

SUMMER 2024

GREENVILLE

VOLUME 8 | NUMBER 3

Life

**A JOURNEY
THROUGH HISTORY**
AUDIE MURPHY/AMERICAN
COTTON MUSEUM



Jeremy Powell

WHERE THERE'S SMOKE THERE'S FIRE AND FOOD

PLUS:

Bois d'Arc Disciple
GISD Q&A
It's your life photos
Summertime recipes

**LUKE
CLAYTON**

COMBINES HIS LOVE
OF THE OUTDOORS
WITH A LOVE OF
WRITING.



Wesley House

A S S I S T E D L I V I N G



Sulphur Springs
1044 Church St,
Sulphur Springs, TX 75482
(903) 439-0529

Gilmer/Longview
231 Quail Dr,
Gilmer, TX 75645
(903) 734-1784

Lindale/Tyler
13923 FM2710,
Lindale, TX 75771
(866) 475-5255

Gainesville
3291 E Broadway,
Gainesville, TX 76240
940-301-4436

Atlanta
1102 S William St #143,
Atlanta, TX 75551
(903) 796-6300

Quitman
1031 E Goode St #143,
Quitman, TX 75783
(903) 763-1303

Hillsboro
110 Outlet Dr #110,
Hillsboro, TX 76645
(254) 582-0030

Bonham
1200 West Russell Ave.
Bonham, TX 75418
903-640-1200

cool nights start at Ashley

ASHLEY
SLEEP®

TEMPUR-PEDIC®

purple



Beautyrest

- Utilizes advanced cooling technology to regulate temperature throughout the night.
- Features breathable materials that enhance airflow and dissipate heat.
- Incorporates innovative materials for a cooler sleep surface.
- Offers heat-dissipating properties for a refreshing sleep experience.
- Designed to reduce heat retention and promote a cooler night's sleep.
- Ensures optimal temperature regulation for a more comfortable sleep environment.

 **ASHLEY**

Wesley St. Next to Marshalls



WE'RE YOUR NEIGHBOR, AND WE'LL WORK HARD FOR YOU.



Since 1981, Gas and Supply has, and remains to be, dedicated to serving the energy needs of our residential and commercial customers.



**319 State Hwy. 24
Campbell, TX 75422
903-454-6565
www.gasandsupply.com**

GALYEAN
INSURANCE AGENCY



Personal | Life | Health | Business

**Protecting what matters
most to *You!***

**(903) 455-0722
6609 Wesley St. Greenville, TX**

www.galyean-insurance.com

PUBLISHER

Lisa Chappell

EDITORIAL CONTENT

Travis Hairgrove
Kent Miller
Taylore Nicholl Mullins
David Claybourn
Laurie White King

ADVERTISING

Camille Murphy
Holly Day

DESIGN & COMPOSITION

Ashley Garey

COVER PHOTO

Laurie White King

TO SUBSCRIBE

\$12.95 per year
Call: 903-455-4220
Greenville Life Magazine
2305 King St.
Greenville, TX 75401

Greenville Life welcomes the submission of photographs for publication but does not guarantee publication of submitted photos.

Copyright © 2024 Greenville Life

A Publication of
HERALD BANNER

Talking summer but carols and cocoa are still on my mind



Kent Miller

“Chestnuts roasting on an open fire. Jack Frost nipping at your nose. Yuletide carols being sung by a choir. And folks dressed up like Eskimos.”

C'mon, everybody. Sing along.

And then the alarm goes off way too early in the morning – shaking me from my deep slumber and forcing me to deal with the cold, hard truth. It's hot as a dickens out there.

The calendar may be moving in the right direction as far as heat-challenged folk like me are concerned but Mother Nature still has an almost-evil vice-like grip on all of us. Especially in Texas where heat indexes in the dog days of summer don't just make us miserable. They can be downright dangerous.

Funny, though. I don't remember summer really being that bad when I was an adventure-seeking lad. Mom would kick us out the door mid-morning with the firm admonition, “Don't get in trouble and be back for supper.”

While we may not have always been looking for trouble, sometimes trouble was looking for us. But even at that, through all the summertime, out-of-school shenanigans of my youth, the most valuable lesson I probably earned was which neighbors had the coldest water coming from their hose in the front yard and would they chase us off for grabbing a quick gulp or two of refreshing liquid gold.

Summer also held an important personal connection for me. August is my birthday month and I've been trying for years to have Aug. 23 designated as an official national holiday. But so far no luck.

Now you might say that's silly or question my gigantic ego but a national holiday wouldn't just be for me. It would, in fact, would be more about my sainted mother. That poor woman had to go through May, June, July and August – the hottest months of the year – with me lollygagging lazily in her uterus cool as a cucumber. Lord knows she deserved some kind of recognition for pulling that feat off. Sorry, Mom.

But enough about me. Let's talk Greenville Life magazine.

In this issue, photographer Laurie White King relates the story of the Bois d'Arc tree and how local artist John Baecht has spurred new

interest in Bois d'Arc art, which is apropos since the Bois d'Arc bash is right around the corner in Commerce.

In a nod to every parent's favorite time of year – Back to School Day – reporter Travis Hairgrove offers up a Q&A with a trio of relative newcomers to Greenville ISD – superintendent Joe Lopez and newly elected trustees Jeanette Rowland and Chelsey Tippit – where they share some of their favorite school days memories.

Local freelancer Taylore Nicholl Mullins next introduces us to the latest exhibit at the Audie Murphy American Cotton Museum – a walking tour of Greenville history called “A Journey Through History.” The outdoor exhibit opened in late June and should be a must-see for newcomers, tourists and even longtime Greenville residents.

Hairgrove follows up his GISD Q&A by going to an obvious choice for some backyard barbecuing advice and sage words of grilling and smoking wisdom – Greenville Fire Chief Jeremy Fowler. After all, the man should certainly know a thing or two about fire.

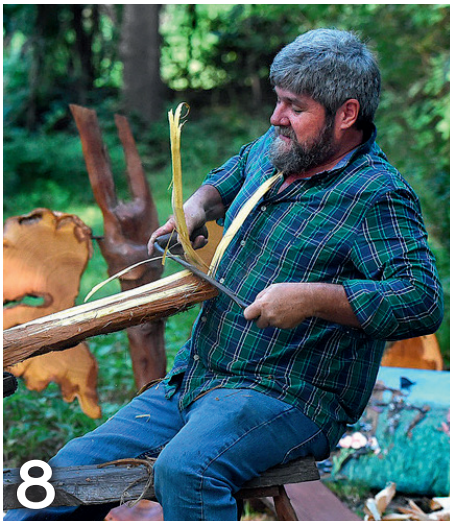
I'm figuratively up bat next with a short history lesson that takes a look back at that magical day 75 years ago when the minor league Greenville Majors shocked the baseball world and upset the mighty New York Yankees who were in town as part of a barnstorming tour in a baseball exhibition game that featured legends Casey Stengel and Joe DiMaggio

David Claybourn helps readers better get to know outdoor enthusiast and columnist Luke Clayton who's fishing, hunting and campsite cooking tales have been a staple for years in the Herald-Banner.

