

November 2019

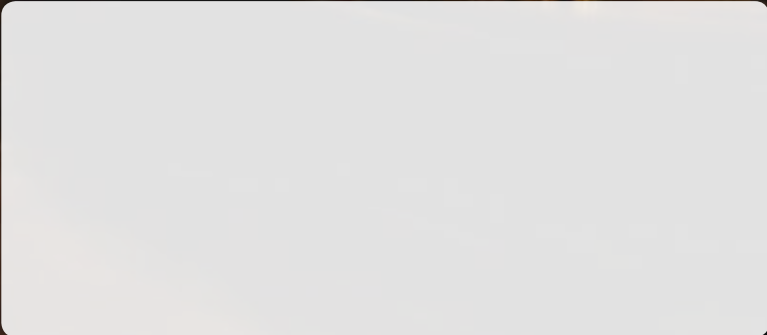
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the THANKSGIVING Feast

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CONTENTS & STAFF

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WEST FORT BEND *Living™*

GENERAL MANAGER

Lee Hartman

leehart@fbherald.com

ASSISTANT MANAGING EDITOR

Marquita Griffin

mgriffin@fbherald.com

ADVERTISING

John Oliver

joliver@fbherald.com

Stefanie Bartlett

sbartlett@fbherald.com

Ruby Polichino

ruby@fbherald.com

COMPOSITION & GRAPHICS MANAGER

Alfred H. Dubé

adube@fbherald.com

GRAPHIC DESIGNERS

Melinda Maya

mmaya@fbherald.com

Rachel Cavazos

rcavazos@fbherald.com

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Reese McBride, as Mayor Shinn with Ali McCroskey, as Eulalie Mackecknie Shinn, in Calvary's production of the "Music Man Jr."



'SHOW-STOPPING PERFORMANCES'

Calvary thespians recognized for excellent work at competition

by MARQUITA GRIFFIN | mgriffin@fbherald.com

Reese McBride admits that he never truly believed he was, or could be, a talented actor. Unlike a traditional theatre student, McBride never took an acting or singing class in his former years. It wasn't until he was 13 years old, and he "was thrown" into the lead role of a school musical, that McBride took his first bite of the elective. "As the quiet kid, who know one really knew about, it was incredibly daunting," said McBride, a recent graduate of Calvary Episcopal Preparatory School in Richmond.

Over the years, however, McBride ultimately became aware of his abilities.

"I learned to trust my instincts and that I have more talent than I give myself credit for," he said. "Being so well received on a national level gave me confidence and made me realize what I am capable of."

In his senior year at Calvary, McBride competed at the International Thespian Festival for the first time, and earned an excellent rating for performing two monologues: *Laughing Wild*, by Christopher Durang and *Oh Dad, Poor Dad, Mama's Hung You in the Closet and I'm Feeling So Sad*, by Arthur Kopit.

"I have gone the last seven years without a single true acting or singing class and have been performing with lead roles in my school, and on a state and national level, purely off of my own instinct and the suggestions from my amazing director," McBride said.

While competing at the international festival was a first for McBride, he also competed in three Texas State Thespian Festivals prior to graduating.

The state competition serves as a qualifier for the International Thespian Festival.

"Ultimately the most valuable thing I gained from these past few trips to the thespian conventions was confidence in myself," he said.

The June 2019 International Thespian Festival was held in Nebraska drawing 3,500 actors. Along with McBride, four other Calvary students collected top honors.

"Although I'm no longer a high school student, I plan on returning to my old school to assist my former director in directing the school's annual musical, which is the most exciting theater related event in my life," McBride said.

'SHOW-STOPPING PERFORMANCES'

Calvary theatre teacher Paula Smith's perspective on her students' performances at the most recent International Thespian Festival is quite clear: "Every Calvary student had show-stopping performances," she said. "The talent and the willingness to do the work of our junior



Kenzi Patton (left) as Ethel Offelmier in Calvary's production of the "Music Man Jr."

and senior troupes is evident in their consistent yearly accomplishments. Calvary students know that effort equals reward."

"We compete against statewide private and public schools and shine," she added proudly.

And one could expect Smith, and the entire Calvary family, would be proud considering the June competition marked the third consecutive year that Calvary students qualified for the International Thespian Festival.

