

Alannah Family Newsletter  
November 2009 Edition

## Happy Thanksgiving!

What's coming up...

- **November 18, 2009**

Foster Parent Training 6-8 p.m.  
Please RSVP to Maria at (951)  
367-1220

Kurt Kozma, Presenter

- **December 17, 2009 5-7 p.m.**

Christmas Party  
**SAVE THE DATE!**  
More info later!

### Thanksgiving Jokes

What key has legs and can't open doors? A turkey.

What did the mother turkey say to her disobedient children? If your father could see you now, he'd turn over in his gravy.

Why did the turkey cross the road? It was the chicken's day off.



### At the Kids' Table

Here's a cute mini-horn that guarantees hungry young guests will have something to munch on. Set one at each place as a meal starter, or make a bunch to serve as a kid-friendly hors d'oeuvre platter before the big Thanksgiving feast.

Ingredients:

- Tortillas
- Toothpicks
- Small veggies—peas, baby carrots, baby corn ears, grapes
- Tomatoes and small pickles
- Dip or dressing

Instructions:

To create each cornucopia, cut a tortilla in half. Roll it into a cone with the rounded edge at the open end. Secure the cone with a toothpick, then fill it with small veggies. Serve with favorite dip or dressing.



## From the Director's Desk

I hope all of you are all looking forward to your Holidays!

I wanted to use this newsletter as an opportunity to thank all of you for your continued support and efforts toward improving the lives of our foster children. The holidays are an especially difficult time for foster children. Being away from their families during a time when families are meant to be together takes an emotional toll. However, thanks to you, hopefully Christmas will be a positive experience for our children.

The holidays, however, are not the only time that we observe troubled behaviors from our children. More and more we are receiving calls for placements of children who are presenting with difficult behaviors, such as aggressive, destructive or defiant behaviors. We can't just give up on these children when they need our help the most. Therefore, I am asking all of you to help us in providing homes for these children. We will always provide you with the support you need to work with these difficult children

Thank you for caring and Happy Holidays!

Kurt

## **Pilgrim Pies**

### PUMPKIN COOKIES

- 2 eggs
- 2 cups light brown sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 (15-ounce) can pumpkin
- 3 cups flour
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

### FILLING/CREAM CHEESE FROSTING

- 4 ounces cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 4 to 5 cups confectioners' sugar

#### Instructions:

Heat oven to 350 degrees. Beat the eggs, brown sugar, oil, and vanilla extract in mixing bowl until smooth. Stir in the pumpkin. In a separate bowl, combine flour, pumpkin spice, baking powder, baking soda, and salt. Add dry ingredients to egg mixture a half a cup at a time, blending each time until smooth.

Drop a heaping tsp. of batter onto an ungreased cookie sheet, using a moist finger or the back of a spoon to lightly flatten each mound. Bake the cookies for 12 minutes., then transfer them to a wire rack to cool completely.

Make the frosting. Beat together cream cheese, butter, and vanilla extract in a bowl until light and fluffy. Mix in the confectioners' sugar a half a cup at a time, until the frosting is spreadable.

To assemble the pies, turn half of the cookies bottom side up and spread a generous amount of cream cheese frosting on each one. Top them with the remaining cookies (turned right side up). Makes 10 to 14 Pilgrim Pies.

