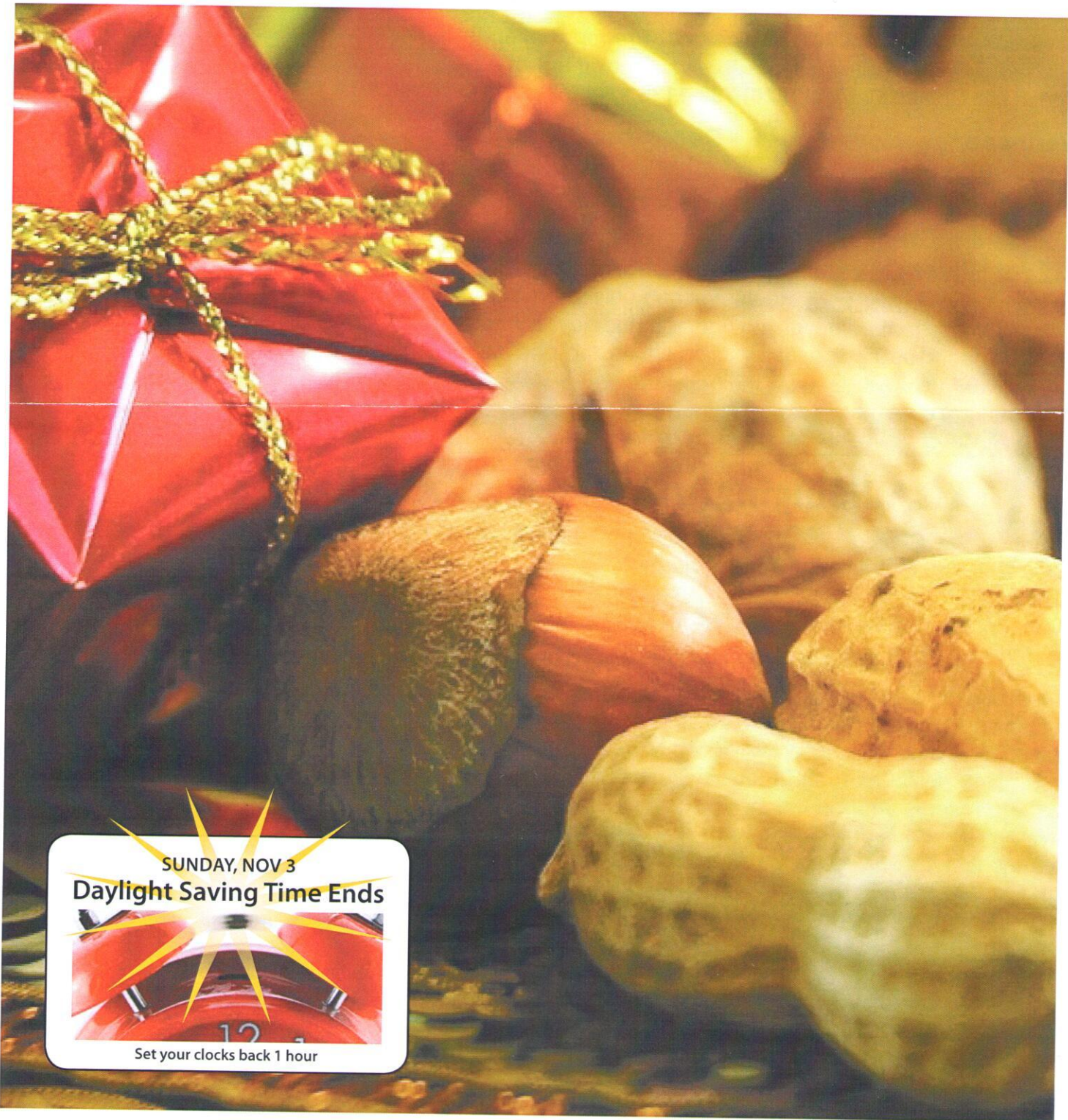




Comings & Goings

November - December 2013

Activities and Events for Silver Cougar Club Members!



