

# Obituaries

## Elaine Jeffreys, 84

Elaine Kathryn Jeffreys, age 84, of Brady, passed Thursday, July 11, 2024, at her residence in Brady. She was born May 14, 1940, in San Luis Obispo, CA, to Earl Travis and Juanita (Tyler) Travis. She was a 1958 graduate of Point Loma High School in San Diego, CA. She married Kenneth Jeffreys on June 14, 1958, in Las Vegas, NV.



ELAINE JEFFREYS

Elaine and Kenneth moved their family to Brady in 1970. After their kids were grown, Elaine decided she wanted to do something with her life and decided to enroll in LVN school at the age of 50. After graduating, she worked at the Brady Clinic for Dr. McAnelly for several years and then for Brady Home Health for several years. She enjoyed sewing, playing tennis and riding horses. She was a member of the Rochelle Baptist Church.

### Death Notices

Mabel Marie Jones, age 102, of Brady, passed away Friday, July 12, 2024, in San Angelo. Services will be held at 2 p.m. Thursday, July 18, 2024 at Leatherwood Memorial Chapels. The family will receive friends prior to the service from 1-2 p.m.



The Heart of Texas Red Hat Society are planning an out-of-town lunch at Marble Falls to join former club member Cookie Underwood and her family from Texas to Hawaii. Contributing Partner Turo will host a car for their time on the island. Prince Waikiki will also support Michele's final dream by covering a four-night stay at their ocean-front hotel.

# Baked in Out Oven

By SANDRA BARLEY



I have to say that this food holiday is probably one of my absolute favorites! July 23rd is Peanut Butter and Chocolate Day! What could be better?

Did you know that Reese's Pieces (introduced in 1976) was the first candy that paired chocolate and peanut butter (according to my quick research). I can't believe that it took that long for a company to combine the chocolate and peanut butter! Here are some recipes to try to celebrate Peanut Butter and Chocolate Day (I really can't believe there isn't a Peanut Butter and Chocolate Month).

**PEANUT BUTTER PROTEIN BALLS**  
1 cup oats  
1/4 cup Flax Seed  
1/4 to 1/2 cup Honey (to taste)  
1 cup creamy Peanut Butter  
1 tsp. Vanilla  
1/4 cup mini chocolate chips\*

Mix ingredients well, roll into balls and refrigerate in an airtight container. \*Substitute cranberries for chocolate chips or use both for added flavor  
*Danielle Williams*

**EASY COOKIES**  
1 box Ritz crackers  
peanut butter  
1 (24 oz.) pkg. white almond bark  
Bring water to a boil in the bottom pan of a double boiler. Put white almond bark in top pan, place over water, cover and turn off burner. Let stand for several minutes. Stir with rubber spatula until almond bark is completely melted.

Take 2 Ritz crackers and spread peanut butter between them. Dip and coat crackers

with melted almond bark. Put on wax paper so almond bark can harden. Easily made and delicious!

**Dorothy Hunt**  
Sandra's Note: I would so substitute chocolate almond bark for the white almond bark!

And yes, I have shared this recipe many times, but I still have many requests for it, so here it is again!

**PEANUT BUTTER BARS**  
Reynold's Wrap "Non-Stick" Foil

Betty Crocker Peanut Butter Cookie Mix (pouch mix, mixed using ingredients listed on pouch)

Reese's Peanut Butter Cups (6 of regular size)  
Line 9" by 9" square pan or a small oblong pan with Reynold's Wrap "Non-Stick" Foil. Let the ends hang over the sides so you can lift your cookies out when done.

Mix the Peanut Butter Cookies according to package directions and pat into foil lined pan. Bake until very light and not fully set. While the bars are baking, remove wrappers from the Peanut Butter Cups and chop them up, approximately 1/4" to 1/2" pieces.

As soon as you remove the pan from the oven, sprinkle on the Reese's Peanut Butter Cups pieces and press lightly (see, don't let the bars get too done). Let cool in pan. The PB pieces will melt but overnight they will harden again. Pull the whole thing out of the pan and peel the sides back. Slice in squares and enjoy.

You will want regular or giant size RPBC since you have to peel them and those miniatures take forever to peel!

This treat can be made in 15 minutes or less (but you can't eat right away because the Peanut Butter Cup pieces are too gooey!).

Remember Betty Crocker is your friend!  
*Sandra Barley*

**PEANUT BUTTER BALLS**  
1 cup powdered sugar  
1 cup peanut butter  
1 cup chocolate mini chips

3/2 cup powdered milk  
3 T water  
Graham cracker crumbs  
Mix all ingredients (except graham cracker crumbs) in a large bowl. Roll into balls, then in graham cracker crumbs. Refrigerate until ready to serve.

