



Activities and Events for Silver Cougar Club Members!



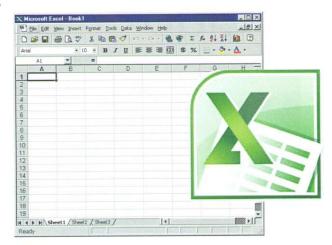
CLASS

EXCEL WORKSHOP

Rich Unrein will teach a workshop in Microsoft Excel in Great Bend. Participants will learn to work with spreadsheets in Excel. The program used to teach this class is Office 2010. Pre-registration is required. Minimum class size is 6 with a maximum of 12.

Please call Coleen Cape at (620) 786-1136 to enroll.

Wednesdays, July 31 - September 4, 2013 1:00 - 4:00 p.m. Great Bend One Stop Center, Room D-107 1025 Main, Great Bend \$30 for Silver Cougar Club members \$87 for non-members



CLASS

THE GREAT WAR OF 1914 TO THE DEPRESSION

It was called the Great War of 1914. The United States stayed out of the conflict until 1917. The decision to declare war on Germany was especially troubling for Kansans with ties to Germany and German Russian communities in Russia. However, when duty called, Kansans answered on the battle-

field, farm, and factories. Soldiers returning home found a very different Kansas as the trauma of war impacted the society. The 1920s were often called the "Roaring Twenties" for good reason. The party ended in 1929 with a combination of depression and drought. This class will explore three decades of change. This class will meet each Tuesday; September 3 – November 5, 2013 from 1:30 – 3:30 p.m. in the Seminar Room (F-30) of the Fine Arts building. The cost will be \$32.00 for Silver Cougar Club members and \$91.00 for non-members. To pre-register call Coleen Cape at (620) 786-1136.

Tuesdays, September 3 - November 5, 2013 1:30 - 3:30 p.m.

Fine Arts Building - Seminar Room (F-30)
Barton Community College campus
\$32 for Silver Cougar Club members
\$91 for non-members



EVENT



KANSAS QUIZ BOWL

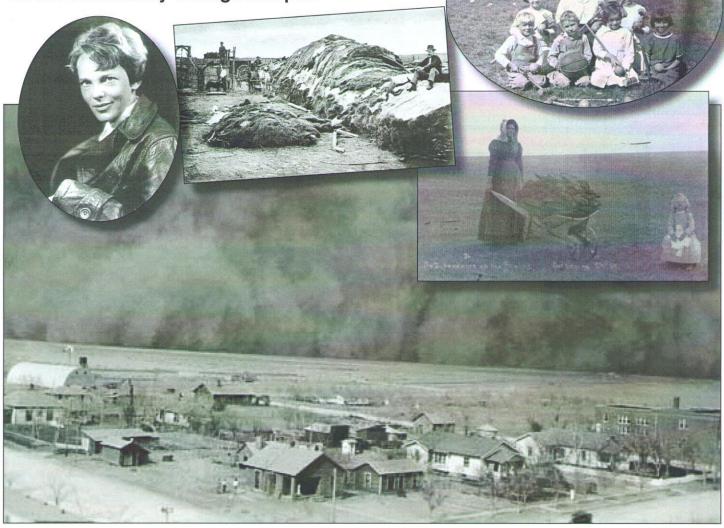
Do you know your Kansas history? Would you like to share it with others and have a lot of fun at the same time? Then the Kansas Quiz Bowl would be right down your alley. Linda McCaffery is putting together four teams

to compete in this entertaining and educational event. The four teams will be comprised of members of Barton faculty, staff and students, and Silver Cougar Club members. For Silver Cougar Club members the only restriction is that you may not have taken a history class from Linda in the past year. The event will be held on September 12, 2013 in the Plaza de Cavanaugh Room of the Learning Resource Center at 2:00 in the afternoon. If you are interested and would like to participate, please contact Deb Reed at **(620) 792-9391**.

Thursday, September 12, 2013 2:00 p.m.

Plaza de Cavanaugh Room Learning Resource Center Barton Community College campus

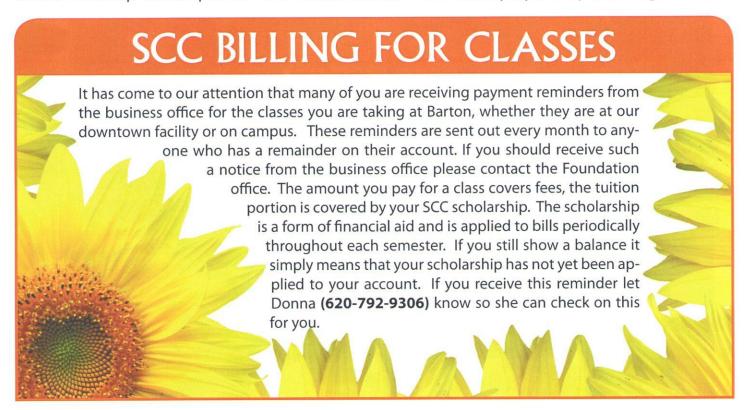




YODER TRIP WAS HUGE SUCCESS



Silver Cougar Club members Mary Bender, Clara Mae Brown, Sharon East and Mae Suppes, enjoyed a buggy ride before going into dinner at the Yoder Kitchen. On Thursday, April 11 the Silver Cougar Club enjoyed a trip back to simpler days with a visit to Yoder. After some shopping (always necessary) they made their way to a traditional Amish farm and enjoyed a feast of good old home cooking. The food was delicious and plentiful and the fellowship was exceptional. From the rave reviews – I can honestly say this trip was a huge success.





