

MARTIN COUNTY CHAMBER OF COMMERCE & CITY OF STANTON ECONOMIC DEVELOPMENT

DECEMBER 2018

Dates to know:

- 2nd-Hanging of the Greens Service-Methodist Church
- 3rd-Lighted Christmas Parade
- 12th-Early Release (Stanton)
- 17th thru Jan 2nd-Christmas Break (Grady)
- 20th-Early Release (Stanton)
- 21st thru Jan. 7th-Christmas Break (Stanton)
- 24th-Christmas Eve Service-Methodist Church-6:30 p.m.
- 25th-Christmas
- 31st-New Year's Eve

**SHOP
STANTON
FIRST!**

Christmas Festivities

This year's Lighted Christmas Parade will take place on December 3rd! Stanton 4th Graders will begin the night singing at the Martin County Courthouse 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 18 local based vendors gather for the bazaar.

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

Christmas is like candy; it slowly melts in your mouth sweetening every taste bud, making you wish it could last forever. - Richelle E. Goodrich

Business of the Month

Martin County Chamber of Commerce is proud to announce our December 2018 Business of the Month – Thirsty Bird Boutique. Thirsty Bird is one of our newer

Members, but they jumped feet first into sponsoring and participating in Chamber Events! Congratulations to Thirsty Bird Boutique, we look forward to many more years with you!



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Santa Exhibit



Martin County Historical Museum will have an exhibit all about Santa! Starting December 3rd going through December 20th. "Count the Santas" Contest will be sponsored by Martin County Museum. There will be a

prize for whomever gets the closest. In addition to regular business hours, the museum will be open 6:30 pm to 8:00 pm December 3rd. Come see the Santa display after the parade! For questions, call the museum at (432)756-2722.

Yard of the Month

The Martin County Chamber of Commerce Yard of the Month for December 2018 is Kevin and Shelly Cook, pictured to the

right. Yard of the month will come back in Spring. We can't wait to see the transformations after Winter!



Downtown Business Scoop for December 3rd

- **Antiques on Main** will be open from 5:00 p.m. until 8:00 p.m.
- **The Glittered Prairie** will be open from 5:00 p.m. until customers are done and will be serving customers free Old-Fashioned Ribbon Candy, popcorn balls and Dr. Pepper.
- **J&J Antiques** will be open from 5:00 p.m. until customers are done.
- **Le Bow Boutique** will be open from 4:00 p.m. until customers are done.
- **Sweet Baby Janes** will be open for the parade.
- **Thirsty Bird Boutique** will have extended hours. They'll be open all day and after the parade until customers are done. They will be serving customers free wassail.



SHOP
STANTON
FIRST!



Merry Christmas



December

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



NEW
YEAR'S
EVE

Christmas M&M Cookie Bars

Ingredients:

- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 12 tbsp butter (softened)
- 1 cup sugar
- 1/2 cup brown sugar
- 1 tsp vanilla
- 11 oz mini M&M's (1 bag-save a few to go on top)



Directions:

1. Combine flour, baking soda, and baking powder in a medium sized bowl and set aside.
2. Mix together in a large bowl: sugar, brown sugar, butter, eggs and vanilla. Mix for about 1 minute, or until fluffy. Then slowly add the flour mixture to the wet ingredients.
3. Fold in M&M's and then place dough in a 13x9 baking sheet lined with foil. Then place a few M&M's on top.
4. Bake at 325 degrees for 20-35 minutes (depending on oven), or until a toothpick comes out clean.
5. (Optional) For glaze: Combine 1 cup powdered sugar = 1 tbsp milk and drizzle over cookies once cooled.

***Shop Stanton First *Shop Stanton First *Adcocks Cleaners *Antiques on Main
*Atmos Energy Corporation *City of Stanton *Community National Bank *EJ's
Cotton pickin' dive *Eiland & Associates, Inc. *Farm Bureau *Farmers
Cooperative Association *First National Bank of Stanton *First United
Methodist Church *Franklin & Son Inc. *Gilbreath Funeral Home *Graves
Plumbing Heating & A/C *Hosanna Christian Fellowship *Lynn W. Atchison,
CPA *M&M Disposal & M&M Meter Services Inc. *Martin County appraisal
district *Martin County Convent *Martin County Historical Museum *Martin
County Hospital District *Martin County Messenger *Mitchell Farms *Mustang
Soil & Water Conservation District *Old Sorehead Trade Days *Oncor *Pate's
Hardware, Inc. *Permian Basin Regional Planning Commission *Permian Basin
Underground Water Conservation District *Redneck Metal Buildings *St.
Joseph's Catholic Church *Sheriff Brad Ingram *Snellgrove enterprises/snap-on
tools *Stanton Drug *Stanton i.s.d *Stone Ranch *Tarzan Coop Gin *Thirsty
Bird Boutique *Tractor supply store #1914 * Tunnell Insurance Agency
*Westex Telephone Cooperative, Inc. *Wheeler Motor Co., Inc. *White Motor
Company *Shop Stanton First**

Holiday Breakfast Casserole Recipe

Ingredients:

- 1 – 8 oz can crescent dinner rolls
- 1-pound Jimmy Dean Sausage
- 2 cups shredded mozzarella cheese
- 6 eggs beaten
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ tsp black pepper



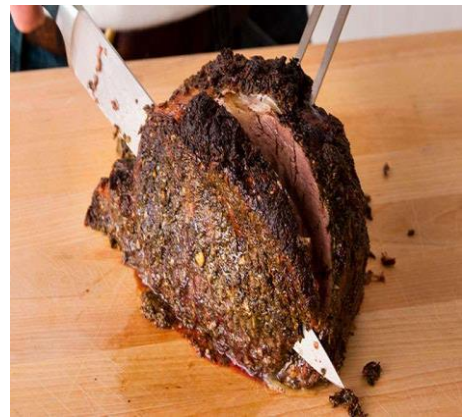
Directions:

1. Preheat oven to 425 degrees.
2. Crumble and cook sausage in medium skillet over medium heat until browned. Drain.
3. Line bottom of greased 13x9 baking dish with crescent roll dough, firmly pressing perforations to seal.
4. Sprinkle with sausage and cheese.
5. Combine remaining ingredients in medium bowl until blended.
6. Pour over sausage.
7. Bake 15-20 minutes or until set.
8. Let stand 5 minutes before cutting into squares. Serve hot.
9. Refrigerate leftovers.

Perfect Prime Rib

Ingredients:

- 4 ribs (5-10 lbs.) prime rib
- 1 tbsp coarse kosher salt
- 2 tsp ground cumin
- 1 tsp ground black pepper
- 1 tsp garlic powder
- Optional: 1 head of garlic, cherry tomatoes and asparagus



Directions:

1. Place an unwrapped prime rib on tray. Generously salt all over and refrigerate overnight.
2. Bring the prime rib to room temperature before roasting (about 2 hours on the counter).
3. Mix the cumin, black pepper and garlic powder and evenly spread all over the meat.
4. If roasting garlic, slice the top off, drizzle with olive oil and wrap in foil.
5. Preheat oven to 200 degrees.
6. Place the prime rib on the on roasting pan, bone side down. Roast in the oven until the center reads 120 degrees for medium rare, 130 degrees for medium, about 3.5 to 4 hours.
7. Remove prime rib from oven and cover with foil and rest for 30 minutes.
8. Increase the oven temperature to 500 degrees.
9. Place prime rib back into oven, uncovered, and cook until it's nice, brown and crisp on the outside, about 6-10 minutes. If desired, roast the cherry tomatoes and asparagus together. Serve immediately.