



LEADERSHIP

MILITARY.TAMU-COMMERCE.EDU CONTACT TED TODAY 903-468-8664 TEXAS A&M UNIVERSITY COMMERCE



Wii hab... the fun way to rehab! at Red Oak Health



& Rehab

Red Oak Health & Rehab now offering Wii hab to our rehab patients.

Red Oak Health & Rehab has had tremendous success including the Wii game system into our many therapeutic interventions. Our patients are responding well and find Wii a fascinating and fun way to participate in their Occupational and Physical Therapy.

For more information about Wii hab please contact your Senior Care Consultants Representative

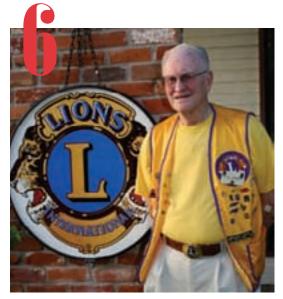
Tammie Dooley Cell 972-273-0912 Helen Atkinson Administrator 469-552-0500 Elizabeth White Director of Nursing 469-552-0500 Elsa Perez Cell 469-853-3593

www.seniorcarecentersltc.com

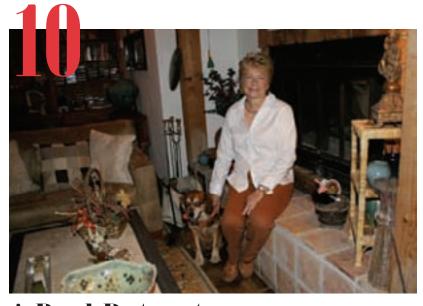


Contents

November 2009 Volume 4, Issue 11



Lion Hearted



A Real Retreat

At Home With Debbye Wallace

ArtsNOW
Miniatures in Detail

16
SportsNOW
Ouarter Mile Style

18
BusinessNOW
Your One-stop Agency

20
EducationNOW
Her Many Blessings



On the Cover: This barn is one of many scenic locations on Debbye Wallace's property.

Photo by Natalie Busch.

22 Around TownNOW

24 Who's CookingNOW

26 FinanceNOW

28 Community Calendar

Publisher, Connie Poirier
General Manager, Rick Hensley
Managing Editor, Becky Walker
Editorial Coordinator, Sandra Skoda
Creative Director, Jami Navarro
Art Director, Chris McCalla
Billing Manager, Lauren De Los Santos
Office Manager, Angela Mixon

Red Ook Editor, Diana Merrill Claussen
Contributing Writers, Faith Browning
Kyle Irion • Janice C. Coleman
Andrea Walton
Contributing Editors/Proofreaders,

Pat Anthony . Angel Jenkins Morris

Jaime Ruark . Beverly Shay

Advertising Representatives,

Terri Yates . Rick Ausmus
Linda Dean . Will Epps

Steve Hansen . Carolyn Mixon

Linda Moffett . Steve Randle

Linda Roberson . Shane Smith

Graphic Designers/Production,

Julie Carpenter . Allee Brand Cherie Chapman . April Gann Marshall Hinsley . Arlene Honza Brande Morgan . Pamela Parisi Jennifer Wylie

Photography, Natalie Busch Ivey Photography • Terri Ozymy

Red Oak:NOW is a NOW Magazines, L.L.C. publication. Copyright © 2009. All rights reserved. Red Oak:NOW is published monthly and individually mailed free of charge to homes and businesses in the Red Oak, Ovilla, Glenn Heights and Oak Leaf ZIP codes.

Subscriptions are available at the rate of \$35 per year or \$3.50 per issue. Subscriptions should be sent to: NOW Magazines, P.O. Box 1071, Waxahachie, TX 75168. For advertising rates or editorial correspondence, call (972) 937-8447 or visit www.nowmagazines.com.





Editor's Note

Dear Readers.

Sometimes I forget to stop and count my blessings. Thanksgiving will be celebrated by many this month, but I think I am going to try harder to be thankful every day.

This month, we feature many who have come from both far and near to reside in our community. Please enjoy as we celebrate the accomplishments of each of our featured guests. One local resident of note, O.D. Gaither, is a founding member of the Red Oak Lions Club, which is celebrating its 60th anniversary. Read on to learn what he and others have done to help make this community the great place you call home.

Happy Thanksgiving! Diana Merrill Claussen Red OakNOW Editor













- By Janice C. Coleman

What do street signs, eyeglasses, baseball fields, savings bonds and a week of summer camp have in common? They are all gifts that the Red Oak Lions Club has given to the community over a span of six decades. Chartered on November 18, 1949, with about 15 members, the club is celebrating its 60th anniversary this month. Chicago insurance agent Melvin Jones founded the International Association of Lions Clubs in 1917 as an avenue for local business clubs to help improve their communities. Now the world's largest service organization, the association consists of 45,000 clubs in nearly 200 countries worldwide.

O.D. Gaither has been a member of the Red Oak club almost since the beginning. He explained that to form a new club, representatives of Lions International visit a city and ask people around town whether they would be interested in belonging to the Lions. "They charter the club," he said,

"and from there, the members pick up the ball and take it."

Reared in Midlothian, O.D. moved to Red Oak in 1950 with his wife LaTreece. The club was only a few months old when one of his new neighbors introduced him to the organization. "Back then, if you invited somebody, you picked them up, took them to the club and took them home," he recalled. When invited to join, he did; except for a two-year hiatus early on, O.D. has been an active member ever since. Only one of the charter members, Grady Chapman, is still living.

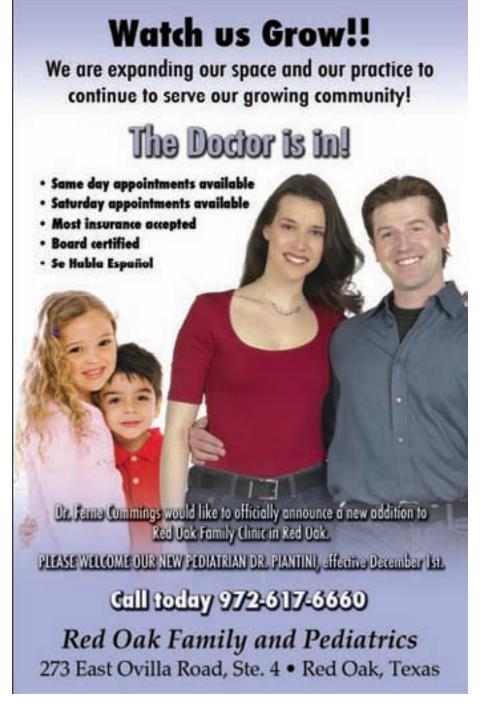
O.D. remembers the club's first meeting place. The Lions had cleaned out the basement of the town's one school building on the corner of Red Oak Road and Methodist Street and met there until 1962, when the school burned. They then began to meet at the Methodist church. This was handy for the Methodist ladies, who came and cooked the dinners that were served at each meeting. Later, the Lions

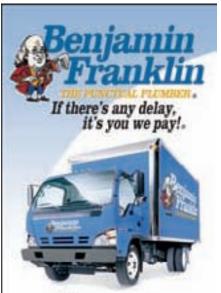
bought property at 207 West Red Oak Road, obtained a disused country school building, moved it onto the lot as a meeting place and arranged with Nick Batson's downtown café to cater the meals. By the time the existing building (Red Oak Senior Citizens Center) was erected in 1985, O.D. was serving as president of the local club.

