

MARTIN COUNTY CHAMBER OF COMMERCE AND CITY OF STANTON ECONOMIC DEVELOPMENT

Special points of interest:

- Convent Soup Cook-Off February 16, 2011 at 5:00 PM at the Martin County Community Center
- FBC Youth Dinner Theater, Sunday March 3rd for more questions or to make reservations please call 756-2831
- March 2011 Pee-wee Basketball dates to be announced
- April 13 & 14 Old Sorehead Trade Days

www.stantontex.com

Serve the LORD with gladness: come before his presence with singing.
PSALM 100.2



Martin County Chamber of Commerce and Texas Agri Life Extension Annual Banquet

The Annual Banquet is just around the corner and we encourage all of Martin County to come out and join us while we show our appreciation to our community. Each year the Chamber of Commerce recognizes citizens that go out of their way to make Martin County a better place. This year we will once again be recognizing the Woman of the Year, Man of the Year, Ag Family as well as Educators of the Year and Students of the Year for both Stanton and Grady. The Chamber will also present the Outstanding Community Service, honoring those who

have gone out of their way to do a little more for our community, I would also like to mention our Chamber of Commerce Board of Directors for their dedication to the community. Our President, Morgan Cox, Vice-President Jayne Titsworth, and members Danny Fryar, Justin Burch, Vickie Robinson, Clara Stewart and Judy Dean. I am very fortunate to work with such wonderful people and would like to thank them and their families for all of the time they donate to our Chamber of Commerce. If you see any of these individuals around town please give them a

pat on the back for a job well done. We appreciate all of their hard work, dedication and kindnesses that make Martin County a wonderful place to live.



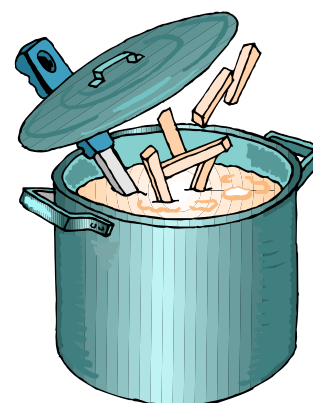
The FBC Youth Department is proud to present "Mr. Bean" at their annual Dinner Theater on Sunday, March 3 at 6:00 PM in the Fellowship Hall. Dinner, and a variety show for all to enjoy. Cost is by donation, and reservations are required. To make reservations contact FBC Office at 756-2831 Monday thru Friday 9:00 AM to 4:00 PM

The 24th Annual Great Texas Soup

The 24th Annual Great Texas Soup Cook-Off is February 16, 2011 at the Martin County Community Center. The deadline for entering a soup is Tuesday February 12, 2013. This is the Martin County Convent, Inc. yearly fundraiser to restore and protect the Historic Carmelite Monastery building. Come and be a part of the event or just come enjoy some great tasting soups. The Martin County Convent, Inc is a non-profit


group working to restore and maintain the Historic Carmelite Monastery. It has been described as one of the finest historic adobe structures in the Southwest. Along with competing for best tasting soup or best decorated table you can also purchase desserts at the dessert auction. Come have some fun and tasty soup. For more information please call Heather Simpson at the Martin County Chamber of Commerce at (432)756-

3386 or email at chambercd@gmail.com Or contact John Kennady at (432)459-2686 after 5 PM or email at jkennady@gradyisd.esc18.net





February 2013

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>Be unselfish. That is the first and final commandment for those who would be useful and happy in their usefulness. If you think of yourself only, you cannot develop because you are choking the source of development, which is spiritual expansion through thought for others.</p> <p>Charles W. Eliot</p>					1	2
3	4	5	6	7 <i>Chamber of Commerce Banquet</i>	8	9
10	11	12	13	14 	15	16 <i>Convent Soup Cook-Off</i>
17	18	19	20	21	22	23
24	25	26	27	28	<p>Those who hope in the Lord will renew their strength. They will soar on wings like eagles; they will run and not grow weary, they will walk and not be faint.</p> <p>Isaiah 40:31</p>	



Lawn Care

Now is the time to care for your lawn for the summer months to keep those pesky stickers and weeds away. Why make the drive? Stay here and support our local businesses. The following local businesses sell just what you need!

Farmer's Co-op Store
756-2242

Pate's Hardware
756-2312

Helena Chemical
756-2888

All of these fine local establishments would be more than happy to help!

**Convent Soup Cook-Off
February 16th At the
Martin County Com-
munity Center!
Don't forget to enter!**



Don't Forget Your Valentine!
Valentines Day
Is
Thursday
February 14, 2011

Don't wait and miss out on your chance to order early if you are getting flowers for your sweetheart.

