



Comings & Goings

July & August 2015

Activities and Events for Silver Cougar Club Members!



SUMMER

Have a great Summer

July and August are here again and the Foundation is running “full steam ahead” with our summer schedule. The Big Benefit Auction, annual Foundation audit, staff vacations and regular daily work require so much time that unfortunately we have to take a hiatus from Silver Cougar Club events for these two months.

We look forward to gearing up again for the fall and look forward to more good times with all of you. Please know that we will always make time to visit with you if you have any questions or concerns – just give us a call.

Remember... **the Great Bend campus is closed on Fridays through August 7th.**
We are in the office Monday through Thursday, 7:30 a.m. – 5:00 p.m.





Happy Birthday



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

JULY

Charlene Akers	Eileen Keenan
Doris Berkley	Luther Keil
Lila Berschauer	Janis Kelley
Don Blythe	Ted King
James Bohart	Wilma Kirby
Darlene Boley	Denis Lutz
Billie Bonomo	Charles Malone
John Boor	June McGreevy
Reta Brack	Dale Oliver
Leonard Bunselmeyer	Julie Phillips
Jim DeLong	Joyce A. Rose
Sharon East	Dan Sanneman
Marlene Ernsting	Bonnie Sarff
Neva Fenwick	John Schreiber
Sandra Green	Kathy Schugart
Cynthia Gunn	Bob Seder
Angela Hammeke	Dale Shaner
Don Hanhardt	Darwin Siefkes
Sheila K Hein	John Smith
John Heinrich	Joleen Tammen
Elward Hiss	Patricia Trapp
Barbara Hoar	Joleen Tustin
Virginia Karlin	Rosalie Urban

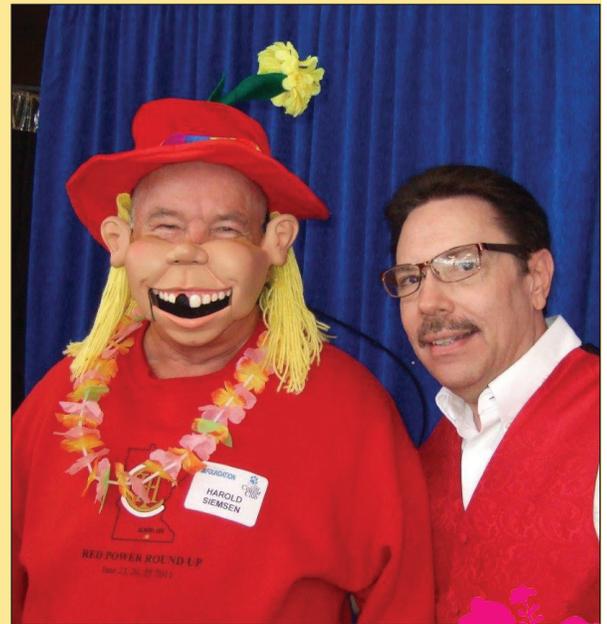
AUGUST

Lynette Blakeslee	Shirley-Ann Koochel
Grady Bolding	Karen Kramp
Dolores Borgstadter	Carolyn Leigan
Howard Bosley	Vickie Mefford
Lois Brichacek	Beth Meveres
Judith Burnette	Patsy Mull
Philip Burnham	Gina Munz
Kenneth Cheely	Rose Murphy
Ronald Daniels	Donald E Prescott
Dixie Divis	Roy Robl
Leona Duft	Angelika Ruggia-Kretzer
Leon Dunn	Ed Schloctermeier
Bill Duryee	Eva D Schneidewind
Nancy Farmer	Larry Schugart
Robert Feldt	Ann Seder
Nancy Gale	Ken Shaheen
Donna Gales	Daniel Simpson
Doris Goad	Mike Staab
Irv Gotsche	Mae Suppes
Delores Grose	Janice Walker
Kay Hallenbeck	Selma Webb
Marty Hanhardt	Judith Werth
Kay Kelly	Arleen Whittaker
Bill King	
Judith Kirkbride	



Great Food, Great Fun & Amazing Fellowship

The annual Silver Cougar Club picnic was held May 18th in the Student Union on the campus of Barton Community College. Over 200 members enjoyed an evening of great food, great fun and amazing fellowship. Entertainment for the evening was Glenda and Mike's Mysteries & Wonders Show, a magic and ventriloquist act that invited participation from the audience.