Through one act of service after another, the Red Oak Lions have faithfully lived up to the Lions International motto: "We Serve." What were some of their earliest









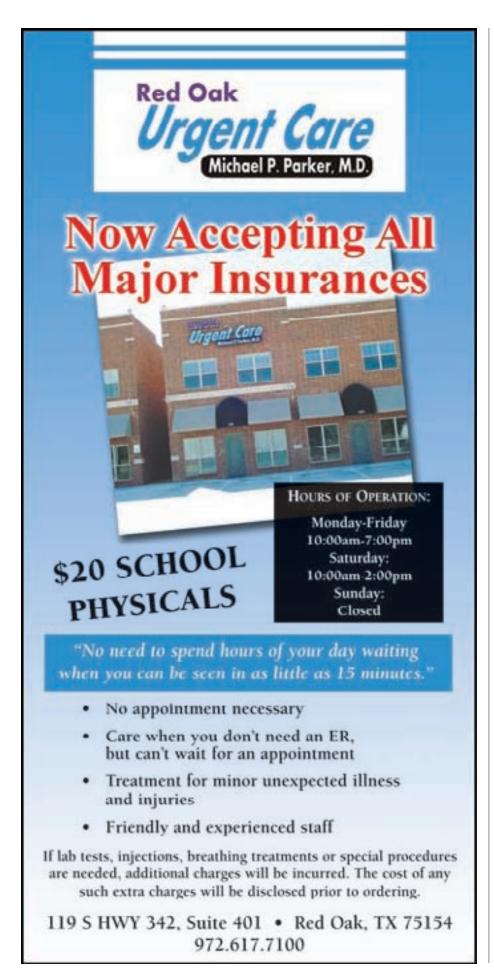
Have a plumbing problem?

Benjamin Franklin Plumbing has the solution!

Contact us for repair, replacement or installation.

- We are there on time or we pay you \$5.00 per minute that we are late.*
- 100% money back guarantee.
 You must be completely satisfied with our service or your money is refunded.
- Straight forward "No Surprise" pricing. You know exactly how much we charge before we start your job.
- Sate and courteous employees.
 Your complete satisfaction with both our service and plumbers is 100% guaranteed.
- · Fully insured.





projects? "We built a baseball field for the kids up here behind what was the school on Methodist Street and Red Oak Road. After that, the school expanded and took in the ball field. The club built another field but lost that one, too. After all that long-ago moving, the ball field that's there now, I don't know whether it's one we built or whether someone else built it," O.D. admitted.

O.D. recalled that the Lions also put up Red Oak's first street signs. "Of course, at first, Red Oak only had three streets," he added with a smile. "Ovilla Road was just gravel." A few of those signs bearing the Lions emblem still remain along College Street.

About the time Red Oak was forming its club, the state association opened Texas Lions Camp near Kerrville to serve children with special needs. Besides supporting this statewide project over the years, Red Oak Lions have sent many children to the camp for a week of summer fun. "They go, spend the week and it costs them nothing," O.D. beamed. "They've got trained people to take care of the kids. We have sponsored kids every year." How did the Red Oak club fund these state and local projects? "Back in the early days," O.D. said, "we had a carnival back behind what is now the community center. We ran it three nights, Thursday through Saturday, and that's the way we made all the money to spend on the kids, the trip to camp and all that."

Affiliation with Lions International always means service, but each region and each local club chooses what kind of service they will emphasize. Many are familiar with the Texas Lions' program that provides glasses for children. The state Lions recently bought a large bus and outfitted it as a vision clinic. "We collect glasses; it's our big deal," O.D. explained. "They [scan] them to know what they are, write [the prescription] down and separate them into different bins. Somebody can walk in and get an eye exam, and nine times out of 10 they

can be fitted right there — and when they leave, they walk out with a pair of glasses on."

These days, the Red Oak Lions' ongoing local project is a student award program. During the school year, elementary teachers choose one recipient each month. "The child's teacher comes to the meeting with them. We present the student with a \$50 savings bond and put their name on a plaque showing they are Student of the Month. We feed the whole family, take pictures and put it in the paper," O.D. said.

In its long history, the Red Oak club has seen a few changes. To support its activities, monthly pancake breakfasts have taken the place of the annual carnival. The club has fewer members, as well. At one time, the club boasted the largest membership in the world, in terms of percentage of its citizens. "We had 54 members, and the population of Red Oak was only 320. Of course, people go and come. Back when we first started, we didn't have to compete with television and stuff," O.D. said, adding that he would like to see more people who want to do something for others. "My big deal is helping someone else."

O.D. emphasized that everyone is welcome to visit Lions Club meetings at 7:00 p.m. on the first and third Tuesday of each month at the Red Oak Lions Club Building. "The only way you can join a Lions Club is if a member invites you," he added. "We won't ask you to join if you just visit once, but only if you are interested enough to come back a few times." Now a lifetime member, O.D. has served as president twice, held both zone and district offices, and received the association's highest honor, the Melvin Jones Award. Asked what he has found most rewarding, his face lit up and he replied without hesitation, "To see the smile on a kid's face when they get that bond and the plaque. It's really uplifting to see the kids happy like that. That recognition will go with them the rest of their lives." NOW

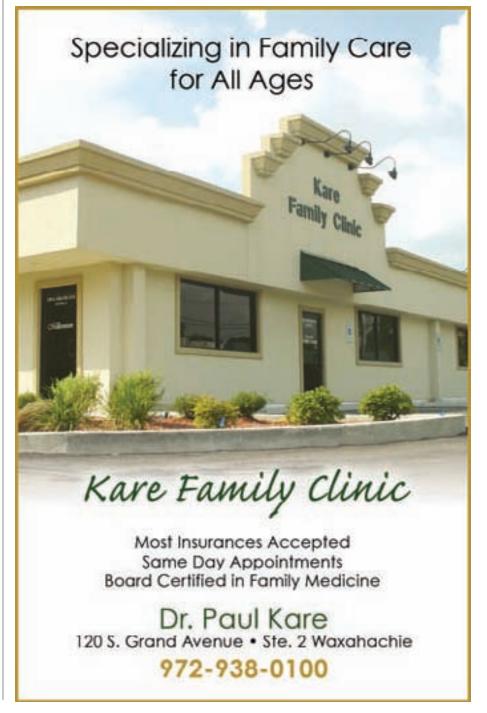
I can help you make sure your coverage is up-to-date. Call me today.