Smith said prior to performing at the state festival, her students compete in a campus-wide competition where the six top performances are chosen. Schools are only allowed to enter into six categories at competition, Smith explained.

Those chosen students then go on to work with Smith in a one-to-one in preparation effort.

"The Texas State Festival was absolutely amazing [and] there were a number of exciting workshops," said Kenzi Patton of Richmond. "And the international festival had so many talented people. I saw some great shows and had an amazing first time at the festival. I did get nervous because the person who went before me was amazing."

Patton, who performed *Ring of Keys* from the musical "Fun Home," received an excellent rating for her performance. The Calvary student, who said she enjoys "the feeling of being nervous and then doing well," has found her niche in being onstage, telling a story through her emotions.

"I'm hoping to qualify again this year, have a lot of fun, and to learn as much as I possibly can," she said.

Fellow Calvary student Emily Mandery agrees. The fun times spent with friends is the major perk of theatre, she added.

At the time of the interview, Mandery said she was particularly

looking forward to costuming and competing at the Texas State Thespian Festival.

This competition serves as the qualifier for the June 2020 International Thespian Festival that will be held in Indiana.

Mandery, a Richmond resident who has been in theatre eight years, earned an excellent rating for her performance of *Good Morning Baltimore* at the 2019 International Thespian Festival.

"It was my first time to compete and I learned it is so less scary than I thought," she said.

A NATIONAL-WINNING DUET

Siblings Paul and Rachel Lazarou were the most notable performers at the international competition, as both of them earned their second national gold medals for their duet rendition of *Picture Show*, from the musical "Parade."

Paul was named the solo national winner in 2017, with his little sister following suit in 2018 when she was named the solo national winner.

"Performing together was nerve-racking considering we practiced at home together and had to rely on each other," Rachel said. "We were both happy that we were able to do the duet on Paul's last year of thespians. Neither of us would have done a duet with anyone else, and to experience this together as brother and sister makes it feel even more like a win."

Rachel has been in theatre for a decade and her brother has been performing in the art for eight years. And their time as thespians has taught them plenty, especially at competition which provides insightful criticism from judges and other thespians.



Paul Lazarou as Harold Hill in "Music Man Jr."



Rachel Lazarou as Mrs. Paroo and Paul Lazarou, Harold Hill in Calvary's production of the "Music Man Jr."

One of the most important lessons, however, was learning to separate the roles that their theatre teacher, Smith, plays in their life. Smith is not only their instructor, but their grandmother as well.

"[That] has always been hard on Paul and I," Rachel said.

But despite the challenges of the art — which both say "allows you to express yourself without judgment and is such a positive environment" — Paul and Rachel stressed there is plenty of joy connected to theatre as well.

"I most enjoy the positivity, the way you get to express yourself and the support you get from your fellow actors and actresses," Rachel said.

For Paul, the "idea of putting [himself] into a character and being the character," is what he finds appealing.

"I don't have to react how I would normally and instead react by impulse based on how that character would react," he explained.

Rachel said she has her eyes on her school's next musical "The Little Mermaid, Jr." and one-act play, and of course continuing her work as a thespian. Paul is now concentrating on what lies before him as a

student at Kinder High School for the Visual and Performing Arts.

Looking back, the siblings said they could never have guessed their "theatre careers would bring [them] to such an accomplishment."

"We are grateful and thankful for all of our opportunities," they said.

THE ARTS ARE CRITICAL

Calvary's Headmaster Malcolm Smith believes the arts "are critical to the well-rounded development of the whole child," and the recent accomplishments at the 2019 International Thespian Festival further proves this point.

Just like the parents, teachers and students of Calvary, Smith beams with pride at how the Lazarous, McBride, Patton and Mandery represented their school.

"To perform at the level that it takes to qualify for the International Thespian Festival is quite an accomplishment," he said. "Most large schools do not have a student who qualifies. For our small school to send five students is amazing and such a tribute to the dedication of our teachers and students."



From left: Paul Lazarou, Rachel Lazarou, Kenzi Patton, Emily Mandery and Reese McBride.



Irene Farris and Emily Mandery in Calvary's production of "Beauty and the Beast Jr."

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giving Thanks



Carolyn Hancock, 76, of Richmond

Your fondest Thanksgiving Day memory: “About 15 or 16 years ago, when the grandkids 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, of Richmond

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, of Richmond

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

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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.