Stanton Flowers & Gifts 756-3343

For Valentines Day Cards check at Stanton Drug, IGA or Dollar General

Veggie Packed Minestrone Soup

INGREDIENTS

- 1 1/2 tablespoons olive oil
- 1 small/medium onion, chopped
- 1 large carrot, thinly sliced
- 1-2 stalks celery, diced
- 1 small zucchini
- 4-5 cloves garlic, minced or pressed
- 1 cup frozen french cut green beans
- 2 15-oz cans red kidney beans, drained and rinsed
- 2 15-oz cans white beans like Great Northern or Canalini
- 1 14-oz can diced tomatoes, drained
- 1 1/2 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp dried thyme
- 1 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 32 oz vegetable broth
- 3 cups hot water
- 1/2 cup ditalini or other small shell pasta
- 4 cups loosely packed fresh spinach leaves
- 2-3 Tbs fresh minced parsley

Instructions:

Heat a large stock pot to medium high heat. Add olive oil to coat bottom of pan. Add onions, carrot, and celery. Saute 4-5 minutes, until onions start to look translucent. Add zucchini and garlic and cook for 2-3 minutes longer, stirring until garlic is fragrant. Add green beans, kidney and white beans, tomatoes, and seasonings and stir to combine. Add broth and water and bring soup to a simmer. Cover pot and simmer on low for 20-25 minutes, until carrots and celery are tender. Add pasta and cook until pasta is soft, 8-10 minutes. (Add additional vegetable broth or water if you feel you need it for preferred consistency.) Remove pot from heat and stir in spinach and parsley. Season with additional salt and pepper to taste.

Yield: 8 servings (1 1/2 cups each)

Nutritional Info: Calories: 250 Protein: 30 g Fat: 1 g Carbs: 68 g

Courtesy is Kindness in Action

As a society we have become almost obsessed with identifying and asserting our rights—to think, say, and do what we want. That's not surprising, given the history of our country and the prominent role the Constitution and Bill of Rights have played in shaping our culture.

We have a right to be unkind, thoughtless, and disrespectful—BUT it isn't right.

Ralph Waldo Emerson pointed out, "Life is short but there is always time for courtesy."

The idea is to act in ways that make people we are dealing with feel valued. Courtesy is kindness in action.

It starts with good manners—saying please, thank you, and excuse me. But real courtesy involves more thoughtful ways of showing respect. Courtesy is a form of kindness. It matters how we address people and how we greet them, as well as how we eat, talk, and cough in their presence.

Making people feel important is part of courtesy, so it's impor-

tant to remember that whether or not people remember what we say or do, they do remember how we made them feel.

Make eye contact, truly listen, and show genuine interest in the lives of others by asking them questions and remembering their answers. A good start is to keep in mind H. Jackson Brown's insight: "Everyone you meet is afraid of something, loves something, and has lost something."

- Commentary by : Michael Josephson from "Character Counts"

*Comfort Inn
Have Friend's
Coming to "Old
Sorehead Trade
Day's, a Family
Reunion or maybe
a Wedding?
Don't forget to
make reservations
at Comfort Inn
and Suites
(432)756-1100*

Red Velvet Oreo Truffles

Ingredients

- 1 box Red Velvet cake mix
- 1 cup butter, melted
- 1 egg
- 1/2 cup water
- 1 tablespoon vanilla extract
- 1 package Oreos
- 8 ounce package cream cheese
- 1 package (1lb) chocolate bark

Instructions

1. Preheat oven to 325 degrees F. Combine cake mix, melted butter, egg, water, and vanilla extract and mix well until thoroughly combined (2-3 minutes on medium of electric mixer).
2. Spray a 9x13 (or any size you have, it will still work) with nonstick spray. Pour in red velvet brownie batter.
3. Bake for 18-22 minutes or until a toothpick inserted comes out clean (ovens vary so watch closely).
4. Crush package of Oreos in a food processor (or in a large plastic bag and rolling pin).
5. Melt cream cheese for 15 seconds in a microwave to soften.
6. Stir together crushed Oreos and cream cheese until blended smooth.
7. Carefully spread out Oreo truffle mixture on top of baked red velvet brownies. Use your hands to help press it down instead of spreading to avoid tearing the brownies.
8. Melt chocolate candy bark and pour over top Oreo truffle layer.
9. Sprinkle with mini chocolate chips while still warm.
10. Let cool completely before cutting into squares.