And of course, this issue includes the always popular recipes and plenty of community Kodak moments in our It's Your Life photo feature. And we're bringing back the “Parting Shot” feature to close out this issue with an invitation for readers to submit their own photographic masterpiece that just screams Greenville or Hunt County. I look forward to seeing what you have.

So there you have it. The summer issue of Greenville Life. Enjoy the read and make it quick. Rehearsals for Christmas Carols are at my place in an hour. The cocoa's on me.

Contents



INSIDE

- 5** FROM THE EDITOR
- 12** GISD Q&A
- 16** JOURNEY THROUGH HISTORY
- 28** RECIPES
- 31** IT'S YOUR LIFE



FEATURES

- 8** JOHN BAECHT
Bois d'Arc Disciple
- 20** GRILLSEEKER
JEREMY POWELL
*Where there's smoke
there's fire and food*
- 22** LUKE CLAYTON
Gone fishin' ... and writin'
- 26** LOCAL HISTORY
Remembering "The Game"

On the Cover

Cover Photo by
Laurie White King





**Lake Pointe Orthopaedics
& Sports Medicine**



**Joshua
Acree, DO**
Knee & Shoulder
Surgeon



**Daniel
Weido, DPM**
Podiatry Foot &
Ankle Surgeon



**Dr. Jagdeep Sodhi,
MD, FAAOS**
Hand & Upper
Extremity Surgeon



**Jonathan Boyle,
MD**
Hand & Wrist Surgeon

**Schedule a visit today with one
of our Physicians!**

**Board Certified And Board
Eligible Orthopedic Surgeons**

**Same-day appointments in most cases.
All major insurance accepted, including
workers' compensation.**



**Greenville
4803 Wesley St
Greenville, TX 75401**

**972.475.8914
lportho.com**

**PROVIDING
THE BEST**

**OUR TEAM APPROACH
MAKES A DIFFERENCE**



OFFERING

- Center Based ABA Therapy
- Accredited Educational Program
- Early Interventions
- Occupational Therapy
- Speech Therapy
- Social Skills
- Summer Camp
- After School Program

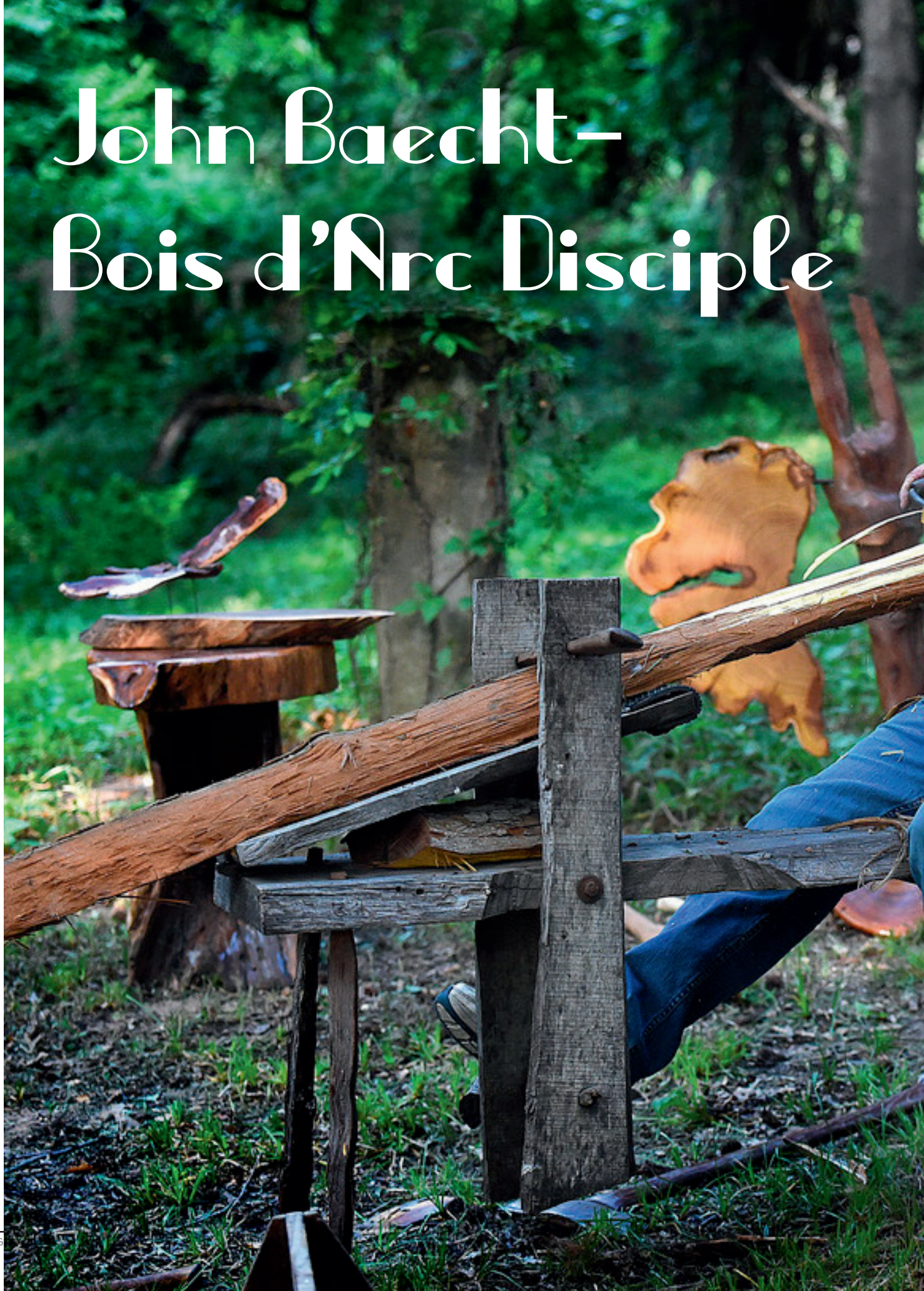


Marigold
ABA THERAPY CENTER

**DALLAS • ROCKWALL
FATE • GREENVILLE
(972) 722-3892**



John Baecht- Bois d'Arc Disciple





“***That’s how the Bois d’Arc got its name, from French traders, meaning ‘wood of the bow’. Originally, the Osage people guarded the distribution of the seed. The First Nations didn’t want anyone else growing it.***”

— John Baecht

I am following John Baecht, artist and native of this area, down a double track path through the alluvial soil of the Red River Valley. Our quest is a grove of ancient trees-300 year old Bois d’Arcs- 54 of them in all. “Not to take away from Big Max,” Baecht says respectfully, almost reverently, referring to the Commerce, Texas record-holder (2nd largest Bois d’Arc in the state), then breaks into hyperbole with the zealous claim-“But this is a whole grove of Big Maxes!”

Before you read any further, I warn you, this story comes with a caveat. Can I tell it without prejudice? Not a chance. My love affair with Bois d’Arc began long ago when Dr. Fred A. Tarpley, East Texas State University’s esteemed Professor Emeritus of Literature and Languages co-founded the Bois d’Arc Bash in Commerce in 1986. Besides the food, booths, rides, and a parade, Tarpley brought in Bois d’Arc crafters for the festival, most notably a gentleman from Kansas called Bud Hanzlick who fashioned stools, benches, chairs and more from the harvested deadfall of the yellow wood.