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

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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);
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 Herb-Roasted Turkey

Prep: 15min
Cook: 3h 30min
Ready In: 4h 15min

INGREDIENTS

- 1 (12 pound) whole turkey
- 3/4 cup olive oil
- 2 tablespoons garlic powder
- 2 teaspoons dried basil
- 1 teaspoon ground sage
- 1 teaspoon salt 1/2 teaspoon black pepper
- 2 cups water

DIRECTIONS

- 1 Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in a roasting pan with a lid.
- 2 In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the roasting pan, and cover.
- 3 Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

Try This TURKEY BRINE

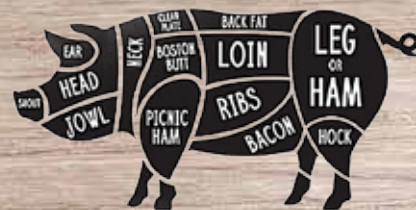
Cook: 5min
Ready In: 17h

INGREDIENTS

- 1 gallon water
- 4 quarts chicken broth
- 1 1/2 cups kosher salt
- 2Tbs minced garlic
- 2Tbs dried rosemary
- 2Tbs dried minced onion
- 2Tbs dried basil
- 2Tbs dried savory
- 2Tbs dried marjoram
- 2Tbs dried thyme
- 2Tbs dried tarragon
- 1Tbs dried oregano
- 1Tbs ground black pepper
- 1Tbs 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 Cheesy Hash Brown And Ham Casserole

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

INGREDIENTS

- 1 (32 ounce) package frozen hash brown potatoes
- 8 ounces cooked, diced ham
- 2 (10.75 ounce) cans condensed cream of potato soup
- 1 (16 ounce) container sour cream
- 2 cups shredded sharp Cheddar cheese
- 1 1/2 cups grated Parmesan cheese

DIRECTIONS

- 1 Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.
- 2 In a large bowl, mix hash browns, ham, cream of potato soup, sour cream, and Cheddar cheese. Spread evenly into prepared dish. Sprinkle with Parmesan cheese.
- 3 Bake 1 hour in the preheated oven, or until bubbly and lightly brown. Serve immediately.



The Fabulous Fish Chowder

Prep: 15 m
Cook: 45 m
Ready In: 1 h

INGREDIENTS

- 1 pound sliced bacon
- 1 large onion, chopped
- 5 medium potatoes, peeled and diced
- 1 1/2 pounds cod fillets, cut into 1 inch cubes
- 1 (12 fluid ounce) can evaporated milk
- 1/2 cup whole milk
- 2 tablespoons butter
- salt and pepper to taste

DIRECTIONS

1 Place bacon strips in a large stockpot over medium-high heat. Cook bacon until crisp, then remove to paper towels to drain. Drain grease from the pot, reserving about 1 tablespoon. Set heat to medium, and fry onions in the reserved bacon grease until tender, about 5 minutes.

2 Add potatoes, and fill pot with just enough water to cover them. Bring to a boil, then cook until potatoes are almost tender, about 5 minutes. Add fish pieces, evaporated milk, whole milk, and butter. Bring to a boil, then simmer over low heat for 30 minutes. Season with salt and pepper to taste. Ladle into bowls, and top with crumbled bacon pieces.



The Crispy Roasted Chicken

Prep: 5m
Cook: 1h 30m
Ready In: 1h 35m

INGREDIENTS

- 1 (3-4 pound) whole chicken (giblets removed and discarded, if included)
- 6 cloves garlic, minced (about 2 Tbsp.)
- 2 Tbsp. butter, melted
- salt and freshly ground black pepper

DIRECTIONS

1 Thoroughly rinse the outside and inside of the chicken. Gently pat dry with paper towels.

2 Using your fingers, carefully lift up the skin on top of the chicken (near the neck) and pull up gently. With your other hand, gently separate the skin from the breast and thigh meat. Then take half of the garlic and stuff it in between the skin and meat, so that it is fairly evenly spread out.

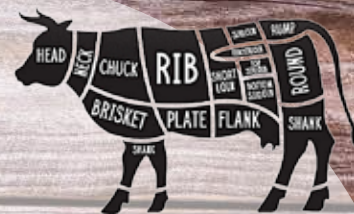
3 Take the remainder of the garlic and spread it all over the cavity inside the chicken.

