

SAN MIGUEL BASIN

4-H NEWS

Issue 13 | December



HOLIDAY
Edition



To Our Dearest 4-H Community,

We figured there is no better time than the holiday season to express our heartfelt gratitude to you: our 4-H families, members and volunteers. Your dedication, enthusiasm, and commitment have been the driving force behind the success of our 4-H programs.

From the bottom of our hearts, we appreciate the time, effort, and passion you have invested in nurturing growth, fostering leadership skills, and creating a positive impact on our youth. Together, we have accomplished so much, creating meaningful experiences, building friendships, and empowering our youth to reach their fullest potential.

As we approach the holiday season, let us reflect on the achievements and memories we've shared in 4-H. Your invaluable contributions have made this year a remarkable one, and we are immensely grateful for your ongoing commitment to our organization.

Wishing you and your loved ones a joyous holiday season filled with warmth, laughter, and cherished moments of togetherness.

Warmest Regards,

San Miguel Basin



Make Your Own Wrapping Paper

Friday, December 22, 2023

Join us (Location TBD)

12-2p



For hot cocoa and crafting!



Bring your favorite shapes (fruit, leaves and cookie cutters work great) to use as stamps! We'll have materials to use as well.

Please RSVP by responding to this email or texting Annika at 970-708-4798 so that we can plan on having enough materials! We will let you know the exact location in the next 5 days, but plan on it being in Norwood!

Enrollment Facts

- You are not a member or volunteer leader in the Colorado 4-H Program until you have an active status in 4HOnline
- 4-H members and leaders cannot register for an event/contest until their profile is active.
- New adult volunteers are required to be screened through Hire-Right Inc.
- Colorado 4-H and 4HOnline work closely to monitor and ensure the highest level of protection for information stored in the system.



Colorado Scholarships are Open!

c04h.colostate.edu/about-us/scholarships/
For more information



OFFICE *holidays*

The San Miguel Basin
Extension Office will be
closed on the following
dates:

December 25 + 26
Christmas

January 1st
New Year

January 15th
MLK Day



A Cookie for Santa

- 2 Tbsp (29g) salted butter
- 3 Tbsp (42g) packed light-brown sugar
- 1 pinch salt
- 1 Tbsp whisked egg*
- 1/4 tsp vanilla extract
- 1/3 cup (43g) all-purpose flour (scoop and level to measure)
- 1/8 tsp baking soda
- 1/4 cup (60g) red and green M&Ms**
- 1/2 tsp Christmas jimmies (optional)

Preheat oven: 350 degrees. Place butter in a microwave safe mixing bowl and microwave until about $\frac{2}{3}$ melted - remove and stir to melt fully. To melted butter, add brown sugar, salt, 1 tbsp egg, vanilla, flour and baking soda. Stir until well combined. Mix in about $\frac{3}{4}$ of the M&Ms. Shape dough into a disk about 3 1/2-inches on prepared baking sheet. Sprinkle remaining 1/4 of the M&Ms over top along with sprinkles if using. Bake in preheated oven 11 - 14 minutes, until edges are just golden brown (cookie should appear slightly under-baked in center).

Serve warm or allow to cool on a wire rack then store in an airtight container.

*To get 1 Tbsp egg crack egg into a small bowl, whisk until yolk and white are blended, then measure out 1 Tbsp. Reserve remainder for another use.

