SMACKTALK



July 2017

ANNOUNCEMENTS

ISSUE 39

- NOW ACCEPTING 2017 MEMBERS! MEMBERSHIPS STARTING AT \$50 PER YEAR!
- LIONS CLUB BINGO—FIRST TUESDAY OF EACH MONTH AT 6 IN THE OLD CITY HALL
- MEMBERSHIP DIRECTORY—SMACKOVERAR.COM
- OIL TOWN SHIRTS & TANKS AVAILABLE AT CHAMBER

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OIL TOWN RECAP
RECIPE

"**freedom** is never given...it is won"

Thank you to all who serve and have served.

Want to place a story or recipe in Smack Talk? Send it in for a chance to be featured next month!



Stop and pick up your FREE Arkansas Guides at the Chamber to help plan the rest of your summer!

- CALENDAR OF EVENTS
- ADVENTURE GUIDE
- WATER & WOODS
- Travel Guide
- STATE PARK GUIDE
- MOTORCYCLE GUIDE

Smack Talk is provided by:

The Smackover Chamber of Commerce
710 Pershing Hwy./ P.O. Box 275
Smackover, AR 71762
Hours: 9-12 Mon.-Fri.
(870) 725-3521/smkovrcofc@sbcglobal.net
Facebook.com/smackoverchamberofcommerce
Working and Serving Together for a

Better Community!



Since 1928, Rooted In Strength.

Oil Town **RECAP**

We had a fabulous time at Oil Town this year! Thank you to all who came out and enjoyed such a special event in the Smackover community.

Turtle Race

1st-Gage Greer, 2nd-Tucker Sharp, 3rd-**Ethan Hodges**

Smallest Turtle- Alexis Conway, Largest Turtle-Tucker Sharp

Egg Toss

5to7: Haylie Jones & Viggo ajistatha 8to10: Hunter Spradley & Cody Thurkill 13to11: Abby Bounds & Makenzie Litton 14& up: Amber Bale & Jake Roberson Biggest Splat: Chase Sullivan

> **Arm Wrestling** Girls

50-99lbs: 1st Grace Bolling, 2nd Kyleigh Wysinger

100-149lbs: 1st MaKayla Laney, 2nd Emilee Hodges

150-199lbs: 1st Makenzie Litton, 2nd Ja-

mia Critton

Women

100-149lbs: 1st Cristen Temples, 2nd Denise Williams

150-199lbs: 1st Chyna Riddell, 2nd Lacey Garner

Boys

50-60lbs: 1st Jase Meshell, 2nd Emmitt Anderson

60-99lbs: 1st Gunner Wilkerson, 2nd Gunner Zeek

100-149lbs: 1st Hunter Kirk, 2nd Cody

150-199lbs: 1st Austin Jones, 2nd Dawson **Biggers**

200+ lbs: 1st Blake Doherty, 2nd Vasiin Igou

150-199lbs: 1st Steve Jackson, 2nd Ricky

200-249lbs: 1st Johnathan Wilkerson, 2nd Tyler Manning

250+lbs: 1st Willie Anderson, 2nd Chase Sullivan

Tug of War

1st: Headhunters 2nd: Smackaroos

Rod Wrenching

Mens

1st: Jeff Moore, 2nd: Tony Diaz, 3rd: Mike Tipton

Womens

1st: Dana Pyron,2nd: Karent Canizales, 3rd: Mallory Ballard

Senior

1st: Doug Hodges, 2nd: Stevie Neal, 3rd: Eliseo Martinez

Duck Race

1st: Lisa Young, 2nd: Josh Maroney, 3rd: Carrie Blackwell, Last Duck: Mike Hearnsberger

GOD BLESS AMERICA

Not so **Sloppy** Joe Rolls

Ingredients:

2 lbs pound ground beef (or turkey)

4 cloves garlic, minced

1 small onion diced

1/2 cup green bell pepper diced

1/2 cup red bell pepper diced

8 ounces tomato sauce

1/2 cup ketchup

3 tablespoons brown sugar

2 tablespoons Worcestershire sauce

1 teaspoon prepared mustard

1/2 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon crushed red pepper optional

8 Rolls unsliced

Directions:

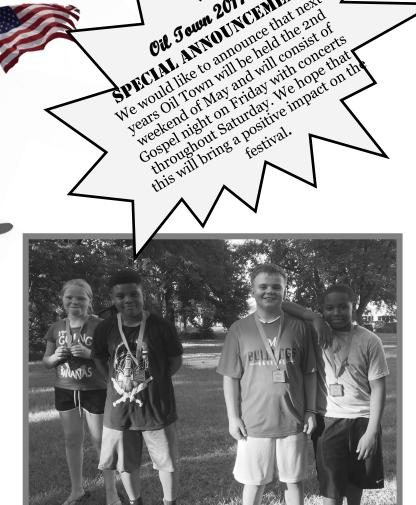
Preheat the oven to 350

Set a large pot over medium-high heat. Add the ground beef, onions, and peppers and cook until no longer pink, breaking apart and stirring as the meat cooks. Drain fat, then return to the heat garlic and cook for 1-2 minutes.

In a medium bowl, stir together tomato sauce, ketchup, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder, and red pepper, until well combined. Pour over browned meat, stir, and simmer for a few minutes until

While sauce is simmering, cut your rolls in half and with a knife hollow out the inside. Once the rolls are hollow spoon the saucy mixture into the rolls

Bake the rolls on a baking sheet for 15 minutes until just lightly crispy on the outside.



We would like to announce that next will he held the 2nd Ne would like to announce that next years Oil Town will be held the znd years ond of May and will concier of

Kids Horseshoe Winners!