4 Then take the butter and baste the entire outside of the chicken. Sprinkle generously with freshly ground pepper and salt.

5 (Optional: Cover and refrigerate for 12-24 hours.)

6 Adjust oven rack to lowest position and preheat to 450 degrees. Place foil loosely in large roasting pan. Flip chicken so breast side faces down, tucking the wings under (as pictured below), and set V-rack in roasting pan on top of foil. Roast chicken 25 minutes.

7 Remove roasting pan from oven. Using 2 large wads of paper towels, rotate chicken breast-side up. Baste briefly with pan juices or additional melted butter. Return to oven and continue to roast until instant-read thermometer inserted in thickest part of breast registers 135 degrees, 15 to 25 minutes.



Sherry Braised Beef Short Ribs

Prep: 20 m
Cook: 2 h 35 m
Ready In: 2 h 55 m

INGREDIENTS

- 4 slices bacon, cut into 1/2-inch pieces
- 3 1/2 pounds beef short ribs
- salt and ground black pepper to taste
- 6 sprigs fresh thyme, leaves stripped
- 1 bay leaf
- 1 onion, diced
- 3 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 1 cup dry sherry
- 1 quart beef broth

DIRECTIONS

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

2 Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Transfer crisped bacon with a slotted spoon to a Dutch oven. Retain bacon drippings in the skillet.

3 Generously season short ribs with salt and pepper.

4 Heat bacon drippings in the same skillet over high heat. Cook short ribs in hot bacon fat until browned and caramelized on all sides, 3 to 5 minutes per side. Transfer ribs to the Dutch oven, reserving drippings in the skillet. Add thyme and bay leaf to the ribs mixture.

5 Reduce heat under the same skillet to medium. Cook and stir onion in the skillet until soft and golden, 5 to 10 minutes. Add garlic; cook and stir until fragrant, about 30 seconds.

6 Whisk flour into onion mixture and stir until the mixture becomes paste-like and light golden brown, 1 to 3 minutes.

7 Pour sherry into onion mixture; cook until thick and hot, about 2 minutes. Pour onion-sherry mixture into Dutch oven; add beef broth and salt to taste. Bring ribs mixture to a simmer and cover the Dutch oven with a lid.

8 Transfer Dutch oven to the preheated oven and cook until short ribs are fork tender, about 2 hours. Remove ribs to a serving dish, reserving sauce in the pot.

9 Set Dutch oven high heat and boil sauce until reduced and slightly thickened, about 10 minutes. Spoon reduced sauce over ribs.

8 Increase oven temperature to 500 degrees. Continue to roast until skin is golden brown, crisp, instant-read thermometer inserted in thickest part of breast registers 160 degrees and 175 degrees in thickest part of thigh, 10 to 20 minutes.

9 Transfer chicken to cutting board and let rest, uncovered, for 20 minutes. Carve and serve immediately.

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side dishes

The Easy Slow Cooker Stuffing

Prep: 25 m
Cook: 8 h 55 m
Ready In: 9 h 20 m

INGREDIENTS

- 1 cup butter or margarine
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup chopped fresh parsley
- 12 ounces sliced mushrooms
- 12 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth, or as needed
- 2 eggs, beaten

DIRECTIONS

1 Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

2 Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

3 Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

The Fried Mac and Cheese Balls

Prep: 40 m
Cook: 30 m
Ready In: 7 h 10 m

INGREDIENTS

- 1 (7.25 oz) package macaroni and cheese mix
- 2 tablespoons butter
- 1/4 cup milk
- 1 cup shredded Cheddar cheese
- 3/4 cup pimento cheese spread
- 1 cup shredded Italian cheese blend
- 2 cups Italian seasoned bread crumbs
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/2 tsp ground black pepper
- 1/2 teaspoon white sugar
- 1/4 teaspoon salt
- 1 pinch cayenne pepper, or to taste
- 4 eggs
- 3 tablespoons milk
- 4 cups peanut oil for frying, or as needed

DIRECTIONS

1 Fill a pot with lightly salted water and bring to a rolling boil over high heat. Stir in the macaroni, and return to a boil. Cook, uncovered, stirring occasionally, until the macaroni is cooked through but still firm to the bite, about 7 minutes. Drain. Stir in the 2 tablespoons butter, the 1/4 cup milk, and the cheese packet from the package.

