



Comings & Goings

November & December 2014 • Activities and Events for Silver Cougar Club Members!

VOLUNTEER OPPORTUNITIES

ANY HELP WOULD BE GREATLY APPRECIATED

David Barnes, Director of the Shafer Gallery could use your assistance with two projects in the gallery this December. First, on Sunday, December 14th the gallery will be hosting its annual Christmas Open House. From past experience, Dave knows what great cooks our SCC members are, so if any of you would like to share your favorite holiday cookies, candy or breads he would appreciate it very much. He could also use some friendly faces to help serve these goodies during the reception. If you would be interested in helping David out, please contact him or Scott Beahm at **(620) 792-9342** by December 5th.

Secondly, Dave could use help from those of you familiar with quilting, to help fold and pack the quilt exhibit and prepare it for shipping. The exhibit will come down on Monday, December 15th and there is a specific process that needs to be followed to preserve the beauty of these gorgeous works of art. Once again you may contact Dave or Scott at **(620) 792-9342**.



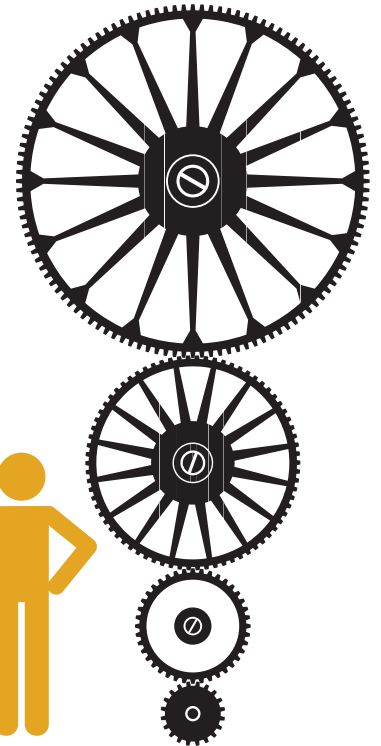
NEW MEMBERSHIP CLUB

Shafer Gallery Membership

We are very excited to announce a new membership club for the Shafer Gallery. It is called The League of Aesthetic Engineers and it is not your ordinary membership club. As its fancy name implies, it is a club for special folks who want to support and explore the world of art making and creativity. The word aesthetics refers to the creation of beauty and meaning in the world. So you don't have to be an artist to join and participate. You only need to have the desire to experience or create something beautiful and meaningful in this world and to support others who do.

League members will enjoy many insider benefits including free and discounted artworks, making workshops and enlightening programs, as well as VIP members-only receptions and discounted artworks. Members will have the opportunity to participate in yearly excursions to extraordinary art venues and the opportunity to serve the gallery and the creative community.

Join the club now and you will receive a bronze key to our members-only, wine and cheese Inaugural Gala on December 6th. Be there for the unveiling of our new educational display and be regaled by world class pianist Dr. Irena Ravitskaya. We want to give you an unforgettable and meaningful experience.



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 5, 2014 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.



CAMPUS ACTIVITIES

SHAFER GALLERY EXHIBITS

Crossing the Line

September 29 – October 29, 2014
 Opening Reception: October 5
 1:00 – 3:00 p.m.



Award Winning Quilts from the National Quilt Museum Carolina Lily Pattern

November 10 – December 20, 2014
 Holiday Open House:
 December 14
 1:00 – 3:00 p.m.

