



THE LINDSAY NEWS

Since 1902

Serving Readers in Lindsay, Bradley, Alex, Ninnekah, Maysville, Elmore City, Dibble, and the Surrounding Area



Volume 107 Number 18

THURSDAY, NOVEMBER 27, 2008

50¢ per copy

What, When & Where!

Christmas Celebration at Lindsay Murray Mansion will be held December 7 from 1 p.m. to 4 p.m.

Annual Thanksgiving Dinner will be held at the Calvary Baptist Church in Lindsay from 11 a.m. to 2 p.m. by the Howell family. Anyone who needs lunch delivered or a ride to the church needs to call the church Thanksgiving day at 756-2781.

Monetary donations, non-perishable food items and new toys are being accepted at the Lindsay Chamber of Commerce for the upcoming Christmas season. Items may be delivered to the Chamber of Commerce office, 107 N Main Street or checks may be mailed to PO Box 504, Lindsay, OK 73052. All donations are appreciated.

The Lindsay Band Boosters are selling the popular personalized cake pans by Karen. They are available in rectangular cake size, square brownie size, and pie size. There are covers available in different colors, and can be personalized as well. There are 48 designs to choose from. All proceeds will go toward the Lindsay High School band's projects and contests. Those needing more information or who are wanting to place an order are asked to call Carla Taylor at 756-2882 or Holly Belknap at 756-1969 or any band booster.

Fifth Sunday Singing Set at the Free Will Baptist Church at Lindsay November 30, 2008. All area singers are welcome to join, plus there will be congregational singing. Those needing further information should contact pastor Ancil Simmons at 405-756-1996 or Jim Midkiff at 405-756-8015.

Fifth Sunday Singing will be at the Cox City Baptist Church, Sunday, November 30 at 6 p.m. Pastor Bill Love would like to invite everyone to come and enjoy this evening of inspirational gospel music by Garvin County Sheriff Bill Roady and others. Refreshments will be served following the service. Invite all friends and neighbors. For more information call 405-756-8830 or 580-658-3951.

The Junior Class parents will have an after prom party meeting Thursday, December 4 at 6:30 p.m. in the High School Library.

Happy Thanksgiving

Christmas Open House To Be Held--



The Murray Lindsay Mansion is shown decorated for the upcoming Christmas open house celebration that will be held December 7.



Mary Jane Maidt, a descendant of the founders of Lindsay, is shown with her family at the Murray Lindsay Mansion. Maidt and members of her family will be on hand for the Christmas open house at the Mansion December 7.

Join Lindsay Family For Christmas At The Mansion

A Christmas open house will be held at the Murray-Lindsay Mansion Sunday, December 7 from 1 p.m. to 4 p.m. Descendants of the Lindsay family will be on hand to tell stories of memories of their days at the Murray Lindsay Mansion. Mary Jane Maidt, granddaughter of Anita Lindsay, Frances Bunch, great-granddaughter of Anita Lindsay, and Dorothy Laird, granddaughter of Anita Lindsay will be on hand to share their memories of one of Lindsay's greatest historical places. Santa will be on hand to give gifts to all the children and will also be available for pictures. There will be homemade goodies, punch, cider, cookies, and snacks handed out by Mrs. Claus herself. Admission is free, but donations are always appreciated. Those needing further information may contact Shawn Bridwell at 756-6502 or 756-3849.

Lindsay's Outstanding Season Ends With Loss To The Millwood Falcons

Lindsay's outstanding season came to an end Saturday night at Millwood as the Falcons held off the determined Leopards, 53-28.

After receiving the opening kickoff, the Leopards went three and out before Ben Garner recovered a Millwood fumble on the ensuing punt to give the Leopards good field position on the Falcon 34, but the offense stalled.

In spite of good defensive hits by John Pinnick, Kolby Webb, Jesi Millsap, Carson Tate and John Holliman, Millwood took the early lead as the Falcons put together a sustained drive of 76 yards. The first score came with five minutes remaining in the opening quarter on a five yard run by Thomas Darrington.

Stephon Bradley made a nice return to the Leopard 42, giving the Leopards good field position, but a fumbled pitch on the first play from scrimmage set the Falcons up on the Lindsay 26. A Richardson to Sanders touchdown pass of 27 yards upped the lead to 13-0 with 2:58 left in the first frame.

Lindsay was able to pick up a first down as John Branch ran for four yards to his own 33, but a penalty moved the Leopards back to the 18, and they were forced to punt the ball away again. Millwood was resting on the Leopard 42 as the quarter ended.

The Falcons advanced to the 32, where Branch stripped the ball-carrier of the pigskin and Webb recovered for the Leopards. Tim Hamilton found a leaping A.J. DePhillips in the middle of the field. DePhillips was able to hang on to the football and the Leopards were in business on the Falcon 43.

Turnovers continued to haunt the Leopards as a fumble on the next play turned the ball back over to the Falcons on their own 42.

Millwood quickly moved to the Leopard 40, but were stymied when Jordan Lukens intercepted and returned the ball to the mid-field stripe. Desperately wanting a score

before halftime, the Leopards faked a punt on fourth down, but an incomplete pass returned the ball to the Falcons on their own 48.

Millsap stood up Darrington with a hard hit on the first play from scrimmage, but the Falcons utilized their speed to move the ball down to the five yard line, where Darrington took it in to make it 19-0 with 5:17 left in the half.

After exchanging possessions, Carson Tate shot in and scooped up a fumble on his own 36. If Tate could have kept his balance, he had his sights set on the end zone.

This turnover sparked the Leopards offense, as Hamilton fired up the home crowd with a pass to Kris Milligan for 37 yards to the Falcon 27. On a third and three, Hamilton found Dakota Elledge for another first down to the 13. With 56

seconds left in the half, Milligan hauled in another pass from Hamilton, dodged two tacklers, and waltzed into the end zone to the put the Leopards on the board. Lukens toed the extra point, and the Leopards had new life, 19-7.

A hard-hitting Leopard defense caused another Millwood fumble on the kickoff, and Pinnick recovered on the Falcon 33. With the clock winding down, Hamilton hooked up with Lukens to the 16. As the Leopards were driving for another score to pull within a touchdown, Sanders picked off a pass and raced 90 yards to put the Falcons up 26-7 at the half. It was a big momentum swing going into the locker room.

Millwood started from their own 23 in the third quarter, and Holliman promptly delivered
See FOOTBALL Page 6

To Perform In The Nutcracker--



Pictured above are Janet's School of Dance students who will be performing in the Nutcracker Ballet. Pictured in the front of the group picture is Tabitha Harrison, (middle row l to r) Autumn Harrison and Sara Boyce and (back row l to r) Emily Harrison, Meagan Hillin, Hannah Harrison, and Lynnsey Moseley. Inset picture is Presley Austin.

Students from Janet's School of Dance will be performing in the Christmas production of the Nutcracker by the St. Petersburg Ballet. The event will be brought to Chickasha by the Davis-Waldorf Performing Arts Series.

The students performing in the Nutcracker will be Sara Boyce, Autumn Harrison, Emily Harrison, Hannah Harrison, Tabitha Harrison, Lynnsey Moseley, Meagan Hillin, and

Presley Austin. The Nutcracker will be presented December 9 in the Te Ata Memorial Auditorium at the University of Science and Arts of Oklahoma. The students auditioned October 11 and have been in weekly rehearsals. For ticket information contact the USAO business office at 405-574-1213. More information is available online at www.usao.edu/dwpaas.

Weekend Weather

Courtesy of:

The First National Bank of Lindsay
101 South Main
Lindsay, Oklahoma
Member FDIC
756-4433

	FRIDAY	SATURDAY	SUNDAY
HIGH TEMP.	53°	51°	43°
LOW TEMP.	32°	32°	27°
% CHANCE OF PRECIP.	0%	0%	0%



Matchbook Memories

by Dr. Jerry G. Nye

THANKSGIVING ON THE FARM

Thanksgiving was my favorite holiday in my boyhood years. My mother would prepare a sumptuous meal that would rival Christmas dinner for the amount of food, the number and variety of different foods, and the anticipation of the day which always brought family members together for that special noon meal. In those long ago times, Thanksgiving was truly a time of celebration of the blessings that had come to our family, however modest those blessings may have been.

