

Williams; 2nd place team Cooper Claborn, Kinley Cummings, and Emma Williams

**8th Grade**

**Dictionary Skills** - 3rd place Karter Cummings

**Editorial Writing** - 3rd place Talia Campos

**Listening Skills** - 3rd place Karter Cummings

**Maps, Graphs, and Charts** - 1st place Karter Cummings; 3rd place team Karter Cummings, Jesus Gonzalez, and Shelby Rasco

**Modern Oratory** - 2nd place Talia Campos; 3rd place Jesus Gonzalez

**Music Memory** - 4th place Jesus Gonzalez; 5th place (tie) Kason Cummings / Shelby Rasco; and 2nd place team

**Science II** - 1st place Karter Cummings

**Social Studies** - 1st place Karter Cummings; 2nd place team Karter Cummings, Jesus Gonzalez, and Shelby Rasco

**Spelling** - 3rd place Karter Cummings



**Donation Given!** Vision With A Purpose presented a check for \$12,170 to RL4Restoration on Friday, November 22, 2019. Vision with a Purpose was able to make this donation through the proceeds they raised at the annual hunters barbecue, San Angelo Gives and through other community projects. The money had been earmarked for Robert Lee park improvements and RL4Restoration intends to continue on with this plan. Those present at this presentation were Jeffie Roberts, VP parliamentarian (from left), Sheri Millican, VP secretary; Skyler Rainwater, RL4Restoration; Crystal Stanford, RL4Restoration, Floyd Pettitt, VP treasurer; Dianne Hefner, sargeant at arms; and Nancy Wilson, VP president.

**Notes from...**

**AgriLIFE EXTENSION**

**Holiday Food Safety**

The holiday season is here and festive parties, gatherings, and family dinners are a normal event on your calendar and to do list. All the planning and excitement can bring holiday cheer, especially with delicious food around the table. But, the fun can end soon if the foods you eat make you and others ill.

A foodborne illness is an infection or uncomfortable irritation of the gastrointestinal tract caused by food or beverages that contain harmful bacteria, parasites, viruses, or chemicals. Some common

foodborne illness symptoms include vomiting, diarrhea, and flu-like symptoms such as abdominal pain, fever, and chills. These symptoms can start within hours of eating contaminated food or drink and last a few hours to several days.

During holiday parties many dishes are left unattended for more time than recommended causing harmful bacteria to grow. If you are hosting a

holiday party or preparing your favorite potluck dish this winter, make sure safe food-handling is practiced in the home.

Practicing four basic food safety rules can help prevent foodborne illness and keep you and your guests feeling festive this season," said Elaine Montemayor-Gonzalez, a Health Specialist with Texas A&M AgriLife Extension.

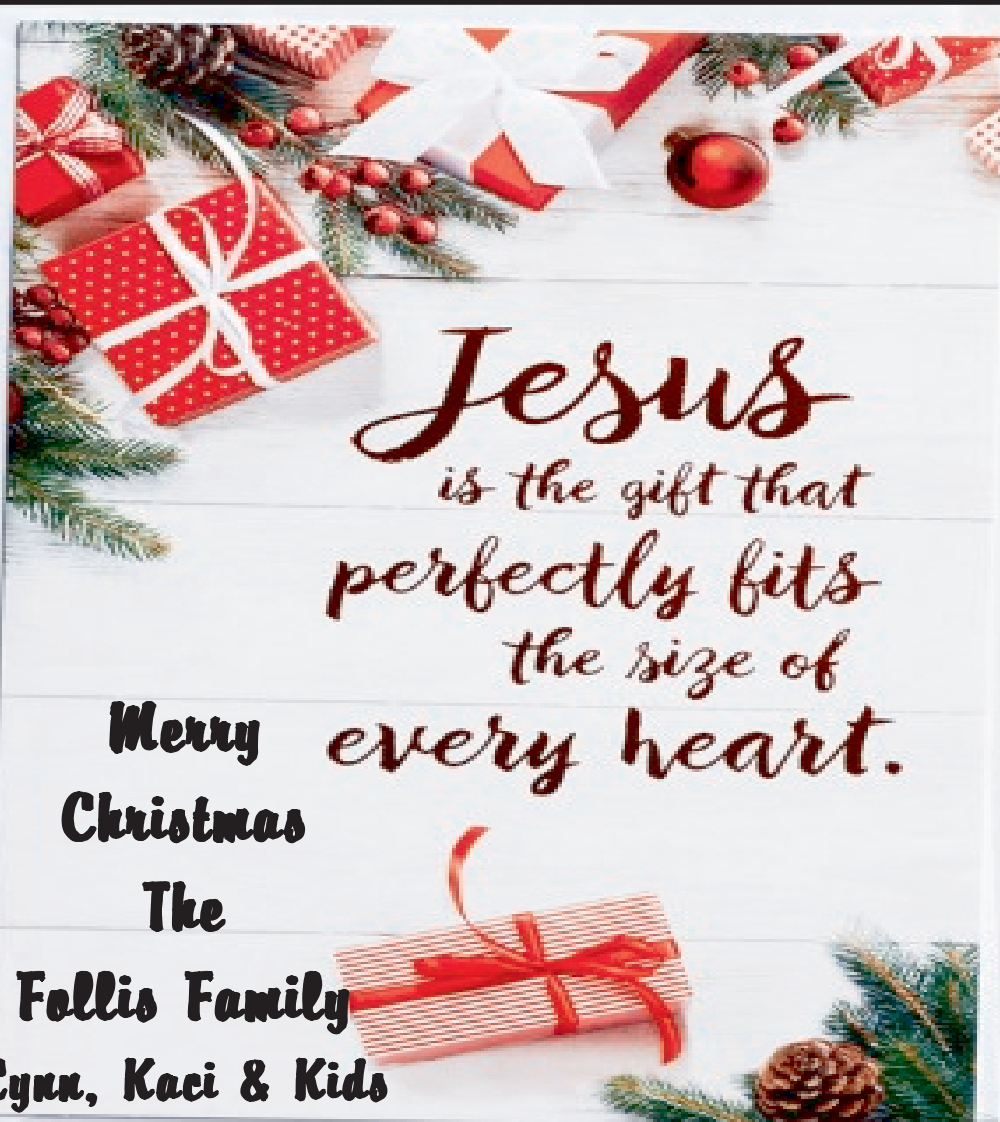
1. Clean

Keep it clean!

- Wash hands with warm water and soap for 20 seconds before and after handling any food.
- Wash surfaces such as countertops, cutting boards,

- dishes, and utensils with hot, soapy water after preparing food items and also before use
- Rinse fruits and vegetables under cool running water and use a produce brush to remove

(Continued on page 31)



**HOLIDAY CLOSING NOTICE**

**Holiday Hours:**  
All facilities of this bank will close at 11:30 am on Tuesday, December 24. All facilities of this bank will also be closed Wednesday, December 25.

In Observance Of



**Christmas Day**

Please plan your banking requirements during regular banking hours to avoid any inconvenience.

**Robert Lee State Bank**

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