

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



Fall has started and that means cool mornings and warm afternoons. With every October comes Stanton's Old Sorehead Trade Days. Volunteers will be marking the streets for booths and getting things ready downtown the week of October 5th so vendors can start setting things up Friday the 9th. Things will start up Saturday morning with live entertainment, booths galore, and some sort of deep fried dessert you'll just have to try. Spaces are selling out, so there should be plenty of booths to browse.

October 21st brings Senator Kel Seliger to town for a Town Hall meeting. The meeting will be held the 21st, Tuesday morning, at the Martin County Library, in the Conference Room, at 9:00. Residents are invited out to voice their concerns. Football is still in full swing even though both Grady and Stanton having open nights in October. Halloween will close out the month with trick or treaters. Time to stock up on sweets for the little monsters, super heroes, pirates, princesses, and fairies that will be knocking on your door. After a night of Tricks or Treats, Daylight Savings Time ends. This is the 'good one'. Time to set those clocks back one hour!

Shop Stanton First!

Visit your local businesses before heading out of town!

Town Hall Meeting

It's that time again. Senator Kel Seliger will be making a stop in Stanton for a Town Hall Meeting to hear the citizen's concerns. Seliger and his staff will be at the Martin County Library in the Conference Room, Tuesday morning, October 21st, at 9:00. Come out to hear what Senator Seliger is doing for Texas



October 2015

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---------------------------------|--------|---------|-----------|----------|--|-------------------------------|
| 27 | 28 | 29 | 30 | 1 | 2 Stanton Open Grady @ New Home | 3 |
| 4 | 5 | 6 | 7 | 8 | 9 Stanton @ Colorado City Grady vs Garden City | 10 Old Sorehead Trade Days |
| 11 Old Sorehead Trade Days | 12 | 13 | 14 | 15 | 16 Stanton @ Coahoma Grady Open | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 Stanton vs Coleman Grady @ Borden County | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 Stanton @ Ballinger Grady @ O'Donnell | 31 Halloween |
| 1 Daylight Savings Time Ends | 2 | 3 | 4 | 5 | 6 Stanton vs Post Grady vs Klondike | 7 |
| notes | | | | | | |

MINI TACO CUPS

Ingredients

Tostitos Scoops Chips
1 pound hamburger, cooked and drained
1 envelope taco seasoning plus water {according to package}
1 cup of Salsa
1 can Refried Beans
Mexican Blend Shredded Cheese

Toppings:

Sour Cream
Green Onions
Cilantro

Instructions

Cook and drain hamburger, add taco seasoning and water, continue to cook taco meat. Add salsa and heat through, remove from heat. Set Scoops on a mini muffin pan or large cookie sheet. Using a butter knife, spread a small amount of beans into chip. Add a spoonful of taco meat and top with cheese. Bake at 350 degrees for about 10 minutes or until cheese is completely melted. Top with Sour Cream, Green Onions, Cilantro or other toppings you like.

Apple Spice Cake with Cinnamon Cream Cheese Frosting

Ingredients

For the cake:

2 & 1/4 cups all-purpose flour
1 & 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
3/4 cup unsalted butter, softened
1 cup packed light brown sugar
1/2 cup granulated sugar
3 large eggs
2 teaspoons vanilla extract
1 cup milk
2 medium apples, finely chopped

For the frosting:

8 ounces cream cheese, softened*
1/2 cup unsalted butter, softened
2 cups confectioners' sugar, sifted
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
1/4 cup chopped toasted nuts, for garnish

Instructions

To make the cake:

Preheat oven to 350°. Butter two 9-inch round cake pans. Line bottoms of pans with parchment paper. Butter paper.

Whisk together flour, baking powder, cinnamon, salt, nutmeg, and allspice. Set aside.

Using an electric mixer on medium speed, beat butter, brown sugar, and sugar until light and fluffy.

Add eggs, one at a time, mixing well after each addition. Mix in vanilla.

Add flour in 3 portions, alternating with 2 portions of milk. Mix just until combined. Stir in apples.

Divide batter between prepared pans and smooth evenly.

Bake 25 to 30 minutes, or until a pick inserted into the center comes out clean.

Cool in pans for 15 minutes. Then, remove pans to wire racks, remove parchment paper, and allow to cool.

To make the frosting:

Place cream cheese and butter in a large bowl. Using an electric mixer on medium speed, beat until combined and smooth.

Gradually add confectioners' sugar, mixing until smooth. Add cinnamon and vanilla and mix well.

Place one layer of cooled cake on a cake plate. Spread half of the frosting over the top of the cake.

Place the other cake layer on top of the frosted cake layer. Spread the remainder of the frosting on top of the cake. If desired, garnish top of cake with chopped toasted nuts.