Thanksgiving was always a day of warm fellowship, an abundance of food, and a time of quiet reflection as the year neared an end. The Thanksgiving dinner seemed to go on forever with the family sitting around the table, eating slowly, telling stories, and enjoying that special day. As I recall those Thanksgiving dinners of my boyhood, the sights, smells, and tastes come back as real as they were in that farmhouse kitchen in the years of World War II.

My mother would begin cooking for Thanksgiving on Wednesday. All day on Wednesday, the kitchen would be filled with the smell of pies baking. My mother would begin in the morning mixing the dough for the pie crusts in a big crock bowl. When the pie dough was mixed, she would roll it into sheets on the dough board, using an old wooden rolling pin.

Placing the sheet of dough over the pie pans, she would trim away the extra dough and turn the pie pans, pressing her thumb into the edge of the dough to make the crinkly edges of the crust. Then she would fill the crust with pumpkin from the jars she had canned. The sweet smell of the baking pumpkin pies flavored with cinnamon would fill the kitchen of our farmhouse.

I would carry in wood from the wood pile and keep the wood box beside the stove full. My mother would add wood frequently to keep the oven of the cook stove hot enough to bake the pies. After she had baked three or four pies, she would set them

on the kitchen table to cool, filling the house with the tangy smell of freshly-cooked pumpkin pies.

Then she would begin making mincemeat pies, my favorite of all. Opening jars of mincemeat that she had canned the previous winter, she would fill more pie crusts with the sweet mixture. She would cover the mincemeat with a layer of pie crust dough, press her thumb around the edges to crinkle the crust, and cut slits in the top in the pattern of crosses.

Placing the pies in the oven, she would begin mixing a large bowl of cornbread to bake for the dressing the next day. As the rich, sweet smell of the baking mincemeat pies filled the kitchen, blending deliciously with the spicy smells of the freshly-baked pumpkin pies, she would pour the cornbread into large tin pans ready for the oven as soon as the mincemeat pies were cooked.

The warmth of the kitchen stove, the smell of pies baking, and the anticipation of the day to come gave a small boy a sense of security and happiness that still lives in my memory today. Even in those days when money was scarce, when luxuries were few, when war was raging across the world, and when my brother, Jim, was flying missions against the Germans in Europe, that farmhouse kitchen on Thanksgiving Eve provided a haven of warmth and comfort against the cold and uncertainty that threatened just outside the steamed-up kitchen windows.

While the cornbread baked in the oven, my mother would begin to mix and knead dough for the plump loaves that would be baked the next day. Placing the dough in loaf pans, she would cover the pans with clean dish cloths, allowing the bread time to rise. The yeasty smell of the bread dough anticipated the golden loaves that would be served hot and delicious the next day at dinner.

Soon the cornbread would be baked, cut into squares, and wrapped in a cloth, ready to be mixed into

dressing the next day. By the end of Thanksgiving Eve, the cook table in the kitchen would be covered with six or eight pies, pans of bread ready to be baked, and cornbread baked and ready to be used for dressing.

Thanksgiving morning often dawned crisp and cloudy. Early in the morning, my father and I would call Collie and go to the chicken yard. My father would point out one of the largest, fattest hens, and I would tell Collie to get her. Collie would quickly chase down the hen and hold her with his front feet until my father got there. My father would catch the hen just behind the head, whirl her around two or three times in a circular motion, and pop her head off. After scalding her in hot water to loosen the feathers, he would pick off the feathers and clean her for cooking.

My mother would have already built a very hot fire in the kitchen stove to heat the oven. She would salt and pepper the hen and sprinkle it with sage. Placing the hen in a large aluminum roaster, she would begin to bake it in the oven. The smell of the fat hen roasting in the oven would draw Collie to the kitchen where he would sniff at the oven door. My mother would banish him to the living room where he would lie behind the wood heater, his nose twitching in anticipation of the feast of chicken bones he would have at the end of dinner.

While the hen baked in the oven, my mother would begin to cook the other food for dinner. I loved to smell the dressing as she prepared it, crumbling the cornbread into a large bowl, adding the seasoning of salt, pepper, and a generous amount of sage. Later she would pour the dressing around the hen and allow it to bake until it was time to eat. She would boil a large pot of potatoes on the top of the stove while the hen and dressing baked in the oven. When the potatoes were done, she would mash them in a large bowl with a wire potato masher with a wooden handle, adding salt, pepper, and butter as she whipped the potatoes until they were soft and fluffy.

In another pan, she would cut sweet potatoes into long slices, cover them with the precious rationed sugar and Karo syrup, and bake them in the oven until they were candied.

My mother and I would go

to the cellar just outside the back porch door. From the hundreds of jars stored there during the summer canning season, we would select jars of corn, green beans, beets, and pickles. As my mother cooked the corn and green beans on the stove, she would place the loaves of bread in the oven, the delicious smell of baking bread blending with the smell of baked hen and dressing.

She would fill clear glass relish bowls with beets, sweet pickles, dill pickles, and bread and butter pickles. In a wooden butter mold, she would fashion a round cake of butter with a sunburst pattern embossed on the top.

The table would be set with plain silverware, white plates that came from Mother's Oats boxes and clear glasses with a checkered design that had once held Garrett snuff. Just before the meal began, my mother would fill the glasses with cold milk from a jar that had been allowed to cool on a shelf on the back porch by the cream separator. Covered by a red-checked oil cloth, the table was ready for Thanksgiving dinner to begin.

Just before the dinner began, my mother would leave the kitchen, go to the bedroom, and return in a clean, starched and ironed apron which she had made of print material and trimmed in rick rack. Placing the roaster containing the chicken and dressing in the middle of the table on folded dish clothes to keep the oil cloth from melting, my mother would begin our Thanksgiving dinner.

My father sat at the head of the table. I sat just to his left. My brother, Dub, sat beside me. My mother sat at the other end of the table. My brother, Sam, sat on my father's right. Next to him was an empty space where my brother, Jim, would have sat, a sad reminder of the war that had taken him far away from that family Thanksgiving dinner.

Being the baby of the family, I always got a chicken leg first. As we filled our plates to overflowing and began the meal, we relished the delicious food, talked of Jim far away, and enjoyed the sense of contentment that always accompanied Thanksgiving dinner. Collie sat quietly beside me, his head resting on my leg, waiting for his bites of meat and bread.

Each year at Thanksgiving when I sit at the head of the table with my wife, my two sons, their wives, and my three grandchildren, celebrating the Thanksgiving season around our table, I remember those Thanksgiving dinners of long ago. All of the ones who sat with me around that Thanksgiving table so long ago are now gone from this earth.

I call Jim each Thanksgiving at his home in California. As we talk, we remember our family and those Thanksgiving seasons in the past. As we recall those days, we give thanks in our hearts that once we shared those wonderful Thanksgiving dinners so long ago.

E-mail Jerry Nye at jerryvnye@aol.com or write to 1328 Pine, Weatherford, OK 73096.

THE LINDSAY NEWS

Serving the Lindsay Community with News and Information Since 1902

Periodicals Postage Paid
Lindsay, OK (USPS 314140)
POSTMASTER: Send address changes to The Lindsay News,
117 S. Main - P.O. Box 768, Lindsay, OK 73052-5631

Published Every Thursday By
Cable Printing Company
117 S. Main (P.O. Box 768)
Lindsay, Oklahoma 73052

DEADLINE:
News and Advertising due by 5:00 p.m.
Monday prior to Thursday publication.

