

MARTIN COUNTY CHAMBER OF COMMERCE & CITY OF STANTON ECONOMIC DEVELOPMENT

DECEMBER 2017

Dates to know:

- 3rd-Hanging of the Greens Service-Methodist Church
- 7th-Lighted Christmas Parade
- 8th-Early Release (Grady)
- 13th-Early Release (Stanton)
- 17th-Christmas Cantata-Methodist Church
- 20th-Early Release (Stanton)
- 21st thru Jan. 5th-Christmas Break (Stanton)
- 21st thru Jan 2nd-Christmas Break (Grady)
- 24th-Christmas Eve Service-Methodist Church-6:30 p.m.
- 25th-Christmas
- 31st-New Year's Eve

Christmas Festivities

This year's Christmas Parade will take place on December 7th! Gary Reid will begin the night by leading Christmas Carols on the concrete slab next to Antiques on Main at 6:00 p.m. Knights of

Columbus will serve hot cocoa during this event. All are welcome to enter a float, meet at 6:00 p.m. at the intersection of Convent and St. Anna Streets. The parade will begin at 6:30 p.m. Following the parade,

Santa will be dropped off at the Community Center for photos. Make sure to bring your camera, donations accepted. The Community Center will be buzzing in activity as 20+ local home-based vendors

gather for the bazaar. The Convent Board will serve chili for donations and WesTex will serve hotdogs. Please join us the as the Community comes together to start the holiday off right!

Make sure to have your decorations and yard ready! The Chamber of Commerce will be announcing the Yard of the Month for December following the Christmas Parade! If you want to make sure your yard is considered, call the Chamber at (432)756-3386.

Business of the Month

Martin County Chamber of Commerce is proud to announce our December 2017 Business of the Month - White Ford Motor Co. White Ford helps the Chamber in multiple ways

including sponsoring Chamber Events and loaning out trucks for parades. Congratulations to White Ford Motor Company, we look forward to many more years of your service!



**SHOP
STANTON
FIRST!**

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Granny's Food Truck



Granny's Food Truck is available for catering and call-ins at (432)260-5695. Lunch hours are from 10 a.m. to 2:00 p.m. and every Thursday from 11:00 a.m. to 8:00

p.m. Menu offers Gorditas, Asado, Carne Quisada, Fajitas, Flautas and much more. Like their Facebook page for location updates and more information.



Entrepreneurship is living a few years of your life like most people won't, so that you can spend the rest of you life like most people can't. - Unknown.

Stayin "N" Touch Massage Therapy

New to downtown Stanton is Stayin "N" Touch Massage Therapy located at 202 N. St. Peter, right across from the Drug Store. Jenny Gunnels is a licensed massage therapist open for business as of November 20th. Make

sure to call or text (325)374-2780 to set-up an appointment. Like their Facebook page. Gift cards are also available for the upcoming holiday season. Stop by and see what she has to offer!



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FIRST!**





December

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
				Lighted Christmas Parade		
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
Christmas Eve	Christmas					
31						
New Year's Eve						



Melting Christmas Cookies

Ingredients:

- 1 cup cornstarch
- $\frac{3}{4}$ cups plus 1 Tbsp. all-purpose flour
- $\frac{1}{4}$ tsp salt
- 16 Tbsp. unsalted butter, softened
- $\frac{1}{2}$ cup confectioners' sugar
- 1 tsp vanilla extract
- Topping - 1 cup sifted confectioners' sugar



Directions:

1. In a small mixing bowl sift the cornstarch, flour and salt together.
2. In a separate mixing bowl cream the butter and $\frac{1}{2}$ cup confectioners' sugar together on medium speed for 2-3 minutes. Beat in the vanilla. Scrape down the sides of the bowl.
3. Slowly add the dry ingredients on low speed and beat until the dough comes together. Knead together a few times right in the bowl.
4. Scoop up slightly rounded teaspoons of dough and roll into ball. Place on parchment lined baking sheet, 2-inches apart.
5. Bake at 375 degrees for 11-12 minutes or until golden brown. Cool 10 minutes and dust with confectioners' sugar.
6. Sprinkle with confectioners' sugar again, once completely cooled. Store tightly covered for up to 1 week.