2 While the macaroni is still hot, stir in the Cheddar cheese, pimento cheese spread, and Italian cheese blend, and continue to stir until melted. Place the macaroni and cheese mixture in a container and refrigerate until firm, about 4 hours.

3 Line a baking sheet with parchment paper. Remove the macaroni mixture from the refrigerator, and, using a cookie scoop, scoop into balls. Place mac balls on the prepared baking

sheet and freeze for at least 2 hours.

4 Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C).

5 Whisk the bread crumbs with the paprika, chili powder, black pepper, sugar, and cayenne in a shallow dish; set aside. Beat the eggs with the 3 tablespoons milk in a small bowl. Remove the mac balls from the freezer, coat in the egg wash, and then dredge in breading.

6 Fry the mac balls in small batches until golden brown, 3 to 5 minutes. Drain briefly on a paper towel-lined plate; serve hot.

The Sweet Cream Corn

Prep: 5m
Cook: 10 m
Ready In: 15m

INGREDIENTS

- 2 (10 ounce) packages frozen corn kernels, thawed
- 1 cup heavy cream
- 1 teaspoon salt
- 2 tablespoons granulated sugar
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons butter
- 1 cup whole milk
- 2 tablespoons all-purpose flour
- 1/4 cup freshly grated Parmesan cheese

DIRECTIONS

1 In a skillet over medium heat, combine the corn, cream, salt, sugar, pepper and butter. Whisk together the milk and flour, and stir into the corn mixture.

2 Cook stirring over medium heat until the mixture is thickened, and corn is cooked through.

3 Remove from heat, and stir in the Parmesan cheese until melted. Serve hot.

Spicy & Sweet Green Beans

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

INGREDIENTS

- 3/4 pound fresh green beans, trimmed
- 2 tablespoons soy sauce
- 1 clove garlic, minced
- 1 teaspoon garlic chili sauce
- 1 teaspoon honey
- 2 teaspoons canola oil

DIRECTIONS

1 Arrange a steamer basket in a pot over boiling water, and

steam the green beans 3 to 4 minutes.

2 In a bowl, mix the soy sauce, garlic, garlic chili sauce, and honey.

3 Heat the canola oil in a skillet over medium heat. Add the green beans, and fry for 3 to 5 minutes. Pour in the soy sauce mixture. Continue cooking and stirring 2 minutes, or until the liquid is nearly evaporated. Serve immediately.

The Twice Baked Potato Casserole with Bacon

INGREDIENTS

- 2 large baking potatoes
- 1/2 pound lean bacon
- 3/4 cup shredded mild Cheddar cheese
- 1/2 cup sour cream
- 1/4 cup milk
- 2 tablespoons unsalted butter, melted
- 1 teaspoon dried chives
- 1/2 teaspoon salt
- 1/2 tsp ground black pepper
- 1/2 teaspoon garlic powder
- 3/4 cup shredded mild Cheddar cheese

DIRECTIONS

1 Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13-inch casserole dish.

2 Poke a few holes into each potato using a toothpick.

3 Bake potatoes in the preheated oven until fully cooked, about 1 hour. Cool for about 15 minutes.

4 Place the bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on paper towels and crumble.

5 Cut a thin slice from one side of each potato; carefully scoop out the flesh and transfer to a bowl. Discard skins. Mix 3/4 cup Cheddar cheese, sour cream, milk, butter, chives, salt, black pepper, and garlic powder with potatoes. Spread potato mixture into the prepared casserole dish; top with 3/4 cup Cheddar cheese and crumbled bacon.

6 Bake in the preheated oven until just bubbling, 10 to 15 minutes. Cool for at least 5 minutes before serving.

The Cheesy Squash Casserole

Prep: 20 m
Cook: 30 m
Ready In: 50 m

INGREDIENTS

- 4 cups sliced yellow squash
- 1/2 cup chopped onion
- 35 buttery round crackers, crushed
- 1 cup shredded Cheddar cheese
- 2 eggs, beaten
- 3/4 cup milk
- 1/4 cup butter, melted
- 1 teaspoon salt
- ground black pepper to taste
- 2 tablespoons butter

DIRECTIONS

1 Preheat oven to 400 degrees F (200 degrees C).

2 Place squash and onion in a large skillet over medium heat. Pour in a small amount of water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.

