



Martin County Chamber of Commerce
&
City of Stanton Economical Development

November 2015

A TIME FOR THANKSGIVING

It's November. The end of another year is already here. Time to start planning menus and getting all the extra chairs to set around the table.

Football season is coming to a close and before long basketballs will be dribbling up and down the courts. Things to remember this month, Daylight Savings Time! This is the good one, so you can set your clocks back

an hour. That happens Sunday, November 1st. Then, on November 3rd, it will be the day to get out there and cast your vote. Cast your vote or don't gripe about what's going on!

The end of the month brings us Thanksgiving. A time to come together with loved ones and give thanks for the many blessings in our lives. Take time, before things get too busy in this holiday season to remember the things you're thankful for.

Here's wishing you and yours a happy and blessed Thanksgiving.

Dates to remember

- November 1— Set clocks back 1 hour for DST
- November 3—VOTE
- November 11—Veterans Day
- November 26— Thanksgiving
- December 3—Martin County Chamber of Commerce Annual Lighted Christmas Parade



November 2015

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 Day Light Savings Time Ends. Set clocks back 1 hour	2	3 VOTE	4	5	6	7
8	9	10	11 VETERANS DAY	12	13	14
15	16	17	18	19	20	21
22	21	24	25	26 Thanksgiving	27	28
29	30					

Apple Pie Taquitos

Ingredients

- 1 can (20 oz) apple pie filling
 - 12 medium soft tortillas
 - ¼ cup butter, melted
 - ½ cup sugar
- 1 tsp cinnamon

Instructions

1. Preheat oven to 350 F degrees.
2. In a shallow plate mix together the sugar and cinnamon.
3. Empty the can of pie filling onto a cutting board and chop the apples into smaller pieces with a knife.
4. Lay a tortilla flat and top with a couple tablespoons of the apple pie filling. Tightly roll up the tortilla. Brush the taquito with butter the roll it through the sugar/cinnamon mixture. Place the taquito in a 9x13 inch baking dish. Repeat with remaining tortillas and apple pie filling. You should have enough filling for the 12 tortillas. Bake for about 15 minutes or until the taquitos start to get golden on top.

Slow Cooker Mozzarella Stuffed Meatballs

Ingredients

- | | |
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| 1 pound ground beef | 1 egg + 1 egg yolk |
| 1 cup bread crumbs | 1 teaspoon minced garlic (or 2 tsp garlic powder) |
| 1 teaspoon onion powder | 1 tablespoon Italian seasoning |
| 1 teaspoon salt | ½ teaspoon black pepper |
| 3-4 mozzarella cheese sticks (string cheese) | marinara or alfredo sauce, for dipping |

Instructions

Chop each cheese stick into 1/2 inch pieces (about 6-8 pieces for each cheese stick). Place on a plate and chill in the freezer until ready to use. Add ground beef, bread crumbs, egg and egg yolk, garlic, onion powder, Italian seasoning and salt and pepper to a bowl. Mash the ingredients together with your hands until everything comes together. Remove cheese from freezer. Scoop out about 4 tablespoons of meat mixture and roll into a ball. Gently push a piece of chilled mozzarella into the middle of the meatball. Roll the ball in your hands to cover the hole where the mozzarella cheese was placed. Place inside a greased slow cooker and repeat with remaining meat and cheese. When all meatballs are in the slow cooker (*see note for alternate cooking method), cover and cook on high for 1-2 hours or on low 3-4 hours until meat is cooked through (no longer pink). The cheese may start melting out of the meatballs, that's okay. If desired, sprinkle with a bit of fresh chopped parsley or dried Italian seasoning for garnish and serve with your favorite marinara or alfredo sauce for dipping. Enjoy!

Notes *For a quicker method, the meatballs can be baked. Follow directions to make meatballs, but instead of placing in the slow cooker, place meatballs 1 inch apart on a greased baking sheet and bake at 400 for 15-20 minutes until browned and cheese is melty.

**These can also be made ahead and frozen! Prepare the meatballs as instructed in the recipe but instead of putting them straight into the slow cooker (or the oven if baking), just place them side by side in a zip lock bag (you may need two), seal and place in the freezer. When ready to cook them, follow recipe instructions and increase cooking time slightly to allow for thawing. This recipe makes about a dozen large meatballs.

Looking for tires? Try **Franklin & Son**. Need home phone service, internet, or cable service? Call **Wes-Tex**. Want to

buy a new Ford? Go see the folks at **WHITE**

MOTOR CO. In the doghouse and need some

flowers? Call Jayne at *Stanton Flowers & Gifts*.

Need insurance coverage? Call the folks at *Filand & Associ-*

ates. Itchin' for a new Chevy? Get yourself over to **Wheeler**

Motors. Need to know where to find the latest info in town? Pick

up a copy of the **MARTIN COUNTY MESSENGER**.

Need more insurance? Call up **FARM BUREAU**.

Looking for a new Hair-do? Go to **Salon 137**. Time for lunch?

Try *Stanton Drug*. Want to pick out some paint, buy

some lumber, or new power tool? Swing into *Pate's Hardware*.

Still need more insurance? Try **Tunnel Insurance**

Agency. Got Cotton? **Tarzan Coop**. More cotton,

need gas, and a flat fixed? **Farmers Cooperative Assoc**. Need a

handyman? Call *Midland Texas Services, L&C*.

All of these local businesses and **many, many** more are just waiting to help get you what you need!