DeAndra Chenault

MUSIC - ART - NEWS

PLUS

OF NORTH TEXAS SEPTEMBER 2019

FREE

Gerald English Texoma Gives Mr P's Eatery Progress & Provisions Scott's Drive-In The Den It Hurts To Be Dead Calls It Quits



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DO NOT READ THIS HEADLINE

Recently a headline snuck by some of our watch dogs here at The Hub. What looked like and sounded like a nice gesture concerning our local businesses about shopping there, dining there, and simply supporting them came out as "6 Reasons To Shop, Eat, and Support Local Business". Pass the barbeque sauce, please!

This made me recall a few funny headlines I've seen in the past, so I decided to do a little research and share with our readers some questionable choices made by the publication industry. Not all of them are mistakes. Some are just hilarious headlines about some crazy stories. Spoiler: not enough room to share all of them!

MAN EATS UNDERWEAR TO BEAT BREATHALYZER (Did it work??)

ADVERTISERS ARE NOT RESPONSIBLE FOR MISTAKES MAKED BY THIS PUBLICATION (We're sure knot!!) STATISTICS SHOW THAT TEEN PREGNANCY DROPS **OFF SIGNIFICANTLY AFTER AGE 25** (Those pesky 20 to 25 year old teens!!) HOMICIDE VICTIMS RARELY TALK TO POLICE (And why is that??) **MISSIPPI SHOWS LITERACY IMPROVEMENT** (Good for them!!) FEDERAL AGENTS RAID GUN SHOP, FIND WEAPONS (Now that's thorough!!) POLICE BEGIN CAMPAIGN TO **RUN DOWN JAYWALKERS** (Look both ways...) ANGLES ARE A SIGN OF GOD'S FOR US (What about the straight and narrow??) **KIDS MAKE NUTRITIOUS SNACKS** (Like eating local businesses!!) HIGHWAY 4 BYPASS OVERPASS BYPASSED (The road not taken??) WAR DIMS HOPE FOR PEACE (And that's the truth!!)





DRUNK GETS NINE MONTHS IN VIOLIN CASE

(Must have pulled some strings!!) HOSPITALS ARE SUED BY 7 FOOT DOCTORS (How many could there be??) TOTAL LUNAR ECLIPSE WILL BE BROADCAST LIVE

ON NORTHWOODS PUBLIC RADIO (Gotta watch that!!) **MIRACLE CURE KILLS FIFTH PATIENT** (Where do I sign up??) **TEACHER STRIKES IDLE KIDS** (What can I say??) JUVENILE COURT TO TRY SHOOTING DEFENDANTS (And if that works...) LADY GAGA FAN DIES AT CONCERT. RECOVERS (Now that's talent!!) MOST EARTHQUAKE DAMAGE CAUSED BY SHAKING (How's that??) STATE PRISONS TO REPLACE EASY OPEN LOCKS (Convenience on another level!!) COUNTY TO PAY \$250,000 TO ADVERTISE LACK OF FUNDS (What budget!!) **BLIND WOMAN GETS KIDNEY FROM FATHER SHE** HASN'T SEEN IN YEARS (She should visit more often!!) JOINT COMMITTEE EXAMINES MARIJUANA USE (It's high time!!) **TWO SISTERS REUNITED AFTER 18 YEARS AT CHECKOUT COUNTER** (I bet it wasn't the express lane!!) HIGH SCHOOL DROPOUTS CUT IN HALF (Will their tuitions be cut in half??) **PROSTITUTES APPEAL TO POPE** (No comment...) **IRAQI HEAD SEEKS ARMS** (Do they have a leg to stand on??)) COLD WAVE LINKED TO TEMPERATURE (What is a cold wave??) CHEF THROWS HEART INTO HELPING FEED NEEDY

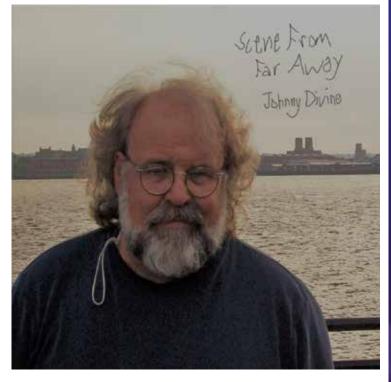
(And right back to culinary options...)

So, now is the time for our readers to keep their eyes open for suspicious looking headlines! The same could be said for our writers and editors at The Hub! Happy reading!

Be sure to join me and some of my fellow musicians next week for a barbeque and a day in the park where we will be serving our local law enforcement officials!

-Johnny Divine SEPTEMBER 2019

SCENE FROM FAR AWAY BY JOHNNY DIVINE



After nearly thirty years of recording countless numbers of albums for musicians in many parts of North America, including Canada, Johnny Divine has recently gathered up some of his own works and will be releasing his debut album Scene From Far Away. The album features Johnny's songwriting collaboration with Gary P. Nunn, Lonesome Lone Star Blues. Also included is the song Watermelon Money written by Jimi Divine, Jeff Ayers, and Johnny Divine. There are five other original songs as well as two songs by Leo Kottke and one by Tom T. Hall. Mike O'Neill, Jerry Guy, Charlie Rouzer, Mike McAdoo, Paul Carr, Barry Sloan, Annette Stream, Robert Handley, Jimi Divine, and others also make guest appearances on this ten song collection. Scene From Far Away was produced by Jimi Divine and Johnny Divine for Fast Taxi Records and will be available on CD in mid-September 2019. Watch for it!



615 8th St., Wichita Falls • 940-767-9488 M-F 3pm-2am • Sat Noon-2am

SEPT 6 RED BRICK, THREE STRING CIRCUS

SEPT 7 Killem All, everything in Between (Tickets on Sale Now!)

SEPT 13 BACK IN BLACK, THROTTLEBODY (TICKETS ON SALE NOW!)

> SEPT 14 THE KEPT

SEPT 20 Oddfellas Leddit Ride, Hold on Hollywood [19th Anniversary Show]

> SEPT 21 Swan Song (Tickets on Sale Now!)