3 In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions. In a small bowl, mix together eggs and milk, then add to squash mixture. Stir in 1/4 cup melted butter, and season with salt and pepper. Spread into a 9x13 inch baking dish. Sprinkle with remaining cracker mixture, and dot with 2 tablespoons butter.

4 Bake in preheated oven for 25 minutes, or until lightly browned.



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Pairing your Thanksgiving eats with the right drinks

Although 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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THURSDAY, NOVEMBER 21ST
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- ★ **Cookies with Santa**
SATURDAY, DECEMBER 7TH
10:00 AM-1:00 PM

Go to hmns.org/sugarland for event details and tickets.
the Houston Museum of natural science
at Sugar Land



The Breakdown of marinade, rub & glaze

So 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.

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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.



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turkey terms

What do all the labels mean?

Many 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, Jandl, 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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Match your food to your favorite brews

The 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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—Advertorial—

SCOTTY'S SALOON at OTP

A down-home chic menu and venue

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

Witty 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 original 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 compromise 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 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.



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Program: Lone historic Texas sugarhouse found near Arcola

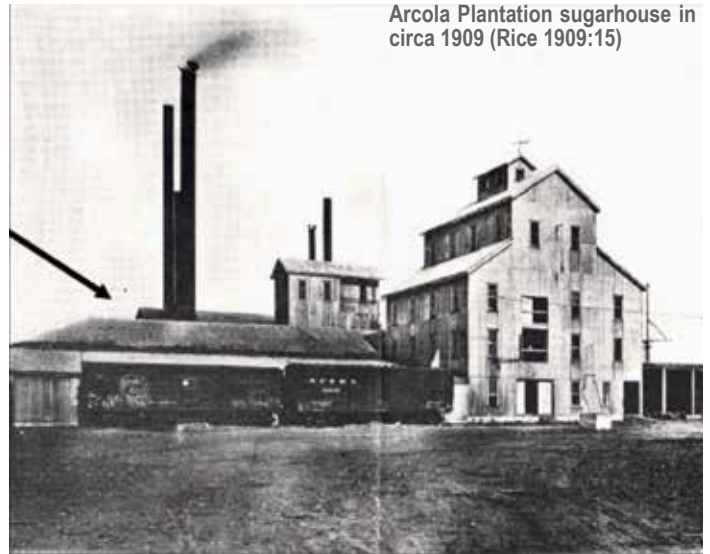
Fort Bend County's long and rich history of sugar production, with an emphasis on antebellum sugarhouses, will be the topic of the next Fort Bend County Historical Commission program.

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.



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 organizations 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 Fort 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."

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



LEFT PHOTO:
Gabby Champion, 15

MIDDLE PHOTO:
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.

RIGHT PHOTO:
Mack Farrar, 14

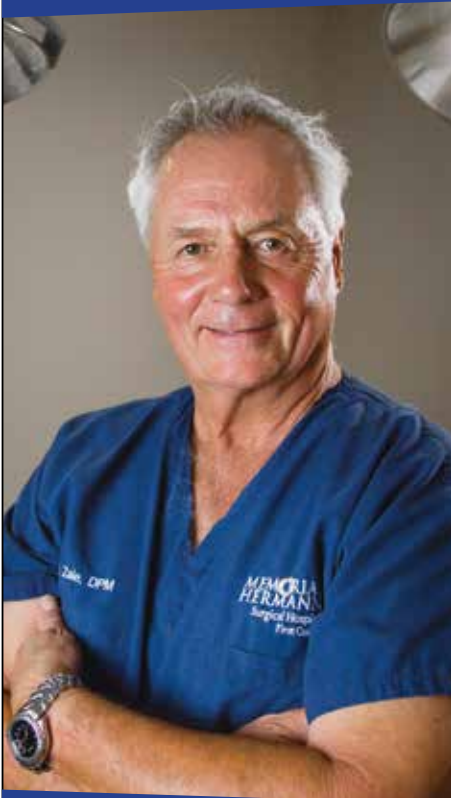
Inspiration Stage will present Disney and Cameron Mackintosh's "Mary Poppins JR" at the Sugar Land Auditorium, 226 Lakeview Dr., with eight shows over two weekends, Nov. 1-10.

