

January 2012

Coming Up:

- Martin County Stock Show ~ January 12-14
- Cotton Conference ~ January 24
- Chamber of Commerce Banquet ~ Thursday, the 26th

Need to put something in the

Chamber of Commerce newsletter?

You can call,
756-3386
or email

chamberecd@gmail.com

Martin County Chamber of Commerce & Economic Development

Happy New Year!

Another Christmas is behind us! Happy New Year to you and yours. It's time for resolutions. We all think it's time to start fresh, make amends, work harder to meet the goal.

This year's goal will be much like last year's goal. For me, the diet exercise thing is at the top of the list with some days being better than others. Next on the list is getting organized, and having a clean house. I think

just a 'cleaner' house would be nice but from what I hear that might not happen until the last chick is out of the nest. I have a few years to go until that happens and I'm okay with that.

Now, on with January. This month is the **Chamber Banquet**. The Chamber of Commerce will be honoring several accomplishments. Man of the Year, Woman of the Year, Ag Family of the Year, Community Service

Award along with Students and Educator of the Year. The banquet is set for the 26th of January, with Baker's Catering serving the meal. Tickets are \$10.00. We'd love to see you there! The Chamber will also be having a membership drive. Membership for individuals as well as businesses are available (the last page of the newsletter is an application form, I'd love to get some back!).

Cotton Conference

Martin County will be hosting the Permian Basin Cotton Conference January 24 at the Community Center. Registration prior to is \$20.00 and must be received on or before the 20th. Registration starts at 7:45 and if you register the day of it's \$30.00. The conference lasts until 4:15.

Topics being covered are:

- **Cotton Disease and Nematode Management**

Tom Isakeit, Extension Specialist

- **Legislative Update On Agriculture Policy**

Congressman Conaway's Office

- **Farm Bill**

John Robinson, Extension Economist

- **Texas Cotton Production & Management**

Gaylon Morgan, Extension Cotton Specialist

- **Agriculture & Cotton Policy Update**

Brett Cypert, National Cotton Council

- **Laws & Regulations Concerning Pesticides**

Texas Department of Agriculture

- **Farm Service Agency Updates**

Farm Service Agency

- **Avoiding Groundwater Contamination**

In West Texas

Gary Bryant, Extension Program Specialist

- **New Seed Varieties**

Seed Representatives

- **Closing & Evaluation**

Exhibits, Evaluation, & Closing Comments

January 2012

| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----------------------------|-----|--------------------------------|-----|--|-----|-----|
| 1 <i>Happy New Year!</i> | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 <i>Martin County Stock Show Begins</i> | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 <i>Cotton Conference</i> | 25 | 26 <i>Chamber of Commerce Banquet</i> | 27 | 28 |
| 29 | 30 | 31 | | | | |

Smoky Chicken Enchilada Skillet Recipe

Ingredients

- 1 pound *boneless skinless chicken breasts, cubed*
- *1 small onion, chopped*
- 1 tablespoon *canola oil*
- 1 can (*10-3/4 ounces*) *condensed cream of chicken soup, undiluted*
- 1 can (*10 ounces*) *enchilada sauce*
- 1 can (*4 ounces*) *chopped green chilies*
- 1 tablespoon *minced chipotle pepper in adobo sauce*
- *12 corn tortillas (6 inches), cut into 1-inch strips*
- *1-1/4 cups shredded Mexican cheese blend, divided*
- 1/4 cup *minced fresh cilantro*
- *Sour cream*

Directions

- In a large skillet, cook chicken and onion in oil over medium heat for 6-8 minutes or until chicken is no longer pink. Stir in the soup, enchilada sauce, chilies and chipotle pepper. Add tortillas and 1 cup cheese.
- Bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until heated through, stirring occasionally. Sprinkle with cilantro and remaining cheese. Serve with sour cream. **Yield:** 5 servings.

Ready to get organized?

If you need ideas or motivation to go through the house and start cleaning out, here is a list for the month of January., one for every day of the month. If you don't have a certain item or area in the calendar, take a break or finish one that's incomplete.

