wooden shacks that sprang up quickly and haphazardly. The shacks were about the size of today’s average backyard shed. They had dirt floors and could be picked up and moved easily with just a few people walking them down the dusty street to a better location and a better view.

Imagine a squatter going to sleep in his home one night, dreaming of the garden he would plant—and the next morning waking up to greet a new neighbor whose shack was sitting where the dreamed-of garden was supposed to go. But with no surveyed lots and no titles, it was difficult to claim ownership of anything.

A writer for *Cosmopolitan* magazine, Eleanor Gates, went to visit these most unc cosmopolitan twin towns at the turn of the last century. She listed the

businesses along one side of the street in Texico like so: “gambling-hell, restaurant, saloon, gambling-hell, billiard-parlor, jewelry-shop, livery stable, saloon.”

The buildings were made of poor wood, showed their rafters inside and had roofs of corrugated iron. These businesses were full of unsavory characters and poor souls looking for work on the railroad.

In contrast to this rootless world was Farwell, a planned community of sorts, named for the Farwell brothers of XIT Ranch fame.

There was money behind the Texas town. Buildings of fine brick rose above the prairie: a bank, two churches, a school, laundry, drugstore, lumberyard and icehouse. Little white markers that identified titled lots could be plainly seen by the squatters over in Texico.

There was a permanence to the town—and no gambling halls, dance halls or saloons. It was a place for raising a family.

It wasn’t long until the men of Texico started getting their buddies to help them walk their shacks over to newly acquired titled lots in Farwell. A grand exodus happened quickly, with Texico citizens moving to Farwell, a land of promise.

Farwell’s town manager increased the pressure on Texico by publicizing plans for a landscaped courthouse and a \$30,000 hotel. The locals saw that Texico might soon be dust in the wind.

And though Texico did shrink substantially, it did not disappear.

People in Farwell didn’t forget the good times they once enjoyed across the border. Some of them stepped across that line often, when they wished to cut loose and drink, dance and gamble. Perhaps there was even a saying back then, “What happens in Texico stays in Texico.” ■

Turkey Time

The many encores for Thanksgiving leftovers

BY VIANNEY RODRIGUEZ, FOOD EDITOR

Every Thanksgiving I'm left with loads of mashed potatoes, so I love finding ways to transform them. Enter the croquette, a delightful little bite of creamy potatoes with a crispy coating. The traditional version has ham, but today I'm adding turkey to the mix.

Thanksgiving Croquettes

2 cups mashed potatoes
1 cup finely diced cooked turkey
1 teaspoon garlic salt
1 teaspoon onion salt
1 cup flour
1 teaspoon salt
1 teaspoon ground black pepper
1 egg
1 tablespoon water
2 cups panko breadcrumbs
Vegetable oil, for frying
1 cup cranberry sauce
¼–½ cup orange juice

1. In a bowl, combine mashed potatoes, turkey, garlic salt and onion salt. Cover and refrigerate 2 hours.
2. Line a baking sheet with parchment paper. Scoop 2 rounded tablespoons mashed potatoes mixture, form into a ball and place on baking sheet. Continue this process until all croquettes are formed. Refrigerate 30 minutes.
3. In a bowl, stir together flour, salt and pepper. In another bowl, whisk together egg and water. Place panko breadcrumbs in a third bowl.
4. Roll each croquette in flour, shake off excess flour, dip in egg wash, then roll in breadcrumbs to coat.
5. Add 2 inches of oil to a large skillet over medium-high heat. Preheat oven to 200 degrees to keep croquettes warm after frying.
6. Fry croquettes in heated oil in batches, until golden brown on all sides, turning as needed. Drain on paper towels. Keep warm in oven.
7. In a small saucepan over low heat, combine cranberry sauce and ¼ cup orange juice. Cook until warm and thinned to desired consistency. Add additional orange juice if needed.
8. Serve warm sauce over croquettes.

MAKES 12–14 CROQUETTES

TCP Follow Vianney Rodriguez as she cooks in Cocina Gris at sweetlifebake.com, where she features a recipe for Turkey Tostadas With Pineapple Salsa.



Turkey Tetrazzini

LENICE BLAIR
TRI-COUNTY EC

When you have leftover turkey, nothing beats an extra-comforting baked spaghetti casserole. It has it all—tender turkey, fresh veggies, creamy sauce and grated Parmesan. Blair has been cooking this recipe from her sister for years.