> > SEPT 27 James Cook

SEPT 28 WICHITA FALLS SINGER SONGWRITER ACOUSTIC SWAP WITH HOST SEAN SNYDER

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Toyce Yang Plays Beethoven with the WFSO



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Follow us on Facebook at facebook.com/ theHUBntx (f) The Wichita Falls Symphony Orchestra kicks off its 73rd year of entertaining and educating Texomans on Saturday, Sept. 21st. The concert, held at Memorial Auditorium at 1300 7th Street in downtown Wichita Falls, begins at 7:30 pm. Concertgoers are invited to join Maestro Fakhouri for a casual preconcert talk from the stage beginning at 6:45.

The season opener will feature internationally-known pianist Joyce Yang in a performance of Beethoven's "Piano Concerto No. 3." Yang, a native of South Korea, began taking piano lessons at the age of four. At eleven, she moved to the US to attend the pre-college program at the Juilliard School in 1997, where she graduated in 2010 with the special honor of being awarded Juilliard's Arthur Rubinstein Prize.

Yang burst onto the international scene in 2005 when, at only 19, she won the Silver Medal at the 12th Van Cliburn International Piano Competition. She was also recently featured on the classical music program "Performance Today," which airs on Texoma's public radio station, KCCU-FM.

Along with the Beethoven concerto, the Sept. 21st concert also features the

overture to fellow German composer Carl Maria Von Weber's "Der Freischütz." The opera, Von Weber's most famous work, is about two lovers whose ultimate fate is determined by supernatural forces. The program also features Antonin Dvorak, another German-born composer who, like most everyone during the Romantic Period, could not help but be influenced by Beethoven. Texomans will have the pleasure of hearing Dvorak's "Symphony No. 8," which was composed in 1889, just 4 years before he composed his famous last symphony subtitled "From the New World."

It is an honor for the WFSO to have the opportunity to work with Yang, who has performed with such notable orchestras as the Chicago Symphony and the LA and BBC Philharmonics. She has also given solo recitals at New York City's Lincoln Center and the Kennedy Center in Washington, DC. This season she is traveling around the US and Canada performing twelve different piano concertos, as well as touring with the Aspen Santa Fe Ballet. She will be in Dallas for four nights performing Tchaikovsky's "Piano Concerto No. 1" with the DSO on Oct. 10th-13th.

The 2019-2020 WFSO season, dubbed "Inside Symphonic Music," will continue with "Classical Tales" on Nov. 16th, highlighting the music of Rossini, Mozart and Beethoven; "Home Alone in Concert" on Dec. 14th, which will be a similar experience to the recent "Pixar in Concert" in that it will meld together a live performance of John Williams' score with a showing of the film on two big screens; a "Young People's Concert" on Jan. 24th with "Peter and the Wolf"; the music of Bruckner, Shostakovich and Tchaikovsky on Feb. 29th in "Russian Masterpieces"; and the season finale, "Brilliantly Orchestrated," will include a world premiere of Fouad Fakhouri's "Krupa," along with the music of Rachmaninoff and Rimsky-Korsakov.

"Inside Symphonic Music" packs an orchestral punch with some of the most well-beloved Romantic concert favorites, fun for the family with "Home Alone" and "Peter and the Wolf," and new music composed by the Maestro himself. For more information on the season,

call 940-723-6202 or visit wfso.org or Facebook.

- Dr. Todd Giles



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John Farmer and his wicked pipes photo by Eb Steward SEPTEMBER 2019

THE DEN:NOT YOUR AVERAGE TOY STORE! million degrees outside. We are air create one of a kind sculptures or "art



The Den is a toy store with a mission to play. They have an adorable play area with 3 vignettes designed to delight any child. Elise Fox is the owner and her husband Larry Fox helps to run the business. Elise is a schoolteacher at Brook Village Early Childhood Center and teaches Pre-K. "It has been on our hearts to open a business in town for a while. Larry was a schoolteacher also and taught junior high school, but last year we made the decision for him to not go back because of some health issues. We really didn't know what we wanted to do. My parents live in the Metroplex, and we had gone and visited several toy stores down there; and it just came to us that our town doesn't have anything like that. So, that is the direction we went in, and with both of us being educators, we realize how very important it is for play-for kids to play, and that is how we got into it," Elise said.

"We got the building in November of 2018 and opened in February 2019," she said. The play areas had to be 8

built along with all the shelves and tables, and Larry took charge of that. "It was really important for me to give the kids an opportunity to play while their parents are shopping or when they come in. Ultimately our goal is to grow into more and have more places to play. We started with a school and a vet clinic. We have taken it upon ourselves to try to tie into other local businesses in our area," she explained.

The vet clinic is called the Caring Heart Vet Center. There is a corner beside the vet center with skyscrapers that is populated with several bright child sized Tyrannosaurus Rexes, and the school has recently been replaced with a mini Highlanders restaurant. "They were gracious enough to give us signs, and we have menus in there and other things that you would find at the Highlander," including a tiny booth, a kitchen, and stained-glass windows.

"We encourage people to bring in their kids to play. It doesn't cost anything, and we know it is like a million degrees outside. We are air conditioned, so come and enjoy our play spot; and come see what we have. Groups of mothers have scheduled play dates to bring in their children at no cost, and the kids love having someplace new and comfortable to play.

And, of course, the toys are unique and interesting. "We have a wide range. We try to do from infant to the older kids. We have science experiment toys, and slime is very popular with the teenagers, too. We found some cool slime that you mix it together in less than a minute and it comes in its own container by Steve Spangler," she shared. Spangler is a scientist and professional speaker turned toy maker. His toys are imaginative and entertaining. She also found some slime from him that you can mold, and it will dry and create one of a kind sculptures or "art pieces."