DARRELL CABLE
Publisher

GINA CABLE
Editor / Advertising

BARBRA KELLEY
Business Manager

LINDA EVANS
Composition

BRIAN BAKER
Composition

MEREDON & LAUVERN CABLE
Publishers 1983-2008

SUBSCRIPTION RATES:
Garvin & Surrounding Counties:
\$20 per year
Oklahoma & Outside Oklahoma
\$30 per year

Member of National Advertising: American Press Association,
New York, Chicago, Philadelphia, Detroit, Boston; Oklahoma
Press Association: Oklahoma City, Oklahoma.

PUBLISHER'S NOTE: All real estate advertised in this
newspaper is subject to the Federal Fair Housing Act of 1968,
which makes it illegal to advertise "any discrimination based
on race, color, religion, sex or national origin, or any intention
to make such references, limitation or discrimination." This
newspaper will not knowingly accept any advertising for real
estate that is in violation of the law.



NOTICE: The Lindsay News supports "Freedom of
Speech" and "Freedom of the Press" as guaranteed
in the Constitution of the United States. Therefore,
space for Letters to the Editor/Publisher has been made
available. The Editor/Publisher does not sanction nor
necessarily agree with these letters. The Lindsay News
will not intentionally publish any information considered
to be libelous and reserves the right to edit for space
and/or publish as space allows. NO LETTER WILL BE
PUBLISHED WITHOUT THE AUTHOR'S SIGNATURE.

NOTICES

The First Baptist Church will hold their Annual Christmas Free for All Dec. 5th from 8:00 am to 5:00 pm and Dec. 6th from 8:00 am to noon. The Fellowship Hall will be full of clothing, shoes, coats, like new toys, and household miscellaneous items to choose from. They will also have a room where Parents can pick out one new toy per child. Children will also have a room where they too can pick out gifts for parents and siblings. This is all free to the public. This is a ministry that has helped many families in Garvin County and we are so grateful to the Lord for the opportunity to do this. They will be taking donations of clothing and toys beginning Dec. 1st. They will also have a fund set up for purchasing new toys. If you would like to contribute in any way, please stop by the church or give them a call at 580-788-4110.

The Annual Christmas Joy Store and Christmas Food Basket programs will again be sponsored by the Lindsay Chamber of Commerce, along with the Calvary Baptist Church and United Methodist Church youth groups. Applications were accepted starting November 3 until December 1, with distributions set for Saturday, December 20. The Joy Store is designed to help parents who are unable to furnish their children with Christmas gifts. They will be able to pick up several gifts at the Chamber office in order to give them to their families. The Christmas food basket program is designed so the low income, elderly and unemployed may be supplied with several meals during the holidays. Donations may be mailed to the Lindsay Chamber of Commerce, PO Box 504, Lindsay, OK 7305. Non-perishable food items may be brought to the Chamber office at 107 N. Main Street. Those who would like to bring toys are asked to bring new, unwrapped items only. Those needing more information may contact the Chamber of Commerce office at 756-4312.

The 2008 Christmas Parade will be Friday, Decembr 5 at 6:30 p.m. The parade will be announced by KBLP Radio. A hopper will be placed by the announcer's platform on Main Street Friday afternoon and Christmas shoppers are invited to place their name in the hopper in order to be eligible for a \$100 cash drawing which will be held during the parade. Ten different names will be drawn, but one must be present to win. Everyone is invited to Christmas shop in Lindsay and spend the evening with friends at the annual Christmas parade.

Church Directory

Take Your Family To Church Sunday

Teach your Children the True Relationship they should have with God in this world and the world to come.



St. Peter's Catholic Church

801 S.E. Second
(405) 527-3077

Father Michael Vaught

Mass--
Sunday 11 a.m.

United Methodist Church

114 W. Chickasaw
756-2382 or 756-2387

Rev. Dr. Stephen Hale, Pastor

Sunday School 9:45 a.m.
Sunday Worship 10:55 a.m.
Junior High & Senior High
Youth 6 p.m.

Missionary Baptist Church

903 S. Main
Steve Boydston, Pastor

Sunday School 9:45 a.m.
Morning Worship 11 a.m.
Evening Worship 6:30 p.m.
Wednesday Service 6:30 p.m.

Fellowship of Living Faith

206 S. Main
Pastor Bryce Schaffer
756-5118

Sunday Service 10 a.m.
Wednesday Evening 7 p.m.

Murray Hill Church of Christ

1605 N.W. Fourth

Sunday Services--
10:30 a.m. & 6 p.m.
Wednesday Services--
7:30 p.m.

church of Christ

1205 W. Cherokee Hwy 19 W

756-2366 / 756-8629

Bible Study 9:45 a.m.
Worship 10:30 a.m.
Sunday Evening 5 p.m.
Wednesday
Care Group 6 p.m. • Pew Packers 6:30 p.m.
Bible Study 7 p.m.
Monday Ladies Bible Study 1:30 p.m.

Your Church Ad
Could Be Here
Call 756-4461
For Details

Your Church Ad
Could Be Here
Call 756-4461
For Details

Your Church Ad
Could Be Here
Call 756-4461
For Details

Shop Lindsay First

First National Bank

101 S. Main • Lindsay, OK • (405) 756-4433



Making Banking Better For You!



Each depositor insured to \$100,000
FDIC



Member Independent Community Banker's Association

Mitchussions To Celebrate Sixtieth Wedding Anniversary



Mr. and Mrs. Charles Mitchusson

Charles and Eva Mitchusson were married November 25, 1958. The couple will be celebrating their sixtieth wedding anniversary with a gathering, Saturday, November 29, 2008 from 2 p.m. to 4 p.m. The celebration will be at the

fellowship hall of the Bradley Baptist Church in Bradley, OK. All family and friends are invited to attend. Well wishes, cards or attendance are all the couple request for their special occasion.

Fidelis Sunday School Class Meets

The Fidelis Sunday School class of First Baptist Church met Monday morning November 10, 2008 in the church parlor. The meeting began with everyone reading a Bible verse beginning with the letter N.

Prayer requests were given, and Ruth McConnell prayed. Joy Everett gave the devotional.

Those attending were class

teacher, Ruth McConnell, and members: Marilyn Bryant, Jean Bunch, Sue Duncan, Joy Everett, Oglene Gordon, Mary Lee Jones, Allene Lindsey, Mary Rolen, Fannie Stansbury, and Erna Tannehill.

The meeting ended with delicious desserts brought by Oglene Gordon and drinks brought by Jean Bunch.

Oklahoma Farm Bureau Holds State Convention

Oklahoma Farm Bureau held its 67th annual state convention November 14-16, 2008, in Oklahoma City. Garvin County Board of Directors and Women's Committee members represented Garvin County as voting delegates. These included: president Dale and Sherry Schauer of Paoli, vice-president Shannon Green of Wynnewood, Corky and women's committee chair Jo Williamson and Stanley Miller of Lindsay, Raymond and Mary Temple of Elmore City, Gene and Ada Hill of Wynnewood, Cecil and Laura Gibson of Byars, W. C. & women's vice-chair Linda Pesterfield of Pauls Valley. Representing the Garvin County Young Farmers and Ranchers at the meeting was Josh and Tisha Miller of Lindsay.

Garvin County Farm Bureau won the John I. Taylor Award for the second consecutive year. The Taylor Award recognizes the most outstanding Oklahoma County for the past year is the highest award a County Farm Bureau can receive on the state level.

Charlie Jones of KBLP radio in Lindsay won the Rural Radio Journalist of the Year Award. Jones has featured Garvin County Farm Bureau by interviewing members and highlighting the activities of the organization. He supports the youth of Garvin County who are involved in agriculture and also interviews them on the radio broadcasts.

Diane McCoy of Lindsay was recognized as Secretary of

the Year for the Southern Region for her outstanding work and dedication to the Garvin County Farm Bureau for the past 16 years. County secretaries are nominated by Farm Bureau's area Field Representatives. For the secretary to be eligible for the award, the County Farm Bureau must make its membership quota. The secretary must attend all board of director meetings, maintain accurate records and demonstrate an outstanding ability to retain current members while enrolling new members.