- 12 ounces uncooked spaghetti**
- 2 slices bacon**
- ¼ cup diced onion**
- ½ cup diced green bell pepper**
- 1 cup sliced mushrooms**
- 2 tablespoons flour**
- ½ cup chicken broth**
- 1 cup heavy cream**
- ¼ cup diced pimiento peppers**
- 1 teaspoon salt**
- 1 teaspoon ground black pepper**
- 2 cups diced cooked turkey**
- ½ cup grated Parmesan cheese**

1. Preheat oven to 350 degrees. Cook spaghetti according to package directions. Coat a 9-by-13-inch baking dish with cooking spray.
2. In a large skillet over medium heat, cook bacon until crisp. Remove from skillet, allow to cool and crumble. Leave bacon drippings.
3. Add onion, bell pepper and mushrooms to skillet. Cook until tender. Stir in flour, chicken broth, cream and pimientos.
4. Reduce heat to simmer and cook, stirring occasionally, until sauce thickens. Season with salt and black pepper. Stir in spaghetti, bacon and turkey.
5. Pour into prepared baking dish. Sprinkle with Parmesan. Bake 30 minutes.

SERVES 6

CONTINUED ON PAGE 28 >



\$500 WINNER

Stretch-a-Turkey Salad

KAY BELL
HEART OF TEXAS EC



After I have cooked, stirred, mashed and baked an entire feast, all I crave is something I don't have to cook. Bring on Bell's salad in a sandwich with a heaping pile of chips because—let's be honest—the best part of Thanksgiving dinner is the lunch on Friday.

- 2 celery stalks, trimmed and chopped into chunks**
- 2 sweet gherkin pickles, chopped**

- ½ cup pecan halves**
- 1 Red Delicious apple, cored, peeled and sliced**
- 2 cups chopped cooked turkey**
- ½ cup halved black grapes**
- ¾ cup mayonnaise, plus more for sandwich assembly**
- ¾ cup rice Chex, slightly crushed**
- Sliced bread for sandwiches (optional)**

1. In a large food processor, combine celery, pickles, pecan halves and apple. Pulse until finely chopped and transfer to a large bowl.
2. Place turkey in food processor. Pulse until turkey is finely chopped.
3. Add turkey, grapes and mayonnaise to the large bowl. Stir to combine. Stir in crushed rice Chex.
4. Cover and refrigerate in airtight container until ready to serve.
5. To make a sandwich, spread a little mayonnaise on each slice of bread. Add a scoop of turkey salad and spread to edges.

SERVES 8

TCP \$500 Recipe Contest

FIVE-INGREDIENT DINNERS DUE NOV 10

What do you whip up when the fridge is bare and time is short? Throw together your favorite five-ingredient recipe, and you might win five Benjamins—the \$500 prize.

UPCOMING: MOM'S FAVORITES DUE DEC 10



ENTER
ONLINE



Jammin' Quesadilla

BEVERLY NUBER
COSERV

I'm not sure Thanksgiving leftovers have ever tasted better than as part of a quesadilla topped with cranberry bacon jam. This one is a family favorite in Nuber's household, and the jam is "always a hit, even for the most defiant cranberry haters," she says.

CRANBERRY BACON JAM

8 slices bacon
2 cups diced onion
2 cups cranberry sauce
Juice of 1 lemon

QUESADILLA

2 cups shredded colby jack cheese, divided use
2 9-inch flour tortillas
1 cup chopped cooked turkey
1 teaspoon ground cumin
1 jalapeño pepper, finely diced
½ cup coarsely chopped cilantro, divided use
½ cup cranberry bacon jam (recipe below)
½ cup sour cream

1. **CRANBERRY BACON JAM** In a skillet over medium heat, fry bacon until crispy. Remove and drain bacon drippings, leaving behind 2 tablespoons.

2. Reduce heat to low. Add onion to bacon drippings and cook, stirring occasionally, until caramelized, about 15–20 minutes.

3. Crumble cooked bacon and add to skillet. Stir in cranberry sauce and cook until mixture slightly thickens, about 10 minutes.

4. Remove from heat and stir in lemon juice. Recipe makes 2–3 cups, and bacon jam can be made ahead and refrigerated up to a week or frozen up to 6 months.

5. **QUESADILLA** Sprinkle 1 cup cheese over 1 tortilla, then top with turkey, cumin, jalapeño and ¼ cup cilantro. Sprinkle the remaining cup of cheese over cilantro and top with second tortilla.