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



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Dr. Zale has been chosen four times by Fort Bend Herald readers as Best Podiatrist in the annual Readers Choice poll.



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 Super-califragilisticexpialidocious for the longest time," said Richmond resident Mack Farrar, a Travis High School 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 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. Showtimes 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), 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.

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, November 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, 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), 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

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RichmondTX@tutoringcenter.com

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.



Artists having a blast at the Fort Bend Arts Center.

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 or follow The Fort Bend Art Center on Facebook.

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To make an appointment for your pet or for more information, please call us at (281) 342-7770 or visit us at 401 Crabb River Road in Richmond.

LCISD School Health Advisory Council recognizes wellness campus award recipients

Congratulations 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.



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.

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



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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.lcisid.org/departments/athletics/s-h-a-c->, follow them on Facebook at <https://www.facebook.com/lcisidshac> or email lcisidshac@gmail.com.

TSTC is creating environmental superheroes to save the planet

by **AMANDA SOTELO**

Saving the planet is a top priority on the agendas of many, and the first step at being part of this green movement can be taken at Texas State Technical College.

Environmental Technology is one of the newest programs to be added at the college campus in Fort Bend County, with its first cohort graduating this December.

Environmental Technology instructor Yvette Vaughan said she is excited to be coming up on such a huge milestone knowing that there is a positive job outlook for the program's graduates.

"There are over 600 environmental technician jobs available for our students to apply for within the Houston area," she said. "Our program is fairly new and growing, and it is giving students the technical skills needed to make them marketable among employers."

Environmental Technology is a 20-month or five-semester program, and students will graduate with an Associate of Applied Science Degree in Environmental Compliance — Specialization with additional certifications available.

In 20 months, students will learn the skills needed to comply with Environmental Protection Agency, Department of Transportation and Texas Commission on Environmental Quality regulations, which means that students will be able to generate, identify, transport, treat, remediate and dispose of hazardous waste properly.

In addition, students will also gain knowledge and skills in areas such as environmental sampling plans, storm water pollution prevention plans, sampling techniques, environment management systems, hazardous incident command systems, toxicological effects of chemicals, and pollution prevention.

"The skills our students learn prepare them to enter the workforce with a 'leg up' on the competition," said Vaughan. "Employers are excited to hire our graduates because it reduces the cost of training for their company."

The training in Environmental Technology is primarily hands-on, and to ensure that students master each skill, the program and its labs are equipped with industry-standard equipment.

Students use an array of sampling equipment and gear that they will see and use when they enter the workforce. They also complete mock hazardous material spill scenarios that allow them to wear personal

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protection equipment, and get to complete sampling surveys of groundwater wells that were recently donated and installed on campus by CRG Texas Environmental Services Inc.

“This recent donation and the equipment our students have access to equip our students with the skills needed to solve the environmental problems around us,” said Vaughan. “This provides our students with the best educational experience possible.”

According to the U.S. Bureau of Labor Statistics, Texas is second in employing the highest number of environmental technicians, with a median wage of \$47,000 a year.

This means graduates of the Environmental Technology program, according to Vaughan, have the opportunity to find work as environmental field technicians; environmental, health and safety specialists; environmental specialists, coordinators and managers; gas technicians; wastewater/water operators; and environmental consultants.

TSTC program faculty and staff are working closely with local companies that include CRG Texas Environmental Services Inc., NTG Environmental and NSSI to provide internships and entry-level positions for its students and graduates.

Environmental Technology is also offered at TSTC’s Waco campus.

For more information on the program, visit tstc.edu/programs/EnvironmentalTechnology.



TSTC Environmental Technology students take water samples to complete a class assignment.

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HOUSTON METHODIST SUGAR LAND HOSPITAL

—Surviving the holidays grief support group—



Houston Methodist Sugar Land Hospital

Houston 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 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 en-

lighten 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

Expanded Infusion Center for chemotherapy patients opens

Houston 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 or 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 and search for survivorship, or call 281-274-7500.