SUNDAY, NOV 3
Daylight Saving Time Ends

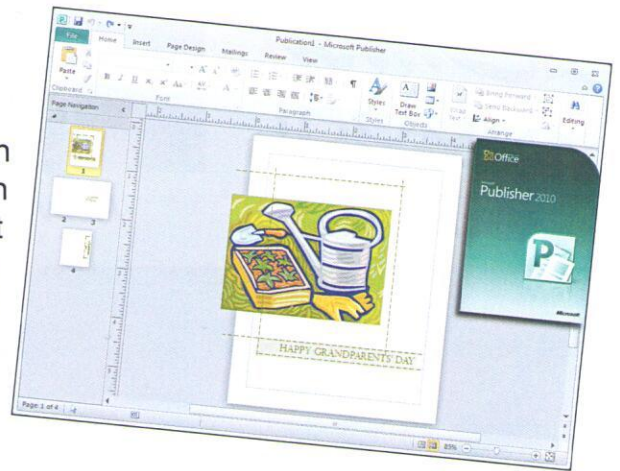


Set your clocks back 1 hour

CLASS

2010 MICROSOFT PUBLISHING

Rich Unrein will teach a Microsoft 2010 Publishing class in Great Bend. Participants will learn step by step instruction and short cuts for working with Building Blocks, Page Layout and Design as well as text, links and illustrations. All are steps needed to produce a publication. 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, November 6 - December 11, 2013

1:00 – 4:00 p.m.

Great Bend One Stop Center, Room D-107

1025 Main, Great Bend

\$32 for Silver Cougar Club members

\$91 for non-members

TRIP

All Singing! All Dancing! All Big Band!

Based on Bob Hope's 1940s USO tours to the troops in the fields, "All Hands On Deck" is an inspiring revue featuring four multi-talented performers and a stellar live orchestra. Classic humor and unforgettable music from those special days of road shows, war-bond drives, and live radio broadcasts make "All Hands On Deck" an entertaining and historical evening of excitement. P1 Group, Inc. is a Sponsoring Partner for this event.

Travel back in time with us on Saturday, November 16, 2013 as we go to the Historic Fox Theater in Hutchinson, Kansas. We will leave campus at 4:30 p.m. and have a buffet dinner at the Pizza Ranch in Hutch. Following dinner we will proceed to the theater for an evening of nostalgic entertainment. The cost is \$40 per person and the RSVP date is November 1. Call and reserve your spot right away because even though payment is not due until November 1, we can only accommodate the first 40 who respond. A minimum of 20 is required with the maximum being 40. Call Coleen at (620) 786-1136 or Donna at (620) 792-9306 to make your reservation.

Saturday, November 16, 2013

Leave campus at 4:30 p.m.

\$40 per person

Call and reserve your spot right away!

RSVP by November 1, 2013



EVENT

Christmas Dinner, Christmas Trees, Christmas Concert

Join us Monday, December 9th, for the perfect kick-off to the holiday season. We will pick you up at the Senior Center in Great Bend and bring you out to campus for a Christmas dinner in the Plaza de Cavanaugh Room in the Learning Resource Center. Following dinner you will have time to tour the Shafer Art Gallery and view the array of beautifully decorated Christmas Trees; then on to the newly renovated Fine Arts Auditorium for the annual Christmas concert featuring the Concert Choir, Hilltop Singers and Jazz Band. Following the concert we will drive you back to the Senior Center. The cost is \$25 per person and we can only accommodate the first 40 reservations. We must receive your RSVP by December 2nd. Call Coleen at **(620) 786-1136** to reserve your spot and have payment to our office by Dec. 2nd.

EVENT



Jingle Bell Swing

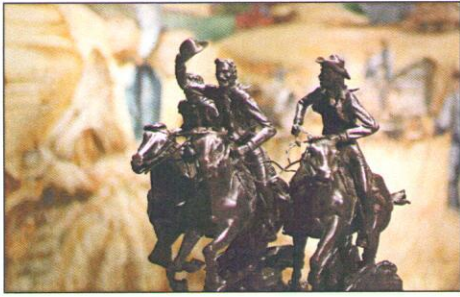
This annual fund raising dance features the Hilltop Singers and a live big band. Give yourself and your favorite elf an early Christmas present and kick off the holiday season on December 7, 2013 at the Great Bend American Legion. The fun begins at 8:00 p.m. and tickets are only \$10.00 per person. Tickets 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.

