

September 2022

Newsletter

Edition: 4

Birthdays!!!

Roger 9/3

Emerald 9/13

Jacob 9/15

Richard 9/25

Matt R 9/30

Things to do at Home By: Zack

Movies Coming Out:

Honk for Jesus, Save Your Soul September 2nd

Pinocchio September 8th

Control September 27th

Hocus Pocus September 30th

In the Community:

September 3rd Food Truck Saturday 11pm-3pm in Plymouth at The Iron Hub Winery

September 5th Trivia Night at Hotel Sutter 5:30pm-7:30pm

September 7th-10th Gold Country Fair in Auburn

Sports By: Brandon

Football Preseason started August 4th. Week one of football starts September 8th. My favorite teams are the Raiders and the Giants. I love watching sports! Sports make me happy!



K-9 Dogs Fun Facts I learned! By: Pat D.

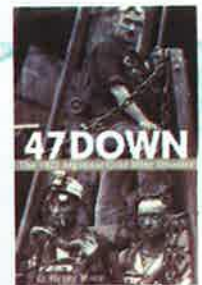
- A properly trained police dog saves 600 to 1000 man-hours every year.
- K-9 Officers are a community-policing tool.
- K-9 Officers live with their handlers. This promotes a better bond, but they are not treated as a 'pet.'
- There are several breeds of dogs that are used for K-9 work

Source: <https://blog.harlequin.com/2016/03/interesting-facts-about-k-9-officers/>

Argonaut Mine Disaster 100th Anniversary

By: Jacob

The Argonaut Mine disaster of 47 people had many miners lose their lives. The Argonaut Mine disaster was in 1922, where the miners got trapped by the fire. The 100th Anniversary will be August 27th through September 24th. 47 minors lost their lives, you can see it on the hearts and minds within our Amador County. May they rest in peace, now and forever more.



Goofy's PB&J Dessert Pizza

By: Chris E.



Ingredients

Pizza Dough

3/4 cup warm water 105-115 degrees F.
1 package 2 1/4 teaspoons active dry yeast
1 teaspoon honey

2 1/2 cups all-purpose flour

1 teaspoon kosher salt

1 tablespoon extra virgin olive oil

Pizza Topping

1/2 cup creamy peanut butter

1/4 cup grape jelly

Instructions

To prepare pizza dough, place warm water in a small bowl; add yeast and honey, stirring to dissolve. Set aside for 5 minutes, mixture will almost double in size.

Combine flour and salt in stand mixer with a fitted dough hook attached. Add olive oil and yeast mixture, continue mixing on low speed for 5-7 minutes, until dough pulls away from the sides of bowl and forms a smooth, sticky ball. If the dough is too wet and doesn't pull away, gradually add small amounts of flour until it cleans sides of bowl.

Transfer dough onto a clean work surface, lightly dusted with flour or on top of parchment paper. Cut dough into two equal pieces. Form each piece into round balls. Knead each piece a couple times then place into 2 separate mixing bowls sprayed with cooking spray. Cover with plastic wrap and let rise in a warm space for 1 hour. I turn my oven on warm temperature for 10 minutes, then turn it off for the dough to rise in a warm space.

Preheat oven to 350 degrees F. Remove dough from oven and punch down to deflate. Transfer each dough ball onto a clean surface dusted with flour or lined with parchment paper. With a rolling pin, roll dough 10-12 inches 1/4 inch thick. Lightly spray two 12 inch pizza pans with cooking spray. Transfer dough to pizza pans and bake for 8-10 minutes or until cooked through.

For toppings, melt peanut butter and jelly in two separate heat proof bowls in the microwave for 15 seconds. Spread warm peanut butter over hot crust with an offset spatula or butter knife. Place the warm jelly into a piping bag you can snip the corner or place the jelly in the corner of a ziplock baggie, snipping a small corner to use as a piping "pen." Squeeze a small circle of jelly in the center of the pizza. Continue making larger circles working your way to the outside crust and forming a "target" pattern. Gently pull a knife across the jelly circles working from the crust to the center of the pizza to create pattern lines. Bake pizzas for another 2-3 minutes if desired. (I did not bake a second time)