TIFFANY KING (972) 223-0566 133 W. OVILLA RD GLENN HEIGHTS TiffanyKing@allstate.com



Insurance subject to availability and qualifications. Altstate County Mutual Insurance Company, Irving, Texas. © 2007 Allstate Insurance Company.





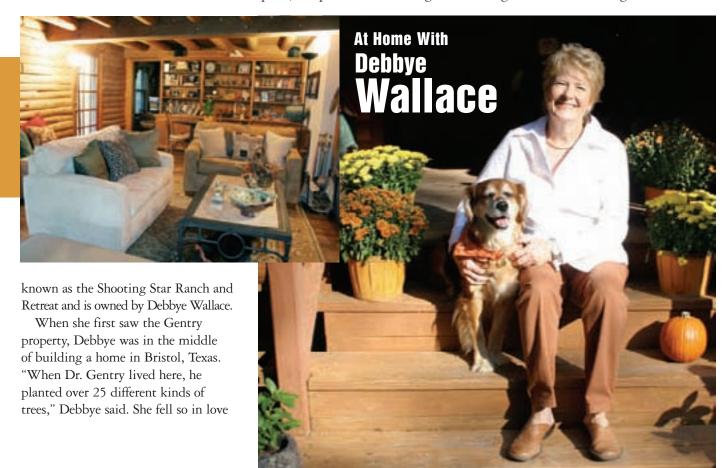
Drive down a curvy, shaded path and you will find a home full of history, charm and healing. Located on the property formerly owned by Dr. Sloan Gentry is a beautiful, two-story log home that sits among many native trees such as: red oak, cedar elm, ash, pecan, red bud, crape myrtle and fig trees. Today, this magnificent property, nestled on 24 acres that back up to Bear Creek and a limestone ravine, is

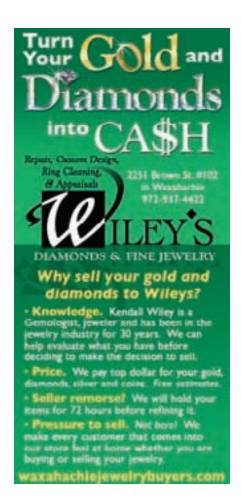
with the land that when she first pulled into the driveway, she thought, *This is the prettiest acreage I've ever seen.* "So, I decided to buy it and fix up the three houses here on the property," she explained.

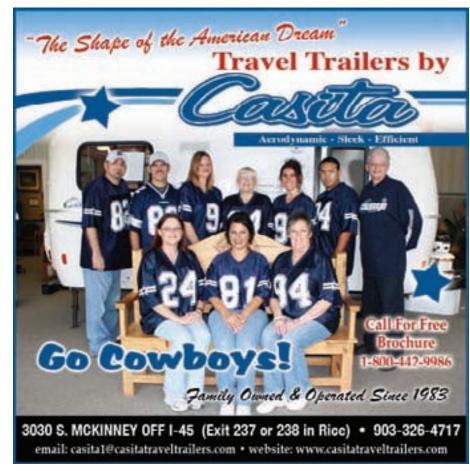
In addition to the log home in which Debbye resides, there is also the Sloane home, a little bungalow where friends and visitors can bunk; a lily pond, complete with a fire ring for campfires; and a carriage house. One of the biggest highlights of the property is the nature. "I like trees a lot and am not one to cut them down," she said. "I like that you can't tell what is around the drive." That drive leads to her exquisite 25-year-old log home, where the porch is accented by hanging gas lanterns and a rustic front door.

Upon entering the home, a fun and eclectic experience awaits Debbye's guests. The 2,700-square foot-residence has four bedrooms and multiple porches. Stepping through the front door, visitors are immediately greeted by Debbye's dog, Buddy. Large overhead beams and a traditional wood-burning fireplace in the living room create a rustic feel as if the house itself has stepped back in time. "It's quite lovely in the winter because I can build a roaring fire," Debbye said.

One look around the room gives evidence that the home is filled with more than just traditional treasures. Located by the living room's front window is a vintage ottoman Debbye lovingly calls "Buddy's Throne." She explained with a laugh, "I'm trying to get him used to sitting on his 'throne'













instead of the furniture." The room also houses a wall-length, built-in book case, and Debbye has hung cute, little tractor lights around the room's large window, giving the home an even warmer and cozier feel during the cold winter months. "During the winter, the house gets a beautiful glow at night when I have the front room's lights turned on. I am always happy to come home; it feels like being in a ski chalet," she beamed. Lamps in the dining room also create a warm glow, and come in handy whenever there is a big storm.

As is true of all the rooms in the home, the living room features original 12-foot soft pinewood floors. Many



artistic pieces Debbye has collected as gifts or from her travels are located throughout the space. One such piece, hanging by the fireplace, is an acrylic painting of a lady relaxing on a chaise lounge. "I bought that piece from Lincoln, New Mexico," she recalled. Catty-corner to the painting sits an old grandfather clock that was hand-carved in Germany. There is also a Spinet piano in the room which holds a moose candle holder in the shape of a menorah. A hand-painted elephant on a piece of silk cloth from India hangs over the piano. "The elephant represents good luck," Debbye said.

Throughout Debbye's home are many



earthly and nature-inspired pieces. The dining area is home to many authentic pieces of Native American art accented with Asian or Chinoiserie furniture dated from the 1930s. An interesting conversation piece is found on the dining table. The centerpiece is made from American Indian spirit dancer sticks fashioned from deer horns. Most of the windows throughout the home are accented with shelves for Debbye to display additional art. Glass pieces such as Debbye's hurricane lamp collection sit on one such window shelf display.

Because Debbye makes her home in Texas but loves to travel on Mexican excursions and Native Americanthemed trips, her art collection is vast and eclectic. One unusual, but highly functional, piece can be found at the kitchen bar. "My barstools are actually









made from old tractor seats," Debbye pointed out. She loves her big eat-in bar, especially when she has company. "When I am entertaining, I love to cook on my Jenn-Air cooktop with grill," she said. The range faces the bar and dining area so Debbye is able to interact with her guests while preparing the evening meal. "It's so funny because everyone will watch me while I cook," she laughed.

After dinner, Debbye can usually be found relaxing on her screened-in back porch, complete with a whimsical stand in the shape of a waitress and a vintage-looking cowgirl lamp. The porch's back door is custom-carved and



features a moon and a shooting star, signifying the Shooting Star Ranch. "It took a year for the artist to carve that door," Debbye exclaimed. "It is made out of four different types of wood." The thing Debbye loves most about her porch is that it is surrounded by nature on two sides and connects to her master bedroom through two lovely French doors. In the mornings when the weather is cool, "I love to open the doors, sit in my bed, look at nature and read my devotional," she said.

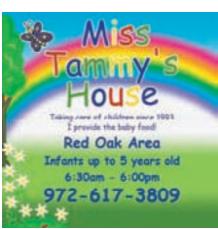
The master bedroom is accented with a propane fireplace, antique furniture and a lovely wall motif made out of bird feathers. "We collect feathers,"



Debbye shared, explaining that she often finds all kinds of treasures on her property when she is working outdoors. "I think the feathers in the wall piece are peacock, pheasant and turkey."