SHAFER GALLERY CLOSINGS

October 30 - November 10, 2014

CAMPUS CLOSINGS



Thanksgiving Break November 26 - 28, 2014



Holiday Break December 20, 2014 thru January 4, 2015



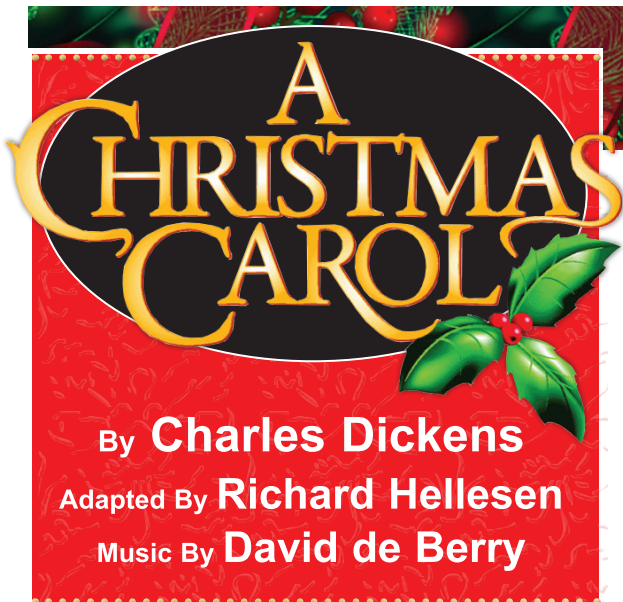
INSTRUMENTAL CONCERT

Featuring the Prairie Winds
 Concert Band & Prairie Jazz Band
 November 24, 2014, 7:30 p.m.
 Barton Fine Arts Auditorium
 Free Admission



HOLIDAY CONCERT

Featuring the
 Barton Concert Choir,
 Hilltop Singers & Prairie Jazz Band
 December 8, 2014, 7:30 p.m.
 Barton Fine Arts Auditorium
 \$5.00 Admission



EVENT

A CHRISTMAS CAROL

Can there be a more perfect way to begin the holiday season than with a performance of the musical "A Christmas Carol"? This special musical treat, adapted by Richard Hellesen with music by David de Berry, is presented by the Barton Community College music department under the direction of Vern Fryberger, Barton's Director of Choral Activities.

Make your reservations early to join us on Friday, November 21st for a pre-concert dinner in the Plaza de

Cavanaugh followed by the traditional tale of Ebenezer Scrooge set to music. The cost is \$25 per person and limited to the first 40 reservations. The payment must be in the Foundation office no later than November 1, 2014. Transportation will also be provided from the Senior Center in Great Bend. To reserve your spot, contact Coleen Cape at **(620) 786-1136** or Donna McCormick at **(620) 792-9306**.

E-mail reservations will not be accepted for this performance.

CLASS

GETTING TO KNOW GOOGLE & GOOGLE DRIVE It's not just a search engine

This five-week course taught by Rich Unrein, will explore the workings of Google Drive. Google Drive, released in April of 2012, is a free way to keep your files backed up and easily reached from any smart phone, tablet or computer. It is a unique file storage & synchronization system which enables users cloud storage, file sharing, and collaborative editing. For those computer users who are sometimes confused and overwhelmed by all of the bells and whistles of Microsoft Office, you will enjoy the simplicity and easy access of Google Drive. The class will run from October 22 – December 3, 2014. The maximum enrollment is 16 and you may pre-register for this class by contacting Coleen Cape at **(620) 786-1136**.

Wednesdays, October 22 - December 3, 2014

1:00 - 4:00 p.m.

Great Bend Workforce Center, Room D-107

1025 Main, Great Bend

\$32 for Silver Cougar Club members

\$91 for non-members



Google Drive

HAPPY BIRTHDAY 2 YOU

TO OUR SILVER COUGAR CLUB MEMBERS WHO WILL CELEBRATE ANOTHER YEAR IN

NOVEMBER

Eddie Abercrombie	Marie Keenan
Bob Allford	Mardelle Kenyon
David Ames	Ruth Krause
Elsena Bender	Joyce Kultgen
Sherry Brent	Anna Lessor
Norma Butler	Nadine Maier
Roger Butler	Lois Mauler
Don Chalfant	Mark Nichols
Tom Curtis	Donna Oliver
Joann Desmarteau	Audrey L. Prescott
Melvin Dreher	Vicki Richardson
Gerri Enslinger	Darlene Shaw
Jane Fertig	Terry Turner
Dana Foss	Tony Urban
Patricia Hinson	Dolores Westfall
Barton Hoar	

DECEMBER

Lores Appel	Leona Kasselmann
Mary Baker	Robert Luthi
Eleanor Bell	Sharon Mauler
Bill Berschauer	Judy McGreevy
Minnie Bisbee	Bernice Neeland
Virginia Bitter	Janet Rankin
Joseph Boley	Delores Shaheen
Charlie Brown	Jeanette Sidman
Ruth Brown	Jack Smades
Linda Brunner	Donna Staab
Coleen Cape	Dave Tinkler
Bernita Clair	Dennis Trapp
Dennis Cook	C. Forrest Tupper
Jean Dringmann	Sandra Vink
Frances Fanshier	Terry Vink
Alvin Grose	Lathelda White
Mary Lou Herrman	Carol Woodmansee
Joann Hiss	Shirley Zigler
Eileen Huslig	

WHAT'S COOKING?



