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Soul Music of South Texas Conjunto turns accordions and 12-string guitars into ambassadors of happy music. By Joe Nick Patoski

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ON THE COVER Flaco Jiménez brought the conjunto accordion to Amsterdam in 1989. Photo by Frans Schellekens | Getty Images

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LETTERS

Scrumptious and Healthy

I am tickled to death to welcome Megan Myers as the new food editor [New Year's Resolution, January 2020]. I have eaten healthy most of my life and am excited to be able to consult Texas Co-op Power for new recipes.

The January meals look scrumptious. so I am already a fan. **ELAINE FRIEDBERG** | BRENHAM BLUEBONNET EC

When I was in college, I had to subsist on the meal plan since money was tight. A vegetable that was often served in the cafeteria was Brussels sprouts. I absolutely hated them.

As I have gotten older, I have learned how important it is to eat fresh vegetables.

I can't say enough good things about Megan Myers' recipe for Spicy Glazed Brussels Sprouts. It was easy, and even my husband enjoyed the tasty vegetables. NANCY GLASSCOCK | SONORA SOUTHWEST TEXAS EC



Brews and Pews Back Pew Brewing in Porter is located on acreage that once belonged to a little country church [Texas Feels a Draft,

Courthouses as Art

As an artist and student of Texas courthouse architecture, I loved Sheryl Smith-Rodgers' article about architect James Riely Gordon [Gordon's Gold, January 2020]. Gordon's iconic structures make some of the most interesting subjects for my Texas courthouse drawings [Wise County, right].

I suspect that there was a rivalry between counties for who could commission the grandest structure, and Gordon was certainly proactive promoting his vision of civic buildings.

NORMAN BEAN | MARTINDALE | BLUEBONNET EC

January 2020]. The church interior has been redesigned into a taproom for customers.

The owners invited the priest from St. Isidore Episcopal Church and the congregation to come and help bless their brewery. MARY VAZQUEZ | MONTGOMERY MIDSOUTH EC

Tamalada Tradition

We used to do tamaladas with my mom and all eight daughters [The Call of the Tamalada, December 2019]. Sadly, we lost Mom [a] few years ago, and this year we lost one of our sisters, but the tradition continues even as our circle gets smaller. **BETTY KEIPER** | VIA FACEBOOK

At the risk of coming across too picky. I would like to point out that the singular of tamales is not tamale; it is tamal. In Spanish, when a word ends in "l," it

will be pluralized by adding "es." MIKE MCEWEN | JACKSONVILLE CHEROKEE COUNTY EC

Editor's Note: Yes. in Spanish. the singular is *tamal*, originally tamalli in the Nahuatl language. However, the word has been adapted into English as tamale.

Letters About Letters

Having grown up in a ranching family, I knew how to change a tire and drive stick shift early on [Letters, January 2020]. Having taught high school 37 years, I always told my students they needed to know those two things, even if they never needed to use them. **CHARLOTTE CASSIN** | BATESVILLE MEDINA EC

A reader proposes a "dues requirement in Texas for VFDs." Emergency services districts may



be created where all property owners-not just those who feel like it-contribute, and many volunteer fire departments receive funding via the ESD mechanism. Voters must approve the proposed district and tax rate. RON BOERGER | BRUSHY CREEK PEDERNALES EC

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Texas Electric Cooperatives

CURRENTS

HAPPENINGS

The Box Tops Are Back

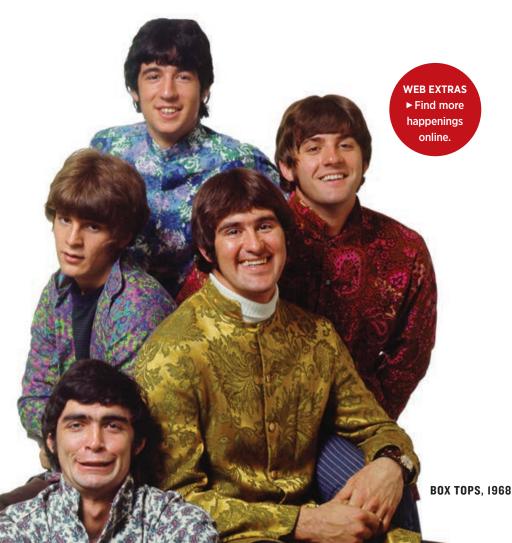
A theater from the 1940s brings a soul band from the 1960s to a 2020s Texas audience.

The **BOX TOPS** of Memphis, Tennessee, who released a string of hit singles in the late 1960s, are back on the scene and play a show MARCH 13 at the Brauntex Theatre in downtown NEW BRAUNFELS.

The Box Tops' heyday was short-lived, but they became a sensation with hit singles *The Letter*, *Cry Like a Baby* and *Soul Deep*.

The Brauntex has a storied history, opening a month after the bombing of Pearl Harbor with a showing of *Birth of the Blues*, starring Bing Crosby and Mary Martin. Today, it is a regular stop for touring and Texas acts.

INF0 > (830) 627-0808, brauntex.org/tickets.html



FLASHBACK

175 Years Ago

Congress passed a joint resolution annexing Texas on March 1, 1845, and on December 29 that year, Texas joined the union as the 28th state.



SPORTS SECTION

RANGERS ARE MADE In the shade

Plenty of Texas Rangers fans will tell you it was the best catch they've ever seen. During a game at then-Ameriquest Field in Arlington on July 1, 2006, Mike Lamb of the Houston Astros sent a shot barreling toward the wall in center field. The Rangers' Gary Matthews gave chase, leapt and snagged the ball with his back to home plate, twisting in the air to rob a home run.

"People are always bringing it up," Matthews told the *Los Angeles Times* a year later. "A few days ago, I was on deck in Cincinnati, and I heard a guy in the crowd say, 'That's the best catch I've ever seen.' "

Over the course of 26 seasons, sunny Globe Life Park in Arlington saw scores of big moments, including a perfect game pitched by Kenny Rogers on July 28, 1994.

But when the Rangers take the field for the start of the season March 31, players—and fans—will no longer have to contend with the sun. The new \$1.1 billion Globe Life Field, just across the street, features 40,000 seats under a retractable roof.

BY THE NUMBERS



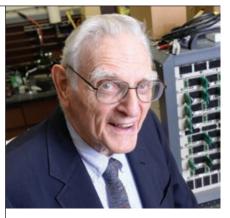
Did you know?

The rubber band was patented 175 years ago. British inventor Stephen Perry received his patent March 17, 1845.

More than 30 million pounds of rubber bands are sold in the U.S. every year.



The largest rubber band ball ever made used 700,000 rubber bands and stood 6 feet, 7 inches tall. It was made by a Florida man. Some things aren't always bigger in Texas.



TECH KNOWLEDGE

Powering the World

The average Texan retires when they're about 64 years old.

John Goodenough passed that mark back in 1986, the same year he joined the University of Texas, after decades spent developing lithium-ion batteries.

He hasn't stopped.

Now, Goodenough, who's 97, is the oldest person to win the Nobel Prize for his battery breakthroughs that power the smartphones, laptops and cars we use every day. He shares the prize with two other scientists.