Many of their toys they import are from Europe. Elise says that they are very well made and will last for years to come. "They do not break in a couple of weeks. We have some really cute plush dolls from France that are called Kindness Dolls. They encourage kids to do random acts of kindness. They have little tokens in a bag and every time they do a random act of kindness, they leave a little token behind," she said with a smile. She has a huge selection of Melissa & Doug toys. These types of toys are made out of wood. "Safety is a big thing and because I teach and we get a lot of teachers that come in as well, we have to be able to say that it isn't going to fall apart, and your kids aren't going to get hurt. And that is why when we look for toys,



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we have often stuck to wood type toys. They are safe for any age and in any atmosphere that they would be in. They are also nontoxic and easy to clean," she stressed. Other toys they carry include 'Two Bros Bows' designed by two bored brothers at a craft show. They are bows and arrows with the point of the arrow having a protective ball on it, and it comes with a target. It was one of our first finds."

There are old fashioned toys and modern toys and Legos. "In fact, we have a huge table of them in the store where you can buy them by the pound, and they are loose. They are \$10 a pound. We do have some box sets, but the loose Legos are the favorites. And then we have a whole table of mini figures, that they can buy them or can come in and make their own for \$2.50," Elise said. There are hundreds of tiny Lego people parts that they can choose from.

"That has brought a lot of people in besides kids. We have a lot of adults in looking for Legos. My husband had to start a Lego club for his adult friends because they were coming in so often, so they meet here," she said smiling. The club members pick themed projects. Someone picked Batman vs. Superman, and my husband did a pirate scene; and we displayed them at the front of the store so everybody can come and see them. The current project that they are working on is doing recognizable buildings from Wichita Falls. Someone is doing the Farmer's Market another did the Wichita Theatre and Larry is doing the Hotter N' Hell."

Elise would also like to do birthday buckets for kids. A birthday bucket is where the child picks out what he would like and puts it in a bucket. This makes it easy for friends invited to the party to get something for the birthday boy or girl that will surely be loved. And it also makes it easy on the parents.

Prices in the toy store start at \$2.50 and there is also A Little Library where children can come and get a free book. "We have something for everyone. I want people to come and buy quality toys, and they don't have to get a movie character toy", Elise smiled. "They can come in and buy something educational that is also fun to play with. I want them to know that there is somewhere else to buy toys besides Target and Walmart. Come check out what we have done and let your children play".

-Cindy Kahler Thomas





U.S. 28/ @ CITY VIEW DR - WE

SCOTT'S DRIVE JN-AN JNSTITUTION



In 1969, George and Peggy Scott, bought out the Dairy Mart and opened Scott's Drive In at 4701 Old Jacksboro Highway. A lot has happened since then, but the building hasn't changed much, and the food is still authentic with it being prepared "just like it always has been." The cherry limeades and the Big Scotty Burgers still draw in people by the hordes.

Now Anthony Scott, the original owner's son, and his wife Karla own the business. They have two sons, Bronson who is 10 and Baun who is 15, and Baun can't wait to take over Scott's Drive In. It looks like it runs in the family. The Scotts also own other restaurants in town, including The Highway Cafe, The Oyster Bar Grill and the Catfish Grill.

"Everything we do here at Scott's, we do by hand with a few exceptions. It is the same way at all our locations. We do a lot of things by hand that just aren't done anymore. For instance, the onion rings are hand-battered, and Scott's chili is hand made fresh twice every day. My dad got that recipe in 1942 on a ship in the NAVY in the merchant marines. He got it off of an old cook on a battleship," Anthony said.

The meat is never frozen, in fact, "the meat truck comes every day. A lot of it has to do with how you put it together. We know how to cook a hamburger, and I have eaten a couple thousand of them. We buy the best meat we can buy; we buy the best buns we can buy, and we buy the freshest produce. It is hand-sliced every day," Anthony shared with pride. "We are also famous for the crinkle-cut fries that are nice and salty," Karla added. "We aren't famous for our chicken sandwiches, but we should be. They are fresh and huge." Anthony added, "We work hard to keep it like it always has been. We work hard to keep it fresh and we work hard so that you can get what you pay for. We strive to keep our restaurants really clean. It is not an option it is mandatory. If you're leaning you should be cleaning," he said. And, according to Anthony, their health department scores show that they are the cleanest restaurants in town. They have added a few things to the standby menu

at Scott's, like French fry pie made with chili and cheese, and the cowboy burger. They also have Shakers, which are ice cream with various candy mixed in. "We cook at home, and it is our test kitchen. We try and try to get recipes perfect. Finally, you get it down, and you go, 'That's it!' It takes a lot of work," Karla said.

Scott's Drive In was a big part of Anthony's childhood. A funny fact is told that so and so went into labor with Anthony while taking an order on speaker 13. The drive-in has 22 bays that people can pull up in and place orders on the speakers. "My earliest memory from Scott's is my dad sitting me on the counter, and we used to have corn dogs and they were called super dogs. They were good, and you can't get anything like them now. There was a super dog batter that you mixed in a metal pan, and you cooked the hot dogs, put them on a stick, and you dipped them and fried them. I can remember sitting back here when I was just a little kid with a pan of super dog batter and hand-dipping those," he reminisced.

"I would come out and clear off tables and I remember customers tipping me a nickel or sometimes a quarter for helping out. It was the same way with my son Baun. When he was about 4 years old, he would put on the paper Scott's hat,



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and he would run around in here and clean tables and he would come up and tell me, 'Dad, they gave me fifty cents for cleaning tables," Anthony said with a smile. "I used to come to Scott's and get a cherry lime and a Frito chili pie, and it was a treat, little did I know that Anthony and I would meet later," Karla said. Anthony bought the business in 1993. He stayed in Wichita Falls unlike his other siblings because he had business interests here, and that hasn't changed. He has owned bars and restaurants in our town and other cities for decades, but Wichita Falls is home.

And his other locations have the same work ethic as Scott's Drive In. "We aren't taking it off a truck, zipping the top off, and throwing it in a fryer. It is being prepared right here and right now when you order it. With the chicken fried steaks, for example, they are back there prepping the batter, prepping the breading for it, pounding on it, by gosh, getting it ready, and they double bread those steaks," Anthony said. That goes for the catfish, too. They are hand-dipped and double breaded and cooked fresh to order.

