

The Oaklander

A monthly publication of
The Oakland Area Improvement Association, Inc. (OAIA)
6093 Oakland Road, Oakland, AR 72661



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Maryellen Newton, Editor-in-Chief · Barbara Arlet, Elaine Byng, Beverly Church, and Kathy Lohrei, Contributing Staff

VETERANS BREAKFAST

Join us at the Community Center on **Saturday, November 12 from 11-2** for a Veterans Day Luncheon.

We ask for donations at the door, but Veterans eat for free!

Event organizer Jenny Rae is still in need of assistants to help with serving and clean up, and donations of dessert items would be greatly appreciated.

For more information, contact Jenny at 431-4096.

HOLIDAY GREETINGS

It's time to be thinking of sending a holiday greeting to your friends and neighbors by posting a message in the December issue of *The Oaklander*.

All ads must be submitted by **FRIDAY, NOVEMBER 18**. Ad cost is \$2, with a 30-word maximum. Checks should be made payable to "OAIA".

Your ad copy and payment may be dropped in our mailbox in the Community Center foyer.

November 2016

FROM YOUR NEIGHBORS

In October we received several e-mails and a Facebook message from our readers asking us to share these messages: Slow down on Route 202 and Watch your Pets!

Apparently there have been several recent near-accidents on 202 involving drivers exceeding safe speed limits and/or crossing over the double-yellow line into opposing traffic.

One gentleman reported that he had to brake suddenly because of two dogs that darted into the roadway. This almost caused a wreck because the truck following him was right on his bumper.

So please slow down on Route 202, and stay in your own lane. Just because there is no traffic in your immediate area doesn't mean that the road is clear around the next bend.

And if you're a pet owner, particularly living on or near Oakland Road, please try to keep Rover and Fido out of the roadway. Your neighbors (and your pets) will appreciate your efforts.

LIBRARY NEWS

A Very Happy Thanksgiving, Everyone! The fundraisers for this year are done! Casino Night was a lot of fun.

The weather is finally cooling down so it is time to start snuggling up with a good book. Try out a new author this month so you can put them on your Christmas wish list next month!

Stop in and check out what the library has. Our inventory is growing; the new books this month are Karen Slaughter and Paul Doiron.

If you have any requests, suggestions or comments let me know by calling 656-0615.

Berenda O'Neal
Head Librarian

QUOTABLE QUOTE

"Thanksgiving is an emotional holiday. People travel thousands of miles to be with people they only see once a year. And then discover once a year is way too often."

Johnny Carson

GILBERT REAL ESTATE

THE JENSEN TEAM offers a free market analysis to those planning to sell their property. We live in Oakland and are proud to represent our Oakland and Promise Land neighbors. Together we have 35 years of real estate experience helping sellers and buyers to the next chapter of their lives. Call Jim at (870) 321-8355 or Vicki at (870) 421-5590, or send an e-mail to jimvicki@gilbertrealty.com.



PRICE REDUCED! Scenic Mini Ranch set in some of the prettiest land you have ever seen, just minutes from Bull Shoals Lake access. Well-maintained 1400 sq. ft. home on permanent foundation, metal roof, office, shop, barns, pond, several outbuildings, beautiful pastures, fenced/cross fenced. Saddle up, and make this yours today! Just \$119,900!



CUSTOM 3 BEDROOM 2.5 BATH on 16.37 Acres M/L, SS kitchen joins spacious dining area, which opens to a 4-season sun room. Special features include a wood burning fireplace, split bedroom plan, master bedroom en suite, walk in closet, central vac, full basement, 2 car attached garage, 40X30 outbuilding w/ concrete/electric. Country living at its best. \$249,900. Adjoining 6.43 acres with septic, and city water available at road. \$24,900.



PRICE REDUCED! Bull Shoals Lake Getaway with year round limited lake view. This 3 bedroom, 2 bath home has a complete remodel of the living quarters including new metal roof, vinyl siding, doors, windows, hardwood floors, remodeled baths, kitchen with granite counters, and new cabinets in 2016. Seller will give \$1000 CREDIT to buyer at closing for range/oven. \$159,900.

