

SMACK TALK

Provided by: The Smackover Chamber of Commerce

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.) in smack talk? Simply send us an email!*
- *What do you want to see at Oil Town next year? Send us a message on FB or write us with your ideas!*
- **Oil Town shirts/tanks & 3 on 3 shirts now only \$5!** Stop by the chamber to get yours before they are gone for good!
- **MEMBERSHIP DIRECTORY NOW ON THE WEBSITE!** Don't forget to use members for your needs!
- **OCTOBER 7th: HOMECOMING!!**

GO BUCKS!

Don't miss the annual

Trunk or Treat

Monday, October 31st

5:30-Merchant Trick or Treat: Downtown
6:30-Costume Contest: Tennyson Park

Come out and enjoy Merchant Trick or Treating, Best Costume & Decorated Trunk Contests, & more fun activities provided by local Church and school groups!

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Stay Safe this Halloween

1. Decorate costumes and bags with reflective tape or stickers and, if possible, choose light colors. Since masks can sometimes obstruct a child's vision, try non-toxic face paint and makeup whenever possible.
2. Have kids use glow sticks or flashlights to help them see and be seen by drivers.
3. Children under the age of 12 should not be alone at night without adult supervision. If kids are mature enough to be out without supervision, remind them to stick to familiar areas that are well lit and trick-or-treat in groups.
4. Popular trick-or-treating hours are 5:30 p.m. to 9:30 p.m. so be especially alert for kids during those hours.
5. When selecting a costume make sure it is the right size to prevent trips and falls.



Happy Fall Ya'll!

Did you Know... More American Presidents were born in the month of October than any other month. They were John Adams, Rutherford B. Hayes, Chester Arthur, Theodore Roosevelt, Dwight Eisenhower, and Jimmy Carter.

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PUMPKIN FACTS

- Pumpkins are a member of the gourd family, which includes cucumbers, honeydew melons, cantaloupe, watermelons and zucchini. These plants are native to Central America and Mexico, but now grow on six continents.
- The largest pumpkin pie ever baked was in 2005 and weighed 2,020 pounds.
- Pumpkins have been grown in North America for five thousand years. They are indigenous to the western hemisphere.
- In 1584, after French explorer Jacques Cartier explored the St. Lawrence region of North America, he reported finding "gros melons." The name was translated into English as "pompions," which has since evolved into the modern "pumpkin."
- Pumpkins are low in calories, fat, and sodium and high in fiber. They are good sources of Vitamin A, Vitamin B, potassium, protein, and iron.
- The heaviest pumpkin weighed 1,810 lb 8 oz and was presented by Chris Stevens at the Stillwater Harvest Fest in Stillwater, Minnesota, in October 2010.
- Pumpkin seeds should be planted between the last week of May and the middle of June. They take between 90 and 120 days to grow and are picked in October when they are bright orange in color. Their seeds can be saved to grow new pumpkins the next year.

SMACKOVER CHAMBER OF COMMERCE

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*Working and Serving Together for a
Better Community!*





Pictured in photo (LtoR) Front-Owner: Tasha Cook, Autumn Winans, Eutopia Bradfield, Gabe Cook, Stacy Mullins, Tina Ruddell
Pictured in photo (LtoR) Back-Keith Miller, Stephanie Thomas, Mayor Bobby Neal, Benjy Hildebrand, Jim Yeager, Kyle Wimsett

Ribbon Cutting

The Smackover Chamber of Commerce is happy to introduce the Opening of Infinity Bouquets in downtown Smackover. With 20 years' experience, owner Tasha Cook has had the privilege of working with the best floral designers in the state. She is a unique florist with a European flair. She enjoys spreading love with beautiful floral arrangements for any occasion. With affordable prices, anyone can enjoy the finer

things in life. Whether loved ones are near or far, you can count on Infinity Bouquets to deliver. Stop in and check out all of the traditional and untraditional arrangements, while browsing through all of the awesome gifts throughout the shop!

Address: 702 Broadway

Phone: (870) 862-3130

Email: infinitybouquets@outlook.com



DON'T LET THE MONSTERS OUT!

In honor of October let's talk about the three monsters that most of us have trouble with—*Pride, Jealousy, and Selfishness!*

PRIDE: What is pride? Look at what's in the exact middle of the word pride! It is the letter "I". When I put myself in the middle of everything, I am being prideful. Pride means being arrogant and insolent. We can clearly see that pride is sinful and that no one has any reason to be prideful at all. One way to avoid the sin of pride is to remain humble and help to serve others. Simply because it's hard to serve others, and still be full of pride.

When pride comes, then comes disgrace, but with humility comes wisdom. Proverbs 11:2

To fear the LORD is to hate evil; to hate pride and arrogance, evil behavior, and perverse speech. Proverbs 8:13

JEALOUSY: How can we overcome jealousy? Here's a start: 1. Stop comparing yourself to others: what God has in mind for you isn't the same as for someone else. So you don't have to feel bad that you don't have all the qualities, features, money, or anything else that someone else has. Your journey is YOURS! 2. Don't put yourself first all of the time: change your focus from yourself and find a way to bless others! There is a feeling of satisfaction that only comes when you're a blessing to someone else. Your priorities start changing, and one day you realize that the things that used to make you so jealous and so nuts, don't bother you so much anymore. 3. Stop wanting what others have if you're not willing to go through what they did to get it: Now this isn't true for everything but look at it like this, if you

see someone who is physically fit, you have no right to be jealous unless you are willing to workout, and find ways to stay healthy right!? 4. Focus on what's positive in your life: God has given you so many wonderful gifts that many other people don't have. Focus on using those gifts to help someone else. Breaking free from jealousy begins with your thoughts. When you change the way you think, it will change the way that you feel and act.

Anger is cruel and fury overwhelming, but who can stand before jealousy? Proverbs 27:4

SELFISHNESS: Selfishness is that attitude of being concerned with one's own interests, above the interests of others. The opposite of selfishness is having love and compassion. If we are truly devoted to each other in brotherly love, then we cannot have selfishness.

Do nothing out of selfish ambition or vain conceit. Rather, in humility value others above yourselves, not looking to your own interests but each of you to the interests of the others. Philippians 2:3-4

Turn my heart toward your statutes, and not toward selfish gain. Psalm 119:36



5 Simple Game Day Recipes

Slow cooker beef nachos

Simply cook your meat of choice in a crockpot with broth, open up the chips, & let your guest's layer on toppings of choice (cheese, beans, tomatoes, onions, peppers)!

Crunchy Taco Cups

Place wonton wrappers in muffin pan to make cups. Fill with seasoned taco meat & layer on taco toppings of choice!

Cheese Balls

Cut up string cheese sticks in small squares, dip in milk, coat with parmesan, & bake at 425 degrees for 5-10 minutes!

Mini Corn Dog Muffins

Using a corn bread mix of your choice, fill muffin tins and place a 1in' slice of hot dog in the center. Bake as suggested on box.

Jalapeño Popper Egg Rolls

Slice jalapeños in small slices (or buy in a can) & mix with cream cheese, & a small amount of cheddar cheese. Wrap in egg rolls, using water on the edges to completely seal wrapper. Place in vegetable oil heated to 350 degrees. Fry & enjoy!

Send us your recipes to be featured in next month's newsletter!