Of course, Goodenough is still going. He still works 8–10 hours a day, according to his assistant at UT, and just last year announced a breakthrough: nonflammable, glass powder-based lithiumion batteries with twice the energy density of traditional lithium-ion cells.

Maybe he'll retire at 100. We hope not.

FINISH THIS SENTENCE Why do dogs always . . .



► **Tell us how** you would finish that sentence. Your answers can be silly, serious, deep or superficial. Email your short responses to letters@TexasCoopPower.com or post them on our Facebook page. Please include your city and co-op.

Below are some of the responses to our January prompt: I knew I was grown up when ...

I could kill my own spiders. SYLVIA WILLIAMS | NEW BOSTON | BOWIE-CASS EC

I sat at the dinner table and realized my feet touched the floor. **GEORGE MCNEW** | SPRING BRANCH | **PEDERNALES EC**

I realized I could eat ice cream for breakfast if I wanted. **ROBIN HODGES** | BANDERA | **BANDERA EC**

To see more responses, read Currents on our website.

SOUL MUSIC OF SOUTH



BY JOE NICK PATOSKI

CONJUNTO, BUILT UPON A POLKA RHYTHM, TURNS ACCORDIONS AND 12-STRING GUITARS INTO A UNIQUE SOUND AND SUBCULTURE

arren David Prieto played the accordion in Carnitas Uruapan, a meat market on the west side

of San Antonio, one Sunday morning in 2016 while customers lined up for tamales and carnitas. Back then, the market hosted a weekly residency with accordionist Santiago Jiménez Jr., younger brother of accordion legend Flaco Jiménez. The gig was practice for Jiménez, but for Prieto, it was an apprenticeship and a steppingstone to a career performing the soul music of South Texas.

Jiménez introduced the shy teenager from New Braunfels, then 16, as "*mi protegido*"—his protégé—and, blushing, Prieto nodded toward Jiménez and added, "*Mi profesor*." This unlikely venue and early start time was a very big deal for the slight, quiet young man because as part of a new generation of conjunto accordionists, it was his opportunity to learn from a master.

As Jiménez played his diatonic button accordion, accompanied by a sideman strumming chords on a 12-string guitar called a *bajo sexto*, pounding out a rhythm to propel the sounds from Jiménez's accordion, the meat market's owner occasionally walked out from behind the counter to harmonize with Jiménez in vocal duets. "Margarita, Margarita," they crooned, faces inches from each other. Sit-ins from the neighborhood were part of the weekly routine. Grammy Award winner Max Baca of Los Texmaniacs walked into Carnitas wearing a football jersey and shorts rather than his western stage outfit and sat in with the band, playing bajo sexto.

Opposite: Joel Guzmán at the Alamo. Above: Teenage conjunto performer Darren David Prieto in 2015. AT A TIME WHEN MOST AMERICAN ROOTS MUSIC'S POPULARITY IS ON THE DOWNSWING, CONJUNTO'S ROOTS ARE SPREADING.

onjunto's bouncy rhythm, typically a polka, is why it is also known as *música alegre*, happy music. Like blues and country, conjunto—pronounced cohnhoon-toe—is indigenous, only regionally specific to South Texas, with mostly Spanish lyrics. In South Texas, and anywhere conjunto's influence extends, the term is applied to both sound and subculture.

Conjunto has two key instruments: the diatonic button accordion, which, like a harmonica, changes notes as air is pushed or pulled past vibrating reeds, and the bajo sexto, which provides the rhythm and backbeat. Most modern conjuntos also include drums, guitar and bass.

At a time when most American roots music's popularity is on the downswing, conjunto's roots are spreading. Public school programs in La Joya, Los Fresnos, Brownsville and other towns across the Rio Grande Valley have added conjunto to their curricula, and bajo sexto classes are taught weekly at the Conjunto Heritage Taller and the Guadalupe Cultural Arts Center in San Antonio. "We get them from 8 to 80," said Rodolfo Lopez, Conjunto Heritage Taller director. "Conjunto is us, *la gente*. This is a unique music form." Kids from the *taller* (workshop) have dominated the statewide Big Squeeze youth accordion competition sponsored by

WEB EXTRAS

▶ Read this story on our website to learn where to see and hear conjunto music. And check out our playlist. Texas Folklife since its inception in 2007. Conjunto was born in the late 19th century when German immigrants introduced the button accordion to South Texas. In part because of its rural roots, it was known as cantina music. Conjunto made its commercial debut in the 1920s and '30s, when Columbia and Bluebird joined other labels in the fledgling recording business, setting up







Clockwise from opposite page: Santiago Jiménez Jr., who gave accordion lessons to Prieto. Los Texmaniacs have taken conjunto as far as China. With her 12-string guitar, Lydia Mendoza became the first female star of Mexican American music. San Antonio's Eva Ybarra is known as the Queen of the Accordion. Narciso Martínez was one of the recording pioneers of conjunto.

studios in rooms at San Antonio's Gunter and Bluebonnet hotels as well as at local WOAI radio to record musicians solicited by talent scouts. Conjunto accordionists were recruited to San Antonio alongside bluesman Robert Johnson, western swingsters Bill Boyd & His Cowboy Ramblers and the Tex-Czech sounds of Adolph Hofner as well as Texan Mexican singer Lydia Mendoza.

The instrumentals by those conjunto accordionists sounded Mexican with additional Bohemian, Czech and German elements, reflecting the influence of the immigrant communities of South Texas. Texas conjunto recording pioneers Bruno Villarreal from Santa Rosa, Narciso Martínez of La Paloma and Santiago Jiménez of San Antonio all eavesdropped on Czech, German and Polish dances in South Texas and incorporated what they heard into their own music.

Conjunto follows neither mariachi nor ranchera traditions, nor is it *norteño*, the accordion style popular in northern Mexico. "It's a melding of European music and the Mexican bajo sexto," Rodolfo Lopez explained, noting that Czech *redowas*, Bohemian *schottisches*, waltzes and polkas all came from Europe. "We just added our jalapeño chiltepin flavor to it."

Flaco Jiménez, the older of conjunto pioneer Santiago Jiménez's two sons, expanded awareness of the genre in 1973, appearing on the album *Doug Sahm and Band*, featuring the rock musician from San Antonio and an all-star lineup that included Bob Dylan. Sahm sought out and played bajo sexto with Flaco Jiménez in his back-



yard on San Antonio's west side. "He could groove," Jiménez said.

Flaco Jiménez would ultimately take conjunto accordion around the world, recording with Ry Cooder, Peter Rowan, the Rolling Stones, Dwight Yoakum and Emmylou Harris before joining the Tex-Mex supergroup Texas Tornados.

Esteban "Steve" Jordan of Elsa, a dashing figure with an eyepatch known as the Jimi Hendrix of the accordion, also worked as a conjunto innovator. One record label described Jordan's style as *acordeón psicodélico*. If Jiménez was the standard-bearer, Jordan was the experimentalist—always pushing the envelope until his passing in 2010.