**PEANUT WHIRLS**  
Almond Bark (White)  
Peanut Butter  
Peanuts

Chocolate Mini chips  
Melt the almond bark and stir until smooth. Add a large spoonful of peanut butter. Stir well until smooth. Add the peanuts and stir. Drop in chocolate chips and stir (not too much). Spoon immediately onto wax paper or into candy cups. Let harden.

**PEANUT BUTTER COOKIE TRUFFLES**

1 (1-pound) package Nutter Butter peanut butter sandwich cookies, or another brand  
1 (8-ounce) package cream cheese  
1/2 cup peanut butter  
1/2 cup powdered sugar  
16 ounces semisweet or milk-chocolate chips  
1/3 cup Nestlé Toll House Swirled Milk Chocolate & Peanut Butter Morsels (optional)

Line a large cookie sheet with wax paper. In a food processor, crush and process the cookies into fine crumbs, in 2 batches.

Line a large cookie sheet with wax paper. In a food processor, crush and process the cookies into fine crumbs, in 2 batches.

When set, refrigerate until firm. Store covered in the refrigerator.

(You want a crumb, not a powder.) Or place the cookies in a resealable plastic storage bag and crush with a rolling pin.

Using an electric mixer, or beating by hand in a bowl with a spoon, combine the cream cheese, peanut butter and powdered sugar with the cookie crumbs until thoroughly mixed and a creamy dough forms; there should be no white traces of cream cheese.

Using your hands, roll the dough into walnut-size balls, approximately 3/4-inch in diameter, and place on prepared baking sheet. Refrigerate or freeze the balls for at least 1 hour.

Place the chocolate chips in a microwave-safe bowl. Microwave for 1 minute at medium (50 percent) to high power, then remove and stir. Return mixture to the microwave, heating for 10- to 15-second intervals, and stirring for 30 seconds between heating sessions. When most of the chips are melted, a final stirring should melt the remainder. Do not overheat the chocolate or it will seize up.

When ready to coat the cookie balls, remove them from the refrigerator or freezer. Using a fondue fork, small fork, wooden skewer or chopstick, dip each peanut butter ball into the melted chocolate, allowing the excess to drip back into the bowl. Place the coated balls on wax paper. If the chocolate begins to stiffen, reheat it briefly in the microwave. (Fit is too thick, reheat with a teaspoon or two of shortening.)

Let the coating harden at room temperature. If desired, melt the Swirled chips in the microwave and drizzle over the tops of each candy.

When set, refrigerate until firm. Store covered in the refrigerator.

Makes 3 1/2 to 4 dozen.

# Dream Foundation sends terminally-ill Rochelle mother, wife, Army veteran to Hawaii

U.S. Army veteran Michele Lefever, 39, of Rochelle, has been granted a dream trip to Hawaii through Dreams for Veterans. Dreams for Veterans is a program of Dream Foundation, which fulfills final dreams for terminally-ill adults across the United States and Puerto Rico.

Dream Foundation's Sustaining Partner, Alaska Airlines, will generously cover air transportation for Rochelle and her family from Texas to Hawaii. Contributing Partner Turo will host a car for their time on the island. Prince Waikiki will also support Michele's final dream by covering a four-night stay at their ocean-front hotel.

**ABOUT DREAM FOUNDATION**  
*Dream Foundation, the only national dream-granting organization for terminally-ill adults, fulfills final dreams that provide inspiration, comfort and closure at the end of life. With the support of a nationwide network of volunteers, hospices, health care organizations*

and committed donors, the organization has served more than 35,000 final Dreams over the last thirty years. Dream Foundation has Charity Navigator's four-star rating - its highest - for sound and transparent fiscal management ensuring its donors and partners that their investment will be used wisely. Dream Foundation receives no state or federal funding, relying on individual and corporate donations. To support the mission, please visit [DreamFoundation.org/donate](http://DreamFoundation.org/donate).

Michele and her love, Jose, married in August of 2023. They have two children, a 15-year-old daughter and 13-year-old son. Just three months later, after moving into the home of their dreams, Michele received the devastating news of a breast cancer diagnosis. Five months later, she was told that it was terminal.

**STORYTIME**—Every Wednesday, 10:30-11 a.m., 0-3 year olds.

July 23—Application Assistance for SNAP, Medicare, Chip and TANF from 2:15-4:15 p.m. at the McCulloch County Library. Get assistance with submitting new applications, renewing benefits, reporting case changes and uploading documents. No appointments needed.

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