At that point in my life Bois d’Arcs were ‘horse apple’ trees, known for producing volumes of softball-sized fruits resembling lime green monkey brains every year in the late summer, and, in my opinion, just downright ugly trees, with whorly trunks and limbs extending at unnatural angles like scarecrow arms broken at the elbow. Why would anyone celebrate that?!



The Bois d'Arc furniture fashioned by Bud Hanzlick opened my eyes and changed my attitude. The same features that made the tree seem ugly in the wild, were turned to beauty in his hands. I wasn't the only one to be inspired. Local Commerce educator and artist, Jerry Lytle, began creating sculptures made from Bois d'Arc by coaxing images, most famously of a ballerina, from its gnarly limbs. Photographer and writer Rick Vanderpool fell in love with Bois d'Arc and was the first to make a now iconic photograph of Big Max and bring the tree to the attention of state certifiers. Graphic artists James Green and John Lenington dedicated hours to sketching Big Max, horse apples, and all things Bois d'Arc leading to decades of amazing paintings, posters, and T-shirts promoting the tree. And Texas AM Commerce scholar Dr. Jim Conrad published a small book in 1994 entitled "A Brief History of the Bois d'Arc Tree" that is now considered a definitive resource for Bois d'Arc enthusiasts. Dr. Conrad even became my patron for a series of Bois d'Arc photographs produced to complement Jerry Lytle's sculptures. We were all in love with the tree. But far too soon almost everyone I've mentioned either passed away or moved on. Only resident Commerce artist David Zvanut kept the torch alive when he installed a rotating Bois d'Arc sculpture at the Commerce City Park a few years ago.

The Bois d'Arc Bash continued to have a wonderful zany parade, dozens of booths

and the best food, but aside from occasional demonstrations by local woodworker associations, the Bois d'Arc artists were missing, until last year, when John Baecht showed up with a hand-made pair of life-size, bright yellow Bois d'Arc angel wings. Baecht's stunning display also included Bois d'Arc benches, stools, axe handles, bows, a Bois d'Arc butterfly, and a whimsical giant daisy, each pedal formed from a single yellow slice of Bois d'Arc stump. Bois d'Arc art on steroids! But more importantly, John Baecht also brought to the bash an unbridled passion to spread the Bois d'Arc gospel to anyone who would listen.

When we get to the grove Baecht leaps from his truck and spins around, arms spread wide open in the air, and I am stunned, not by his enthusiasm, but by the 54 Bois d'Arcs surrounding me. Not all were Big Max size, but at least a dozen could vie easily with the record-holder. John says, "The original range of the Bois d'Arc was small- north Texas, parts of Oklahoma and Arkansas, now it's growing everywhere, but I think it likes the soil of the Red River Valley the best." Looking at the size of these trees, I'd say that was a pretty good guess.

The Bois d'Arc is a remarkable tree. Over three million years old, it evolved as a food source for the megafauna (think giant sloths and woolly mammoths) that thrived after most of the dinosaurs were erased by a comet. In those days the range of the Bois d'Arc extended all across North America, but

during an ice age, one theory posits, glaciers stripped the tree from the continent leaving it living only in a confined range.

"That was fine with the First Nations, they knew the value of the wood," said Baecht, "Bois d'Arc was the best for making bows, which were important for trade."

Because the wood "Is very elastic [and] practically incorruptible," one bow was worth "a horse and a blanket" according to an 1804 memoir by Scottish traveler William Dunbar.

Said Baecht, "That's how the Bois d'Arc got its name, from French traders, meaning 'wood of the bow.'" Originally, the Osage people guarded the distribution of the seed, said Baecht, "The First Nations didn't want anyone else growing it." That changed, like everything else, when the European settlers arrived.

More Bois d'Arcs besides these giants, Baecht tells me, are on the other side of the paved road, so we cross, and then navigate a short dirt lane that leads to possibly the biggest Bois d'Arc tree I've ever seen. Farther down a slope in the dense woods beyond the colossus, the forest is filled with even more Bois d'Arcs and I get a sense that in another time these trees were part of the same extended grove. I try to imagine the place before pavement cut the grove in two. Down the slope in a clearing, John Baecht's woodworking tools are spread out in a carefully curated display.

Indeed it was the wood that made the Bois d'Arc really special. Bright yellow when



cut, it oxidizes quickly and turns a warm amber color. Intensely hard and resistant to rot, early settlers found it was prime for more than just making bows. Sledge hammers, wagon wheel spokes, axe handles and even paving blocks were made from the yellow wood. "Some people think the yellow brick road in the Wizard of Oz was inspired by the Bois d'Arc blocks they used to pave the roads with here," said Baecht, "There was even a time when banks wouldn't give a home loan unless the foundation was on Bois D'Arc." In the mid 1800's the seed from the horse apple was exported across the country, particularly throughout the Midwest, to be planted as hedgerow fencing. "A Bois d'Arc hedge was said to be 'horse high, hog tight, and bull strong,'" said Baecht, "And when barbed wire was invented, the wood made a fence post that wouldn't rot."

It was an axe that started John Baecht's personal Bois 'Arc journey. He was just a kid, he said, when he helped his Dad clear land one day and "I left my axe out in the weather and ruined the handle. I got in big trouble so I made another handle from Bois d'Arc." He still makes axe handles from Bois d'Arc, and so much more. He started making art pieces, he said, only three years ago, inspired by his daughter Tabitha's prize-winning 3-D painting of a Bois d'Arc fence row. Already his Bois d'Arc artwork has been accepted into the permanent collection of the Valley of the Caddo Museum in Paris, Texas, but he is shy talking it, although he is asked by schools and clubs to do so frequently. Straddling his homemade bench, he demonstrates the techniques he uses to work the wood by hand, coaxing the forms he sees in it out into the world, and continues all the while expounding on the history and virtues of the tree. Then it dawns on me, the inspired art he makes is just a means to an end, a visual draw that brings people in, rewarding John Baecht with another opportunity to share his love of the Bois'dArc tree with the world.

(Bois d'Arc has entered the modern age. John Baecht can be found on Facebook by searching "Bois d'Arc Kingdom", a domain he created, dedicated to this amazing tree, and where the discussions about it are never-ending. If you would rather discuss all things Bois d'Arc with John Baecht personally, you can find him and his art on the Square in Commerce on the last Saturday in September. See you at the Bash!)



Q & A



Dr. Joe Lopez



Jeanette Rowland



Chelsey Tippit

With a brand-new school year upon us, Greenville Life magazine wanted to get to know a few brand-new GISD officials – in particular Dr. Joe Lopez, the district’s new superintendent who’s been officially on the job a few months and freshly elected school trustees Jeanette Rowland and Chelsey Tippitt who were both elected in May.

What are you most excited or passionate about as a new school board member (or superintendent) for GISD?

JEANETTE ROWLAND: “I am excited to increase my reach of impact to students and teachers outside of my career in education. This school year begins my 19th year as an educator in Texas public schools.”

CHELSEY TIPPIT: “I am excited and honored to be a member of the Greenville ISD Board of Trustees! The children of our district are the reason we are all here. I am very pas-

sionate about student success in and out of the classroom. I feel like it is our responsibility as a community and as a district to give them the tools they need to not only be successful in school, but also later in life.”