GUN RAFFLE WINNERS

September's winner was Tanner M. from St. Clair, MO. October's winner was Noah Q. of Washington, MO.

PLASTIC, NOT PAPER

When donating aluminum cans at the Community Center, please use plastic bags and tie them shut before dropping the bags in the pickup station. **No paper sacks or boxes, please!** Thank you from the OPLFPD.

Submitted by Larry McAllister

MEDICAL SUPPLIES

Do you need to borrow a wheelchair or quad cane? How about a shower seat or walker? If so, your neighbors can help! Contact Ann Haesele at (870) 431-8294 to see if we have what you need, or if you have items you'd be willing to lend.

FOR SALE

16-foot Steury boat and trailer. Seats 9. Has been reupholstered. Rebuilt 60-HP Mariner outboard motor. Has been detailed.

Includes fish finder, extra trailer jack, and extra life jackets. \$1,400.00, or best offer.

Call (870) 431-8363 or (515) 289-2856.

BLUE JUG FARM

There are a lot of things going on at the farm! So for the remainder of the fall and winter, we'll be baking our homemade bagels, bread, cookies, and pies **to order only**.

We'll still be delivering baked goods and salad greens to the Community Center Saturday mornings. If you'd like to place an order, you may contact us at 870-481-5282 or at bluejugfarm@hotmail.com.

WHY WASN'T THIS IN THE NEWSLETTER?

A reader recently posed a question as to why a specific item wasn't posted in the newsletter. Our answer to that query was simple: if we don't know about an issue or event, we can't write about it!

It's the responsibility of the persons in charge of events, groups, and organizations to provide us with any information they deem newsworthy. So please let them know you'd like something included in the newsletter, rather than scold us for "failing to include it" in *The Oaklander!*

HILLTOP BAPTIST CHURCH

Pastor Joel Holth and the congregation would like to invite all children and adults to Sunday School (10 a.m.) and Worship Service (11 a.m.) A nursery is provided during Worship Service.

Bible Study is held at 6:30 p.m. each Wednesday.

Communion is the first Sunday of each month; a potluck lunch is held on the fifth Sunday on those months with five Sundays.

Plans to enlarge our church building are underway! As part of our fundraising campaign, we sold cookbooks for \$10.00 each. We have just a few copies left!

Happy Birthday

- 1 Jenny Rae
- 3 Laura Norman
- 3 Michelle Lewis
- 7 Tina Sorrells
- 12 Aileen Cochrane

ADVERTISING SPACE AVAILABLE

If you are interested in advertising your business on the billboard sign on Highway 5 at the intersection with Highway 202, contact Marlene at (870) 431-4294.

TC ALL NATURAL FERTILIZER/TC SYNTHETIC OILS

We stock AMSOIL synthetic oil and lubricants and AGGRAND all natural liquid fertilizer. If we don't have it, we'll get what you need, when you need it!

Call Tim or Carrie Litzsinger at 636-233-2095. We are always glad to have you stop by, but you may want to give us a call first. You will find us at 8534 Oakland Road or online at tcallnaturalfertilizer.com or tcsyntheticoils.com.

THE BARN CAFÉ

(870) 431-4294

Now serving beer and wine!

Nov. & Dec. hours

Saturday and Sundays 8 a.m. to 2 p.m.
Mon. Wed. & Fridays 11 a.m. to 7 p.m.

November Specials

Mondays: Busch & Busch Light \$2.00 all day

Sampler plate of cheese sticks, jalapeno poppers,
battered mushrooms & cauliflower,
served with homemade ranch dressing
\$8.50

Wednesdays: 'Mexican'

Friday dinners: (begin at 4:30 p.m.)

Nov. 4th Veal with linguini and homemade
marinara sauce
Nov. 11th Pork Tender dinner
Nov. 18th Chicken Piccata
Nov. 25th Beef Stroganoff

**GAIL'S PETS -
SECOND CHANCE**

Gail's Pets always needs volunteers to groom and walk dogs, and donations of dog food, cat food, and kitty litter are always appreciated. Gail will also pick up scrap metal and dog houses.