Much can be seen and found on this historic and breathtaking property, and Debbye is very hands-on when it comes to her land. She can be seen doing just about anything that needs to get done. Sometimes she can be found with a chainsaw, cutting branches, caring for her three horses or even driving her front loader tractor. Debbye is surrounded by what she loves, making this property a real retreat and truly her own little slice of heaven.









Born and reared in Sweden, few would have expected Anders Heintz to end up a cowboy and historical figurine sculptor in Texas, but through an interesting and slightly enviable series of events, Anders is here to stay. He has won numerous awards for his sculptures, holds two degrees and speaks two languages. In the coming weeks, Anders will take his figurine talent on the road, traveling to Atlanta, Philadelphia, Gettysburg, Tulsa, Chicago and Long Island. He also attended one of Europe's biggest miniature figure shows, the Euro

Most of Anders'
work is focused
on events
prior to the
19th century.

Militaire, in Folkestone, England. "It's completely different than the 'Precious Moments," Anders said, referring to the difference between his figurines and the Precious Moments line.

Anders makes historical figurines (roughly 2 1/2 inches tall). Without the use of a kit, he sculpts and paints the figures all by hand. With an uncanny eye for detail, Anders paints buttons that are the size of the head of a pin and gives multi-layered flesh tones to tiny soldiers with heads the size of a pencil eraser. Anders uses a material called poxy putty. The lure of this material is that it does not require firing as clay does, and it holds small detail extremely well. In the business of figurine creation, small details are paramount. After he has created the raw, primed figurine, he comes back and paints it. This entire process can take weeks, but the result is nothing short of astounding.

While he enjoyed the plastic model kits he started with in 2001, what Anders enjoyed most were the figures. He began painting the figures and, as he stated, it simply "evolved from there." From those models, Anders' skill has grown considerably. He now competes all over the world, winning numerous accolades and medals. The highest award achievable in the figure sculpting community is a gold medal. Anders has received gold medals for his work at every major show in the United



States. He has also attained a silver medal at the Olympics of historical figurines, the World Expo, which is held every three years. In 2011, the World Expo will be held in Montreux, Switzerland. In reference to the competitions, Anders had this to say: "The deal with the awards is that it's cool to get recognized for what you do. It gives you a measurable thing to look at your work through. You go to socialize and meet with people, likeminded people. You only really compete against yourself. You compete toward that standard."

Most of Anders' work is focused on events prior to the 19th century. His favorite era of soldier to paint is the Revolutionary War because of the great variety and intricacy of Revolutionaryera uniforms. For the opposite reason, he finds the Civil War period to be less interesting because of the bland and fairly muted design of their uniforms. "I don't really like the Civil War. I love the history, but the uniforms are all kind of the same," he explained. History is more than a superficial aspect of Anders' sculpting. Anders loves history. While describing the basis for some of his works, he gave in-depth accounts of the events depicted in his art, down to the month that the event took place. He recently did a sculpture of Thomas Jefferson just for sheer enjoyment. Anders has a special connection to Swedish history because he was born and reared there before he came to the United States.

In 1996, Anders came to the States as an exchange student in high school and came back to graduate from Missouri State University. While there, he became a member of the Missouri State University equestrian team. After being notified of a new PBS reality show called *Texas Ranch House*, Anders tried out and was subsequently cast. The show was shot in Alpine, Texas. While in Alpine, he met his wife, Kate.

Arts NOW

She returned to Missouri with him so he could finish his education. Once his education was completed, he went back to Texas with his wife so she could finish her education. He has been in Texas ever since.

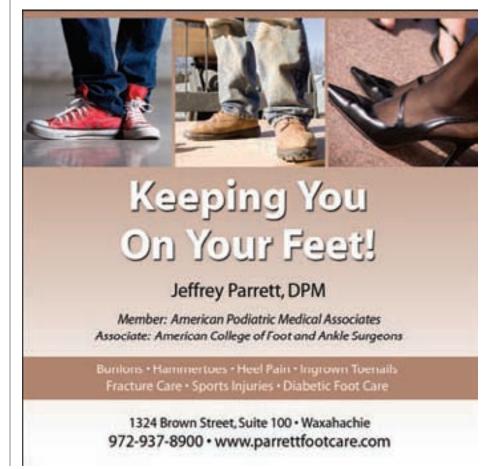
Anders' work is so well-regarded that he is now commissioned to do work for several different companies



and private collectors. It is not about the money for Anders, though. He has an intense passion for figurine sculpting, personally referring to it as an "art" on the same scale as classical paintings once were, referencing 18th century painter James Peale by name. "It's not a classical art per se," he said. "It's more of a hobby I guess, but what some of us are doing can achieve a level of art." The levels of attention to detail and the powerful observances of the human form are what make Anders' work similar to classical painting styles. Anders believes that figurine construction can be, by intense effort and determination, brought to the level of an art form. He never wants to stop improving.

Anders competes, but could do without the medals. He gets paid for his work, but could do without the money. He believes in constantly improving his craft because his art is, to him, an extension of himself. "I feel like I need to work on everything. Whenever I get complacent and too comfortable where I'm at, [I] might as well just stop doing it." It is about finding something that you are passionate enough to do just for the sake of doing it, and that is no small feat. • **YOW**









Sitting in a pit of tar does not sound like a good time, unless you are behind the wheel of a race car doing burn-outs. When local professional racer Steve Hansen thinks about waiting for the column of vertically arranged lights, known as a "Christmas tree," to signal that exciting moment to burn rubber and fly down the two-lane drag, he cannot help but smile.

When he takes off down the strip, Steve said, "It's not scary; it's more like a rush — makes you feel like you're just dang near floating."

Steve's dad, Mark Hansen, first introduced him to the sport of drag racing. "My dad has always raced," Steve said. "I've always loved cars!" In 1987, Mark built his first dragster. He has since built four different race cars. In 1994, Steve started racing in junior drag racing leagues. "I ran a small block Chevy until I was about 16 years old," he recalled, adding that when he turned 18, "Dad and I built my first roadster together." From that moment on they became known as the "Hansen Racing Team" which includes father, son, cousins and friends.

Steve's current car, which he races in both the National Hot Rod Association (NHRA) and International Hot Rod Association (IHRA) series, is a 23T 125 fiberglass-bodied roadster built on a funny car chassis. "We built this car ourselves. The chassis has a suspension rear end," Steve explained. "The



"It's not scary; it's more like a rush
— makes you feel like you're just
dang near floating."

car is naturally aspirated with fuel injection and it runs off of methanol." The engine is a big block 565 with straight nitrous while the exhaust is tricked out with big tube open headers. The roadster would not be complete without its secure roll cage, a killer paint job and tons of chrome. They also have a parachute, but, Steve added, "We don't use it very often because it takes a lot of time to pack. The only time you would want to use it is if the track is rough or the car starts getting out of shape [hard to handle]."

