

KALEIDOSCOPE

DECEMBER 2024

President's Message



KRISTIN RILEY

The Magic of Christmas House

This year was my 8th Christmas House. It is hard to believe that being a Cheyenne native, the first ever Christmas House I attended was in 2017, when I joined Women's Civic League of Cheyenne. I do not know how I went so many years without this magical experience. One of the goals this year's chairs had, was to make sure this year's Christmas House was an "Experience." They did not fail us. Having the privilege of greeting the community as they were crossing the threshold into our picturesque, *I will be Home for Christmas* Christmas House was an experience that will stay with me forever. Hearing the gasps as they entered through the door, seeing all the spectacular items and perfectly decorated rooms for the first time, and hearing the whispers, "oh my, look at that tree, how tall do you think it is? Where did they get a tree that big? Is it real?" brought joy to my heart and tears to my eyes. Not only is Christmas House an experience for our members but it is mostly an experience for the community. Seeing familiar faces return the same day and hearing them chatter with their friends, telling them about their experience and how they had to bring their friends back so they can have the same, shows that we are so much more. The magical experience of Christmas House has touched so many lives that it has become a yearly tradition for many families and friends.

There is a saying that it takes a village to raise a child, well it takes a village to put together a magical Christmas House. I am very honored and proud to be part of that village with so many talented, gifted, and

amazing women. Thank You to ALL our members, your hard work over this past year is greatly appreciated. We could not have put the magical experience of this year's Christmas House together on our own. I want to say Thank You! to Jim and Sherri for allowing us to overtake their beautiful home, their children for being supportive and help bringing Sherri's dream of hosting Christmas House to life, to Dave for helping us move furniture, fix breakers and being there to answer all our questions. I also want to say Thank You! to all our spouses/families and the volunteers (military, students etc.) that have helped our members not only over this past week but throughout the year. With their support, we were able to have one of the most successful Christmas Houses.

Kristin Riley

WCLC President

***CORRESPONDING
SECRETARY***

LYNN MCLAUGHLIN



October cards sent:

Mona Coler

Katherine Van Dell

Deanna Vogel.

Laura Gorman

Mary Guthrie

Thinking of you

Thinking of you

Get well

Sympathy

November cards sent:

Mary Ryan

Shaunna Barnett

Connie Hein

Mary Weppner Family

Cathy McMikle

Sympathy

Thinking of you

Get well soon

Sympathy

Get well soon

YEARBOOK

Yearbook updates: No new updates this month

New Members

Linda Webb, 2024

6511 Winchester Blvd.
Cheyenne , WY 82007
307-630-6660
lindawebb87@yahoo.com

Kathleen 'Katie' Bosc, 2024
1948 ½ Garrett St
Cheyenne, WY 82001
760-917-3729
kbosc@icloud.com

SPECIAL NEEDS

We are collecting gift cards for the folks in Laramie County who are in need of a small gift at Christmas time. The recommended amount is \$25, and the suggested places are Walmart, Target or food locations. Thanks to all who donate to our project.
Special Needs will be meeting on December 13th at 10:00, 1907 House to package the items. Please join them.

YOUTH AND FAMILY SERVICES

Awesome job ladies! The Youth & Family Services collected 82 toys for the Toys for Tots program. Monetary value was about \$945.00! My granddaughter, Norah, and I worked for an hour on Monday November 25th with sorting and marking items. What a worthwhile program we have here in Cheyenne. A great thank you to WCLC.

Linda Hill
Chair Youth & Family



MILITARY OUTREACH COMMITTEE

Thank you for your support! We will be filling our Veteran Stockings on Tuesday, December 10th at 9pm. The address is 1041 Everglade Dr. Please join us.

Carolyn and Trish
Military Outreach Committee

COMMUNITY GRANT COMMITTEE

CGC will meet on Wednesday, January 22, 2025, at 9:30 and on Tuesday, February 18, 2025 to discuss where Christmas House 2024 proceeds will be spent. The meetings are open to all WCL members. The first meeting will be to review all the grant applications and decide which applicants that we would like to invite to make a presentation at the February meeting. You do not need to be present for both meetings to vote at the February meeting. You will need to be present for the entire February meeting to vote on that day. The place of meeting will be announced later. Please contact Linda Stowers or Trish Palluck with questions or concerns.

CHRISTMAS HOUSE NEWS

What a wonderful Christmas House this year! Kudos to Melissa, Shelly and Heather for a great job. All of the food and sale items were spot on. Can't wait to hear how much we will be able to give back to our community.