When you come to Scotts Drive in and place an order, they put your order slip on a clothespin and zip it down the line to the cooks. That line has been there since the beginning and although it needs repairs at times, Anthony refuses to take it down. It is part of the charm of the restaurant. The booths are vintage, and it is easy to imagine all the people that have visited there throughout the years to get a delicious meal for a great price. The nostalgia at Scott's Drive In keeps people who have eaten there as a child bringing in their kids and grandkids so that a whole new generation is coming to love the burgers, fries, shakes, malts and, of course, the cherry limeade.



-Cindy Kahler Thomas



SEPTEMBER 2019

TEXOMA GIVES

"In order to have a vibrant community you must have a vibrant nonprofit community. Texoma Gives is a way that we can all come together and it puts a focus on it for 16 hours and says this is really important," says Leslie Schaffner, President and CEO of the Wichita Falls Area Community Foundation. Their mission is to promote philanthropy in our community, and this is the fourth year of the Texoma Gives event. Texoma Gives is a 16 hour online giving event, in which folks can give using software designed and made available by the foundation. This year it will take place on September 12th. "It is really designed to be an opportunity for nonprofits all around our region to utilize the infrastructure that the Community Foundation has set up as a way for nonprofits to reach their donors and tell their stories and hopefully gain a lot of donations," she said. The Texoma Gives totals for the 2018 event were \$1,224,445.

"It is an excellent way for nonprofits to raise money, and it is also getting to a younger group of people. A lot of donors don't do it online. They write a check or meet face to face to donate to the organization they believe in, but as society begins to change, we have younger donors that want to make an impact. So, you can do it on your phone or do it on your computer and it is quick and easy," Schaffner explained.

"Prizes! Prizes! Prizes are a big part of this," Leslie





said with a smile, "There have been many generous people that make the prizes possible. We start at 6 am and go to 10 pm, and there are various prizes all day with various criteria. One prize may be for the most unique donors for a time period or for the most money raised in a time period. Those are cash prizes that go to the various organizations." There has been a change this year with the prizes based on the individual organization's budget size. This way the nonprofits will be in competition with other nonprofits their size, so there won't be a really small group competing with a multimilliondollar organization which keeps things fair. There will be 4 different categories based on the size of the organizations. Each one of those categories will have 4 recipients of the prizes and that will be added to their total that will show up at the end of the day. However; there are some prizes that won't be announced until the final celebration on September 24th at the wrap-up party. The bulk of the prize money will be awarded on the 12th and there is approximately 75 to 80 thousand dollars in prizes. The Fain Foundation, the Bridwell Foundation, and the Edwards Foundation put the money together for the prizes.

"People should get involved in this because nonprofits do so much for the community. I think a lot of people would be surprised to know how much of what happens in the community is because of not for profit organizations. A lot of time we just don't slow down enough to think about it, but we know it happens, and we know it gets done," Leslie said. "So many nonprofits operate on strictly volunteers or are very short-staffed. With no staff or a small staff, it is hard to get the things that need to be done including raising money to keep the organization running. Texoma Gives is an opportunity for that fundraising piece to perhaps be a little bit easier," she continued. "One thing we have done differently this year is that we lowered the minimum donation to \$10. Previously it was \$25, and that can be a stretch for some people, but hopefully that lowered minimum donation will help with those organizations that struggle to get bigger donations." Donors can go on the Texoma Gives website and read about these organizations. If you know you have an interest in pets, education, or the arts, you can see all the nonprofits in your community that revolve around the cause that you support, and you may find a whole new organization that fits your passion.

The deadline for organizations has passed to be a part of this year's Texoma Gives, but next year is always a possibility. The organizations that take part in the event are from 6 counties in Oklahoma and 18 counties in Texas, so almost everyone can find a nonprofit they would like to support and help further the causes of these organizations. You can go to texomagives.org to see all the organizations that have signed up. There are over 200 this year, and you can search for your favorite organization by town or by subject and use your debit/credit card to donate.

- Cindy Kahler Thomas



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SEPTEMBER 2019



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40 Taps of Beer, Cocktails, & Wine Neapolitan Style Brick Oven Pizza

Restoration Hall featuring: 200 Seat Event Venue Stage, Lights, PA System, 120" Projection Screen



Live Entertainment at Half Pint Taproom & Restoration Hall



MUSIC

September 1

-Sunday Funday with Mark Forehand @ Stick's Place

September 3

-Open Mic with Clint Vines @ Stick's Place

September 4

-Weird Ass Wednesday with Harvey and Tim @ Stick's Place

September 5

-Open Mic @ Vudu Lounge

-Karaoke with Tom Brillhart @ The Maplewood -AHA! with Cody Shaw @ The Iron Horse Pub -Live at the Lake Concert with Hellen Bach and Texoma Gives Night @ Wichita Falls Museum of Art at MSU Texas

September 6

-Gary Allan LIVE! @ Kay Yeager Coliseum -Suicide Door, Sean Snyder, Hans Gruber and the Die Hards @ Vudu Lounge

-Red Brick Trolley, Three String Circus @ The Iron Horse Pub

September 7

-The Jason Custer Band @ Vernon Parts Sports ar and Grill in Vernon, TX

-KillDevil @ Silver Dollar Saloon

-Race Rutledge and The Texas Knights @ Texas Nite Life

-Adam Hood @ Red River Station BBQ in Saint Jo, Texas

September 8

-Sunday Funday with Mark Forehand @ Stick's Place

September 10

-Open Mic with Clint Vines @ Stick's Place -Outdoor Concert Series: Everything In Between @ Bud Daniel Park

September 11

-Weird Ass Wednesday with Harvey and Tim @ Stick's Place

September 12

-Open Mic @ Vudu Lounge

-Karaoke with Tom Brillhart @ The Maplewood -Sounds of Speedway: Kevin Davis @ The Forum September 13

