

HISTORY & FOLKLORE



Liberty motorcycle buffs (l-r) are Eddie Love, Perry Havard, Mike McCollum and John Parsons. Mike's wife, Marsha, can be seen behind him. She also is an avid rider.

From Illustrated Press of Liberty County, Thursday, April 15, 1971 –

The activities of youth in the Liberty area emphasize the active – usually motorized. The various breeds and generations of motorcycles can be seen on most any street at any time. It is recognized by practically everyone as a great sport and pleasure, but it is a bit risky for the tastes of some.

For those who don't find cycling too risky, there is a large and highly satisfactory spot in the west of Liberty near the Trinity River that offers the proper exercise ground for the challenge. These pictures were made Sunday afternoon, Easter, as a number of young people coursed about the many trails in the sand excavations.



Perry Havard reaches spectacular height as he rises above the lip of the embankment. The area is a huge excavation left by sand haulers over a period of many decades.



Kevin Wiggins, 13, is a lucky boy. His dad, Charles Wiggins, is interested in the things nearest a boy's heart – motorcycling and flying, for instance. Charles is riding about in the Liberty sand pits while Kevin keeps an eye out for pointers. The bike will likely fall to Kevin in the future.

Informally Speaking –

Hot Peppers

by Homer Smith (1995)

A little green pod shaped much like a torpedo, is gradually working its way into prominence at all levels of society where good and hearty food is served. Especially in the Southwest, the jalapeno has begun to become an intricate part of so many culinary offerings. It is not unusual to see a bowl of these delicious little delicacies served with the other foods at an out-of-door barbecue, fish fry or at many dinner tables.

Recently I was a guest in a friend's home where a portion of these peppers were served with snacks much like some would serve a bowl of popcorn or on a relish dish. Apparently some are hotter than others as these served were on the mild side, tasty and delicious, and to me a complete new innovation in hors d'oeuvres.

There are many ways to prepare the jalapeno. The most common method of preparation is to simply pick, wash and serve. Some entrepreneurs split this pepper, dispense with the seeds and stuff them with cheese, fish or most any other type of stuffing. I noticed one thing tho', that they were split lengthwise.

My wife was experimenting with these green delights and was told to eat one cut lengthwise, which she did with no immediate reaction. Then another cut crosswise was offered and suddenly a hot stinging sensation was felt on the tip of the tongue. She put that one down without so much as taking a single bite.

In a few minutes she looked at me with a rather painful expression and said, "We have to go home, now."

I was enjoying the conversation so did not move quite as fast as she would have liked.

Then she said, "I think I'm having a heart attack!"

That one slice of pepper caused such a flurry of activity and one we'll not soon forget. In a few minutes, tho', everything was fine again.

Some people make jalapeno jelly, ice cream toppings, seasoning for pinto beans and many other recipes for spicy additives to food.

This little "bugger" goes back a long, long time. History tells us that as far back as 1493 this small vegetable was mentioned and used in Central Mexico as a medicine. Folklore and some research "declare" this same pod is a remedy for inflamed kidneys, worms, chills, heart pains and tumors. If you believe all of these remedies I want to talk to you about buying some stock in a jalapeno farm that I'm thinking about starting.

Seriously, tho', this green delight is high in vitamin A and has some positive research to back its high content.

As a word of caution, however, for the first time or two, take it easy while biting into one of these offerings. Take only a small bite at the initial time as a generous bite might make you think you have just bitten into a piece of yellow jacket's nest.

Don't be surprised tho' that the next time you attend a social function where good food is served that there is an isolated array of jalapeno peppers tucked over to the side, just waiting to be devoured. So why not try it? You may like it.



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