

Heroes Night Out, WHO come together

WOMEN HELPING OTHERS

Anne Marshall

The Women Helping Others ladies in November hosted guest speakers from nonprofit Heroes Night Out.

Heroes Night Out is a community-based nonprofit dedicated to providing resources and services to veterans, service members and their families in a safe, family-friendly environment. Activities are provided free of charge, and support services include things like First Friday Dinners with take-and-bake meals. Pro bono legal assistance, PTSD counseling and more are offered. Heroes Night Out's extensive network of resources and organizations also provides aid in various areas, from food assistance to education, employment, and more.

Two people involved with the group spoke to WHO. Carmen Valenzuela is a U.S. Army vet-



PHOTO COURTESY WOMEN HELPING OTHERS

WHO President Terry Fierle, center, presents a donation to Adela Nino-Cochrun with The Cochrun Group and Heroes Night Out Program Director Carmen Valenzuela.

eran of the Vietnam War and the program director of Heroes Night Out. Adela Cochrun, principal insurance agent of The Cochrun Group, joined her.

Holiday happenings

The WHO Christmas Elves are at it again.

WHO has started its program supporting Georgetown Holi-

day Meals Delivered. This year, the group will sponsor a toiletry drive throughout Sun City.

Why are toiletries part of someone's Christmas gift? Simply put, Holiday Meals Delivered recipients face tough financial decisions. Some have to decide between eating or paying rent, and toiletries are not always a top priority. Some may

even share toothbrushes.

The WHO ladies packed 440 gallon-size bags of toiletries for Holiday Meals Delivered, which will be distributed for Christmas. Helping Hands and The Caring Place will also receive 12 medium-size boxes of the toiletries each.

About 50 WHO Elves volunteers will be drivers on Christmas morning to deliver the hot meal from the Sheraton and gifts. Go to holidaymealsdelivered.inc.com to donate or for info.

But the Elves are not done! WHO's famous cookie packing event occurs December 23, where more than 500 dozens of cookies are packaged.

WHO will again sponsor a Sun City drive to collect gift cards and donations for food.

Car show results

Here's the best news yet: WHO saw great results from the Hounds for Heroes Car Show event held in Sun City in October. WHO's fundraising efforts helped the organization raise \$67,000. Hounds for Heroes, an organization that helps train dogs for first responders and veterans.

SCHOOL NOTES

Jarrell ISD Board reorganizes leadership

Leadership roles swapped hands at the Jarrell ISD Board of Trustees meeting November 20.

With unanimous approval, JISD new board officers are President Jenny Arnold; Vice President Tamara Dozier; and Secretary Dave Lovelace.

Ms. Arnold has served since 2017; Ms. Dozier since 2019; and Mr. Lovelace since 2022.

JISD's seven trustees are elected to serve, without compensation, for overlapping terms of three years each. They are elected by district. For more information about JISD's board, go to www.jarrellisd.org/domain/26



JENNY ARNOLD



TAMARA DOZIER



DAVE LOVELACE

Thanksgiving leftovers get brand-new look

Thursday is Thanksgiving, and if you're like many of us, you'll have leftover turkey to cook with after the big meal.

Today I have a great recipe for using that turkey, along with two recipes you may want to make for Thanksgiving if you're still looking for another dish or two.

This comes from Rebecca Rather, but I've simplified it using leftover turkey (instead of cooking and deboning a chicken), and a Pillsbury roll out pie crust instead of making it from scratch. You can use any vegetables in the sauce that you like such as diced carrots, fresh corn, diced turnips, sliced celery and/or cut-up asparagus spears. In Rather's recipe, I'm substituting tiny green peas for the green beans, but use either or both.

Turkey Pot Pies

Filling:

- 3 T. unsalted butter
- 1 medium onion, chopped
- 1 large russet potato, peeled and diced
- 3 cloves garlic, minced
- 1 red bell pepper, diced
- 8 oz. button mushrooms, sliced
- 1/2 t. crushed red pepper flakes
- Salt and freshly ground black pepper
- Leftover turkey, diced (about as much meat as 1 rotisserie chicken would yield)
- 1 (8 oz.) package frozen tiny green peas
- 8 oz. fresh green peas, cut into 1-inch pieces (optional)

Cream Sauce:

- 1/2 cup unsalted butter
- 1 cup flour
- 2 1/2 cups chicken stock
- 1/2 cup heavy whipping cream (unsweetened)
- Dash of Tabasco



COOK'S CORNER

Laurie Locke

Salt and white pepper
1 egg
1 Pillsbury roll-out pie crust in red box, or homemade crust

For filling, melt butter in a large saute pan. Add onion and potato; saute for 5 minutes. Add garlic, bell pepper and mushroom and saute about 15 minutes, until potatoes are tender. Stir in crushed red pepper flakes and season to taste with salt and pepper. Stir turkey, peas and beans (if using) into the mixture and set aside.