-Dueling Pianos by Fun Pianos @ Half Pint September 14

-Race Rutledge and The Texas Knights @ Texas Nite Life

September 15

-Sunday Funday with Mark Forehand @ Stick's Place

September 17

-Open Mic with Clint Vines @ Stick's Place September 18

-Weird Ass Wednesday with Harvey and Tim @

Stick's Place

September 19

-The Acoustic Parlor: Listening Room Concert with Johnny Divine and Harvey Toalson @ 9th Street Studios

-Open Mic @ Vudu Lounge

-Karaoke with Tom Brillhart @ The Maplewood -Wyatt Zane @ BackPorch DraftHouse

September 21

-Symphony Orchestra Presents Yang Plays Beethoven @ Memorial Auditorium -Metal Night ft. Brazos River OutlawS, A New Day Falls, Trigger The Dead @ The Deep End

-Tempting Disaster Band @ Vernon Parts Sports Bar and Grill in Vernon, TX

-Hip Hop Hooray @ Silver Dollar Saloon -Race Rutledge and The Texas Knights @ Texas Nite Life

-Chris Knight @ Red River Station BBQ in Saint Jo, Texas

September 22

-Sunday Funday with Mark Forehand @ Stick's Place

September 24

-Open Mic with Clint Vines @ Stick's Place

-Outdoor Concert Series: The Ranchrockers @ Bud Daniel Park

September 25

-Weird Ass Wednesday with Harvey and Tim @ Stick's Place

September 26

-Open Mic @ Vudu Lounge

-Karaoke with Tom Brillhart @ The Maplewood September 28

-Sweet Nothin', Under The Influence Band @

Vernon Parts Sports Bar and Grill in Vernon, TX -Bruce Lyons Sidewalk Jam @ Bruce Lyons

Computers and Guitars

-Race Rutledge and The Texas Knights @ Texas Nite Life

-Summer Dean @ Red River Station BBQ in

Saint Io, Texas September 29

-Sunday Funday with Mark Forehand @ Stick's Place

ART

September 5 -After Hours Artwalk! @ Downtown Wichita Falls, TX -AHA! Community Drum Circle, Colonial Worship Team @ Healthy's Downtown -AHA! Make A Vinyl @ 9th Street Studios -AHA! Extended Hours @ The Kemp

August 2 – October 11

-The Divas: "Divas Forever" @ The Forum

August 16 - September 29 -The Twitty Collection @ The Kemp August 16 – October 18 -Bob Barrow @ The Kemp

FOR THE KIDS

Mondays -Youth Drawing @ The Kemp Tuesdays -Beginning Anime @ The Kemp -Elementary Art @ The Kemp -Pre-School Storytime @ Wichita Falls Public Library Wednesdays -Advanced Anime @ The Kemp -Toddler Time @ Wichita Falls Public Library Thursdays

-Advanced Youth Art @ The Kemp

EVENTS

September 3 -Shuffleboard Tournament @ B&R Bar September 4 -Live Trivia Night @ Wichita Falls Brewing Company -Game Night @ Vudu Lounge September 6 -Circus Espana @ MPEC September 7 -Circus Espana @ MPEC -Okra Jubilee @ Downtown Wichita Falls Farmers Market -Ride for Love: Kristen Briggs @ Stick's Place -A Night of Comedy for a Great Cause hosted by Maddie's House @ Stick's Place September 8 -Circus Espana @ MPEC September 10 -Shuffleboard Tournament @ B&R Bar September 11 -Live Trivia Night @ Wichita Falls Brewing Company -Game Night @ Vudu Lounge September 12 -Texoma Gives 2019 September 13 -Improv Night @ Backdoor Theatre September 14 -Mario Kart 8 Deluxe Tournament @ TAG's Maniac's Mansion -Super Smash Bros. Ultimate Tournament @ The Deep End

-The Park After Dark @ Wichita Raceway Park September 15

-Mario Kart Tournament benefitting St. Judes Children's Hospital @ The Deep End

September 17 -Texas Oklahoma Fair @ MPEC -Shuffleboard Tournament @ B&R Bar -Business After Hours: The Burn Shop and The Brewery @ Wichita Falls Brewing Company September 18 -Texas Oklahoma Fair @ MPEC -Live Trivia Night @ Wichita Falls Brewing Company -Game Night @ Vudu Lounge September 19 -Texas Oklahoma Fair @ MPEC -Caribfest 2019 @ Midwestern State University September 20 -Texas Oklahoma Fair @ MPEC September 21 -Texas Oklahoma Fair @ MPEC -SHRA Nostalgia Series Bee Godwin Memorial Nationals @ Wichita Raceway Park September 24 -Shuffleboard Tournament @ B&R Bar September 25 -Live Trivia Night @ Wichita Falls Brewing Company -Game Night @ Vudu Lounge September 27 -Quilting in the Falls @ MPEC -Comedy Night Out @ Half Pint September 28 -Quilting in the Falls @ MPEC -Fall Wine Fest @ Downtown Wichita Falls Farmers Market -Om Brew: Yoga at the Brewery @ Wichita Falls Brewing Company Downtown Wichita Falls Farmers Market: Open Every Tuesday, Thursday and Saturday THEATER

September 7

-Texasville Opry's Night with Patsy Cline starring Lisa Layne @ The Royal Theater in Archer City, ΤХ

September 14, 15, 21, 22, 28 and 29 -Madagascar: A Musical Adventure @ Wichita Theatre September 19

-Café Murder on the Dinner Stage @ Backdoor Theatre

September 26 -The Return @ Wichita Theatre





Radio Republic with guest vocals from Ryan Hager photo by Eb Steward





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There have been several great bands have graced the stages of Wichita Falls that eventually dissolved. We won't go into listing them all. But it is with a heavy heart that we add one more to that list. For nearly a decade we have had the pleasure of losing ourselves, one hour at a time, while our favorite local punk band would sweep us away into ear blistering bliss. It Hurts To Be Dead has served the Wichita Falls music scene as leaders in originality and we do whatever the heck we want-ism. (Yeah, "we do whatever the heck we want-ism" was just made up. But so what?? That's punk rock.) As fans, it was nice to see IHTBD play a show as we just got lost in the freedom that is found in head tattoos and cigarette smoke. Even if it was just for the moment, the "I don't give a damn" attitude that Gilmore projected from behind the drums, the F the world vibe that Thornton's low hanging bass put off, or the quiet, melancholy personality that front man, Sean Snyder, presented made us all want to be in a punk rock band. The band members have expressed that they will continue to create their art. They have not gone into detail as to why this decision to disband was made. And, honestly, we don't really need to know. As IHTBD fans, we hold our heads high with optimism, happy to have experienced their music and eager to see what lies ahead for the guys that brought it. Rock on, brothers.