Silver Cougar Club **CONTACT LIST**

We have been getting inquires about the section of the membership renewal form that concerns contact information. On the form it is stated: "Yes I would like my name included on the contact information of the Club Membership list (name & city of residence only)" or "No, please do not include my contact information". For clarification purposes, if you mark Yes it means we will list your birthday in our bi-monthly newsletter. We also include you on our membership list on the website, but we only list names and cities of residence. We never publish or give out any personal information (addresses, phone numbers, etc.). Several of you have contacted our office and wondered why your birthday was not listed in our newsletter and upon checking, we discovered that you had

checked No on your membership form, therefore, we could not publish that information. Again, we just want to clarify for all of you what that statement means so you can make an informed decision on what you want published. If you mark Yes we will wish you a Happy Birthday in the newsletter and your name and city will be listed on the website - it cannot be one or the other - it is either published or not. We know with all the technology out there everyone is concerned about safeguarding their personal information, unfortunately that is almost impossible - the basic information we publish can be found by anyone by searching the Internet. We hope this clarifies the confusion on this matter.

CAMPUS ACTIVITIES



SHAFFER GALLERY EXHIBITS

Choreography of Cranes

October 6 - 30, 2013

Opening Reception: October 6, 2013

1:00 – 3:00 p.m.



Award Winning Quilts

from the National Quilt Museum
Jacob's Ladder Pattern

AND

Festival of Trees

November 24 – December 15, 2013



Holiday Open House

December 8, 2013

1:00 – 3:00 p.m.

GALLERY CLOSINGS

October 31 - November 23, 2013



INSTRUMENTAL CONCERT

Featuring the

Prairie Winds Concert Band

AND

Prairie Jazz Band

November 25, 2013

7:30 p.m.

Barton Fine Arts Auditorium

FREE Admission



HOLIDAY CONCERT

Featuring the

Barton Concert Choir

Hilltop Singers

Prairie Jazz Band

December 9, 2013

7:30 p.m.