Another notable exporter of conjunto accordion is Joel Guzmán of Buda, who performs with his wife, Sarah Fox, as Aztex; plays and records with country rocker Joe Ely; and joined Paul Simon on his Homeward Bound tour. One of few professional female accordionists, Eva Ybarra earned a National Heritage Fellowship from the National Endowment for the Arts in 2017.

onjunto is no longer exclusively a Texas thing. Japan has several conjuntos who were inspired by Flaco Jiménez's appearance in their country with the Texas Tornados. Dwayne Verheyden from the Netherlands mastered Jiménez's playing style, then mastered Spanish to better communicate with Jiménez and conjunto audiences. After his performance at the Tejano Conjunto Fest in San Antonio in 2014, fans patiently lined up to have their picture taken with him, as if he was the Justin Bieber of conjunto.

Conjunto's crossover appeal comes to life in the music of Conjunto Los Pinkys, an Austin band led by octogenarian Isidro Samilpa; a middle-aged Polish import from Saginaw, Michigan, named Bradley Jaye Williams; and Mark Weber, an accordionist from San AntoEsteban "Steve" Jordan began playing accordion at the age of 7.

nio. Another crossover success is Stevie Ray Vavages of the Tohono O'odham Nation in Arizona, who learned the bajo sexto playing the native sound called chicken scratch.

Darren Prieto is part of the next wave.

Typical of most Texas kids, he grew up listening to rock, country, jazz and hip-hop. Not typical of most Texas kids, he chose to play accordion when he was 14. "I was always with my grandfather," he explained. "Around our house, conjunto music was always on. I listened to all types of conjunto, from Los Pavo Reales to Ruben Naranjo." The summer before he entered high school, Prieto picked up his grandfather's accordion, just as his own father once had. By that September, he'd learned some polkas. "I started falling in love," Prieto said.

Those Sunday morning performances on the small stage at Carnitas Uruapan, where he learned from Santiago Jiménez Jr., stoked Prieto's creative fire. "He helped me learn to get over stage fright, how to talk to the crowd and even how to be a humble musician," Prieto said.

The gigs at Carnitas Uruapan stopped in 2018 when the owner retired. But Prieto remains tight with Jiménez. "You can hear a little bit of Santiago Jiménez Jr.'s style in my own playing," Prieto said. "Playing conjunto music is so fun. It isn't like any other music. It has that beat that makes you want to dance. It makes you feel alive."

Writer Joe Nick Patoski, a confessed conjunto addict, lives outside Wimberley and is a member of Pedernales EC.



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Chris Rybak continues a tradition brought to Texas by European settlers in the 1800s. Inset: Rybak as an 11-year-old.



BY JOE NICK PATOSKI

THE ACCORDION has been a beloved musical instrument since it got here

f all the musical instruments brought to Texas by German, Czech, Polish and Moravian immigrants in the 19th and early 20th centuries, the accordion made the most unexpected inroads among Mexican, Cajun and Creole communities who embraced it as their instrument of choice. Generations later, squeezeboxes still move Texans.

Chris Rybak, known as the Accordion Cowboy, who hails from Hallettsville, explains that when he picked up the instrument 30 years ago, at age 11, accordion-playing bandleader Lawrence Welk was a big thing. "But that also made accordion not so cool," he says, adding that now it's heard in jazz, rock and a wide variety of other musical genres. "It doesn't have to be just your grandpa's oompah anymore."

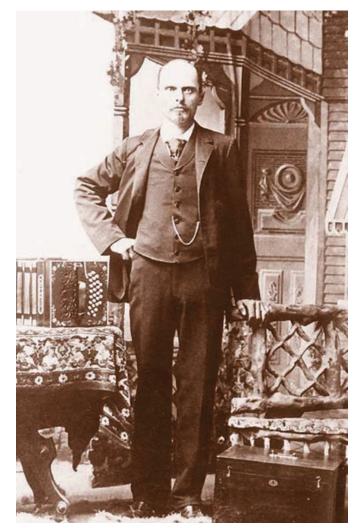
Packing the full-bodied sound of an entire band into one instrument, the accordion, invented in Europe in the 1820s, provided entertainment at dances of all kinds as Texas was settled. Without the need for electricity or amplification, its sound carried farther than stringed instruments.

The accordion was a key instrument for western swing bands in the 1930s and '40s. It remains the most versatile musical instrument going in Texas, straddling regions and borders and injecting its sound into rock, country, blues, jazz and zydeco. It's the defining instrument of conjunto, the folk music of South Texas, and the faster-paced *norteño*, a folk music of northern Mexico that is similar to conjunto.

Without the accordion, there would be no Mark Halata at Wurstfest, no Brave Combo playing WestFest, no Ennis Czech Boys working the National Polka Festival, no Fritz Hodde and the Fabulous Six performing at an SPJST hall.

The European-style accordion, the traditional large instrument with piano keys on the right-hand side that functions like a glorified organ, is favored by the Bohemians, Czechs, Poles and Germans of South and Central Texas; some Zydeco bands around Houston and southeast Texas; and Fort Worth's Ginny Mac and Austin's Debra Peters. It can weigh upward of 30 pounds.

Conjuntos and some zydeco bands favor the smaller, diatonic model of accordion with buttons on both sides that change notes as you push and pull and has considerably faster action. Texas Cajuns play an even smaller, simpler diatonic model with fewer buttons.



Accordionist and band leader Emil Schuhmann of Fayette County in the 1890s. Rybak explains that Czech, German, German-Polish, Tejano and Cajun music each embody a distinct style. "On the other hand, when you go to a conjunto place," he says, "the band will

throw in a few Czech songs. And vice versa. The accordion is distinctive, and it can cross boundaries and cultures."

The universality of the accordion is celebrated at the Accordion Kings and Queens at the Miller Outdoor Theatre in Houston on the first Saturday in June, a production of Texas Folklife. All the bands onstage feature accordions as the lead instrument, but the performers sing in English, Spanish, French, German, Polish and Czech, reflecting each group's ethnic background. Despite those differences, everyone dances the same on the dance floor, moving in a counterclockwise direction.

These days, Rybak says he mostly uses a digital accordion, which has changed his instrument much the way a digital keyboard changed piano playing. He can create blaring trumpets to open the Johnny Cash standard *Ring of Fire*.

"I would say for most shows, I play 70 or 80% with a digital accordion," he says. "And that's what the new generation really loves, too. They can do anything on it."

Although **Joe Nick Patoski** gave up piano accordion for violin at age 7, he owns a button accordion autographed by Flaco Jiménez.

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Yesterday, Today and Tomorrow

Co-ops work continually to improve members' quality of life



MESSAGE FROM GENERAL MANAGER ALAN LESLEY

DRAMATIC CHANGES ARE TRANSFORMING ALL ASPECTS OF THE

energy industry. Interest in renewable energy is at an all-time high, and consumers want greater control over their energy use and payment methods. The prevalence of smartphone apps and smart home technology is increasing, and consumers and businesses are showing greater interest in electric vehicles. There's no denying that electric utilities will have to make changes to the way they provide energy to accommodate these trends and evolving preferences.

Luckily, CECA is uniquely positioned to meet these challenges because we are a member-owned co-op.

Co-ops Are Community Led

Cooperatives are locally governed, looking out for the longterm needs of their consumer-members.