The base of the car's fiberglass body is Hansen Racings' signature color: fire engine red. The airbrush art located on the front body and Steve's race helmet not only reflects the car's name and team logo, but also Steve's favorite science fiction movie character: the alien from *The Predator*. Fully rendered across the hot roadster's body, it makes the car just as intimidating as the roar of its engine. "We have won many awards at shows including a Best Appearing Open Body award at a show in San Antonio," Steve said. "We were competing against 400 other cars."

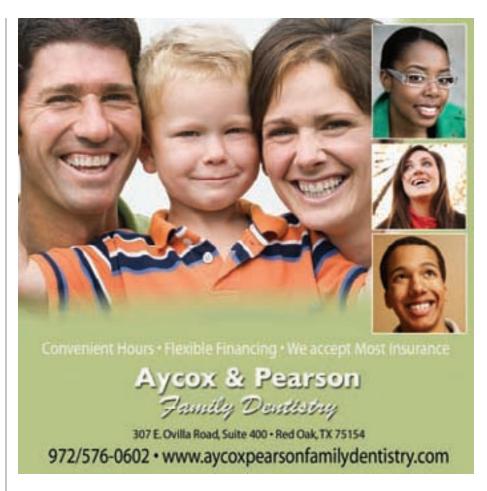
Besides killer body work, the Predator has another big edge when it comes to competing on both track and in show. "We are a dying breed because there are not many roadsters doing what we're doing," Steve pointed out. When they pull up to the line at a race, they are usually running against



dragsters and funny cars.

Steve races on both one-fourth and one-eighth mile tracks. His best time is 4.91 seconds in the one-eighth mile race and 7.70 seconds in the quarter mile race. He races in the super comp class, where the competitors cannot dial in a time faster than 8.9 seconds for the quarter, and in bracket racing, where drivers race against their own times. "There is also heads up racing and grudge racing where you can win anywhere between \$500 and \$5,000 dollars," he said. Although the sport can be expensive, "We pretty much don't have any sponsors," Steve explained. "I use my own money and cover my own expenses." One of the many costs of racing is getting a drag racing license through NHRA or IHRA. If a car runs faster than 10 seconds flat in the quarter mile, "you have to have the car inspected with the association's sticker fully visible on the chassis," Steve said. The inspection checks for regulation compliance and safety.

Almost every weekend, Steve and his team can be found at one of many area drag strips. Sometimes it varies between Crandall's Dallas Raceway, Texas Raceway in Kennedale and Red Line in Caddo Mills. Most of the time, Steve can be seen racing the roadster, but on occasion he might bring along one of his antiques to show, test or tune. "We have a 1941 small block orange pick-up and a 1970 El Camino which we will race in Chevy events and enter in exterior [body only] shows," he said. "Rebuilding cars is a lot of work because you put everything into it, but rebuilding and racing is more of a hobby than a profession to me. I wouldn't mind racing professionally; it's just that it takes a lot more support and money."





LIFE INSURANCE
IS BEFORE YOU NEED IT.



We can help prepare your family for the unexpected. Call today to discuss our affordable coverage options. Don't wait until it's too late.

(972) 617-5433





Source: LIMRA U.S. Life Insurance Ownership. 2005 Study. Insurance subject to availability and qualifications. Allstate Life Insurance Company (ALIC), Northbrook, IL and Lincoln Benefit Life Company (LBL). Lincoln, NE. © 2009 Allstate Insurance Company



Your One-stop Agency

- By Diana Merrill Claussen



Marianne Whitley and her Farmers Insurance team.

When Marianne Whitley attended college at the University of North Texas, she worked for an insurance agency in Cedar Hill. Marianne, her parents and her grandparents had always been satisfied customers of Farmers Insurance. "We have a family history with Farmers all the way back to the 1940s," she declared.

While working and going to school, Marianne decided the insurance industry would be her perfect calling. "I liked the idea of having my own business," she said. So she earned her Bachelor of Arts in business administration with a minor in marketing and insurance. "[I] went to Farmers classes and training, but also taught myself a lot about the business," she said. "I'd go up to the district office and would just start to teach myself about the business. Then I just jumped right into being a full-time agent."

Marianne was 23 years old when she started working for Farmers Insurance and opened her own agency located at 117 West Ovilla Road in Ovilla. She has now been in the insurance industry for over 10 years. Her personal and professional accomplishments are inspiring, as is her determination and





dedication to her customers.

Marianne believes in a few key factors when it comes to serving her customers and their insurance needs. "I try to remember what it was like as an insurance customer," she said. "Since people are busy, I make sure to always keep focused on them and their needs." As an example of this philosophy, Marianne noted, "We don't have automated phone systems." This ensures customers will always be given personal attention. "We know our customers, and when they walk in the door, we usually know their faces and their names," she added. That is part of the personal assurance Marianne



guarantees to those who seek the agency for their insurance needs. "We offer many services, such as home, auto, commercial, RV, renters, life, financial services, liability, health and even temporary health insurance," she said.

"We are a friendly and family-oriented business and we want to be your one-stop insurance agency for everything," Marianne said. Her mother is the office manager, and she will often have her daughter, Emily, in the office with her, toddling around and greeting customers. "Customers

"I was actually working on my laptop while in labor with Emily, and the nurse told me to turn my computer off."

will ask where the baby is when she is not here at the office with me," Marianne laughed.

Being dedicated to her customers is important to Marianne. "I was actually working on my laptop while in labor with Emily, and the nurse told me to turn my computer off," she laughed. "Oftentimes, I stay late and have even worked seven days a week." Marianne's personal cell phone number is listed on her business cards, ensuring that she is always accessible to her clients. "Most of the time if you can name it, we can do it, or else I'll find someone who can do it for you," she said. "But if you have better coverage somewhere else, I'll tell ya!" What better way to illustrate that with Farmers Insurance Agency of Ovilla, honesty truly is the best policy.

Farmers Insurance Agency of Ovilla is open Monday through Friday from 9:00 a.m. to 5:00 p.m. They may be contacted at (972) 223-9992.







Education

Her Many Blessings

When it comes to counting blessings, Red Oak High School teacher Stephanie Smith is lucky. She gets to spend time with those for whom she is grateful every day. Stephanie is a ninth-grade content mastery facilitator. Although she can also be considered a special needs teacher, Stephanie feels she gets to be so much more to her students and ninth-grade friends.

By Diana Merrill Claussen

Stephanie's dream to help others started while she was attending college. "I had a friend who encouraged me to teach, and later someone suggested I apply for a high school teaching position," Stephanie said, adding that she was very apprehensive about teaching high school. "I was fresh out of college and at the time, high school kids scared me," she laughed. Stephanie applied for the open teaching position anyway.

