

# Weatherford NOW

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M A G A Z I N E

SEPTEMBER 2013

## We the People

Shirley Godfrey and other DAR members keep history alive through Constitution Week

House on the Hill  
At Home With Johnnie Wright

Plus:  
Seeing Without Sight  
Reaching Out  
More Than a Transaction  
In the Kitchen With Jayne Dawson



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## ON THE COVER



Shirley Godfrey helps preserve history through education.

Photo by Vanessa Polozola.

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## Editor's Note

*Dear Friends,*

I love fall! The cooler breeze; watching the leaves change to bright shades of red, orange and yellow; and, of course, the realization the holidays are right around the corner.

September is a time of celebration for me, but also a time of remembrance as my birthday falls on 9/11. I take time on my birthday each year to remember those who perished on September 11, 2001. The terrorists who attacked the U.S. 12 years ago meant to break our strength and spirit, but their

actions brought the country together in solidarity.

September 11 is now referred to as Patriot Day and National Day of Service and Remembrance. It's a time to come together with others in the community and volunteer to serve others. It's a great opportunity to find a nonprofit or other group to help those in need.

Take care,

*Amber*

Amber D. Browne  
WeatherfordNOW Editor  
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to all the kids  
in the Parker  
County schools  
this new  
school year.

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## In The Kitchen With Jayne Dawson

— By Amber D. Browne

Cooking runs in Jayne Dawson's family. Her mother grew and preserved all her own fruits and vegetables, and Jayne's father raised cattle and pigs to feed the family. As the oldest of four children, Jayne was in charge of keeping the cookie jar filled with delicious treats. Jayne's brothers were always eager to sample one of her desserts.

As director of Children's Enrichment at Aledo United Methodist Church, Jayne now implements cooking as part of the curriculum. "Cooking involves lots of math, science and reading readiness," Jayne said. "And, when the student is involved in preparation, they are more likely to eat the product."

Jayne often cooks enough food to share with her son's and daughter's families. "Cooking is fun, but 'breaking bread' together is the celebration." **NOW**

### Chicken Spaghetti

- 12-16 oz. spaghetti
- 1 Tbsp. vegetable oil
- 1 small onion, chopped
- 2 cups chicken, cooked and diced
- 1 10 3/4-oz. cream of mushroom soup
- 1 cup chicken broth
- 2 4-oz. cans sliced mushrooms
- 1 cup cheddar cheese, shredded
- 1 Tbsp. garlic powder
- 1/2 10-oz. can Ro-Tel diced tomatoes and green chilies

1. Boil spaghetti in pot; drain.
2. Heat oil in sauté pan; add onion; cook until tender. Add remaining ingredients.
3. Combine chicken mixture with spaghetti. Pour mixture into a 13x9-inch casserole dish. Bake for 15-20 minutes at 375 F.

### Foil Burgers

- 1 lb. lean ground beef
- Worcestershire sauce, to taste
- Salt and pepper, to taste
- 4 carrots, peeled and sliced
- 2 potatoes, peeled and sliced
- 1 onion, sliced

1. Divide beef into 4 or 5 patties. Place each patty on a large piece of square foil. Sprinkle patties with Worcestershire, salt and pepper.
2. Place vegetables on patties; seal foil securely; place on baking sheet.
3. Bake 30-40 minutes at 350 F.

### Meat Loaf

- 1 lb. ground chuck
- 1 small onion, chopped

- 1 tsp. garlic salt or garlic powder
- 1 cup rice, cooked
- 2 eggs, beaten
- 1 4-oz. can mushrooms
- 1 15-oz. can whole kernel corn
- 2 Tbsp. Worcestershire sauce
- 1 10-oz. can tomato sauce

1. Mix all ingredients together in a bowl. Divide mixture into 2 8.5x4.5-inch baking dishes. Bake at 350 F for about 45 minutes.

### Drop Sugar Cookies

- 2 1/2 cups flour, sifted
- 3/4 tsp. salt
- 1/2 tsp. baking soda
- 1/2 cup margarine
- 1/2 cup vegetable shortening
- 1 1/4 cups sugar (divided use)
- 1 tsp. vanilla
- 1 egg
- 2 Tbsp. milk

1. Sift together flour, salt and baking soda in 1 bowl.
2. Cream margarine and shortening together in a separate bowl with an electric mixer. Gradually beat in 1 cup of sugar until light and fluffy. Beat in vanilla and egg.
3. Add flour mixture to the wet mixture; beat until smooth. Beat in milk.
4. Drop cookie mixture by the teaspoonful, about 3 inches apart onto greased baking sheet. Dip flat-bottomed glass into remaining sugar; use glass bottom to flatten each cookie. Bake 12 minutes at 400 F.

### Poppy Seed Pound Cake

- 1 box Duncan Hines Butter cake mix
- 4 eggs
- 1/2 cup sugar
- 3/4 cup vegetable oil
- 8 oz. sour cream
- 1 1/2 Tbsp. almond flavor (optional)
- 1/4 cup poppy seeds

1. Blend together first 6 ingredients with electric mixer for 4 minutes.
2. Blend poppy seeds into mixture.
3. Pour mixture into greased Bundt pan. Bake at 325 F for 50-55 minutes. Cool in pan for at least 10 minutes before inverting onto serving dish.

To view recipes from current and previous issues, visit [www.nowmagazines.com](http://www.nowmagazines.com).