DR. JOE LOPEZ: “I’m excited to serve the students, staff, and community of Greenville ISD. My family and I are proud to be Lions! It’s going to be a great year with opportunities to grow and show all the GREAT things happening in Greenville ISD.”

Who was a favorite or memorable teacher you had in your school days and why?

JEANETTE ROWLAND: “My fourth grade teacher, Mr. Smith at Highland Park Elementary at Columbus Public Schools. That was my first year in public schools from private school and he took the time to get to know me and helped become comfortable with the change in schools that year.”

CHELSEY TIPPIT: “I had a wonderful experience throughout my education and had several teachers that left a mark. One who stands out the most was my 4th grade teacher, Wendy Bowman. I was part of her first class, and she lovingly referred to us as her “Guinea pigs”. She was fresh out of college and had more ideas than class time. She wanted nothing more than to see every single one of her students thrive and she poured into every child whether they were labeled as a troublemaker or not. I think our 4th grade class taught her just as much as she taught us that year. Ms. Bowman followed me throughout my school career and would send cards to recognize my achievements. Even into adulthood, we have kept in touch.”

DR. JOE LOPEZ: “I recall and have great memories of Mr. John Warren at Mims Elementary in Mission CISD. He was my sixth-grade teacher and I will always remember how kind, supportive, and enthusiastic he was to serve as our teacher. I know that without his love and guidance, I would not be where I am today. Mr. Warren was one of the individuals in my life that inspired me to become a teacher.”

As a parent, who’s an example of a teacher or what is an example of a school program that made a difference in the life of one of your children and why?

JEANETTE ROWLAND: “As a parent, the Iron Lions Solar Car team and coaches had a huge impact on my son in his junior and senior year. The three coaches had a great way of building a relationship with him to keep connected. They also checked in with him post-graduation on his career path. As a mom, this is very important as at that age it can be hard to find nonparent role models.”

CHELSEY TIPPIT: “The athletic program has been great for all of my kids. Athletics has taught them how to work with their teammates to accomplish a common goal. Athletics has helped with their social skills and encourages

them to interact with kids they might not be friends with outside of the athletic program. Through athletics they have met friends, developed leadership skills, learned responsibility and accountability, and gained much needed confidence.”

DR. JOE LOPEZ: “I wholeheartedly believe that our counselors serve such a huge role in our students and kids’ lives. I have always been impressed with school counselors and how much they give to our campuses, students, parents, and the community.”

What is something about you or your background that you wish more people knew or understood?

JEANETTE ROWLAND: “My original plan upon high school graduation was anything but education. As I continued into my role as a parent and not loving my career time commitments, I was offered an opportunity to become a High School teacher and I have never looked back.”

CHELSEY TIPPIT: “I grew up in a small town and graduated from a 2A school. In my hometown, the school district was, and to this day still is, the center of everything. The school district has immense support from the entire community and there is very little negativity towards the district. School spirit is everywhere!

“I have been shocked at the difference in moving from a small 2A district to a 5A. Community support is one of my biggest goals in serving on the Board of Trustees. I look forward to Greenville gaining pride in our schools and recognizing the positive things happening across our entire district. I hope that our community can shift their mindsets and see these accomplishments! I hope that our children will be proud to be Lions!”

DR. JOE LOPEZ: “My family and I firmly believe in being involved in the community in which we live and work. As the superintendent

of schools, I will serve in civic organizations because I think the superintendent should have high visibility in the community and its organizations. I strive to be patient, understanding, innovative, student driven, and reflective in my practice.

“My experience in small, medium, and large districts and my involvement in various community organizations gives me the depth and understanding to address the unique needs of the district. I incorporated several powerful tools that shaped my communications in the workplace. In my capacity as superintendent, I guided staff to clarify goals, anticipate approaches and strategies for decision making, and identified data as evidence of success. This process allowed me to be intentional and focused in my conversations with others. As a result of this, I am more strategic in planning interactions with staff, parents, and community so that we solve issues together. Enhanced listening skills have helped me to tune into the stakeholder’s desire, picking out the nuggets of what is wanted by narrowing the focus with a compelling question. In turn, this has allowed each person to focus on the issue, while incorporating feedback and reflective practice into the district culture.

“I readily accept responsibility and am committed to excellence. I have the ability to sense the needs and feelings of others and engage others so that they are a contributing part of the decision-making process. I am willing to listen, to delegate, to be an objective and decisive administrator and to put forth extra effort to achieve the goals of the team. I have strength of character and integrity, can lead people, establish a sense of fair play, have the personality and management style to establish a positive climate for all segments of the school population, and can communicate effectively. I have had numerous experiences, yet I remain humble and continue to “shine the light” on students, staff and the Board of Trustees.”

Q: Part of the reason why literature and history are taught in school is because they can inspire or invite us to venture “down the rabbit hole” and imagine what we might do in extraordinary circumstances. What’s an example of a fictional book or character or historical event or figure that inspires or fascinates you?

JEANETTE ROWLAND: “The Little Mermaid”

CHELSEY TIPPIT: “I have always loved a good mystery and am fascinated with mysteries and detective stories. Sherlock Holmes is one of my favorite detectives in literature. Although he is quite quirky, his character inspires me with his never-ending search for the truth. Sherlock Holmes is always looking to solve a good mystery and will not stop until he finds answers. Holmes teaches readers to not take information at face value and that evidence must be supported by facts.”

DR. JOE LOPEZ: “One of my favorite authors is John C. Maxwell. I have always been impressed with his books on leadership and helping others. I find his books inspiring and motivational.”

Q: What is a “guilty pleasure” of yours that you wouldn’t mind sharing? (Can be any interest that some people might think is “unusual” or “a bit odd”)

JEANETTE ROWLAND: “I am a certified Drums Alive Cardio Drumming Instructor and in the last few years began running and strength training and I am hooked on all of it! Fitness, both group and individual, has become a passion.”

CHELSEY TIPPIT: “My love of gardening and plants is a running joke in our family. I have an overabundance of house plants and can’t help but add to my collection.”

DR. JOE LOPEZ: “I love snacking on Sour Punch candy.”



Accepting Enrollments PK3- Grade 12 • Contact us at 903-454-1111



Awarded the Henderson cup for ranking 5th in student achievement among all 1A TAPPS schools.



greenvillechristian.org



Walt Disney World.

SAVE UP TO 30%

on rooms at select *Disney Resort* hotels for stays most nights from 11/24/24–12/25/24.

*Plus, other savings for stays most Sunday–Thursday nights between 10/6/24–11/21/24.

+

FREE PARK HOPPER®

benefits added to your ticket when you upgrade this offer to a *Walt Disney Travel Company* package that includes a non-discounted 4-day or longer date-based ticket.

The number of rooms allocated for this offer is limited. Savings based on the non-discounted price for the same room. Cannot be combined with any other discount or promotion. Additional per-adult charges may apply if there are more than 2 adults per room at Disney Value, Moderate and Deluxe Resorts and Studios at Disney Deluxe Villa Resorts. Advance reservations required. Offer excludes the following room types: Cabins at Copper Creek Villas & Cabins at Disney's Wilderness Lodge, Bungalows and Island Tower rooms at Disney's Polynesian Villas & Bungalows, all Deluxe Suites, and 3-bedroom Villas.

