



Savannah Isley, left, and her sister, Cateline, 4-H Team Leaders, were busy mixing up cookies for the boxes that were delivered to the Good Samaritan Village apartments.

Team leaders deliver Christmas food boxes

The Cheyenne County 4-H Teen leaders delivered Christmas goodies to the Good Samaritan Village apartments last week.

"The members worked very hard Wednesday (Dec. 16) making candies, cookies and breads to put in the boxes," said Tammy Grice, one of the coordinators.

Several of the 4-H'ers met after school on Wednesday and the cooking began. There were some rolling peanut butter balls to be dipped in chocolate almond bark while others were mixing breads and cookies.

Adult leaders were on hand to help with the mixing as well as the cleanup.

After all the goodies had been prepared, boxes were wrapped in colorful Christmas

paper and filled.

Besides the goodies, the leaders had also purchased fruit from the FFA Chapter which was included in the boxes.

The members delivered the boxes on Dec. 18. The residents, Mrs. Grice said, appeared to be very surprised and excited with the treats.

The Cheyenne County Teen Leaders consists of 4-H'er's, ages 14 and up. They meet once a month in the high school art room.

Each month, they plan a community service project and will be planning fun activities for the group to do.

Below are two of the recipes the team leaders used to make the goodies.

Peanut Butter Balls

- 2 cups Peanut butter
- 1 lb. powdered sugar
- 1 stick butter (melted)
- 3 cups Rice Krispies

Mix all ingredients together. Place balls in freezer for at 1 hour. Dip in meted almond bark.

Lemon Cookies

- 1 box lemon cake mix
- 1 egg
- 1/4 cup butter
- 1 tsp. vanilla
- 1 (8oz) package cream cheese

Mix well and chill. Form into 1-inch balls and roll in powdered sugar. Bake at 350 degrees for 10 minutes



Turkey Leftovers

- 2 Cups leftover shredded turkey pieces
- 1 Tbsp dried minced onion
- 3 Cups frozen mixed vegetables
- 1 Potato, cooked, cut into small chunks
- 3 Cups thinned leftover turkey gravy
- 1/4 Tsp. red pepper flakes
- 1/2 Tsp. salt

Place in a baking dish and heat to bubbling.

Follow the recipe on the Bisquick box for biscuits (using approximately 2 1/4 cups dry

mix and 2/3 cup milk).

Turn out on a lightly floured board, using hands, press out in circle, cut the biscuits for the top of the casserole (1/2-inch thick)... If there is dough left over, cut the rest of the dough (3/4-inch) thick and place on a baking sheet and serve on the side with butter and honey.

Bake at 375 degrees for 10-12 minutes or until the biscuits are lightly browned (make sure the underneath side of biscuits are done.

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