



Historic Delano News

December 2012

Promoting Delano's past, present & future

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Howdy,

The *News* is a little late this month because we have just been too busy to get it put together. **Christmas in Delano** was great and the weather was perfect. You can read the report on page 2.

A few things that aren't in the report:

The **Scavenger Hut** winner is **Alena Williams**. Alena won a gift basket full of goodies from the participating shops. Congratulations, Alena!

The **Holiday Decor Contest** winner this year is **From Me 2 You Resale Shop**, 728 W. Douglas. They receive a commemorative chalice which was hand-made by Jill Houtz at Wichita Pottery.

HistoricDelano.com has been getting a lot of hits because of the event. The daily average for November was 5,887 hits / day and on the day of the event (December 1st) there were 57,666 hits!

After the first of the year we will be working on a remodel of the site to make it more interactive. The business directory will be database driven so we can supply visitors with more information.

We are almost out of the **2012 Visitors Guide** and will start work on the 2013 edition soon. If your business was not included in the last issue, please fill out a business profile on our web site for a free directory listing.

Time to start planning for **St. Patrick's Day!**

Happy Holidays! - Jim & Nancy

Calendar

Planning for St. Patrick's Day

Tuesday, January 8, 2013

6:00 p.m.

Central Plains Novelty

905 W. Douglas

St. Patrick's Day in Delano just keeps getting bigger every year. This year we will be having our event on **Saturday, March 16th 2013**

Once again, it will be a day-long event starting with breakfast in the morning followed by the parade, entertainment in the afternoon and Corned Beef & Cabbage for lunch and/or dinner.

We also have some ideas about ways to get people into the businesses.

We'll begin planning for the event at our January meeting. Please attend.

Contact us

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Christmas in Delano

We want to thank all of you who participated in **Christmas in Delano 2012**. Every component of this day - the Clock Tower Lights, Scavenger Hunt, Donation Drive, Entertainment, Vintage Homes Tour, Trolley rides, Group Advertising, Social networking, Media coverage - made this event a huge success.

The crowds were large and we have heard of record breaking sales for the day from several shop and restaurant owners. One shopkeeper told us that it was their best day in 3 1/2 years.

Donations collected during the month and at the clock tower by **Simple House** exceeded 2011. They are already making plans for next year.

Two different caroling groups from **Emerald City Chorus** and the **Metropolitan Baptist Church** sang at the clock tower then went caroling along Douglas. This was a great addition to the day.

Additional entertainment included: the **Notorius ROSCOE from Biloxi** magician, the **Mysfit Toyz** dance troupe from Amira's, the **Wichita Area Square Dancers**, Mead's **JROTC Drill Team** and the **West High Marching Band**.

The **River City Trolley** made many trips around the clock tower on the **Vintage Homes Tour**. We estimate that over 500 people toured Jim's place above **Oldies N Goodies Antiques** and also the **Delano Bed & Breakfast**.

The crowds came early and stayed late for the Clock Tower Lighting and the fireworks. It's too bad that they were unable to do the boat flotilla on the river due to lack of water. This is what we want to see. We want visitors to know that spending the day in Delano is fun and exciting.

There is always room for improvement and those who were involved are already thinking about how to make **Christmas in Delano** even better for next year.

Holiday Mixer Recipes

(Some of you asked for these recipes at the mixer)

Bacon Horseradish Dip

6 strips Bacon
4 Green Onions
16 oz. Sour Cream
1/3 cup Horseradish
Freshly ground Black Pepper

Fry bacon until crisp, drain. Reserve 2 Tbsp. drippings. Chop the bacon coarsely, reserve 1 Tbsp. for garnish. Slice green onions, reserve 1 Tbsp. for garnish.

Mix reserved bacon drippings, sour cream, horseradish, bacon, green onions and a goodly amount of pepper. Place in serving bowl and garnish with reserved bacon, sliced onions and more freshly ground pepper.

Serve with chips, vegetables or other favorites.

Arugula Pesto

2 cups packed Arugula leaves, stems removed
1/2 cup shelled Walnuts
1/2 cup fresh Parmesan Cheese, grated
1/2 cup Extra Virgin Olive Oil
6 cloves Garlic, unpeeled
1/2 clove Garlic, peeled and minced
1/2 teaspoon salt

Brown the 6 garlic cloves with peels on in a skillet over medium high heat until lightly browned in places - about 10 minutes. Remove from pan, cool and remove skins.

Toast walnuts in pan over med. heat until lightly brown.

Combine arugula, salt, walnuts, roasted and raw garlic into a food processor. Pulse while drizzling the olive oil into the processor. Remove mixture from the processor and put into a bowl. Stir in the Parmesan cheese.

[Mortar and Pestle method: Combine nuts, salt & garlic in a mortar. Grind until smooth. Add cheese & olive oil, grind again until smooth. Finely chop the arugula, add to the mortar and grind until smooth.]

Because the flavor is dependent on the ingredients and the strength of the ingredients depends on the season or variety, test it and add more of them to taste.

May be used as a dip, over pasta or potatoes, or as a sauce for pizza.