

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



It's that time of year again! Decorations are going up, kids are watching for Santa Claus, and the check out lines are getting longer. December is a busy month for everyone! Don't forget about the Martin County Chamber of Commerce's Annual Lighted Christmas Parade, Thursday, December 6th @ 6:00 p.m. to kick off the season. Mrs. Hymel and the Stanton Elementary Choir will be singing at 6:00 and the parade will start after their performance. Santa will be here too and you don't want to miss that!



Wishing you and yours a Merry Christmas and very
blessed holiday season from the Martin County
Chamber of Commerce and the City of Stanton.

December 2012

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	2	3	4	5	6 ANNUAL LIGHTED CHRISTMAS PARADE	7 HOOP TOWN SISD Early Out
2						8 HOOP TOWN
	9	10	11 Extension Luncheon & Bazaar 10:00- 1:30	12	13	14
9						15
	16	17	18 Pecan Food Show	19 SISD Early Out	20 Christmas Break Begins	21
1						22
	23	24	25 Merry Christmas	26	27	28
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SLOW COOKER HAM

Ingredients

- 1 Ham, pre-cooked, bone-in, spiral cut
- 3 Cups Brown sugar
- 1 Can pineapple tidbits, un-drained

Directions:

Step One

Cover the bottom of the crock with brown sugar.

Step Two

Place ham on top of the brown sugar and add the pineapple tidbits with the juice. Sprinkle ham with more brown sugar.

Step Three

Cover and cook on low for 7-8 hours.

Christmas Fun!

THANK YOU

The Chamber of
Commerce would
like to say Thank
You to Sharyland
Utilities for putting
up the Christmas
Lights downtown.
Thank you again for
all you do in our
community.



CHRISTMAS METL AWAYS

INGREDIENTS

1/2 lb margarine or butter, creamed
3/4 C. cornstarch
1/3 C powdered sugar
1 C flour

DIRECTIONS

Mix together and beat until creamy. Roll (flour on hands helps) in round teaspoons. Bake at 350 for 10-12 minutes.

Frost with: 1 tsp vanilla, 3 oz cream cheese (or substitute with butter), 1 c powdered sugar (add food coloring if desired). Dip top of cookies into frosting. Makes about 4 dozen.

ANSWERS TO CHRISTMAS FUN

1. Jingle Bells, 2. Walking in a Winter Wonderland, 3. Santa Claus is Coming to Town
4. Joy to the World, 5. Rudolph the Red Nosed Reindeer, 6. O' Come All Ye Faithful
7. I'm Dreaming of a White Christmas, 8. Oh, Christmas Tree, 9. What Child is This?, 10. We Three Kings, 11. Deck the Halls, 12. I Saw Three Ships Come Sailing In, 13. O' Holy Night 14. Noel, 15. Away In a Manger, 16. The Twelve Days of Christmas, 17. I Saw Mommy Kissing Santa Claus, 18. All I Want For Christmas is My Two Front Teeth, 19. Chestnuts Roasting on an Open Fire, 20. It Came Upon a Midnight Clear, 21. Let it Snow, Let it Snow, Let it Snow!, 22. Silent Night, 23. O' Little Town of Bethlehem, 24. Silver



RED VELVET BROWNIES

Ingredients: 1 cup unsalted butter, at room temperature; 1-1/2 cups granulated sugar; 1-1/2 cups brown sugar; 4 large eggs, at room temp; 2 ounces red food coloring (optional); 4 teaspoons pure vanilla extract; 2-1/2 cups all-purpose flour; 6 tablespoons unsweetened cocoa powder; 1/2 teaspoon salt

In a mixer, cream butter and sugar. Add one egg at a time, beating in between and scraping down the sides of the bowl as needed. Add in the vanilla and red food coloring. **food coloring is optional if you choose to not use it add 4 T of water or milk** Keep adding food coloring until you get a bright red batter, mix until fully incorporated, be sure to scrape down the sides of the bowl.

In a separate mixing bowl, add the flour, cocoa powder and salt, mix well. Slowly add the flour mixture to the batter, being very careful not to over mix. Scrape the sides down insuring all the flour is mixed in. Don't over mix! The batter will be very thick.

Bake at 350° for 30-40 minutes, or until just set. The brownies will have a thin crust and gooey underneath if baked for about 35 minutes. More if you like them very done and less if you like them a little gooey.

Candy Cane Blossoms

Ingredients

1 bag Hershey's Kisses brand Candy Cane Kisses
1/2 cup butter, softened
1 cup granulated sugar
1 1/2 teaspoons vanilla extract
1 egg
2 cups all purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
2 tablespoons milk
Red and Green colored sugar

Preheat oven to 350 degrees Fahrenheit. Remove wrappers from candies (approx. 35)

Beat butter, sugar, vanilla, and egg in large bowl until well blended. Stir together flour, baking soda and salt; add alternatively with milk to butter mixture, beating until well blended.

Shape dough into 1 inch balls. Roll in red and/or green colored sugar. Place on ungreased cookie sheet.

Bake 8 - 10 minutes or until edges are lightly browned and cookies is set. Remove from oven; cool 2 to 3 minutes. Press candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. Yields approximately 35 cookies.



STEP UP & SCALE DOWN

Martin County Agri-Life Extension will be offering a 12 week weight and exercise class starting January 8. The class is \$30 and they will offer registration through the month of December. For more information call 756-3316.

Three Cheese Chicken Alfredo Bake

- 1 (16-ounce) package penne or elbow macaroni
- 2 (10-ounce) containers refrigerated Alfredo sauce
- 1 (8-ounce) container sour cream
- 1 (15-ounce) container ricotta cheese
- 2 garlic clove, minced
- 3 cups cooked chicken, chopped
- 2 large eggs, lightly beaten
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 2 cups mozzarella cheese

Prepare pasta according to package directions; drain and return to pot. Stir together all ingredients except mozzarella cheese. Spread mixture into a lightly greased 13- x 9 -inch baking dish. Sprinkle evenly with mozzarella cheese. Bake at 350° for 30 minutes or until bubbly.