Obituaries

Elaine Jeffreys, 84

Elaine Kathryn Jeffreys, age 84, of Brady, passed Thursday, July 11, 2024, at her residence in Brady. She was bom May 14, 1940, in San Luis Obbsyo, C.A.to Earl Travis and Juanita (Tyler) Travis. She was a 1958 graduate of Point Loma High School in San Diego, CA. She married Kenneth Jeffreys on June 14, 1958, in Las Vegas, NV. Elaine and Kenneth moved their family to Brady in 1970. After their kids were grown, Elaine decided she

grown, Elaine decided she wanted to do something with wanted to do something with her life and decided to enroll in LVN school at the age of 50. After graduating, she worked at the Brady Clinic for Dr. McAnelly for several years and then for Brady Home Heath for several years. She enjoyed sewing, playing tennis and riding horses. She was a member of the Rochelle Baptist Church. Elain Le Jffreys' wishes

Elaine Jeffreys' wishes were for her remains to be cremated. Her cremated remains will be interred later at the Rochelle Cemetery Friends may sign the online memorial guest book a www.leatherwoodmemori-

memorial guest book at www.leatherwoodmemorialchapels.com.
Elaine is survived by her husband, of over 66 years,
Kenneth Jeffreys of Brady,
sons, Matt Jeffreys of Sand,
Antonio and Dan Jeffreys
and wife Amy of Granbury;
daughter, Jeanne Hahn and husband, Gary, of Mason;
sister, Sharon Travis of San Diego, CA and Rhonda of Phoenix, AZ; grandchildren Jessica Scott and husband Morgan of Mason, TX,
Michael Hahn and wife Carrie of Brady, TX, Amanda Hernandez and husband Nester of San Angelo, TX,
Jacob Jeffreys of Granbury,
TX, Alex Jeffreys of San Antonio, TX and Ivan Jeffreys of San Antonio, TX and great-grandchildren



ELAINE JEFFREYS

Simon, Karly Hahn and Jade Elaine Hernandez. She was preceded in death by her parents, two brothers, infant son John William Jeffreys, son Tommy Jeffreys and grandson Casey Loeffler.

Death Notices

Mabel Marie Jones, age 102, of Brady, passed away Friday, July 12, 2024, in San Angelo. Services will be held at 2 p.m. Thursday, July 18, 2024 at Leatherwood Memoat 2 p.m. 1 hursday, 2017 2., 2024 at Leatherwood Memo-rial Chapels. The family will receive friends prior to the service from 1-2 p.m.



The Heart of Texas Red Hat Society are planning an out-of-town lunch at Marble Falls to join former club member Cookie Underwood on Tuesday, Aug. 6. The group will carpool at 10 a.m. from the parking lot at Brady Methodist Church. Lunch will be at Doc's Fish Camp Grill. All ladies, 55 and older, are invited to come and join for good fellowship, laughter and food.

Baked in Ouz Oven

I have to say that this food holiday is probably one of my absolute favorites! July 23rd is Peanut Butter and Chocolate Day! What could be bette? be better?

Did you know that Reece's Pieces (introduced in
1976) was the first candy
that paired chocolate and
peanut butter (according to
my quick research). I can't
believe that it took that long
for a company to combine the
chocolate and peanut butter!
Here are some recipes to
try to celebrate Peanut Butter
and Chocolate Day (I really
can't believe there isn't a
Peanut Butter and Chocolate
Month).

