

# Learning To Become a Leader

*Calling applicants for an all-expense-paid camp!*

Since 1988, nine East Texas Electric Cooperatives have worked together to sponsor the East Texas Rural Electric Youth Seminar. The mission of ETREYS, which was established in 1988, is to foster positive ideas and values while enhancing leadership skills for East Texas high school sophomores and juniors.

ETREYS is an all-expense-paid seminar for about 125 delegates. Each cooperative selects its own delegates based on overall excellence and involvement in extracurricular activities. Each delegate's participation is 100 percent underwritten by the sponsoring cooperative. This year, Wood County Electric Cooperative will sponsor 10 students.

Chosen delegates will travel with WCEC chaperones to East Texas Baptist University in Marshall, where they will live for one week in a college atmosphere and participate in workshops, seminars and peer-group activities that include leadership development to pure entertainment. Nationally known personalities, professional sports figures, community leaders and college professors offer messages of perseverance, motivation and inspiration. Additionally, each student has a chance to compete for thousands of dollars in college scholarship money awarded at the end of the seminar.

Participants leave ETREYS much better equipped to take



**WCEC delegates at the 2012 ETREYS event met former NFL player Keith Davis to hear his outstanding message: With effort, a focus on education and the excellence they already possess, every student can be champion.**

leadership roles in their schools and communities. Today, many of the first participants, now successful professional business leaders, still credit ETREYS with giving them their initial confidence.

High school sophomores and juniors interested in attending this weeklong camp from June 24-28 should download and complete an application from the Community Programs page on our website, [wcec.org](http://wcec.org). Winners will be notified by mid-May.

## LEGAL NOTICE

**The Elections Committee of Wood County Electric Cooperative, Inc., will meet at the cooperative office at 501 S. Main St., in Quitman, Texas, at least 40 days prior to the annual meeting. The committee is composed of the following members:**

**Glenn E. Morris**  
268 FM 900E  
Mount Vernon, TX 75457

**Carolyn Bryant**  
201 East Oak  
Yantis, TX 75497

**Judy Peoples**  
1646 VZ CR 1222  
Grand Saline, TX 75140-4628

**Mike Giles**  
690 PR 8571  
Winnsboro, TX 75494

**Clarence Meiske**  
1547 FM 2659  
Hawkins, TX 75765

**Dr. Beverly Waddleton**  
P.O. Box 996  
Quitman, TX 75783

**Willie Cicero**  
1010 State Hwy. 64  
Ben Wheeler, TX 75754-4331

This committee shall arrange for a notice to be prepared and posted at the cooperative office at least 30 days before the annual meeting that will include a list of nominations of directors. But any 100 or more members may make other nominations by official petition, but not before January 1 of this year and not less than 60 days prior to the meeting; and the secretary shall post the same at the same place where the list of nominations made by the committee is posted.

The committee shall cause to be mailed ballots listing all qualified candidates and a notice of the meeting, at least 21 days and not more than 30 days prior to the meeting. This shall include a statement of the number of directors to be elected and will show separately the nominations made by the committee and the nominations made by petition, if any.

The Elections Committee shall make nominations for directors for Districts 5 and 6. Directors whose terms are expiring are Cathy Roberts, District 5, and Jane Roberson, District 6. The Annual Meeting of Wood County Electric Cooperative, Inc., will be held at 2 p.m. October 11, 2013, at the cooperative headquarters, 501 S. Main St., Quitman, TX 75783.



Win Some Dollar Bills with

# E-Bill

Since we instituted an electronic billing (E-Bill) option in 2011, we've enrolled almost 300 members. But those 300 members are just a small fraction of the 35,000 members we mail bills to each month. Can you imagine the postage and associated costs that such a large mailing requires? Just last year, this cost was more than \$90,000.

We think you'll agree that \$90,000 is a lot of money! But, we can't reduce that cost without help from the membership. Sure. The average cost of a bill mailed to each member is only 28.9 cents each. But, those costs truly add up over the year with the large volume of mail we must send.

That's why we are encouraging all members who think e-billing might fit their lifestyle to give it a try. It's quick and easy. And best of all it's free. And, more important, it's an great way we can each reduce our impact on the environment, by eliminating the paper and other inputs used in the emailing process.