Delegates voted on resolutions that will direct the activities of Oklahoma Farm Bureau for the coming year. Resolutions addressed animal welfare, initiative petitions, elections, water, energy, general farm & ranch concerns, county roads, property rights and taxes.

The Garvin County Farm Bureau Women's Committee attended the Women's Session. The Garvin Co. Women won the 5 Star Award for their work in each area of the organization's concern. Jo Williamson served as the Women's Committee Voting Delegate.

Members enjoyed keynote speaker USDA Secretary Ed Schafer. Also speaking at the Farm Bureau convention was American Farm Bureau Vice President & Oregon farmer, Barry Bushue, and syndicated agricultural columnist Trent Loos. Special entertainment was Country singer Connie Smith.

THANK YOU

We would like to thank all of the Lindsay Elks Lodge members and families for the wonderful food and hospitality that was shown to all the Veteran's and spouses on Veteran's Day. Also, a thank you to Tabatha Burton and family for the cakes and beautiful flowers she brought to the dinner.

Betty and Vernon Hudson

Thank you to White Star Construction, Clingman Electric and Calvary Baptist for the lunch for the football players, cheerleaders, and trainers before the Riverside football game.

Thank you to the Booster Club, Assembly of God Church, and Teran's Mexican Restaurant for the lunch for the football players, cheerleaders, and trainers before the Davis football game.

Mrs. Inman's Class Shares Pumpkin Pie Recipes

Cole Bartee

You need salt, 8 teaspoons of sugar and the pumpkin that comes in a can. Stir it together and cook it at 18 degrees for a while. We don't eat pie at my house, so I think this is right.

Danya Arvizo

You use pumpkin seeds, sugar, and cinnamon. Cook it in the oven that is turned on 5 degrees. You cook for 5 minutes. You eat it with your mom, sisters and your family.

You can ask your mom if you can share it with your friends, but ask first.

Jenna Fowler

You get a pan that holds pie and you put a little bit of sugar and chopped pumpkins in it.

You put it into an 80 degree oven and cook it for 8 hours.

Charley Simonton

I would put applesauce with cinnamon and pumpkin seeds in a pie pan. Cook it in the oven at 80 degrees for 1 hour. Then I would eat it with my family.

Taryn Kesler

Just get a regular piecrust. Put in syrup, mustard, ketchup, 8 teaspoons of sugar, and one pumpkin seed. Cook it for 90 minutes in a 2-degree oven. I will eat this with my family. It's my favorite.

Hope Register

You take 3 cups of sugar, pour in a little milk, 1/2 a pumpkin, and 3 eggs. Cook it for 4 or 3 minutes in an oven that is 10 degrees. After that, we will either take it to Nana's house or eat at my house for Thanksgiving.

Kyle Hogan

Get 3 cups of sugar and a pumpkin. Put it in a piecrust. Bake it in the oven that is 55 degrees for 6 hours.

Preslee Woods

Get 3 cups of sugar and put pumpkin seeds in it. Add 4 cups of milk and stir. The oven has to be 18 degrees. Cook it for 4 minutes. Take to Nana's house.

Trenton Taylor

Get a pan, bread, berries, 2 cups of sugar and 2 cups of milk. Put it in the oven for a couple of minutes. The oven should be 20 degrees. I'll eat this with my whole family. I did a berry pie because I don't know how to make a pumpkin pie.



Mrs. Inman's class is pictured. Top row: Julio Rangel, Jamicia Bunch, Hope Register, Noel Prueff, Jenna Fowler, Alexia Murray, Emily Smith, Taryn Kesler Middle row: Kaleb Fisher, Kaleb Keeler, Cole Bartee, Kyle Hogan, Calie Woods, Charley Simonton Bottom row: Trenton Taylor, Jody Webb, Hope Fletcher, Preslee Woods, Kelsey Ruder, Danya Arvizo, and Gentry Holden.

Julio Rangel

First you get some pumpkin seeds, then put them in a pot and cook them. Put in 2 cups of sugar, 2 eggs, 10 tablespoons of milk. Cook it in the oven for 2 hours. The oven should be 35 degrees. I'm going to make this for my dad.

Calie Woods

Put 2 or 3 cups of flour, 1 deal of milk, 1 deal of eggs, 2 cups of sugar and some pumpkin seeds in a piecrust. Cook it for 2 or 3 hours. The oven should be hot like it's burning up in your house. I'll eat this with my whole family.

Noel Prueff

You put 2 cups of sugar and 3 eggs and stir it up together. Then you put it in the 40 degree oven for 8 minutes. My family will go to Norman to see Grandma Jo and then Grandma Norma will come.

Emily Smith

Cut the pumpkin in half and cook it. Put 3 cups of sugar, 2 spoons of vanilla, 1 cup of cinnamon and stir it up. Cook it for 15 minutes. Make your oven 6 degrees.hours. Your oven needs to be hot.

Kyle Keeler

Put some pumpkin seeds and 2 cups of milk in a piecrust. I think that's all that goes in it. Cook it for 2 hours. Your oven needs to be hot.

Kelsey Ruder

I really haven't made one before, but I would start by getting some cranberries and pumpkin. Put it in a piecrust and put it in the oven for 25 hours. The oven will be about 90 degrees. Mom, Kendall and I will eat this.

Hope Fletcher

First you put in pumpkin seeds and cinnamon in a throw away pan. Then you put the crust on top of that. Then you cook it in a hot, hot oven for 1 hour. Then you eat it with your family.

Kaleb Fisher

First my Grandma chops up a pumpkin and then she mashes it up. Then she puts some sweet on it. She also puts Cool Whip on it. Then she puts it in the oven for 10 to 20 minutes. The oven is so hot that I don't put my hand in it.

Jody Webb

First you get a pumpkin seed and a 1/2 cup of sugar, a 1/2 cup of milk and mix it 5 times. Put it in a piecrust and bake it for 2 hours. The oven needs to be kind of hot. I'm going to eat this with my grandma.

Jamicia Bunch

Get 3 cups of sugar, 1/2 cup of milk, 4 cups of cinnamon and stir it up. Put a pumpkin seed in the piecrust. Put it all in the oven for 5 seconds. The oven should be hot, hot, hot, like 80 degrees

Gentry Holden

Put pumpkin seeds, 2 gallons of milk, 1 egg, 5 teaspoons of cinnamon, and 2 dumps of sugar. Put it in an oven that is 2 degrees for 10 minutes. I'm going to eat this with Mom, Dad and Tucker.

Tis The Holiday Season... Don't Know What To Get The Person On Your List?

Clipper & Scissors

112 E. Chickasaw (formerly Bill Mitchell's Barber Shop) is offering gift certificates.

Purchase a haircut, perm, or shampoo/style Call 756-7355

Pat Simms Owner/operator

Maysville Medical Center
Specializing in Family Medicine
Rick Schmidt, MD
Christine Craig, PA-C

Monday, Tuesday, Wednesday & Friday
8 a.m.-12 p.m. and 1-4:30 p.m.
Thursday 8 a.m. to Noon
504 Williams Street•405-867-4404

Medicare, Medicaid, and most insurance accepted

Clinic owned and operated by:

PMH
Purcell Municipal Hospital
1500 North Green Ave. • Purcell
(405) 527-6524

TABOR'S PHARMACY
Professional Compounding Center
225 South Main, Lindsay

New Jewelry
Register for **FREE Jewelry Set**

* Wall Decor * Bridal Registry
* Crystal * Gifts
* Home Decor * Candles

LEADER® Ibuprofen Caplets or Tablets 100 ct. \$4.49	LEADER® Tussin CF or DM Cough Suppressant Liquid 8 oz. \$3.99
LEADER® Children's Pain Reliever Suspension Liquid Bubble Gum, Cherry or Grape 4 oz. \$2.99	LEADER® Pediatric Electrolyte Assorted Flavors 1 Liter \$2.79

Competitive Pricing
Caring & Friendly Service
We Care About You
FREE DELIVERY
FREE BLOOD PRESSURE MONITORING

