



Comings & Goings

November & December 2016

happy
holidays



DON'T FORGET TO FALL BACK

Remember to set your clocks back one hour before you go to bed on Saturday, November 5th.

Daylight Saving Time ends on Sunday, November 6th.

EVENT - CELEBRATION OF COURAGE

Thank You To Our Veterans

Please join us on November 11, 2016 as we celebrate Veteran's Day by hosting a special dinner in honor of our veterans. This dinner, followed by a special program, "The Price of Freedom" presented by Linda McCaffery, is open to all Silver Cougar Club members, but we will be recognizing our vets! The cost is \$20 per person and we can accept the first 88 reservations. The event will be held at Stoneridge Golf Club (in Great Bend) and begins at 6:00 pm. For reservations call our office at **(620) 786-1136** or **(620) 792-9306**. No e-mail or voice mail reservations will be accepted. RSVP must be received by November 3, 2016 with payment received in our office prior to that date.

Friday, November 11, 2016
Stoneridge Golf Club, 6:00 pm
\$20 per person
Reservation deadline - November 3



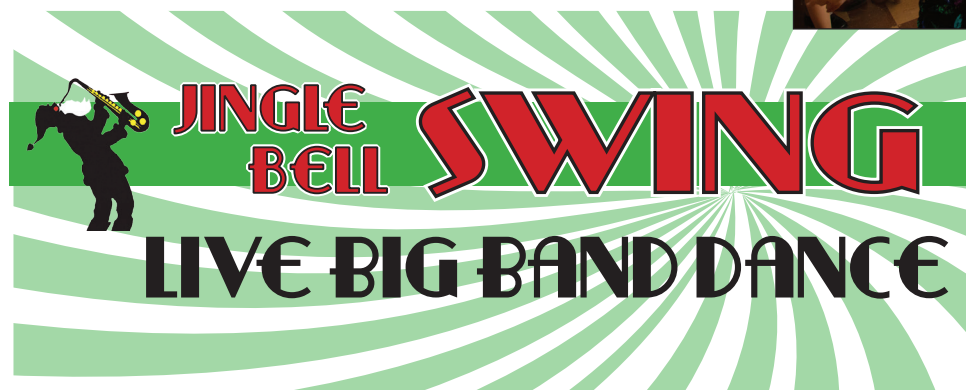
EVENT - LIVE BIG BAND DANCE



Jingle Bell Swing

This annual fund raising dance features the Hilltop Singers and a live big band. Give yourself and your favorite elf an early Christmas present and kick off the holiday season on December 2, 2016 at the Great Bend American Legion. The fun begins at 8:00 p.m. and tickets are only \$15 per person or \$25 a couple. Tickets can be purchased through the Fine Arts office by calling Deb Reed at **(620) 792-9391** or at the door the night of the event.

Friday, December 2, 2016
Great Bend American Legion, 8:00 pm
\$15 per person / \$25 per couple



TRIP - DODGE CITY DINNER THEATRE

A Mostly Minnesota Christmas

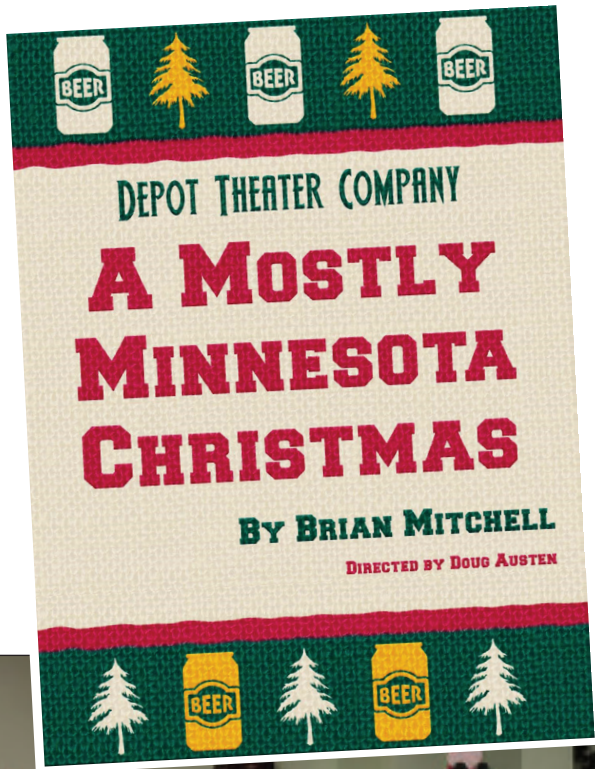
On Friday, December 2nd we will travel to the Dodge City Depot Dinner Theater for their annual Christmas production. These plays, performed by local talent, always prove to be both fun and original. The food is always delicious and the fellowship sets the mood for the holiday season. We will leave campus at 4:00 p.m. and return at approximately 10:30 p.m. The cost for dinner and the play is \$55 per person and requires a minimum of 20 attendees. There are only 55 spots available so call in your reservation today. **Payment is due in our office by November 10th.** Please make checks payable to the Silver Cougar Club. For reservations call (620) 786-1136 or (620) 792-9306. We will not accept any e-mail or voice mail reservations.

