



This Is Potwin

Potwin, Kansas

December 2022

Potwin PRIDE News



The November PRIDE meeting was rescheduled for November 29 since there was a good Remington Middle School music program on the regularly scheduled day. The following officers were elected: Tonya Taber chairperson, Marie Barlow vice-chairperson, Melvina Jones secretary/treasurer, and Paige Bennett communication specialist in charge of the Facebook page. We want to thank Mike Murphy for putting up the flags for Veterans Day November 11. The lighted trees on the poles will be put up soon.

The Lions Club will be putting up the tree in the 4-way intersection. PRIDE is looking forward to helping the Lions Club sponsor Santa at the tree on December 17 at 10:00 AM. We will be serving hot chocolate and cider and cookies. We also plan to play Christmas music and have children add decorations to the tree.

The next PRIDE meeting will be January 19, 2023 at 7:00 PM at the Community House.

Melvina Jones, secretary



When: Saturday December 17th 2022

Where: Potwin Christmas Tree (4-way Stop)

Time: Ten o'clock in the Morning

Feel Free to take Pictures, Potwin Lions club will be taking photos for the City Newsletter, PRIDE will have Hot Chocolate

Sponsored by: Potwin Lions Club and Potwin PRIDE

I can't believe it is almost Christmas! Where has this year gone? If you are doing a ham for Christmas, I have a twist on my Ham and Potato Au Gratin that is really yummy.

Ham Casserole

2 cups cubed peeled potatoes	1 large carrot, sliced
2 celery ribs, chopped	2 cups cubed fully cooked ham
½ cup chopped onion	½ cup butter (one stick) divided in half
3 Tablespoons flour	1 ½ cup 2% or whole milk
¾ teaspoon salt	¼ teaspoon pepper
1 cup shredded cheddar cheese	½ cup soft breadcrumbs

Preheat oven to 376 degrees. In a saucepan, bring the potatoes, carrot and celery in enough water to bring to a boil. Reduce heat, cover, and cook until tender, about 15 minutes, drain off water.

In a large skillet, sauté ham and onion in 4 tablespoons butter until onion is tender. Take off heat. Add the potato mixture and mix. Transfer to a greased 1 ½ qt. baking dish.

In the same skillet you sautéed the ham, melt 4 tablespoons butter, stir in flour until smooth. Gradually whisk in the milk, salt, and pepper. Bring to boil; cook and stir for 2 minutes or until thickened. Reduce heat; add cheese and stir until melted.

Pour over ham mixture. Stir to mix, sprinkle with bread crumbs (I just crumbled up two bread heels). Bake until heated through, 25-30 minutes.

I always must have dessert so here it is. I found this recipe in an old cookbook and made it just like it said. You might want to cut the flour to 1 ½ cups, but I haven't tried it that way yet, so am putting the original recipe here.

Pecan Turtle Bars

2 cups flour	1 cup packed brown sugar	½ cup sweet butter, softened
½ cup chopped pecans	15 pecan halves	2/3 cup butter
½ cup packed brown sugar	1 cup milk chocolate chips	

Combine flour, 1 cup brown sugar and ½ cup butter in a mixing bowl and mix at medium speed for 2 to 3 minutes. Press mixture into a 13x9 pan. Sprinkle chopped pecans over the top.

In a small saucepan, mix butter 2/3 cup butter (not margarine) and ½ cup packed brown sugar. Cook over medium heat, stirring constantly, until mixture boils. Boil ½ to 1 minute, stirring constantly. Pour mixture over crust layer. Bake in 350 degree oven on center rack for 18 minutes or until caramel is bubbly. Do not overbake as caramel will turn hard. Remove to cooling rack and sprinkle with 1 cup milk chocolate chips. Let stand 2 minutes, then swirl chips around to make a marbled effect. Immediately place pecan halves onto chocolate/caramel mixture to define 15 pieces. Let cool completely, then cut so a pecan half is on each piece.

Have a very Merry Christmas and keep on baking!!

LaVonne Baker



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VACCINES ARE GIVEN ON A FIRST COME, FIRST SERVED BASIS,
WHILE SUPPLIES LAST - LIMITED AMOUNT AVAILABLE

SATURDAY, DECEMBER 10, 2022 AT 9 AM – 12 PM

703 E Central St, Whitewater, KS 67154

- Wear clothing that gives easy access to your arm
- Vaccines available for community members ages 9 and up

• *FREE whether you are insured or not

• Please bring proof of insurance if applicable

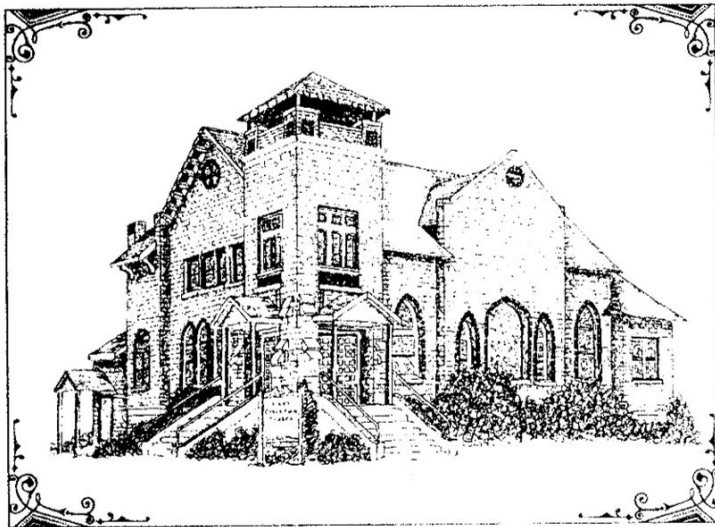
Contact Sara K. at 316.284.5176 for more information!

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Potwin Christian Church

224 E Violet Potwin, KS 67123

620-752-3331 Preacher: Chuck McCrea

Sunday School 9:30-10:00

Church Services 10:30-11:30

Current Sermons: II Corinthians

Men's Breakfast: 1st Saturday of each month @ 8:30am

Potwin Public Library News

The week of December 5th we will be decorating ornaments!! Come in and decorate one to take home and

another one for the Potwin Christmas tree. This is a come and go activity with the craft table set up from Monday-Thursday 1PM-6PM.



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ABigRedBow

Angels

BellsATolling

Candles

CandyCanes

Caroling

ChristmasCards

Compassion

Cookies

DeckTheHalls

Decorations

Dreidel

EggNog

Elves

Evergreen

Family

Festivities

Fireplace

Friendship

Frosty

Gifts

GingerBreadHouse

GiveABook

Giving

Gratitude

Grinch

HallmarkChannelMovies

HoHoHo

HolidayCheer

Holly

HotChocolate

Jolly

Joy

Kwanzaa

LetItSnow

LumpOfCoal

Menorah

Miracles

Mistletoe

Nativity

NaughtyOrNice

NewYearsEve

NorthPole

Nutcracker

Ornaments

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PotwinChristmasTree

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