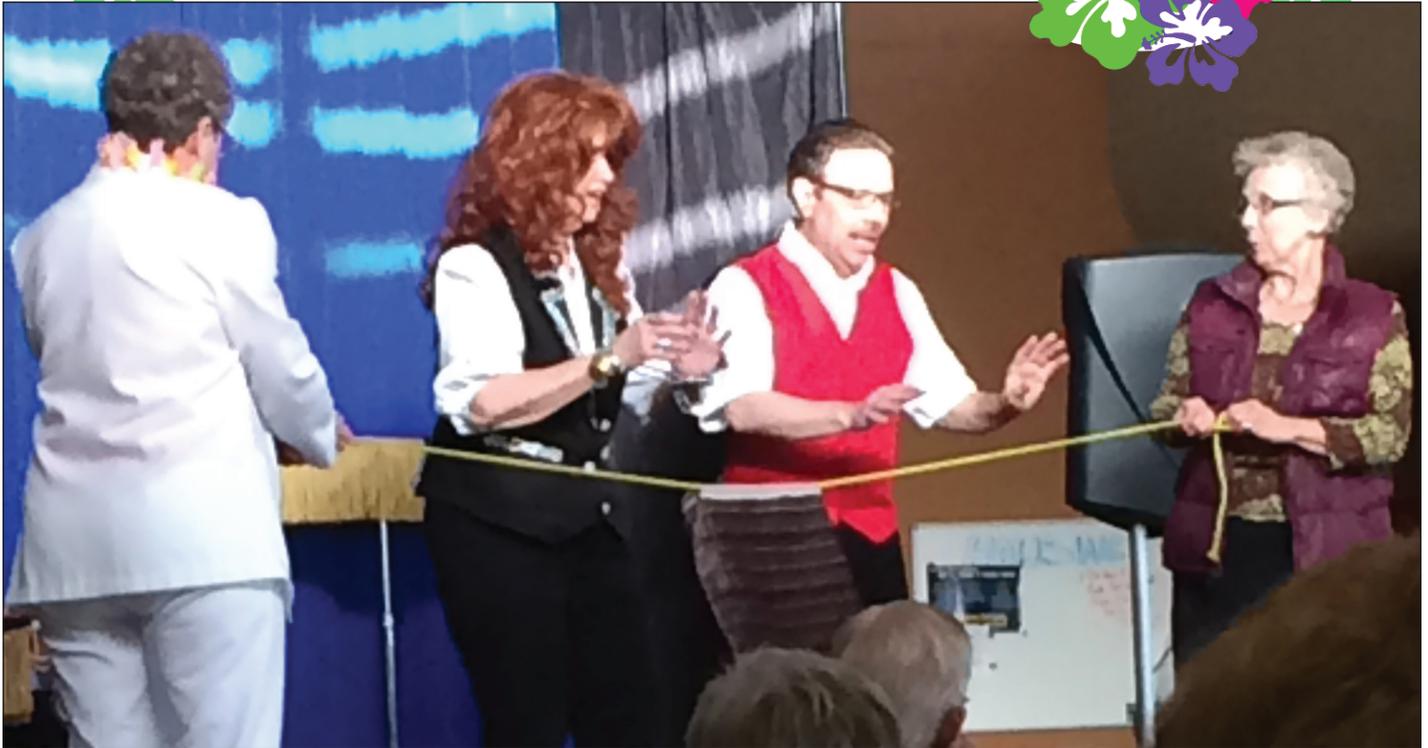
Harold Siemsen and Mike Mann



June Koelsch



Blackie Hejney and Glenda Mann



Clara Mae Brown, Glenda & Mike Mann, and Judith Kirkbride



Glenda and Mike's
Mysteries & Wonders
Show

WHAT'S COOKING?



