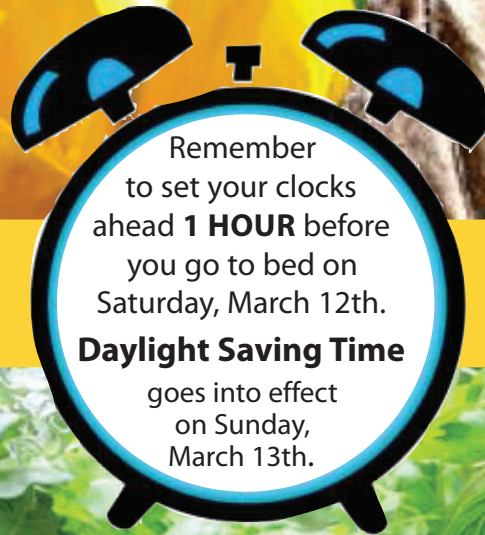


Comings & Goings

MARCH - APRIL 2016



SPRING



Remember to set your clocks ahead **1 HOUR** before you go to bed on Saturday, March 12th.

Daylight Saving Time

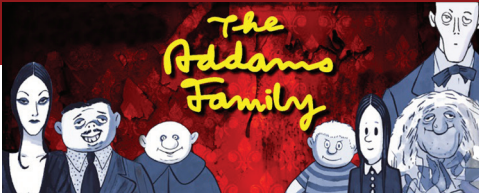
goes into effect on Sunday, March 13th.

FORWARD

feedback.bartonccc.edu

Barton welcomes your ideas, opinions and general feedback. Please visit feedback.bartonccc.edu to submit your comments.

EVENT



The Addams Family

The Addams Family is a musical comedy with music & lyrics by Andrew Lippa and book by Marshall Brickman & Rick Elice. This popular and successful Broadway play is presented by the Barton Community College music department under the direction of Vern Fryberger, Barton's Director of Choral Activities with stage direction by Sharon Sturgis. The story depicts the life of the ghoulish Addams family that has an affinity for all things macabre.

Make your reservations early to join us on Friday, March 4th for a pre-musical dinner in the Cavanaugh Room followed by the off-beat family life of "The Addams Family". This musical, based on the long-running television series, is great fun for the whole family. The cost is \$30 per person and limited to the first 40 reservations. The payment must be in the Foundation office no later than February 22nd. Transportation will also be provided from the Senior Center in Great Bend. **When making your reservation please indicate if you will be taking the bus (must have at least 20).**

To reserve your spot, contact Coleen Cape at **(620) 786-1136** or Donna McCormick at **(620) 792-9306**. **E-mail or voice mail reservations will not be accepted for this performance.**

Friday, March 4th, 2016

Dinner - Cavanaugh Room, Barton campus

Musical - Fine Arts Auditorium, Barton campus

\$30 per person

Reservation and payment due by February 22nd.



Cavanaugh Room - Library



Barton Fine Arts Auditorium



The Addams Family

March 4 & 5 at 7:30 pm

March 6 at 2:00 pm

Barton Fine Arts Auditorium

TRIP to Hutchinson

Quilts, Crafts, Food and Fun

For all you lovers of quilts, crafts, food and fun (I think that should cover everyone), join us on Saturday, April 9th for a day at the State Fair Grounds in Hutchinson for the 48th Annual Mennonite Relief Sale. The venue features various auctions, craft booths, multiple food vendors featuring ethnic foods as well as demonstrations by artisans. Make note that there will be considerable walking, but just as with the fair, you will be able to go at your own speed.

Before we start home we will make a stop at Stutzman's to see all of the wonderful flowers, plants and yard ornaments to adorn our gardens. Cost is \$10 per person (all costs at the event will be on your own) and reservations with payment must be in our office by March 29, 2016. We require a minimum of 20 and can allow a maximum of 42. For reservations contact Coleen Cape at **(620) 786-1136** or Donna McCormick at **(620) 792-9306**. **No e-mail or voice mail reservations will be accepted for this event.**

Saturday, April 9th, 2016

\$10 per person

Reservation and payment due by March 29th.



UPCOMING EVENTS

Shafer Gallery

2016



February 26 - March 24

**Works by Jesse Montes,
Eric Abraham and
Scott Abraham**

Reception: Friday, February 26



April 1 - April 24

BCC Student Exhibit

Awards Presentation: April 1



May 2 - May 5

Vortex

**Kansas High Schools
Art Exhibit**

Vortex Day - May 4



May 12 - June 17

Frogs

Collaboration between
**Shafer Gallery and
Kansas Wetlands Education Center**

Reception: May 12

Barton Community College CAMPUS CLOSINGS

March 17 & 18 - Spring Break

March 25 - Good Friday

March 28 - Easter Monday

*These closings include the
Shafer Art Gallery.*



to our Silver Cougar Club members who will celebrate another year in

MARCH

APRIL

Betty Banks	Barbara Logan
Ruth Cheely	Ed Mauler
Reva Everett	CJ Mermis
Vivian Evers	Margy Nairn
Butch Fry	Jaime Oss
Maurice Hammeke	Robert Parrish
Dixie Hejny	Lavina Scheuerman
Robert Ingersoll	Gary Straub
Lois Ann Johnson	Joyce Strecker
Dusty Jones	Celia Wells
Richard Kultgen	Susan Willis
Donald Learned	Darrell Zigler

