

# Greatwood

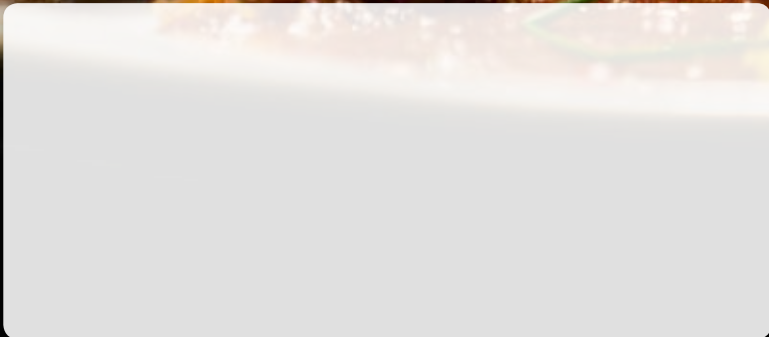
NOVEMBER 2019

monthly

# Thanksgiving 2019

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Bell Run - Sugar Land



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## 2019 JINGLE BELL RUN

*Greatwood's Emily Pinter named Youth Honoree in an event supporting the Arthritis Foundation*  
by **MARQUITA GRIFIN** | mgriffin@fbherald.com



From left: Jen Torres, Carol Kelley and Heather Kerbow at a prior Jingle Bell Run.



Emily Pinter of Greatwood

**E**mily Pinter was just about to turn two years old when she fell off a swing set. There were no broken bones, blood or bruises, so her parents concluded everything was fine, until the following morning — the day of her second birthday party — when Pinter's mother noticed swelling in her daughter's fingers, knee and ankle. Pinter was immediately taken to the emergency center where an x-ray and lab work were performed. It was possible, the doctor had said, that the problem could be reactive arthritis caused by a virus. Corrinne, Pinter's mother, followed up that visit to with a pediatrician who reran the labs determining what actually ailed Pinter. The diagnosis wasn't one the family was expecting in the least: their toddler had Juvenile Arthritis.

Statistics show up to 60,000 to 80,000 children in the US have Juvenile Arthritis and up to 300,000 children have related rheumatic disorders.

The Pinter's sought targeted treatment from Texas Children's Hospital's pediatric rheumatology center.

Their daughter was put on a regimen, which changed over the years, and her family has battled through the questions, concerns and frustrations regarding treatment of Juvenile Arthritis.

Pinter's symptoms have "been quiet" for two years with no active arthritis and she ultimately was able to stop taking medications in March 2019. Although she is doing well, Pinter, who is now 11 years old, still has occasional days of pain and fatigue.

"Kids with juvenile arthritis put on a brave face and tough it out in front of everyone," she said.

Still the Greatwood youngster finds a silver lining in her ailment. The disease, Pinter said, has taught her just how to have empathy,

understanding and compassion toward others — all of which she, and her family, demonstrate through their works as volunteers with the Arthritis Foundation, an organization leading the fight against arthritis.

Six years ago the Pinters attended the foundation's Jingle Bell Run fundraiser and discovered a community of support for those dealing with arthritis. The Arthritis Foundation, they witnessed, is doggedly funding cutting-edge research for new treatments and a cure, and advocating for health care access.

"Since our first Jingle Bell Run, we've done walks, family days, arthritis conferences — one was just held in Houston — and so much more," said Corinne Pinter on Texas Children's Hospital online blog. "One of the best things people can do is to start a relationship with your practitioner and find your local chapter of the Arthritis Foundation."



## 2019 JINGLE BELL RUN

The Jingle Bell Run is held in more than 100 cities nationwide, including Sugar Land.

This year's Jingle Bell Run - Sugar Land is slated for Saturday, Dec. 7 at the University of Houston - Sugar Land Campus. Registration begins at 7 a.m. with the run beginning at 8 a.m.

The Jingle Bell Run will feature timed and non-timed options, a one-mile option and fun stations for children and pets.

This festive fundraiser has the goal of raising \$65,000 for the Arthritis Foundation's mission.

Participants are encouraged to dress in festive costumes and wear jingle bells while raising awareness and funds to cure America's No.1 cause of disability.

100 percent of proceeds benefit the Arthritis Foundation.

"Every dollar raised during our Jingle Bell Run events makes it possible for us to provide life-changing information and resources to both children and adults impacted by this painful disease," said Jen Torres, the Arthritis Foundation's executive director.

## THE 2019 HONOREES

In addition to an inspiring and festive atmosphere, the Jingle Bell Run - Sugar Land will also feature local honorees who embody the Arthritis Foundation's "Champion of Yes" spirit.

Dr. Jeff Hogan has been selected as the 2019 Medical Honoree for his work in the arthritis community.

Dr. Hogan, a graduate of Clements High school in Sugar Land, earned his degree at Texas Tech University and then went on to study at Parker College of Chiropractic in Dallas, Texas. After graduation, Dr. Hogan opened his first practice in Greenway Plaza before finally settling back in Sugar Land. He is also the state director for the Texas Chiropractic Association in the greater Houston area.

"We would love for you to join us at the Jingle Bell Run, but if you can't and would still like to support our team, please donate," said Dr. Hogan.

Lindsey Maffet has been named the 2019 Adult Honoree.

Maffet, who was diagnosed with Rheumatoid Arthritis and Lupus, has been able to accomplish goals despite her disability. She entered and won third place in one of the largest bodybuilding bikini fitness competitions, and although Maffet is not in remission, her goal is to participate in one more fitness competition this next year for her 40th birthday.

"I learned that Rheumatoid Arthritis does not discriminate," Maffet said. "And I know I am not alone on this journey."

And the 2019 Youth Honoree is Greatwood's own Emily Pinter.

Pinter and her family have been active volunteers for the Arthritis Foundation for many years. They have attended the national Juvenile Arthritis Conference, local family days and participated in multiple Jingle Bell Runs. Emily's parents also serve as a support system to other families that are newly diagnosed.

To join or donate to Pinter's team, AWESOME E, visit [events.arthritis.org/team/AwesomeE](http://events.arthritis.org/team/AwesomeE).

"We are fortunate to be in the company of some great friends and families that we have met over the years through the Arthritis Foundation," said Corinne.

To learn more and register for Jingle Bell Run - Sugar Land, visit [www.jbr.org/sugarland](http://www.jbr.org/sugarland)

## A LOOK AT THE OTHER 2019 JINGLE BELL RUN - SUGAR LAND HONOREES



**Dr. Jeff Hogan**

With nearly 20 years of experience under his belt, Dr. Hogan continues to grow his practice with Dr. Zach Benson, a second generation chiropractor.

Dr. Benson earned his Doctorate of Chiropractic at Texas Chiropractic College in Pasadena, Texas. Dr. Benson is skilled in a variety of advanced treatments and adds to the excellent care provided at Hogan Chiropractic.

To join or donate to the Hogan Chiropractic team "Hogan's Heroes" visit:

[events.arthritis.org/participant/HogansHeroes](http://events.arthritis.org/participant/HogansHeroes)



**Lindsey Maffet**

Lindsey is a full-time mom to 11-year-old Ava Kate and 5-year-old Olivia and is referred to as a supermom by her friends. Medications and weekly injections make arthritis part of her life until a cure is found.

To join or donate to Maffet's team, Maffet's Mistletoes visit

[events.arthritis.org/participant/MaffetsMistletoes](http://events.arthritis.org/participant/MaffetsMistletoes)

—Advertorial—

## SCOTTY'S SALOON at OTP

### A down-home chic menu and venue

by **MARQUITA GRIFFIN** | mgriffin@fbherald.com



**W**itty signs — like *Sip happens* and *Love the wine you're with* — hang in the quaint barn-turned-venue on Agnes Street. Behind the venue's bar is the family-like staff, whose voices ring out kindly when greeting incoming customers. But it isn't typical customer service they offer, but rather a genuine connection as they joke with patrons who discuss their workdays while ordering a beer and dinner.

Although there's enough sitting available for hundreds of customers, an impressively large stage for live bands and half-a-dozen flat screen televisions hanging on the walls, there's a relaxingly familiar feeling in this place.

That's just how it is at Scotty's Saloon at The Old Trading Post in Booth, Texas.

Across from the property where the venue sits, just beyond a little creek, horses graze and trot around in a fenced-in field. The parking lot is covered in gravel and outside the open-air venue are picnic tables and even games like a corn hole, Jenga and Connect Four for children to play with.

Open Wednesday through Sunday from 3 p.m. to 2 a.m., the rustic bar, restaurant and live music venue is quickly becoming the choice destination for people in need of a belly full of scratch-made Southern-style food, popular tunes by live bands or just a relaxing, but fun, atmosphere for a casual outing with the entire family.

And among the alluring aroma of those Southern eats — like crawfish, burgers, fried boudin balls, tacos and wings — is a historic energy coursing throughout the property.

"We *are* in barn," said a chuckling Scott Mueller, who owns Scotty's Saloon with his wife Dina. "I mean, the hayloft is still upstairs."

Scotty's Saloon sits on soil saturated with history, said Dina, explaining that Booth was founded in the 1890s by wealthy landowner Freeman Irby Booth on land granted to Henry Jones, who was part of Stephen F. Austin's Texas colony.

In 1948, Freeman's daughter-in-law, Agnes, turned the family home into the Old Trading Post where she sold goods and started serving barbecue to more than a thousand people every Saturday until she passed away in 1981.

After Ms. Agnes passed, the Old Trading Post went through a few stages of change — at one point running as Ms. Margie's Cafe & Ms. Agnes Trading Post offering the community music, food and fun — until Dec. 7, 2018 when Scott and Dina opened it as Scotty's Saloon at the OTP and kept the tradition going.

No matter how the purposed change, the foundation of The Old Trading Post never transformed, Scott noted, as he offers a tour of the property showing off the origi-

nal barbecue pit and the holes in walls where the beer spigots used to be.

The history, Scott said, makes him "respect those who built this place."

"And we have not taken away from the historical value here," he stressed. "We were adamant to do nothing that would comprise its historical significance."

Scotty's Saloon pays homage to the Old Trading Post's history by offering a social experience that anyone — man, woman or child — can enjoy.

Just as Mrs. Agnes entertained and served barbecue to folks starting in the 40s, Scotty's Saloon offers patrons the same kind of hospitality but with a modern twist.