Electric cooperatives belong to the communities they serve. This heightened community focus allows us to adapt quickly to evolving consumer expectations. Our closeness to the community ensures a better response to these needs because we are led by the people we serve. tinually to anticipate and plan for the future needs of their member-consumers. Electric cooperatives often partner with local groups to

Electric cooperatives often partner with local groups to bring economic opportunity to their communities. It is this facilitative role that is often a co-op's most valuable strength. Here in our service territory, we partner with community officials and leaders, schools, and civic and economic development entities to improve quality of life for all.

The co-op business model is unique. It's pragmatic and mission-oriented and puts people fir t as it has for 80 years and will continue to do. Co-ops work to be a trusted voice in their communities.

We are thankful to have earned your trust. While we're not perfect, we and other co-ops always have our members' best interests at heart and are determined to enrich the lives of those who live and work in the communities we serve—now and in the future.

Co-ops Are a Catalyst for Good

Electric co-ops such as CECA are a catalyst for good in their communities. Co-ops engage their consumer-members with services that might otherwise be unobtainable, such as more than 80 years ago, when electric co-ops brought power to areas where other utilities did not find it economically feasible to offer service. Today, it means supporting community outreach efforts and offering multiple payment, service and communications options for our members.

Electric cooperatives were formed and exist to meet a need in the community, and they strive con-



Join the Fight To Stop Scammers

Consumers are urged to report potential scams to utilities and authorities

OUR INCREASINGLY CONNECTED WORLD IS GIVING SCAMMERS MORE OPPORTUNITIES

to take advantage of unsuspecting consumers, which means local authorities, utilities and other businesses are working overtime to keep people informed. To help protect yourself, your family or your business from being victimized, heed the longtime maxim about vigilance, "If you see something, say something."

The Federal Trade Commission has received reports about scammers impersonating utility companies in an effort to get money. Reporting these scams helps authorities fight them.

Electric cooperatives are among the businesses and consumer organizations supporting Utilities United Against Scams. The international consortium of electricity, natural gas, water and sewer providers and trade and industry associations is sharing information on payment scams, identity theft, and sales and service schemes to gain a leg up on the criminals.

Impostor scams are the most common type of fraud reported to the FTC. Impersonators call homes and small businesses demanding payment for supposedly delinquent bills and threatening to terminate service. This type of scam becomes more common during peak heating and cooling seasons, when its practitioners prey on consumers' need to maintain utility service amid temperature extremes.

Variations on the scheme are also becoming more common. Rather than making an initial claim that a consumer owes an outstanding balance, some scammers are now claiming an overpayment is the reason for a phone call to a consumer. They will make contact in an attempt to get banking information so they can process a supposed refund.

Never give banking information over the phone unless you place the call to a number you know is legitimate.

There has also been an uptick in door-to-door scams by people claiming to represent utility providers like your electric co-op. Representatives knock or ring the doorbell offering to replace or repair a meter or other device, or they solicit personal information to sign up a consumer for programs that could reduce their energy bills.

They may try to charge you for the phony service, sell you unnecessary products, collect personal information for use in identity theft or simply gain entry to steal valuables.

High-pressure demands are a common tactic in many of the schemes. Urging immediate decisions or actions—such as immediate payment, particularly by a specific method like a gift card, wire transfer, cellphone or third-party app—should raise serious concerns.

Utility-connected scams are common because utility services are so integral to daily life. Lighting, heating, water and sewage services are all essential, so any threat of service disconnection can provoke a lot of anxiety.

Your fir t defense is maintaining awareness of your account status, including knowing whether balances are up to date. This is becoming more important as scammers use more automatic dialers, or robocalls, to phish for potential marks.

If the caller insists you have a bill past due, that's a big red flag. Contact the utility company directly using the number on your paper bill or on the company's website. Don't call any number the caller gave you because it's likely to be answered by someone who is part of the scam.



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EASTLAND OFFICE

1311 W. Main St. Eastland, TX 76448

OFFICE HOURS

Comanche Office: Monday-Friday, 7:30 a.m.-4:30 p.m.,

Early Office: Monday, Wednesday and Friday, 7:30 a.m.-4:30 p.m.; closed 1-2 p.m.

Eastland Office: Tuesday and Thursday, 8 a.m.-4 p.m.

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Contact Us

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Say Hello to Your New CECA Employees



Clayton Boone came to CECA as an intern in summer 2019 and recently joined the CECA family full time as a data-mining specialist. His job consists of utilizing historical data to develop models and reports that enhance the co-op's business processes and help make predictions pertaining to real-world scenarios.

Boone graduated from Midwestern State University with a bachelor's degree in mathematics and from Tarleton State University with a master's in mathematics. When not in front of a computer, he enjoys cooking, playing racquetball and going on adventures with his fiancée, Alexus Karr.



Maegan Caffey Wells is the newest member of our customer service team. After graduating from Texas Tech University, she moved back home to plant some roots. She and husband Colt Wells stay involved in Comanche and De Leon organizations as much as possible. Caffey Wells has been a member of Comanche County Area Go Texan, a scholarship organization for Comanche County high school seniors, for the past three years.

Whether it's greeting you at CECA, putting together floats for parades or chasing her toddler around, you can be sure to fin Caffe Wells with a smile on her face. She looks forward to getting to know the members of CECA and assisting any way she can to ensure a pleasant visit to our Comanche offic



Jayden Pierce is the newest member of the CECA Eastland line crew. A recent Eastland High School graduate, Pierce enjoys hunting and fishing in his time away from work. He is an apprentice lineman for CECA.



Apprentice linemen, from left, Derek May, Rigoberto Gonzalez and Jaron Majors are the new faces joining CECA's Comanche crews.

Derek May is from Comanche and currently resides in De Leon with his wife, Joanna, and their two boys, Hunter and Austin. When not on the job, May enjoys golfing, hunting, fishing and spending time with family and friends.

Rigoberto Gonzalez has three wonderful children: Jazmyn, Easton and Anthony. He enjoys spending time with family and friends, exercising and playing soccer.

Jaron Majors is a De Leon native. He and his wife, Emarie, have two daughters, Braylyn and Emerson. Majors enjoys the outdoors, particularly hunting, fishing and managing his cattle operation.



Powerful Facts

What is a power surge?

A POWER SURGE, OR TRANSIENT VOLT-

age, is a sudden and unwanted increase in voltage that can damage, degrade and destroy the sensitive electronic equipment in your home or business.

Causes

The National Electrical Manufacturers Association estimates that 60%-80% of surges are created when large appliances, like air conditioners, turn on or off. The most powerful surges are caused by lightning.

Impact

A spike in voltage can be harmful to electrical devices in your home if the increase is above the device's intended operating voltage. This creates heat that can damage electrical components.

Protection

To protect your electrical equipment from power surges, install outlet surge suppressors throughout your home and a surge protector at your main circuit panel.



Comanche County Pecans Are Big Business

BY SHIRLEY DUKES

NAMING THE PECAN AS THE TEXAS STATE TREE [Senate Bill 317] 36th Legislative Session

An Act naming the Pecan as the Texas State tree and declaring an emergency.

