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See It • Hear It • Report It

Upcoming Events for Hobbs

Veterans Day Closure Hobbs Express office will be closed for Veterans Day on Friday, November, 10th. Buses will run on Friday, November 10th and will not run on Saturday, November 11th.

2017 Fall Open Art Show October 10th - November 10th. Center for the Arts.

Veterans Day Parade November 11th. Parade begins at 10:00 am at Turner and Taylor street. The parade will end at the VFW with a ceremony and lunch.

Thanksgiving Holiday Closure Hobbs Express will be close at 12:00 pm on Wednesday, November 23rd and will reopen on Saturday, November 26th for the Thanksgiving Holiday.

Hobbs Express Public Transit
424 W, Broadway
Hobbs, New Mexico 88240
www.hobbsnm.org

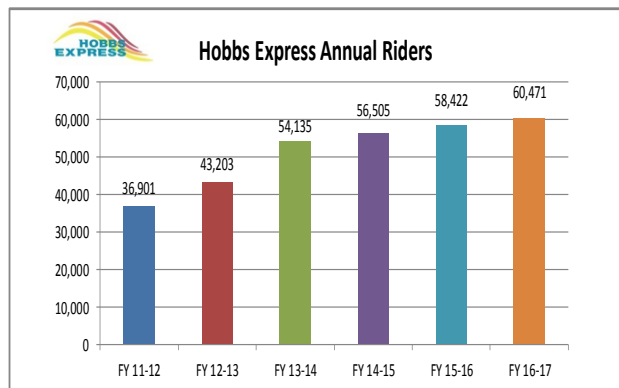


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It is the Mission of Hobbs Express to Deliver Safe, Dependable and Affordable Transportation Services in a Courteous and Professional Manner.



Hobbs Express Ridership Reaches Record High 60,000 riders in 2017!



Thank
You



to all our wonderful riders for another great year! We appreciate your trust, and we'll do our best to continue to give you the kind of service you deserve.

Sincerely,

The Hobbs Express Staff

Pumpkin Soft Pretzels

- 1 Tbsp granulated sugar 1 Tbsp active dry yeast 1 1/2 c warm water
- 4 1/2 c all purpose flour 10 c water 2/3 c baking soda
- 1/4 c pumpkin puree 2 tea salt coarse sea salt
- 1 Tbsp extra virgin olive oil, plus extra for brushing and the pan.



Combine the 1 1/2 c of water, sugar & yeast in the bowl of a stand mixer. Stir in the flour, 1/2 c at a time, until you've added three cups. Stir in the salt, pumpkin puree and oil, and then slowly add the rest of the flour. You may not need as much flour as the recipe calls for or you may need more. Using dough hook attachment of the mixer, knead the dough for 5-6 minutes, or until the dough forms a smooth ball that pulls away from the sides of the bowl. Knead the dough by hand until it forms a smooth ball. Pour a little olive oil over the dough ball, just a swirl or two from the bottle, and cover loosely with plastic wrap or a tea towel. Allow the dough to rise for about an hour, or until it approximately doubled in size. Preheat the oven to 450F. Grease a cookie sheet & set aside. In a large stockpot, bring the rest of the water and baking soda to a boil. Meanwhile, divide the dough into 8 pieces. Roll each piece into a 3/4 " thick long rope, curve into a U-shape, then cross the ends over to create the traditional pretzel shape. Boil each pretzel in the water and baking soda for 30 seconds. Use a slotted spatula to transfer the pretzel to the greased cookie sheet. Brush with olive oil and sprinkle with salt. Repeat with the remaining pretzels. Bake at 450F for 13-16 minutes, or until the surface is browned and starts to crackle. Immediately transfer to a cooling rack, and allow to cool at least partially before serving.

NOVEMBER WORD PUZZLE

- | | | |
|---------|-----------|----------|
| VETERAN | TURKEY | NOVEMBER |
| FALL | FOOD | THANKFUL |
| HEROS | PUMPKIN | AUTUMN |
| PARADE | FAMILY | LEAVES |
| MEAL | CELEBRATE | NUTS |
| CORN | | |



Fun Facts

Did you know that Hobbs Express has four bus routes that make 37 stops at different locations for your convenience?

SEE IT • HEAR IT • REPORT IT!

Safety is Everyone's Business. Report suspicious activity or crimes as soon as they occur. Call Hobbs Police Department at 397-9265 to report suspicious activity.



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



US MILITARY VETERANS

Hobbs Express is offering **FREE** Veteran transportation services to Veterans. Show your Veterans ID Card, Driver's license with Veteran status, or the DD214 with a photo ID.