Saturday wreck claims life of Carthage woman

Local mom is thankful to see son take first steps for the second time

Jobless rate reaches lowest point since '90

Commissioners take steps to eliminate county's current road upkeep system

Letters to Santa being accepted now
Community theatre group to present new play Dec. 7

Saturday argument turns violent

[Image: Panola County Unemployment Rates]

[Image: Laves Jewelry]

[Image: TRUCK LOAD SALE]

[Image: ARREST REPORT]

[Image: Hospice to hold grief seminar]

[Image: This Christmas, Help Someone Enjoy The Gift of Sight]
Our Readers Write

Dear Editor:

I was born and raised in Panola County, and I have always been proud of my heritage. I believe our community is rich in history and culture. Our ancestors were pioneers who built this land from the ground up. They were hardworking, dedicated individuals who made sacrifices for the sake of their families and neighbors. It is important that we continue to honor their legacy by preserving our history and traditions.

Sincerely,
[Signature]

Dear Editor:

Quality and beauty are highly valued in our community. We believe in taking care of our environment and preserving our natural resources. Our local businesses are committed to sustainability and reduce, reuse, and recycle practices. We support local artists and artisans who create unique and beautiful works that reflect our community's values.

Sincerely,
[Signature]

County Judge's Report

By Judge John Caruthers

The Constitutional Court has issued a verdict on the legal case involving the Panola County FSA Elections. The court ruled that the election results were valid and that the protesters' claims were without merit. The judge praised the county's democratic process and encouraged all eligible voters to continue participating in the future elections.

Sincerely,
[Signature]

County Agent's Report

Blaine Jennings

Our agricultural programs have been progressing well, and our team is working hard to provide the best possible service to our community. We have had a successful season in livestock shows, and we are looking forward to the upcoming fair season. We have received positive feedback from our clients, and we are dedicated to continuing our efforts to improve our agricultural programs.

Sincerely,
[Signature]

Zoe's Recipe Box

By Alexandria Blucher

Cranberry Sauce

Ingredients:

- 1 lb fresh cranberries
- 1/2 cup sugar
- 1/4 cup orange juice
- 1 cinnamon stick
- 1 clove

Instructions:

1. In a large saucepan, combine cranberries, sugar, orange juice, cinnamon stick, and clove. Bring to a boil.
2. Reduce heat and simmer for 15 minutes, or until cranberries are soft and sauce is thick.
3. Reserve for use in your favorite recipes.

Serving Size: 32 spoonfuls

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Jingle Bell Popcorn

Ingredients:

- 1/2 cup sugar
- 1/4 cup water
- 1/2 cup butter
- 1/2 tsp salt
- 12 oz bag popped popcorn

Instructions:

1. In a saucepan, combine sugar, water, and butter. Bring to a boil.
2. Boil for 5 minutes.
3. Add popcorn. Toss to coat.
4. Serve immediately.

Serving Size: 32 spoonfuls

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Pecan Pie

Ingredients:

- 1 pie crust
- 1 cup pecans
- 1/2 cup brown sugar
- 1/2 cup corn syrup
- 1/2 cup butter
- 3 eggs
- 1/4 tsp salt
- 1/2 tsp vanilla extract

Instructions:

1. Preheat oven to 350°F.
2. In a large bowl, mix brown sugar, corn syrup, butter, eggs, salt, and vanilla extract.
3. Add pecans.
4. Pour mixture into prepared pie crust.
5. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.

Serving Size: 8 slices

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Country Style Ham

Ingredients:

- 1 boneless ham
- 1/2 cup brown sugar
- 1/4 cup ketchup
- 1/4 cup honey
- 1/4 cup apple juice
- 1/4 cup vegetable oil
- 1/2 tsp paprika

Instructions:

1. Preheat oven to 325°F.
2. Mix brown sugar, ketchup, honey, apple juice, vegetable oil, and paprika.
3. Spread mixture over ham.
4. Bake for 2 hours, or until ham reaches 145°F.

Serving Size: 8 slices

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Pumpkin Pie

Ingredients:

- 1 pie crust
- 1 can (15 oz) pumpkin
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger

Instructions:

1. Preheat oven to 425°F.
2. In a large bowl, mix brown sugar, white sugar, eggs, salt, cinnamon, nutmeg, and ginger.
3. Add pumpkin and mix well.
4. Pour mixture into prepared pie crust.
5. Bake for 15 minutes, reduce heat to 350°F, and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.

Serving Size: 8 slices

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Homemade Turkey Stuffing

Ingredients:

- 6 cups bread cubes
- 1/2 cup melted butter
- 1/2 cup olive oil
- 2 onions, chopped
- 6 celery stalks, diced
- 2 green bell peppers, diced
- 12 oz bulk sausage
- 1 can (10 oz) diced tomatoes
- 1 can (14 oz) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper

Instructions:

1. Preheat oven to 350°F.
2. In a large bowl, mix bread cubes, melted butter, olive oil, onions, celery, bell peppers, and bulk sausage.
3. Add diced tomatoes, chicken broth, salt, and black pepper.
4. Pour mixture into a baking dish.
5. Cover and bake for 1 hour.

Serving Size: 8 servings

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Meatloaf

Ingredients:

- 2 lbs ground beef
- 1 lb bread cubes
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup chopped green pepper
- 1/2 cup chopped carrots
- 1/2 cup chopped parsley
- 2 eggs
- 1/2 cup milk
- 1/2 cup bread crumbs
- 1/2 cup brown sugar
- 1/2 cup ketchup
- 1/2 tsp salt
- 1/4 tsp black pepper

Instructions:

1. Preheat oven to 375°F.
2. In a large bowl, mix ground beef, bread cubes, onion, celery, green pepper, carrots, parsley, eggs, milk, bread crumbs, brown sugar, ketchup, salt, and black pepper.
3. Pour mixture into a baking dish.
4. Bake for 1 hour, or until meatloaf reaches 165°F.