6. In a skillet over medium-low heat, cook quesadilla 3–4 minutes. Flip and cook an additional 3–4 minutes or until slightly crisp. Remove from skillet and slice into wedges.

7. Spread sour cream over top of quesadilla. Spread cranberry bacon jam over sour cream and top with remaining ¼ cup cilantro.

SERVES 1–2

Throw Yourself a Bone

Full tang stainless steel blade with natural bone handle —now **ONLY \$79!**

If you're on the hunt for a knife that combines impeccable craftsmanship with a sense of wonder, the **\$79 Huntsman Blade** is the trophy you're looking for. While supplies last, we'll include a pair of \$99 30x60 HD power pocket binoculars **and** a genuine leather sheath **FREE** when you purchase the **Huntsman Blade**.

Huntsman Blade \$249*

Offer Code Price Only **\$79** + S&P **Save \$170**

1-800-333-2045

Your Insider Offer Code: **HBK291-03**

You must use the insider offer code to get our special price. **Rating of A+**

Stauer® 14091 Southcross Drive W., Dept. HBK291-03
Burnsville, Minnesota 55337 www.stauer.com

*Discount is only for customers who use the offer code versus the listed original Stauer.com price.

California residents please call 1-800-333-2045 regarding Proposition 65 regulations before purchasing this product.

• 12" overall length; 6 ½" stainless steel full tang blade • Genuine bone handle with brass hand guard & bolsters • Includes genuine leather sheath

Stauer... *Afford the Extraordinary.®*

**EXCLUSIVE
FREE**

Stauer® 30x60
HD Pocket
Binoculars

-a \$99 value-
with purchase of
Huntsman Blade



**What Stauer Clients
Are Saying About
Our Knives**

★★★★★

"This knife is beautiful!"
— J., La Crescent, MN





HOLIDAY GIFT **TCP** GUIDE

In the magazine and on [TexasCoopPower.com](https://www.texascooppower.com), we make it easy to shop for friends and family.



Texas Red Grapefruit and Avocados

Always a gift in good taste. Orchard-fresh grapefruit and other Texas products are all hand-selected, carefully packed and shipped to be delivered just in time for the holidays.

1-800-580-1900
[crockett farms.com](https://www.crockettfarms.com)



Fudge and Divinity for the Holidays

The Best Fudge in Texas. The Best Divinity in the World. Bring back those childhood memories of Christmas with the sweet gift of fudge and divinity from Holiday Farms.

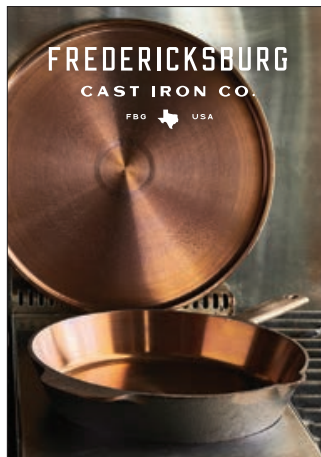
[holidayfarmscandy.com](https://www.holidayfarmscandy.com)
[divinitybydave.etsy.com](https://www.divinitybydave.etsy.com)



Texas Bluebonnet Calendar

Large 20-by-15-inch calendar with 12 watercolor scenes. Enjoy nature's beauty year-round with this 2026 calendar by Texas State Artist George Boutwell. \$20 plus tax and \$4.50 shipping. See website for quantity pricing.

1-800-243-4316
[gboutwell.com](https://www.gboutwell.com)



Made in Texas, Y'all

Cast-iron cookware with a smooth cooking surface. Our durable, heirloom-quality cast-iron cookware made in Fredericksburg, Texas, is a great gift that can be shared with family and friends for generations.

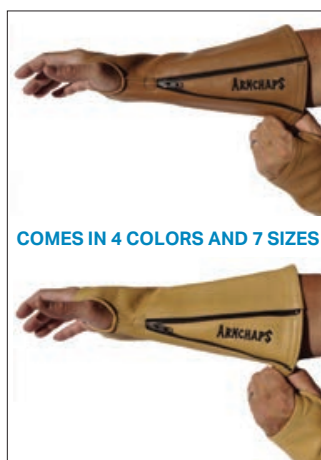
[fbgcastiron.com](https://www.fbgcastiron.com)
[instagram.com/fbg_castiron](https://www.instagram.com/fbg_castiron)



The Perfect Taste of Texas

Looking for a gift that's always remembered? Berdoll's has been handcrafting pecan pies, honey glazed pecans, and chocolate favorites for 45 years. Stop by our store or let us ship Texas pecan goodness right to your door.

