

# THE ROSS POINT GAZETTE

VOL. 5 - NO. 19

WEDNESDAY, JULY 11, 2007

FORESTBURG, TX

SERVING ROSSTON, PRAIRIE POINT, ERA, FORESTBURG, GREENWOOD, AND OUR SURROUNDING COMMUNITIES

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## COMMUNITY NOTICES

**Sesquicentennial Memories** - If you have family, friends, or event pictures from the Forestburg Sesquicentennial, would you please loan them to the planning committee to copy? Liz Johnson would appreciate borrowing your pictures, which will be returned, so that we can have a more complete record of the celebration. Contact Liz at 940-964-2435. She would like to gather the pictures before August 1<sup>st</sup>.

**It is Summertime** - and for your summertime tire needs you can get Nick at the Rosston General Store to help you out. They are there for all of your tire needs - New tires before you put your family in the car for your family vacation? - Time to rotate those truck tires? - Oooops! Been off-road'n and found a sharp pointed object out in the field and now your tire is flat? Don't forget about your trailer tires either. The Rosston General Store can help. Call (940) 768-2239, Monday through Saturday from 7 AM until 6 PM and talk to Nick about your tire needs.

**Farmers Market** - at the Ross Point Community Building is open on Saturday mornings during the summer months. Everyone is welcome to participate beginning at 8 AM. Afterwards, everyone who wants to participate in the "42" games be ready at 9:30 AM.

**Forestburg Youth** - There is a place for you and your friends at the Forestburg United Methodist Church. Youth ages 11 - 18 are invited to join us for a great Bible Study/Devotional, snacks, music and games. We meet Sunday afternoon 4 - 5:30 PM at the Forestburg UMC. It'll be great to see you! Also, please join us for Sunday Worship - 9:30 AM and Sunday School - 10:45 AM.

**Southern Lady** - magazine is searching for the "South's Best Pound Cakes". Do you have a sensational pound cake recipe? Submit your recipe and they will select the best of the best. If your recipe is chosen, you'll not only receive recognition in the magazine, but you'll also be awarded a free one-year subscription to *Southern Lady*! Please send submissions along with your name and contact information to: Southern Lady Pound Cake Search, 1900 International Park Drive, Suite 50, Birmingham, AL 35243.

## COMMUNITY EVENTS

**The Era Community Ladies Coffee Club** - will meet and July 18, 2007 at 9:00 AM at the Era Methodist Church.

**Children's Music Camp** - Forestburg Baptist Church invites children who have completed 1<sup>st</sup> through 6<sup>th</sup> grades to participate in Children's Music camp, July 9-13, 9:00 a.m. to 12:00 p.m. The children will be learning the musical "Down by the Creek Bank," which recently celebrated its 25<sup>th</sup> anniversary. The children will present the entire musical on Friday, July 13 at 7:00 p.m. and selections again on Sunday, July 15 at 11:00 a.m. The cost is \$5 and includes daily snacks, teaching aids, and a T-shirt. To sign-up your child, please call the church office at 964-2470 or register on-line at [http://www.forestburgbc.com/Music\\_Ministry.html](http://www.forestburgbc.com/Music_Ministry.html). Children who pre-register will receive a preview CD of the musical. Vans will not run for this event.

**Forestburg Ladies Luncheon** - Thursday, July 12, 2007 at 11 AM at the Forestburg Community Center.

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**Games Night** - hosted by The Ross Point Community Club will be held on Saturday, July 14, 2007 at **6:30 PM** at the Ross Point Community Center. The games will include "42", Chicken Foot, and other games of interest. The games will begin at **6:30 PM** so get there earlier in order to draw for partners. Please feel free to bring a snack to share with the others.

**Longhorn Breeder Seminar** - will be held at the Decatur Livestock Market on July 21, 2007 from 8 AM until 6 PM followed by dinner for the participants. The registration deadline is July 14<sup>th</sup>. If you are raising and breeding longhorns, this seminar will be informational for you and we would love to meet you. Dr. Bob Kropp, TLBAA Breed Advisory Committee Chairman will be the instructor for the day. The Cactus Ridge Ranch of Forestburg will host this seminar, which is the first in a series. For more information and to get a registration form, please contact Paul or Mari-Kathryn Braswell at (940) 964-2610 or go to [www.cactusridgeranch.com](http://www.cactusridgeranch.com) and select the "Breeder Seminar" button on the home page.

**Experience Financial Peace** - Too much month left at the end of your money? Change that! Ramsey's Financial Peace University will be led by Jeff and Tracy Rowden at Forestburg Baptist Church beginning September 10 and continuing for 13 consecutive Mondays from 6:30 to 9:30 PM. This course leads attendees to eliminate debt and teaches them to properly manage money. Learn how to budget, save, invest, purchase wisely and more! The course material kit is \$90, which includes numerous resources. To sign-up contact the Forestburg Baptist Church office at 964-2470 or e-mail [rebecca@forestburgbc.com](mailto:rebecca@forestburgbc.com). For more information visit [www.forestburgbc.com](http://www.forestburgbc.com) and click on "Financial Peace". The registration deadline is August 26. "Debt is normal. Be weird!"

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### **Tomato-Basil-Asparagus Pasta Salad**

1. Cook 1 (16-Oz.) package bow tie pasta according to package directions, adding 1-pound asparagus, cut into 2 -inch pieces, during the last 2 minutes of cooking time. Drain and rinse under cool water. Stir together 1 cup bottled lemon vinaigrette (for testing purposes, Wish-Bone Lemon Garlic & Herb Vinaigrette was used) and 1 (1-oz.) packaged fresh basil, chopped; pour  $\frac{3}{4}$  cup dressing mixture over pasta mixture. Stir in 1 pint grape tomatoes, halved and salt and pepper to taste. Cover and chill 1 hour.
2. Toss pasta mixture with remaining  $\frac{1}{4}$  cup dressing before serving. Garnish with fresh basil, if desired.

Makes 4 main-dish or 8 side-dish servings. Other suggestions: add sliced grilled chicken, feta, blue cheese or black olives for some tasty variations.

### **Fresh Peach Salsa**

1 Large Sweet Onion, chopped  
1 Jalapeno Pepper, seeded and minced  
1/4-Cup Sugar  
2 Tablespoons Grated Fresh Ginger  
2 Tablespoons Olive Oil

6 Large Firm Peaches, peeled and chopped  
1/4-Cup Fresh Lemon Juice  
1/4-Teaspoon Salt  
2 Tablespoons Chopped Fresh Cilantro

Sauté first 4 ingredients in hot oil in a large skillet over medium heat 5 minutes or until onion is tender. Stir in peaches and remaining ingredients, and cook, stirring gently, 5 minutes. Serve warm or at room temperature. Store leftovers in an airtight container in the refrigerator up to 2 days. Makes about 4 Cups.

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THE GAZETTE WILL BE AVAILABLE EACH WEEK AT LOCAL POST OFFICES AND STORES. IF YOU WOULD LIKE TO RECEIVE THE EMAIL VERSION OF THE PAPER, PLEASE EMAIL OUR OFFICE AT THE EMAIL ADDRESS ABOVE AND WE WILL PUT YOU ON THE EMAIL LIST.

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