Barton Fine Arts Auditorium

\$5.00 Admission

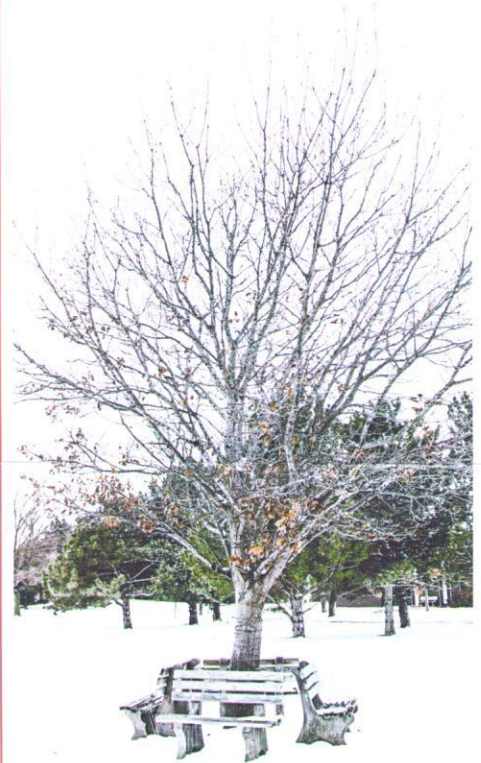
CAMPUS CLOSINGS

Thanksgiving Break

November 27 - 29, 2013

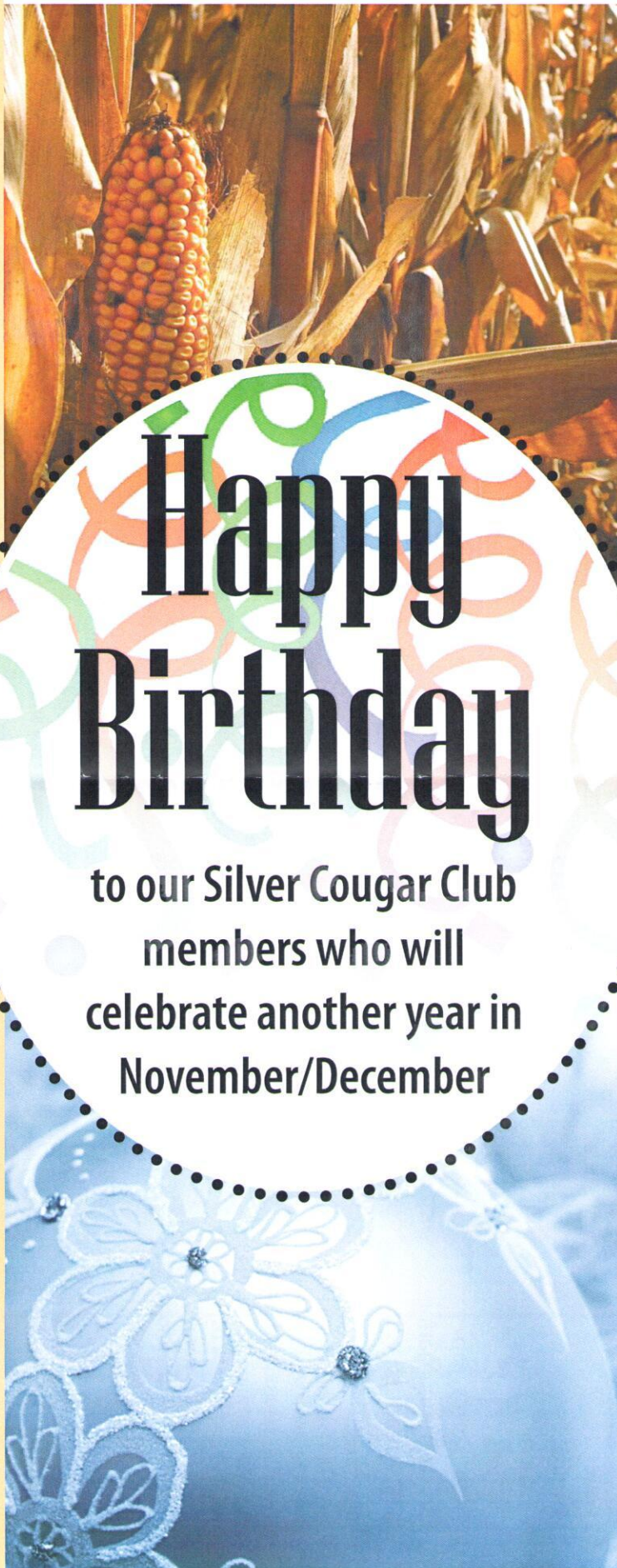
Holiday Break

December 19, 2013 – January 1, 2014



NOVEMBER

Eddie Abercrombie
Bob Allford
David Ames
Elsena Bender
Karl Brack
Norma Butler
Roger Butler
Don Chalfant
Tom Curtis
Diane Deines
Joann Desmarteau
Nancy Douglas
Melvin Dreher
Gerri Enslinger
Jane Fertig
Dana Foss
Patricia Hinson
Barton Hoar
Dotty Keenan
Marie Keenan
Mardelle Kenyon
Ruth Krause
Joyce Kultgen
Anna Lessor
Terry Mack
Nadine Maier
Lois Mauler
Bill McKown
Donna Oliver
Vicki Richardson
Darlene Shaw
Janet Stratton
Terry Turner
Tony Urban
Dolores Westfall



DECEMBER

Lores Appel
Mary Baker
Sharolyn Bennett
Bill Berschauer
Minnie Bisbee
Virginia Bitter
Joseph Boley
Charlie Brown
Ruth Brown
Linda Brunner
Coleen Cape
Dennis Cook
Jean Dringmann
Frances Fanshier
Alvin Grose
Mary Lou Herrman
Joann Hiss
Gail Hulse
Eileen Huslig
Dorothy Kopke
Dorothy J. Likes
Robert Luthi
Sharon Mauler
Judy McGreevy
Bernice Neeland
Margaret Peter
Leona Poindexter
Janet Rankin
Delores Shaheen
Jeanette Sidman
Jack Smades
Gary Stratton
Dave Tinkler
Dennis Trapp
Forrest Tupper
Sandra Vink
Terry Vink
Lathelda White
Carol Woodmansee
Alice Young