Serving Size: 8 servings

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Peanut Butter Cookies

Ingredients:

- 1 cup unsalted butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 3 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup peanut butter
- 1 cup milk

Instructions:

1. Preheat oven to 375°F.
2. In a large bowl, cream butter and sugars.
3. Add eggs and vanilla extract.
4. In another bowl, mix flour, baking soda, and salt.
5. Add flour mixture to creamed mixture.
6. Stir in peanut butter and milk.
7. Roll into balls and place on a baking sheet.
8. Bake for 12 minutes, or until golden brown.

Serving Size: 3 dozen

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Gingerbread Cookies

Ingredients:

- 1 1/2 cups unsalted butter
- 1 1/2 cups sugar
- 1 1/2 cups packed brown sugar
- 3 cups all-purpose flour
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp ground ginger
- 2 tsp ground cinnamon
- 1 tsp ground cloves

Instructions:

1. Preheat oven to 375°F.
2. In a large bowl, cream butter and sugars.
3. Add flour, baking soda, salt, ginger, cinnamon, and cloves.
4. Roll into balls and place on a baking sheet.
5. Bake for 12 minutes, or until edges are golden brown.

Serving Size: 3 dozen

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Apple Pie

Ingredients:

- 1 pie crust
- 6 cups fresh or canned apples
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 cup butter

Instructions:

1. Preheat oven to 375°F.
2. In a large bowl, mix apples, sugar, brown sugar, salt, cinnamon, and nutmeg.
3. Pour mixture into prepared pie crust.
4. Dot with butter.
5. Bake for 45 minutes, or until crust is golden brown.

Serving Size: 8 slices

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Pecan Pie

Ingredients:

- 1 pie crust
- 1 cup pecans
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger

Instructions:

1. Preheat oven to 425°F.
2. In a large bowl, mix brown sugar, white sugar, eggs, salt, cinnamon, nutmeg, and ginger.
3. Add pecans and mix well.
4. Pour mixture into prepared pie crust.
5. Bake for 15 minutes, reduce heat to 350°F, and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.

Serving Size: 8 slices

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Pumpkin Pie

Ingredients:

- 1 pie crust
- 1 can (15 oz) pumpkin
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger

Instructions:

1. Preheat oven to 425°F.
2. In a large bowl, mix brown sugar, white sugar, eggs, salt, cinnamon, nutmeg, and ginger.
3. Add pumpkin and mix well.
4. Pour mixture into prepared pie crust.
5. Bake for 15 minutes, reduce heat to 350°F, and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.

Serving Size: 8 slices
The Sports section of the document contains information about football games and results. It includes a section titled "Sports News" that mentions a game between Carthage and Palestine, with Carthage winning 67-65. There is also a mention of a football player named "Dawgs." Additionally, there is a mention of "16-AAAAA standings". The top half of the page includes sections for Religion and an advertisement for a book club meeting. The page contains various advertisements and notices, including one for "Primestar."
Ponies suffer rude welcome to TEAC

Jacksville – Texas Eastern Athletic Conference ALLIE WARD

By Doreen A. Ford

Tallahassee’s Sweetwater High School has had a rough time of it lately. After losing to Leon County 52-0 earlier this season, the Ponies lost again, this time to Jacksville, 31-0.

Jacksville’s defense dominated the game, holding Sweetwater to only 40 yards in total offense. The Ponies had only 10 first downs and 124 total yards.

Sweetwater’s offense, which has been struggling all season, was held to only 40 yards in total offense. The Ponies had only 10 first downs and 124 total yards.

Lambright helps SAU at receiver

Lambright is a member of the 1994 Southern Athletic Conference team. He is a senior at Carthage High School and he plans to attend Southeastern Louisiana University next fall.

Carthage gets third win of season

Lady Dogs roll over Yellowjackets, 50-31

EL DORADO – Lady Dogs roll over Yellowjackets, 50-31

The Lady Dogs came out on top in their first meeting of the season, defeating the Yellowjackets 50-31.

Lady Dogs won 47-44

EL DORADO – Lady Dogs roll over Yellowjackets, 50-31

The Lady Dogs came out on top in their first meeting of the season, defeating the Yellowjackets 50-31.

Blast Southern, 90-40, to go 8-2

Fillies get big win

Ponies 8-2 in district, thanks to domination by northeastern teams.

The Fillies were able to take advantage of the Ponies’ mistakes and run away with the game, scoring 90 points to the Ponies’ 40.

Gary boys beat Brookails, 59-53 for third win


The Fillies were able to take advantage of the Ponies’ mistakes and run away with the game, scoring 90 points to the Ponies’ 40.

21-AA standings

Now that is News in...
SECOND SIX WEEKS HONOR ROLL

CARTHAGE ISD

GARY ISD

ELYSIAN FIELDSD ISD

BECKVILLE ISD

Kruebbe awarded Presidential Scholarship at Tyler Junior College

Tyler Junior College recognized several students for their academic excellence and named them to its Academic Honor Roll. Several students from Tyler Junior College were named to the Honor Roll, including

Carthage Junior High School honored its students for their academic excellence. The school recognized several students for their achievements, including

GARY ISD

ELYSIAN FIELDS ISD

BECKVILLE ISD

A college degree isn't what it used to be.

- It's a fact: Tomorrow's high-paying jobs require technical skills that include manufacturing, computer information systems, service industries, and electronics.

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