

**CANADA**  
4-H Saskatchewan

**HAPPY HOLIDAYS**

The 4-H office is full of holiday cheer and would like to wish all of our 4-H families a very happy holidays.

This year has had its challenges, but we were still able to do so much, and the majority of those things could be in person. It was a much-needed year of reconnecting, and we thank you all for participating in events and having many words of encouragement along the way.

We are excited to see all of the clubs signed up, including some new ones, and can't wait to see what the New Year brings.

*Sincerely,  
The 4-H Saskatchewan Staff*



# Charcuterie 101



What is charcuterie? Essentially, charcuterie is a meat and cheese extravaganza! If you love cheese and crackers, then you will love charcuterie. Don't be afraid to make your board as fancy as you can!

When making your charcuterie board, keep these tips in mind:

- Choose your board carefully- are you travelling with your board? If yes, then it should have a lip or a lid. Are you hosting a large group of people? Then you should choose a large board.
- Choose your ingredients carefully- usually a charcuterie board will include meats, cheeses, crackers, fruit, jams/jellies, nuts, and anything else you may want! Make sure to have at least two meats and cheeses on your board.
- Mix it up- try something new on each board! Look online for inspiration. You never know what your favorite combination will be.



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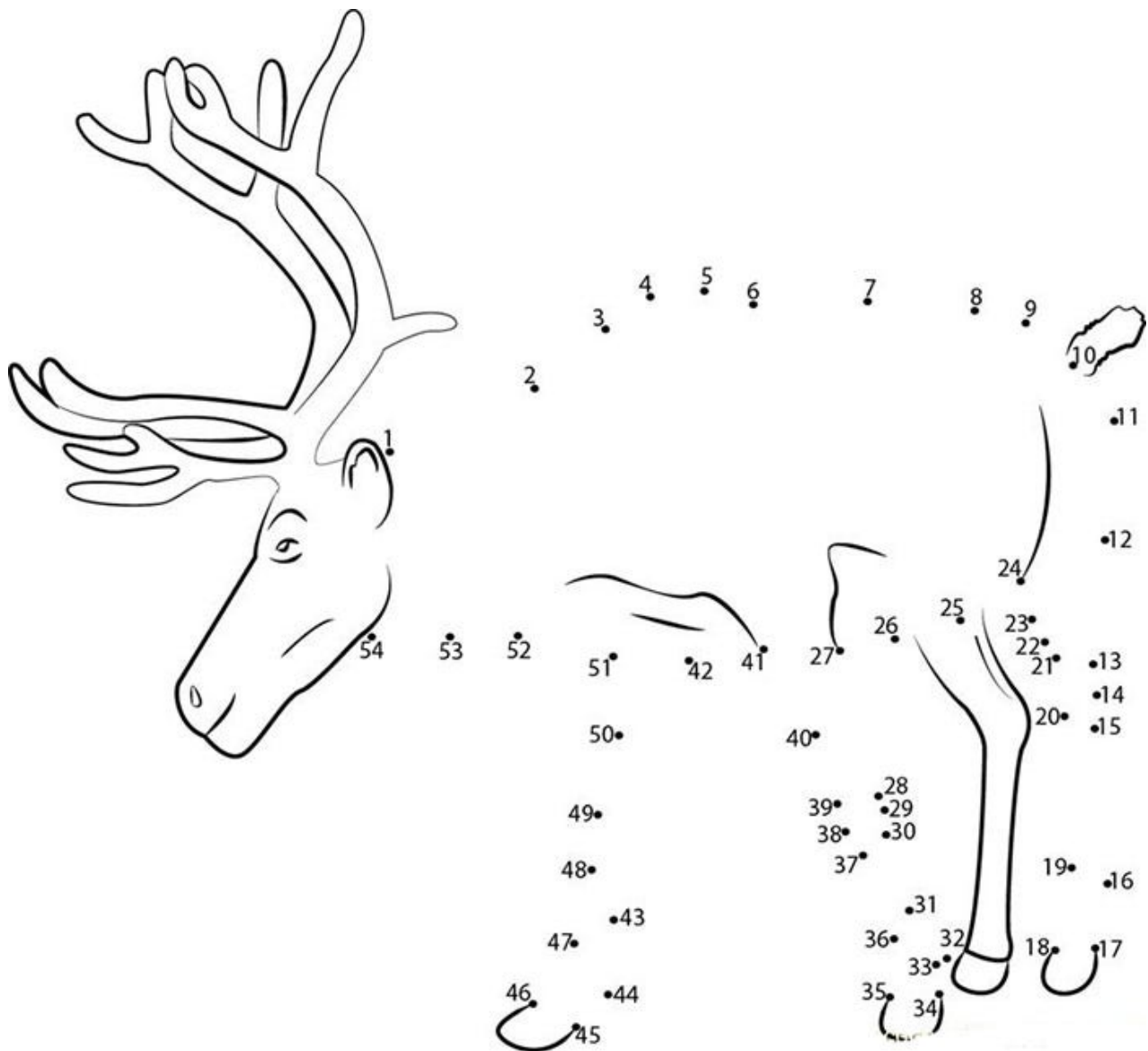
# Toffee Sugar Cookies

## INGREDIENTS

3 cups all purpose flour  
1¼ teaspoon baking soda  
¼ teaspoon salt  
2 cups sugar  
1 cup softened butter 2 eggs  
2 teaspoons vanilla  
1 bag toffee bits

## INSTRUCTIONS

Preheat oven to 350 F. degrees.  
Cream butter & sugar together. Add in eggs one at a time.  
Add vanilla. Mix in flour, baking soda, & salt. Gently fold in toffee bits. Drop by the tablespoon full onto ungreased cookie sheet. Bake 10-12 minutes or until the edges are just slightly browning. Let cool before removing from cookie sheet.



# Vanillen Kipferln

(Walnut horseshoe cookies)

200 grams icing sugar  
200 grams ground walnuts  
400 grams flour  
1 tsp baking powder  
250 grams butter/hard margarine  
2 eggs

Directions: Mix all ingredients together, shape into a ball and split dough in half. Roll both halves into a long log roll, wrap with plastic wrap and put in the freezer for 1 hour. Cut rolls into  $\frac{1}{4}$  in thick pieces and roll into a ball shape. Use your palm to roll out the ball into a little tiny log and shape into a horseshoe. Bake at 350 F for about 15 min or until slightly golden on the bottom. Sprinkle with icing sugar when warm (not hot).



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