800-518-3870
[berdoll.com](https://www.berdoll.com)



Ideal Arm Protection for Any Activity

Helps Prevent Bruising and Protects Those With Thin Skin! Soft leather protective sleeves help protect you from 100's of injury-prone chores you do at work, home, farm, or ranch. Even has adjustable airflow!

(651) 492-4830
[armchaps.com](https://www.armchaps.com)



COURTESY CHET GARNER

Saving Grapes

The humble house where a Texan rescued the French wine industry

BY CHET GARNER

I STOOD IN THE MIDDLE of a quiet North Texas neighborhood, staring at a quaint Victorian home with lace curtains and a porch that looked perfect for sipping sweet tea. This is Vinita, the 1887 home of the man who arguably saved the world's wine industry—Thomas Volney Munson.

No giant tasting room. No vineyard views. Just a humble house with a Texas-sized story.

Inside I met up with a docent from Grayson College, the stewards of Vinita. They explained how a tiny insect named phylloxera wreaked havoc on Europe's vineyards starting around 1863, destroying 40% of French grapevines and sending the wine world into panic.

Enter T.V. Munson, a Denison horticulturist with an eye for resilient roots. Munson had spent decades trekking Texas, cataloging native grapes that had evolved to survive in tough, pest-filled soil. French winemakers knew of Munson's expertise, and they requested he send some of his grape hybrid rootstock to France, where it was grafted onto French vines.

The new hybrids flourished and ended the epidemic. To this day, nearly every grapevine in France sits atop American roots. For this, Munson was awarded the Legion of Honor, France's highest distinction. Not bad for a small-town Texan.

The Vinita home, tours of which can be arranged through the college, displays artifacts from Munson's life, including detailed grape illustrations and the tools he used to work the vineyards that once surrounded the historic home in Denison, along the Red River north of Dallas.

If you want to taste Munson's legacy, you can toast a glass of wine at nearby Homestead Winery or visit Ironroot Republic Distillery, which makes French-style brandy. After all, Munson's feat saved cognac, too.

Denison, better known as the birthplace of President Dwight D. Eisenhower, is off the beaten path, but for wine lovers and history buffs, it's a must-sip experience. ■

ABOVE Chet stands in front of Thomas Volney Munson's historic home, the Vinita House, in Denison.

TCP Watch the video on our website and see all of Chet's Texplorations on *The Daytripper* on PBS.



Know Before You Go

Call ahead or check an event's website for scheduling details, and check our website for many more upcoming events.

NOVEMBER

7

Oakville **Dobie Dichos**, (361) 319-3067, dobiedichos.com

Brenham [7-9] **Christmas at the Mansion**, (979) 836-1690, giddingsstonemansion.com

8

Mabank **Honoring Our Veterans Daughters of the American Revolution**, (972) 978-5126, sarahmaplesinfo@gmail.com

Mansfield **Veterans Day Parade**, (817) 728-3390, visitmansfieldtexas.com

San Marcos **Veterans Day Hangar Dinner Dance**, (737) 285-0015, hangardance.org

Smithville **Tour of Homes**, (512) 237-2313, business.smithvilletx.org

Sunrise Beach Village **Sip & Stroll Art Show & Sale**, ccaasunrisebeach@gmail.com, ccaasunrisebeach.com

9

Lufkin **Lightwire Theater's Dino-Light**, (936) 633-5454, angelinaarts.org

14

Palestine [14-December 28] **The Polar Express**, 1-855-632-7729, texasstaterailroad.net

15

Bluff Dale **The Front Porch Christmas Market**, (817) 946-0141, thefrontporchbluffdale.com

Hempstead **Knights of Columbus Benefit Quilt Show**, (713) 816-1923, kcbenefitquiltshow.com

22

Bastrop Baron de Bastrop's Birthday, (512) 303-0904, bastropcountyhistorical.society.com

29

Mineral Wells Merry Wells—A Candy Cane Christmas, (940) 325-2557, visitmineralwells.org

DECEMBER

2

Columbus Lighted Christmas Parade, (979) 732-8385, columbus.texas.org

Waxahachie Christmas Parade & Tree Lighting, (469) 309-4040, waxahachiecvb.com

4

Corsicana [4-7] White Christmas, (903) 872-5421, thewlac.com

5

Grapevine Big Band Holiday Swing Thing, (817) 410-3100, grapevinetexasusa.com

Luling Cookies & Carols, (830) 875-5058, lulingmainstreet.org

Brenham [5-6] Christmas Stroll & Lighted Parade, (979) 337-7580, jingle.cityofbrenham.org

Huntsville [5-6] Journey Through Bethlehem, (615) 975-1334, journeythroughbethlehem.com

6

Castroville Castroville Conservation Society Candlelight Home Tour, (830) 708-5680, castrovilleconservationsociety.org

TCP Submit Your Event

We pick events for the magazine directly from TexasCoopPower.com. Submit your February event by December 1, and it just might be featured in this calendar.