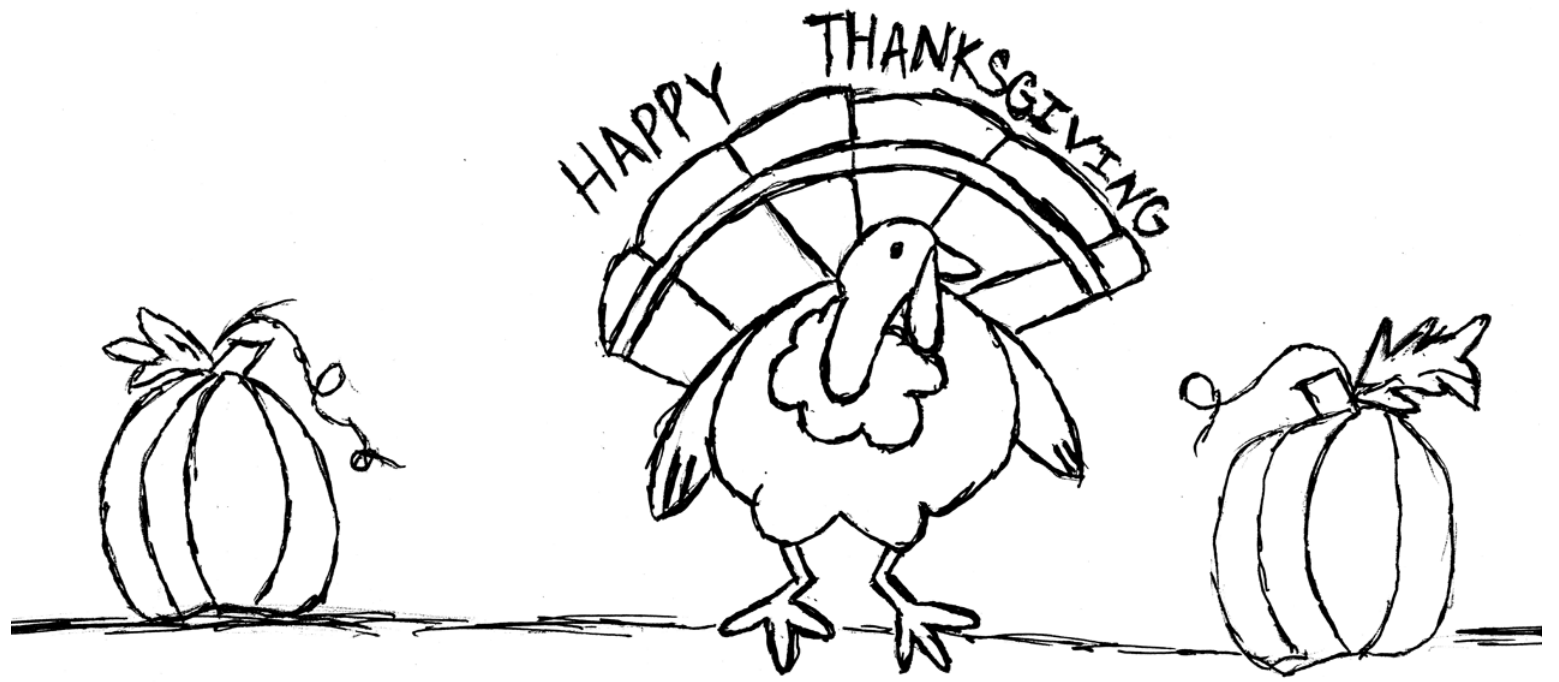
Home Medical Services
We Do All Your Medicare & Insurance Billing
Phone 1-888-679-9098

Artwork furnished by
Lindsay Junior High and
High School art students

The Silver Orchid
301 W. Cherokee • 756-2362

Super C
211 SE 2nd • 756-2602

Robert M. Westcott, MD
409 S. Main • 756-1240

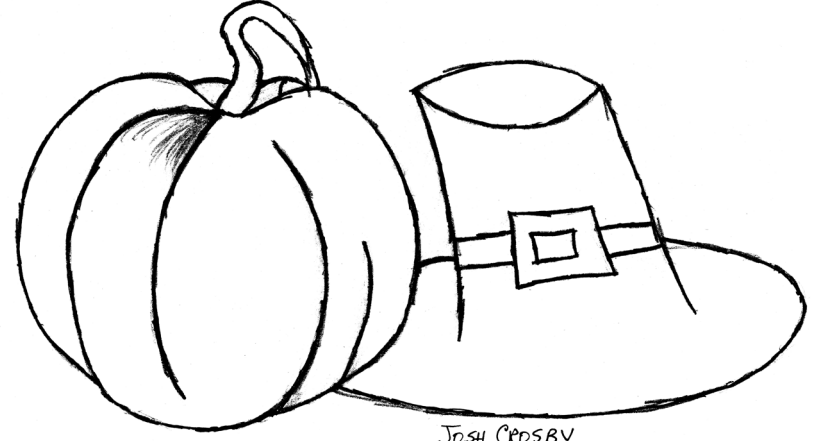


Allison Smith

Streamline Oil & Gas Inc.
Owners: Curtis & Sonya Smith
PO Box 117 Alex, OK 73002 • 756-4422