Be it enacted by the Legislature of the State of Texas:

SECTION 1. That the Pecan Tree be, and the same is hereby named and constituted the State Tree of Texas.

SECTION 2. The fact of the near approach of the end of the Session and the importance of this legislation, and the crowded condition of the calendar, creates an emergency and imperative public necessity requiring the suspension of the Constitutional rule that bills be read on three several days, and that this act take effect and be in force from and after its passage, and it is so enacted.

[Note: Senate Bill No. 317 passed the Senate on March 14, 1919, by a viva-voce vote, and passed the House of Representatives on March 18, 1919, by a viva-voce vote.]

Approved March 20, 1919.

Becomes effective 90 days after adjournment.



CECA News

"Pecan production is a vital agriculture industry in Comanche County, providing jobs and income for local business. Comanche County pecan growers are a close-knit group of efficien farmers, working hard to provide a valuable commodity while also supporting their local communities."

-Mike Berry, Comanche County Extension Agent

I GREW UP ON A SMALL RURAL FARM IN COMANCHE COUNTY.

Like most rural families, we had an abundance of fruit trees, berry bushes, livestock and, of course, a pecan tree. My siblings and I still have fond memories of that very large and stately tree. We spent many an hour climbing and playing in and around it. We climbed it to get away from our old, mean lamb, who caused my fir t black eye when my sister swung a crowbar at him and missed but got me. My sisters and I carried our dolls up into the tree and played house in its sturdy branches while our little brother made fun of us and threw dirt clods from below. And we spent many a miserable hour harvesting the delectable nuts that fell from the tree's lofty heights in the fall.

The word "pecan" comes from the Algonquin "pacane," which means "nut so hard as to require a stone to crack." A new pecan tree will mature and begin to produce nuts in about 10 years and can continue to produce for as many as 100 years, with its life span potentially reaching 300 years. Pecan trees can grow to more than 100 feet tall and 75 feet wide and can grow up to 24 inches in a single year. They can grow in almost any soil, which might explain their abundance in Texas, with its diverse soil types.

The pecan became the state tree by act of the Texas Legislature in 1919, when Gov. William Pettus Hobby signed Senate Bill 317 on March 20, 1919.

Prior to the 1970s, the pecan industry in Comanche County was sporadic and varied greatly from year to year. Womack Nursery in De Leon was probably the largest Comanche County producer of pecans, dating back to the 1920s.

In the late 1960s, a tax law change that allowed orchards to be depreciated and used as a tax write-off changed that. In

	TUIC	on Facts	
Serving Size 1 oz. (28	8.35g) Ap	prox. 19 halves**	
Amount Per Serving			
Calories			200
		% Dai	ly Value
Total Fat 20g Saturated Fat 2g Polyunsaturated F Monounsaturated		i.	2096
Cholesterol Omg Sodium Omg			0%
Total Carbohydrate	e 4g		199
Dietary Fiber 3 g			1195
Protein 3g			096
	0%	vitamin C 0.3 mg	09
Vitamin D Omco	296	Thiamin 0.19 mg	159
		Folate emcg	29
Calcium 20mg	496		89
Calcium 20mg Iron 0.72mg	296	Magnesium 34 mg	
Calcium 20mg Iron 0.72mg Potassium 116mg Vitamin A. 4.8mcg		Selenium 1.1mcg	29
Vitamin D ömog Calcium 20mg Iron 0.72mg Potassium 116mg Vitamin A 4.8mog Vitamin E 0.4mg	296 096 296	Selenium 1.1mcg Manganese 1.28mg	29
Calcium 20mg Iron 0.72mg Potassium 116mg Vitamin A. 4.8mcg	296 096	Selenium 1.1mcg	29

1971, a man named Dan Wolfe came up with an idea to sell land to individuals looking for a tax write-off, establish pecan orchards on that land, and then care and manage the orchards for the absentee landowners. Wolfe chose the Lake Proctor area for this venture due to the availability of water from the Brazos River Authority.

The fir t planting of what would become known as Wolfe Pecanlands took place in 1972, followed each year by additional plantings until 10,000 acres had been planted.

Wolfe's original plan was to have cash fl w by year fi e, but his expectations were not met, and it became necessary for Wolfe Pecanlands to finance the installation of an irrigation system. In the 1980s, with the prime interest rate running as much as 20%, Wolfe Pecanlands was forced to declare bankruptcy.

Portions of the acreage were purchased by other growers, and some were abandoned. But the demise of Wolfe Pecanlands was not the end of pecans in Comanche County.

Today, Comanche County has more than 5,500 acres of improved, irrigated pecan trees; more than 5,100 acres of native pecans; and approximately 1,900 acres of improved, nonirrigated pecans. That's more than 12,500 acres altogether—making Comanche County No. 1 in Texas for pecan acreage. The county is No. 2 in pecan production, just behind El Paso. Comanche County averages \$12 million in pecan sales in a fi e-year period.

2019 marked the 100th anniversary of the pecan tree's designation as the state tree of Texas. On December 6, 2019, pecan growers and Comanche County citizens met at Rathbone Hall to celebrate the milestone. The event was presented by Comanche County Extension service and Texas A&M AgriLife Extension and sponsored by area businesses, including CECA.

Paul Lollar and Mike Adams spoke at the gathering on the history of pecans in Comanche County and the future of the industry in Texas.

Lollar served on the Texas Pecan Growers Association and the Texas Pecan Board as a grower and was very active in the Texas pecan industry. Adams is a pecan grower and serves on the Texas Pecan Board and the American Pecan Council. He is a charter member and chairperson of the American Pecan Council.

The event was catered by Littlejohns Catering in Gustine and Comanche and attended by 72 people.

A special thank-you goes to Paul Lollar for his assistance in tracing the history of pecans in Texas and to Mike Berry for his assistance in providing pecan statistics and grower information.



Pecans are native to North America, and the U.S. produces 80%–95% of the world's supply. They are rich in monounsaturated fat, vitamin E and minerals. Pecans have a sweet, mellow fl vor and meaty texture that enhance a variety of dishes. They are well known for their use in pralines and pies but also make a great addition to salads and pasta dishes.

Best of Show Pecan Pie

THIS RECIPE COMES FROM CECA MEMBER SHERRI SHELTON OF MULLIN AND is one of the many member recipes featured in our *CECA Member Cookbook*, *Volume II*.

"The secret ingredient in this pie is the browned butter!" Shelton said. "It may require a little practice over time to master the art of getting the butter just the right shade of brown, but you will discover it is well worth the extra effort. This pie has won many shows for many years, and everyone always asked, 'What is the secret ingredient?' Now you know!"

¼ cup (½ stick) butter, browned
1 cup sugar
1 tablespoon flou
Pinch of salt
3 eggs
1 cup Karo Light corn syrup
1 teaspoon Mexican vanilla extract
1 cup pecans
1 pie crust

In a small sauce pot over medium heat, brown butter slowly, stirring constantly, until it is the color of a penny. (Watch closely as it can burn easily!) Remove from heat. In a separate bowl, combine sugar, flou, salt and eggs. Mix well. Add syrup, vanilla and browned butter while stirring constantly. Do not add browned butter all at once or it will curdle.
 Continue mixing until all butter is incorporated into mixture. Place pecans on bottom of one unbaked pie crust. Pour custard mixture over pecans and allow nuts to rise to the top. Bake at 425 degrees 10 minutes. Lower heat to 325 degrees and continue baking until almost set in center of pie, approximately 1 hour. Do not overbake.

