

Martin County Chamber of Commerce & City of Stanton Economic Development Corp.

April 2013

April

- April 13-14—Old Sorehead Trade Days
- April 15—Tax Day
- April 22—Earth Day
- April 24—Secretaries Day
- April 26—Arbor Day



April has blessed us once again. Is anyone else wondering what happened to February and March? And now that April is here, it's time to start planning your April 13-14 weekend. Old Sorehead Trade Days will be here before you know it and it will be time to go downtown to shop your favorite booth and see what new fried delicacy will be offered in the food court. Old Sorehead Trade Days has a Facebook page and they are currently working on a new website <http://stantontex.saffirevent.com> that will provide not only Trade Days information but also information for Stanton, including business information, coming events and much more! Take some time to relax this month because the heat of the summer will be here soon enough and after you realize you survived, we'll be talking about Christmas decorations being right next to the Halloween candy!

Think on it...

If you accept the expectations of others, especially negative ones, then you never will change the outcome.

Michael Jordan

Martin County Convent News

Martin County Convent elected a new board recently and are now perusing efforts to repair the landmark. The new board consists of Reggie Baker, President, John Kennady, Vice President and Historian, Secretary Georgeann Walton, Treasurer Stephanie Childs, and news reporter, David Butler. Several committees were appointed

with the hope of finding contractors to address the adobe exterior, security, and other repairs to the building. If you are interested in being part of the restoration process or becoming a board member, speak to a current board member.



April 2013

Sun Mon Tue Wed Thu Fri Sat

	1	2	3	4	5	6
7	8	9	10	11	12	13 Old Sore- head Trade Days
14 Old Sore- head Trade Days	15 Tax Day	16	17	18	19	20
21	22 Earth Day	23	24 Administra- tive Offi- cial's Day (Secretaries Day)	25	26 Arbor Day	27
28	29	30				

Glazed Pork Chops

Ingredients

- 4 thick cut pork chops (bone-in or boneless)
- ¼ cup brown sugar
- ½ tsp cayenne powder
- ½ tsp garlic powder
- ½ tsp paprika
- ½ tsp salt
- ½ tsp black pepper

STEP 1: Preheat your oven to 350 degrees. In a bowl combine the brown sugar and spices (salt, pepper, cayenne, paprika and garlic powder or whatever spice blend you like).

STEP 2: Remove the pork chops from their package and rub the brown sugar/spice mix all over both sides. Use all of the spice mix.

STEP 3: Heat 2 Tbsp of olive oil in a skillet over medium/high heat. When the oil is nice and hot (it will look wavy in the pan), add the pork chops. Cook the chops for about 5 minutes on each side or until they are nicely browned.

STEP 4: If you are using an oven safe skillet, place the skillet in the oven for an additional 5 minutes to make sure they are cooked through. If your skillet is not oven safe (most plastic handled skillets and Teflon are not safe in the oven), transfer the chops to a baking sheet lined with foil then place in the oven.

STEP 5: Remove the chops from the oven and drag each side around in the thick glaze that has formed around the chops in the pan prior to serving.

Support your local Businesses

Intelligence is like underwear. It is important that you have it, but not necessary that you show it off.
~unknown

Don't forget about the great businesses here in Stanton. The **Martin County Messenger** provides all the local news, and **Stanton Drug** can fill your prescriptions while you enjoy something from their great lunch menu. If you need anything personalized, try **Stanton Flowers** and **Stitches to a "T"**, they can also meet your floral needs and have quite a gift selection too.

Try **Pate's Hardware** for your DIY needs, **Comfort Inn** might have a room or two if you time it just right.

If you have your own RV, you can park it at the **Martin County RV Park** and you'll be able to play a little golf there soon.

The **Martin County Hospital** not only provides great medical care, you can get a great meal there (breakfast or lunch) Monday through Friday. You can also get a good meal at the **Martin County Senior Center**.

There's not much that Stanton doesn't have when it comes to

meeting your needs. Whether it's groceries at **Lawrence Bro.s IGA** or vehicles from **White Motor Co.** or **Wheeler Motors**, Stanton has you covered.

**SHOP
STANTON
FIRST!!**

Your present circumstances don't determine where you can go; they merely determine where you start.

Nido Qubein

Black Bottom Brownies

Ingredients

For the brownies:

6 ounces unsweetened chocolate
 1 cup unsalted butter
 1 & 2/3 cups all-purpose flour
 1/2 tsp baking powder
 1/2 tsp kosher salt
 4 large eggs
 2 large egg yolks
 2 cups granulated sugar
 1 Tbs vanilla extract

For the filling:

16 oz cream cheese, at room temperature
 1 & 1/2 cups granulated sugar
 1/4 tsp kosher salt
 6 large eggs
 1 & 1/2 tsp vanilla extract
 2 cups semisweet chocolate chips

To make the brownies:

Preheat oven to 325°. Lightly butter a 9"x 13" baking pan. Line with parchment paper or aluminum foil.

Melt chocolate and butter in a double boiler or in the microwave. Set aside to cool.

Whisk together flour, baking powder, and salt. Set aside.

In a large bowl, whisk eggs, egg yolks, sugar, and vanilla. Pour chocolate mixture into egg mixture, whisking to combine. Add flour mixture and stir just until combined.

Pour batter into prepared pan. Spread evenly.

To make the filling:

Using an electric mixer, beat cream cheese, sugar, and salt until light and fluffy (about 5 minutes). Add eggs, 2 at a time, mixing well after each addition. Stir in vanilla.

Pour cheesecake mixture over brownie layer. Sprinkle evenly with chocolate chips.

Bake for 1 hour & 15 minutes, or until lightly golden. Cool completely on wire rack before cutting into bars. Store brownies in refrigerator.

Serve cold or at room temperature.

No-Bake Snickers Pie

Ingredients

1 chocolate cookie pie crust or graham cracker pie crust (9-inch)
 2 cups fresh whipped cream
 1 can sweetened condensed milk
 8 ounces cream cheese
 1/4 cup dulce de leche, plus 1 tablespoon for drizzling
 3 Snickers Bars, roughly chopped.

Directions

Beat together the condensed milk, cream cheese and dulce de leche until completely smooth. Fold in the whipped cream until just incorporated.

Scatter 1/3 of the Snickers Bars on the bottom of the pie crust. Fold 1/3 of the Snickers pies into the no-bake filling.

Spread the filling into the pie crust.

Finally, drizzle the top with the remaining dulce de leche and scatter the remaining 1/3 of Snickers pieces on top.

Chill the pie for at least 3 hours before slicing and serving.