

Letters to the Editor

Many a good man has failed because he had his wishbone where his backbone should have been.

~author unknown

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Hello,
My name is Susann Johnson and I was just reading your article on African American organ donation. On September the 9th it will mark my 4th year anniversary for my kidney transplant. I got lucky, because I did not have to wait long for my kidney. I started dialysis in 2000 I received my transplant in 03 two days after my 37th birthday. I thank God for the person who decided to donate her organs so that I and others might have a second chance at life. But before all of this happen to me I never once considered donating my organs, as a matter of fact one year before I became ill a co-worker had asked me if I would donate my organs. I told him no and he asked me why and I responded that I was born with my organs and I will die with my organs. I do not think that way anymore. Every since my path with kidney problems and transplant I have convinced my family to donate every organ that they have. It's really not a hard thing to do. We as African Americans are always talking about how things are, so why not try and make a difference. Because the life that you save could not just be someone that you know, but it could also be your own.

Thank you
Susann Johnson
Longview, Texas

What's Cook 'in?



Apple Pancakes

1Tbs. unsalted butter
5 Tbs. melted butter
3 Tbs. firmly packed light brown sugar
3 large Delicious Apples
1/8 Tbs. ground Ginger
1/2 Tbs. ground Cinnamon
1/8 Tbs. grated Nutmeg
1/8 Tbs. ground Clove
1/4 Tbs. Salt
1 cup heavy cream
2 Tbs. lemon juice
1/4 cup maple syrup
1Tbs. confectioners' sugar
1 batch filled pancake batter.

In saucepan over low heat, cook for 30 minutes
1Tbs. butter, brown sugar, apples, ginger, cloves, nutmeg, 1/4 teaspoon cinnamon and lemon juice.
Drain liquid. Beat cream, maple syrup and salt to soft state. Cover and refrigerate.

Brush wells of filled pancake pan with melted butter. Heat over medium heat and butter bubbles. Pour 1 Tbs. batter into each well. Cook 2 minutes. Spoon tsp apple filling into center of each pancake: cook 3 minutes. Transfer to plate and cook remainder of batter in this fashion.

Combine in small bowl confectioner's sugar and 1/4 tsp. cinnamon. Sprinkle on pancakes: serve with maple syrup and top with whipped cream. Makes about twenty-five.



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