Pam, Carol and I had a great time making sure everyone was full and hydrated. Below are some of the recipes you asked for and as soon as Carol can transmit from her head to paper we will have more.

Dill Pretzels

30 oz bag square pretzels

1 16oz bottle Orville Popcorn Oil

2 TBS Dill Weed

½ tsp garlic powder

½ tsp onion powder

Mix and let sit. I put it in a paper towel lined paper bag.

Ooey Gooey Chex Mix

Ooey Gooey Chex Mix is the perfect sweet, salty, and crunchy blend. It has a mixture of cereal, sliced almonds, and shredded coconut, all covered in a soft caramel sugar mixture. This is a must-make for the holiday season!

Prep Time 5 minutes mins
Cook Time 10 minutes mins
Total Time 15 minutes mins

Course: Appetizer, Snack

Cuisine: American

Keyword: almond and coconut chex mix, Chewy coconut almond chex mix, chex mix, chex mix mixture, chex mix recipe, holiday chex mix, holiday snack, ooey gooey chex mix

Servings: 20 Servings

Author: Alyssa Rivers

Ingredients

- 6 cups corn Chex cereal
- 6 cups Golden Grahams cereal
- 2 cups sweetened shredded coconut
- 2 cups sliced almonds
- 1 cup light corn syrup
- 1 cup granulated sugar
- 3/4 cup salted butter

Instructions

1. Line a baking sheet or two with parchment paper and set aside.
2. Add the Chex, Golden Grahams, coconut, and almonds to a large bowl and toss until evenly mixed. Set aside.
3. Add the corn syrup, sugar, and butter to a medium saucepan (3-quart pan or larger) and heat over medium-high heat. Stir and cook until combined and the sugar is fully dissolved. Bring to a full rolling boil and boil for two minutes. Remove from heat and let the sugar mixture cool for two minutes.
4. Pour the sugar mixture over the cereal mixture and mix well until all the cereal is coated.
5. Spread it on the baking sheet or sheets and set it aside to cool for a couple of hours before enjoying.

Nutrition

Calories: 379kcal | Carbohydrates: 51g | Protein: 5g | Fat: 20g | Saturated Fat: 9g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 7g | Trans

Fat: 0.4g | Cholesterol: 24mg | Sodium: 220mg | Potassium: 207mg | Fiber: 4g | Sugar: 36g | Vitamin A: 784IU | Vitamin C: 2mg | Calcium: 75mg | Iron: 6mg

Ooey Gooey Chex Mix <https://therecipecritic.com/ooey-gooey-chex-mix/>

Ranch Oyster Crackers

Author: [Courtney](#)

Ingredients

- 1 package ranch dressing mix ((1 oz package or 2 tablespoons dry ranch seasoning mix))
- 1 1/2 teaspoons dried dill weed
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder (or lemon pepper)
- 1/3 cup vegetable oil or canola oil
- 14 ounce box oyster crackers (about 7 cups)

I used the Lemon pepper

Instructions

Preheat oven to 250°F/120°C.

Line a large rimmed baking sheet with aluminum foil.

In a large mixing bowl, whisk together ranch seasoning, dill-weed, garlic powder, onion powder (or lemon powder) and oil.

Add oyster crackers to mixing bowl and toss to coat.

Spread the oyster crackers evenly on foil lined baking sheet.

Bake for 15 to 20 minutes, stirring after 10 minutes of baking.

Remove from oven and allow to cool.

Store ranch oyster crackers in an airtight container for up to one week.

Praline Crunch Snack Mix Recipe

Praline Crunch Snack Mix - The perfect balance of salty, sweet, and crunchy! Not to mention it's extremely addictive. Beware!

Servings: 15

Author: Leigh Harris

Ingredients

- 8 cups Crispix cereal

- 2 cup pecan halves
- 1/2 cup dark brown sugar, packed
- 1/2 cup light corn syrup
- 1/2 cup salted butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda

Instructions

1. Preheat the oven to 250°F. Lightly coat a baking sheet or roasting pan with cooking spray.
2. In a large bowl, combine cereal and pecans.
8 cups Crispix cereal, 2 cup pecan halves
3. In a medium saucepan over medium-high heat, combine brown sugar, corn syrup, and butter. Bring to a boil, stirring occasionally. Remove from the heat and stir in vanilla and baking soda. Pour over cereal mixture, tossing gently to coat evenly.
1/2 cup dark brown sugar, packed, 1/2 cup light corn syrup, 1/2 cup salted butter, 1 teaspoon vanilla extract, 1/2 teaspoon baking soda
4. Pour cereal mixture in the pan and spread out evenly. Bake for 1 hour, stirring every 15 minutes.
5. Pour onto wax or parchment paper to cool. Break into pieces.