The entertainment includes sports watch parties, karaoke nights and holiday themed events, like the 80s Halloween Party in October. The menu is a short, but solid collection of homemade comfort foods. And the bands who come to liven up the night, draw in patrons from all corners of the county.

Plus the Muellers are in the process of converting one of the buildings on the property — the former General Store — into an intimate steakhouse.

Earlier this year Scotty's Saloon also hosted a its first Texas Crawfish Boil and Music Festival, benefiting the Child Advocates of Fort Bend and Lunches of Love. It's an event the Muellers hope to continue every year.

"Anything we can do for charity we'll do it," Dina said, adding that the saloon also hosted a Bikes & Bugs fundraiser benefiting the Epilepsy Foundation Texas and Texas Adaptive Aquatics. "I really wish we could do more but we will definitely do what we can."

It's just one demonstration of Scott and Dina's desire to serve the community. Not just an excellent menu and venue, but destination that makes folks proud.

"We want this to be the place where everyone comes to feel safe, eat good and have a really good time," they said.

#### ONLY AT SCOTTY'S SALOON

- Karaoke Nights on Fridays
- Sunday Funday, featuring dueling pianos and zydeco
- 200-inch TV on the main stage for playoff games
- Live bands every Saturday
- Wine & Whiskey Wednesdays (1/2 off wine and whiskey)
- A Chef's Special Ribeye Dinner on Wednesdays and Thursdays
- COMING SOON: Scotty's Steakhouse — An intimate and elegant 8-tabletop steakhouse that will be open from 7 p.m. to 10 p.m. Friday & Saturday. RSVP only.

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- ER Patient



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# giving Thanks



Carolyn Hancock, 76

**Your fondest Thanksgiving Day memory:** "About 15 or 16 years ago, when the grankids were still kids, I had several short Christmas trees set up, ready for them to decorate when they got to the house. Tiny hands, little decorations and huge, fun, mega memories."

**Your signature dish:** "Pecan pie flavored with amaretto, topped with Bluebell vanilla."

**Five things you are most thankful for this year:** "For the family that doesn't mind the travel to get together; that my age is no longer thought of as ancient; the constant love of my ever funny and supportive husband; the decision I made years ago to become an artist; and the ability and desire to still keep learning."



Isabella, 9, & Matthew Phelps, 8

**What the Thanksgiving holiday means to you:** "Giving thanks for what you have and spending time with family."

**Your fondest Thanksgiving Day memory:** "When I won the wishing bone contest."

**Your funniest Thanksgiving memory:** "When we were both pulling the wishing bone and it was so greasy that both of our hands slipped and the bone went flying"

**Your signature dish:** "Mom makes cornbread dressing and we help."

**Five things are you most thankful for this year:** "Family trips, our parents taking care of us, having clean water, the soldiers, sailors and airmen."



Cyndia Rodriguez

**What the Thanksgiving holiday means to you:** "It's a time to reflect and count our blessings form all that has be done in the year"

**Your fondest Thanksgiving Day memory:** "The Thanksgiving my husband said the prayers before our feast. It was very emotional. He almost lost his life to a heart attack a few months before. All of our children and myself were incredibly grateful that our Lord show mercy and placed His healing hands on my "Bunny" aka husband."

**Your funniest Thanksgiving memory:** "The time Miranda said she was ready for her glass of wine. She was 3 years old at that time. We gave sparkling white grape juice."

**Your signature dish:** "Thanksgiving is the one day I do not cook. My hubby does it all — from shopping, prepping and cooking. Our signature dish would have to be sour cream potatoes."

**Five things are you most thankful for this year:** "All the glory be to God; my husband being with us and his health is well; my four children who are all kind, thoughtful, giving an most of all, loving; for all my friends who have become like family; and that I woke up this morning."



## IMPORTANT DATES

- Thursday, Nov. 28: Thanksgiving
- Friday Nov. 29: Black Friday
- Tuesday, Dec. 3: Giving Tuesday

## Shop Smart For The Holidays

Before you make an expensive purchase, you want to make sure you're getting the best "bang" for your buck. Whether you're shopping for kitchen appliances, home-entertainment systems, smart phones, or cars, you can make smarter purchases by doing a little research before-hand.

Fort Bend County Libraries has resources that the savvy shopper can access from home at any time with a library card. Find product reviews, buyers' advice, product-safety information, and much more.

If you don't subscribe to Consumer Reports or ShopSmart; magazine, you can find them at several of FBCL locations. You can also

browse current and archived editions of Consumer Reports through the online databases on the FBCL website from any computer with an Internet connection.

You will need the barcode number on the back of your library card to access the database from home.

To be a savvy shopper, just follow these steps to access these resources from the comfort of home:

1. Go to the Fort Bend County Libraries webpage ([www.fortbend.lib.tx.us](http://www.fortbend.lib.tx.us));
2. Click on the Research tab;
3. Select "Databases" and then "Newspapers & Magazines" and hit "Apply;"
4. Scroll down to "Magazine and Newspaper Full-Text Databases from EBSCO." To limit your search to "Consumer Reports," enter that title in the Publication line, & put the subject of your search in the Search line at the top.



# main dishes



## The Roasted & Stuffed Turkey

Prep: 30  
Cook: 4 h  
Ready In: 4h 30min

### INGREDIENTS

- 1 (18 pound) whole turkey
- 1/2 cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock
- 8 cups prepared stuffing

### DIRECTIONS

**1** Preheat oven to 325 degrees F (165 degrees C). Place rack in the lowest position of the oven.

**2** Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.

**3** Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 165 degrees F (75 degrees C), about 4 hours.

**4** Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

## Try This TURKEY BRINE

Cook: 5min  
Ready In: 17h

### INGREDIENTS

- 1 gallon water
- 4 quarts chicken broth
- 1 1/2 cups kosher salt
- 2 Tbs minced garlic
- 2 Tbs dried rosemary
- 2 Tbs dried minced onion
- 2 Tbs dried basil
- 2 Tbs dried savory
- 2 Tbs dried marjoram
- 2 Tbs dried thyme
- 2 Tbs dried tarragon
- 1 Tbs dried oregano
- 1 Tbs ground black pepper
- 1 Tbs coriander seeds
- 2 gallons ice, divided, or more as needed
- 1 (20 pound) whole turkey, neck and giblets removed

### DIRECTIONS

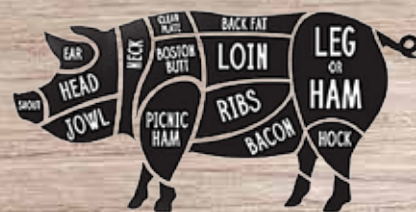
**1** Mix water, chicken broth, and salt together in a 5-gallon bucket with lid until salt dissolves. Add garlic, rosemary, onion, basil, savory, marjoram, thyme, tarragon, oregano, pepper, and coriander and mix well. Stir 2 cups ice into brine.

**2** Place turkey into brine, filling cavity with brine. Add enough ice to bucket to cover turkey. Secure lid on bucket. Swish bucket from side-to-side to chill water. Refrigerate turkey and bucket, refilling with ice every 2 hours as needed, 12 to 24 hours.

**3** Preheat oven to 350 degrees F (175 degrees C).

**4** Remove turkey from brine and pat dry. Discard brine. Place turkey on a rack inside a roasting pan.

**5** Bake turkey in the preheated oven, basting every 30 to 40 minutes, until no longer pink at the bone and the juices run clear, 5 to 6 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh should read 165 degrees F (74 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest 5 to 10 minutes before slicing.



## The Honey-Orange Glazed Ham

Prep: 10m  
Cook: 2h  
Ready In: 2h 10m

### INGREDIENTS

- 2 tablespoons orange juice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 cup honey
- 1/4 teaspoon almond extract (optional)
- 1 (8 pound) fully cooked whole ham

### DIRECTIONS

**1** Preheat an oven to 325 degrees F (165 degrees C). Stir the orange juice, cinnamon, clove, and honey together in a small bowl; set aside. Stir in almond extract if desired.

**2** Place the ham in a shallow roasting pan. Bake in the preheated oven 1 hour and 15 minutes. Remove the ham from the oven, and baste with the honey glaze. Return to the oven; continue cooking until the ham reaches an internal temperature of 140 degrees F (60 degrees C), about 45 minutes longer. Baste occasionally as the ham finishes baking.





## The Savory Salmon Cakes

Prep: 15m  
Cook: 10m  
Ready In: 25m

### INGREDIENTS

- 2 (14.75 ounce) cans salmon, drained and flaked
- 3/4 cup Italian-seasoned panko (Japanese bread crumbs)
- 1/2 cup minced fresh parsley
- 2 eggs, beaten
- 2 green onions, chopped
- 2 tsp seafood seasoning (such as Old Bay®)
- 1 1/2 teaspoons ground black pepper
- 1 1/2 teaspoons garlic powder
- 3 tablespoons Worcestershire sauce
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons Dijon mustard
- 2 tablespoons creamy salad dressing (such as Miracle Whip®)
- 1 tablespoon olive oil, or as needed, divided

### DIRECTIONS

**1** Mix salmon, panko, parsley, eggs, green onions, seafood seasoning, black pepper, garlic powder, Worcestershire sauce, Parmesan cheese, Dijon mustard, and creamy salad dressing together in a large bowl; divide and shape into eight patties.

**2** Heat enough olive oil in a large skillet to cover the cooking surface over medium heat. Fry salmon patties in batches until browned, 5 to 7 minutes per side. Repeat with more olive oil, as needed.



## The Juicy Roasted Chicken

Prep: 10 m  
Cook: 1 h 15 m  
Ready In: 1 h 40 m

### INGREDIENTS

- 1 (3 pound) whole chicken, giblets removed
- salt and black pepper to taste
- 1 tablespoon onion powder, or to taste
- 1/2 cup margarine, divided
- 1 stalk celery, leaves removed

### DIRECTIONS

**1** Preheat oven to 350 degrees F (175 degrees C).

**2** Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with onion powder. Place 3 tablespoons margarine in the chicken cavity.

**3** Arrange dollops of the remaining margarine around the chicken's exterior. Cut the celery into 3 or 4 pieces, and place in the chicken cavity.

**4** Bake uncovered 1 hour and 15 minutes in the preheated oven, to a minimum internal temperature of 180 degrees F (82 degrees C). Remove from heat, and baste with melted margarine and drippings. Cover with aluminum foil, and allow to rest about 30 minutes before serving.



