

# Martin County Chamber of Commerce

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# City of Stanton Economic Development Corp

July 2013

## Independence Day, Old Settlers Reunion, and Summer

July has blown in and a few events to go along with it. Of course we'll get to celebrate Independence Day on the 4th. Maybe not as flashy as usual because of the burn ban, but there are options. The Permian Basin Golf and RV Park are inviting Stanton and Martin County to come enjoy some time by the pool July 4th—7th. On the 4th, visitors are invited to bring BBQ fixings and enjoy a picnic before a "Bring your own" fireworks display in a specially designated 'green' zone, outside the city limits.

After you've recuperated from the 4th, get geared up for the Old Settlers Parade and reunions. The theme for this year is "Then & Now". This year marks the 80th Old Settlers Reunion. The parade starts at 10:00 and everyone is invited to enter a float. Have yours in line at the First United Methodist Church by 9:00 as judging starts at 9:15. Contact Jaclyn Denson or Kristi Peterson to enter a float. There will be games after the parade, along with burgers and ice cream at the community center. But the day doesn't end there. There will be entertainment from 2-5 at the community center, and the Martin County Museum will be recognizing the Franz Albert Jr & Minnie Straub family from 2-4. Folks will also have the opportunity to tour the Stanton High School Auditorium from 3-4. The evening meal, catered by the Baker's, will begin at 6:00 at the community center, tickets are \$10 and the program starts at 7:00. The Chamber of Commerce will be sponsoring the dance at the community centers pavilion, following the program.

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*Old Settlers Reunion July 13th! This years theme: "Then and Now". Decorate a float for the family and join in the fun!*

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## July

- Happy Independence Day
- Old Settlers Reunion
- 4-H County Camp

# July 2013

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Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4 Independence Day	5	6
7	8	9	10	11	12	13 Old Settlers Reunion
14	15	16	17	18 4-H County Camp	19	20
21	22	23	24	25	26	27
28	29	30	31			

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# 4-H County Camp

Martin, Glasscock, and Howard County 4-H will be hosting a day camp at Circle 6 this year. Youth from the three counties are invited to attend the camp and participate activities including crafts, games, archery, and swimming. All youth in grades third and up are invited to attend and children Kindergarten—Second grade can attend with an adult.

Registration goes through the 10th of July and the cost is \$15 for the first child in a family and \$10 for siblings. Any registration after the 10th, the fees increase to \$25 per person. The camp will take place July 18th from 9-5, and you'll need to bring a swimsuit (4-H appropriate) and a towel. You can sign up at the 4-H office, 210 N Convent, or call 756-3316 for more information

## No-Bake Butterscotch-Pretzel Bars

### Ingredients

- Nonstick cooking spray
- 1 1/2 cups powdered sugar
- 1 cup creamy peanut butter
- 6 tablespoons butter, melted
- 2 cups crushed pretzels (about 6-1/2 ounces)
- 1 11 ounce package (about 2 cups) butterscotch-flavored pieces
- 1/4 cup whipping cream
- 1/2 cup coarsely crushed pretzels
- 1/2 cup chopped peanuts

### Directions

1. Line a 13x9x2-inch pan with foil. Lightly coat the foil with cooking spray; set aside. In a large mixing bowl, stir together powdered sugar, peanut butter, and melted butter. Stir in 2 cups crushed pretzels. Press mixture firmly into the bottom of prepared pan.
2. In a heavy medium saucepan, combine butterscotch pieces and whipping cream. Stir over low heat until pieces are just melted.
3. Carefully spoon and spread butterscotch mixture over crumb mixture in pan. Sprinkle 1/2 cup coarsely crushed pretzels and the peanuts evenly over butterscotch mixture; press gently.
4. Cover and chill for at least 2 hours. Cut into bars to serve. Store in refrigerator for up to 1 week.

## Old Settlers

### Then & Now Schedule of Events:

10:00—Downtown parade

10:30—Games at the Community Center

10:45—RHO XI Hamburger meal at Community Center

10:45—Group Photos begin at Community Center

2:00—Museum open for tours

2:00—Reception honoring Straub Family @ Martin County Historical Museum

2:00—Entertainment at Community Center

3:00—Stanton ISD Auditorium open for tours

6:00—Evening meal at Community Center - tickets \$10.00

7:00—Old Settlers Program



## Tomato and Corn Salad

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup fresh basil, finely chopped
- 2 1/2 lbs heirloom tomatoes, cut into bite-size wedges
- 1 1/4 cups (2 ears) cooked corn
- 4 cups arugula
- 1 red onion, thinly sliced

### PREPARATION

In a bowl, whisk together oil, vinegar, mustard, salt and pepper. Stir in basil. Add tomatoes, corn, arugula and onion; toss to coat.

Recipe from Self Magazine

## Did You Know?

- Honey is the only food that doesn't spoil...
- The same chemicals that give tart cherries their color may relieve pain better than aspirin and ibuprofen in humans...
- Lettuce is a member of the sunflower family, and that darker green lettuce leaves are more nutritious than lighter green leaves...
- The egg shell may have as many as 17,000 tiny pores over its surface. Through them, the egg can absorb flavors and odors. Storing them in their cartons helps keep them fresh...
- Flip a bell peppers over to check their gender. The ones with four bumps are female and those with three bumps are male. The female peppers are full of seeds, but sweeter and better for eating raw and the males are better for cooking.

## Jello Cookies

### Ingredients

- 3.5 cups flour
- 1 tsp baking powder
- 1.5 cups salted butter softened
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 4 (3 oz) pkg jello You can use any flavors you want

### Instructions

1. Beat butter in large bowl with mixer until creamy. Add sugar and beat until light and fluffy. Blend in egg and vanilla. Mix flour and baking powder in a separate bowl. Gradually beat in flour mixture.
2. Divide dough into 4 sections. Sprinkle 2 Tb of jello onto each section. Knead together with dough. You may want to add a few drops of food coloring to make the dough more vibrant.
3. Shape dough into 1-inch balls. Roll in the extra jello from the packets. Place, 2 inches apart, on baking sheets. Flatten with bottom of bowl.
4. Bake 8 to 10 min at 350 on lined baking sheets. Cool on baking sheets 2 min. Remove to wire racks and cool completely.