Rush Creek Welding & Mfg.
Perry & Rachelle LeFever
Hwy 76 S • 756-8483



Josh Crosby

Yandell Well Service
610 SE 4th • 756-3407

Goodner's
212 SE 2nd • 756-2012

KBLP Radio FM 105-1
204 S Main • 756-4438

Frankenberg Law Firm
502 S Main • 756-2000

Weatherford Inc.
Hwy 76 N • 756-4374



Kalli Postlethwaite

American Exchange Bank
402 S Main • 756-3101

Rural Electric Cooperative
Hwy 76N • 756-3104

Land Services Equipment
PO Box 831 • 756-1471

Teresa Martin Insurance Agency
State Farm Insurance
105 E Chickasaw • 756-3263

First National Bank
322 S. Main • 756-1177

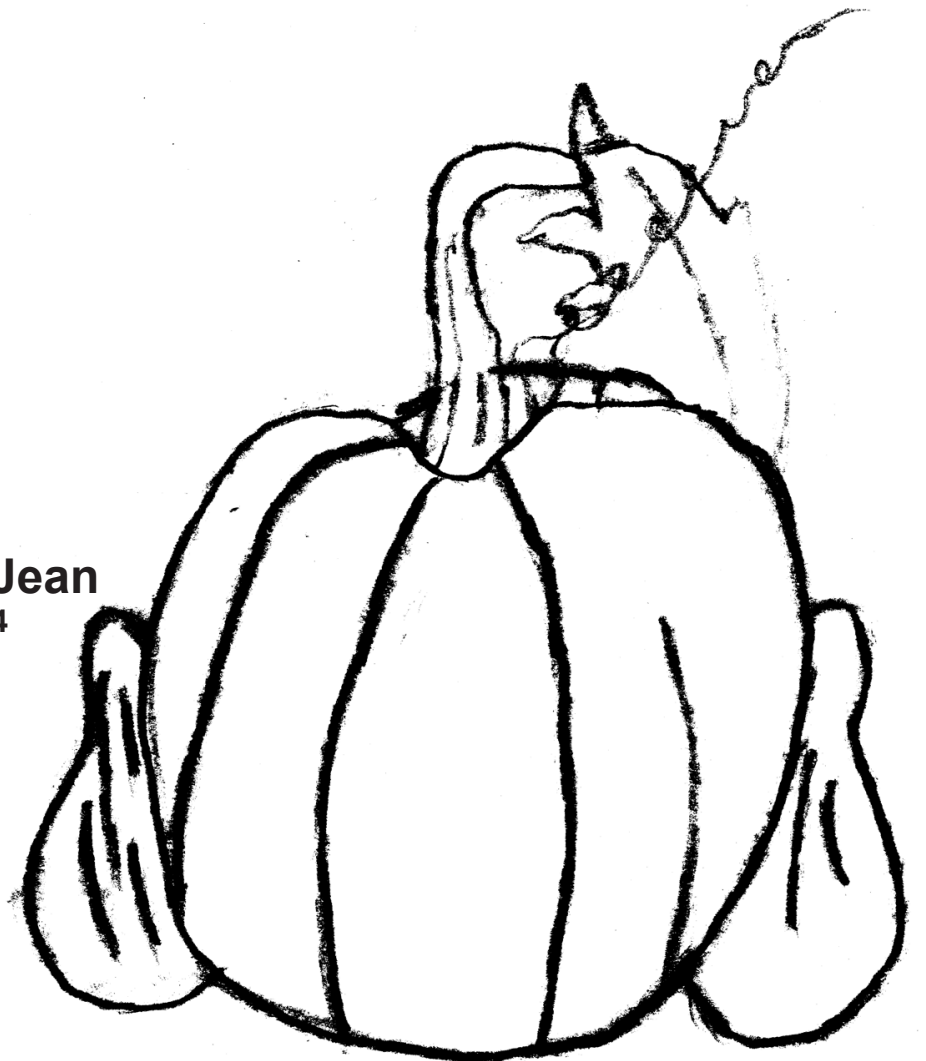
Somers Insurance
112 S Main • 756-3116



Allison Bevers

Flowers by Jim n Jean
215 S Main • 756-4354

Lindsay Two-Way
102 N Main • 756-2510



NOAH CHAMBERS

Artwork furnished by
Lindsay Junior High and
High School art students



Steve's 8-Bay & Automatic Carwash
Highway 76 South

Cable Printing Co
117 S Main • 756-4045

First National Bank
101 S. Main • 756-4433

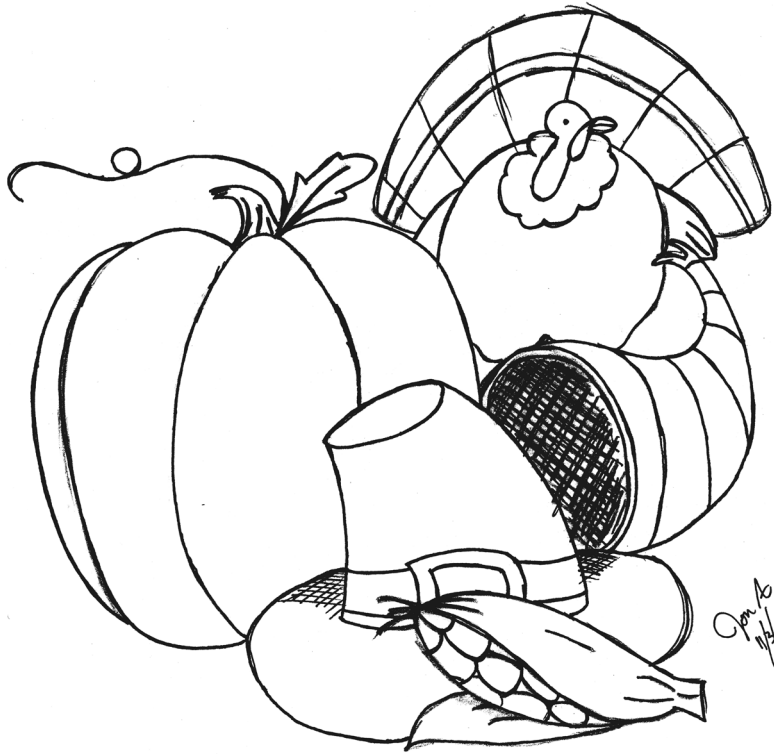


Jerry Kelley Welding Service
13525 120th • 405-550-0905

Rolen Rhythm
210 S. Main • 580-272-3345

Rep. Lisa J. Billy
405-557-7365

Lindsay Tan N Tone
210 S. Main • 756-1102



Wal-Mart
401 Linwood Plaza • 756-9535

McJunkin Redman
603 SE 4th Street • 756-9561

Sonic
508 W Cherokee • 756-3352

Lindsay Tag Agency
125 S Main • 756-4707



Stephanie Knapp, CPA, PC
226 S. Main • 756-9511

Trend Auto
101 NE 2nd St. • 756-4351

Standard Swabbing & Well Service
PO Box 507 Alex, OK 73002 • 756-7777

A-1 Answering Service
302 W Pawnee • 756-3838



Lavora's Beautique
306 S. Main • 756-2501

Have a
happy
Thanks giving!

J & L Insurance
123 S Main • 756-3699

Lindsay Web Press
756-9551

By:
Vanessa
Chandler



Jake's Short Stop
206 E. Cherokee • 756-8249

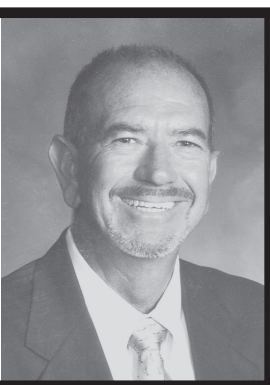
Swabbing John's
Hwy 76 N • 756-8141

Lindsay Manor
Hwy 19W • 756-4334

Tall Tales

by Doyle Greteman

Superintendent, Lindsay Schools



We knew it was going to happen sooner or later. We just didn't know when. Mark it down. It's official. 2008 is the year we skipped Thanksgiving.

What, you say? How could we skip this truly American holiday? What in the world has gotten into us?

Do you need evidence? Just get in your car and take a little trip to any mall or shopping center. Notice the Christmas music and displays. Observe the absence of anything that reminds you of Thanksgiving. It's been that way for weeks.

Maybe it's the economy. It's quite possible that merchants are so worried about what they read in the newspapers or hear on the television set that they feel they have to skip Thanksgiving.

But why would anyone skip this holiday? Isn't this the time when we pause and reflect on the multitude of blessings we have in our lives?

It's always been one of my favorite holidays because of the very reason it's been diminished: it's hard to commercialize it. Our forefathers designated this day to rejoice and give thanks to God. Hopefully, we do that more than once a year, but it's nice to know there's a day set aside just for that purpose.

There was a time in this country when Thanksgiving and Christmas were two separate holidays. In my childhood, we never really gave much thought to planning for Christmas until after the turkey and dressing had been relegated to leftover status.

It used to be that way. When did we lose it? Oh, it didn't

happen overnight. It was a gradual process over the past several decades.

But as the years have passed, unfortunately, the bottom line has diminished the emphasis on Thanksgiving. As early as 1939 the thought process was already there when the National Retail Dry Goods Association asked President Roosevelt to declare the fourth Thursday as the official holiday instead of the last Thursday. That would give shoppers more time before Christmas on those rare occasions when November had five Thursdays.

After two years of squabbling, Congress decided to make it officially the fourth Thursday in November instead of the last Thursday.

When posing this problem of skipping over Thanksgiving to my wife, (the quintessential shopper) she quickly came to the aid of the defenseless retailers. "It's because Thanksgiving's so late this year!" was her ready reply. Little did I know that just a few extra days are priceless in the mind of a true shopper.

So maybe there's not really a problem after all. I hadn't thought of it in those terms. Thanksgiving is late this year. That explains it. Merry Christmas!

And, by the way, Happy Thanksgiving! God bless you and yours. Please take a little time this holiday to tell your loved ones how much they mean to you. You won't always have that chance.

Last but not least, thank you for your support of the Lindsay Schools. We couldn't do it without your help!

Football

(Continued from page 1) a vicious hit on a second and five. The Falcons were able to put together a sustained drive, however, eating up over six minutes before scoring with 5:54 left in the period to go up 33-7.

Just when it looked as if the game was out of reach, the never-die Leopards took over on their own 19 and began an aerial assault. Hamilton hooked up with Elledge to the 37 for 18 yards for a first down, then, in rapid succession, found Elledge again. The tall, speedy receiver grabbed the pass, shucked a defender, and out-ran everyone 73 yards to paydirt to bring the score to 33-14.