"After 9 years of rock and roll, we've decided as a band to part ways. Thank you all for your support and love. Look for future projects to arise. We love you all." - IHTBD

Note from Kevin:

"Playing music with my friends for 9 years was the greatest privilege I could have ever hoped for. We had some amazing experiences both up and down. It was a wild ride. Love these dudes with all my heart."

Note from Sean:

"After 9 and a half years, probably hundreds of shows, 3 cds, countless miles, and 1,000 ups and downs, our band has decided to part ways. Nick Thornton and Kevin Gilmore are still, and will forever be, my brothers and I know we will never forget all the good times that we had. I love those guys with all of my heart and they have been like family to me for many many years. As far as I am aware, each of us will continue to play music. It's a part of who we are. Please keep an eye out for future projects from each of us. Thank you all for all of the love and support over the past decade. You guys gave us some of the best memories of a lifetime. Please keep listening to the songs. Love and respect."



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NR P'S EATERY



Mr. P's Eatery is a small building with big flavor. In case you haven't heard, the restaurant is located at 907 Denver Street and is open 7 days a week. They serve "comfort food". Preston Lee Giles and Carol Ann Giles own and run the fairly new business. "I had a restaurant in 1998 in North Carolina, and when we moved to Texas, we decided to open this one. There wasn't anywhere here that served fresh collard greens on a daily basis, and it was something I look forward to every day if I can get them. So, we just went at it," he said with a chuckle. But it wasn't as easy as some might think. They worked on the building for two years, getting it up to their standards and ready to wow Wichita Falls with some delicious soul food. "He is a jack of all trades," Carol Ann said of Preston, "He made the curtains. He cut down the door to the kitchen to fit and installed it. He even cut a hole through cinderblock to mount the air conditioning and heating unit. Mr. P did a lot of the work on the building himself. He was determined to open this restaurant." There was some question about where the restaurant would be located. They considered opening it on the east side of town, but decided on Denver Street. And with the success of their endeavor, it is obvious that they made the right choice.

The restaurant is welcoming with mouthwatering aromas coming from the kitchen, and every customer in the place took home to-go boxes with them while I was there. Now, this isn't a fast-food 20

restaurant. They make everything to order, but if you have a short lunch hour, just call your order in and when you get there you can relax and enjoy it. And for your convenience, they use Favor, Grubhub, and DoorDash delivery companies. They also cook for parties and weddings. They don't actually cater, but they can cook the food and happy customers come and pick it up.

The menu has Jamaican beef patties, catfish, fried chicken, meatloaf, liver and onions, rotisserie chicken, smothered pork chops and smothered chicken, hot links, and of course, collard greens to name a few. If you are craving oxtails or barbecue neck bones or smothered neck bones that is on the menu also. There is a dessert of the day that ranges from fresh cobbler to pecan pie or sweet potato pie. And if you are wondering what a "smothered" dish is it is food smothered in gravy. They go through 2 and a half pounds of it daily. That's a lot of gravy! It is brown gravy and Preston brags that it is not greasy at all. However, if you prefer white gravy, that is available too.

They have specials every day that vary on such delicious dishes as fried chicken, fried catfish, meatloaf, and more. "We make it affordable—that's the key," Carol Ann stressed. "Everyone is welcome, and we don't like anyone to be unhappy. We want people to leave full," Preston said. "We guarantee all our food, and if you take a couple of bites and don't like what you have, we will replace it with something that makes you happy."

The two of them are characters with wonderful chemistry that comes from spending 30 years together. "She runs the front, and I run the back," Preston said. "Go on and tell it," Carol Ann says with a smile. "I run it all." They both cook and Carol Ann serves. "We have met some awesome people in here," she said. Many of their customers are return customers. She said that if they come a couple times then they are hooked on the good food and atmosphere. One customer was worried that there was not an air conditioner in the kitchen and made a donation to remedy that problem. Their customers run the gambit from doctors and lawyers to bluecollar workers. There is no discrimination when it comes to good food. "As always, we focus on getting the food out to the customer," Preston said.

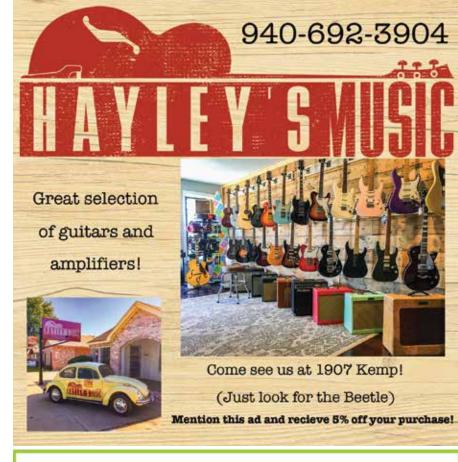
Mr. P's Eatery has gained some notoriety with their wonderful food. They were praised by the Lunch Bunch and have been on the Taste of Texoma TV program 3 times. They have a fivestar rating on Google and the Taste of Texoma website. Their hours are Mondays 11 a.m. - 6 p.m., Tuesdays 11 a.m. - 7 p.m., Wednesdays and Thursdays from 11 a.m. - 6 p.m., Friday and Saturday from 11 a.m. - 7 p.m. and Sunday from 11 a.m.- 5 p.m. If customers have any questions about the hours, they can go to the restaurants Facebook page. Carol Ann makes sure that social media is current. In fact, many of their customers are posting photos of the dishes that Mr. P's Eatery serves daily. Stop by and check it out. Your taste buds will thank you.