PEANUT BUTTER PROTEIN BALLS

1 cup oats 1/4 cup Flax Seed 1/4 to 1/2 cup Honey (to taste)

1 cup creamy Peanut

1 tsp. Vanilla 1/4 cup mini chocolate

chips*
Mixingredients well, roll into balls and refrigerate in an air tight container.
*substitute cranberries for chocolate chips or use both for added flavor
Danielle Williams

EASY COOKIES 1 box Ritz crackers peanut butter

(24 oz.) pkg. white ond bark

almond bark
Bring water to a boil in
the bottom pan of a double
boiler. Put white almond
bark in top pan, place over
water, cover and turn off
burner. Let stand for several
minutes. Stir with rubber
spatula until almond bark is
completely melted.
Take 2 Ritz crackers and
spread peanut butter between
them. Dip and coat crackers

with melted almond bark. Put on wax paper so almond bark can harden. Easily made and deli-

Dorothy Hunt

Sandra's Note: I would so substitute chocolate almond bark for the white almond

And yes, I have shared this recipe many times, but I still have many requests for it, so here it is again!

PEANUT BUTTER BARS Reynold's Wrap "Non-Stick" Foil Betty Crocker Peanut Butter Cookie Mix (pouch mix, mixed using ingredients listed on pouch)

listed on pouch)
Reese's Peanut Butter
Cups (6 to 8 regular size)
Line 9" by 9" square
pan or a small oblong pan
with Reynold's Wrap "NonStick" Foil. Let the ends
hang over the sides so you
can lift your cookies out
when done.

when done.

Mix the Peanut Butter
Cookies according to package directions and pat into
foil lined pan. Bake until
very light and not fully set.
While the bars are baking, remove wrappers from the Peanut Butter Cups and chop them up, approximately 1/4 to 1/2" pieces.

As soon as you remove the pan from the oven, sprinkle on the Reese's Peanut Butter Cup pieces and press lightly (see, don't let the bars get too done). Let cool in pan. too done). Let cool in pan. The PB pieces will mel but overnight they will harden again. Pull the whole thing out of the pan and peel the sides back. Slice in squares and enjoy.

You will want regular or giant size RPBC since you have to peel them and those miniatures take forever to peel!

no state or federal funding, relying on individual and corporate donations. To support the mission please visit DreamFoundation.

This treat can be made in 15 minutes or less (but you can't eat right away because the Peanut Butter Cup pieces

e too gooey! Remember, Betty Crock-is your friend! Sandra Barley

PEANUT BUTTER BALLS cup powdered sugar cup peanut butter cup chocolate mini

chips ½ cup powdered milk 3 T. water

3 T. water
Graham cracker crumbs
Mix all ingredients (except graham cracker crumbs)
in a large bowl. Roll into
balls, then in graham cracker
crumbs. Refrigerate until
ready to serve.

PEANUT SWIRLS Almond bark (white) Peanut butter

Peanuts
Chocolate Mini chips
Melt the almond bark and
stir until smooth. Add a large spoonful of peanut butter. Stir well until smooth. Add the peanuts and stir. hocolate chips and stir too much). Spoon im-(not too much). mediately onto wax paper or into candy cups. Let harden.

PEANUT BUTTER COOKIE
TRUFFLES
1 (1-pound) package
Nutter Butter peanut butter
sandwichcookies, or another
brand
1 (8-ounce) package
cream cheese

cream cheese
½ cup peanut butter
½ cup powdered sugar

16 ounces semisweet or milk-chocolate chips 1/3 cup Nestlé Toll House Swirled Milk Chocolate & Peanut Butter Morsels (optional)

(optional)
Line a large cookie sheet
with wax paper.
In a food processor, crush
and process the cookies into
fine crumbs, in 2 batches.

TUNE 28 AUGUST 16

HORIZON

PALACE THEATER

Friday & Saturday 7 p.m. Sunday -

Sunday — 3 p.m.

Box Office opens at 6:15 p.m. • 2:15 p.m.

(You want a crumb, not a powder.) Or place the cook-ies in a resealable plastic storage bag and crush with a rolling pin.

a rolling pin.

Using an electric mixer, or beating by hand in a bowl with a spoon, combine the cream cheese, peanut butter and powdered sugar with the cookie, grupps, until there. cookie crumbs until thoroughly mixed and a creamy forms; there should be no white traces of cream

Using your hands, roll the dough into walnut-size

the dough into walnut-size balls, approximately ½-inch in diameter, and place on prepared baking sheet. Refrigerate or freeze the balls at least 1 hour.

