

THE ROSS POINT GAZETTE

VOL. 5 - NO. 20

WEDNESDAY, JULY 18, 2007

FORESTBURG, TX

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

COMMUNITY NOTICES

Watermelon Festival Quilt Show - The quilt show at the Forestburg Watermelon Festival is accepting quilts in all categories. Quilts for the show must be dropped off at the Masonic Hall from 4-6 PM on August 17th. The show will be open for viewing from noon until 4 PM on the 18th. For more information, contact Betty Miller at (940) 964-2252.

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 1st.

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.

COMMUNITY EVENTS

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

The Forestburg Community Service Club - will meet at 7 PM on Thursday, July 19th. Please join in for the planning of the upcoming Forestburg Watermelon Festival scheduled for the weekend of August 18th.

The Buzz - in Era will have an All-U-Can-Eat Fried Catfish Night, Friday, July 20th from 4 PM until 8 PM. With your catfish you will be able to enjoy fries, beans, coleslaw and hushpuppies - all for just \$8.00. Sounds good - she has added homemade fried pies for this evening. Contact The Buzz at (940) 665-5611 for more information.

What if there were no hypothetical questions?

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. For more information visit www.forestburgbc.com and click on "Financial Peace". The registration deadline is August 26. "Debt is normal. Be weird!"

Stuffed Tomatoes

5 Strips Thick-sliced bacon, diced
6 Large Tomatoes
½ Cup Onion, diced
1 Teaspoon Garlic, minced
1 Cup Fresh Corn Kernels
1 Bag Baby Spinach (6 oz.)

2 Cups Corn Bread, cubed
1 Cup Reserved Tomato Pulp, chopped
¾ Cup Parmesan, shredded, divided
¼ Cup Basil Leaves, thinly sliced
Reserved Bacon
Salt & Pepper to Taste

Preheat oven to 350 degrees.

Sauté bacon in a sauté pan over medium heat until crisp, 8-10 minutes. Drain on a paper towel-lined plate; pour off all but 2 Tablespoons drippings.

Prepare tomatoes while bacon is sautéing, cutting off and reserving the tops. Scoop out the pulp with a melon baler or spoon, leaving a ½"-thick wall of flesh inside the tomato. Transfer pulp to a colander and invert the tomatoes on a plate to drain while making the filling.

Heat the 2 Tablespoons drippings in the same pan over medium heat. Add the onion and garlic and sweat 3-4 minutes or until tender. Stir in the corn and cook 3-5 minutes. Then add the spinach; sauté until it wilts.

Off heat, combine the corn-spinach mixture with the corn bread, tomato pulp, ½ cup Parmesan, basil, reserved bacon, salt and pepper. Fill tomatoes with about ½ cup filling and arrange in a 7 x 11" baking dish.

Sprinkle tomatoes with remaining Parmesan and replace tomato tops. Bake 15-20 minutes or until heated through and tomatoes are tender.

The Many Benefits of that plain little ole bottle of 3% peroxide you can get for under \$1 at the store...

1. Take one capful (the little white cap that comes with the bottle) and hold in your mouth for 10 minutes daily, then spit it out. No more canker sores and your teeth will be whiter without expensive pastes. Use it instead of mouthwash.
2. Let your toothbrushes soak in a cup of peroxide to keep them free of germs.
3. Clean your counters and table tops with peroxide to kill germs and leave a fresh smell. Simply put a little on your dishcloth when you wipe or spray it on the counters.

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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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