- Cindy Kahler Thomas



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SEPTEMBER 2019

"This is a story of a little black girl who was told, 'You can't do this,' and God said, 'Yes you can,' and yes I did," said Councilwoman of District 2 and Mayor pro tem, DeAndra Chenault. DeAndra's parents were told by a principal at Austin Elementary School when she was a child that she "would need special education" because of a learning disability. She was also told that she should choose a trade because she would never go to college.

"Yes, I had trouble passing the standardized test. I had issues with the STARR test. However, with a strong support system, you can make it through anything. God found a way," she shared. There were also people at the school that were very supportive and helped her on her journey. "Mrs. Ethel Travis was a teacher at Austin Elementary that supported me. Mrs. Airosha Brown was one of the assistant principals that supported the mentor program called the PIE program," DeAndra added.

DeAndra was also assigned a volunteer mentor who made a big difference in her life, and, in fact, they are still in contact with each other even though her mentor lives in San Antonio. "Captain Jeane Koval Smith came into my life. She worked in the general's office at the base [Sheppard Air Force Base], and she came to visit me every week. We would go out to eat, and she would come to my house and pick me up. She took me to black plays and different things. She took me everywhere, so she was like my second mom. They say it takes a village to raise a child," said DeAndra. As she grew, she began 22



to receive private tutoring thanks to her parents.

"My parents planted a seed in me at an early age that I would go to college in spite of my learning issues and learning disability," she explained. "And once again, God made a way. I received a scholarship from the Martin Luther King Prayer Breakfast. I was in a work program at old high (Wichita Falls High School), and El Chico restaurant was one of my sponsors and I received a scholarship from them. I was a debutant in the Progressive Club, and I received another scholarship from them. Then DARS helped pay for some of my stuff because of my disability. Everything worked out."

She attended Jarvis Christian College in east Texas, which is a historically black college and graduated with a Bachelor of Science Criminal Justice. Upon returning home, she began to seek a job in her field but was unsuccessful. She was working at Downtown Pharmacy where she had worked on and off since high school. After going to multiple interviews, "I told the Lord if I don't get this job, I was going to do something different. I had thought about running for city council, and I started going to the meetings just to kind of see how it operated and what they talked about. I did that for about six months. I decided to run even though I knew it took money that I didn't have. I had \$100 saved for a rainy day, my last \$100, so I went ahead and filed the paperwork to run. I told the Lord, 'If you will bless me with a good job in my field or if city council is what you think I should do, then however you bless me, I will be okay," she said.

"So, I stepped out on faith, and people began to pour financially into my campaign. I didn't realize how expensive it is to run a campaign, especially since I had an opponent, but I was able to do everything I needed to do with the donations I received. I got 65 percent of the vote my first time, and I really didn't know what I was getting myself into. However, it has been a learning process," she said with a smile. That was in 2015 and she has retained her position on the council and is planning to run again this year. DeAndra is proud of the fact that her 92 year old great grandmother voted for her. "She lived in a time when (women) were not allowed to vote," she said.

Her biggest challenge was two days after she took office when the flood of 2015 took place. Her district is located on the east side of Wichita Falls, and the flood "took out the whole east side. I went without sleep for a whole week. I was trying to open shelters and was staying up until 3 or 4 o'clock in the morning and visiting shelters every day and trying to go to meetings," she recalled.

Her biggest success in office was getting the Family Dollar open on the east side. "It was a huge project of mine. When I first came to office, I wanted a business on the east side. I had a few meetings with the city and everything I asked for they WWW.THEHUBNTX.COM said, 'No, no, no.' I took a friend and walked around 701 Martin Luther King Boulevard seven times" praying for God to do his will. Not long after that, she was contacted by the owner of the business. "I started the process with the city for them. Planning is not my degree, but I worked with the city and got the project going. It has been open for about two years. It has been sixty years since there has been a new business of this size on the east side," DeAndra said.

"The Family Dollar was needed on this side of town. The east side was a food desert. Family Dollar is 50 percent food and it helps a lot, especially if you don't have transportation to get to the grocery store. I like to go down MLK and see people with their strollers and their kids being able to get the necessities that they need. Every time I see them, I just say, 'Thank you, Lord," she said with gratitude.

Another thing that DeAndra wanted to work towards is revitalizing the downtown area, so she is also on the board of the Downtown Development, as well as several other boards. "Downtown was so dead back in 2015. Now there are restaurants, bars, stores and the After Hours Art Walks, and I love it all. It is amazing to me, and I know we still have some issues, but





the cracked sidewalks haven't stopped people from coming downtown. I am happy, and I am really excited that downtown is thriving. I love the crosswalk that was painted with the piano keys," she said with a grin. The crosswalk is at the corner of 7th and Ohio.

She graduated from the Leadership Wichita Falls organization in 2017. "Everyone should go through that program, because you learn about Wichita Falls and the different organizations here and what they do. With me being on the council, I serve an underprivileged area, and I have people call that need things. Now I can direct them to organizations that can help them," DeAndra said.

Her challenge to the citizens of Wichita Falls is to go to an elementary school, start to read to a child and become a mentor. "If we get involved in children's lives, we can change that child's life," DeAndra said passionately. And she should know.

