

Stafford Opera To present ‘Dracula: The Musical?’

Jeryl Hoover and the Fredericksburg Theater Company will be in the Spotlight at the Stafford Opera House, 425 Springs Street, in Columbus on Saturday, November 11 when they perform Dracula: The Musical?

Hoover and the theater company are performing the show October 20 – November 5 in Fredericksburg and then will bring the production to Columbus the following weekend. He says that this show is back by popular demand, and he does mean demand. This completely nutty spoof of the Bram Stoker character bears absolutely no resemblance to the real story. The original Fredericksburg cast is back to reprise their roles, but with some new twists.

He also says, “It’s not a play. It’s not a standard musical. It’s not an opera. It’s...well...it’s a fractured retelling of the legend of the Vampire Count who has a hankering for the necks of pasty-faced females whose mothers never told them to beware of men with oversized canine teeth. There’s no blood, no gore, no tense moments – only trite dialogue, shallow characters, and original songs that you can be sure will never be up for a Grammy. It’s riotous, silly, fun for the whole family.”

Season ticket holders will be treated to a “Sip Champagne With the Stars” reception after the evening’s performance. With the cast still in costume, the Count’s special brew of champagne bubbling, creepy hors d’oeuvres and sweet treats abounding, everyone may need to protect their necks but it will certainly be a lot of fun.

Social time begins at 5:30 p.m. Dinner will be served at 6:30 and the curtain opens at 7:30. Tickets are \$30 a person. The attire is casual. For tickets or information call 979-732-5135 or 877-444-7339.



Mr. and Mrs. Oze Ruether’s home was named October Yard of the Month by the Eagle Lake Garden Club. Their home is located at 717 Partridge Lane.

Garden Club Names October Yard Of Month

By Patty Holloway

Thanks to Leslie Carey and Trafco Industries the Garden Club has a beautiful new Yard of the Month sign. The Garden Club appreciates the donation.

You will find the new sign displayed in the front yard of Mr. and Mrs. Oze Ruether’s home at 717 Partridge Lane you will see scarecrows, pumpkins, and ghosts hiding among the plumago, periwinkles, and impatiens planted around the yard. There are two beds up close to the house planted with pentas and Knockout Roses that are lovely.

Mr. and Mrs. Ruether have lived at their present address for 25 years. He is a retired Master

Footlighters Name Lamplighters of The Year

The Footeliters of the Plaza Theatre proudly announce that their Lamplighters of the Year 2006 will be the leaders of their technical theatre crew, Mystan Gurkin, Kristin Mills and Mike Mills.

The award, which shines a light on three essential but usually unseen members of the theatre, will be presented at the 2006 Lamplighter Gala on November 11. Entertainment for the event is Beatles tribute band Penny Lane, who will recreate highlights of the Fab Four’s career on the Plaza stage, complete with historically accurate instruments, costumes and stage patter.

Dr. Gurkin, a general surgeon at South Texas Medical Clinics, is the Plaza’s technical director and head of the Production Board. She has been responsible for set design and construction for numerous Plaza productions, including Plaza Suite, Evita, The King and I, Nine, The Musical, Cat On A Hot Tin Roof, The Wizard of Oz, Disney’s Beauty and the Beast, and The Mousetrap.

Ms. Mills, who was active in theatre at Wharton High School and currently is a registered nurse in the obstetrics and gynecology department at Gulf Coast Medical Center, helps with set construction but specializes in set decoration as well as meticulously crafted props and has been indispensable to most Plaza productions since 1995.

Like many members of the organization, she is from a Footeliter family: her father, Mike Mills, is the theatre’s lighting designer and has been involved with the group since 1989. He has more than 30 Footeliter productions to his credit. He is a media technician at WCJC, a paramedic

Active Living Conference Nov. 16

The 2nd Annual Multi-County Active Living Conference will be held on Thursday, November 16 at the Parish Activity Center of St. Mary’s Catholic Church in Brenham, from 8 a.m. - 4 p.m. Sessions will be on an active lifestyle and issues relevant to our diverse society.

This annual conference is sponsored by Texas Cooperative Extension of Austin, Burleson, Colorado, Fayette, Grimes, Lee, Waller, and Washington counties; Brazos Valley Area Agency on Aging, Step Ahead Advocacy & Health Planning Services, and Trinity Wellness Center. Medtronic

Neurological, a platinum sponsor, is hosting the luncheon and keynote speaker, Stanley Fisher, M.D. Methodist Neurological Institute, Department of Neurology. Dr. Fisher will be the keynote speaker on Parkinson’s Disease.