Wayne Banks	Ersa Keenan
Rosalyn Borchers	LaVerne Lessor
Margaret Conell	Leslie Logan
Jamee Dannebohm	Rosemary Luthi
Jerilyn Esfeld	Mary Ohlemeier
Judy Fox	Judy Reed-Grauer
Carol Frazer	Joyce Rose
Luanne Fry	Connie Sickbert
Vicki Gillett	Gary Sidman
Roger Hallenbeck	Sandy Smith
Dean Hanken	James Thorson
Jerome Huslig	Don Williams
Eileen Ingersoll	Phillip Woodmansee
Mary Ann June	Kathryn Yager
Dennis Keenan	



WHAT'S COOKING?



Fresh Cabbage Steaks

Ingredients:

- 1 (approx. 2 lb.) head of green cabbage, cut into 1" thick slices
- 1.5 Tablespoons olive oil
- 2 to 3 large garlic cloves, smashed
- Kosher salt
- freshly ground black pepper
- spray olive oil OR non-stick cooking spray

Directions:

Preheat oven to 400 F. and spray a baking sheet with non-stick cooking spray. Pull outer leaf off cabbage (it's usually dirty and nasty looking), cut cabbage from top to bottom (bottom being root) into 1" thick slices. Rub both sides of cabbage with smashed garlic. Use a pastry brush to evenly spread the olive oil over both sides of the cabbage slices. Finally, sprinkle each side with a bit of kosher salt and freshly cracked black pepper. Roast on the middle rack for 30 minutes. Carefully flip the cabbage steaks and roast for an additional 30 minutes until edges are brown and crispy. Serve hot and Enjoy!



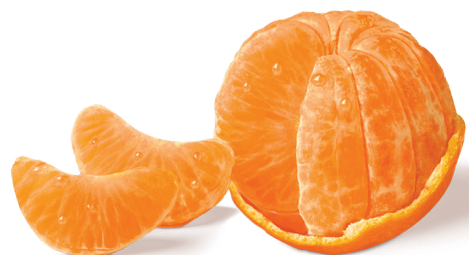
Fruit Fluff Salad

Ingredients:

- 1 large container of cool whip (make sure its frozen, or slightly defrosted)
- 2 cans of pineapple tidbits
- 3 small cans of mandarin oranges
- 1 small "standard" package of orange jello
- 1 1/2 containers of reduced fat cottage cheese (the larger containers)
- 1 1/2 cup of mini pastel marshmallows (I eyeball the marshmallows)

Directions:

In a large bowl combine cottage cheese and the package of orange jello powder, mix these two together really well. Next add in the semi thawed/semi frozen cool whip (if its fully thawed then the salad won't set up when chilled in the fridge) and mix the cool whip in real well. Then drain the canned fruit really well and add all cans of fruit. Be sure to fold the fruit in, making sure you don't destroy the mandarin oranges. Once the fruit is all mixed in, fold in the marshmallows. Smooth out the top of the bowl, cover and let it chill in the fridge for at least 2 hours or more. Serves 12-18.



Words meaning "Happy"



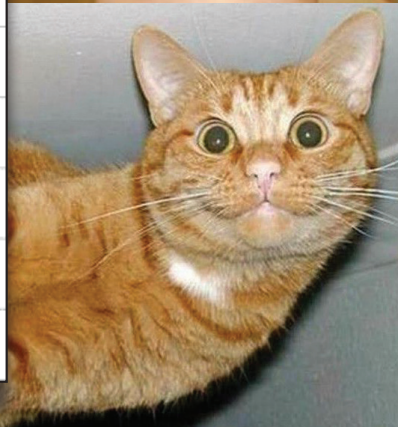
ELATED
JOYOUS
JOLLY
PLEASED
GLEEFUL
HAPPY
CHEERFUL

GLAD
JOYFUL
BLISSFUL
PEPPY
TICKLED PINK
DELIGHTED
MERRY

EXULTANT
ECSTATIC
BLITHE



C	I	T	A	T	S	C	E	P	P	P	G	P	E
P	S	D	K	E	H	B	R	E	H	T	L	S	I
K	L	R	U	T	Y	E	M	P	S	A	U	O	Y
N	L	E	F	E	E	T	E	P	U	G	P	M	F
I	H	T	A	E	J	T	R	Y	O	L	P	P	P
P	J	L	E	S	E	O	R	D	Y	E	F	O	Y
D	L	E	H	G	E	Y	Y	B	O	E	L	C	D
E	L	U	L	U	O	D	L	F	J	F	U	R	B
L	S	A	D	T	C	I	G	C	U	U	M	G	L
K	D	D	M	Y	S	K	H	E	S	L	H	L	I
C	S	P	L	S	T	N	A	T	L	U	X	E	T
I	Y	L	F	E	E	L	A	T	E	D	L	C	H
T	O	U	L	D	E	T	H	G	I	L	E	D	E
J	L	H	O	C	H	E	E	R	F	U	L	E	K





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RETURN SERVICE REQUESTED



**Silver Cougar Club
Comings & Goings Newsletter
March & April 2016**

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"Happy"