



Merry Christmas!



NEWS



Christmas Sandies

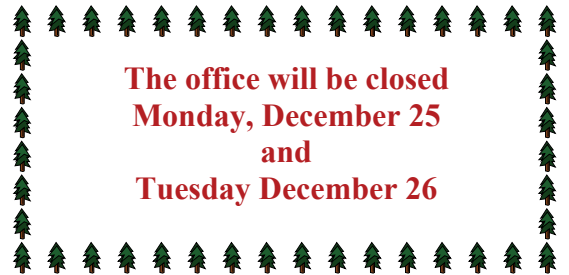
- 1 cup butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 cup finely chopped dried cranberries
- 2 teaspoons finely shredded lemon peel
- White, red and green nonpareils

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper; set aside. Beat butter with an electric mixer on medium to high speed for 30 seconds. Add powdered sugar. Beat until combined, scraping bowl. Beat in vanilla. Beat in as much of the flour as you can with the mixer. Stir in cranberries, lemon peel and any remaining flour (use your hands to work in flour, if mixture seems crumbly). Shape mixture into 1/2, 3/4 or 1-inch balls. Roll dough balls in nonpareils. Arrange balls 1 inch apart on prepared cookie sheets. Bake in the preheated oven for 10 minutes for about 1/2-inch balls, 13 minutes for 3/4-inch balls, or



December Birthdays

Louella Ambrose (WIC)	12/6
Tamika Fisher (ELFS)	12/20
Lekeisha Veasley (P&C)	12/21


The office will be closed
Monday, December 25
and
Tuesday December 26



The office will also be closed
Monday, January 1
for New Years.

Wellness Reimbursement Plan

As a reminder to all staff, the schedule for wellness reimbursement submission is as follows:

For expenses incurred in:

- October, November, & December
- January, February, & March
- April, May, & June
- July, August, & September

Turn in expenses between:

- January 1 -15
- April 1 - 15
- July 1 – 15
- By September 30^t

All wellness submissions need to have a receipt attached which shows the date in which the expense was incurred. Please use the blue “taxable” form for the submissions and make sure to sign and date the bottom. The form should then be turned into Craig Boche for approval. If you have any questions regarding the