Pecan Pralines

CECA MEMBER FRANCES CARLISLE OF

Mullins submitted this recipe for the *CECA Member Cookbook, Volume II.*

"I found this in a farm magazine and it has never failed me!"

2 cups white sugar

- 2 cups light brown sugar
- 2 teaspoons vanilla extract
- 6 tablespoons light corn syrup
- 4 cups pecans
- 1 generous tablespoon unsalted butter $\frac{2}{3}$ cup whole milk

1. Mix all ingredients very well in a large saucepan. Bring mixture to boil over medium-high heat. Continue to boil, stirring often, until candy thermometer registers 234 degrees (candy will be at soft-ball stage).

 Remove from heat and stir for 1 to 2 minutes or until mixture is not so glossy.
 Quickly spoon pralines onto trays lined with parchment paper and let cool for about 20 minutes.





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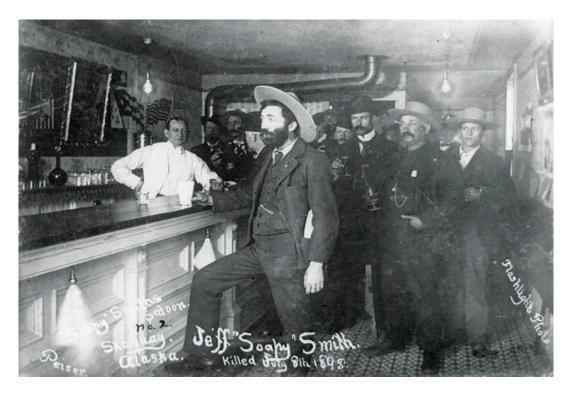


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The Dirt on Soapy

Onetime Texan cleaned up as a nefarious con man and syndicate boss

BY CLAY COPPEDGE



THOUGH HIS LEGEND IS most associated with skulduggery in Colorado and Alaska, Soapy Smith spent his teenage years in Round Rock and began his career as a swindler in Fort Worth.

Before he was Soapy

Smith, he was Jefferson Randolph Smith II, son of a wealthy Georgia family that lost everything after the Civil War and moved to Round Rock in 1876. Smith and a cousin reportedly witnessed the shootout there that killed outlaw Sam Bass in 1878. But the crime-doesn't-pay lesson inherent in the Bass incident was apparently lost on Smith: His two years in Round Rock were his last as a law-abiding citizen.

Jefferson Smith morphed into Soapy Smith following his most famous swindle, the "Prize Package Soap Sell." He'd set up a display featuring bars of soap on a street corner, establish a friendly patter with passersby and then wrap some of the soap with paper money. He then rewrapped the bars in plain paper, mixed them in with the others and sold them for 50 cents about \$12 in today's money.

Someone—a ringer—always bought a bar of soap, unwrapped it and found money. The excitement spread to passersby who took the bait and bought up the whole pile of soap. Only Smith cohorts ever bought a bar with money. He ran this swindle for decades.

Fort Worth was Smith's first operational base. He assembled a skilled gang, and they pooled their money, paid off cops and bribed politicians to overlook their nefarious activity. Jeff Smith V, Smith's great-grandson and biographer, wrote that Soapy's particular gift was organization.

"Alone, these men were forced to be drifters, moving from one town to the next, as Jefferson had done," Jeff Smith wrote. "Jefferson united the men, and together as an organization, they were almost unstoppable.... In the late 1870s Jeff became so powerful and known for his crimes that laws were enacted at Fort Worth especially due to him. It was time for Jeff to move on."

Though the gang opted for Denver and points north, Smith maintained contact with Texans for the rest of his life. His younger brother, Bascom, was arrested in 1883, when he was 14, for trying to set fire to a Belton hotel, and two sisters lived in Bell County. Jefferson "Soapy" Smith stands at the bar in a Skagway, Alaska, saloon. Smith's reputation as King of the Frontier Con Men prompted him to seek dishonest work

beyond Colorado. He traveled to Skagway, Alaska, gateway to the Klondike gold fields.

In Skagway, citizens formed a vigilance committee to run Smith and his confederates out of town. Smith responded by announcing his own committee to run the original committee out of town.

The tipping point came when a theft of \$2,000 was pinned on a Smith associate, and Smith wouldn't give up the robber or return the money. A group met at the Juneau Wharf on July 8, 1898, to discuss their next move. An armed and intoxicated Smith confronted the meeting. His enemies claimed his last words were, "My God, don't shoot!"

Twenty years to the month after Sam Bass was gunned down in Round Rock, Soapy Smith met the same fate in Alaska.

Clay Coppedge, a member of Bartlett EC, lives near Walburg.



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Crawfish, Oysters, Crab and More

FROM A SIMPLE FISH FRY TO SHELLFISH harvested from the Gulf, Texas' bounty of seafood is one of the state's great pleasures and a wonderful blank slate for applying layers of flavor.

Chef Maggie Perkins, a food writer and former farmer, frequently uses Texas seafood in demos at farmers markets and in cooking classes. Perkins took inspiration from Texas' coastal ingredients and combines them with her Creole roots for this approachable dish.

It's easy enough to prepare on a weeknight but still impressive should guests pop by. The key is to be patient in making the roux—cook it fully to achieve a beautiful, deep color.

MEGAN MYERS, FOOD EDITOR

Shrimp Étouffée

- 1/4 cup (1/2 stick) butter
- ¹⁄₄ cup flour
- 1 yellow onion, chopped
- 1 small green or red bell pepper, chopped
- 2 large ribs celery, chopped
- 3 large cloves garlic, minced
- 1 can (14.5 ounces) whole tomatoes, drained and chopped
- 2 cups shrimp stock
- 1 tablespoon Creole seasoning
- 2 pounds medium shrimp, peeled and deveined
- 1/4 cup chopped fresh flat-leaf parsley
- 1/4 cup chopped green onions
- Salt and pepper, to taste
- Cooked rice, for serving
- Hot pepper sauce, for serving

1. In a large heavy skillet or Dutch oven, melt butter over medium heat. Increase heat to medium-high and whisk in flour until incorporated fully. Whisk continuously until roux is the color of peanut butter, about 10 minutes.

2. Add onion, bell pepper, celery and garlic, mixing into roux. Cook over medium heat, stirring frequently, until vegetables are softened and onion is CONTINUED ON PAGE 32

Recipes

Crawfish, Oysters, Crab and More

THIS MONTH'S RECIPE CONTEST WINNER

DEANNA PAYNE | GUADALUPE VALLEY EC

This easy yet flavorful recipe is perfect for entertaining, as it comes together quickly. Payne learned of it through a chef at a private club in Corpus Christi, where it was often served as an appetizer. Scoop the crab onto toast points or

simply enjoy on its own; it's equally delicious chilled. When serving, squeeze the paprika-dipped lemon slices over the crab for a citrusy kick.

