

MARTIN COUNTY CHAMBER OF COMMERCE & CITY OF STANTON ECONOMIC DEVELOPMENT

NOVEMBER 2018

Dates to know:

- 4th-Daylight Savings Time Ends
- 5th- Stanton ISD 1st Grade Music Program-6:00 p.m. Elementary Cafeteria
- 11th-Veteran's Day
- 16th- Stew Luncheon and Bake Sale-Stew, Cornbread, Drink & Dessert for \$5- 11am to 1 pm
- @ First United Methodist Church
- 18th-Community Thanksgiving Service-6:00 p.m. at First Baptist Church
- 19th thru 23rd-No School (Stanton)
- 20th-Early Out (Grady)
- 21st thru 23rd-No School (Grady)
- 22nd-Thanksgiving
- 23rd-Black Friday

Business of the Month

Martin County Chamber of Commerce is proud to announce our November 2018 Business of the Month is Franklin & Son. Franklin & Son is a big supporter of

the Chamber. Sponsoring and participating in multiple events throughout the year. Congratulations Franklin & Son!



Yard of the Month



The Martin County Chamber of Commerce Yard of the Month for November 2018 is Devry and Michelle Kidd, pictured to the

left. To nominate a yard call (432)756-3386 or email chamberecd@gmail.com before the 20th of each month.

Christmas Cheer

Martin County Food Pantry is accepting applications for Christmas Cheer now through November 13th. If you need assistance providing Christmas gifts for your children, go by 400 N. St. Theresa

in Stanton to apply. Gift pick-up will be December 17th – 19th. Keep an eye on their Facebook Page for hours. If you have any questions or need more information, contact Lubecca



Long at (936)581-3099 or Kim Juarez at (432)756-3254.

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Luchi's Smokehouse

Luchi's Smokehouse had a Ribbon Cutting Ceremony on October 5, 2018 to commemorate their 1-year anniversary. The following is a statement from the owners. Owners Luis & Shelly Gonzales thank our amazing Martin County Community for tremendous support and encouragement

over the last year re-launching the business. We salute our amazing, fun multi-generational staff! And special thanks to mentors Jim and Vicky Bryan and Mr. & Mrs. Terry Shanks. We're so honored to serve this community! Congratulations Luchi's Smokehouse!



Hours of Operation:

Wednesday & Thursday

11am-2pm

Friday

11am-2pm & 5:30pm-8:30pm

Saturday

11am-8:30pm

Quickly Approaching

This year's Christmas Parade will take place on December 3rd! Stanton 4th graders will begin the night by leading Christmas Carols at the Martin County Courthouse at 6:00 p.m. Knights of Columbus will serve hot cocoa during this event.

All are welcome to enter a float, make sure to meet at 6:00 p.m. at the intersection of Convent and St. Anna Streets. The parade will begin at 6:30 p.m. Following the parade, Santa will be dropped off at the Community Center for photos. Make sure to

bring your camera, donations accepted. The Community Center will be buzzing in activity as 18 Local home-based vendors gather for the bazaar (For more information on the bazaar, call Laura Graves at

(432)425-8007). Martin County Convent Board will serve chili and WestTex will serve hotdogs. Please come out and join us the as the Community comes together to start the holiday off right!



**SHOP
STANTON
FIRST!**





November

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
Daylight Savings Time Ends						
11	12	13	14	15	16	17
Veteran's Day		Veteran's Day Observed				
18	19	20	21	22	23	24
				Thanksgiving	Black Friday	
25	26	27	28	29	30	



Pecan Pie Bars

Ingredients:

For Crust:

- 2 sticks unsalted butter
- 2/3 cup packed brown sugar
- 2 2/3 cups all-purpose flour
- ½ teaspoon salt

For Topping:

- 1 stick unsalted butter
- 1 cup packed light brown sugar
- 1/3 cup honey
- 2 tablespoons heavy cream
- 2 cups chopped pecans

Directions:

1. Preheat oven to 350 degrees. Line 9x13-inch pan with foil, leaving enough for a 2-inch overhang on all sides.
2. For crust: cream together butter and brown sugar until fluffy in stand mixer with paddle attachment. Add flour and salt and mix until crumbly.
3. Press the crust into the foil lined pan and bake for 20 minutes until golden brown.
4. While the crust bakes, prepare the filling by combining the butter, brown sugar, honey and heavy cream in a sauce pan and stirring it over medium heat. Simmer for 1 minutes, then stir in pecans.
5. Remove the crust from the oven and immediately pour the pecan filling over the hot crust spreading it to cover the entire surface and return pan to oven for 20 minutes.
6. Remove pan and allow the bars to cool in the pan.
7. Use the foil overhang to lift the bars and transfer them to a cutting board. Peel off the foil and slice bars to serve.

***Shop Stanton First *Shop Stanton First *Adcocks Cleaners *Antiques on Main *Atmos Energy Corporation *City of Stanton *Community National Bank *EJ's cotton pickin' dive *Eiland & Associates, Inc. *Farm Bureau *Farmers Cooperative Association *First National Bank of Stanton *First United Methodist Church *Franklin & Son Inc. *Gilbreath Funeral Home *Graves plumbing heating & A/c *Hosanna Christian Fellowship *Lynn W. Atchison, CPA *M&M Disposal & M&M Meter Services Inc. *Martin County appraisal district *Martin County Convent *Martin County Historical Museum *Martin County Hospital District *Martin County Messenger *Mitchell Farms *Mustang Soil & Water Conservation District *Old Sorehead Trade Days *Oncor *Pate's Hardware, Inc. *Permian Basin Regional Planning Commission *Permian Basin Underground Water Conservation District *Redneck Metal Buildings *St. Joseph's Catholic Church *Sheriff Brad Ingram *Snellgrove enterprises/snap-on tools *Stanton Drug *Stanton i.s.d *Stone Ranch *Tarzan Coop Gin *Thirsty Bird Boutique *Tractor supply store #1914 * Tunnell Insurance Agency *WesTex Telephone Cooperative, Inc. *Wheeler Motor Co., Inc. *White Motor Company *Shop Stanton First**