The GRAPEVINE Christmas Capital of Texas

Share the Joy in Grapevine

ICE! at Gaylord Texan Resort
Shop & Dine at Grapevine Mills & Historic Main Street
Santa's Wonderland at Bass Pro Shops
Peace Plaza Ice Rink
Christmas Concerts, Movies
Enormous Christmas Displays & More!

SCAN HERE



FOR INFO

Visit ChristmasCapitalofTexas.com for all the details and to plan your Christmas Getaway in Grapevine.

STEP INTO A TEXAS TRADITION

HENDERSON, TEXAS
36TH ANNUAL

HERITAGE SYRUP FESTIVAL



On Saturday, November 8,
you're invited to slow down and celebrate a sweet slice of East Texas heritage.

Wander through living history at the Depot Museum and experience mule-powered syrup-making, while blacksmith anvils sing the songs of yesteryear.

Then hitch a hayride to historic downtown Henderson for shopping, music, food, and fun.

It's more than a festival – it's a homecoming.

1. Publication Title
Texas Co-op Power

2. Publication Number
0540-560

3. Filing Date
October 1, 2025

4. Issue Frequency
Monthly

5. Number of Issues Published Annually
Twelve

6. Annual Subscription Price
\$7.50

7. Complete Mailing Address of Known Office of Publication (Street, city, county, state and ZIP+4)
1122 Colorado St., 24th Fl, Austin, Travis, Texas 78701-2167

8. Complete Mailing Address of Headquarters or General Business Office of Publisher
1122 Colorado St., 24th Fl, Austin, Travis, Texas 78701-2167

9. Full Names and Complete Mailing Addresses of Publisher, Editor, and Managing Editor
Publisher
Texas Electric Cooperatives, 1122 Colorado St., 24th Fl, Austin, Texas 78701-2167
Editor
Chris Burrows, 1122 Colorado St., 24th Fl, Austin, TX 78701
Managing Editor
Karen Nejtcek, 1122 Colorado St., 24th Fl, Austin, TX 78701

10. Owner
Full Name
Complete Mailing Address
Texas Electric Cooperatives, Inc., is a nonprofit association of rural ECs organized as a cooperative membership corporation under Article 1528b, Texas Civil Statutes. Its members are: Bailey County ECA, Muleshoe; Bandera EC, Bandera; Bartlett EC, Bartlett; Big Country EC, Roby; Bluebonnet EC, Giddings; Bowie-Cass EC, Douglassville; Brazos EC, Waco; Bryan Texas Utilities, Bryan; Central Texas EC, Fredericksburg; Cherokee County ECA, Rusk; Coleman County EC, Coleman; Comanche County ECA, Comanche; Concho Valley EC, San Angelo; CoServ EC, Corinth; Deaf Smith EC, Hereford; Deep East Texas EC, San Augustine; East Texas EC, Nacogdoches; Fannin County EC, Bonham; Farmers EC, Greenville; Fayette EC, LaGrange; Fort Belknap EC, Olney; Golden Spread EC, Amarillo; Grayson-Collin EC, Van Alstyne; Greenbelt EC, Wellington; Guadalupe Valley EC, Gonzales; Hamilton County ECA, Hamilton; Harmon EA, Hollis, Oklahoma; Heart of Texas EC, McGregor; HILCO EC, Itasca; Houston County EC, Crockett; J-A-C EC, Bluegrove; Jackson EC, Edna; Jasper-Newton EC, Kirbyville; Karnes EC, Karnes City; Lamar County ECA, Paris; Lamb County EC, Littlefield; Lea County EC, Lovington, New Mexico; Lighthouse EC, Floydada; Lower Colorado River Authority, Austin; Lyntegar EC, Tahoka; Magic Valley EC, Mercedes; Medina EC, Hondo; MidSouth EC, Navasota; Navarro County EC, Corsicana; Navasota Valley EC, Franklin; North Plains EC, Perryton; Northeast Texas EC, Longview; Nueces EC, Robstown; Panola-Harrison EC, Marshall; Pedernales EC, Johnson City; Pentex Energy, Muenster; Rayburn Country EC, Rockwall; Rio Grande EC, Brackettville; Rita Blanca EC, Dalhart; Rusk County EC, Henderson; Sam Houston EC, Livingston; San Bernard EC, Bellville; San Miguel EC, Jourdanton; San Patricio EC, Sinton; South Plains EC, Lubbock; South Texas EC, Victoria; Southwest Rural EA, Tipton, Oklahoma; Southwest Texas EC, Eldorado; Swisher EC, Tulia; Taylor EC, Merkel; Tex-La EC of Texas, Nacogdoches; Tri-County EC, Azle; Trinity Valley EC, Kaufman; United Cooperative Services, Cleburne; Upshur-Rural EC, Gilmer; Victoria EC, Victoria; Wharton County EC, El Campo; Wise EC, Decatur; Wood County EC, Quitman.