During her job interview, she shared her apprehensions with the principal. "I told him I would prefer to teach kindergarteners instead of high schoolers, but, 13 years later, I'm still here!" she said. Stephanie is very glad to still be working in a field and occupation she finds satisfying and fulfilling. "I get to bridge the gap for kids and help them in their classes," she continued, explaining that the students she and her fellow facilitator, Annette Crawford, help "are mainly kids with emotional or learning disabilities."

Having a facilitation partner like Annette is imperative to the ninth-grade program, where the students take regular ninth-grade level classes. "Annette is such a blessing to work with. She is amazing and helps keep me grounded," Stephanie shared. "We will guide [the students] and give them strategies to follow while they are learning or even taking tests."

Stephanie believes providing this additional assistance within the school system is important. "Unfortunately, in a regular classroom, each kid can have their own learning style, so teachers can only help certain people," Stephanie informed. "Some kids are auditory learners and do better



when you read to them, while others are visual or do better with a peer tutor where they can bounce ideas off of each other." There are also children who simply might need a quiet place in order to grasp a lesson.

Part of what makes her students' classroom experience unique and fun are the brightly decorated and mural-enhanced walls of the learning center. Stephanie's classroom and learning center provide whatever each individual student might require so their learning processes are customized to fit their needs. The facilitators help students with all types of disabilities, as well as offering specific subject tutoring, which usually includes English, algebra, world geography and biology. "We are like all-day tutors," Stephanie said. "We meet the kids where they are in their learning style and we comfort them. We utilize many different methods in our teaching, from using flash cards to help with memorization to doing interactive, hands-on exercises."

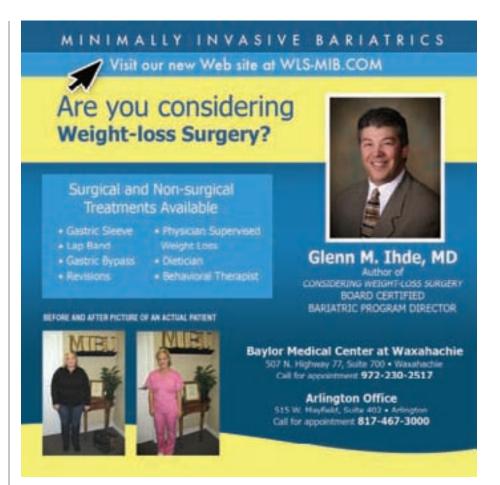
Final exam time is usually the hardest for Stephanie's students. "The exams literally overload my kids," she shared. Her students may occasionally qualify for a modified exam, but that usually does not happen, so Stephanie and her team provide two-hour, after-school study sessions the week before

Education

exams. The sessions are usually for those who will need help with their biology exam. "We call it the Bio-Blast," she said, explaining that the teachers give incentives to the students for attending the blasts. "We will make snacks for the kids, and they really love it when you give them food. Then Annette, some volunteer teachers and I will tutor the kids to help prepare them for the exam. Our secret is to disguise learning as fun." By the end of the group's study week, "We will have a big play-off match and offer gift certificates to the winning teams," Stephanie continued. "All of the kids get incentives for participating, though." Last year, every student in Stephanie's program passed the final for the first time.

Fun is not the only way Stephanie is able to encourage her students. "What works well is creating a relationship with them first," she said. "The kids have to first trust you before they will let vou see their weaknesses." Whether that weakness is mental, emotional or physical, they are usually very guarded about letting others see it. Sometimes her students are hurt, frustrated or angry about situations in their life. "They struggle and you have to help them feel comfortable enough to let those walls down," Stephanie advised. Unfortunately, there are also times the students pick on their peers and point out their weaknesses, so Stephanie has created a safe place within her room's walls. "We call our room the no-bully zone. Every child who comes in here is equal," she noted.

To do what Stephanie does requires someone with a big heart and also the desire to make a difference within the lives of others. To Stephanie, her students are her friends. If she sees one of her students eating lunch by themselves, she will go eat with them. "I want my kids to know they are not alone," she said. "I think that's why I do what I do." "NOW"







Around Town



RO Fire Chief, Eric Thompson, waved to all the families sheing the Red Ook Founders Day Parade.



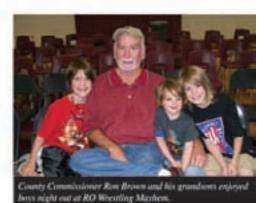
Karen Anderson and Annene Adamcik smiled during the Education Foundation Partnership Challenge.



Bene Munguia shared a donut with his daughter, Nalaya, a first-goade student at Shields Elementary.









www.pccenterdesoto.com













PATRICIALARSIE NO. KECIA FOXWORTH, NO. ROCHELLE MCKOWN, NO. THERESA PATTON, NO. SANDRA LOZANO, NO.

The five exceptional economyphysicians of Resilier Women's Healthcare have a common-goal: to provide a place of nursuring care and support for women through all stages of their five.

These board-certified, specially physicians and surgeons but their business with a shared vision of providing outstanding care in an environment of encouragement, sensitivity and landwase.

Each doctor brings her own unique experience, background and focus to the team.

The rewards of garing for women from their first gyrecological event, missing creativity, manageuse and the chieflings of aging to an horizon says Patricia Laffue, M.D. Di. Laffue, a Tinisa motive and Texas Super Doctor in 2005, 2006, 2007, 2008, and 2008 has also senset as a clinical instructor at Methodist Dallas Medical Center.

Picchelle McRosen, M.D., sees transmissus advances in minimally invested and robusic gynecologic surgery and fees that the exhantages are amazing." Dr. McRosen graduated from Texas. Text Inversity Health Science Center and has also served as a divisial instructor at Mathodist Dakes. Medical Center.



For Thereus M. Putton, M.D., "The challenges of adolescent and young adult care, as well as obstatron" have always been of particular interest. Dr. Patton graduated from the University of Missouri Koreasa and is a termes shalf resident of Obstatron and Cerecology at Mathodot Datas Medical Center.

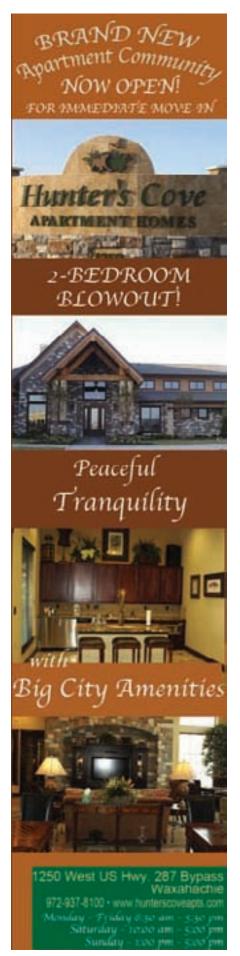
Racia L. Foreign M. D. Innoves what it's like to the airless more, "taking recently given birth to fixe breakful children, I am very in touch with recens to be." Dr. Foreign in gradualised from theiry Medical Codege School of Musbaire and is a homechief of Obstetrics and Synecology at Bayne Jones Army Community Hospital.