Gulf Lump Crabmeat Sauté

- ¹/₄ cup (¹/₂ stick) butter
- 2 cloves garlic, pressed
- 1 pound lump crabmeat, picked through for shells
- 1/2 cup slivered almonds, toasted
- 1/4 cup chopped fresh flat-leaf parsley

Salt and pepper, to taste

Lemon slices

Paprika

Salad greens or toast points, for serving

 Melt butter in a skillet over medium heat. Add garlic and sauté until golden, 2–3 minutes.
 Add crabmeat and stir-fry until all meat is very hot, 3–5 minutes, stirring carefully to keep crab pieces intact.
 Stir in almonds and parsley, adding salt and pepper to taste. Heat through 1 minute and ladle onto a preheated serving platter.

4. Garnish with lemon slices dipped in paprika. ► Serves 8 as an appetizer.

CONTINUED FROM PAGE 31

transparent, about 5 minutes. Add tomatoes and stir to combine well. **3.** Increase heat to medium-high and slowly stir in the stock. Continue to stir until sauce is smooth and bubbling and has thickened. Stir in seasoning. **4.** Bring to a low boil, stirring, then reduce heat to medium. Cook, stirring occasionally, about 15 minutes. **5.** Fold shrimp, parsley and green onion into sauce and cook until shrimp is opaque, about 3 minutes. Taste and adjust seasonings, adding more Creole seasoning, salt and pepper as needed. Serve over rice with hot pepper sauce on the side. ► Serves 8.

COOK'S TIP In lieu of shrimp stock, use seafood stock, chicken stock, clam juice, water or any combination thereof.

Follow along with **Megan Myers** and her adventures in the kitchen at stetted.com.

Crawfish Bread

GERI HUPP | DEEP EAST TEXAS EC This unexpected side dish is a wonderful addition to a larger seafood spread. Look for the crawfish tail meat in the freezer section of your grocery store. Try experimenting with a variety of cheeses.

- 1 package (6 ounces) cornbread mix
- 1 tablespoon baking soda
- 1 tablespoon Creole seasoning
- %teaspoon ground cayenne pepper,
plus more to taste
- 12 ounces fully cooked crawfish tail meat, thawed
- 2 cups shredded cheddar cheese
- 1 can (15.25 ounces) corn, drained
- 3 eggs, beaten
- 1/2 cup diced green onions
- 1/2 cup diced white onion
- 1/2 cup diced green bell pepper

1. Preheat oven to 350 degrees.

2. In a small bowl, whisk together cornbread mix, baking soda, Creole seasoning and cayenne pepper.

3. In a large bowl, stir together crawfish, cheese, corn, eggs, onions and bell pepper. Fold in dry ingredients until well incorporated. Mixture will be thick.

New \$500 prize!

\$500 Recipe Contest

August's recipe contest topic is **Cool Foods**. Ease this month's swelter with some nostove-or-oven-needed dishes. Send us your best. The deadline is **March 10**. Readers whose recipes are featured will receive a special *Texas Co-op Power* apron.

ENTER ONLINE at TexasCoopPower.com/contests; **MAIL** to 1122 Colorado St., 24th Floor, Austin, TX 78701; **FAX** to (512) 763-3401. Include your name, address and phone number, plus your co-op and the name of the contest you are entering. SHUTTERSTOCK.CON



4. Spread batter into an ungreased 9-by-13-inch baking dish. Bake 30–40 minutes or until golden brown. Let cool slightly before cutting, then serve warm. ► Serves 12.

Gulf Coast Corn Chowder With Shrimp and Pico de Gallo

SHERRY SCOTT | PEDERNALES EC

Chowder is always a winning way to enjoy seafood. This version uses potatoes, corn and plenty of toppings. "While visiting South Padre Island one fall, we were experimenting with seafood recipes and came up with this delicious option that has become a requested favorite," Scott says.

- 1 poblano pepper
- 4 slices bacon
- % cup (¹/₃ stick) butter
- 1 cup diced white onion
- 6 cloves garlic, minced

Salt and pepper, to taste

2 pounds potatoes, peeled and cut into 1-inch chunks

- 2 cups vegetable broth
- 1 pound medium shrimp, peeled and deveined
- 2 tablespoons seafood seasoning (such as Old Bay)
- 2 cups 2% milk
- 1 can (5 ounces) evaporated milk
- 2 cups corn, thawed if frozen
- 1½ teaspoons dried oregano

1 avocado, diced, for garnish Pico de gallo, for garnish

 Roast the poblano over an open flame until all skin is charred black. Place charred pepper in a plastic bag until it cools. Rinse the pepper under running water to remove charred skin.
 Cook bacon until crisp. Drain and set aside.

3. Melt butter in a stockpot over medium heat. Add poblano, onion, garlic, and a pinch of salt and pepper and sauté until onion is translucent, about 3 minutes.

4. Add potatoes and broth and bring to a boil, then reduce heat and sim-

mer until potatoes are tender, about 15 minutes.

5. While potatoes are cooking, heat a pot of water to boiling. Add shrimp and seafood seasoning, reduce heat to a simmer and cook 2–3 minutes. Remove shrimp from water, set aside and keep warm.

6. When potatoes are done, slightly mash some of the potatoes in the pot, leaving some chunks. Whisk 1/4 cup of broth from the pot into milk, then add milk and evaporated milk to stockpot.

7. Stir in corn and oregano, and add salt and pepper to taste. Bring to a gentle boil, then reduce heat and simmer until corn is heated through, about 15 minutes.

8. To serve, place 6 shrimp in each bowl. Add chowder, and garnish with crumbled bacon, avocado and pico de gallo. ► Serves 4-6.

COOK'S TIP You can substitute 1 can (4 ounces) roasted hatch peppers for the poblano.



TEXAS DEPARTMENT OF AGRICULTURE ★ COMMISSIONER SID MILLER

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On a recent trip to Tucson, we spoke with fourth generation turquoise traders who explained that less than five percent of turquoise mined worldwide can be set into jewelry and only about twenty mines in the Southwest supply gem-quality turquoise. Once a thriving industry, many Southwest mines have run dry and are now closed.

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WEB EXTRAS ► See Focus on Texas on our website for more photos from readers.

▲ JENNIFER RIECK, Medina EC: Billy Rieck Sr., Rieck's husband, in his soap box derby car in 1948.



▲ LYNN LEISTER, Guadalupe Valley EC: "Harper's first mutton bustin' ride at Yorktown Western Days."

► PAUL GARCIA, Medina EC: Garcia's granddaughter got to take control momentarily during a youth program flight at the Castroville airport.



▲ JUDY TRUESDELL, Farmers EC: Kids race old-time pedal cars down Wylie's Ballard Avenue.

▼ JOSE GARZA, Magic Valley EC: "Twenty-one-month-old Jordan takes his first pony ride and loves it."





UPCOMING CONTESTS

JULY EXPLORATION	DUE MARCH 10
AUGUST ON THE WATER	DUE APRIL 10
SEPTEMBER SHAPES	DUE MAY 10

Enter online at TexasCoopPower.com/Contests.