Wanting to sustain the momentum, the Leopards tried an onside kick. Although it was a good idea, Millwood was able to recover and set up on its own 36. Branch delivered a crunching hit on the first play from scrimmage, but the Falcons managed to get on the board quickly with a 50 yard touchdown pass from Richardson to Sanders. With 2:37 left in the third, the Falcons led, 39-14.

Not ready to pull the curtains on the 2008 season, the Leopards came right back, with Hamilton finding Lukens with a 28 yard pass to the Millwood 45. Hamilton then connected with Branch, who walked a tightrope along the left sideline before cutting back to his right and galloping into the end zone with an all-orange escort. With 1:43 still left in the third, the Leopards were hanging around, 39-21.

Millwood took over on their own 15, where Holliman and Millsap combined with Garner and Tim Bohannon to slow down the Falcons' offense as the third quarter came to a close.

As the fourth quarter opened, the Leopard defense continued to surge, as Lukens tackled the quarterback to places the Falcons in a third and eight situation. On the third down play, Webb and Garner sacked the quarterback to put the Falcons in a fourth and 15 from their own 30.

Lindsay took over on its own 46 after the punt, and Hamilton wasted no time, finding Lukens for nine to the Falcon 45, and Branch for five to the 44. After a one yard run by Branch, Lukens got behind his defenders and hauled in a perfect pass from Hamilton in the left flat. Lukens never broke stride as he raced 43 yards to the end zone. The Leopards had clawed back to a 39-28 deficit with 9:12

remaining in the game.

A charged-up Leopard defense came out blitzing, and created a fumble, which Tate pounced on to give the Leopards possession on the Millwood 38 with 8:42 left. The Leopard faithful knew this one wasn't settled yet.

Momentum suddenly was wearing orange and black. It can change so quickly, however, and Millwood did just that with an interception, which was returned to the Lindsay 45. The interception return would have gone all the way but for a touchdown-saving tackle by Bohannon.

Holliman crunched the ball-carrier on first down, but the Falcons were able to move to the 35, where a successful screen pass delivered a 40 yard touchdown to put Millwood on top, 46-28 with 7:13 remaining in the contest.

Never quitting, the Leopards came out firing, but three incompletions and a penalty forced them into a fourth and 20 from their own 25. It was do-or-die for the locals, and they had to go for it. The Millwood defense rose to the occasion, snuffing out the last best hope for the Leopards. Taking over on the Lindsay 25, the Falcons had little distance to travel for the final touchdown of the evening.

Lindsay would make one last run, driving from their own 11 yard line all the way down to the Falcon 25 before a fumble ended the drive.

Head Coach Tommy Ferguson was complimentary of the Millwood coaching staff and team. "They're well-coached and extremely physical. I thought their offensive line and defensive line were their biggest strengths," he offered.

With the loss, Lindsay finishes the season at 9-3. As for the Leopards, Ferguson was elated with the type of season the Leopards produced. "This is the most fun I've ever had coaching," he stated. "This senior class and I have been together since they were in the seventh grade. They don't mind practicing hard. They've done everything we've asked them to do. They never quit!" he exclaimed.

Ferguson went on to say that he sincerely appreciated the tremendous support of the fans and community this season. "We appreciate all the meals and other special acts of kindness from our fans this season. I don't care how far we have to travel; our fans will be there. That means so much to our kids and coaching staff," he concluded.

Leopard News

By: Paige Howell



Due to Thanksgiving break, the agenda for this week is not very long. Next week, junior high basketball will be in tournaments. Have a wonderful Thanksgiving and enjoy the break. There is only three weeks of school left until Christmas break. Good luck to all! Have a great week!

MATC Students Complete Community Service Project

Recently students from the Building and Grounds class at Mid-America Technology Center completed a community service project for the City of Lexington by revitalizing Lexington's (Businessman's) City Park. The park is 3 blocks long and 1/2 block wide and has approximately 50 trees and shrubs.

The students trimmed all the park's trees and shrubs, removed all dead trees, shrubs and general debris, edged all sidewalks, painted park benches and did weed-eating where necessary. Trey Pierce, Elmore City, said, "It's a neat and peaceful place. I was proud to be a part of making it nice again."

While doing this work

the students not only gained valuable experience in grounds maintenance through a live project and also gained a sense of pride by serving the community. "We had a good time working on the Lexington City Park. It was a great experience for our class," said, Cody Wadkins of Dibble.

Jeff Herndon, MATC Building & Grounds instructor, said the class summed it up best by saying, "The people of Lexington made us feel appreciated and we knew we had made a difference."

Herndon also says this class hopes to complete other community service projects this year in various towns throughout Mid-America's district.



The students in the afternoon Building and Grounds Maintenance class who participated in cleaning up the Businessman's City Park in Lexington were: (back row L to R) Perry Livingston, Dibble; Tanner Ezell, Noble; Michael Southwell, Lindsay; Tyler Snively, and Noble; (front row L to R) Cody Thomas, Elmore City; Trey Pierce, Elmore City; Charles Fields, Dibble; Miguel Aguinaga, Washington; Dacoda Williams, Little Axe; and Frank Thompson, Dibble. Not pictured is Cody Wadkins, Dibble.



The students in Building and Grounds Maintenance morning class from Mid-America who participated in the community project at Lexington were: (back row L to R) Derrick Holland, Pauls Valley; Justin Puckett, Pauls Valley; Houston Wilkins, Blanchard; Aaron Barnard, Noble; and Ethan Reynolds, Purcell; (front row L to R) B.J. Clark, Wayne; D.J. Howard, Purcell; Jonathon Julch, Bridge Creek; Tyson Frye, Little Axe; and Jimmy Holman, Lexington. Not pictured are Lucas Coddington, Wayne and Justin Smith, Stratford.

BBC

Steel buildings starting under \$8995

Carports starting under \$895

Patio Covers starting under \$695



Free estimates
405-487-0196

Concrete • Room Additions • Dirt Work • Siding • Windows • Fencing • Guttering • Roofing

Win A 32" Flat Screen

Enter Now!



Apply Online
www.aebank.us

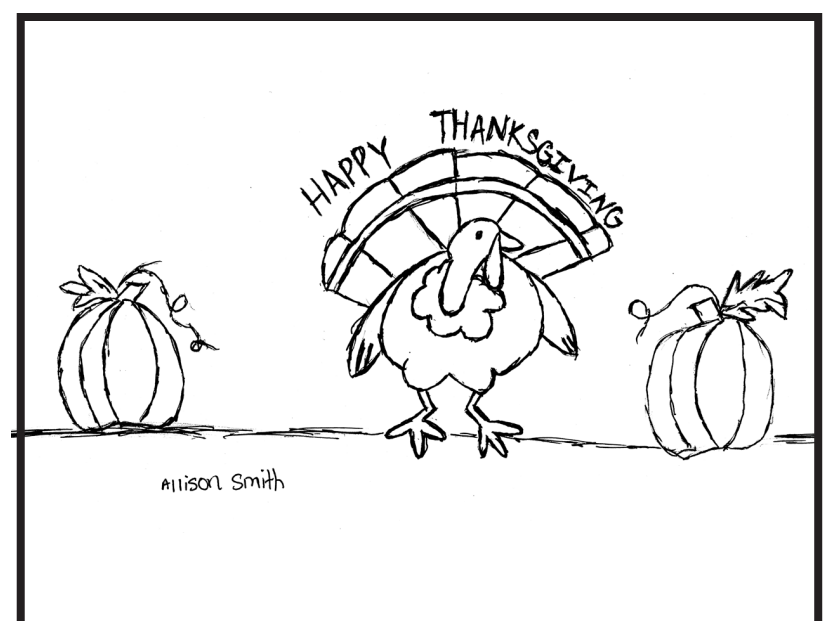
Hurry!