Similar Lourno, M.D. says, "I am furniples to early with such extraordinary women physicians, Being fuent in Equation, I ergo providing care for the Helpaces: women in our community." The Common is a feeting Chall Resident of Chatalasis; and Gyriscotogy at Mathodist Dallas Madoof Centes.

Their new facility at 1330 North Beckley in Dallas was obagined to seament bend some of the art technology with a warm, comfortable almosphere. In addition to obstetroid care, these the physicians ofter frommarial management, comprehensive directologic care. — installing lapanoscopic with mannelly investee surgers, in-office procedures including Course, and bone dansity leating. The dictors' home frospital is Methodies Dallas Medical Contex, the recigient of the prestigious Premier Award to Quality in Material and theoretic Gree.

Mon-Thur Pam-Spm, Friday Bam-Spm New Saturday Hours: 8:30am-12 noon www.kesslerwomens.com

1330 NORTH BECKLEY AVENUE • DALLAS, TEXAS 75203 • 214.941.7200





Look Who's Cooking

IN THE KITCHEN WITH ADA DEPUE

- By Faith Browning

Over the years, Ada DePue has acquired many recipes from her friends, co-workers and her mother who lived to the age of 94. She has taken all of her recipes and created a scrapbook cookbook. "On each recipe, I have written who gave it to me and when it was given," she explained. "I think the oldest recipe I have in there is one that my husband's cousin gave me back in 1958. It

is interesting to go back and remember the people who gave me those recipes."

Ada likes recipes and meals that are simple to create. "I like to make one-pot meals. Nothing that is very complicated," she said, "like a casserole from leftover Thanksgiving turkey. It is something you can put together the night before and cook it the next day after you go shopping."

CROCK-POT MASHED POTATOES

- While mashing the potatoes, heat your Crock-Pot on high. When the potatoes are ready turn the Crock-Pot on low.
- **2.** Butter the inside of the Crock-Pot.
- **3.** Put the mashed potatoes in and top off with a pat of butter and cover. This can be prepared 2 plus hours ahead of time, and it will free up your kitchen for other meal preparation.

SPAGHETTI SALAD

1 12-oz. pkg. thin spaghetti 2 1/2 cups fresh tomatoes, diced 3/4 cup green bell pepper, diced 1/2 onion, diced 16-oz. bottle creamy Italian dressing

salt, to taste

- 1. Break the spaghetti into 2-inch pieces.
- 2. Place spaghetti in a pot of boiling water; cook for 10 minutes or until done.
- **3.** Drain and rinse in cool water; drain off all water.
- **4.** In a large bowl, combine the spaghetti and the remaining ingredients.
- 5. Chill.

EASY SCALLOPED CHICKEN

A very good way to use your leftover Thanksgiving turkey.

- 1 cup cooked chicken or turkey, chopped
- 1 cup macaroni, uncooked
- 1 cup cheese, shredded or diced (Velveeta works well.)

- 1 can cream of chicken soup
- 1 cup milk
- 1/2 cup celery, chopped (if desired)
- **1.** Combine all ingredients the night before; chill overnight.
- 2. When ready to bake, pour into a greased 8 x 8-inch baking dish.
- 3. Bake at 350 F for 1 hour, or more depending on your oven.

 I like to double the recipe.

PUMPKIN BREAD

4 eggs, beaten 1 cup vegetable oil 2/3 cup water 3 cups sugar 15-oz. can pumpkin





3 1/2 cups flour (Do not bother to sift.)

2 tsp. soda

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

pecans, chopped (optional)

- 1. In a large bowl, combine first 5 ingredients; mix well with electric mixer. Add the remaining ingredients.
- 2. Divide batter into 3 greased bread pans.
- 3. Bake at 350 F for 1 hour or longer if needed, testing with a toothpick. I use disposable baking pans, this way I can give them away and not worry about the return of my pans. Also, if someone does not like nuts and others do, you can add the nuts after the batter has been divided. Serve with Cool Whip or butter. Freezes well.

COOL WHIP COOKIES

1 box chocolate cake mix 8-oz. container Cool Whip 1 egg

1/2 cup pecans, chopped 1 to 2 cups powdered sugar

- 1. Mix all ingredients together except powdered sugar.
- 2. Chill for 2 hours or more for easier handling.
- 3. After chilled, drop dough by pecan-sized balls into powdered sugar; roll around until completely covered.
- 4. Bake at 350 F for 12-14 minutes. Lemon cake mix does very well, too.

OUICK CREAMED CHICKEN AND BISCUITS

1 10-oz. can chicken or turkey

1 can cream of chicken soup

1 can chicken noodle soup

1 tube refrigerated biscuits

- 1. In a saucepan, combine first 3 ingredients, do not add water.
- 2. Heat to almost boiling. While this is heating, cut the biscuits into quarters.
- 3. Pour the soup into an 8 x 8-inch greased pan; top with the biscuits.
- 4. Bake at the temperature indicated on the biscuit directions. This may take 5 minutes longer than indicated in the directions.

To view more of your neighbors' recipes, visit our archives at www.nowmagazines.com.

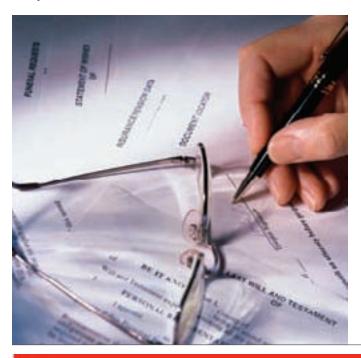






Write That Will

By Andrea Walton



You've worked hard to accumulate valuable assets over the years. How do you plan to distribute this property after your death?

It's important to have a will, regardless of the value of your possessions. This written document instructs how you want assets that pass via your will (money, property and other assets) to be distributed after your death. If you die without a will, your probate assets will be divided according to state law.

Here are some tips for preparing a will:

- Have an attorney draft your will. If you draft your own will, make sure it complies with state law or it could be invalid.
- Name an executor, whose role is to handle all administrative aspects of the will, including collecting assets, paying all debts and taxes and distributing your estate, according to your wishes.
- List personal property such as artwork, collectibles, jewelry and other personal property that you want to go to specific individuals. Be clear about how you want your assets distributed.
- Do not include funeral preferences in your will because it may not be read until several weeks after your death.
- Review your will every few years and have your attorney make changes as appropriate.

A little advance preparation will help ensure that your final wishes are handled the way you planned them to be.

Andrea Walton is a State Farm agent based in Red Oak.





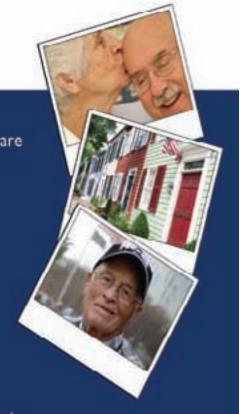
Caring for Seniors. Mind. Body. Soul.

Christian Companion Senior Care provides trusted in-home care for seniors from a uniquely Christian perspective.