TEXAS TORNADO CAKE

Ingredients:

- 1½ c. sugar
- 2 eggs
- 2 c. UNBLEACHED all-purpose flour
- 1 c. chopped nuts
- 2 c. fruit cocktail with syrup (16-oz. can)
- 2 t. baking soda
- ¼ c. brown sugar

Directions:

Mix regular sugar, eggs, fruit cocktail, baking soda and flour. Pour into greased and floured 9 x 13" pan. Combine brown sugar and nuts; sprinkle over batter. Bake at 325° for 40 minutes. Spread coconut icing on cake while hot.

COCONUT ICING

Ingredients:

- 1 stick butter
- 1 c. coconut
- ¾ c. brown sugar
- ½ c. evaporated milk or half-and-half

Directions:

Combine icing ingredients in saucepan and boil for 2 minutes. Spoon over cake while hot. Let cool; cut into squares.



PARMESAN LEMON ZUCCHINI

Ingredients:

- 3 T. unsalted butter
- 2 cloves garlic, minced
- 4 zucchinis, thinly sliced to ½-in. thick rounds
- ½ t. dried thyme
- Zest of 1 lemon
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- ¼ c. grated Parmesan
- 2 T. freshly squeezed lemon juice, or more, to taste

Directions:

Melt butter in a large skillet over medium high heat. Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute. Working in batches, add zucchini, thyme and lemon zest. Cook, flipping once, until golden, about 1-2 minutes on each side; season with salt and pepper, to taste. Serve immediately, sprinkled with Parmesan and lemon juice.



TOMATO & CUCUMBER SALAD

Dressing Ingredients:

- ½ c. olive oil
- ¼ c. red wine vinegar
- 1½ t. sugar
- 1 clove garlic, minced
- 1 T. fresh dill, minced
- 1 t. dried oregano
- ½ t. garlic powder
- ¼ t. salt
- Freshly ground black pepper, to taste

Salad Ingredients:

- 1 lb. tomatoes (cherry or grape tomatoes, cut in half, or about 3 large tomatoes, seeded & chopped)
- 1 lb. cucumbers (approx. 2 large or 4 small), diced
- ½ c. Kalamata olives, drained, pitted, & chopped
- ½ c. feta cheese, crumbled
- 2 T. fresh dill, for garnish

Directions for Dressing:

In a medium bowl, whisk together all dressing ingredients until thoroughly blended. Alternatively, you may place ingredients in a jar, tighten the lid, and shake until incorporated.

Directions for Salad:

In a large bowl, combine all salad ingredients. Toss with dressing until everything is evenly coated. Cover salad and refrigerate for at least 4 hours, removing from the refrigerator at least 30 minutes before serving. Drain off any excess dressing and garnish with dill, if desired.

Celebrate a SAFE & HAPPY JULY 4TH!



Word Search

Q	G	P	Q	G	P	W	N	O	E	E	R	F	K	M
W	N	O	I	T	A	R	A	L	C	E	D	T	Z	J
I	S	L	P	A	T	R	I	O	T	I	C	Y	U	P
N	N	M	F	K	H	T	D	E	M	A	H	L	S	I
D	O	J	R	Z	O	Y	A	H	U	S	Y	I	X	C
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|------------|--------------|-----------------|------------------|
| 1. FOURTH | 5. DAY | 9. CELEBRATION | 13. INDEPENDENCE |
| 2. JULY | 6. PICNICS | 10. PARADES | 14. AMERICA |
| 3. HOLIDAY | 7. FIREWORKS | 11. FAMILY | 15. PATRIOTIC |
| 4. FLAG | 8. SAFETY | 12. DECLARATION | 16. FREEDOM |

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**Silver Cougar Club
Comings & Goings Newsletter
July & August 2015**



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