-Cindy Kahler Thomas

SEPTEMBER 2019



For full menu & event information:

Facebook page - Highlander Public House and instagram. FOLLOW US FOR DETAILS! 726 SCOTT STREET - DOWNTOWN WICHITA FALLS - 940-247-2508

GERALD ENGLISH: MUSIC N' MAPS

Wichita Falls has been popping off so many new places for local cuisine and entertainment lately. It's becoming difficult to keep up with everything that is happening and all the new places to check out. Well, you must know that in a town with as many talented individuals as Wichita Falls has that someone is bound to step up and fix the problem. Musician and illustrator, Gerald English, has created a map of The Falls. And not just any map, but a map that is as colorful and original as WF herself. Gerald English has created maps before. In fact, he created maps before you could Google your way across town. "I used to draw everything on vellum paper with a mechanical pencil," he recalls. He shared the process that included going to Kinkos and having his drawings

scanned in like blueprints, then taking

them and hand coloring them with

markers. As you can imagine, there were mistakes made. With no "control/ command Z" (undo button), English would literally have to go back to the drawing board to fix the mistakes. This was the early 90's and Photoshop was not quite a household name.

All the patience and practice has served Gerald well. The new map of Wichita Falls is excellent. The detail, coupled with the amusement park vibe, keeps your interest and encourages you to keep looking. This is great for the local businesses that have opted to be on the map. English has printed 10,000 copies and have distributed them around town, including the hotels, allowing both locals and visitors the opportunity to locate and visit locally owned businesses. Surely it was helpful to the countless thousands of visitors and hotel patrons that trekked to WF



for the Hotter'n Hell Hundred. Not only has Gerald blessed Wichita Falls with a proper map, he also performs music on a regular basis. Whether it be with his brothers as The English Brothers, with his wife Tiffany as The Englishes, or just singing solo, he stays busy performing tracks that include Johnny Cash, John Denver, James Taylor, and many classic favorites. He began his musical career at the age of 13 when he learned to play standup bass. It was during his high school years that he picked up guitar to broaden his opportunities.







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Progress & Provisions-Unique Eats



Chef Kyle Dalka and his family came to Wichita Falls and found a home. Now he is the owner and operator of Progress and Provisions Craft Kitchen, a unique restaurant located downtown on 900 8th Street in the Hamilton Building on the ground floor. Chef Kyle describes it as "a new American restaurant serving locally sourced and ethically raised items. We are pushing food in Wichita Falls to a different standard with our eclectic menu. Everything that is here in Wichita Falls is great, but we want to show people what else there is to offer, and what other ingredients are out there."

The menu has all kinds of surprises like the steak frites, which is pastrami spiced strip steak served with duck fat fries and herb butter. It also has some old fashion comfort food like the bread pudding with fresh whipped cream and house made candied pecans sprinkled on it. It has entrees for the vegetarian as well as the vegan, and to counter that there is the Texas Wagyu Burger.

Chef Kyle went to a culinary school in Austin. "When I went to school it was all about French cooking, so everything I do here always goes back to that French influence, but we make it our own way. The most popular thing on our menu is the meat loaf, but it isn't your traditional meat loaf by 30 any means. We braise short ribs, peel them off the bone, and whip them together with caramelized onions. Then we press them in a pan and cut squares out, so that is where the meatloaf comes in. We char it off on the grill and top it with tomato jelly instead of catsup, so you get that fresh tomato flavor with the sweet. We serve it with potatoes and whatever vegetable we get from the farm that week," he explained.

"All our vegetables are locally raised. We use Becky Morath of the Morath Orchard, and what we can't get from her, we try to get locally from somewhere else, but if not, we use Texas grown vegetables," Chef Kyle said. They also use cage free chicken and grass-fed Texas beef.

When Chef Kyle and his wife Christina Enriquez came to Wichita Falls, they started out with a food truck. "The food truck was called DeDe's Sweets and Eats, for my wife who is a wonderful baker. It didn't take long for us to realize that it wasn't sustainable on just pastries. I was a little less



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mature as a chef, and I had items on the menu that were what we would like to eat, but not necessarily what everyone else was interested in. When the local food truck gathering spot, The Yard, first opened, we were over there. We had it for two years before selling it," he said.

"We knew that we would do something again when the time was right. And then the owner of the Hamilton Building, Mr. David White, contacted us to see if we were interested in this space. He said that the space was going to be available, and we sent him a menu on what we thought would work for the building. There are so many tenants in this building that don't want to leave the building to go eat, and we wanted to show what we could bring to the Hamilton Building and downtown, too," Chef Kyle said. "Mr. White didn't just want to space filled. He is really supportive of whoever is in here, maybe like an entrepreneur who can't go out and renovate a building. I think the menu and some of the things that were said about me by some of the other restaurants I have worked in helped, too."

Chef Kyle started out in the food service business in high school, because he needed a job. "I did that basically until I was eighteen. I got out of it for a couple months and realized that I really missed it. I had a great childhood and cooked with my Grandma on Saturday mornings, but it was more about a reason to eat, and less about celebration. As I got older, I fell in love with it. You are constantly doing something different; and it is never the same thing every day," he said.

"Our farmers are always bringing us something new or different and our suppliers and butchers are always giving us a different cut of meat or a vegetable that we have never seen before. That is kind of why I love it. It is always something new and exciting, and you are never done learning," Chef Kyle said passionately.

"I just want people to know, if they come in, I want them to have a great time. Whether they come in by themselves or with people, or on a date, from the moment they walk in, to the moment they leave, we want to make sure SEPTEMBER 2019 they are happy. That isn't just about the food. It is from the front of the house to the back. We are all a team, and we want to make sure that people have an experience that they have never had before. We hope that every time someone comes in they feel this way," he said.

"We also really want to push the fact that we support local. I know it is a big saying right now, especially downtown. It is about supporting the local farmers and local butchers, and those that are working hard every day to support their families and to give you something different. That is why we go into detail about what is in this, or what is in that. When you go to the Farmer's Market or to the local butcher, you are supporting the local economy." Progress and Provisions Craft Kitchen does that well. "Give us a try. It might not be everyone's first thought to come in here to eat, but if you come in and you try it, you will like it and want to come back," Chef Kyle confidently explained. Their operational hours are Monday through Friday from 11:00 a.m. to 3:00 p.m. and Friday and Saturday evenings from 5:00 to 9:00. The evening schedule often has specials like prime rib. -*Cindy Kahler Thomas*



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