



## Martin County Chamber of Commerce &

# February

January has ended and the Martin County Chamber of Commerce had quite the celebration. The 2014 Annual Banquet held many honors for the citizens of Martin County. Every year the Chamber likes to recognize folks for their hard work, volunteering, and good deeds have not gone unseen. This year, Morgan Cox was recognized as Man of the Year and Woman of the Year is Brenda Kendall. Stanton's Students of the Year are seniors Levi Bryand, and Anna Porter; Grady's Students of the Year are seniors Aaron Perez and Kristen Blocker. Educator of the Year went to Grady's Jenny Sims and Stanton's Dyan Hale. Kevin Cook was awarded the Ag Family of the Year Went to and this year the Outstanding Community Service Award went to Corky Blocker. The Martin County Chamber of Commerce would once again like to congratulate this years recipients and thank them for all of their hard work.

Valentine's Day will be here Friday, the 14th, so don't forget that special someone. Stanton Flower's and Gifts is already taking orders! Saturday, the 15th is reserved for the 25th Annual Great Texas Soup Cook-Off. This years cook-off will be held from 5:00—7:00 at the Martin County Community Center and proceeds will benefit the Historic Carmelite Monastery. If you would like to enter a soup, have your recipe to John Kennady by email [historiccarmelitemonaster@gmail.com](mailto:historiccarmelitemonaster@gmail.com) or contact by phone 459-2686.



# February 2014

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
9	10	11	12	13	14 Happy Valen- tine's Day	15 Great Texas Soup Cook Off 5:00- 7:00 @ Comm. Center
16	17 President's Day	18	19	20	21	22
23	24	25	26	27	28	

notes

# Glazed Pork Chops

## Ingredients

- 2 tsps vegetable oil
- 2 tbsp all-purpose flour
- 2 cups fresh mushrooms (sliced)
- 6 ozs tomato paste
- 12 ozs beer (or wine)
- 2 potatoes (peeled and diced)
- 1 lb stew beef (lean, meat)
- 1 onion (chopped)
- 6 cloves minced garlic
- 2 cups beef (or chicken) broth
- 4 cups carrot (sliced)
- 1/4 cup fresh parsley (chopped)

## Directions

1. Heat oil in a Dutch oven or large pot over medium-high heat.
2. In sections, sear your beef cubes until quite browned on all sides. Remove from the pot.
3. Add the onion, mushrooms, and garlic to the pot, and cook stirring constantly until onion is tender, about 3 minutes. Stir in tomato paste. Sprinkle in the flour and stir until it's all dissolved.
4. Raise the heat to medium high. Add the beer and stir the pot so that all the sticky residue at the bottom of the pan becomes part of the thickened sauce.
5. Return the meat back to the pot and add your beef (or chicken) broth. Cover and cook for 30-40 minutes.
6. Add potatoes and carrots, cover, and continue simmering over low heat for 45 minutes more. Allow it to stew for more time if needed.
7. Sprinkle with parsley and serve.

## Easy Baked Ziti

### Ingredients:

- 1 pound of ground beef
- 1 can or jar (26 oz.) of your favorite spaghetti sauce
- 1 bag (2 cups) Shredded Mozzarella Cheese
- 1 box (1 lb.) Penne Pasta
- 1 jar (16 oz.) Garlic Alfredo Sauce
- 1/2 yellow onion diced (optional)

### Directions:

- Preheat oven to 350F degrees.  
Spray a 9x13 baking dish with nonstick spray.  
Prepare pasta according to directions.  
In a medium sauce pan, brown ground beef with onion (if using).  
After beef is brown and crumbled, drain excess grease.  
Put back in pot and pour in *one* jar of spaghetti sauce. Keep mixture on low until pasta is done.

When pasta is finished, drain excess water from pasta. You want the pasta as dry as possible. Put pasta back in large pot (with heat off) and pour in jar of alfredo sauce. Combine until thoroughly coated. Pour pasta mixture into bottom of 9x13 dish.

Cover pasta with spaghetti sauce mixture. Sprinkle top with mozzarella cheese.

Cover with aluminum foil and bake for 15 minutes. Remove foil and bake for another 15 minutes until cheese is melted and bubbly. Let rest for about 5 minutes after taking out of oven.

**THANK YOU FOR YOUR SUPPORT**  
**MARTIN COUNTY CHAMBER OF COMMERCE MEMBERS**

Bobby & Doris Holland	Martin County Messenger
Chipper Coggin	Mitchell Farms
Jimmy Stallings	Old Sorehead Trade Days
Michael & Leatrice Adams	Pate's Hardware
Nelda & Kenneth Snodgrass	Permian Basin UWCD
Richard & Charlotte White	Permian Basin Regional Planning Commission
Sally Poteet	Rose of Sharon Shutters
Atmos Energy	Rusty's Oilfield Svc, Inc.
Baker's Catering	S.D. Baker Construction Co., Inc
Community National Bank	Sharyland
Community of Christ	St. Joseph Catholic Church
Cornerstone Company	Stallings & Herm, CPA
Eiland & Associates	Stanton Drug
Farmers Cooperative Association	Stanton Flowers & Stitches to a "T"
First National Bank	Stanton Housing Authority
First United Methodist Church	Stewart Title
Franklin & Son	Stone Ranch
Gilbreth Funeral Home	Tarzan Coop Gin
Home Hospice	TCS Farms
Hosanna Christian Fellowship	Texas Farm Bureau
Kidd Properties	Tunnell Insurance Agency
Lynn W. Atchison, CPA	TXU Energy
M+M Disposal & M+M Meter Service, Inc.	Wes-Tex Telephone Cooperative
Martin County Appraisal District	Wheeler Motor
Martin County Community Fund	White Motor