Need encouragement? If together we could cut the number of mailed bills by just 10 percent, we'd save more than \$1,000 a month or more than \$12,000 a year. Of course, our ultimate goal is much higher, but it's interesting to see that even a small percentage of E-Bill adopters can make a big change in the bottom line. As a nonprofit electric cooperative, when we can keep our costs low, the savings are always passed on to our members. So, e-billing ultimately affects all by helping us keep rates affordable.

Need more encouragement? You can WIN CASH! For the remainder of the year, we'll be awarding three \$50 electricity credits every single month. The catch? The winners will be drawn from those signed up for e-billing. Winners will be announced every month in our E-Newsletter, and we hope we'll have a big pool of members to draw from each month. The faster you sign up, the more opportunities you'll have to win. So, if you'd like to help the cooperative keep the bottom line low, reduce stress on the environment, and possibly win some cash, just go here to sign up: [wcec.org/index.php/sign-up-for-newsletter/](http://wcec.org/index.php/sign-up-for-newsletter/).



## Wood County Electric Cooperative

501 S. Main St. • P.O. Box 1827  
Quitman, TX 75783

### CEO/GENERAL MANAGER

Debbie Robinson

### BOARD OF DIRECTORS

- Pat B. Lindley, President, *District 1*
- Dennis Wright, Vice President, *District 3*
- Lewis D. Young, Secretary-Treasurer, *District 7*
- Burke Bullock, *District 2*
- Brent Glenn, *District 4*
- Jane Roberson, *District 6*
- Cathy S. Roberts, *District 5*

### MEMBER BENEFITS AND SERVICES

- Online account access and bill payment
- Paperless E-Bill services
- Free bill-paying app
- Visa, MasterCard, American Express and Discover accepted
- SmartPower prepaid electric system
- SmartGuard surge protection system
- Scholarships and youth programs
- Safety and energy conservation programs

### MOBILE CONVENIENCE CENTER

- Monday**, First Methodist Church, *Van*
- Tuesday**, Family Dollar, *Mount Vernon*
- Wednesday**, City National Bank, *Hawkins*
- Thursday**, Brookshire's, *Winnsboro*
- Friday**, Economy Drug, *Grand Saline*

## Contact Us

**CALL US**  
(903) 763-2203

**EMAIL**  
[info@wcec.org](mailto:info@wcec.org)

**OUTAGE HOTLINE**  
1-866-415-2951

**FIND US ON THE WEB**  
[wcec.org](http://wcec.org)



## Spring Forward!

**Daylight Saving Time begins March 10.**

Set clocks one hour forward, and change the batteries in your smoke and carbon monoxide detectors.



Pat and Barbara Williams show off their old tamale cart that is now used as decoration for their tamale and pie business.

## Tamale Reveille *with a Side of Pies*

BY PAIGE EATON

**Since the late 1800s, the Carpenter family has been known far and wide through Northeast Texas as some of the best tamale-makers in these here parts. Nathan Carpenter was the one to start the family tradition in Corsicana, and he sold his tamales from a horse-drawn wagon. To announce his arrival, he'd sound a bugle. Willy, his son, took over the business; and while he eventually traded in the horse-drawn wagon for a 1949 Chevy truck that he converted to a tamale wagon, he, too, used the bugle to announce his arrival to customers. And just as other traditions that die hard, so does family folklore and legend.**

For the Carpenter family, part of that legend is that Nathan Carpenter was also one of the creators of what is now the famed Wolf Brand Chili which was, in fact, developed in Corsicana. Barbara Williams, his granddaughter, says that it's always been passed down through their family that Nathan was the original chef behind the recipe. But, the story goes, he had a falling out with his partner who was "the money man." Nathan then stepped out of the chili business. Whether that's fact or fable may never be clear, but one thing is indisputable: Nathan and his "Carpenter's Tamales" became a legend in Corsicana and paved the way for many other family tamale vendors.

When Nathan died in 1937, Willy took over the business, also serving up tamales to hungry patrons every day of the week until his death in 1967. Willy's son, Bob Carpenter, also

ran a successful tamale business in Corsicana. What's more, several of Nathan's children, Barbara's uncles, also all ran their own successful tamale businesses. She said her Uncle John served in Garland, Uncle Red was in Mesquite, and Uncle Bud was in McKinney. That's a whole lot of tamales!