JULY &

Doris Berkley Lila Berschauer Don Blythe Lloyd Boger James Bohart Darlene Bolev Billie Bonomo John Boor Reta Brack Leonard Bunselmeyer Dale Burroughs Jim DeLong **Sharon East** Marlene Ernsting Neva Fenwick Cynthia Gunn Angela Hammeke Keith Hammeke Don Hanhardt John Heinrich Claudia Hertel Iolene Hildebrand **Elward Hiss** Barbara Hoar

Virginia Karlin Eileen Keenan Janis Kelley Jim Kuhn **Denis Lutz** Charles Malone June McGreevy Dale Oliver Dan Sanneman **Bonnie Sarff Dolores Schneweis** John Schreiber Kathy Schugart **Bob Seder** Dale Shaner **Darwin Siefkes** John Smith Patricia Stonebraker Joleen Tammen Patricia Trapp Joleen Tustin Rosalie Urban

AUGUST

Lynette Blakeslee **Grady Bolding Dolores Borgstadter Howard Bosley** Lois Brichacek Judith Burnette Mildred Burroughs **Ronald Daniels** Leona Duft Leon Dunn Bill Duryee Shirley Endsley Nancy Farmer Robert Feldt Raymond Fertig Nancy Gale Donna Gales **Doris Goad** Irv Gotsche **Delores Grose** Kay Hallenbeck Marty Hanhardt Kay Kelly Bill King

Judith Kirkbride Shirley-Ann Koochel Karen Kramp Carolyn Leigan Vickie Mefford Leila Messick George Miller Patsy Mull Gina Munz Rose Murphy Gloria Myers Debbie Niedens Irene Pommerenke Roy Robl Ed Schloctermeier Larry Schugart Ann Seder Ken Shaheen Daniel Simpson Mae Suppes Jennie Ueckert Selma Webb Judith Werth Arleen Whittaker

WHAT'S COOKING?



TEXAS SQUASH CASSEROLE

2 lbs summer squash or zucchini

2 small jalapeno peppers, seeded and chopped

1 medium onion, chopped

8 oz Monterey Jack cheese

1 (4 oz) can chopped mild green chilies with liquid

1 C sour cream

1 ½ C tortilla chips, crushed

Directions:

Slice squash 1/4 inch thick. Place squash and onions in 3-qt casserole dish. Cover and microwave on High for 9-10 minutes, stirring once. Add chilies, cheese, sour cream, and stir gently so squash will not be mashed. Spread ½ of crushed chips in the bottom of 2-gt rectangular dish. Pour squash mixture in dish; sprinkle with remaining tortilla chips. Microwave on Medium-High for 10 minutes, rotating once. Serves 8.



DEVILED EGGS

6 hard boiled eggs

6 t plain yogurt

2 t Dijon mustard

2 t finely chopped onion

2Thoney

2 T paprika

2T chili powder

Directions:

Cut eggs in half lengthwise and remove yolk to a separate bowl. Add mustard, yogurt, honey, onion, and paprika, mix well and put back in egg white with teaspoon, sprinkle with chili powder and chill.



FRUIT PIZZA

Crust:

1 C butter, softened 2 C flour, sifted 2/3 C powdered sugar

Spread:

8 oz pkg cream cheese, softened 1 t vanilla ½ C granulated sugar 1 t lemon juice

Drizzle:

2 T cornstarch 1 C pineapple juice or other fruit juice 3/4 C granulated sugar

Fruit:

pineapple (canned or fresh) mandarin oranges kiwi strawberries Any other fruit you like

Directions:

Beat butter and powdered sugar together until creamy. Slowly add flour until blended. Pat the dough out onto an ungreased pizza pan until it covers the pan. Bake at 325° for 30 minutes, or until crust is done. Let cool.

Beat softened cream cheese, granulated sugar, vanilla and lemon juice until creamy. Spread over cool crust. Cut fruit into bite size pieces. Arrange the fruit on top of the pizza. In a small saucepan, combine sugar and cornstarch. Add fruit juice and stir. Cook and stir continually over medium heat until thick and bubbly. Cook 1 minute. Remove from heat and cool slightly. When glaze has cooled some, drizzle sauce over pizza with spoon. Refrigerate until ready to serve. Cut with pizza cutter.

Picnic Word Search



C W C b a S k t е e S W S Z Z e k t b Z t C m S е C a W X g C X f b u 0 n 0 n e n g m C C u e X t 0 0 d S d e e S k h b p Z W n a p n S W S b h d d S S a u S e a g e S g m d C a t k k p a C C m g q 0 d X h f k m C g V n e m y 0 n W 0 t d n a e r a e a k k p d t t r 0 ٧ Z C C S e h b e i k b S e S C b C C n q X q r g b h e n p h b k u a n e C a S S S p a d b k e m y e b h 0 У e u d g e n a Z 0 n е C e q b a W f 0 Z r d p p Z h b 0 f r a X p h X X g g d n g S b g n q X b n m a 0 C p d k q ٧ a 0 C 0 b b t e S m W a X t d y g m e p C h e e S e S q V Z X е q n t q r

DRINKS
CAKE
PEPPER
CHOCOLATE
BLANKET

MARSHMALLOWS
SAUSAGES
BASKET
NAPKINS
COOKIES

EGGS
COOLER
SANDWICHES
SALT
CHEESE





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For more information, contact the Foundation Office at (620) 786-1136 or (620) 792-9306

Visit our website: www.bartonscc.org

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