

December 2023



'TIS THE SEASON TO BE

JOLLY

DECEMBER BIRTHDAYS:

KELLY JAMES 12/8

JAMES BLUMA 12/9

BRIAN QUINN 12/14

CHRIS MANLEY 12/30



Sutter Creek Parade of Lights!

When: December 9th

Where: Sutter Creek

Time: 6pm

****Free Shuttle Services at the Italian Picnic Grounds****
Come and have a wonderful time with a cup of hot chocolate and bundle up!
Love Kas!

CHRISTMAS TIME

BY: JASON

THE SNOW IS MY FAVORITE.
CHRISTMAS SHOPPING WITH
MY MOM.

BAKING CHRISTMAS COOKIES &
GOING TO CHURCH.



DECORATING THE CHRISTMAS TREE AT THE CAPITOL BY ZACK

MY GROUP HOME GOT THE CHANCE TO GO TO THE CAPITOL FOR THE NIGHT. WE GOT TO HELP DECORATE THE CHRISTMAS TREE. WE ATE YUMMY SANDWICHES WITH SALAD, AND COOKIES TOO. MY FAVORITE WAS THE HOT CHOCOLATE! I GOT TO MEET SOME POLICE MEN AND WE TOOK A PICTURE TOGETHER. THE BEST PART OF THE NIGHT WAS MEETING OUR GOVERNOR, HIS WIFE, AND THEIR KIDS TOO! IT WAS SO COOL TO GET TO SHAKE GAVIN NEWSOMS HAND!

CHRISTMAS

BY: ROBERT

MY FAVORITE THING TO DO
DURING CHRISTMAS IS TO GO
TO MY SISTER'S HOUSE FOR
DINNER & PRESENTS. AND
AUNT CINDY'S HOUSE TOO.



NAUGHTY OR NICE

CHRISTMAS TIME

BY: MATT BROWN

DON'T BE GROUCHY
DURING CHRISTMAS
TIME,
OR YOU WON'T GET
ANY PRESENTS!

BEST SUGAR COOKIE RECIPE

FOUND BY: JOHNNY

SIFT OUT BEST SUGAR COOKIE RECIPE THAT KEEPS ITS SHAPE AND DOUGH DOES NOT NEED TO BE CHILLED BEFORE BAKING. PERFECT EDGES EVERY

(TIME)

INGREDIENTS

- 1 CUP UNSALTED BUTTER, 225 GRAMS
- 1 CUP GRANULATED WHITE SUGAR, 200 GRAMS
- 1 TEASPOON VANILLA EXTRACT
- 1/2 TEASPOON ALMOND EXTRACT
- 1 EGG
- 2 TEASPOONS BAKING POWDER
- 1/2 TEASPOON SALT
- 3 CUPS ALL PURPOSE FLOUR, 360 GRAMS

INSTRUCTIONS

- PREHEAT OVEN TO 350°F.
- IN THE BOWL OF YOUR MIXER, CREAM BUTTER AND SUGAR UNTIL SMOOTH, AT LEAST 3 MINUTES.
- BEAT IN EXTRACTS AND EGG. (PLEASE NOTE THERE IS 1 EGG IN THIS RECIPE.)
- IN A SEPARATE BOWL, COMBINE BAKING POWDER AND SALT WITH FLOUR AND ADD A LITTLE AT A TIME TO THE WET INGREDIENTS.
- IMPORTANT NOTE: IF THE DOUGH LOOKS CRUMBLY, KEEP MIXING FOR 30 SECONDS TO 1 MINUTE LONGER. THE DOUGH SHOULD BE PULING AWAY FROM THE SIDES OF THE MIXER.
- IF THE DOUGH STILL LOOKS TOO DRY OR STIFF FOR YOUR MIXER, TURN OUT THE DOUGH ONTO A COUNTERTOP SURFACE. FLOUR SURFACE AS NEEDED. USE YOUR HANDS AND FINISH OFF KNEADING THE DOUGH BY HAND.
- DO NOT CHILL THE DOUGH. DIVIDE INTO WORKABLE BATCHES (2-3 CHUNKS); ROLL OUT INTO A FLOURED SURFACE AND CUT. YOU WANT THESE COOKIES TO BE ON THE THICKER SIDE (CLOSER TO 1/4 INCH RATHER THAN 1/8).
- BAKE AT 350 FOR 8-9 MINUTES. LET COOL ON THE COOKIE SHEET UNTIL FIRM ENOUGH TO TRANSFER TO A COOLING RACK.



CHRISTMAS BY: ANDY

I REALLY ENJOY CHRISTMAS BECAUSE I LOVE TO HEAR THE SOUNDS OF CHRISTMAS MUSIC. AND THE LAUGHTER OF FAMILY. I LIKE OPENING PRESENTS AND GOING TO MY GIRLFRIEND'S HOUSE. I ENJOY WATCHING CHRISTMAS MOVIES AND DRINKING APPLE CIDER.



SIMPLE APPLE PIE RECIPE

FOUND BY CHRIS M.

STEP 1

1 PACKAGE (14.1 OUNCES) REFRIGERATED PIE CRUSTS, (2 CRUSTS)

1/2 CUP SUGAR

2 TABLESPOONS CORNSTARCH

2 TEASPOONS GROUND CINNAMON

2 POUNDS APPLES, SUCH AS GRANNY SMITH OR GOLDEN DELICIOUS, PEELLED AND THINLY SLICED (ABOUT 4 APPLES)

1 TABLESPOON BUTTER

1 EGG WHITE, LIGHTLY BEATEN

1 TABLESPOON WATER

INSTRUCTIONS

PREHEAT OVEN TO 400°F. PREPARE PIE CRUSTS AS DIRECTED ON PACKAGE FOR TWO-CRUST PIE USING 9-INCH PIE PLATE.

MIX SUGAR, CORNSTARCH AND CINNAMON IN SMALL BOWL. SPRINKLE OVER APPLES IN LARGE BOWL; TOSS TO COAT WELL. SPOON INTO PASTRY-LINED PIE PLATE. DOT WITH BUTTER. TOP WITH SECOND PIE CRUST. SEAL AND FLUTE EDGE. CUT SMALL SLITS IN TOP CRUST. MIX EGG WHITE AND WATER IN SMALL BOWL. BRUSH CRUST WITH EGG WASH AND SPRINKLE WITH ADDITIONAL SUGAR, IF DESIRED. BAKE 45 TO 50 MINUTES OR UNTIL CRUST IS GOLDEN BROWN AND FILLING IS BUBBLING. COOL ON WIRE RACK.



FAVORITE CHRISTMAS SONGS:

JINGLE BELLS

FROSTY THE SNOWMAN

SILVER BELLS

WE WISH YOU A MERRY CHRISTMAS

WHITE CHRISTMAS

RUDOLPH THE RED NOSED REINDEER

BY: ANDY & JASON



ST KITCHEN TIP: AFTER 15 TO 20 MINUTES OF BAKING, COVER EDGE OF CRUST WITH STRIPS OF FOIL TO PREVENT EXCESSIVE BROWNING.