Tomato, Basil, and Cheddar Soup

Makes 6 servings

- 2 28-oz. cans of diced tomatoes
- 1 yellow onion, chopped
- 2 cloves of garlic, chopped
- 1 tsp olive oil
- 2 cups of vegetable broth
- 1 cup of plain Greek yogurt
- 1 cup cheddar cheese, grated
- 1/2 cup basil, chopped, loosely packed
- 2 tsp of oregano
- 1 tsp sugar
- salt and pepper to taste

DIRECTIONS

Over medium heat, add the olive oil to a large pot. Add the chopped onion and allow to cook until tender, about three to four minutes. Add in chopped garlic and cook for an additional two minutes. Pour in the two cans of tomatoes (juice and all) and the vegetable stock. Stir in the basil, oregano, sugar, and salt and pepper. Place the lid back onto the pot and allow to simmer ten minutes. At the end, stir in the Greek yogurt and cheddar cheese until well blended. Use either an immersion blender or food processor to puree the soup if you prefer a smooth texture. Garnish with chopped basil and grated cheddar cheese if desired.



Apple Pie Bars

Makes 12 servings

CRUST

- 2 cups all-purpose flour
- 1/2 tsp salt
- 12 Tbsp unsalted butter, cold and diced into cubes
- 1/4 cup 2% milk
- 1 egg yolk

FILLING

- 5 cups Granny Smith apples, peeled cored, and diced
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/3 cup packed brown sugar
- 1 1/2 tsp cinnamon
- 1/4 tsp nutmeg

TOPPING

- 1 egg white
- 1 1/2 Tbsp sugar
- 1/4 tsp cinnamon

GLAZE

- 1 cup powdered sugar
- 2 Tbsp 2% milk
- 1/2 tsp vanilla

Apple Pie Bars recipe continued on page 7

WHAT'S COOKING?

Apple Pie Bars *(continued from page 6)*

INSTRUCTIONS

Preheat oven to 350° F.

PIE CRUST

Add flour and salt to a food processor bowl and pulse ingredients together. Add cold, cubed butter and pulse until mixture resembles coarse crumbs. Add milk and egg yolk and pulse until mixture comes together and can be formed into a ball. Wrap dough in plastic wrap and refrigerate while preparing filling.

FILLING

Place diced apples in a large mixing bowl. Add vanilla and toss to coat. In a separate bowl, whisk together flour, granulated sugar, brown sugar, cinnamon, and nutmeg. Pour flour mixture over apples and toss until evenly coated.

ASSEMBLE THE PIE

Divide pie crust dough into 2 equal portions. Roll first portion into a 13x9 rectangle on a lightly floured surface. Transfer dough into the bottom of an ungreased 13x9 baking dish by placing a rolling pin in the center of the dough, folding one side up over the pin, then folding the other side on top. Lift the rolling pin over the baking dish and unfold both sides into the dish. Carefully dump apples over the crust and spread them up to 1/2" around the edge of the crust. Roll out the 2nd dough portion in the same manner about 1/2" larger on each side. Transfer dough over apples and tuck sides of dough down into the baking dish, sealing the apples inside the crust. In a small bowl, whisk the egg white until foamy and brush over top of the pie. Combine the sugar and cinnamon in another small bowl and sprinkle evenly over pie. Bake in preheated oven for 50-60 minutes until crust is golden brown. Remove from oven and allow to cool for at least 1 hour on a baking rack before cutting into squares. Serve bars drizzled with glaze (see instructions below) or with a scoop of vanilla ice cream.

GLAZE

Combine all ingredients in a small bowl and whisk until smooth. Thin with additional milk if necessary and drizzle over bars.

NOTES

If you don't have a food processor, you can make the pie crust by hand also. Just use a pastry cutter to cut the butter into the flour mixture and use your hands or a spoon to add in the milk and egg until you can form the dough into a ball.



RETURN SERVICE REQUESTED



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Silver Cougar Club
Comings & Goings Newsletter
November-December, 2014

Merry Christmas



DARNELL, COLEEN, MICHELLE AND DONNA