

SMACKTALK

AUGUST 2017

ANNOUNCEMENTS

- Board Meeting—3rd Tuesday of each month
- Interested in becoming a **member**? We would love to have you!
- **Lions Club Bingo**—Held the First Tuesday of Each month at 6:00 in the old City Hall
- Follow the Smackover Chamber Commerce & The Smackover Oil Town Festival on Facebook for Chamber News & Oil Town Announcements
- Want to put an announcement (Birthday, anniversary, etc) story, or recipe in smack talk? Simply send us an email!
- **MEMBERSHIP DIRECTORY ON THE WEBSITE!** Don't forget to use members for your needs!
- Stop and pick up your **FREE ARKANSAS GUIDES** at the Chamber: Calendar of Events, Adventure Guide, Water and Woods, Travel Guide, State Park Guide, Motorcycle Guide

2017 TEACHERS LUNCHEON RECAP

We had a great time honoring our teachers. Thank you to the following donors for helping us make this luncheon a success:

Sponsors

Smackover State Bank
Jerry Langley Oil Company
Lee-Spears Operating
Triple N Oil
C & F Construction
Gary de Yampert, CPA
Rutledge Properties
Newton Well Service
Door Prize Donors
First Financial Bank
Classic Dress Shop

7th Street Florist
Shelter Insurance
Smackover Motors
Taylor Tire
Museum of Natural Resources
Insurance Center
Smackover State Bank
Tasty Donuts
Phillips Well Service-Oil
Hickory
Broadway Printing
Don's
Expressway
Traylor Equipment
Smackover Pharmacy
Quality Used Furniture
The Copper Pot
Pizza Pro
The Willow

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From the School District:

On behalf of the Smackover-Norphlet School District, we would like to thank the Smackover Chamber of Commerce and all their sponsors for the Back to School Luncheon held Monday, August 7, 2017. The meal was delicious and the door prizes were awesome too! Thank you to the chamber officers, all members, and anyone else who had a hand in the preparations for this luncheon. It truly was appreciated! Thank you for getting our 2017-2018 school year off to a great start.





AUGUST

seasonal produce list

VEGETABLES

Bell Peppers
Carrots
Celery
Corn
Cucumbers
Eggplant
Garlic
Green Beans
Onions
Summer Squash
Swiss Chard

FRUITS

Apples
Avocado
Bananas
Blackberries
Blueberries
Cantaloupe
Figs
Nectarines
Peaches
Plums
Raspberries
Tomatoes
Watermelon

UPROOT KITCHEN

ROASTED TOMATO SAUCE

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Serves: makes 2 to 2½ quarts of sauce

Ingredients

- 5-6 pounds medium or small tomatoes, stems removed
- 1 of garlic, peeled (you can chop the garlic or keep the cloves whole)
- ⅓ cup extra virgin olive oil
- ½ cup fresh basil leaves-medium head
- kosher salt and freshly ground black pepper

Instructions

- Preheat the oven to 250 degrees F.
- Place Polenta the tomatoes on large baking sheet with a raised 1-inch lip. Add the garlic cloves and drizzle with extra virgin olive oil. Use your fingers to mix well to coat. Top with torn basil leaves and season with kosher salt and freshly ground black pepper.
- Bake for 4 hours or until tomatoes are soft and bursting.
- Allow to cool then pour into a blender in batches. Pulse 2-3 times then blend for 1 minute or until desired chunkiness. Pour into quart size jars or into freezer bags to freeze flat.

Will keep in the refrigerator for 1 week or 4 months in the freeze

Ways to use it:

Add a cup or so of milk or half and half and warm it up for a flavorful tomato soup.

Use it to bathe frozen meatballs on a solid sourdough bun to make a divine meatball sandwich.

Of course it's the base for a zesty lasagna. Or even for a short cut lasagna soup.

A cup of the sauce is perfect as dipping sauce for fritti misto or fried calamari.

Spread it on french bread halves, top with mozzarella and any other toppings for a French Bread pizza.

Nestle a few chunks of chicken breast in warmed sauce and cook over medium for 25-30 minutes or until the chicken is cooked through.

Back to School

There are 11 things wrong with this picture. Can you find them?



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!*

