

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

# May

## What's going on...

- \* May 6th—Town Hall Meeting with Congressman Michael Conaway @Martin County Library—9:30
- \* May 7th -Rainwater Harvesting Presentation—5:30 pm @ the PBUWCD office, 708 W. St. Peter Street
- \* May 9—Stanton School Board Trustee Election—Go Vote!
- \* May 10—Mother's Day
- \* May 29 —School's Out!

**Super 8 is now open! Located on I-20 South Service Road. Call 756-2234 for information.**

Lots going on this month! Congressman Michael Conaway will be coming to Stanton for a town hall meeting, Wednesday, May 6th at 9:30. Anyone interested in joining in on the discussion is invited to join us at the Martin County Library. Can't wait to see you! Then, on Thursday, from 5:30—7:30, the Permian Basin Underground Water District will be hosting a Rainwater Harvesting Presentation with guest speaker, Billy Kniffen. The presentation will take place at the PBUWCD office, 708 W. St. Peter Street, that evening. Following up the week, you can go out and vote for your choice of one of the six Stanton ISD school board trustees. Early voting has already started, and the last day to vote is May 9th.

Don't forget Mother's Day. That happens on May 10th. Be sure to remember Mom with a hug and a Thank You, if nothing else.

As always, May promises to be a busy month for parents. There will be awards assemblies, sports banquets and all of the other end the year activities. If you thought things were moving quickly before, just wait! May will be like a whirlwind of activity!



# May

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5	6 Town Hall Meeting—9:30 @ Library	7 Harvesting Rainwater-PBUWCD @5:30	8	9 SISD School Board Trustee Election
10 Mother's Day	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25 Memorial Day	26	27	28	29 Last Day of School	30
31						
notes						

## Garlic Butter Shrimp Pasta

### Ingredients

8 ounces fettuccine  
1 pound medium shrimp, peeled and deveined  
Kosher salt and freshly ground black pepper, to taste  
8 tablespoons (1 stick) unsalted butter, divided  
4 cloves garlic, minced  
1/2 teaspoon dried oregano  
1/2 teaspoon crushed red pepper flakes  
2 cups baby arugula  
1/4 cup freshly grated Parmesan  
2 tablespoons chopped fresh parsley leaves

### Instructions

In a large pot of boiling salted water, cook pasta according to package instructions; drain well.

Season shrimp with salt and pepper, to taste; set aside.

Melt 2 tablespoons butter in a large skillet over medium high heat. Add garlic, oregano and red pepper flakes, and cook, stirring frequently, until fragrant, about 1-2 minutes.

Add shrimp and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

Melt remaining 6 tablespoons butter in the skillet. Stir in pasta, arugula and Parmesan until arugula begins to wilt, about 2 minutes. Stir in shrimp.

Serve immediately, garnished with parsley, if desired.

## Baked Parmesan Zucchini Rounds

### Ingredients

- 2 medium-sized zucchini
- 1/2 cup freshly grated Parmesan cheese
- Garlic salt & freshly ground black pepper, optional

### Directions

Place oven rack in center position of oven. Preheat to 425°F. Line a baking sheet with foil (lightly misted with cooking spray) OR parchment paper. Wash and dry zucchini, and cut into 1/4-inch thick slices. Arrange zucchini rounds on prepared pan, with little to no space between them. If desired, lightly sprinkle zucchini with garlic salt and freshly ground black pepper. Use a small spoon to spread a thin layer of Parmesan cheese on each slice of zucchini. Bake for 15 to 20 minutes, or until Parmesan turns a light golden brown. (Watch these closely the first time you make them and pull them out of the oven early if the Parmesan is golden before 15 minutes!) Serve immediately.



Join the Permian Basin Underground Water Conservation District for our 2015 Rainwater Harvesting Presentation and a night with Billy Kniffen!

**Thursday, May 7<sup>th</sup> from 5:30-7:30 p.m.**  
**PBUWCD office**  
**708 W. St. Peter St., Stanton, TX**



PHOTO: Courtesy of Mr. Billy Kniffen



**Door Prize drawing for a chance to win  
a rain barrel!!!**

Mr. Kniffen is a Water Resource Associate in the Biological and Agriculture Engineer Department with the Texas A&M AgriLife Extension Service. He along with his wife Mary live in Menard, Texas in a home solely dependent on rainwater. During our presentation, Mr. Kniffen will be discussing his home and personal water conservation efforts and will also give a short demonstration on how to build a rain barrel.

Contact us at 432-756-2136 or email us at [pbuwcd.edu@gmail.com](mailto:pbuwcd.edu@gmail.com) if you have any questions.