## The Smoked Standing Rib Roast

Prep: 5m  
Cook: 10h  
Ready In: 10h 5m

### INGREDIENTS

- 15 pounds charcoal briquets
- 2 pounds hickory wood chips
- 1 cup bourbon whiskey
- 1 (4 pound) standing rib roast, bone in
- 1/2 cup steak seasoning

### DIRECTIONS

**1** Start at least 10 pounds of the charcoal in a torpedo style smoker. You need a fairly hot fire. Fill the secondary pan with cold water, and wait for the coals to turn white. Soak hickory chips in bourbon with enough water to cover. Rub the roast liberally with steak seasoning, being sure to coat all surfaces.

**2** When the coals are ready, place the roast on the top grate. Throw a few handfuls of soaked hickory chips onto the fire, and close the lid. Check the fire every 45 minutes or so, adding more charcoal as needed to keep the fire hot. Every time you check the fire, add more wood chips. Cook for 8 to 10 hours, or to your desired doneness. Use a meat thermometer to check the roast. The meat tastes best when rare: 145 degrees F (65 degrees C), but cook to your liking.

**Tamara S. Osina, D.D.S.**  
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# side dishes

## The Bacon Stuffing

Prep: 15m  
Cook: 35 min  
Ready In: 50 m

### INGREDIENTS

- 1 pound bacon, cut into 1/2-inch pieces
- 1/2 cup butter
- 1 cup finely chopped onion
- 1 cup chopped celery
- 2 tablespoons poultry seasoning (such as Bell's®)
- 2 loaves day-old white bread, torn into small pieces
- 2 eggs, beaten

### DIRECTIONS

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Place bacon in a large skillet and cook over medium-high heat until cooked through but still slightly soft, 5 to 10 minutes. Drain the bacon slices on paper towels, retaining bacon drippings in the skillet.
- 3 Melt butter in a separate skillet over medium-high heat; saute onion and celery until softened, about 5 minutes. Stir bacon and poultry seasoning into onion mixture.
- 4 Mix onion-bacon mixture and bread pieces together in a large bowl; fold in eggs. Spoon bread mixture into muffin cups.
- 5 Bake in the preheated oven until tops are crispy, about 25 minutes.

## The Old Fashioned Macaroni and Cheese

Prep: 20 m  
Cook: 45 m  
Ready In: 1 h 5 m

### INGREDIENTS

- 2 cups uncooked elbow macaroni
- 4 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups milk
- 1/4 onion, minced
- salt and pepper to taste
- 1/4 pound processed cheese food
- 1/4 pound shredded Cheddar cheese
- 1/4 pound shredded Swiss cheese

### DIRECTIONS

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Prepare the elbow macaroni according to package directions.
- 3 Meanwhile, melt the butter in a small saucepan over medium high heat. Stir in the flour until a cream colored paste forms. Then pour in the milk and stir constantly until this comes to a hard boil, then stir for 1 more minute. Remove from heat and set aside.
- 4 When the macaroni is cooked, spread 1/2 of it into the bottom of a lightly greased 9x13-inch baking dish. Then layer 1/2 of the grated onion, 1/2 of the salt and pepper and 1/2 of each of the cheeses. Repeat this one more time: macaroni, onion, salt and pepper and cheeses, and then pour the reserved white sauce over all. Top off with small pats of butter to taste.
- 5 Cover and bake at 350 degrees F (175 degrees C) for 45 minutes.

## The Mascarpone Mashed Potatoes

Prep: 15 m  
Cook: 35 m  
Ready In: 55 m

### INGREDIENTS

- 4 1/2 pounds russet potatoes, peeled and halved lengthwise
- 1/2 cup mascarpone cheese at room temperature
- 1 egg yolk
- 3/4 cup milk
- salt and freshly ground black pepper to taste
- 1 pinch cayenne pepper, or to taste
- 1 cup butter, cut into chunks

### DIRECTIONS

- 1 Place potato halves into a large pot of salted water, bring to a boil, and reduce heat to medium-low. Cook until very tender, about 15 minutes. A knife should pierce the middle of a potato half easily. Transfer potatoes to a colander and drain thoroughly, about 5 minutes.
- 2 Preheat oven to 425 degrees F (220 degrees C).
- 3 Whisk mascarpone cheese in a mixing bowl until smooth. Stir egg yolk and milk into mascarpone cheese, whisking until smooth; season with salt, black pepper, and cayenne pepper.
- 4 Transfer potatoes to a large separate mixing bowl, add butter chunks to potatoes, and season with salt and black pepper. Mash butter into potatoes with a potato masher until fluffy; a few lumps are okay. Whisk mascarpone mixture into mashed potatoes.
- 5 Spread mashed potatoes into a 9x13-inch baking dish. Smooth the top and use the tip of a spatula to lightly press the potatoes and lift up to create little peaks and valleys in the top.
- 6 Bake in the preheated oven until potatoes are heated through and top is golden brown, about 20 minutes.





## The Corn and Black Bean Salad

Prep: 25  
Ready In: 25

### INGREDIENTS

- 1/3 cup fresh lime juice
- 1/2 cup olive oil
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/8 teaspoon ground cayenne pepper
- 2 (15 ounce) cans black beans, rinsed and drained
- 1 1/2 cups frozen corn kernels
- 1 avocado - peeled, pitted and diced
- 1 red bell pepper, chopped

- 2 tomatoes, chopped
- 6 green onions, thinly sliced
- 1/2 cup chopped fresh cilantro (optional)

### DIRECTIONS

**1** Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid, and shake until ingredients are well mixed.

**2** In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro. Shake lime dressing, and pour it over the salad. Stir salad to coat vegetables and beans with dressing, and serve.

## The Slow-Cooked Green Beans

Prep: 15 m  
Cook: 2 h 10 m  
Ready In: 2 h 25 m

### INGREDIENTS

- 6 slices bacon, sliced crosswise into 1/2-inch pieces
- 1 onion, sliced lengthwise
- 3 cloves garlic, minced
- 1/4 cup tomato sauce
- 2 pounds fresh green beans, trimmed
- 3 cups chicken broth
- salt and ground black pepper to taste
- 1 pinch cayenne pepper, or to taste

### DIRECTIONS

**1** Place saucepan over medium heat; cook and stir bacon in the hot pan until almost crisp, about 6 minutes. Add onion; cook until browned bits of food on the bottom of the pan have dissolved in the onion's juices and onion is soft and golden brown, about 5 minutes. Stir in garlic and tomato sauce. Cook until garlic has softened, about 1 more minute.

**2** Place green beans into a skillet and pour in chicken broth. Raise heat to high, add salt, black pepper, and cayenne pepper to beans, and bring to a simmer. Beans will begin to soften. Turn heat to medium-low and simmer for 1 1/2 hours. Stir occasionally. Add more broth or water if mixture seems dry.

**3** Adjust levels of salt, black pepper, and cayenne pepper to taste. Cook until beans are soft and tender, about 30 more minutes. Transfer beans and some of the pan juices to a deep serving platter.

## The Squash Casserole

Prep: 15 m  
Cook: 40 m  
Ready In: 55 m

### INGREDIENTS

- 2 teaspoons vegetable oil
- 3 crookneck yellow squash, diced
- 1/2 sweet yellow onion, diced
- 2 tablespoons water, or as needed
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1 (8 oz) container sour cream
- 1/2 cup shredded Cheddar cheese (optional)
- 1/2 (6 ounce) box dry bread stuffing mix

### DIRECTIONS

**1** Preheat oven to 350 degrees F (175 degrees C). Grease a baking dish.

**2** Heat oil in a skillet over medium heat; cook and stir squash and onion until tender, 8 to 10 minutes. Add water and simmer to soften squash, 2 to 4 minutes. Stir cream of chicken soup, sour cream, and Cheddar cheese into squash mixture; mix well.

**3** Transfer squash mixture to the prepared baking dish; top with stuffing mix.

**4** Bake in the preheated oven until cheese is bubbling and stuffing is browned, about 30 minutes.



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# The RICHMOND TEXAS Bucket List

## SEE AN OUTDOOR FILM AT MOVIES ON MORTON.

Enjoy an outdoor movie on the First Friday of the month while taking in the backdrop of historic Morton Street.

## HEAR LIVE MUSIC

Experience a live show at the Lone Star Saloon or during a festival at the beautiful Wessendorff Park.

## EAT A ONE-OF-A-KIND MEAL

Experience a one-of-a-kind meal at local favorites including Sandy McGee's, Larry's Original Mexican Restaurant, Trough Juice Bar, Joseph's Coffee Shop, Buena Vista, Unwine'd Wine & Cheese Lounge, Blockhouse Coffee and Kitchen, or a farm-to-table dinner at The Guild.

## SHOP LOCAL

Visit local boutiques and shops including Dapple Grey Co. Boutique, Treasure Hunters, 310 Gallery, Backwater Boutique, Rustic Closet, The Kombucha Company, Mercy Goods, Jay-Wood Trading Co., Studio of Richmond, and Vintage Hope.

## EXPERIENCE THE HISTORY OF RICHMOND

Tour the Fort Bend History Museum, visit the grave of Mirabeau B. Lamar in the historic Morton Cemetery, take a ghost tour with History & Haunts of Richmond, or visit Blockhouse Coffee & Kitchen to pick up a walking map of the historic district.

## Park and Stroll at 402 Morton Street

Strolling through the streets of downtown Richmond is an attraction in and of itself. Free parking is available throughout the downtown area and Richmond's City Hall provides a central parking location for visitors. City Hall is located at 402 Morton Street.



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# turkey terms

## What do all the labels mean?

**M**any turkeys carry labels like “all-natural,” “free-range,” and “organic.” Still other specialty turkeys don’t fall into neat categories but are distinguished by brand. Here’s your decoder ring for what all those terms mean.

**Fresh:** A turkey may be labeled “fresh” only if it has never been chilled below 26°F (Turkey meat, according to the National Turkey Federation, doesn’t freeze at 32°F, but at a temperature closer to 26°F)

**Frozen:** Turkeys chilled below 0°F must be labeled “frozen.” Or, if they’re sold already defrosted, you may see “previously frozen” on the label. Most turkey producers agree that freezing adversely affects the texture and taste of the meat.

**Hard-chilled or not previously frozen:** Turkeys that have been chilled below 26°F, but not below 0°F can’t be labeled fresh, but they don’t have to be labeled frozen either. If a turkey isn’t labeled as either fresh or frozen, it’s most likely in this category. This type of bird may also be identified as “hard-chilled” or “not previously frozen.”

