

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

January

2015

Happy New Year! 2015 came in with a vengeance this year. Hope everyone has power and heat; all the amenities. It's a time like this that we see how spoiled we've gotten. It might be a good idea to create some sort of small stock pile of necessities in case there is more bad weather. One thing I did notice with all of this bad weather was the quick responses from folks in the community willing to help those in need. Whether it was clothes, a place to shower, or just hang out, our community was there to help those they could. And we couldn't even finish this without a HUGE Thank You to the workers who braved that cold weather to rescue everyone without power.

As soon as all of the powers that be can come together and find an open date on the calendar, the Chamber of Commerce will be having it's Annual Banquet (tickets will be \$15.00) The plan is, to have a meet & mingle time before the fun starts, and then we will have a meal of roast beef with all the trimmings courtesy of Baker's Catering. After our meal we will recognize the Educators of the Year, Students of the Year, Man & Woman of the Year and more.

MARTIN COUNTY CHAMBER OF COMMERCE

AGRI LIFE EXTENSION

ANNUAL BANQUET

TO BE ANNOUNCED

OPENS UP TO YOU SOON

MARTIN COUNTY COMMUNITY CENTER

TICKETS ~ \$15.00

to be announced



January 2015

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Happy New Year!	2	3
4	5 Back to School	6	7	8	9	10
11	12	13	14	15	16	17
18	19 MLK Day	20	21	22	23	24
25	26	27	28	29	30	31

notes

Mini Lasagna Cups

Prep Time 20 minutes

Cook Time 20 minutes

Total Time 40 minutes

Yield 12 servings

Ingredients

- 1 tablespoon olive oil
- 2 Italian sausage links, casing removed
- 1 cup marinara sauce, homemade or store-bought
- 1 1/2 cups ricotta cheese
- Kosher salt and freshly ground black pepper, to taste
- 24 2-inch won ton wrappers
- 1 1/2 cups shredded mozzarella cheese
- 2 tablespoons chopped fresh parsley leaves

Instructions

Preheat oven to 375 degrees F. Lightly oil a 12-cup standard muffin tin or coat with nonstick spray. Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat and stir in marinara sauce. Season ricotta cheese with salt and pepper, to taste; set aside. Fit a wonton wrapper into each of the 12 muffin tins, pressing carefully to make sure there is an opening in the center. Fill each cup with 1 tablespoon ricotta cheese. Top with 1 tablespoon marinara mixture and 1 tablespoon mozzarella cheese; repeat with one more layer. Place into oven and bake for 10-12 minutes, or until the cheese has melted and the wonton wrappers are golden brown. Serve immediately, garnished with parsley, if desired.

Six Can Chicken Tortilla Soup

Ingredients

- 15 oz can whole kernel corn, drained
- 14 1/2 oz cans chicken broth
- 10 oz can chunk chicken
- 15 oz can black beans
- 10 oz can diced tomatoes, with green chile peppers, drained

Directions

Open the cans of corn, chicken broth, chunk chicken, black beans, and diced tomatoes with green chilies. Pour everything into a large saucepan or stock pot. Simmer over medium heat until chicken is heated through.

Sometimes you will
never know the
value of a
moment until
it becomes
a memory.

~Dr. Seuss

Emergency Supply Kit

30-gallon trash barrel

- Flashlight
- Tissues
- Radio
- Pocket knife
- Sanitary Supplies
 - Toothbrush
 - Soap
 - Shampoo
 - Sponge
 - Cleanser
 - Bleach
- Batteries
- Pencils
- Drinks/Juices
- Nuts
- Rice – Pastas
- Soups
- Canned Foods
- Water
(1 gal per person per day)



- First Aid Kit
- Medicines
- Rubbing Alcohol
- First Aid Handbook
- Towels
- Blankets
- Paper Towels
- Toilet Paper
- Candles
- Matches
- Can Opener
- Peanut Butter
- Crackers
- Dried Beans
- Change of Clothing
- Foul Weather Gear
- Sterno, Stove, Fuel
- Garbage Bags
- Cooking Utensils
 - Cooking Pot
 - Plastic Dishes
 - Silverware
 - Aluminum Foil

- ✓ Check your portable radio and battery-operated lights and flashlights
- ✓ Monitor weather broadcasts for current conditions and advisories from local emergency management officials
- ✓ Rotate food supplies every six months
- ✓ If you evacuate, be sure to post a prominent note telling where you've gone
- ✓ Provide for your pets, especially if you evacuate

NOTE: This list is not intended to be all-inclusive. You must decide what supplies are best suited for you and your family's survival. This list contains only suggestions for your consideration.

Never too soon to think about how you'll prepare for the next case of bad weather. This seems like a handy, suggestive list of things to have on hand as well as an easy storage alternative.

Martin County Chamber of Commerce

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Membership Dues 2015

Personal Membership		\$35.00
Business Membership	1-2 Employees	\$75.00
Business Membership	3-5 Employees	\$125.00
Business Membership	6-10 Employees	\$225.00
Business Membership	11 + Employees	\$275.00
Business Membership	Banks & Utilities	\$275.00

Dues paid are tax deductible as a business expense

Thank you for your continued support!

Name: _____

Contact Person: _____

Address: _____

Phone: _____

Email Address: _____

Please consider joining the Chamber. We can't do what we do without your help!