For cream sauce, melt butter in a large saucepan. Add flour and whisk until smooth. Whisk in warmed chicken stock and cook over medium heat until it thickens to the consistency of a cream soup, whisking. Add cream, Tabasco and salt and white pepper to taste. Pour cream sauce over the turkey filling and stir to combine. Fill individual 1 1/4-cup capacity oven-safe bowls 3/4 of the way to the top with the creamed turkey mixture.

Heat oven to 375 degrees. Unroll pie crust and measure the diameter of your bowls. Cut out dough rounds that are 1 1/2 inches larger in diameter (about 3/4 " more all the way around, making the diameter 1 1/2" more) than the bowls. Whisk an egg in a small bowl. Lay the dough rounds on top of the pot pies, making sure the dough hangs evenly over each bowl. Brush dough lightly with beaten egg. Bake pies for 20-25 minutes until golden brown. Makes six pies. Rebecca Rather, modified.

Note: If you like, before baking, wrap pies in foil and freeze. Then you can bake them at 350 degrees for about 30 minutes when ready to eat. They will keep frozen for 2-3 weeks.

I tried this new recipe this week and loved the texture and taste! It came from a King Arthur catalog and I used a Braid-

ed Bundt pan which gives it a special appearance, but of course, a regular Bundt or angel food cake pan will be fine! It's not overly sweet, as most pound cakes aren't, and is wonderful with a cup of hot tea.

Maple Pound Cake with Maple-Rum Glaze

- 2 cups cake flour (I used regular flour)
- 1 t. baking powder
- 1/4 t. baking soda
- 1 t. salt
- 12 T. (1 1/2 sticks) unsalted butter, room temperature
- 3/4 cup light brown sugar, packed
- 2 large eggs, room temperature
- 1/2 cup pure maple syrup (not Log Cabin)
- 1 cup sour cream, room temperature
- 1 t. vanilla extract
- 1/4 t. maple flavoring
- Glaze:
- 2 T. butter
- 1/4 cup pure maple syrup
- 1/4 cup dark rum

Heat oven to 350 degrees. Butter and flour a Bundt cake pan.

In a medium bowl, combine flour, baking powder, baking soda and salt. In a separate large bowl, beat together the butter and brown sugar until light and fluffy. Add eggs and beat well. Scrape the bowl (if using a stand mixer) and mix in maple syrup. Add half the flour mixture, followed by the sour cream, vanilla and maple flavoring. Add remaining flour mixture and mix just until combined, scraping sides and bottom of bowl between each addition.

Spoon batter into the prepared pan and bake for 45-50 minutes until a toothpick comes out clean in the center of the cake. Remove from the oven and let cool for 10 minutes in the pan. Turn out onto a serving plate and make the glaze.

For glaze: Combine butter, maple syrup and rum in a small saucepan and bring to a boil. Turn down to simmer and cook for about 8 minutes, stirring occasionally, until thickened and syrupy. Remove from

heat and brush all over the warm cake, using all of the glaze. Allow the cake to cool before serving.

Finally today, here's the old and much revered recipe for corn pudding from Hudson's on the Bend restaurant out 620 toward the lakes. I'm not even sure it's still operating, but in the '80s and '90s, it was one of the most popular restaurants in the area. I made this again a few weeks ago, and will make it for Thanksgiving, and remembered just how delicious it is.

Hudson's on the Bend Corn Pudding

- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 Anaheim pepper, diced
- 1 1/2 cups flour
- 1/2 cup sugar
- 5 T. baking powder
- 3/4 T. salt
- 1 1/2 t. cayenne pepper
- 10 large eggs
- 1 cup heavy cream
- 1 1/2 sticks butter, melted
- 15 oz. can creamed corn
- 2 lbs. fresh or frozen corn

Heat oven to 375 degrees. Grease and flour a 9x13-inch baking dish. In a large bowl, mix flour, sugar, baking powder, salt and cayenne. Set aside.

In another bowl, whisk eggs. Whisk in cream, melted butter and cream corn. Slowly pour egg mixture into flour mixture, stirring constantly. Stir in diced peppers and frozen or fresh corn. Pour into the prepared pan and bake for 40-45 minutes or until golden brown and firm. Cut into squares and serve. Serves 16. Hudson's on the Bend.

Whatever your plans, I hope tomorrow is a day filled with gratitude and kindness...and hopefully with something good to eat as well! Happy Thanksgiving!

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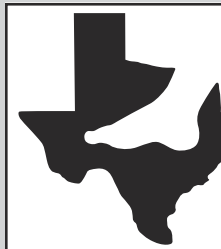
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