

Weatherford

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M A G A Z I N E

APRIL 2013

NOW



Drumming to His Own Beat

Lifelong dreams keep
Hunter Robinson in
the music scene

Plus:

A Perfect Fit

Serving Seniors

In the Kitchen With Lara Sanders

Where Love and Laughter Grow

At Home With Gerry and
Candice Olson

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ON THE COVER



Hunter Robinson is educating himself for a future in music.

Photo by Amanda Rooney.

CONTENTS

April 2013 • Volume 3, Issue 4



8 Drumming to His Own Beat

Hunter Robinson is dedicated and determined to have a future behind the drums.



16 Where Love and Laughter Grow

At Home With Gerry and Candice Olson.



22 A Perfect Fit

Pastor Craig Beaman invites Parker County to the National Day of Prayer.

28 BusinessNOW

30 AroundTownNOW

32 FinanceNOW

36 CookingNOW

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Editor's Note

Hello WeatherfordNOW readers!

Happy spring! As the month of April gets underway, many of you will be outside enjoying the warmer weather. And, Parker County has plenty of outdoor space to get some fresh air and have some fun. You can catch a brisk walk at the Town Creek Hike and Bike Trail in Weatherford or share an afternoon with your children at Bearcat Park in Aledo.

While you're planning some fun in the sun, why not do a little good for the environment at the same time? April 22 marks the 43rd anniversary of Earth

Day. More than one billion people participated in Earth Day events across the globe last year. You can join them by simply picking up trash in the neighborhood or planting a tree in your own backyard. Check out www.earthday.org/2013 to find a scheduled event or organize your own Earth Day community event.

Amber

Amber D. Browne
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Spring Is Here!

Buy One Get One 1/2 OFF (Clothing)
Must bring ad. Not good with other offers.

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In The Kitchen With Lara Sanders

— *By Amber D. Browne*

Lara Sanders learned many of her recipes from family members. She grew up in Lebanon and now enjoys cooking for her own family including recipes from the Middle East and France. “I love trying it all!” Lara makes traditional grilled cheese sandwiches and her great grandmother’s mac and cheese for her children, but she is inspired by ethnic and gourmet cooking.

“I make just about everything from scratch,” explained Lara, who grows vegetables in her backyard. “They taste so much better fresh, and the kids love eating things they have helped grow.” She passes on her experience in the kitchen to her own children and to her kindergarten students. “It’s a great way to teach math, science and culture at the same time!” **NOW**

Crème Brûlée French Toast

- 1/2 cup unsalted butter**
- 1 cup brown sugar, packed**
- 2 Tbsp. corn syrup**
- 1 French baguette, sliced into**
 - 1 1/2-inch thick pieces**
- 5 large eggs**
- 3/4 cup heavy cream**
- 3/4 cup milk**
- 1 tsp. vanilla**
- 1/4 tsp. salt**
- 2 tsp. Grand Marnier or Cointreau**
- Powdered sugar (optional)**

- 1.** Preheat oven to 350 F. Butter a 9x13-inch baking dish. Stir first 3 ingredients in small pot until sugar is completely melted. Pour mixture into baking dish.
- 2.** Place single layer of bread slices on top of the melted mixture.
- 3.** Whisk eggs and next 5 ingredients; pour over bread. Cover with plastic wrap; refrigerate at least 8 hours.

- 4.** Let stand at room temperature for 20 minutes. Bake for 30-40 minutes until toast is golden and puffed. Serve hot with drunken strawberries (recipe below) and powdered sugar.

Drunken Strawberries

- 1 quart strawberries, hulled, sliced 1/4-inch thick**
- 1/4 cup sugar**
- 1/4 cup Grand Marnier or Cointreau**

- 1.** Stir ingredients in a small bowl. Cover with plastic wrap; refrigerate 2-24 hours.

Roasted Asparagus With Balsamic-browned Butter

- 40 asparagus spears, trimmed**
- Olive oil or olive oil spray**
- 1/4 tsp. sea salt**

- 2 Tbsp. butter**
- 2 Tbsp. soy sauce**
- 1 tsp. balsamic vinegar**
- Lemon rind, ground**

- 1.** Preheat oven to 400 F. Arrange asparagus in a single layer on a baking sheet; brush or spray with olive oil. Sprinkle with salt; bake for 12 minutes.
- 2.** Melt butter in a small saucepan over medium heat until browned. Remove from heat; stir in soy sauce and balsamic vinegar. Drizzle over asparagus; garnish with lemon rind.

Auntie Ethel’s Famous Chocolate Angel Food Cake

- 1 1/4 cups egg whites (about 10 eggs)**
- 1 1/4 tsp. cream of tartar**
- 1 1/4 cups sugar (divided use)**
- 1 1/2 tsp. vanilla**
- 3/4 cup cake flour, sift before measuring**
- 1/4 cup cocoa**

- 1.** Preheat oven to 350 F. Whip egg whites in large bowl until foamy. Add cream of tartar; whip until stiff peaks form.
- 2.** Fold in 1 cup sugar one Tbsp. at a time. Add vanilla.
- 3.** Sift together cake flour, 1/4 cup sugar and cocoa 5 times. Sift a small amount of flour mixture over batter; fold it in. Repeat process until all is used.
- 4.** Bake in an ungreased tube pan for 45 minutes. Remove from oven; invert pan and cool. Remove cake from pan; frost (recipe below).

Frozen Chocolate Frosting

- 2 squares unsweetened Bakers chocolate**
- 1/4 cup butter**
- 1 tsp. vanilla**
- 1 egg**
- 1 cup powdered sugar**
- 1/4 cup evaporated milk**

- 1.** Melt chocolate and butter in a small bowl.
- 2.** Mix remaining ingredients in another bowl. Place the bowl into a larger bowl filled with ice. Beat melted butter and chocolate into the mixture until it becomes firm.

To view recipes from current and previous issues, visit www.nowmagazines.com.