**Organic:** The USDA’s National Organic Program requires that turkeys labeled as “organic” be certified by a USDA-accredited certifying

agency. A certified organic turkey will have been raised on 100% organic feed, given access to the outdoors, and will never have received antibiotics. The use of hormones in the raising of all poultry is prohibited, certified organic or not.

**Kosher:** A kosher label may only be used on poultry that has been processed under rabbinical supervision. The turkeys are grain-fed with no antibiotics and are allowed to roam freely. In addition to being individually processed and inspected, kosher turkeys are soaked in a salt brine, which gives them their distinctive savory character (so don’t choose a kosher turkey if you’re planning to brine it yourself).

**Self-basting:** A self-basting turkey has been injected with or marinated in a solution of fat and broth or water, plus spices, flavor enhancers, and other “approved substances.”

**Free-range:** By USDA definition, “free-range” simply means that the birds have access to the outdoors. But what really affects the quality of the meat is how crowded the birds are, not whether they can go outdoors. Some of the best turkeys are therefore not technically free-range, simply because the uncaged birds don’t roam outdoors.

**Premium brands:** Premium-brand turkeys are an increasingly important market for holiday birds. Companies like Murray’s, Bell & Evans, Jaidl, Maple Lawn Farms, Koch’s, Willie Bird, Eberly’s, Empire Kosher, Diestel, and others sell turkeys based on their reputation. Most of these producers claim that the difference between their turkeys and others lies in the quality of the feed their birds get. Most often, there are no animal byproducts in the feed and usually no antibiotics. Most of these birds are raised without being caged. The lack of animal fat in their diet and the fact that the birds can move around freely mean that the turkeys grow more slowly than factory-raised birds, so the meat has a chance to develop a richer flavor and denser texture.

**Natural:** The term “natural” simply means “no artificial ingredient or color added, and minimally processed.” The term makes no reference to the way the turkey was raised.

**Heritage breed:** Over 99 percent of the turkeys sold in supermarkets are a single breed: the Broad-Breasted White. But some small farmers focus on raising other breeds that have otherwise been edged out of the market. Some of the more common heritage breeds include the Narragansett, the Bourbon Red, and the Jersey Buff. Heritage breed turkeys tend to have darker, more flavorful meat and less breast meat than supermarket turkeys, and are generally available directly from the farmer or through other local sources. For more information, see the Heritage Turkey Foundation.



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# The Breakdown of marinade, rub & glaze

**S**o you want to make sure your Thanksgiving meats have all the flavor and punch your guest deserve, but the problem is, you do not know what to use — marinades, rubs or glazes? To help you decide, here's a breakdown of the differences between these flavor-enhancing methods:

## RUBS

A rub is all about flavor and nothing else. It's used to enhance the flavor of the meat and poultry you're grilling. A spice or herb mixture is rubbed over the meat, usually just prior to grilling. There are two different kinds of rubs:

- A dry rub is a combination of herbs and spices that are mixed together and then rubbed over the meat. A dry rub develops a crust on the meat during cooking, sealing in the moisture.
- A wet rub, or sometimes referred to as a spice paste, starts the same way as a dry rub but has the addition of a liquid such as water, oil, fruit juice or yogurt, to create a thick paste which is then rubbed on the meat.

Mexican-inspired rubs may include chili powder, cumin, oregano and red pepper flakes, as well as minced garlic and cilantro. A good rub imbues a flavor of sweet, smoky and spicy flavors into the meat without changing too much of the texture.

**WHERE IT WORKS:** Rubs are delicious over most cuts of meat, such as chops, steaks and loins. On the vegetarian side of foods, a rub won't be very effective over vegetables and fruits (as the spices won't stick to the surface), but it could be great over tempeh, tofu and seitan. With all rubs, allow the spices to sit for about 30 minutes.

## Marinades

The main difference between a marinade and a rub, is that a marinade has two purposes. The first is to tenderize the meat, and the second is to add flavor. Marinades are used especially when using inferior cuts of meat.

A marinade is made up of several components including oil which

is used to help keep the meat moist, an acid liquid such as vinegar or citrus juice to help tenderize, as well as herbs and spices for flavoring. A marinade should include something savory (usually soy sauce), something pungent (usually garlic or onions), something spicy (hot peppers or cayenne) and your main flavors of the dish (Italian seasonings, fresh herbs, Asian spices, etc.).

For the meat to be tenderized, it is usually marinated between 1 hour and 48 hours prior to cooking.

**WHERE IT WORKS:** Marinades are best when used in foods that can absorb the flavors over time, or in those cuts of meat that are cheaper and tougher and can benefit from a bit of softening. Beef stew meat, tofu kebabs, fish fillets, jumbo portabellas and sliced eggplant are all delicious with a good marinating.

## Glazes

A glaze is a thick, sugar-based solution, usually applied at the end of cooking to create a sweet flavored crust. Often sweet and spicy by nature, common glazes include barbecue sauces, honey sauces and fruit sauces. Make a glaze with fruit jams and jellies, whisked into a small amount of oil, water and seasonings like brown sugar, cayenne and dried herbs.

Apple butter, pineapple juice, honey, fig jam and strawberry jelly are all common bases for a sweet, delectable glaze. Whatever your mix, aim to get your glaze the consistency of barbecue sauce, and slather it over your grilled entrée every now and again as it cooks.

**WHERE IT WORKS:** The glaze works best over thicker cuts of meat and chunky tofu-based dishes, such as pork tenderloin, pork chops, tofu burgers and ribs.



# Pairing your Thanksgiving eats with the right drinks

**A**lthough the star of Thanksgiving is often considered the turkey, wine is its best supporting actor, but the question is this: which wines to go with the variety of tastes, textures and aromas that present themselves on Thanksgiving Day?

## Which Wine?

Pairing wines with your favorite foods can be intimidating. Professional and amateur sommeliers might know just the bottle to pair with that sizzling steak, but weekend warriors might not be so confident. The Food Network offers the following pairing tips to people looking for the right bottle to go with some popular foods.

- **Steak:** Cabernet Sauvignon is a red wine that's high in tannins. Novice wine drinkers might wonder why certain wines dye their mouth after drinking, and that's because of tannins. Steak softens the impact of tannins because of its fat content, making this an ideal pairing.
- **Spaghetti and meatballs:** Italian food and wine go hand-in-hand, and Chianti is a great wine to pair with spaghetti and meatballs. Chianti has a bold flavor, and the Food Network notes it has enough acidity to stand up to all the tomatoes and meat in spaghetti and meatballs.
- **Indian cuisine:** Fans of Indian cuisine no doubt like

spicy foods, but that doesn't mean they wouldn't also enjoy some temporary relief from their fiery favorites. Rieslings, which tend to be low in alcohol content, are sweet white wines that can be just the thing to complement all that spiciness. The Food Network notes that high-alcohol wines might make spicy Indian food feel even spicier, so if Riesling isn't your ideal wine, at least opt for another wine with a low ABV.

- **Salmon:** Seafood fans who love salmon might like it even more if they pair it with Pinot Noir. While many types of fish are best paired with white wine and Pinot Noir is a red, this pairing actually works well because the salmon stands up to the wine's bold flavor.

- **Lamb:** Red meat and red wine go great together, but different types of red meat pair better with different types of wine. Lamb and Bordeaux go great together because lamb has a gamey flavor that requires a rich, bold wine. Bordeaux fits that bill, allowing the rich, fatty lamb meat to absorb its tannins.

*Continued on Page 21*



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# Top Picks for Thanksgiving day movies

## Charlie Brown Thanksgiving (1973)

Peppermint Patty invites herself and her friends over to Charlie Brown's for Thanksgiving, and with Linus, Snoopy, and Woodstock, he attempts to throw together a Thanksgiving dinner.

## Planes, Trains & Automobiles (1987)

A man must struggle to travel home for Thanksgiving with an obnoxious slob of a shower curtain ring salesman as his only companion.

## Dutch (1991)

To get to know his girlfriend's son, a working-class good guy volunteers to pick him up from a prep school - only to learn that her son isn't the nicest kid.

## Pieces of April (1993)

A wayward daughter invites her dying mother and the rest of her estranged family to her apartment for Thanksgiving dinner.

## Grumpy Old Men (1993)

Two curmudgeonly neighbors who have been at each other's throats for years. The rivalry of the former friends intensifies when Ariel comes along and provides a love interest for both of them.

## Son-in-Law (1993)

Having gotten a taste of college life, a drastically changed farm girl returns home for Thanksgiving break with her best friend, a flamboyant party animal who is clearly a fish out of water in a small farm town.

## Home for the Holidays (1995)

After losing her job, making out with her soon-to-be former boss and finding out that her daughter plans to spend Thanksgiving with her boyfriend, Claudia Larson faces spending the holiday with her family.

## A Winnie the Pooh Thanksgiving (1998)

Pooh and his friends learning the true meaning of Thanksgiving. It was nominated for Primetime Emmy for Outstanding Children's Program.

## What's Cooking? (2000)

In LA's Fairfax district, where ethnic groups abound, four households celebrate Thanksgiving amidst family tensions.

## Autumn in New York (2000)

A romantic drama film following a successful middle-aged restaurateur and womanizer who falls in love with a sweet young woman who is terminally ill.

## Monster-in-Law (2005)

Charlotte is smitten when she meets Dr. Kevin Fields. So when Kevin pops the question after they start dating, Charlotte happily accepts. But she soon realizes that Kevin's mom, Viola, is not quite thrilled to have a new family member.

## The Blind Side (2009)

The story of Michael Oher, a homeless and traumatized boy who became an All American football player and first round NFL draft pick with the help of a caring woman and her family.

## Free Birds (2013)

Two turkeys from opposite sides of the tracks must put aside their differences and team up to travel back in time to change the course of history - and get turkey off the holiday menu for good.

## Lion (2016)

Based on the true story of Saroo Brierley, who went on a journey to find his mom and brother in India after being separated from them at five years old.



## Match your food to your favorite brews

**T**he rise of craft and home brewing has created more beer flavor profiles than ever before. In fact, there's likely a beer for everyone, whether you're a novice or connoisseur.

While wine will always have its enthusiasts, beer is fast on its heels as a popular mealtime beverage. Much in the way wines are paired with certain foods, it has become the natural course of action to pair certain foods with particular styles of beer.

