

Martin County Chamber of Commerce  
&  
City of Stanton Economic Development

# September

## FOOTBALL SEASON IS HERE

It's that time of year again! Time to back your favorite football boys, because the Friday nights will have the sky lit around fields all over Texas. Stanton will be at Morton on the 6th, and will be hosting Homecoming on the 13th against Forsan. The Stanton and Courtney Exes invite everyone in the community to come out to the Stanton High School Cafeteria for a Homecoming Pre-Game meal, from 5:30-7:30. \$10 will buy you a Bar-B-Que plate, drink and dessert. You can also vote for your favorite "Coming Home Queen" while you're there. After your meal, you can go search the bleachers for old friends and do a little catching up while showing your support for the Stanton Buffaloes. The following week, the Buffaloes will be traveling to McCamey to do battle and the next Friday will have them on the road to Seagraves.

September 1st also brings new laws in the state of Texas. For example, with kids back in school, law enforcement is on the lookout for people breaking new laws for school zones and school buses. The state expanded its law against holding a cell phone to your ear in active school zones to other spots which are designated school crossing zones.

Fines are also increased for passing a stopped school bus loading or unloading kids, and they are even higher if you're a repeat offender. Drivers have others expanded laws as well. For example, you must now slow to 20mph below the posted speed limit or move over a lane -- not only for law enforcement and emergency vehicles, but also for vehicles with the Texas Department of Transportation. And here's a new law you might like concerning your car insurance: you can now show proof of insurance on your cell phone. Texas DPS hopes the new laws provide added protection for everyone on the roads. And the new laws don't just affect drivers; they also affect gun owners, students and more. For a full list of the new laws in effect, you can go to:

[http://www.txdps.state.tx.us/director\\_staff/public\\_information/pr082007a.pdf](http://www.txdps.state.tx.us/director_staff/public_information/pr082007a.pdf)

## STILL THINK THERE'S NO SERVICE ON THAT CELL PHONE?

That old cell phone still works! Did you know that cell phones no longer in service are still able to connect with 911? This is an emergency feature on cell phones and it appears that someone in the county has been taking advantage of it.

The Martin County Sherriff's office has received several 911 calls with no response when answered. When dispatch returns the call to aid the person, the operator gets a message that the phone number is no longer a working number and has been disconnected.

The best case scenario anyone can come up with is that someone has passed an old cell phone to a youngster to play with. While it's good that the kids know to call 911 in an emergency, someone might need to explain they shouldn't call when playing pretend with a real phone. And, because parents don't want to discourage a child from calling 911 when needed, take the battery out of the old phone if possible.



# September 2013

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Labor Day	3 Meet the Buffs	4	5 Stanton JV @ Alpine	6 Stanton v Mor- ton	7
8 Grandparents Day	9	10 Middle School Open House	11	12 Stanton JV @ Forsan	13 STANTON HOMECOM- ING	14
15	16	17	18	19 Stanton JV v McCamey	20 Stanton @ McCamey	21
22 First Day of Autumn	23	24	25	26 Stanton JV v Seagraves	27 Stanton @ Seagraves	28
29	30					

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## CHICKEN & BLACK BEAN ENCHILLADA CASSEROLE

### Ingredients

2 cups diced or shredded chicken breast meat (or for extra lazy days use a rotisserie chicken)  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander  
1/2 teaspoon garlic powder  
2 Tablespoons chopped fresh cilantro  
1 (15 oz) can black beans, rinsed and drained  
1 (4.5 oz) can diced green chili peppers, drained  
1 (10 oz) can red enchilada sauce  
8 (6 inch) corn tortillas  
2 cups shredded Mexican blend cheese  
1 (8 oz) container sour cream

### Instructions

Preheat the oven to 375°. Heat a large skillet over medium heat, and spray with vegetable cooking spray. Sauté chicken with cumin, garlic powder and coriander until chicken is cooked through. Transfer to a medium bowl. Stir in the cilantro, black beans, and green chili peppers. Spread half of the enchilada sauce over the bottom of an 11x7 inch baking dish that has been sprayed with cooking spray. Place 4 tortillas over the sauce, overlapping if necessary. Spoon half of the chicken mixture over the tortillas, and sprinkle with half of the cheese and half of the sour cream.

Spoon the remaining enchilada sauce over the cheese, and make another layer of tortillas. Layer the remaining chicken mixture over the tortillas.

Cover dish with a lid or aluminum foil. Bake for 30 minutes in the preheated oven.

Remove the cover, and sprinkle the remaining cheese over the top and dot with sour cream.

Continue cooking, uncovered, for an additional 5 to 10 minutes, or until cheese melts.

Let stand 10 minutes before serving.

## CINNAMON SUGAR FRUIT CUP

### Ingredients

18 wonton wrappers  
1 teaspoon sugar  
1/2 teaspoon cinnamon  
1 cup honeydew melon, chopped  
1 cup raspberries 1 cup blueberries  
1 cup kiwi, peeled and chopped  
1 tablespoon honey  
1 tablespoon lime juice

### Instructions

Heat oven to 375. Spray a 6 cup muffin tin with non stick spray. Arrange three wonton wrappers in each cup, overlapping as necessary so that all three form a cup. Spray arranged wrappers with non stick spray. In a small bowl, combine sugar and cinnamon. Sprinkle sugar mixture over each cup and bake in the oven for 7 minutes or until crisp and golden. Remove and let cool completely before removing to a cooling rack. In a bowl, combine fruit. Drizzle with honey and lime juice and stir to coat. Evenly fill wonton cups with fruit. Serve.