11. Known Bondholders, Mortgagees, and Other Security Holders ☒ None

12. Tax Status ☒ Has Not Changed During Preceding 12 Months

13. Publication Title
Texas Co-op Power

14. Issue Date for Circulation Data Below
October 1, 2025

15. Extent and Nature of Circulation	Average No. Copies Each Issue During Preceding 12 Months	Actual No. Copies of Single Issue Published Nearest to Filing Date
a. Total Number of Copies	1,950,724	1,844,590
b. Paid and/or Requested Circulation	1,939,383	1,833,890
c. Total Paid Distribution	1,939,383	1,833,890
d. Free or Nominal Rate Distribution	5,014	5,012
e. Total Free or Nominal Rate Distribution	10,155	9,900
f. Total Distribution	1,949,538	1,843,790
g. Copies not Distributed	1,185	800
h. Total	1,950,724	1,844,590
i. Percent Paid	99.48%	99.46%

16. Extent and Nature of Circulation	Average No. Copies Each Issue During Preceding 12 Months	Actual No. Copies of Single Issue Published Nearest to Filing Date
a. Paid Electronic Copies	none	none
b. Total Paid Print and Electronic Copies	1,939,383	1,833,890
c. Total Print and Electronic Distribution	1,949,538	1,843,790
d. Percentage Paid	99.48%	99.46%

I certify that 50% of all my distribution copies (electronic and print) are paid above a nominal price.

17. Publication of Statement of Ownership
☒ Publication required. Will be printed in the November 2025 issue of this publication.

Signature and Title of Editor, Publisher, Business Manager or Owner Date
Karen Nejtcek, Production Manager October 1, 2025

I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).

SACRED STONE OF THE SOUTHWEST IS ON THE BRINK OF EXTINCTION



Centuries ago, Persians, Tibetans and Mayans considered turquoise a gemstone of the heavens, believing the striking blue stones were sacred pieces of sky. Today, the rarest and most valuable turquoise is found in the American Southwest—but the future of the blue beauty is unclear.

On a recent trip to Tucson, we spoke with fourth generation turquoise traders who explained that less than five percent of turquoise mined worldwide can be set into jewelry and only about twenty mines in the Southwest supply gem-quality turquoise. Once a thriving industry, many Southwest mines have run dry and are now closed.

We found a limited supply of turquoise from Arizona and purchased it for our **Sedona Turquoise Collection**. Inspired by the work of those ancient craftsmen and designed to showcase the exceptional blue stone, each stabilized vibrant cabochon features a unique, one-of-a-kind matrix surrounded in Bali metalwork.

Your satisfaction is 100% guaranteed. If you aren't completely happy with your purchase, send it back within 30 days for a complete refund of the item price. Call today!

Jewelry Specifications:

• **Arizona turquoise** • **Silver-finished settings**

Sedona Turquoise Collection

A. Pendant (26 cts)	\$299*	\$99 +s&p Save \$200
B. 18" Bali Naga woven sterling silver chain		\$149 +s&p
C. 1 1/2" Earrings (10 ctw)	\$299*	\$99 +s&p Save \$200
Complete Set**	\$747*	\$249 +s&p Save \$498

**Complete set includes pendant, chain and earrings.

Call now and mention the offer code to receive your collection.

1-800-333-2045

Offer Code SDT131-01

You must use the offer code to get our special price.

