

WWII vet awarded diploma

by Vanessa Goodwyn

The Buffalo ISD School Board and a large gallery in attendance delighted in a special presentation ceremony which took place on Monday evening, February 22. The occasion was the presentation of an honorary Buffalo High School diploma to Orange A. Cunningham, a veteran of WWII who missed out on his 1945 graduation because he was serving his country. The new graduate will celebrate his 84th birthday this weekend.

BISD Superintendent Jackie Thomason verified that Mr. Cunningham, now a resident of Fort Worth, had qualified to receive his honorary high school diploma through meeting all the requirements of the application for veterans who did not complete high school due to armed service enlistment. Mr. Cunningham had served as an infantryman and guard in WWII from 1944-1946, and received an honorable discharge.

School Board President Jim Scott joined Superintendent Thomason in the presentation, and the school board meeting was recessed to allow a brief reception for photographs and cake. Guests included eleven members of Mr. Cunningham's family. Mr. Cunningham's daughter

Mildred Marshall confided "We've been trying to get this done for 61 years."



Graduate Orange A. Cunningham was the willing subject of the paparazzi's cameras after receiving his honorary Buffalo High School diploma on Monday evening at the BISD School Board meeting.



Surrounded by members of his proud family, Orange A. Cunningham enjoys a long-delayed graduation celebration. Pictured (L-R) are: daughter Tonya Adams, niece Janice Dawkins, Mr. Cunningham, daughter Glenda Garrity and daughter Silvia Sterling. Van 'Go' Photo

Leon County Cooks: Irma Rivera, Taquerias and Beef Fajitas

By Sherry Matney

When I grew up in Leon County, more than a few years ago, the only Mexican food I knew about was Wolf Brand Chili with crackers. No so today!! Just drive through any of our towns and communities and you are likely to see "taquerias" of all shapes and sizes. One of these establishments is "Taqueria La Milpa" in Jewett. Milpa's is owned and operated by Irma G. Rivera. She has been in operation for one year and has Maria Huerta helping her in the kitchen.

The taqueria is located on Highway 79, in a portable building, in downtown Jewett, and it is rare that there isn't a customer somewhere around. According to Rivera her best seller is her beef fajitas.

Fajitas are made using a cut of meat called skirt steak, a cheap cut that was scorned by all but the most dedicated beef lover before fajitas became popular. Fajitas start with a marinade, used not only to flavor but to tenderize the meat. There is no set rule in what the marinade should contain but it should be acidic in order to do its tenderizing job. So that the marinade will have time to work, beef fajitas should be marinated several hours or up to 24 hours. There are several ways to cook fajitas:

Grilling - The traditional method of preparation for fajitas. Drain the marinade from the meat and cook about 3 inches above the coals or burners, if using a gas grill. Grill for about 6 minutes on

each side, for skirt steaks between 1 and 1 1/2 pounds. When the meat is cooked to your liking, remove it from the grill and let it rest for 5 to 10 minutes. Cut it across the grain and diagonally into finger-length strips.

Oven broiling - Broil the meat about 4 inches below the broiler flame for 5 to 6 minutes per side; then let the meat rest and slice as for grilled fajitas.

Pan frying - drain the meat; then cut it across the grain, diagonally, into finger-length strips. Fry the strips over high heat in a large cast-iron skillet, working in batches if necessary, turning them frequently. They should take no more than 1 1/2 to 2 minutes to cook. (This is the easiest method and then you can use your skillet for the onions and peppers)

Onions and peppers for the fajitas

The onions and peppers are very simple: Heat your frying pan and add a few tablespoons of olive oil. Add 1 large onion, separated into rings, and 2 green bell peppers, cut into strips. When the oil is heated, add the onion rings and pepper strips and stir-fry them just until they start to get limp, 3 or 4 minutes. You might sprinkle just a little salt on them as you stir fry. When they are ready, remove them from the pan and keep them warm.

If you're energetic make some Pico de Gallo (or buy it), get some good flour tortillas, sour cream, and guacamole. Build your fajita starting with

the tortilla; add meat, peppers and onions, Pico, sour cream and guacamole. Amazing and so much better than Wolf Brand Chili!!

Pica de Gallo

2 large ripe tomatoes, chopped (I use Roma tomatoes during the winter)

1 medium onion, chopped
2 cloves garlic, minced (get the minced garlic in a jar)

2 tablespoons chopped cilantro

3 or four jalapeno peppers-chopped

1 tablespoon white wine vinegar

A tablespoon fresh lime juice

Salt to taste

Mix chopped ingredients, add vinegar and lime. Salt to taste (toss)

Guacamole

There are all sorts of ways to make guacamole, I find the easiest and the one my family likes the best is to mash the avocado and add Pace's salsa. But following is a recipe if you prefer.

2 ripe avocados, peeled

2 tablespoons fresh lime or lemon juice

2 tablespoons minced white onion

1 jalapeno, seeded and minced

1/2 tsp salt

Mash avocados, leaving them lumpy, add remaining ingredients.

If you must refrigerate guacamole, cover it with plastic wrap, placing the wrap directly on the surface. Contact with air will darken the guacamole. Use as quickly as possible.



Flo resident Yvonne Waters and Leona's Terry Keeling enjoy a burger before the music began. Sherry's Shots

Lone Star Community Center "jamming" it up at Jamboree

By Sherry Matney

The Lone Star Community Center in Flo came alive once again when singers and musicians came together to entertain friends, family and

especially themselves. Nick Watson did his usual good job of coming up with local walk-on talent as well as spotlighted bands.

The Country Connection, The Herzog Family Band and

John Allred and Company were the featured artists. A baked goods auction added variety to the evening and helped the Center raise some much needed cash.

LEON COUNTY CIVIC & EXPO CENTER