***SHOP STANTON FIRST*ANTIQUES ON MAIN *BORROWED RECIPES *CITY OF STANTON *THE CLOTHES LINE *COMMUNITY NATIONAL BANK *CORNERSTONE COMP. TRUCK SALES *EJ'S COTTON PICKIN' DIVE *EILAND & ASSOCIATES, INC. *EXPRESS DRY CLEANERS *FARM BUREAU AGENT PAULA STILES-ALTMAN *FARMER'S COOPERATIVE ASSOCIATION *FIRST NATIONAL BANK *FIRST UNITED METHODIST CHURCH *FRANKLIN & SON INC. *HOME HOSPICE *JEFF MARTIN AUCTIONEERS *LYNN W. ATCHISON, CPA *M&M DISPOSAL & M&M METER SERVICES INC. *MARTIN CENTER RV PARK *MARTIN COUNTY AGRILIFE EXTENSION *MARTIN COUNTY APPRAISAL DISTRICT *MARTIN COUNTY CONVENT *MARTIN COUNTY HOSPITAL DISTRICT *MARTIN COUNTY MESSENGER *MIDLAND TEXAS SERVICES LLC. *MIMI'S BRITCHES & BOWS *OLD SOREHEAD TRADE DAYS *PATES HARDWARE, INC. *PERMIAN BASIN UNDERGROUND WATER CONSERVATION DISTRICT *REDNECK METAL BUILDINGS LLC. *SHARYLAND UTILITIES *SNELLGROVE ENTERPRISES/SNAP-ON TOOLS*ST. JOSEPH'S CATHOLIC CHURCH *S.D. BAKER CONSTRUCTION CO., INC/SAM'S SURPLUS *STALLINGS & HERM CPA'S *STANTON CAR WASH *STANTON I.S.D *STEWART TITLE *STONE RANCH *TARZAN COOP GIN *TRACTOR SUPPLY STORE #1914 *TUNNELL INSURANCE AGENCY *WESTEX TELEPHONE COOPERATIVE, INC. *WHEELER MOTOR CO., INC. *WHITE MOTOR COMPANY *SHOP STANTON FIRST*SHOP STANTON FIRST STANTON FIRST**

Southern Honey Ham

Ingredients:

- 1 -whole 5-10 lb, precooked, spiral cut ham (whole or half)
- 1 stick of butter
- ½ cup brown sugar
- ¼ cup honey
- 1/8 cup orange juice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon cloves



Directions:

1. Preheat oven to 325 degrees.
2. Prepare a large pan to hold the ham and juices by lining it with a few layers of heavy duty aluminum foil.
3. Combine butter, brown sugar, honey, orange juice and spices in a sauce pan. Low heat until butter is melted and ingredients are evenly mixed.
4. Place ham in prepared pan and brush it with warm glaze.
5. Bake ham for 1 ½ hours (depending on size-check packaging for exact cooking times). Brush on additional glaze every 15 minutes. Watch to ensure glaze does not burn.
6. Let rest 10-15 minutes before serving.

Crockpot Pumpkin Spice Hot Chocolate

Ingredients:

- 4 cups whole milk
- 1 cup white chocolate chips
- ¼ cup pumpkin puree
- 4 - 3 inch cinnamon sticks
- 2 teaspoons vanilla extract
- 1/8 teaspoon ground ginger
- 1 teaspoon freshly grated nutmeg
- Whip Cream and additional cinnamon sticks for serving (optional)



Directions:

1. Add milk, white chocolate chips, pumpkin, cinnamon sticks, ginger, and nutmeg in a 3-quart (or larger) slow cooker/crock pot.
2. Heat on low for 2-3 hours, stirring every 10 minutes or so for the first hour (to help distribute chocolate as it melts). Then occasionally after the first hour.
3. To serve, ladle into mugs and top with whip cream. Grate some fresh nutmeg over the top and add a cinnamon stick.