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

November 1

VIVA! Dia de los Muertos

Nahrep Katy West will hold its 2nd Annual dia de los Muertos Celebration at La Finca Mexican Restaurant from 5 - 9 p.m. Visit eventbrite.com.

November 2

FBC DA's Office Fun Run

The FBC District Attorney's Office and Fort BEND CVRT will hosts 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.

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](https://www.facebook.com/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.

Pedego Electric Bike Foodie Tour

The Fulshear Pedego Electric Bike Foodie Tour lasts from 1 -3:30 p.m. on Nov. 2, 9, 16, 23 and 30. Visit [@PedegoWestHouston](https://www.facebook.com/PedegoWestHouston) on Facebook.

Fulshear Farmer's Market

Everything made by these local farmers, ranchers, bakers and makers is made, grown or produced within a 200-mile radius of Fulshear. The market is open from 9 a.m. - 1 p.m. at Forever Fulshear, 9035 Bois D'Arc Lane at FM 1093 in Fulshear on Nov.2, 9, 16, 23 and 30.

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 In prosperity Club at Constellation Field, 1 Stadium Drive in Sugar Land. Visit 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.

Bottomless Mimosas Watch Party

A Texans vs. Jaguars watch party will be held at Italian Maid Cafe at Cross Creek Ranch with a buffet style breakfast and bottomless mimosas from 8:30 a.m. to noon. breakfast buffet: \$10; bottomless mimosas: \$10; kids 10 years or younger: \$6.50.

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.

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.

Geeks Who Drink

The Growler Spot in Fulshear will hosts its Geeks Who Drink Trivia nights from 7- 9 p.m. Nov. 6, 13, 20 and 27.

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.

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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Music Bingo

Italian Maid Cafe at Cross Creek Ranch in Fulshear will host Music Bingo at 7 p.m. Nov. 8, 15, 22 and 29. Visit eventbrite.com.

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.

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.

Diwali Party 2019

The Cross Creek Ranch Indian Association will host its Diwali party at Randolph Elementary in Fulshear from 5:30 - 9:30 p.m.

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 13

Monthly Membership Meeting

The Fulshear Katy Area Chamber monthly membership meeting will be held at 7:30 a.m. at Parkway Fellowship 27043 FM 1093 in Richmond.

FOH Open Meeting

Huggins Elementary parents are welcomed to the school's cafeteria at 8 a.m. on the second Wednesday of every month to chat with Principal Cunningham and hear from the Friends of Huggins open meeting to learn about school updates and volunteer opportunities.

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.wliinc18.com

Friendsgiving Trivia

Italian Maid Cafe at Cross Creek Ranch in Fulshear will host a Friendsgiving Trivia from 7 - 9 p.m. For tickets and reservations visit friendsgiving-imc.eventbrite.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

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. 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.

November 23

Crochet Workshop: Tips & Tricks

The Bob Lutts Fulshear/Simonton Branch Library staff member Marie Picon will demonstrate multiple unconventional techniques for enhancing their crochet work from 9:30 a.m. - 12:30 p.m. in the Meeting Room. A working knowledge of basic crochet stitches will be helpful. Reservations are required.



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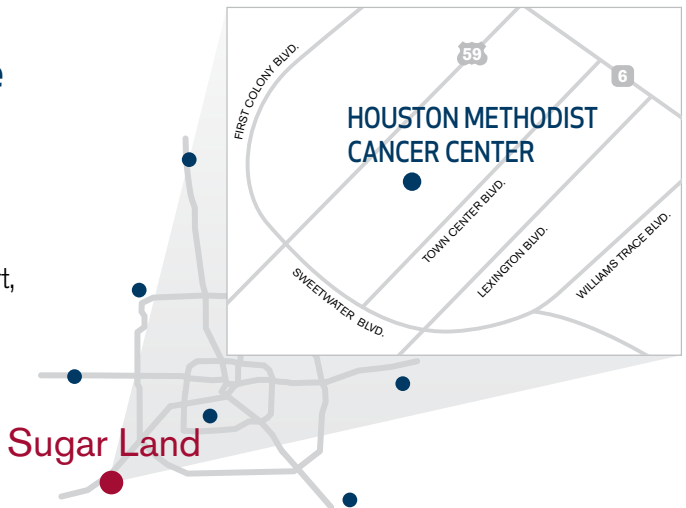
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