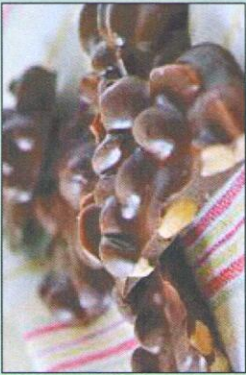


PEANUT BRITTLE

- 1½ t soda
- 1 t water
- 1 t vanilla
- 1½ C sugar
- 1 C water
- 1 C light corn syrup
- 3 T butter or margarine
- 1 lb raw peanuts

Directions:

Butter 2 baking sheets and keep warm. Combine soda, 1t water and vanilla - set aside. In a large sauce pan combine 1C water, syrup, and sugar, cook over medium heat stirring occasionally to 240° on candy thermometer. Stir in butter and peanuts. Cook stirring constantly until temperature reaches 300°. Watch carefully so it does not burn. Remove from heat and stir in soda mixture thoroughly. Very quickly pour the mixture on the warmed baking sheets, dividing the mixture between the two pans. Spread to about ¼ inch thick. Break into pieces when cooled.



PEANUT CLUSTERS

- 1 lb white almond bark
- 1 (12 oz) pkg of real chocolate chips
- 1 lb salted peanuts

Directions:

Melt almond bark and chocolate chips together in microwave. Stir in peanuts and drop by spoonfuls onto wax paper. Let set until dry and store in a cool place in an air-tight container.



HOMEMADE CARMELS

- 2 C sugar
- 1/2 lb butter
- 2 (15 oz) cans sweetened condensed milk
- 2 C light corn syrup
- 1/2 C sifted flour
- 1 t vanilla

Directions:

In heavy saucepan, melt butter. Add corn syrup and sugar. Boil for 5 minutes over medium heat, stirring constantly. Add 1 1/2 cans of the milk. Mix flour thoroughly with remaining milk then add to the corn syrup/sugar mixture. Boil until mixture darkens and forms medium hard ball (238°). Stir constantly or mixture will stick! Add vanilla and pour into buttered 15 x 10 x 1 pan. Allow to cool and cut into desired size pieces. Wrap each piece with wax paper.



SEVEN POUND CHRISTMAS FUDGE

- 3 (8 oz) milk chocolate bars, broken into pieces
- 2 (11 ½ oz) pkgs milk chocolate chips
- 13 oz jar marshmallow cream
- 4 C sugar
- 13 oz can evaporated milk
- ½ lb butter
- 2 t vanilla
- 1 C chopped pecans or walnuts

Directions:

In large mixing bowl combine chocolate bar pieces, chocolate chips and marshmallow cream; set aside. In large sauce pan, combine sugar, evaporated milk and butter. Cook and stir over medium heat until mixture boils. Boil for 5 minutes. Pour hot mixture over chocolate mixture. Beat until all ingredients are thoroughly blended. Beat in vanilla. Remove beaters and stir in chopped nuts. Quickly pour mixture into a buttered 9 x 13" pan. Cool. Cover tightly and refrigerate until firm enough to cut into small squares. Flavor will be best after 1-2 weeks of storage.



PEANUT BUTTER FUDGE

- 1 C margarine
- 1 C crunchy peanut butter
- 4 C powdered sugar
- 1 t vanilla

Directions:

In saucepan, melt margarine and peanut butter, powdered sugar and vanilla. Beat well until smooth. Pour into 8 inch square greased pan. Refrigerate for 3 hours, serve.

WHAT'S COOKING?





Word Search

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

GIVING
THANKS
THANKSGIVING
HOLIDAY

GRATEFUL
GRATITUDE
KINDNESS
CARING

FAMILY
FRIENDS
HEALTH
APPRECIATE

RESPECT
THANKFUL
POLITE
MANNERS



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*Silver Cougar Club
Comings & Goings Newsletter
November - December 2013*

**THE WORLD REJOICES FOR THE CHILD IS BORN
WISHING YOU A HAPPY AND BLESSED HOLIDAY SEASON**



DARNELL, COLEEN, MICHELLE & DONNA

Gainful Employment: For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at: <http://ge.bartonccc.edu>.

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