*Special price only for customers using the offer code versus the price on Stauer.com without your offer code.



Stauer...
Afford the Extraordinary.



Rating of A+

Stauer®

14091 Southcross Drive W.
Dept. SDT131-01, Burnsville,
Minnesota 55337 www.stauer.com

Abstract

Light, when used as a painter's brush, can create something new and interesting. Objects around us can take on new appearances through the lens of another. Readers sure found abstract beauty.

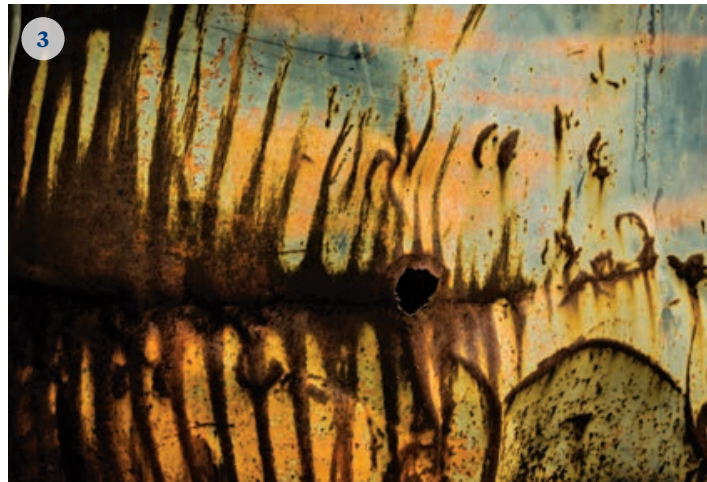
CURATED BY GRACE FULTZ



1 NARENDRA MORUM
GRAYSON-COLLIN EC
Grand Teton National Park.



2 DUSTIN JOHNSON
PEDERNALES EC
"Flower still life shot on a rainy day."



3 RAY LITTLE
KARNES EC
"I love rusty metal—the patterns, the colors, and none of them are the same. This rust was from a horse trailer."



4 JACOB SAUNDERS
PEDERNALES EC
"Hand-held zooming shot looking south on Red River Street in Austin."

Upcoming Contests

STILL LIFE DUE NOV 10
GATES DUE DEC 10
CAUGHT NAPPING DUE JAN 10



ENTER
ONLINE

TCP See Focus on Texas on our website for many more Abstract photos from readers.



Giving Thanks

When the floods took so much, helpers delivered some hope

BY CLAUDIA SULLIVAN
ILLUSTRATION BY
ERIC KITTELBERGER

IN THE EARLY-MORNING hours of July 4, the Hill Country experienced a devastating flood of unimaginable proportions that took the lives of more than 135 people.

The losses are beyond comprehension. Everyone experienced, even if indirectly, the pain of loss and the ache of failed hope.

Among the victims are 24 little girls who were having the time of their lives at summer camp. I know because I was a little girl at Camp Mystic in 1964, and I returned each summer as a counselor and program director until 1979.

In those hills and along the Guadalupe River, I learned, as many have, of the love of God and the preciousness of friendship. I learned a reverence for nature and about who I was as a person. We played, prayed,

grew and learned without a thought of the outside world.

The beautiful landscape came to feel like an extension of my body, one that feels now like an amputation.

As I gather with loved ones this month, my mind will be with the friends I lost in the flood, but I'll also be thinking of the countless stories of survival, selflessness, courage, bravery and resilience that give us all cause to be thankful.

In the days and hours following the 34-foot rise on the Guadalupe River, thousands of emergency responders from at least 26 states and Mexico, including some as far away as North Dakota and Minnesota, rushed to assist in search and rescue operations. More than 850 survivors were rescued from trees, rooftops and fast-moving floodwaters.

Of course, locals also heeded the call to action, and soon anyone with a bulldozer, tractor, backhoe, excavator or horse trailer headed to the flood zone.

The temperamental nature of the river made heroes out of ordinary people who struggled to survive.

One woman, caught in the attic of a once-peaceful riverside hotel, was forced out through a small window onto the roof. From there, she caught sight of a woman and her dog being swept away. She reached out, grabbed the woman by the arm and brought them to safety.

Not far downriver, Camp Mystic's teenage counselors walked scared campers through rushing water toward safety.

Long after the media and the searchers have left, we're still living with and among the horrors of this tragedy and its effects on our community.

So many Thanksgiving gatherings will never be the same. There will be empty chairs, empty tables.