### Helpful Household Tips using Vinegar

- \* Remove smoke odor—Place a shallow bowl full of vinegar in the room most affected by the smell. The odor should be gone with a day.
- \* Unclog and deodorize drains—pour 1/2 cup baking soda followed by 1 cup vinegar down a clogged drain. Wait 5 minutes and flush with cold water
- \* Remove carpet stains—Rub light carpet stains with a mixture of 2 tablespoons of salt dissolved in 1/2 cup vinegar. Let the solution dry and vacuum it up.
- \* Eliminate grease stains—remove grease stains from your kitchen table or counter by wiping them down with a cloth dampened in a solution of equal parts of water and vinegar.
- \* Refresh your refrigerator—Use equal parts of water and vinegar as a solution to wipe down both the inside and outside of your fridge.
- \* Disinfect cutting boards—After each use, wipe down with a rag dipped in pure vinegar to disinfect and deodorize your cutting board.
- \* Make an all purpose cleaner - Fill a spray bottle with 2 parts water to 1 part vinegar and add a few drops of dish-washing liquid.
- \* Clean eye glasses—add a few drops of vinegar on your lenses and wipe them off with a clean, soft cloth.
- \* Treat a bee sting—Pour pure vinegar onto the bee sting and use a credit card to remove the stinger.

## HMMMM...

Always looking for ways to be a little more organized? Here are a few helpful hints.

An over the door shoe holder can be used for more than shoes! Use it in the pantry for kids snacks, straws, plastic bags, spices, whatever. The vinyl shoe holders can easily be trimmed to fit. They can also be filled with toy cars, doll accessories, and other toys in a child's room.

Use a silverware tray in a bathroom drawer to store jewelry, make-up, toothbrushes or other toiletries.

Use ice cube trays to organize office supplies in the junk drawer (or jewelry).

**Wheeler  
Motor  
Company**

**756-  
2341**

## Soft and Chewy Snickerdoodles

### Ingredients

1 3/4 cups sugar (12.25 oz), divided  
1 tablespoon ground cinnamon  
2 1/2 cups (12.5 oz) all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/2 teaspoon table salt\*  
8 tablespoons (1 stick) unsalted butter\* (not margarine) at room temp  
8 tablespoons vegetable shortening  
2 large eggs  
*\*if using salted butter, just omit table salt*

### Instructions

Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper. Combine 1/4 cup sugar and cinnamon in shallow dish and set aside. Whisk flour, cream of tartar, baking soda, and salt together in medium bowl.

Beat butter, shortening, and remaining 1 1/2 cups sugar together on medium speed until light and fluffy, 3-6 minutes. Beat in eggs, one at a time, until incorporated, about 30 seconds, scraping down bowl as needed.

Reduce speed of mixer to low and slowly add flour mixture until combined, about 30 seconds. Give dough final stir to ensure that no flour pockets remain.

Working with 2 tablespoons of dough at a time, roll into balls. Working in batches, roll dough balls in cinnamon sugar mixture to coat and set on prepared baking sheet spaced 2 inches apart.

Bake 1 sheet at a time until edges of cookies are set and just barely beginning to brown, but centers are still soft and puffy, about 10-12 minutes. The cookies should look raw between the cracks and seem underdone. Let cookies cool on baking sheet for 10 minutes, then transfer to a wire rack and let cool to room temperature. Makes about 2 dozen 3-4 inch cookies.

## SLOW COOKER BAKED APPLES

### Ingredients

- 1/4 cup brown sugar
- 1/4 cup walnuts, chopped
- 2 tablespoons trans-fat free margarine or butter
- 1 teaspoon cinnamon
- 6 Gala or Macintosh apples, cored
- 1/2 cup apple juice or apple cider
- 2 tablespoons orange liquor (optional)

### Instructions

In a large bowl, mix brown sugar, walnuts, margarine or butter, and cinnamon. If you don't want to use walnuts, you could use pecans or go nut-free by substituting with 1/4 cup chopped raisins, prunes, or granola! Another great substitution is 1/4 cup of rolled quick oats moistened with a tablespoon of water before stuffing the apples.

Use a grapefruit spoon that has the sharp edges (or a melon baller or small paring knife) and core most of the way through, I leave about 1/2 inch apple left at the bottom. You could remove the skin but I find that it helps to hold the apple together as it bakes - it also adds extra fiber which is always a plus. Fill the apples with the filling and place them in the crock-pot.

Pour the apple juice or cider (and the liquor, if using) into the crock-pot, around the apples. If you don't have apple juice or cider, you can use apple lime juice or apple vinegar (diluted with water and a little sugar).

Set the crock-pot on high heat and cook 2 1/2 to 3 hours until the apples are soft and begin to collapse. If you don't have a crockpot, you can use a 7x11 casserole dish or stock pot. Preheat the oven to 350F and cover the pan with aluminum foil. They'll take about 45 minutes to one hour. A glass baking dish is also an option, just be sure to lower the heat slightly 5-10 degrees since glass can cause food to burn. If you're making this recipe for a large crowd, you could do these in the oven in a large disposable roasting pan and just double the recipe. They also taste delish with a scoop of low-fat frozen vanilla yogurt.

You can refrigerate these for up to 3 days, but store them in an air-tight container so they don't pick up odors from the fridge.