©Disney RETAIL



8801 WESLEY ST, GREENVILLE • 903-454-3381
TRAVELDREAMS@GEUSNET.COM

A Journey through HISTORY



Caring For Women and Moms



4221 RIDGECREST RD #103

GREENVILLE, TX 75402

(903) 454-2130 • zapatawhc.com

D. Earls Tax Service

Serving N. Texas Over 45 Years



Greenville

Quinlan

903-454-2253

903-356-2293

**Income Tax Filing - Incorporating
Bookkeeping - Payroll Services**

Come Experience the D. Earls Difference!



Shop Local at Greenville Floral & Gifts!

WHERE VIBRANT FLOWERS AND PLANTS GREET
YOU WITH FRESHNESS AND BEAUTY.
WE HAVE GIFTS FOR EVERY OCCASION!

GREENVILLE
Floral & Gifts

GREENVILLEFLORALANDGIFTS.COM

FACEBOOK: GREENVILLE FLORAL & GIFTS

INSTAGRAM: @GREENVILLEFLORAL

6008 WESLEY ST,
GREENVILLE, TX 75402

CALL US: 903-455-9423

MASONITE

DOORS THAT DO MORE™

TO OUR COMMUNITY — WE SINCERELY
WISH EVERYONE A SAFE AND HAPPY

Summer 2024

6308 Industrial Dr. • Greenville, TX 75402

903-259-3130

masonite.com

We help people walk through walls.

2024 BEST OF THE BEST MAGAZINE



See who you voted as
the very best in Hunt
County!

*Look for it in the
October 31st
Herald-Banner*



INVEST IN YOUR FUTURE.

- ★ Retirement & Estate Planning
- ★ Annuities & Mutual Funds
- ★ Stocks & Bonds
- ★ 401(k) & IRA's
- ★ College Savings Plans

903-439-3075

OFFICES IN ALLIANCE BANK
6609 WESLEY ST.
GREENVILLE, TX 75402



CHETTAMRA ALEXANDER
FINANCIAL ADVISOR, RJFS

SECURITIES OFFERED THROUGH RAYMOND JAMES FINANCIAL SERVICES, INC. MEMBER FINRA/SIPC, AND ARE NOT INSURED BY BANK INSURANCE, THE FDIC OR ANY OTHER GOVERNMENT AGENCY, ARE NOT DEPOSITS OR OBLIGATIONS OF THE BANK, ARE NOT GUARANTEED BY THE BANK, AND ARE SUBJECT TO RISKS, INCLUDING THE POSSIBLE LOSS OF PRINCIPAL. INVESTMENT ADVISORY SERVICES OFFERED THROUGH RAYMOND JAMES FINANCIAL SERVICES ADVISORS, INC. ALLIANCE BANK AND ALLIANCE BANK FINANCIAL SERVICES ARE NOT REGISTERED BROKER/DEALERS, AND ARE INDEPENDENT OF RAYMOND JAMES FINANCIAL SERVICES.

Grill LIFE • WORDS BY TRAVIS HAIRGROVE & PHOTOS BY LAURIE WHITE KING

GRILL SEEKER

Where there's smoke
there's fire and food



If you're looking to don that favorite chef's apron, grab your oversized grilling utensils and head to the backyard to stoke the fire on a nice summer steak, brisket, ribs or even just a good old-fashioned hamburger, it only makes sense to turn to a man that knows his way around fire.

Greenville Fire Chief Jeremy Powell basically eats fire. He breaths fire. He lives fire. So the man's gotta be an expert grill master, right?

With that in mind, Greenville Life magazine posed four questions to Powell that can surely be of help, inspiration or just induce an all-knowing chuckle to grill seekers everywhere. And you'll see a theme in Powell's taste – he's apparently a brisket man through and through.

Q. When it comes to grilling or smoking, what do you consider to be your specialty and why do you think it stands out?

A. Well, I absolutely love the process of smoking a brisket. I believe that smoking a brisket is as much an art form as anything else and requires your attention and patience. A lot of people think you should smoke your brisket to a certain internal temperature. While the temperature has value, smoking brisket is much more about letting the brisket tell you when it's done. For me, I prefer using a temperature probe to gauge the tenderness of the brisket. It should feel like you are probing a stick of butter. Smooth with very little resistance. That's when you know it's done.

Q. Is there any new thing that you've been trying grilling or smoking-wise lately? If so, how has your progress been? If not, is there something you've been meaning to try to cook but you just haven't gotten around to it yet?

A. I'm a person who loves a firm bark on the outside of my brisket. I find it gives the brisket a little more flavor and a bit of a "bite" that I love. I used to wrap my brisket in butcher paper at around 170 degrees but lately I've left the brisket naked throughout the cook. I've found this gives me the results I'm looking for and if cooked low and slow you won't dry out the brisket.

Q. Who is someone you look up to as a grill or smoke master and why? What can they cook that no one else seems to be able to duplicate?

A. I don't have a person that I look up to necessarily, but I am amazed at the flavor and more importantly the consistency that Hutchin's BBQ in McKinney is able to achieve with their brisket. I can't remember ever leaving that place and thinking "man they missed the mark today". If you haven't tried them, you are missing out!

Q. Do you have any grilling or smoking mishap stories and what did you end up doing for mealtime as a contingency? Make bologna sandwiches? Boil a batch of Ramen? Order pizza? Is there anything you do differently when you grill or smoke now to avoid what happened that time?

A. Anyone that smokes briskets has had "a moment". My most memorable was cooking for my family for Thanksgiving and just simply undercooking the brisket. It was tough as a boot. Most people think when a brisket is tough, they have overcooked it. Not so. It means you have undercooked it and there really isn't much you can do about it but cook it longer. That's not always an option when its lunch time and it's time to eat right "meow." What I've learned is to always give yourself a little wiggle room with your expected cook time just in case it takes a little longer for that rascal to get finished.





GONE FISHIN' ... AND WRITIN'

Luke Clayton was a land survey chief with a wife and children when he got a promising idea while driving on a highway across Lake Bob Sandlin.

"There ought to be some way I could make more money," said Clayton.

His idea was to combine his love of the outdoors with a love of writing.

So he went to a newspaper in his hometown of Mesquite and told the editor that he "loved the outdoors, hunting and fishing, what can we do?"

He got a side job writing a weekly outdoor column in 1985 for \$50 a month for that Mesquite newspaper.

"My first article was on Lake Fork fishing," he said.

Clayton's been writing outdoor columns ever since and his words now appear in nearly 50 newspapers across

the state.

He's also branched out to other media. He's written or co-written four books. He's written for magazines such as *Fur, Fish and Game*, *North American Outdoorsman*, *Crossbow Magazine*, *North American Bowhunter*, *North American Deer Hunter*, *Boar Hunter Magazine* and even the *Texas Almanac*. He's done radio shows and a weekly TV show on Carbon TV and now his radio shows are going on podcasts that can be heard on Spotify, Pod Bean, Apple music, I Heart Radio and other locations.

