

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

**What's going  
on...**

- \* June 2-5: Stanton Hooptown Basketball Camp
- \* June 14: Flag Day
- \* June 7 & 8: Old Sorehead Trade Days
- \* June 15: Father's Day

# June

School's out! Summer time has begun! What to do? Try to squeeze in as much fun as you can before summer is over. Stanton will be having their Hooptown Basketball Camp again this summer, starting June 2nd running through the 5th with 3rd—6th grade starting at 8:00 and dismissing at 10:00 a.m. and 7th — 9th starting at 10:30, dismissing at 12:30.

Old Sorehead Trade Days will be back this month with vendors selling everything you can imagine. June 7th starts off Old Sorehead Trade Days and continues through Sunday. Go for the food, and who knows... you may come home with the find of the day.

Father's Day is Sunday, June 15th. Show Dad some love this year and do something nice, and let him know he's appreciated. Take it easy and try to find some time to relax this summer with friends and family. Enjoy the ones you love while you can.

"May every sunrise hold more promise, and every sunset hold more peace."

~Irish Blessing



# June 2014

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
8	9	10	11	12	13	14 Flag Day OSTD
15 Father's Day OSTD	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

notes

## Baked Zucchini Fries

### Ingredients

- 1 lb. zucchini squash
- ¼ cup all-purpose flour
- ⅛ tsp salt
- 1 cup panko bread crumbs
- ¼ cup parmesan cheese
- 1 Tbsp Italian seasoning blend
- 1 large egg

### Instructions

1. Rinse and dry the zucchini. Cut the ends off and then cut each one into strips, approximately ⅓ inch thick.
  2. Place the zucchini strips on a large zip top bag and add the flour and salt. Shake the bag to coat the zucchini in flour. In a wide, shallow bowl combine the panko bread crumbs, parmesan cheese, and Italian seasoning. Stir to combine. In a second wide, shallow bowl, whisk a raw egg with about 1 Tbsp of water until fairly smooth.
  3. Begin to preheat your oven to 425 degrees. Cover a baking sheet with foil and then place two wire cooling racks over top. One by one, take the flour coated zucchini strips and dip them in the egg and then the seasoned bread crumb mixture. Place the breaded zucchini on the wire cooling racks. The wire racks keep the zucchini up off of the baking sheet and allows hot air to circulate underneath, which will prevent soggy bottoms. Also make sure there is a small amount of space between each strip to allow circulation.
- Once all of the zucchini strips are breaded, bake them for approximately 15 minutes or until they are a medium golden brown color. Cooking time will vary with the thickness of your zucchini strips, so keep a close eye.

Pray for rain. \* Shop Stanton First \* Atmos Energy \* Baker's Catering \* Community National Bank \* Community of Christ \* Cornerstone Company \* Eiland & Associates \* Farmers Cooperative Association \* First National Bank \* First United Methodist Church \* Franklin & Son \* Gilbreth Funeral Home \* Home Hospice \* Hosanna Christian Fellowship \* Kidd Properties \* Lynn W. Atchison, CPA \* M+M Disposal & M+M Meter Service, Inc. \* Martin County Appraisal District \* Martin County Community Fund \* Martin County Messenger \* Mitchell Farms \* Old Sorehead Trade Days \* Pate's Hardware \* Permian Basin UWCD \* Permian Basin Regional Planning Commission \* Rose of Sharon Shutters \* Rusty's Oilfield Svc, Inc. \* S.D. Baker Construction Co., Inc \* Salon 137 \* Sharyland \* St. Joseph Catholic Church \* Stallings & Herm, CPA \* Stanton Drug \* Stanton Flowers & Stitches to a "T" \* Stanton Housing Authority \* Stewart Title \* Stone Ranch \* Tarzan Cop Gin \* TCS Farms \* Texas Farm Bureau \* Tunnell Insurance Agency \* TXU Energy \* Wes-Tex Telephone Cooperative \* Wheeler Motor \* White Motor \* Pray for rain. \* Shop Stanton First Pray for rain. \* Shop Stan-