Notes

You can substitute Chex cereal (rice or corn) or Quaker Oatmeal Squares cereal for the Crispix.

If using unsalted butter add 1/4 teaspoon of salt to the butter and sugar mixture.

Use a large roasting pan or rimmed baking sheet.

Storing - Pecan praline crunch mix is best stored in an airtight container or resealable bag at room temperature for up to 1 week.

Nutrition

Calories: 215kcal | Carbohydrates: 18g | Protein: 1g | Fat: 17g | Saturated

Fat: 5g | Cholesterol: 16mg | Sodium: 100mg | Potassium: 69mg | Fiber: 1g | Sugar: 16g | Vitamin

A: 197IU | Vitamin C: 1mg | Calcium: 20mg | Iron: 1mg

Sloopy Joes (ala Pam and Linda's Moms)

1 pound Hamburger

1 can Campbells Chicken Gumbo Soup

3 tbs Ketchup

1 tbs mustard

1 tsp chili powder

Optional 1 tsp Worcestershire Sauce

Brown hamburger, add all ingredients in sauce pan. You can adjust the ketchup and mustard to taste.

Phyllis Salzburg's Soup Recipe

Ang's Creamy Tortellini Soup

Christmas House Breakroom 2024

Ingredients:

1 lb Italian sausage

1 small yellow onion, diced

2 celery stalks, diced

2 large carrots, peeled and diced

3 garlic cloves, minced

1 tsp kosher sea salt

½ tsp ground black pepper

½ tsp Italian seasoning

1 tsp fennel seed, crushed or chopped

6-oz can tomato paste

½ cup dry white wine (I used cooking wine)

½ cup all-purpose flour

6-7 cups chicken broth

2 cups half and half or heavy cream

14 oz refrigerated cheese tortellini

1 handful chopped fresh spinach

For serving: fresh parsley and Parmesan

- In a large stockpot set over medium-high, cook sausage, breaking up into little pieces. When sausage is mostly browned, add onion, celery, and carrots. Sauté for 5 minutes or until the vegetables are soft.
- Add garlic, spices, and tomato paste; sauté for an additional 3-5 minutes, or until fragrant, stirring occasionally to prevent it from burning.
- Add wine and let it cook out for a few minutes. Stir the flour into the sausage mixture and cook for 1 minute. It'll be sticky and dry. Gradually add chicken broth, stir to combine. Continue cooking until the mixture reaches a simmer, then reduce heat to low and simmer for 15 minutes.
- Add cream, then bring it to a low simmer. Add tortellini and spinach. Cook until tortellini is al dente, per package directions. Serve with fresh parsley and Parmesan and dunk with cheese bread!

Bourbon Balls

Total Time Prep: 30 min. + chilling

Test Kitchen Approved

Looking for a tasty no-bake dessert? This recipe for bourbon balls brings together the flavors of bourbon, pecans and dark chocolate for the perfect bite.

Ingredients

- 1-1/4 cups finely chopped pecans, divided
- 1/4 cup bourbon
- 1/2 cup butter, softened
- 3-3/4 cups confectioners' sugar
- 1 pound dark chocolate candy coating, melted

Directions

1. Combine 1 cup pecans and bourbon; let stand, covered, for 8 hours or overnight.
2. Cream butter and confectioners' sugar, adding 1/4 cup at a time, until crumbly; stir in pecan mixture. Refrigerate, covered, until firm enough to shape, about 45 minutes. Shape into 1-in. balls; place on waxed paper-lined baking sheets. Refrigerate until firm, about 1 hour.
3. Dip into chocolate coating; allow excess to drip off. Sprinkle with remaining 1/4 cup pecans. Let stand until set.

Nutrition Facts

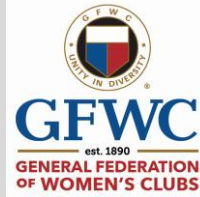
1 bourbon ball: 128 calories, 7g fat (3g saturated fat), 5mg cholesterol, 20mg sodium, 15g carbohydrate (14g sugars, 1g fiber), 1g protein.

SOCIAL NEWS

BUNKO and Gourmet will continue in January. Hope everyone has a great Holiday Season. You rock!!!

GFWC Women's Civic League of Cheyenne

Kristin Riley, President
Shelley Toll, President Elect
Elise Johnson, Vice-President
Shaunna Barnett, Recording Secretary
Lynn McLaughlin, Corresponding Secretary
Deb Fairchild, Treasurer



Kaleidoscope

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