Clayton developed a love for the outdoors while growing in the Dimple community near Clarksville and the Red River in Northeast Texas. His dad Fred Clayton owned a country store and later started a chicken farm that would include up to 14,000 broiler

chickens at a time.

His father died when Luke was 13 so he and his mother moved to Mesquite and then to other cities. He attended school at Houston Lamar for a time but said he felt like an "outcast."

He felt much more at home back then visiting his Uncle Papa Dinkins for a week at a time in South Texas.

That's where his love of writing started to take off.

"I would take a pencil or a pen and write on a Big Chief tablet," said Clayton. "I'd write four or five Big Chief pages telling what happened that day. Papa would mail it back home."

He took a journalism class at Mesquite High School, where he graduated in 1968. Writing was something that "seemed natural" for him to do.

"I'm a pretty good storyteller," he



does for columns in publications such as the Herald-Banner.

Later Clayton also wrote an outdoor cooking column for the Morning News for a time.

His weekly columns that now appear in the Herald-Banner and other locations often feature cooking tips as well as fishing and hunting tips and stories about his hunting and fishing trips all over Texas, Colorado, Canada and even a trip to Japan.

He's fished all over. So which is his favorite lake to fish?

"Lake Tawakoni to me is one of the best all-around fishing lakes in the state," he said. "It's the best for blue catfish, for hybrid stripers, for white bass."

He also said he likes a small lake near Honey Grove: Lake Crockett and Pat Mayse Lake near Paris, Texas.

Luke, who is now 74, doesn't intend to stop writing or fishing or hunting any time soon. He and wife, Lisa, who've been married for 53 years, have three children, six grandchildren and one great-grandchild.

"I'm never going to retire," he said. "I love it. It's part of my life. I like to cook the meat. I'm a pretty well-rounded outdoor guy. I've been doing it all my life."

said. "I've learned some things."

He's also a good listener, which helped him compile a weekly Texas fishing report for the Dallas Morning News and then one that went statewide that was carried by the Associated Press. He worked with the Morning News' outdoor writer back then, Ray Sasser.

"Ray and I changed the way fishing is reporting in the state of Texas," he said.

One thing Clayton did that was different was to mention the names of guides with the reports.

"The readers were loving it but they wanted to contact these people," said Clayton.

So he asked Sasser "how about we put their phone numbers in there?"

So they included the phone numbers of the guides, something he still

LUKE'S INSIDER FISHING TIPS:

- "A trick for catching stripers, hybrids or white bass that Luke learned from guide Bill Carey: Use a trolling mounted splasher on the boat to churn the water's surface. "Schooling white bass and stripers are attracted to splashing on the surface that emulates feeding fish and it often puts them in the feeding mode."
- A trick for catching catfish Luke learned from guide David Hanson: "David suggests baiting areas around submerged creek bends with soured grain or cattle range cubes and fishing vertically with your choice of catfish baits."
- "Not all white bass make a spawning run. The vast majority of white bass in lakes or reservoirs never travel up feeder creeks but rather spawn along main lake points and submerged humps and ridges where wind causes moving water and the current necessary to trigger the spawn."
- "Treble hooks are necessary when fishing most prepared catfish baits and while some anglers prefer No. 6 trebles, I like to use No. 4s, which are a bit bigger and hold a little more bait. I also find them easier to remove from the fish's mouth."
- "The trophy blue catfish season usually begins with the onset of cooler weather. And gets progressively better as water temperatures fall throughout the winter."





Frustrated and stressed about finding the right staff?

Express Employment Professionals has helped businesses find the right people for their job openings for decades. From start to finish, we work with you to hire qualified and reliable employees who fit your company's culture, including:

- Administrative
- Light Industrial
- Skilled Labor
- Professional

Contact Express today!

Lisa Allen
(903)-454-2997
6413 Wesley Street
Greenville, TX 75402
ExpressPros.com



Paris Junior College - Greenville Center Fall Registration now open

Mechatronics,
Electrician, & HVAC
open this fall
in the new
workforce training
facility at the
PJC-Greenville
Center!

Fall classes begin
Monday, August 26

Paris Junior College - Greenville Center
apply@parisjc.edu • 903.454.9333 • www.parisjc.edu/apply • 6500 Monty Stratton Parkway



Rushing Family Practice

Call Us Today!



903.455.3500



903.455.3509



5005 Live Oak Street
Greenville, TX 75402



COMPLETE
DENTAL CARE



Transform your smile with Invisalign

for as low as \$99/month & 99% approval rate for financing!

CALL TODAY: 903-454-6661

REMEMBERING 'THE GAME'

WORDS BY KENT MILLER



“**T**he Game.” Those two words are all that’s needed to bring a smile to the face of many oldtimers in Greenville or local history buffs. But to the majority of area residents – especially the younger generations and those new to town – a short history lesson may be necessary.

It was 75 years ago this spring that the vaunted New York Yankees came to town to play an exhibition game as part of a typical barnstorming tour of those days against the Class B minor league Greenville Majors.

With Casey Stengel in the dugout as manager and “Joltin’” Joe DiMaggio in center field, the Yankees surely were confident of picking up an easy win. Only to have the Majors send their visitors on their way with their tails between their legs courtesy of a 5-4 upset victory for the hometown boys of summer.



The anniversary drew little fanfare aside from the Audie Murphy American Cotton Museum – leaving many in Greenville unaware of a legendary game that remains a cherished chapter in Greenville's baseball heritage.

Mattie McClerg, a lifelong Greenville resident and avid Majors fan from back in the day, vividly recalled the game in a 1977 Herald-Banner interview.

"The Yankees came to play what they expected would be an easy game and slept through most of the game before realizing they were losing to us and would probably lose the game.

Despite the cold and overcast weather, almost 3,000 enthusiastic hometown fans filled the stands of what was then known as Truett Majors Stadium, named after the first Greenville resident killed in World War II. The stadium, which had been realigned for baseball, witnessed an electrifying contest as the short-handed Majors took on the Yankees. A David vs. Goliath battle of biblical proportions, if you will.

The game culminated in a thrilling ninth inning. As the last Yankees batter faced Big Tom Pullig's devastating slider, the Greenville crowd erupted in cheers when the final strike was thrown.

McClerg fondly remembered the scene.

"All of the people started to stand on the benches waving handkerchiefs and screaming as loud and happily as they could. Everyone was going completely wild. We had just beaten the New York Yankees!"

Greg Sims, CEO of the Greenville Board of Development, eloquently summarized the sentiment during the 65th anniversary commemoration in 2014 by reading from the New York Times recap

Texas Minor Team Tops The Yankees

GREENVILLE, Tex., April 11 (AP)—The Greenville Majors of the Class-B Big State League upset the New York Yankees, 4-3, yesterday although they were out lit.

Tom Pullig and Bill Ganns scattered ten Yankee hits while the Majors reached Allie Reynolds and Frank Hiller for six.

Joe DiMaggio, who suffered a light bruise sliding against Beaumont Saturday played only two and one half innings. DiMaggio got one hit and scored the Yanks' first run.

Reynolds was tapped for five hits and three runs in five innings. He yielded the three in the fourth. The Majors scored what proved to be the winning run in the seventh with aid of three errors.