Both a general session and a professional track are offered. A total of 7.2 continuing education hours in nursing, 6.0 hours for CAP, .6 CEUs in SW and 6.0 contact hours for HHA will be awarded for professionals.

For registration information or for further questions, contact the Colorado County Extension office at 979-732-2530.

Check Us Out Online at www.eaglelakeheadlight.com

Now accepting Credit Cards!

Delish Sandwiches

JANIK'S

MEAT MARKET

Party Trays

1001 E. Main • Eagle Lake • 234-7665

Meaty Pork Roasts.....lb.	\$1.49
Lean Pork Steaks.....lb.	\$1.69
Hormel Summer Sausage.....lb.	\$3.59
T-Bones.....lb.	\$4.99
Lean Sliced Bacon.....lb.	\$2.99
Seven Steaks (10 lbs. or more \$2.49).....lb.	\$2.69
Pork Slab Ribs (3-Pack).....lb.	\$1.89
Smoked Hocks.....lb.	\$1.49
Extra Lean Stew Meat.....lb.	\$3.49
Beef Ribs (For baking BBQ or Stew).....lb.	\$1.99

JANIK'S Fresh Head Sausage & Boudin

We Custom Process	50 lb. Hind Quarter Special \$134.50	Smoked Turkeys
Hindquarters	50 lb. Front Quarter Special \$124.50	Smoked Hams
Front Quarters		
Half-Calf	50 lb. Half Calf Special \$129.95	Home Cured Smoked Bacon

Deer Processing

Call in orders WELCOME; Credit Cards & Lonestar Accepted

Sale Prices Good Through Thurs., Oct. 26, 2006 – Oct. 28, 2006. Open: 7:30 a.m. to 6 p.m.

David & Jill Janik, Owners



Fredericksburg Theater Company executive director, Jeryl Hoover, rehearses his role as Dracula in the upcoming production, Dracula: The Musical? to be performed at the Stafford Opera House.

Subscribe To The Headlight 979-234-5521

Pharmacy & Your Health

EAGLE LAKE DRUGSTORE
Steve K. Balas, RPh

702 South McCarty • Eagle Lake • 234-2502

•Patient Counseling • We Accept Master Card, VISA, Discover & American Express

•Insurance Plans: Blue Cross, NPA, PCS, Pro-Serve, Sanus, PAID, Texas Medicaid

24 Hour Emergency Phone: 234-3834

How to Relieve Canker Sore Pain

Canker sores, although small, may cause significant pain. They occur on the inside of your mouth, specifically on the inside of the lip, cheek, on the tongue, or roof of the mouth. The sore is usually red and may also have a white coating. They appear round and typically form one at a time, but may also form as several sores in one cluster. Canker sores many happen in anyone, however they may occur more commonly in women and people in their teens and twenties. Possible triggers for the formation of a canker sore include stress, food allergies, poor nutritional habits, and menstrual periods.

Although they usually go away on their own, it is sometimes helpful to have over-the-counter products such as *ibuprofen* (Advil) or *acetaminophen* (Tylenol) to help alleviate the pain. Topical medications that are applied directly to the sore may help to reduce pain and irritation caused by eating, drinking, or brushing your teeth. Examples of topical products include *Anbesol*, *Oragel*, and *Orabase*. Another way to possibly reduce the pain caused by a canker sore is by mixing equal amounts of *Milk of Magnesia* and *Benadryl Allergy liquid*. Swish a teaspoonful of this mixture in your mouth for one minute and then spit out. Repeat every four to six hours.

OCTOBER FRIDAY AND SATURDAY NIGHT SPECIALS

5 p.m. to 8 p.m.

FRESH OYSTERS-\$11.99

RIB-EYE STEAK & SHRIMP-\$14.99

LOUISIANNE SHRIMP-\$14.99

QUAIL & SHRIMP-\$12.99

COCONUT NUT SHRIMP-\$14.99

ALL ENTREES COME WITH FRIES, MASHED POTATOES OR RICE & SOUP OR SALAD.

ASSORTED DESSERTS.

SPORTSMAN'S RESTAURANT AND CATERING

201 BOOTHE DRIVE • EAGLE LAKE • 234-3071