Although each person has his or her preferences, here is a brief listing of generalized pairings, courtesy of the Brewer's Association and CraftBeer.com.

- American Amber Lager: Creamy risotto, wild rice, polenta
- American Pale Ale: Game birds, such as duck and quail
- Belgian-style Dubbel: Pork chops, sausage, tenderloin
- Belgian-style Flanders: Grilled ribeye, root vegetables
- Blonde Ale: Chicken, salads, salmon, nutty cheese
- Dark Lager: Barbecue, sausage, roasted meat

- Hefeweizen: Weisswurst, seafood, sushi
- Imperial Stout: Smoked goose, foie gras, strong cheeses
- IPA: Spicy foods, curries
- Porter: Roasted or smoked foods, blackened fish

The Brewer's Association recommends matching delicate dishes with delicate beers and strong dishes with assertive beers. Commonalities, like aromas and sub-flavors, also work together. A beer with roasted notes may pair well with chocolate, for example. Opposites also attract, in that a spicy food may taste best when paired with a sweet beer.

Pairing might once have been limited to matching wines with certain foods. But the booming craft beer business has popularized pairing flavorful beers with foods to make meals even tastier.



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## Program: Lone historic Texas sugarhouse found near Arcola

Fort Bend County's long and rich history of sugar production, with an emphasis on antebellum sugarhouses, will be the topic of the next Fort Bend County Historical Commission program.

Archaeologist and historian Joanne Ryan is scheduled to present at 3 p.m. at the Nov. 19 meeting of the commission, which is free and open to the public. The meeting will be held at the Gus George Law Enforcement Academy, 1521 Eugene Heimann Circle in Richmond.

Of special interest is the Waters-House Sugarhouse, which operated on the Arcola Plantation in eastern Fort Bend County between 1849 and 1913. Substantial parts of the structures remain. According to Ryan, no archaeological excavations have yet been conducted at this site and it is now threatened by development.

Although more than 1,500 sugarhouses were built in Texas and Louisiana before the Civil War, portions of only three antebellum sugarhouses remain substantially intact: the Arcola sugarhouse and two in Louisiana's Rapides and Iberia parishes.

The Fort Bend County Historical Commission is a volunteers-only department of Fort Bend County government. Members are appointed by County Commissioners Court.



The last remaining antebellum sugar purgery in Texas, and perhaps in the U.S.



Arcola Plantation sugarhouse in circa 1909 (Rice 1909:15)

## Literacy Council of Fort Bend County announces board additions

The Literacy Council of Fort Bend County has added three board members for a three-year term: Qaisar Imam, Stacy Bynes and Ann Kingrey.

### QAISAR IMAM

Qaisar "Q" Imam, has served a multitude of Fortune 500 clients during his career as a Senior Manager at IBM. Prior to IBM, Mr. Imam served as a project manager with PriceWaterhouseCoopers consulting for Public Utility and Healthcare.

In his current capacity as an Independent Consultant, he is currently working closely with Fort Bend County to help establish the healthcare industry as the next economic driver in the county.



He is also a co-founder of Villa Di Maria Montessori school in Sugar Land. He believes in community service as evidenced by his involvement with the Exchange Club of Fort Bend County, Asian Pacific Islander Affairs, the Fort Bend Rainbow Room, the Islamic Arts Society of Houston, Toys for Tots/Santa's Exchange, American Cancer Society, Hope for Three, and the Fort Bend Independent School District.

He and Bushra Cheema have been married 26 years, and they have three children.

### STACY BYNES

Bynes is a native Texan and long-time Sugar Land resident who has devoted herself to serving our community. Her deep passion for volunteerism includes serving in many volunteer leadership roles for the Fort Bend Independent School District.

She also volunteered for local organi-



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zations including fundraising for The Sugar Land Heritage Foundation and Grant A Starr Family Fun Run and Co-Leader for Girl Scout Troop 3519. She is a past Board President and record-breaking Gala Co-chair for the Fort Bend Education Foundation and is a Lifetime Member of the Houston Livestock Show and Rodeo.

Professionally, Stacy has an extensive background in local, regional and national Business Development, Management, Marketing, and Sales with Page Parkes Corporation, KHOU-TV, Southern Living Magazine, TIRR Foundation and Welcome Wagon.

She is a former board member and current Director of Membership and Marketing for the Fort Bend Chamber of Commerce. Stacy is a graduate of Sam Houston State University.

She and her husband Spencer have been married for nearly 25 years and have two daughters.



#### ANN KINGREY

Kingrey, BSN, RN, IBCLC is the nurse navigator for women's services and pelvic floor at Memorial Hermann Hospital Sugar Land. Originally from North Carolina, Ann has been a resident of Richmond, Texas since 2007 after moving from Louisiana. Ann is married to Bill and they have two sons — Will who is a Texas Tech graduate and works in Houston, and Beau who is a senior at Texas A&M.

She is also on the boards of the

Fort Bend Junior Service League Sustainers, the Fort Bend Aggie Mom's Club, the Sigma Chi Mom's Club, and Sigma Theta Tau, nursing honor society at the University of Houston, Sugar Land campus. Ann is a member of Faith United Methodist Church in Richmond.

She enjoys cooking and entertaining (especially during crawfish season), the beach and University of North Carolina basketball.

"The Literacy Council of for Bend County is very fortunate to have such dedicated and experienced leadership on the Board of Directors," said Kelli Metzenthin, Executive Director. "We are looking forward to the future with talented leadership to guide us."



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Good for 6 visits. Expires 12-15-2019

1 2 3 4 5 6

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REG \$3.00

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WITH DRY CLEANING.  
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Good for 6 visits. Expires 12-15-2019

1 2 3 4 5 6

LADIES'  
DRESSES

**\$6.99**  
REG \$10.00

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OR PLEATED SLIGHTLY MORE.  
EACH • NO LIMIT

Good for 6 visits. Expires 12-15-2019

1 2 3 4 5 6

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LADIES' PANTS

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OR PLEATED SLIGHTLY MORE.  
EACH • NO LIMIT

Good for 6 visits. Expires 12-15-2019

1 2 3 4 5 6

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& SWEATERS

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REG \$7.00

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OR PLEATED SLIGHTLY MORE.  
EACH • NO LIMIT

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## A 'SUPERCALIFRAGILISTICXPALIDOCIOUS' EXPERIENCE DISNEY AND CAMERON MACKINTOSH'S 'MARY POPPINS JR' OPENS THIS MONTH

Inspiration Stage will present Disney and Cameron Mackintosh's "Mary Poppins JR" at the Sugar Land Auditorium, 226 Lakeview Dr., with eight shows over two weekends, Nov. 1-10.

Based on one of the most popular Disney movies of all time and the Broadway musical that played for over 2,500 performances and received multiple Olivier and Tony Awards nominations, "Mary Poppins JR" is an enchanting mixture of irresistible story, unforgettable songs and breathtaking dance numbers.

"I'm excited for Mary Poppins because it showcases one of my childhood favorites with creative dance and intense music," said Greatwood resident Gabby Champion, who is part of the show's ensemble. "If you want to see a light-hearted show with a ton of dancing and singing, this show is for you."

The jack-of-all trades, Bert, introduces the audience to England in 1910 and the troubled Banks family. Young Jane and Michael have sent many a nanny packing before Mary Poppins arrives on their doorstep. Using a combination of magic and common sense, she must teach the family members how to value each other again. Mary Poppins takes the children on many magical and memorable adventures, but Jane and Michael aren't the only ones upon whom she has a profound effect.

The main roles of Mary Poppins, Bert, Jane and Michael have been double-cast in this talented group of 45 talented youth, ages 8 to 17.

"Mary Poppins is an all-time classic, and one of my favorite Dick Van Dyke films. In fact, my go-to karaoke song was Supercalifragilisticxpealidocious for the longest time," said Mack Farrar, a freshman who will play the role of Messenger and is part of the ensemble. "In this show, we're able to bring a certain presence to the stage that



Gabby Champion, 15



Photo by Mandy Seymore-Sensat | Mary Poppins will be played in half of the shows by 16-year-old Madison Willett, a junior at Incarnate Word Academy.

makes people nostalgic and I guarantee we will make the audience feel like children again."

Inspiration Stage will take Mary Poppins JR to the 2020 Junior Theatre Festival in Atlanta, Jan. 17-19. The cast will perform a 15-minute cut of the show for adjudication by industry professionals. They will also attend advanced workshops and presentations and performances by Broadway and other industry professionals.

For "Mary Poppins JR" tickets visit [inspirationstage.com](http://inspirationstage.com). Show-times are Friday, Nov. 1, 7:30 p.m.; Saturday, Nov. 2, 3:30 p.m. and 7:30 p.m.; Sunday, Nov. 3, 3:30 p.m.; Friday, Nov. 8, 7:30 p.m.; Saturday, Nov. 9, 3:30 p.m. and 7:30 p.m.; and Sunday, Nov. 10, 3:30 p.m.

## CHILDREN'S OPERA STREGA NONA OPENS AT LOCAL LIBRARIES

Fort Bend County Libraries' Bob Lutts Fulshear/Simonton Branch Library will present a performance by Houston Grand Opera's "Opera to Go!" of Strega Nona, on Monday, Nov. 25, at 1 p.m., in the Meeting Room of the library, located at 8100 FM 359 South in Fulshear.

The performance will be repeated at the University Branch Library later that day, beginning at 4 p.m., in Meeting Room 1 of the library, located at 14010 University Blvd in Sugar Land, on the UH campus.

Based on a children's book by Tomi DePaola, this family-friendly light opera, sung entirely in English, is about a woman named Strega Nona who has a magical touch with food. Her helper, Big Anthony, is tempted to try his own hand at magic when Strega Nona leaves town. Can he resist the temptation? This story is a great way to learn

about the importance of paying attention and respecting other people's property.

The program is presented with the generous support of the Friends of the Library organizations that support these branches. Proceeds from the Friends of the Library book sales and annual membership dues help to underwrite the costs of special programming and various cultural events at the libraries.

A free hand-stamp, available starting one hour prior to the performance, is required for admission at the Bob Lutts Fulshear/Simonton Branch Library.

Since space is limited at the Bob Lutts Fulshear/Simonton Branch Library, children should be in grades 2 through 8 to attend. The performance at the University Branch Library is open to families with



children of all ages.