YANKS ARE BEATEN BY GREENVILLE, 4-3

Class B Minor Leaguers Topple
Reynolds and Hiller on
Error in Seventh Inning

By JAMES P. DAWSON
Special to THE NEW YORK TIMES.

Yankees' Box Score	
NEW YORK (A.)	GREENVILLE (B.S.L.)
ab.r.h.po.a.e.	ab.r.h.po.a.e.
Stirnweis, 2b 4 0 0 2 2	Sidaris, ss 4 0 0 3 1 0
Coleman, ss 4 0 1 3 5 1	Sullivan, 2b 4 1 2 0 3 0
Kryhoski, 1b 4 0 1 7 1 0	Reichelt, lf 4 1 2 6 0 0
DiMaggio, cf 2 1 1 0 0 0	Meriwether, 1b 3 0 0 6 1 0
Mapes, cf 2 1 1 3 0 0	Durrett, rf 4 1 0 2 0 0
Brown, 3b 3 1 2 0 0 0	Sosh, c 3 0 1 2 0 0
Lindell, lf 4 0 1 3 0 0	Martin, cf 3 1 1 4 1 0
Woodling, rf 4 0 0 2 0 1	Davis, 3b 2 0 0 3 1 0
Niarhos, c 3 0 1 4 2 1	Pullig, p 1 0 0 1 0 0
aByrne 1 0 1 0 0 0	bPrince 0 0 0 0 0 0
Reynolds, p 2 0 1 0 0 0	cPappe 0 0 0 0 0 0
Hiller, p 2 0 0 0 2 0	Ganns, p 1 0 0 0 0 0
Total 35 3 10 24 12 4	Total 29 4 6 27 7 0
aDoubled for Niarhos in ninth.	
bWalked for Pullig in fifth.	
cRan for Prince in fifth.	
New York 0 2 0 0 0 0 1 0—3	Greenville 0 0 0 3 0 0 1 0—4
Runs batted in—Lindell, Reynolds, Durrett, Martin 2, Sidaris, Brown.	
Two-base hits—Kryhoski, Sullivan, Niarhos, Mapes, Brown, Reichelt, Byrne. Double plays—Niarhos and Coleman; Stirnweis, Coleman and Kryhoski; Kryhoski, Coleman and Kryhoski; Sullivan, Sidaris and Meriwether. Left on bases—New York 6, Greenville 5. Bases on balls—Off Reynolds 3, Ganns 1. Struck out—By Reynolds 3, Pullig 1, Hiller 1. Hits—Off Pullig 5 in 5 innings, Ganns 5 in 4, Reynolds 5 in 5, Hiller 1 in 3. Winning pitcher—Pullig. Losing pitcher—Reynolds. Umpires—Miller (B.S.L.), Pearson (B.S.L.), Passarella (A.). Time of game—1:47.	

of the game – reminding us of the power of determination and the joy of unexpected triumphs.

The Majors' 4-3 victory over the Yankees sent shockwaves through the baseball world. New York Times sportswriter James Dawson captured the moment – noting how the underdog Majors "plastered a 4-3 defeat" on the Yankees, sending them away "shrouded in disappointment." This unexpected triumph not only boosted local morale but also cemented Greenville's place in baseball lore.

Today, the legacy of "The Game" is preserved at the Audie Murphy Museum, which features an exhibit dedicated to local baseball legends, including memorabilia from Monty Stratton and souvenirs from the Majors. Among the treasured items are autographed baseballs from Yankee stars and Majors players.

A crumbling arch standing and a Texas Historical Commission marker at the entrance to what was once Majors Stadium are the only noticeable sign of what took place that overcast April day – a silent witness to the game that took place 75 years ago when the Greenville Majors shocked the baseball world.

Pullig, the Majors' winning pitcher, stands out as a hero of that historic game. At 6'3" and 210 pounds, Pullig's mastery of the slider proved instrumental in defeating the Yankees. Just a few months later, Pullig would pitch a perfect game against Denison, further solidifying his legacy in Greenville baseball history.

The 75th anniversary of the Majors' victory over the Yankees serves as a testament to the enduring spirit of baseball and the lasting impact of one extraordinary game.

So play ball, Greenville. Here's to 75 years of unforgettable baseball history.

Summer Recipes

GRILLED VEGETABLE SKEWERS

Sam Hu | Ahead of Thyme
Total Time: 35 minutes
Yield: 6-8 skewers
Diet: Vegan

Grilled Vegetable Skewers are tender, delicious, and flavorful. Grilling is the best way to serve your summer vegetables, and these veggie skewers couldn't be any easier to make. Load up on fresh veggies, thread them onto skewers, brush with a very simple marinade, then grill. They're a great addition to your favorite burgers and kebabs or serve them over salads and fresh pasta for a simple vegetarian summer meal.

INGREDIENTS

For the chicken:

- 2 medium zucchini, sliced into ½ inch thick rounds
- 1 yellow bell pepper, cut into 1 inch squares
- 1 red bell pepper, cut into 1 inch squares
- 1 medium red onion, cut into 1-inch squares
- 1 pound white button mushrooms
- 3 tablespoons extra virgin olive oil
- 2 cloves garlic, minced
- 2 tablespoons Italian seasoning
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- fresh parsley, chopped (for serving)

INSTRUCTIONS

Thread skewers. Prepare the skewers by threading the vegetables onto each skewer, alternating them by color and texture.

Add seasoning. In a small mixing bowl, combine olive oil, garlic, Italian seasoning, salt, and pepper. Stir to combine. Brush half of the mixture evenly over the vegetable skewers.

Preheat. Preheat grill over medium-high heat to 450F (or preheat grill pan until sizzling hot), about 5 minutes.

Grill. Place the skewers evenly spaced apart on the grill and grill until nicely charred and tender, about 5-7 minutes per side. Brush the skewers with the remaining olive oil mixture halfway through cooking.

Serve. Serve immediately with chopped parsley sprinkled on top, if desired.



"We Put the Care in Car Repair."

Come See Us!



E*Z Touch Car Care

3815 Wesley St., Greenville, TX 75401
(903)455-4244 info@e-ztouch.com

- Tune Ups & Gen. Repairs
- Tire Rotation
- Shocks & Struts
- Serpentine Belts
- Radiator Flushes
- Power Steering
- Fuel Injections
- Fuel, Oil, Air Filters
- Engine Diagnostics
- Differential Services
- Cabin Air Filters
- Brake Flushes
- Brakes & Rotors
- Battery Maintenance
- Alignment Services
- A/C & Heat
- Headlight Restoration



GRILLED CORN ON THE COB

Sam Hu | Ahead of Thyme
Total Time: 13 minutes
Yield: 4 corn on the cob
Diet: Gluten Free

Buttery and salty grilled corn on the cob with beautiful char marks, delicious flavor, and the best texture is the easiest recipe to throw on the grill.

INGREDIENTS

- 4 medium sweet corn on the cob, husks removed
- butter (for serving)
- salt (for serving)

INSTRUCTIONS

Preheat the grill to high (or to 400 F).

Place the corn on the grill and grill for 6-8 minutes, turning occasionally until nicely charred and cooked through. (You can also roast the corn in the oven at 400 F for 25 minutes or cook in boiling water for 10-15 minutes.

However, grilling yields a sweeter and creamier taste).

Spread butter on top and season with salt to taste.

