

SMACKTALK

July 2017



ANNOUNCEMENTS

- 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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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!



Oil Town Car Show 2017

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/smkoivrcofc@sbcglobal.net

Facebook.com/smackoverchamberofcommerce

Working and Serving Together for a

Better Community!



Smackover State Bank
MEMBER FDIC

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 Jamia 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 Smith
150-199lbs: 1st Austin Jones, 2nd Dawson Biggers
200+ lbs: 1st Blake Doherty, 2nd Vasiin Igou

Men

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

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 warm.

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.



Oil Town 2017 SPECIAL ANNOUNCEMENT

We would like to announce that next years Oil Town will be held the 2nd weekend of May and will consist of Gospel night on Friday with concerts throughout Saturday. We hope that this will bring a positive impact on the festival.



Kids Horseshoe Winners!