The performance is free and open to the public. For more information, see the Fort Bend County Libraries website ([www.fortbend.lib.tx.us](http://www.fortbend.lib.tx.us)), or call the Bob Lutts Fulshear/Simonton Branch Library (281-633-4675), the University Branch Library (281-633-5100), or the library's Communications Office (281-633-4734).



## THE 4TH ANNUAL PECAN HARVEST FESTIVAL

The annual Pecan Harvest Festival returns Nov. 24 from 11 a.m. to 6 p.m. in Downtown Richmond. This free event will feature a plethora of activities that begin at Richmond City Hall as well as along Morton Street, Preston Street and at Wessendorff and Decker Parks. Such activities include live music, a beer garden, car show, bake contest, kids zone, hay ride, food trucks, a City Hall farmer's market, agricultural exhibition and, of course, a county pecan show. For more information visit [www.pecan-harvest-festival-tx.com](http://www.pecan-harvest-festival-tx.com).

## THE HOLIDAY EXPRESS & FRIENDS' BOOK SALE

Fort Bend County Libraries will kick off the holiday season with a special Holiday Express event at George Memorial Library in Richmond on Saturday, Nov. 16, between 9 a.m. and 2 p.m.

Sponsored by the Friends of the George Memorial Library, this family holiday event features live entertainment for children, a Holiday Market, and a Friends of the Library Book Sale and quilt raffle.

At 10 a.m., children will be treated to a special "Winter Celebrations" show by the energetic duo of Lisa Jastram and Mick Corley with Oasis for Children. The musical performance highlights winter holiday traditions from around the world. With festive song and dance, Jastram and Corley will open packages from different countries representing cultural festivals and celebrations such as Diwali, Hanukkah, Christmas,



**December 6 & 7, 2019 • Downtown Richmond**

*Friday, December 6*

**Tree Lighting**

6 p.m.

City Hall Park - Morton St.  
Followed by a Community  
Christmas Walk!

*Saturday, December 7*

**Miracle On Morton Street**

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Santa Lucia, New Year's Day, and more. Countries highlighted in the program will include India, Germany, Sweden, Mexico, and Japan. The performance will take place in the Meeting Room.

Handmade holiday crafts and book-art creations will be available for sale in the Holiday Market by the Friends of the George Memorial Library throughout the event.

Raffle tickets for a handmade quilt, created by Lillian Shaver, will be available during the event. The quilt, titled "Love Your Library," will be on display in the lobby of the library throughout the month of November. Raffle tickets are \$1 each or six for \$5, and they may be purchased at the library beginning November 1 through December 7, when the winning ticket will be drawn at the library's Winter Fest. Participants do not need to be present to win.

Proceeds from the Holiday Market, Book Sale, and quilt raffle, go toward helping the Friends of the Library continue to advocate for the

libraries and underwrite the costs of special programming and various cultural events that are enjoyed by children, adults, and families at the library throughout the year. The Friends of the Library also provide needed funds for materials, equipment, and beautification projects not funded by the library's budget.

Families and individuals who enjoy the programs and events at the libraries are encouraged to become a Friend of the Library to help ensure that these activities will continue to be available to the public. There are numerous ways to support the library, including volunteering with ongoing book sales or simply paying annual membership dues. Membership forms for the Friends of the Library will be available.

For more information, see the Fort Bend County Libraries website ([www.fortbend.lib.tx.us](http://www.fortbend.lib.tx.us)), or call George Memorial Library (281-342-4455) or the library system's Communications Office (281-633-4734).

## FRIDAY FILM SERIES

The University Branch Library is hosting its Friday Film Series this month with the following selections, each one shown from 1 - 3 p.m. in Meeting Room 1:

### NOVEMBER 1

Released in 2006, this movie comedy stars Will Ferrell as Harold Crick, an I.R.S. agent who questions his sanity when he begins hearing an unseen novelist narrating his life as part of her newest book. The narrator is extraordinarily accurate, so when the chapter of the end of his life begins to unfold, Harold must find the author of the story and convince her to change the ending before it's too late. This movie is rated PG-13.

### NOVEMBER 8

Released in 1949, this romantic musical-comedy film stars Gene Kelly, Frank Sinatra, and Jules Munshin as three sailors with a 24-hour pass for shore leave in New York City, determined to find love and

adventure. One spends the day looking for "Miss Turnstiles of the Month," another is high jacked by a female cab driver, and the third finds himself an object of interest of a gorgeous anthropologist. Based on a hit Broadway musical of the same name, this film adaptation won an Academy Award for Best Music/Scoring of a Musical Picture. This movie is not rated.

### NOVEMBER 22

This war drama is an adaptation of Robert M. Edsel's biography about seven art historians, museum directors and curators who form a World War II platoon tasked by President Franklin D. Roosevelt to go behind enemy lines in Germany to rescue artistic masterpieces from Nazi thieves. With the German army under orders to destroy the art if the Reich fell, the unlikely platoon is in a race against time to avoid the destruction of 1,000 years of mankind's greatest achievements in art and culture. This movie is rated PG-13.

## FORT BEND ART CENTER IS AN 'INCREDIBLE PLACE'

Two years ago the Fort Bend community received a bit of a gem when the vision of local artists transformed into a reality.

With assistance from realtor Jennifer Hartmann — who approached the Art League of Fort Bend about a building for lease in Historic Downtown Rosenberg owned by Bill Butler — the league acquired a location, now known as the Fort Bend Art Center, to spotlight a variety of shows and events.

Some of those popular events were a joint effort with Attack Poverty, "Hot Summers Cool Nights" with live music under the big tent, and delicious wine tasting during the Stomp in downtown Rosenberg.

The Fort Bend Art Center is located at 2012 Avenue G in Rosenberg.

Opened in November 2017, the art center is run by the Art League of Fort Bend, a non-profit 501c3 that is dedicated to encouraging artistic development and cultivating an appreciation for the arts through education, exhibitions and community outreach.

The Fort Bend Art Center creates an ideal and charming place for local artists of all types to meet, create and share ideas. The center's galleries display art for sale and offers studio space. Additionally, classes for adults and children are available in the large classroom.

"I wouldn't be painting today if not for this incredible place," said Babs Wilson, a longtime member.

From paintings, photographs, fused glass, and ceramics to stained

glass, sculptures, jewelry and textiles, the center offers a variety of art for viewing and for sale.

The center, which has a gift shop, also provides free appointments with experts for people who need help figuring out how to incorporate certain styles, colors and art into their homes.

Visitors can watch for special events, artist's openings, receptions, judged shows and more, all open to the public at no charge.

The gallery space is also available for meetings, receptions or parties.

The Fort Bend Art Center is open Tuesday through Saturday from 10 a.m. to 5 p.m. and 1 p.m. to 5 p.m. on Sunday. For more information call 832-945-2882, visit [www.artleaguefortbend.org](http://www.artleaguefortbend.org) or follow The Fort Bend Art Center on Facebook.





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POWER DAYS

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## LCISD School Health Advisory Council recognizes wellness campus award recipients



From left are Kathryn Kaminski, LCISD Board of Trustees member; Brenda Thompson, SHAC Vice-Chair; Hope Frohbieter, SHAC Chair and Velasquez Elementary PTO President; Jon Maxwell, LCISD Executive Director of Student Programs; Marie Annexy, Nurse, Williams Elementary; Deborah Nesbitt, Physical Ed Teacher, Campbell Elementary; Tracy Boss, Assistant Principal, Reading Junior High; and Nicole Nelson, LCISD Athletic Director.

**C**ongratulations to those campuses that received the first LCISD School Health Advisory Council Recognized Wellness Campus Awards. Campuses receiving the award for the 2018-2019 school year include: Campbell Elementary, Velasquez Elementary, Williams Elementary and Reading Junior High School.

This collaborative effort between the Lamar Consolidated ISD School Health Advisory Council (SHAC) and the Lamar Consolidated CISD Athletics Department recognizes campuses for their health and wellness initiatives completed throughout the school year.

In order to receive this recognition, schools must complete five of the eight criteria, three of which are mandatory: 1) Have a Campus Wellness Committee; 2) Host a Health/Wellness Event; 3) Hold a Campus-wide Physical Activity; 4) Offer Tobacco Prevention Programs; 5) Incorporate Nutrition and Physical Activity in Core Classes; 6) Implement a Stress Prevention Program; 7) Offer NonFood Rewards; 8) Offer a Staff Wellness Program. The first three on the list are mandatory.

To those unfamiliar with the SHAC, it is a state mandated advisory council appointed by the school board that works with

the district to help school communities support good health and academic achievement. It is made up of parents, community members, students, and school staff working together to improve the health of all students and families through coordinated school health programs.

Research shows that healthy children do better in school — from attendance and behavior to academics and overall performance.

Throughout the year, the SHAC will address topics related to health education, nutrition environment and services, employee wellness, social and emotional school climate, physical environment, health services, counseling, psychological and social services, family/community involvement, family engagement, physical education and physical activity.

Campus Wellness Award Applications for the 2019-2020 school year will be available soon and distributed to each campus principal and campus wellness coordinator.

For more information about the SHAC, please visit <http://www.lcisd.org/departments/athletics/s-h-a-c>, follow them on Facebook at <https://www.facebook.com/lcisdshac> or email [lcisdshac@gmail.com](mailto:lcisdshac@gmail.com).





# Jingle Tree

2019

**M**ark your calendars for all of this year's Jingle Tree events at The Houston Museum of Natural Science - Sugar Land!

★ Tree Lighting  
FRIDAY, NOVEMBER 15<sup>TH</sup>  
10:00 AM

★ Holiday How-to Workshop  
TUESDAY, NOVEMBER 19<sup>TH</sup>  
9:30 AM-1:00 PM

★ Last Bid Cocktail Party  
THURSDAY, NOVEMBER 21<sup>ST</sup>  
5:30-8:30 PM

★ Cookies with Santa  
SATURDAY, DECEMBER 7<sup>TH</sup>  
10:00 AM-1:00 PM

Go to [hmns.org/sugarland](http://hmns.org/sugarland) for event details and tickets.  
*the Houston Museum of natural science*  
**at Sugar Land**



# Campbell Elementary School

by ALEINI LACOMBE

**PTO Membership Drive:** Help build your kids future by joining the Campbell PTO. Your PTO membership fees are used for the Teacher Start up Fund. This fund supplies your child's teacher with classroom supplies and provides funds for our grade-level field trips and Specials Teams classes (art, music, PE, etc.) and more. Visit us at [www.campbellpto.org](http://www.campbellpto.org) and join today!

