
TASSAJARA TATTLER

2020-2021 | December Edition | Vol. 4

Upcoming Dates

Record Book Workshop
- January 10th @ 3p.m.
Project Skills Day
- January 30th @ 10 a.m.

Did You Know?

The National 4-H Conference Center in Maryland has a rooms you can book to stay at on your trip?

Tattler Poll Results

What Holiday(s) do you celebrate?

Christmas - 78%
Christmas and Hanukkah - 13%
Diwali - 4%
Christmas and Yule - 4%

Would you rather build a snowman or a snow angel?

Snowman - 78%
Snow Angel - 21%



Christmas Riddle

By: Arthi KadalabaluMatha

- Q. How many presents can Santa fit in his sack?
A. One, after that, it's no longer empty!
- Q. What do elves learn in School?
A. The elf-abet!
- Q. When does Christmas come before Thanksgiving?
A. In a Dictionary!
- Q. What Christmas carol is a favorite of parents?
A. Silent Night!
- Q. What did the gingerbread man put on his bed?
A. Cookie Sheets!
- Q. What do they sing at a snowman's birthday party?
A. Freeze to a jolly good man!
- Q. Why did the elf put his bed into the fireplace?
A. He wanted to sleep like a log!



Gingerbread Cake with Cream Cheese Frosting

Ingredients:

- 8 ounces light brown sugar (about 1 cup, packed; 225g)
 - 3 ounces unsulfured molasses, not blackstrap (about 1/4 cup; 85g)
 - 1 tablespoon ground ginger
 - 2 teaspoons ground cinnamon
 - 1 teaspoon baking powder
 - 3/4 teaspoon baking soda
 - 1/2 teaspoon (2g) Diamond Crystal kosher salt; for table salt, use about half as much by volume or the same weight
 - 1/4 teaspoon nutmeg, preferably freshly grated
 - 1/4 teaspoon ground cloves
 - 1/4 teaspoon Chinese five-spice powder
 - 1/8 teaspoon black pepper
 - 3 large eggs, straight from the fridge (about 5 1/4 ounces; 150g)
 - 8 ounces unsalted butter (2 sticks; 225g), melted and cooled to about 100°F (38°C)
 - 5 1/2 ounces all-purpose flour (about 1 1/4 cups, spooned; 155g)
 - 2 1/2 ounces whole wheat flour, not stone-ground (about 1/2 cup, spooned; 70g); see note
 - 8 ounces cultured low fat buttermilk or kefir (about 1 cup; 225g)
 - To Serve:
 - 1 batch [Fast and Easy Cream Cheese Frosting](#) or 1 batch [Whipped Greek Yogurt](#) (optional)

Directions:

Adjust oven rack to middle position and preheat to 350°F (180°C). Line a 9- by 13-inch anodized aluminum cake pan with parchment, then grease lightly with pan spray.

2.

In the bowl of a stand mixer fitted with a whisk, combine brown sugar, molasses, ginger, cinnamon, baking powder, baking soda, salt, nutmeg, cloves, five-spice powder, black pepper, and eggs. Mix on low until moistened, then increase to high and whip until foamy and thick, about 8 minutes.

3.

Reduce speed to low and drizzle in melted butter, then add all-purpose and whole wheat flours, followed by buttermilk. Once combined, shut off mixer and fold batter once or twice from the bottom up with a flexible spatula, then scrape into prepared pan.

4.

Bake until cake is puffed and firm (though crust will retain a light impression when pressed with a fingertip), about 32 minutes. Cool in pan until firm, then slice into squares with a knife. If desired, top with swirls of cream cheese frosting or whipped Greek yogurt.

Recipe copied from seriouseats.com

Dinosaur Jokes

By: *Asbvin KadalabaluMatha*

1. A dinosaur booked a passage on a cruise ship and went to one of the dining rooms shortly after they set sail. "Would you care for a menu?", asked the maître d'. "No thanks," said the dinosaur, "Just bring me everyone on the passenger list."

2. A museum curator rushed frantically to the nearest telephone. Standing nearby was a dinosaur with a piece of the curators pants hanging from its mouth. "Operator! Operator!" screamed the panic stricken curator. "Connect me with the nearest taxidermist! I want to report some unfinished business."

3. Dinosaur Mottos:

- Beauty is only skin deep - but ugly is down to the bone!
- Dinosaurs are not covered by warranty
- Dinosaurs don't believe in survival of the fittest
- Dinosaurs like to throw their weight around
- Bone up on some old fossils
- Museum dinosaurs look bone tired!