CLASSIC JUICY HAMBURGERS

Sam Hu | Ahead of Thyme
1 hour 20 minutes
Yield: 4 quarter-pounder hamburgers

Better than the steakhouse, these Classic Juicy Hamburgers are perfectly seasoned, tender and juicy, and so flavorful and delicious — literally the best burgers ever! With just 10 minutes of prep, you can enjoy restaurant style burgers at home today. Plus, you can make homemade burgers over the grill, on the stove in a cast-iron skillet, or in the oven.

INGREDIENTS:

For the hamburger patties:

- 1 pound lean ground beef
- [tap here](#)
- ¼ cup Panko breadcrumbs
- ¼ cup cheddar cheese, shredded
- 1 tablespoon parsley, finely chopped
- 2 tablespoons pickle juice (or cold water)
- ½ teaspoon garlic powder
- ½ teaspoon Worcestershire sauce (optional)
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon vegetable oil or cooking spray oil

For the burgers:

- 4 hamburger buns, sliced
- ¼ cup mayonnaise, divided
- 4 pieces of lettuce
- 4 slices tomato, ¼-inch thick
- ½ cup red onions, sliced
- ½ cup pickles, sliced
- ¼ cup ketchup



INSTRUCTIONS:

Prepare the hamburger patties:

In a large mixing bowl, add ground beef, breadcrumbs, cheddar cheese, parsley, pickle juice, garlic powder, Worcestershire sauce (optional), and salt and pepper. Stir well with a spatula to combine everything together (or use your hands to press the ingredients together to evenly combine).

Shape the ground beef mixture into a firm ball. This helps the beef mixture bind together to yield firm patties. Cover the bowl with cling wrap and refrigerate for at least 1 hour or overnight.

Transfer the ground beef mixture onto a large piece of parchment paper. Flatten the ground beef with your hands into a square that is ½-inch thick (approximately an 8x8-inch square). You can also roll it out with a rolling pin.

Use a 4-inch wide circular mold (or the rim of a round bowl) to cut out 4 hamburger patties (¼ pound each). Add the scraps evenly amongst the 4 patties.

Cook the hamburger patties:

To grill: Brush oil over the grill pan and heat pan over medium-high heat for 3 minutes until the oil starts to sizzle and shimmer. Place patties spaced apart on the grill and cook for 5 minutes on each side until the internal temperature for the patties reaches 160 F. It takes about 10 minutes total.

To cook on the stove: Heat oil in a cast-iron skillet over medium-high heat for 3 minutes until sizzling hot. Place patties on the skillet and cook for 3-5 minutes until nicely seared and starting to brown up the sides. Flip the patties over and cook for another 3-5 minutes, until the internal temperature for the patties reaches 160 F.

To cook in the oven: To bake or air fry, cook for 15-17 minutes at 425 F or until they reach 160 F internally.



MAKING
BUYING AND SELLING
EASY PEASY
Lemon
SQUEEZY
CALL ME TODAY!

Dennisha Denney

903.456.4969 CALL/TEXT
DENNISHA.DENNEY@REMAX.NET
3DREALESTATETEAM.COM
7801 JACK FINNEY BLVD #102, GREENVILLE, TX 75402

BEST D 2024

EACH OFFICE IS INDEPENDENTLY OWNED AND OPERATED.



DISCOUNT
WHEEL & TIRE
WHERE SERVICE IS THE BOTTOM LINE

4609 Wesley • Greenville, TX •
903-454-9721



E-Z OIL CHANGE & LUBE

903-455-4242
3829 Wesley St.
(across from Auto Zone)
&
903-454-1779
5309 Wesley St.
(next to Pizza Hut)

- Full Service 10-Minute Oil Change & Lube
- Fluid Checks
- Air, Oil, & Fuel Filters
- State Inspection
- Additives
- Engine Flushes
- Windshield Wipers

E-Z OIL CHANGE & LUBE, INC.



NEW BEGINNINGS
CHURCH OF GREENVILLE

You are invited

Every Sunday Coffee time is at 10 am and church service is at 10:30 am.

Prime Time Senior Activity Program is open on Wednesday from 10 to Noon

6407 Sayle Street, Greenville, TX 75402

Specializing in:
Vinyl Windows
Exterior Doors
Patio Covers



PANE
WINDOWS AND DOORS

Office: 903-455-1455 • Cell: 972-333-8968
www.panewindowsanddoors.com

FOUNDATION PROBLEMS?




H&S House Leveling & Construction LLC
Slab • Pier & Beam
Replace Floors
- FREE ESTIMATES -

FOUNDATION PROBLEMS? WE CAN HELP!

903-784-1849
903-782-4347

PEDIATRICS



PENNY PICKLE KRISPIN, APRN, FNP-C
PEDIATRICS

Sabine Valley Medical Pediatrics
2827 Poplar Ave.
Greenville, TX 75402
903.450.0710
sabinevalleymedical.org

It's Your Life

Tammy Fields (left) and Ruth Salinas



Steven Motahari (left), Dawn Motahari and Dylan Motahari



Veronica Castiaux (left), Megan Wessler and AJ Wessler



Cathi Talmage (left), Tiara Washington and Cassie Sparkman



Kay Carlisle (left), Nicole Shearin, Shelley Corrales, Joann Wade, Libby Daves and Chris Manguel



Participants in 2024's Carry the Load



Jaime Ramirez (left), Abigail Colvert, Carly Thomas and Josh Thomas



Doug Talmage (left) and Darlene Montgomery



Richard Holsinger



Cole Risner



Greenville Park Street Fourth of July Parade spectators



Boy Scout Troop 322



Amanda Webb and her dog, Alias



Keli Aiken



Katherine (Katie) Ferguson



Carrie Moore (left) and Aileen Roach

PARTING SHOT

Photo By David Claybourn



Local Journalism in Three Formats!

HERALD BANNER

Three formats keep readers
up-to-date throughout the day.



e-edition:

Arrives every Tuesday, Thursday and Saturday morning via your email.



heraldbanner.com:

Every Herald-Banner subscriber is eligible for this e-edition; all you have to do is activate your account if you have not already done so.

For breaking news updates throughout the day, subscribers have full website access to heraldbanner.com, with no paywall preventions.



print edition:

Our print edition is mailed Tuesdays, Thursdays, Saturdays.

IT'S EASY TO SET UP YOUR E-EDITION!

ALREADY A PRINT SUBSCRIBER?

- ◆ Visit www.heraldbanner.com/subscriptions/
Or call circulation at 903-454-6397.

READY TO SUBSCRIBE?

- ◆ Visit www.heraldbanner.com/subscriptions/



The best in *all* we do.

PAUL PAINTER

HUNT COUNTY MARKET PRESIDENT
COMMERCIAL LOAN OFFICER

NMLS# 430483



Erin Clark

Retail Relationship Officer



Blake Taylor

Mortgage Loan Officer
NMLS# 2370478

Our Services

- ★ Personal Checking
- ★ Business Checking
- ★ Mortgage Loans
- ★ Commercial Loans
- ★ Business Solutions

Alliance Bank
Member FDIC

www.alliancebank.com

6609 Wesley St. Greenville, TX

Member
FDIC LENDER

903-455-0800 