- Loving companions who care for you
- Light housekeeping & laundry
- Errands, shopping & meal preparation
- Medication reminders
- Bathing, dressing & all personal care
- Spiritual encouragement & prayer ...and much more!

Call today at 972-572-5700 or visit us online at: ChristianSeniorCare.com

All franchises are licensed, insured and bonded. Proudly locally owned and operated.



Call the Handy Man Crew WE CAN DO IT ALL!

- · Fence Repair & Installation
- Paint Interior & Exterior
- . Custom & Rough End Carpentry
- Tile Installation & Removal
- Wood & Laminate Flooring Installation
- . Tree Trimming & Removal
- . Tape, Bed & Texture

No Job Too Large or Small We Honor Competitors' Coupons Quality Service at Affordable Pricing

Mention This Ad for 10% Off

Row 469-569-5431





November 2009 Community Calendar

All Month

Ellis County SPCA is in need of pet food donations and drivers to deliver pet food for the pets of Meals On Wheels clients, Call (972) 935-0756.

Every Monda

Celebrate Recovery meeting: First Baptist Church, 103 W. Red Oak Rd. (972) 617-3591. www.redoakcelebraterecovery.com.

Third Monday

Ellis County Äggie Moms: 7:00 p.m., Waxahachie First United Methodist, 505 W. Marvin. Call Cheryl at (972) 723-0341.

First Tuesday

PrimeTimers Senior Group: 10:00 a.m.-2:00 p.m., Oaks Fellowship, 777 S. I-35 E. Fun, food and fellowship. (214) 376-8208.

First and Third Tuesdays

Red Oak Lions Club meeting: 7:00 p.m., 207 %. Red Oak Rd. (972) 617-3577.

Tuesdays and Thursdays

Alcoholics Anonymous meeting: 7:00 p.m., First United Methodist Church, 600 Red Oak Rd. (972) 617-9100.

Every Wednesday

Family Story Time: 10:30-11:30 a.m., Red Oak Public Library, 200 Lakeview Pkwy. (469) 218-1230. www.redoakpubliclibrary.org.

Wednesdays and Thursday

Senior Citizens Club meeting: 8:30 a.m.-1:30 p.m., 207 Wa Red Oak Rd. Games, exercise and activities. (972) 576-2777.

First and Third Thursday

Senior Luncheon. Free for residents; \$5 for non-residents. Pre-register the Tuesday before each event. Call Jennifer at (972) 576-3414.

Third Thursday

American Business Women's Association meeting. www.abwa-empoweringwomen.org.

Biret Brider

Worship Jam: 6:30 p.m., Bubba Que BBQ's front porch.

First Saturday

Red Oak Fire Rescue CPR classes: 9:00 a.m. Call early to register. (469) 218-7713.

Second Saturday

Lonestar Cowboy Church Mctorcycle group ride: 1011 E. Ovilla Rd. (972) 576-0900.

Third Saturday

Lions Club pancake breakfast: 7:00-11:00 a.m., 207 W. Red Oak Rd. \$4 per person to benefit RO Lions charities.

November 3

WRC Pregnancy Center of Ellis County's Roundup 2009 free

benefit dinner: 6:30 p.m., Creekside Church, Waxahachie. Guest speaker: Jody Dean. RSVP to (972) 938-7900 or (972) 878-0784.

November 7

Ellis County Veterans Appreciation Ceremony: 10:00 a.m., Waxahachie Civic Center, 2000 Civic Center Lane, Waxahachie. If you have any questions, please contact: David Hudgins (972) 937-1200 or Perry Giles (972) 937- 6171.

RO Lions Club 60th Anniversary activities. Open House: 4:00-7:00 p.m. Reception: 6:00-9:00 p.m., 207 W. Red Oak Rd.

November 11, 12

Canterbury Episcopal School's Fall Open House: 10:00 a.m.-2:00 p.m., 1708 N. Westmoreland Rd., DeSoto.

November 13

Visual Expressions Fall Student Art Show: 7:00-9:00 p.m., 1425 N. Hwy. 67, Cedar Hill. (972) 293-1117.

November 14

Waxahachie High School Craft Fair: 1000 Dallas Hwy., Waxahachie. (972) 617-5928.

Zumba fitness: 5:30-8:00 p.m., ROHS cafeteria. Community event to help benefit ROISD Quarter Back Club and football program. Special guest: Liana Veda. (469) 230-2278.







DOUG STANLEY FORD

Great Deals. Great Service. It's all here! Fired





Now Open Doug Stanley Ford's

ugk Lome

Tire & Auto Center ALL MAKES ALL MODELS

Now Featuring ...

Open Monday-Saturday 7AM - 7PM - NO APPOINTMENT NECESSARY Servicing ALL MAKES & ALL MODEL VEHICLES

Oil Change- Full Diagnostic Services - Tires - Brakes - Battery Services

Call Today For a FREE Tour

LUBE, OIL & FILTER CHANGE \$ 19.95 Plus Tax

Changes *Check and top off all fluid levels 'Change oil 'Change oil filter & replace with e factory oil filter "Includes up to 5 qts. of oil.

Synthetic & Diesel Oil elightly higher

THE WORKS FUEL SAVER PACKAGE \$38.95 Plus Tax

*Oil & filter change "Rotate & inspect four tires *Check air & cabin air filters "Inspect brake system "Test buttery *Check belts & hoses *Top off all fluids, lines & diesel or entre. Encludes Ford Shelby GT500. Disposal fees not included in some locations.

COOLING SYSTEM SERVICE \$39.95 Plus Tax

ect radiator for leaks "Check hours, Clamps & belts ure test system for leaks "Drain & refill radiator "Includes up to one gallon of coolant.

FREE 27 POINT VEHICLE INSPECTION

Complete safety check, Visual inspection of all major components.

We'll Beat Your Best Price GUARANTEED!

ON ALL NAME-BRAND TIRES WE SELL INCLUDING GOOD FYEAR Continental | Immental

SATURDAY SERVICE 10% OFF

Valid with minimum purchase of \$75.00. Taxes extra.









Call 866-YOUR-FORD for weekly specials or go to www.dougstanleyford.com

for internet specials. SE HABLA ESPANOL

515 N I-35E South • DeSoto 75115

1-888-553-8066





"Baylor put my sleep problems to rest."

"I thought everyone fell asleep in boring meetings," says Audra Faustino. But when a colleague suggested that she find out why, Audra decided to do a sleep study at Baylor. She was diagnosed with narcolepsy. "I've always fallen asleep very easily. Part of me thought that I wasn't trying hard enough. Now I know there's a reason for that," she says. Today, after understanding and being treated for her sleep disorder, Audra says, "The whole world has changed. Now I know what it's like to be awake like everyone else."

For a physician referral or for more information about sleep services at Baylor Waxahachie, call 1.800.48AYLOR or visit us online at BaylorHealth.com. BAYLOR
Medical Center
at Waxahachie

1405 West Jefferson, Waxahachie, Texas 75165