Drawing ONE Lucky Winner On December 1.
All Approved Online Applications Will Be Entered

405 S Main • Lindsay, OK 73052

Main Bank Phone: 405-756-3101 • Mortgage Department: 405-756-3787

ATM Drive-Thru at the NE Corner of Highway 19 & 76



Gina Cable
756-4461
thelindsaynews@cableprinting.com

THE CLASSIFIEDS

756-4461

STANDARD CLASSIFIED AD

RATES*

— Per Word —

First Time (Minimum \$3.50).....30¢ Third Time..... 20¢
Second Time.....25¢ Fourth Time.....15¢

*Any deviation from standard classified ads, such as capitalization, boldface type or other special designs, are considered "display" and will be charged \$1.00 extra.

PAYMENT

NO CHARGE FOR GARAGE SALE ADS

Deadline: Monday, 5 p.m. prior to publication

Professional Directory

GENERAL OPTOMETRY
CONTACT LENSES

Member
American
Optometric Assoc.

DR. MIKE BOECKMAN
104 East Chickasaw
P.O. Box 219
Lindsay, Oklahoma 73052
(405) 756-4414

OFFICE HOURS BY APPOINTMENT

Robert M. Westcott, M.D.
409 S Main
Lindsay, OK



405-756-1240

Stephanie Knapp CPA

Tax Preparation
Personal, Farm, LLC's
Corporate and partnerships

Refund Anticipation Loans

Serving Lindsay since 1985
226 S Main Lindsay OK
405-756-9511

Henderson Repair Service

- We repair TV's & VCR's
- Appliance Repair
- We ship UPS

Authorized
Dish Network Provider
756-4366
201 S. Main, Lindsay

LINDSAY VETERINARY HOSPITAL

Tammy Minton, DVM
Kermit Minton, DVM

24-HOUR EMERGENCY SERVICE
806 SE 4th or PO Box 644
Lindsay, OK 73052
Ph. 756-2929

Clippers & Scissors
112 E. Chickasaw

Cuts For Men & Women
Walk-Ins Welcome

Open Late By Appt. Only
W-F 9 to 5 • Sat 8 to 3
Pat Simms Owner/Operator

J & L Insurance

Does your Auto Insurance give you the service you want? Do you feel you're getting a fair deal? When you need a question answered, do you get it answered right away? If not, come to **J & L Insurance** for a free quote, or just come by for a visit and a cup of coffee.
Call us at 405-756-3699.

Rolen Rhythm
Located 210 S. Main
(behind Lindsay Tan & Tone)
Aerobics 9 a.m. • Chair Aerobics 10 a.m.
\$25 per month for 1 day a week
\$40 per month for 2 days a week
or \$7 per session

OKLAHOMA CLASSIFIED ADVERTISING NETWORK

CAREER OPPORTUNITY

HEAVY EQUIPMENT TRAINING Cranes-Dozers-Loaders-Huge Job Demand-National Certification-Licensed by OBPVS-Oklahoma College of Construction 280 Quadrum, OKC, OK www.Heavy9.com 1-888-798-0710

BUSINESS OPPORTUNITY

ALL CASH CANDY ROUTE. Do you earn \$800 in a day? Your own local candy route. Includes 30 Machines and Candy All for \$9,995. 1-888-755-1361.

MISCELLANEOUS

ATTEND COLLEGE ONLINE from home. *Medical, *Business, *Paralegal, *Computers, *Criminal Justice. Job placement assistance. Computer available. Financial Aid if qualified. Call 866-858-2121 www.CenturaOnline.com

HELP WANTED

ABLE TO TRAVEL: Hiring eight people, no experience necessary, transportation & lodging furnished, expense paid training. Work/travel entire U.S. Start immediately. www.protekchemical.com. Call 1-877-936-7468.

DRIVERS: CALL TODAY! Sign-On Bonus 35-41 cpm Earn over \$1000 weekly. Excellent Benefits. Need CDL-A & 3 mos recent OTR 877-258-8782. www.meltontruck.com

Driver: DON'T JUST START YOUR CAREER, START IT RIGHT! No Experience Required. Company Sponsored CDL Training. First Day Medical. www.joincrst.com. 866-400-2778.

NOW AVAILABLE! 2008 POST OFFICE JOBS. \$18-\$20HR. NO EXPERIENCE, PAID TRAINING, FED BENEFITS, VACATIONS. CALL 1-800-910-9941 TODAY! REF #OK08

IMMEDIATE OPENINGS. Company/Owner Operator Teams, or Solo Drivers willing to team. Earn up to \$2.45/mile. Ammo experience a plus. \$2,000 Sign-on bonus. 1-800-835-9471.

Drivers-Flatbed .44¢/Mi Recent Avg all miles. Paid vacations, 401k, Free Rider Program. Immediate Openings! 866-290-1568

CDL-A DRIVERS: Expanding Fleet offering Regional/OTR runs. Outstanding Pay Package. Excellent Benefits. Generous Hometime. \$300 Lease Special on Volkswagens. NATIONAL CARRIERS 1-888-707-7729 www.nationalcarriers.com

CAREER TRAINING

AIRLINES ARE HIRING - Train for high paying Aviation Maintenance Career. FAA approved program. Financial aid if qualified - Job placement assistance. CALL Aviation Institute of Maintenance (888) 349-5387.

LEGAL SERVICES

SOCIAL SECURITY DISABILITY CLAIMS. SAUNDERS & SAUNDERS ATTORNEYS AT LAW. NO RECOVERY - NO FEE. 1-800-259-8548. DRIS

REAL ESTATE

*****FREE Foreclosure Listings***** Over 200,000 properties nationwide. LOW Down Payment. Call NOW! 1-800-785-4524 (Fee required)

ADVERTISE STATEWIDE

ADVERTISE STATEWIDE! Our statewide advertising network allows you to market your service or product easily and economically. For more info or to place an ad contact Kathy at (405) 499-0025 or toll-free in OK at 1-888-815-2672.

OCAN112308

FOR MORE INFORMATION ON STATEWIDE ADVERTISING, CALL 1-888-815-2672

LEGAL NOTICE

To be published in the Lindsay News, PO Box 768, Lindsay, OK 73052, two (2) times, November 20, 2008, and November 27, 2008.

Bid Notice

The City of Lindsay will accept sealed bids on "ROOF REPAIR DAMAGES" on Municipal Buildings.

Specifications will be available upon request during regular office hours from 8 a.m. to 4:30 p.m., Monday through Friday at 312 S. Main.

Please refer any questions to Bill Mitchell at 405-756-4900.

Interested bidders are required to make an on sight inspection prior to submitting bid. Bids will be opened at 10:15 a.m. on Thursday, December 4, 2008 at City Hall, 312 S. Main, Lindsay, OK, by staff, for a recommendation to Council on December 8, 2008 at 5:15 p.m.

Bids shall be accompanied by a signed and notarized non-collusion affidavit. Please send bids marked **SEALED BIDS-ROOF REPAIR DAMAGES**. Bids shall be mailed or delivered to:

City Clerk
City of Lindsay
PO Box 708
Lindsay, OK 73052

The City of Lindsay reserves the right to accept or reject any or all bids. All bids are public record and are available during regular office hours at 312 S. Main, Lindsay, OK.

Attest:
Penny Herndon
City Clerk

Todd Hinckley
Mayor



Shop Lindsay First

CHECK US OUT ON THE WEB

visit our website for
a tour of our plant and information about our services

www.cableprinting.com

Cable Printing Company
117 S. Main
Lindsay, Ok 73052
405-756-4045

**BUSINESS CARDS
PRINTED
NEXT DAY SERVICE**

SPECIAL SERVICES
502 West Street • P.O. Box 0101
Anytown, Oklahoma 54321

Mary Poppins

Bus: 012-345-6789 Cell: 123-456-7890
Fax: 987-654-3210 www.yourwebaddress.com
Res: 246-801-3579 you@youremail.com

at
Cable Printing Co.

250 CARDS - BLACK INK \$28.50

250 CARDS - COLOR \$38.00

FULL COLOR BROCHURES, SALE BILLS, AUCTION FLYERS, ETC.

2-3 DAY SERVICE

117 S. Main • 756-4045

Oklahoma's Largest Printer Outside Of The OKC Metro Area