Place the chocolate chips in a microwave-safe bowl. Microwave for 1 minute at medium (50 percent) to high power, then remove and stir. Return mixture to the miscrowave, heating for 10- to 15-second intervals, and stirring for 30 seconds between heating sessions. When most heating sessions. When most

hag to a sections when most of the chips are melted, a final stirring should melt the remainder. Do not overheat the chocolate or it will seize up.

When ready to coat the cookie balls, remove them from the refrigerator or freezer. Using a fondue fork, small fork, woodenskewer or chopstick, dip each peanut butter ball into the melted chocolate, allowing the excess to drip back into the bowl. Place the coated balls on wax paper. If the chocolate begins to stiffen, reheat if stiffen, reheat briefly in the microwave. (If it is too thick, reheat with a teaspoon or two of shortening.)

Let the coating harden at room temperature. If desired, melt the Swirled chips in melt the Swirled chips in the microwave and drizzle over the tops of each candy. When set, refrigerate until firm. Store covered, in the refrigerator Makes 3 1/2 to 4 dozen.

Dream Foundation sends terminally-ill Rochelle mother, wife, Army veteran to Hawaii and committed donors, the organization has served more than 35,000 final Dreams over the last thirty years. Dream Foundation has Charity Navigator's four-star rating—its high-est—for sound and transparent fiscal management ensuring its donors and partners that their investment will be used wisely. Dream Foundation receives no state or federal finding, or the content will be used wisely.

U.S. Army veteran Mi-chele Lefever, 39, of Ro-chelle, has been granted a dream trip to Hawaii through Dreams for Veterans. Dreams for Veterans is a program of Dream Foundation, fulfills final dreams for terminally-ill adults across the United States and Puerto

Rico.

Nichele and her love, Jose, married in August of 2023. They have two children, a 15-year-old daughter and 13-year-old son, Just three months later, after moving into the home of their dreams, Michele received the devasting news of a breast cancer diagnosis. Five months later, she was told that it was terminal. Heartbroken, Michele turned to Dreams for Veterans, a program of Dream

erans, a program of Dream Foundation that honors vet-

Foundation that honors vet-erans and service members with a final Dream.
"My Dream is to visit Hawaii with my family." Michele wrote to Dreams for Veterans. "Unfortunately, there is no way that a trip to Hawaii would ever be feasible for my family and our financial standings. It is a big dream." Michele is no stranger to the heartache of a cancer diagnosis. When she and her brother were just teenagers, he was diagnosed with Non-Hodgkin lymphoma. After undergoing intensive

After undergoing intensive treatment, the family took a magical and as it turns out,

magical and as it turns out, healing trip to Hawaii. Upon returning, the family learned that Michele's brothers' cancer had gone into remission.

"For the last 20 plus years of my life, I have believed that family, Hawaii and God cured my brother so long ago," Michele wrote. "I'm aware that our cancers are different, but how amazing it is to believe in something like this!"

taining Partner, Alaska Air-lines, will generously cover air transportation for Michele and her family from Texas to Hawaii, Contributing Partner Hawaii. Contributing Partner Turo will host a car for their time on the island. Prince Waiklki will also support Michele's final dream by covering a four-night stay at their ocean-front hotel.

About Dream Foundation Dream Foundation, the only national dream-granting organization for terminally-ill adults, fulfills Dreams that pro final Dreams that pro-vide inspiration, comfort and closure at the end of life. With the support of a nationwide network of volunteers, hospices, health care organizations



STORYTIME-Every Wednesday, 10:30-11 a.m., 0-3

23—Application Assistance for SNAP, Medicare, JULY 23-

Chip and TANF from 2:15-4:15 p.m. at the McCulloch County Library. Get assistance with submitting new applications, renewing benefits, reporting case changes and uploading documents. No appointments needed.









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