Hold close the people around you. And cherish the stories of those willing to assist in restoring and rebuilding and mending the brokenhearted. For them, I'm thankful. ■

1920s Style for a 1920s Price

It was a warm summer afternoon and my wife and I were mingling with the best of them. The occasion was a 1920s-themed party, and everyone was dressed to the nines. Parked on the manse's circular driveway was a beautiful classic convertible. It was here that I got the idea for our new 1920s Retrograde Watch.

Never ones to miss an opportunity, we carefully steadied our glasses of bubbly and climbed into the car's long front seat. Among the many opulent features on display was a series of dashboard dials that accentuated the car's lavish aura. One of those dials inspired our 1920s Retrograde Watch, a genuinely unique timepiece that marries timeless style with modern technology.

With its remarkable retrograde hour and minute indicators, sunburst guilloché face and precision movement, this design is truly one of a kind. What does retrograde mean? Instead of displaying the hands rotating on an axis like most watches, the hands sweep in a semicircle, then return to their starting point and begin all over again.

Retrograde watches by the big brands can set you back thousands; one recent offering from a big French fashion house is selling for more than \$150,000! But because we've designed the 1920s Retrograde Watch in-house, we can offer it to you for just \$99!

This watch is so wildly popular with our customers that we're actually concerned about running out; we only have 937 729 left for this ad!



JOIN MORE THAN 1 MILLION SMART
PEOPLE WHO LOVE STAUER WATCHES

Watch Specifications:

- Precision movement
- Stainless steel case, caseback and crown
- Retrograde hour and minute indicators
- Water-resistant to 5 ATM
- Brown genuine leather band
- Fits wrists up to 8"

1920s Retrograde Watch

~~\$399~~ \$99* + S&P **Save \$300**

*Special price only for customers using the offer code.

1-800-333-2045

Your Insider Offer Code: RGW357-01

"An elegant and exciting timepiece that every collector will love."

— George Thomas, internationally renowned watch expert

"[A] unique and beautiful timepiece."

— Carlos C., Los Banos, CA

Stauer, 14091 Southcross Drive W., Dept. RGW357-01, Burnsville, MN 55337 | www.stauer.com

Stauer® | **AFFORD THE EXTRAORDINARY®**



RENEWAL
by **ANDERSEN**
FULL-SERVICE WINDOW & DOOR REPLACEMENT

Get a **FREE** consultation!
Call **855-421-9829**

WINDOW AND DOOR FINANCING EVENT

Order now and pay nothing until November 2027!

NO Money Down
NO Monthly Payments
NO Interest for **24 MONTHS**¹

MINIMUM PURCHASE OF 6 - INTEREST ACCRUES BUT IS WAIVED IF PAID IN FULL WITHIN 24 MONTHS



TESTED, TRUSTED, AND TOTALLY PROVEN.²



Offer Ends **12/1/2025**
Call for your **FREE** consultation.

855-421-9829

FINDYOURWINDOW.COM



¹DETAILS OF OFFER: Offer expires 12/1/2025. Not valid with other offers or prior purchases. Get 24 months no money down, no monthly payments, no interest when you purchase six (6) or more windows or entry/patio doors between 11/1/2025 and 12/1/2025. Subject to credit approval. 24-month Promo Period: when no payments are due, interest accrues but is waived if the loan is paid in full before the Promo Period expires. Any unpaid balance owed after the Promo Period, plus accrued interest, will be paid in installments based on the terms disclosed in the customer's loan agreement. Financing is provided by various financial institutions without regard to age, race, color, religion, national origin, gender, or familial status. Savings companion based on purchase of a single unit at list price. Available at participating locations and offer applies throughout the service area. See your local Renewal by Andersen location for details. License numbers available at renewalbyandersen.com/license. Some Renewal by Andersen locations are independently owned and operated. ²Based on testing of 10 double-hung units per ASTM E2068 20 years after installation. ³It is the only warranty among top selling window companies that meets all of the following requirements: easy to understand terms, unrestricted transferability, installation coverage, labor coverage, geographically unrestricted, coverage for exterior color, insect screens and hardware, and no maintenance requirement. Visit renewalbyandersen.com/nationsbest for details. ⁴Review aggregator survey of 5-star reviews among leading national full-service window replacement companies. January 2024 Reputation.com. "Renewal by Andersen" and all other marks where denoted are trademarks Andersen Corporation. ©2025 Andersen Corporation. All rights reserved. RBA14201