Friday, December 2, 2016

Leave campus at 4:00 pm

\$55 per person

Reservation deadline - November 10



CALENDAR OF EVENTS

SHAFER GALLERY EXHIBITS



November 14 – December 9, 2016
National Quilt Museum Exhibit
New Quilts from an Old Favorite:
New York Beauty

HOLIDAY EVENTS

November 17, 2016
**A "Quilters Bee" Reception
for Quiltmakers**



December 4, 2016
Holiday Open House
featuring the Clement McCrae Puppet Show
and Golden Belt Railroad Club
1:00 - 4:30 pm (show times to be published later)

CAMPUS CLOSINGS



Thanksgiving Break
November 23 - 27, 2016

Holiday Break
December 19, 2016 -
January 1, 2017



INSTRUMENTAL CONCERT



featuring the
Prairie Winds Concert Band
AND
Prairie Jazz Band
November 3, 2016
7:30 p.m.
Barton Fine Arts Auditorium
FREE Admission

HOLIDAY CONCERT



Featuring the
Barton Concert Choir, Hilltop Singers,
AND
Prairie Jazz Band
December 5, 2016
7:30 p.m.
Barton Fine Arts Auditorium
\$5.00 Admission



Happy Birthday

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

November

Eddie Abercrombie	Lois Mauler
Bob Allford	Sandy Moshier
David Ames	Donna Oliver
Elsena Bender	Audrey L. Prescott
Teddi Bogenhagen	Vicki Richardson
Roger Butler	Darlene Shaw
Don Chalfant	Terry Turner
Tom Curtis	Tony Urban
Melvin Dreher	Dolores Westfall
Gerri Enslinger	Bud Wolfe
Rhonda Eurich	
Dana Foss	
Patricia Hinson	
Barton Hoar	
Donna Holl	
Marie Keenan	
Joyce Kultgen	
Anna Lessor	
Nadine Maier	



December

Lores Appel	Robert Luthi
Mary Baker	Karen Marcum
Bill Berschauer	Dale Masden
Minnie Bisbee	Sharon Mauler
Virginia Bitter	Judy McGreevy
Joseph Boley	Bernice Neeland
Charlie Brown	Janet Rankin
Ruth Brown	Carol Reynolds
Linda Brunner	Delores Shaheen
Coleen Cape	Jeanette Sidman
Jean Dringmann	Patsy Siemsen
Frances Fanshier	Jack Smades
Paul Grauer	Donna Staab
Alvin Grose	Dave Tinkler
Mary Lou Herrman	Dennis Trapp
Gail Hulse	Lathelda White
Eileen Huslig	Carol Woodmansee
Leona Kasselmann	Shirley Zigler
Jim Krebaum	

WHAT'S COOKING?



Pumpkin Applesauce Bread

Ingredients:

1 can pumpkin puree
4 eggs, large
1 C. applesauce
2 t. baking soda
3 1/2 C. flour
1 t. pumpkin pie spice
1 1/2 t. salt
3 C. white sugar
2/3 C. water

Directions:

Preheat oven to 350° F.

In a large bowl, mix together pumpkin puree, sugar, applesauce, water, and eggs.

In a separate bowl, mix together flour, baking soda, salt, and pumpkin pie spice.

Add flour mixture to pumpkin mixture and stir until blended.