**New donation option available for teacher appreciation:** Big thank you to all the parents who have made donations to appreciate our teachers and staff throughout the year. It is not too late to donate. All donations will be used for the purchase of food, supplies, and other miscellaneous items needed for all teacher appreciation events throughout the year. Visit our website at [www.campbellpto.org](http://www.campbellpto.org) to make your donation.

**4th Grade Patriotic Program:** On Thursday, Nov. 3, the fourth-grade students will be performing a Veteran's Day program called "We Honor You." The performances will be at 8:30 a.m. and 6 p.m. in the school gym. Prior to the performance, we will show a special PowerPoint presentation of our students' veterans and first-responders family members. Don't forget to join us for this special celebration!

## Save the Date for the Campbell Boot Scootin' Boogie Chili Cook-Off and Carnival

We are so excited about this year's award-winning Spring fundraiser — set for 6 - 9 p.m. Feb. 21 — which will feature the following events:

- Silent and Online Auction;
- Chili Cook-Off Competition - Cook-Off (results and awards announced during the event)
- Boot Scootin' Boogie (music, carnival games, cake walk, and so much more ...)

## Boot Scootin' Boogie Sponsorships

Are you (or someone you know) interested in sponsoring or donating auction items to our Boot Scootin' Boogie Carnival and Auction Event? Email Meredith Tichenor at [thetichenorfamil@gmail.com](mailto:thetichenorfamil@gmail.com) if you are interested or if you have any questions.

## IMPORTANT CALENDAR DATES

Nov. 3: 4th Grade Vet Program at 8:30am & 6pm

Nov. 12: PTO Board Meeting at 7:45am

Nov. 14: Fall Picture Re-Takes

Nov. 22: Field Day (wear health t-shirts)

Nov. 24- Dec. 2: Thanksgiving Break

For information about Campbell please visit us at [www.campbellpto.org](http://www.campbellpto.org).

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# Dickinson Elementary

by SARAH TIELKE

## PTO BOARD MESSAGE

Trunk or Treat and the Butter Braid fundraiser were both amazing. We had terrific participation and were able to raise money to help our incredible school. Thanks to all of our wonderful supporters!

## SWEETS WITH SANTA

Want to skip the line at the mall and see Santa with your kids? Enjoy the big jolly guy, sweets, treats, and more. Don't miss the holiday fun! Join us: Wednesday, Dec. 4th from 5-7 pm at the Rec Center. Purchase wristbands for \$10 at DickinsonPTO.com



## IMPORTANT CALENDAR DATES

Nov. 1: Early Release Day (11:30am)  
Nov. 4: PTO Meeting (Science Room at 3pm)  
Nov. 5: 3rd Grade Veterans Day Program (Gym at 6pm)  
Nov. 6: AR Free Dress Day (if enough points earned)  
Nov. 6: Texas Roadhouse Spirit Night + Bake Sale  
Nov. 8: Field Day  
Nov. 12: Butter Braid Bread Delivery (at Dickinson)  
Nov. 15: Parents Night Out/Movie Night (Dickinson at 3pm)  
Nov. 21: 2nd Grade "Turkeys Go On Strike" Program (Gym at 6pm)  
Nov. 22: Wear Green for "Go Green Day (Responsibility)"  
Nov. 25-29: Thanksgiving Holidays  
Dec. 2: PTO Meeting (Science Room at 3pm)  
Dec. 4: AR Free Dress (if enough points earned)  
Dec. 4: Sweets with Santa (Rec Center, 5-7pm)  
Dec. 5: Progress Reports Go Home  
Dec. 10: PTO Gift Wrapping Fundraiser (Dickinson at 4pm)  
Dec. 10: Night Out with Specials  
Dec. 13: Rudolph Day  
Dec. 19: Holiday Parties (Classrooms at 1:15pm)  
Dec. 20: Holiday Sing (Gym at 7:45am)  
Dec. 23: Winter Break Starts

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# HOUSTON METHODIST SUGAR LAND HOSPITAL

—Surviving the holidays grief support group—

Houston Methodist Sugar Land Hospital



**H**ouston Methodist Sugar Land Hospital is offering a support group for Fort Bend and surrounding area residents who are coping with the loss of a loved one during the holidays.

The support group titled “Grief’s Journey: Surviving the Holidays” is designed to help participants learn about grief and how to navigate the rituals and expectations of the holidays while experiencing a powerful impact of loss. Facilitated by the Department of Spiritual Care and Values Integration, this group is open to people of all faiths and provides a safe, welcoming environment where individuals can find support and share experiences.

The support group is scheduled from 5:30 to 7 p.m. on Tuesday, Nov. 12 in the hospital’s Brazos Pavilion Conference Room B. Dinner will be provided with an RSVP.

“Learning about grief – and hearing from others’ experiences – can be a valuable part of healing for many people,” said Tim Madison, director of spiritual care and values integration at Houston Methodist Sugar Land. “Too often, people try to get past the loss of a loved

one without fully exploring their feelings or understanding how grief can affect them both emotionally and even physically. This session gives participants the opportunity to interact with others who have been through similar experiences and who share many of the same emotions.”

“Our goal is to provide an avenue for comfort and healing, recognizing that each person is different and has different needs,” said Madison. “The support group can be beneficial to anyone who has lost a loved one – whether it was a recent loss or even one many years ago.”

To reserve a spot, or to learn more about other support groups offered, contact the hospital’s Department of Spiritual Care and Values Integration at 281.274.7164.

To learn more about Houston Methodist Sugar Land Hospital, visit [houstonmethodist.org/sugarland](http://houstonmethodist.org/sugarland) or our Facebook page at [fb.com/methodistsugarland](https://www.facebook.com/methodistsugarland) for the latest news, events and information.

## Taking the mystery out of diabetes

**A** Diabetes Conference will be presented by Texas A&M AgriLife Extension Service, Fort Bend County, Mamie George Community Center, UT Physicians and Oak Bend Medical Center.

The Conference will be held Nov. 5, 2019 from 1 - 4 p.m. at Mamie George Community Center, 1111 Collins Road, Richmond.

Topics include Diabetes 101, New Diabetes Medications and Diabetes and Heart Disease. The conference will conclude with a demonstration of healthy recipes.

Dianne Gertson, County Family & Consumer Sciences Extension agent, said diabetes is an issue, not only in Texas, but across the country.

“The purpose of the conference is to encourage, educate, and

enlighten individuals about the disease,” she said. “Although there is no cure at this time, diabetes can be managed with diligence and consistency in making wise food choices, taking prescribed medications, participating in some sort of physical activity, and monitoring blood glucose.”

Free health screenings will be available from noon to 1 p.m..

There is no cost for the Conference. Conference materials, snacks, goody bags and door prizes will be provided to the first 50 participants.

To register or for more information, contact Victoria at the Fort Bend County AgriLife Extension Office at 281-342-3034 or Victoria. zwahr@ag.tamu.edu



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Urology

**Neel Srikishen, MD**  
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## Expanded Infusion Center for chemotherapy patients opens

**H**ouston Methodist Cancer Center at Sugar Land recently expanded and upgraded its Infusion Center to better serve patients undergoing chemotherapy.

The new 7,450-square-foot Infusion Center – located on the second floor of the Houston Methodist Cancer Center at Sugar Land – is nearly twice the size of the old facility. It features 20 private rooms and a fast-track area with two chairs for patients who need a port flush or other quick procedure. An expanded on-site oncology pharmacy will enable the center to provide much-needed treatments in a timely manner.

In addition, the Infusion Center offers a range of customized services and amenities to provide a supportive, caring environment, including music therapy, pet therapy, specialized, technology to prevent hair loss, beverages, light snacks and even full meals for patients who must remain on-site through the lunch hour.

“The opening of the expanded Infusion Center is a major benefit for our patients, both in terms of ease of scheduling and in comfort and convenience,” said Amy Sebastian-Deutsch, director of oncology and infusion therapy services. “Patients undergoing chemotherapy spend a lot of time here, so we’ve eliminated as many of the hassles and stresses of treatment as possible by creating an Infusion Center that provides a warm and welcoming environment. The new center also frees up chairs at our IV Therapy

Center for patients who are undergoing infusion therapy for non-cancer treatments such as autoimmune disorders.”

The hospital enlisted help from current chemotherapy patients in elements of the center’s design.

“For some patients, an infusion session can be as long as six hours, which means a lot of sitting,” said Sebastian-Deutsch. “So we conducted a ‘chair fair’ and allowed patients to try out a variety of designs from different manufacturers, to help us select the most comfortable model.”

The Infusion Center also expanded its staff to ensure better communication with patients. A majority of the Infusion Center nurses are oncology certified.

“Our staff understands the challenges that chemotherapy patients face, and they are experienced at providing compassion and support,” Sebastian-Deutsch said. “These patients become like family to us and we want to make certain they are receiving the best possible care.”

Houston Methodist Cancer Center at Sugar Land is the only comprehensive cancer center in Fort Bend to earn accreditation from the American College of Surgeons Commission on Cancer. In addition to providing the full suite of oncology services and a slate of active clinical trials, the center offers a number of programs designed to help patients manage the emotional, social, physical and spiritual demands of a cancer diagnosis, including:

- A robust survivorship program that offers support groups and a variety of therapeutic classes, including music therapy, drama therapy, yoga and massage.
- A financial navigator who helps find grants, co-pay assistance and other financial support for patients who receive infusion treatments.
- Oncology nurse navigators who provide emotional support, education about diagnosis and treatments, help in expediting appointments, and assistance with connections to community resources.
- Specially trained oncology support personnel, including dietitians and chaplains, to ensure that patients are meeting their nutritional and spiritual needs.

“As our oncology program has grown over the years, the number of patients receiving infusion therapy has grown, as well,” said Sebastian-Deutsch. “Today, we are conducting more than 400 individual treatment sessions each month. Now, we have the space and chairs we need to continue to grow our program and better serve the community.”

To learn more about Houston Methodist Cancer Center at Sugar Land, visit [houstonmethodist.org/cancer-sl](http://houstonmethodist.org/cancer-sl) or [houstonmethodist.org/sugarland](http://houstonmethodist.org/sugarland). Houston Methodist Cancer Center at Sugar Land welcomes all local cancer survivors and caregivers to participate in the survivorship series, including free monthly music therapy, yoga and drama therapy classes designed to promote healing, discussion and camaraderie among local survivors. For more information or to register, visit [houstonmethodist.org/events](http://houstonmethodist.org/events) and search for survivorship, or call 281-274-7500.