Event Calendar

Pick of the Month RISE for Families Chili Cook-Off

Leander March 28 (512) 736-8887, riseforfamilies.org

RISE for Families offers families of children with special needs free assistance in learning about the resources available to them. This event features a cook-off judged by Leander firefighters, children's activities, a silent auction, live music and vendors.



March

Lake Jackson Youth Fishing Day at Sea Center Texas, (979) 292-0100, visitbrazosport.com

Rosanky Rosanky Christian Academy Annual BBQ Dinner Fundraiser, (512) 360-3109, rosankychristianacademy.com

Clarendon [7-8] Whistle-Stop Trade Days, (806) 206-6815, facebook.com/whistop

9 Fredericksburg [9-14] Spring Break at the Pioneer Museum, (830) 990-8441, pioneermuseum.net

12

New Braunfels T.G. Sheppard & Kelly Lang, (830) 627-0808, brauntex.org

13 Dallas

Dallas [13-15] Dallas Quilt Show, (214) 766-2212, quiltersguildofdallas.org



Ingram [13-29] *No Body Like Jimmy*, (830) 367-5121, hcaf.com

14 Bellville Classic Car Stampede, (979) 865-3187, austincountycruisers.com

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Fort Worth [14–15] Funky Finds Spring Fling, (903) 665-7954, funkyfinds.com

20

Round Top [20-21] Herb Society of America: Pioneer Unit Herbal Forum Plant and Gift Sale, (979) 421-9980, herbsocietypioneer.org

West [20-21] West, Central Texas Ceramic Expo & Handcrafted Items, (254) 716-5227, westceramicshow.com

21

George West Patsy Torres as Patsy Cline, (361) 436-1098, dobie-westtheatre.com

Kerrville Camerata San Antonio: *Blueprint*, (210) 492-9519, cameratasa.org

Lakehills Lakehills UMC Annual Fish Fry and Auction, (830) 751-2404, lakehillsumc.org/fishfry

Woodville [21-22] Festival of the Arts and Dinner on the Grounds, (409) 283-2272, heritage-village.org

27 Tyler [27-28] Quilters' Guild of East Texas

Annual Quilt Show, (903) 747-7072, qgetx.org/quilt-show.html **Sabinal** [27-29] Wild Hog Festival and Craft Fair, (830) 486-8549, sabinalwildhogfestival.com

28 Huntsv

Huntsville Herb Festival at the Wynne Home, (936) 891-5024, texasthymeunit.org



30

Canton [30-April 4] Van Zandt County Fair, (903) 292-6250, vzfair.org

April 2

Brenham Texas A&M Singing Cadets, (979) 337-7240, thebarnhillcenter.com

Edinburg [2-4] UFO Festival, (956) 383-6246, edinburgarts.com

3

Cuero [3-4] Heirloom Stitchers Quilt Show, (361) 550-9388, cuero.org

4

Port Arthur [4] Cajun Heritage Fest, (409) 835-2787, cajunheritagefest.com

Quintana [4-May 6] Spring Fling, (979) 480-0999, gcbo.org/spring-fling

Submit Your Event!

We pick events for the magazine directly from TexasCoopPower.com. Submit your event online for May by March 10, and it just might be featured in this calendar.



Hit the Road With Chet Garner

Sharpening My Knowledge

Poking around the Devil's Rope Museum in McLean

TEXAS IS KNOWN FOR WIDE-OPEN SPACES. On the 19th-century range, cowboys could ride from dawn to dusk without seeing a sign of civilization. Then came the invention of barbed wire, creating fences that made it near impossible to drive cattle. On a recent trip to the Panhandle, I found myself entangled in the history of the socalled devil's rope.

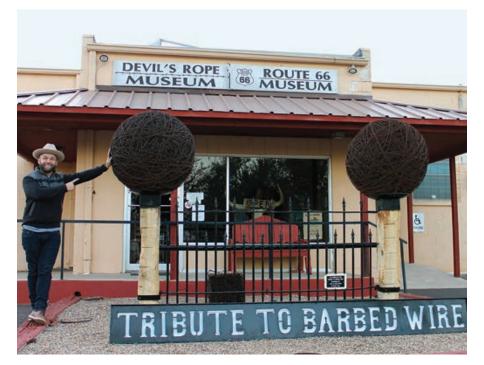
On Route 66, about 75 miles east of Amarillo, I discovered the perfect place to stop and stretch my legs while simultaneously pondering the weird and wonderful: the Devil's Rope Museum in McLean.

While cruising McLean's red brick streets and beyond, I noticed a beige building with two large orbs adorning its entrance. As I got closer, I realized these were actually rusted bundles of barbed wire, rolled up like yarn.

"How could any museum covering something as strange and specific as barbed wire be interesting?" I thought. I quickly realized how wrong I was. The museum was cavernous, with every inch of wall and countless educational panels filled with information, artifacts and stories. I decided to poke around and begin my education.

Barbed wire was invented after the Civil War, and hundreds of types received patents as inventors looked to outdo one another and create the next best thing. There's single twist, double twist, ribbon wire, diamond wire, sawtooth wire and one called the Dodge Star that can fetch upward of \$500 a foot from the right collector. Joseph Glidden of DeKalb, Illinois, came up with the design, which used two strands of wire twisted together to hold the barb spurs in place, that became the most popular in the country.

The museum in McLean displays 2,000



Chet gets right to the point at the Devil's Rope Museum in McLean. types of wire. The number blew my mind because, in truth, I had never paid any attention

to the sort of metal cockleburs that ripped through so many pairs of my childhood jeans.

In addition to barbed wire, the museum boasts other really cool exhibits. There's a full-size cowboy wagon set against a painted diorama of the Texas sky. There are countless tools used for tasks from digging fence posts to mending busted barbs. There's even a number of barbed wire sculptures that include a scorpion, armadillo and cowboy hat. I can only imagine how many pairs of gloves the artists must have gone through. Also set in a corner is a sobering exhibit about how humans have used barbed wire against one another in times of war.

When it was first introduced, almost everyone in Texas hated barbed wire. It sectioned off the prairie, cutting cowboys off from grazing and watering their cattle wherever they pleased. At night, renegade groups would go on fence-cutting sprees that resulted in bloodshed, and not just from pricking their fingers. It got so serious in the 1880s that Gov. John Ireland and the Texas Rangers had to step in and quash the violence.

Soon, Texans began to accept fencing as a way of life. Barbed wire was cheaper than wooden fencing. It helped ranchers control the breeding of their cattle, and it helped farmers grow crops without the threat of wandering herds mowing everything down.

As I learned, barbed wire truly changed the Texas frontier, and very few Texans understand its impact—something this small museum hopes to change, one visitor at a time. I also learned that sometimes the strangest roadside stops lead to the best road trip education.

Chet Garner shares his Texplorations as the host of *The Daytripper* on PBS.

WEB EXTRAS ► Read this story on our website to see Chet's video from the Devil's Rope Museum. To learn more about the fence-cutting wars, read *Barbed Wire, Barbaric Backlash* in our January 2014 issue.

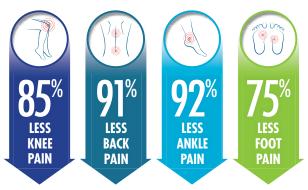


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