Pour into bread or cupcake pans (will make 3 medium loaves or 36 cupcakes). Bake at 350° F for 45 to 55 minutes for bread, 25 to 35 minutes for muffins, or until knife inserted in center comes out clean.



Pecan Pie Bars

Ingredients:

CRUST:

2 sticks unsalted butter, softened
2/3 C. light brown sugar, firmly packed
2 2/3 C. all-purpose flour
1/2 t. salt

FILLING:

1 stick (1/2 C.) unsalted butter
1 C. light brown sugar, firmly packed
1/3 C. honey
2 T. heavy cream
2 C. chopped pecans

Directions:

Preheat oven to 350° F. Line 9x13 pan with foil, leaving 2" overhang on all sides.

CRUST: Cream together butter and brown sugar in a stand mixer (fitted with a paddle attachment) until fluffy. Add flour and salt and mix until crumbly. Press crust evenly into foil-lined pan and bake for 20 minutes or until golden brown. While crust bakes, prepare the filling.

FILLING: In a medium sized saucepan, combine butter, brown sugar, honey, and heavy cream over medium heat. Stir until mixture comes to a bubble, then simmer 1 minute. Remove from heat and stir in chopped pecans.

Remove the crust from the oven and immediately pour filling over the top, spreading to cover the entire surface. Return the pan to the oven and bake an additional 18-20 minutes. Remove from oven and cool fully in the pan. The bars will firm up a bit as they cool, do not overbake.

Use the foil to lift the bars from the pan and place on a cutting board. Remove the foil, cut into bars, and serve.



Roasted Vegetables

Ingredients:

6 med. yellow potatoes, unpeeled & sliced into 3/4" to 1" thick pieces
1 med. butternut squash, peeled, seeded & sliced into 3/4" to 1" thick pieces
2 large carrots, peeled & sliced into 1/2" thick rounds
4 cloves of garlic, finely chopped
1 large or 2 med. zucchini, sliced into 3/4" thick rounds
2 red, yellow or orange bell peppers, cut into 1" pieces
1 1/2 T. garlic salt, or to taste
Black pepper, freshly grated, to taste
Extra light olive oil, or avocado oil, or vegetable oil
1/2 C. shredded parmesan or mozzarella cheese

Directions:

Preheat oven to 450°F with oven rack in the center of oven. Line two 9x13 baking pans with foil and generously grease each with 1 T. olive oil. Chop veggies (keep potatoes in water if not using right away). Start with veggies that take longer to cook. Place in large mixing bowl, the potatoes, squash, carrots and half of the chopped garlic. Drizzle with 2 T. olive oil, black pepper and 1/2 T. garlic salt, and stir well to combine. Divide mixture into prepared pans and roast uncovered for 10 minutes. Using the same mixing bowl, combine zucchini, bell pepper, and remaining chopped garlic with 1 T. olive oil, black pepper and 1/2 T. garlic salt. Add to the pans of veggies, return to oven and roast additional 20-25 minutes or until potatoes and squash are tender. Top with shredded cheese and place under broiler for 1-2 minutes.

Holiday Tunes

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

Away in a Manger
 Choir of the Bells
 Dominick the Donkey
 Frosty the Snowman
 Holly Jolly Christmas
 Jingle Bell Rock

Jingle Bells
 Let It Snow
 Little Drummer Boy
 Little St. Nick
 O Holy Night
 Rudolph

Santa Baby
 Silent Night
 Silver Bells
 The Christmas Song
 The First Noel
 Winter Wonderland




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RETURN SERVICE REQUESTED



Silver Cougar Club
 Comings & Goings Newsletter
 November & December 2016



**Coleen, Michelle
 and Donna**

*cookies made just for you, the
 beauty of a new fallen
 snow, and the love in the
 hearts of everyone we meet.
 We wish you all of these
 gifts this Christmas season
 and may all of your
 unspoken wishes
 come true.*

FROM THE FOUNDATION

MERRY CHRISTMAS AND HAPPY NEW YEAR

*Many are of the belief that Christmas is just for children – but I believe it is a time when all of
 us come alive again with the spirit and anticipation of a child. The real difference is in the
 gift – as we get older the gifts we want and the ones we will cherish are rarely anything
 tangible and almost never cost a thing. They are: the joy of having children
 and grandchildren near, a call from a dear friend, a card that says
 I am thinking of you, a hug from a loved one, a plate of Christmas*