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Members of the Houston Methodist Sugar Land Hospital Infusion Center team: From left, Krystle Sanchez, PCA; Daniela Suarez, BSN, RN, OCN; Amy Sebastian-Deutsch, DNP, APRN, CNS, AOCNS, Director, Oncology & Infusion Services; Carmen Withers, BSN, RN; Joan Burnham, MSN, RN, OCN, RN-BC, Oncology Nurse Navigator; Jamie Ureste, BSN, RN, OCN, Charge Nurse, Infusion Services.

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## November 2

### **FBC DA's Office Fun Run**

The FBC District Attorney's Office and Fort Bend CVRT will host its 5K fun run to raise funds for agencies that support victims of violent crimes. The beginning and finishing line will be at the Fort Bend County Justice Center. Event is from 7 - 10 a.m. Visit [eventbrite.com](http://eventbrite.com).

### **Family History Research: Historic Newspapers**

Daniel Sample will demonstrate how to find and use historical newspapers at the George Memorial Library from 10 - 11 a.m. in the Computer Lab. Registration is required.

### **2019 Walk of Love & 5K Fun Run**

This 9th annual walk, hosted by Lunches of Love, will be held at 10 a.m. at Travis Park, 3004 Ave. N in Rosenberg. Visit @Lunchesoflove on Facebook.

### **Seabourne Nature Fest**

The 8th Annual Seabourne Nature Fest will feature multiple activities — bee keepers, petting zoo, face painting, guided park tours, food trucks, children's crafts and prairie hayrides, for the entire family from 10 a.m. to 4 p.m. Admission is free.

### **Frosty's 2019**

The 15th Annual Frosty's Market will be held from 10 a.m. - 4 p.m. at Frost Elementary, 3306 Skinner Lane in Richmond.

**Fashion Photography Workshop**  
Bryan Bankston will demonstrate how common household items can be used to achieve professional studio lighting and imaginative backdrops or sets at the George Memorial Library at 1 p.m. in the Meeting Room. This workshop is suitable for adults and teens aged 14 and up.

## November 3

### **The BIG Taste of Fort Bend**

The Big Brothers Big Sisters of Fort Bend County will host The BIG Taste of Fort Bend from 4 - 7 p.m. at Insperity Club at Constellation Field, 1 Stadium Drive in Sugar Land. Visit [www.bbbstx.org](http://www.bbbstx.org).

### **Black Velvet Live**

Black Velvet will perform live at Scotty's Saloon at OTP from 2 - 6 p.m. at 114 Agnes Road in Richmond.

## November 4

### **Golf Tournament**

Calvary Episcopal Preparatory will host its 14th Annual Golf Tournament from 9 a.m. - 2:30 p.m. at the Pecan Grove Plantation Country Club. Visit [www.ces-richmond.org](http://www.ces-richmond.org).

### **Come Write-In: National Novel-Writing Month**

Fort Bend County Libraries encourages writers to join in this coast-to-coast annual writing challenge at the George Memorial Library Nov. 4, 18 and 25 from 5:30 - 8:30 p.m. in Room 2C. The initiative challenges participants to work toward a goal of writing 50,000 words toward a novel during the month of November. The library will host weekly "write-ins" and encourage aspiring novelists to complete their goals for the "NaNoWriMo" writers' event. Writers will have a dedicated room with free WiFi, plenty of power outlets, coffee and encouragement.

## November 5

### **Connections: Meet Someone New**

Meet new people and make new friends at this casual, come-and-go social hour at the George Memorial Library in Room 2A at 7 p.m., Nov. 5 and 10 a.m. in Nov. 21. Enjoy music

while getting to know one another over a game of cards, chess, checkers, or other board games the library has on hand.

## November 6

### **Volunteer Orientation**

Reigning Strength Therapeutic Horsemanship will host a volunteer orientation from 10 a.m. - noon at its facility, 7126 FM 359 in Richmond.

### **Intro to Canva: Holiday Edition**

Canva is a free, online graphic-design tool which provides access to millions of photographs, graphics and fonts. Learn how this tool at the University Branch Library at 2 p.m. in the Computer Lab. This class will focus on holiday greeting cards, invitations, and family newsletters to send out for the holiday season. Those attending this class should have a working email address to create an account with Canva. Registration is required.

### **Let's Learn Origami!**

Learn how to make an elegant decoration or gift from a simple piece of paper from 5:30 - 7 p.m. in Room 2C of the George Memorial Library. Library staff will demonstrate how to create a dragon and a butterfly by simply folding and twisting paper into whimsical shapes.

## November 7

### **Story Spinners Writing Club**

For National Novel-Writing Month in November, the Story Spinners Writing Club will meet Nov. 7, 12, and 21 from 5:30 - 8 p.m. in Room 2C of the George Memorial Library to assist aspiring novelists who want to participate in this novel-writing initiative. Recommended for writers of all genres and experience levels aged 14 and up, this monthly group normally meets on the third Thursday of every month.

The themes for each week are as follows: Nov. 7: "Dialogue"; Nov. 14: "Weaving Multiple Story Lines"; and Nov. 21 - "Immersive World Building."

## November 8

### **Facts About Funeral Planning**

Waymond Westley will provide an overview of the funeral pre-planning process at 10:30 a.m. in Meeting Room 1 of the University Branch Library. He will explain the costs associated with a funeral. Learn how pre-planning funeral arrangements can save surviving family members with difficult decisions and unnecessary costs.

### **Holiday Hoe-Down**

The Fort Bend County Bar Association will host its Holiday Hoe-Down from 6 - 10 p.m. at the Sugar Creek Country Club. Country-Western themed evening.

## November 9

### **Junk Hippy**

Junky Hippy, with more than 200 vendors, will be at the Fort Bend County Fairgrounds from 9 a.m. to 5 p.m. Visit [www.junkhippy.com](http://www.junkhippy.com).

### **Meet the Artists**

The 310 Gallery in Richmond will host its Meet the Artists event from 4 - 7 p.m. at 310 Morton Street in Richmond. Visit 310 Gallery on Facebook.

### **LCHS Class of 1989**

The 1989 graduating class of Lamar Consolidated High School will hold its 30th reunion from 6:30 - 10:30 p.m. at Braman Winery in Richmond. Visit [www.greetingsisland.com](http://www.greetingsisland.com).

## November 10

### **ToyRaiser**

Code Name: Joy for Kids will host a toy drive and fundraiser from noon to 4 p.m. at the Fort Bend County Fairgrounds in Building C. The event will benefit Children of Fallen Heroes. Games, music, moonwalk, local vendors, silent auction, car show and raffle will be featured. Visit Code Name: Joy for Kids on Facebook.



## November 11 VETERANS DAY

## November 15

### Senior Series: Social Gathering

The Senior Living Series will wrap up the year with an Open House reception with refreshments and door prizes at 10:30 a.m. in Meeting Room 1 of the University Branch Library.

### Black Tie Gala

Forever Families, Inc. will host its Black Tie Gala in recognition of National Adoption Awareness Month from 6 - 10 p.m. at Safari Texas Ranch.

### Winter Masquerade

The Central Fort Bend Chamber will host its annual gala and awards celebration from 6:30 - 10 p.m. at Safari Texas Ranch in the Infinity Ballroom. Visit [cfbca.wlinc18.com](http://cfbca.wlinc18.com)

## November 19

### 2019 National Brahman Show

The ABBA will be celebrating their 95th anniversary at the 2019 National Brahman Show being held at the Fort Bend County Fairgrounds from 6 a.m. Nov. 19 - 6 p.m., Nov. 23. Visit [nationalbrahmanshow.com](http://nationalbrahmanshow.com)

## November 20

### Community Health Screening

Life Line Screening will provide a free health screening for one day at the Rosenberg Civic Center, 3825 Hwy. 36. The screenings offer a 5 test package to thoroughly check you for risk of stroke, cardiovascular disease and other chronic conditions. For more information call 800-690-6495 or visit [www.lifelinescreening.com/communitycircle](http://www.lifelinescreening.com/communitycircle). Pre-registration is required.

### Culinary Book Club

This month's theme for the University Branch Library's Culinary Book Club is "Fair Food." Cooking enthusiasts of all ages and experience levels

— from beginners to advanced — are invited to join in this monthly potluck and recipe exchange at 1:30 p.m. in Meeting Room 1. Meets on the third Wednesday of every month; different cooking genres are explored each month.

### Open-Mic Night

The George Memorial Library will hold its Open-Mic Night from 6 - 8:30 p.m. in the Meeting Room. Performances are limited to five minutes or less, and they must not contain any profanity or other insensitive topics. This event is for adults and teens aged 14 and above. Registration required to perform only.

## November 21

### Folded-Book Hearts

University Branch Library staff will demonstrate how to take an old book and make words and images by folding the pages at 7 p.m. in Meeting Room 2. No cutting, gluing, or special equipment is needed for this simple craft project. The project is a fun way to re-use old books and give them a new purpose.

## November 22

### Holiday Market

Riverstone will hold its Holiday Market from 5 - 9 p.m. at its neighborhood club. Visit @RiverstoneCommunity on Facebook.



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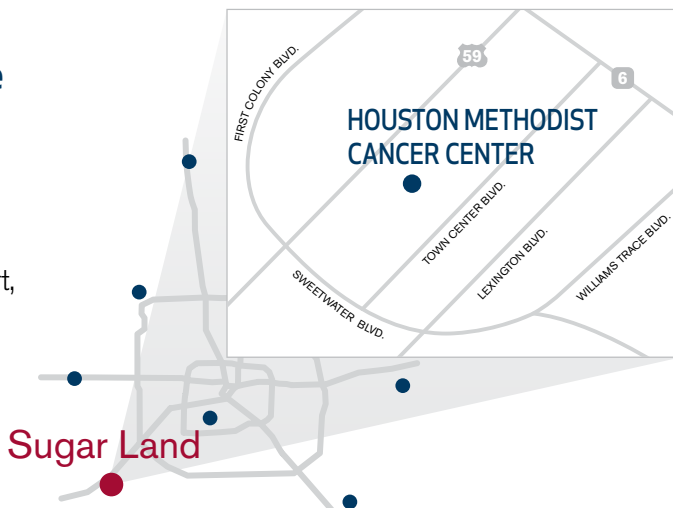
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