1. Think about who you want to be this coming year
2. Set up a donation station.
3. Declutter the top of your cabinets and dust.
4. Declutter the top shelf of one of your cabinets.
5. Go through your spices to discard expired and old ones.
6. Put all your cans together on a can shelf.
7. Go through your freezer to let go of old, freezer burned food.
8. What 5 values do you want to explore this year?
9. Declutter your nightstand drawer.
10. Clear off the top of a nightstand.
11. Clean out under the bed.
12. Clear off one bedroom shelf
13. Throw out the junk in your junk drawer
14. Organize your junk drawer
15. Dance in your living room.
16. Get rid of hair doo dads you never wear.
17. Toss expired skin care
18. Get rid of expired medications.
19. Go through one bathroom drawer or shelf.
20. Go through one bathroom drawer or shelf
21. Go through one bathroom drawer or shelf
22. Take a nap
23. Go through one storage shelf
24. Go through one storage shelf
25. Go through one storage shelf
26. Go through one storage shelf
27. Go through one storage pile
28. Go through one storage pile
29. When someone asks which restaurant you want to go to, be honest
30. Declutter candles, like the one that has bent
31. Sort through pictures – any duplicates to give away, bad pictures

Hearty Taco Chili Recipe

Ingredients

- 2 pounds *ground beef*
- 1 can (16 ounces) *kidney beans, rinsed and drained*
- 1 can (15 ounces) *pinto beans, rinsed and drained*
- 1 can (15 ounces) *black beans, rinsed and drained*
- 1 can (14 ounces) *hominy, rinsed and drained*
- 1 can (10 ounces) *diced tomatoes and green chilies, undrained*
- 1 can (8 ounces) *tomato sauce*
- 1 *small onion, chopped*
- 1 envelope *ranch salad dressing mix*
- 1 envelope *taco seasoning*
- 1/2 teaspoon *pepper*
- 2 cans (14-1/2 ounces each) *diced tomatoes, undrained*
- 1 can (4 ounces) *chopped green chilies*
- *Corn chips, sour cream and shredded cheddar cheese, optional*

Directions

- In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker. Add the beans, hominy, tomatoes, tomato sauce, onion, salad dressing mix, taco seasoning and pepper.
- In a blender, combine diced tomatoes and green chilies; cover and process until smooth. Add to the slow cooker. Cover and cook on low for 6-8 hours.
- Serve with corn chips, sour cream and cheese if desired. **Yield:** 11 servings (2-3/4 quarts)

Support Your Local Businesses

Don't forget about the businesses here in town... Check with our local merchants first to see if they have what you're needing!

Atmos Energy
 Baker's Catering
 Buffy's Beanery
 Cornerstone Truck Sales
 Eiland & Associates Ins.
 First National Bank Stanton
 Farmer's Co-Operative Assoc.
 Franklin & Son, Inc
 Grady Independent School District
 Graves Plumbing
 Dr. Randy Moore, D.D.S
 Helena Chemical Co.

Harrison's Lumberyard
 Highland Pest Control
 Hosanna Christian Fellowship
 K-n-K
 Lawrence Brothers
 M & M Meter Service, Inc.
 Martin County Appraisal District
 Martin County Community Fund
 Nalley-Pickle & Welch Funeral Homes,
 Old Sorehead Trade Days
 Outback Adventure Track
 Oncor
 Permian Basin Regional
 Planning Commission
 Permian Basin Underground Water Conservation District
 St. Joseph Church

Sweet Baby Jane's (formerly Cottage Home)
 Sharyland Utilities
 Stanton Flex Appeal
 Stelera Wireless, LLC
 Stanton Drug
 Stanton Housing Authority
 Stallings & Herm
 Sam's Surplus—Sam Baker
 Stanton Flowers & Stitches to a 'T'
 Comfort Inn and Suites
 Stewart Title—Midland Division
 Tarzan Coop Gin, Inc.
 Tunnell Insurance Agency, Inc.
 Wheeler Motor Company, Inc.
 Wes-Tex Telephone Coop
 White Motor Company

Martin County Chamber of Commerce
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Stanton, Texas 79782
432-756-3386

Membership Dues 2012

| | | |
|---------------------|----------------|----------|
| Personal Membership | | \$35.00 |
| Business Membership | 1-2 Employees | \$50.00 |
| Business Membership | 3-5 Employees | \$100.00 |
| Business Membership | 6-10 Employees | \$200.00 |
| Business Membership | 11+ Employees | \$250.00 |

Dues paid are tax deductible as a business expense

Thank You for your continued support!

Name: _____

Contact Person: _____

Address: _____

Phone: _____

Email Address: _____

Please consider joining the Chamber. We can't do what we do without your help!