Call Gail at (870) 431-8229, Tommie at (870) 431-4325 or (303) 956-7839, or e-mail Gail at gailspets@hotmail.com. To see our adoptees, visit www.gailspets.org.

We also have an Amazon Smile account and a page at www.gofundme.com/gailspets.



JUST PASSING THROUGH?

Darcie Didden reports that she and a friend, "...spotted this big white patch far off, and pulling up closer to them without scaring them we discovered an entire flock of the American White Pelican. I have heard from others that they are here every year." Thank you, Darcie, for sharing your photos and story!



IN THE KITCHEN WITH KATHY

by Kathy Lohrei

Autumn Squash Casserole

Do you need to bring a dish for a get together with your family or friends? Here is a great Thanksgiving side dish.

Ingredients:

SQUASH:

3 pounds butternut squash, peeled, seeded
and cut into $\frac{3}{4}$ inch chunks

$\frac{1}{4}$ cup butter

1 tablespoon brown sugar

$\frac{1}{4}$ teaspoon salt

Dash of white pepper

APPLES:

1 $\frac{1}{2}$ tablespoons butter

6 cups apples, peeled, cored and sliced

$\frac{1}{4}$ cup white sugar

TOPPING:

1 $\frac{1}{2}$ cups cornflakes, coarsely crushed

$\frac{1}{2}$ cup chopped pecans

$\frac{1}{2}$ cup brown sugar

2 tablespoons melted butter

Directions:

Preheat oven to 350 degrees. Place the squash pieces in a saucepan and cover with water. Bring to a boil and cook until squash is tender, about 15 minutes. Drain; then mash the squash with butter, brown sugar, salt and white pepper.

Heat the 1 $\frac{1}{2}$ tablespoons butter in a large skillet over low heat; stir in sliced apples and sprinkle with the white sugar. Cover and cook over low heat until barely tender, about 5 minutes, stirring occasionally. Spread the apples in a 3-quart casserole. Spoon the mashed squash evenly over the apples.

Stir together the cornflakes, pecans, the $\frac{1}{2}$ cup brown sugar and melted butter. Sprinkle the cornflake mixture evenly over the squash. Bake in the preheated oven until heated through, about 15 to 20 minutes.

The squash can be baked in the oven, or cooked in the microwave. You can use acorn squash. It's also a great way to use leftover squash.

The apples should be a dry apple such as Jonathan or Rome. The casserole can be made a day ahead, just add the cornflake topping before you put it in the oven.

Have a Happy Thanksgiving!!

NOVEMBER 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Women's Club 12:00 p.m. Sportsman's 6:30 p.m.	2 Library 10 a.m. - 12 p.m.	3 Women's Exercise 9-10 a.m. Water Board 6 p.m.	4	5 Library 10 a.m. - 2 p.m.
6	7 Women's Exercise 9-10 a.m.	8 ELECTION DAY YOUR VOTE COUNTS!	9 Library 10 a.m. - 12 p.m.	10 Women's Exercise 9-10 a.m. Busy Bees 9 a.m. O/PLFPD*** 6:30 p.m.	11	12 Veterans' Luncheon 11 a.m. - 2 p.m. Library Closed
13	14 Women's Exercise 9-10 a.m. OAlA 7 p.m.	15	16 Library 10 a.m. - 12 p.m.	17 Women's Exercise 9-10 a.m.	18	19 Library 10 a.m. - 2 p.m.
20	21 EHC 10 a.m.	22 Women's Exercise 9-10 a.m. Card Class 1 p.m.	23 Library 10 a.m. - 12 p.m.	24 Women's Exercise 9-10 a.m. Busy Bees 9 a.m.	25	26 Library 10 a.m. - 2 p.m.
27	28 Women's Exercise 9-10 a.m.	29	30 Library 10 a.m. - 12 p.m.			

*** O/PLFPD meets at the Three Brothers Station on Hwy 5N.

Any additions or changes to the calendar should be sent to **TheOaklander@outlook.com** no later than the **22nd of the month** for inclusion in the next edition. All items submitted after the 22nd of the month will be published in the following month's edition.