But, we're not done. In all, Nathan had 15 children. The oldest and the youngest were girls, with all of the boys in the middle. Barbara's mother, Katie, was the youngest. She, too, learned how to make tamales. Katie then taught her husband, Bob Williams, how to make them, and he started his own tamale business. There are no telling how many of Nathan's grandchildren, great-grandchildren and so on, have tried their hand at the tamale business, but Barbara is certainly one of them.

She grew up near McKinney and eventually met her husband, Pat Williams. When they first met, Pat worked for the City of Dallas. He then took a job as a meat cutter for Safeway Grocery, which he held for more than 20 years. (Today, Pat jokingly says the only reason she married him is because she could already spell Williams.)

Barbara was busy raising their children, but she also yearned to work. As a compromise, she bought her Uncle Red's tamale business in Mesquite in the early 1970s. She made and sold tamales there until the late '80s, when she went to work for Jo-Ann's Fabric & Crafts .

In 1992, Pat and Barbara bought property in East Texas and

would come out on weekends. In 1997, Barbara's job was transferred to Tyler, so they moved to their East Texas property. In 2000, after she semiretired, Barbara and Pat opened Williams' Tamales, where they've built quite a loyal following. Their stand sits in front of their home and is open from 10 a.m. to 6 p.m. Tuesdays through Saturdays. They sell two types of tamales, pork and beef. The shredded pork are \$7 a dozen and are wrapped in traditional corn shucks. The ground beef tamales are \$5 a dozen and come wrapped in parchment paper.

In addition to the tamales, Barbara has added what has now become a big seller—fried pies. Barbara said she'd always had fond memories of her mother's fried apricot pies, and one day she set out to make them. She said she made many, many pies until she felt hers were up to the standard she'd want to sell. In addition to apricot, she makes apple, cherry, blueberry, coconut, pineapple cream, chocolate and peach pies. All of her fillings are made from scratch. And while she does not stock them, if someone calls a day in advance, she can make sugar-free versions. Her pies sell for a \$1.50 each at her shop. The pies have such a following, they are also sold in CC's cornerstore in Winnsboro on Highway 154, at the Chevron in Gilmer and at the Holly Mart Chevron in Holly Lake. In addition to the fried pies and tamales, Barbara also does a pretty big business in special-order pies for the holidays. She makes sweet potato, pecan and pumpkin.

Should you want to go there—and you should if you like tamales and fried pies—the business is well off the beaten path. It's not really in Pine Mills or Hawkins, but it's located in the Hawkins school district. It sports a Mineola address but is closer to Hawkins, just about 8½ miles north. To get there, travel Highway 14 and turn onto CR 3940, and it will be about 1¼ miles down on the left.

Once on the CR 3940 road, if you blink you might miss it, but don't be fooled by the humble stand. Williams' Pies and Tamales is licensed and is inspected at least once a year by the state. Barbara takes utmost care with her food preparation.

"I only want to sell something I feel pride in," she said. "After all, my name is going on it, and I want it to be good."

Barbara also said, "I do enjoy what I'm doing, and I really think I will do this until I die." She also very much enjoys who she is doing it for.

"I love living here, and it has been one of the most wonderful things for me. It's almost like going back to the '50s. Going to the football games, they still pray. There are principles here."

While Barbara makes all of the tamales and pies by hand, Pat, her husband and best friend for 51 years and counting, is steady by her side. He makes a lot of the deliveries and mans the stand much of that time. And while he does not blow a bugle like Barbara's ancestors, he does toot Barbara's horn when he talks about her good cooking.

Of their customers, he says with a gleam in his eye, "I like aggravating them. I also always make sure I get the last words. It's always, 'yes, ma'am' or 'yes, sir!'"

*Barbara and Pat are Members of Wood County Electric Cooperative. The stand is located at 2448 CR 3940, Mineola, TX and their phone number is (903) 769-0832. You can also follow them on Facebook at Williams' Tamales and Pies.*



**TOP:** Barbara Williams' pies, fresh out of the fryer, are crispy and light and each have scratch-made fillings. They come in a range of flavors, including cream and fruit fillings. **CENTER:** Williams has a collection of newspaper articles heralding her famous roots, with clippings showing her grandfather Nathan in his horse-drawn carriage and at his shop and her Uncle Willy in his converted truck. **BOTTOM:** Williams' tamales are made from an old family recipe that harkens to the late 1800s and was developed by her grandfather, Nathan, who sold his wares from a horse-drawn carriage.