



SACRAMENTO SENIOR SHOUTOUT

575-682-3022

Mtnseniors.org

What's Happening Around Town This Month?

Notary services available for members of
Sacramento Mountain Senior Services

If you are a certified driver and would be interested in driving the
van to Friday night dinners outside Cloudcroft, please call the center.

December 2025

What is your talent? Come and share on the 2nd & 4th Tues.
of every month. Lots of good music, but we're missing what
you can do!!! 10:30 – 11:15

VOLUME 117

Lots Going On in the Christmas Capital of New Mexico – That's Cloudcroft if you didn't know!!

*DECEMBER 6 - UGLY SWEATER RACE - 4:00 PM | CHRISTMAS PARADE - 5:30 PM, FOLLOWED BY THE
TREE LIGHTING CEREMONY*

DECEMBER 12-13 MOUNTAIN CHRISTMAS VILLAGE - ZENITH PARK, 5:00 PM TO 8:00 PM

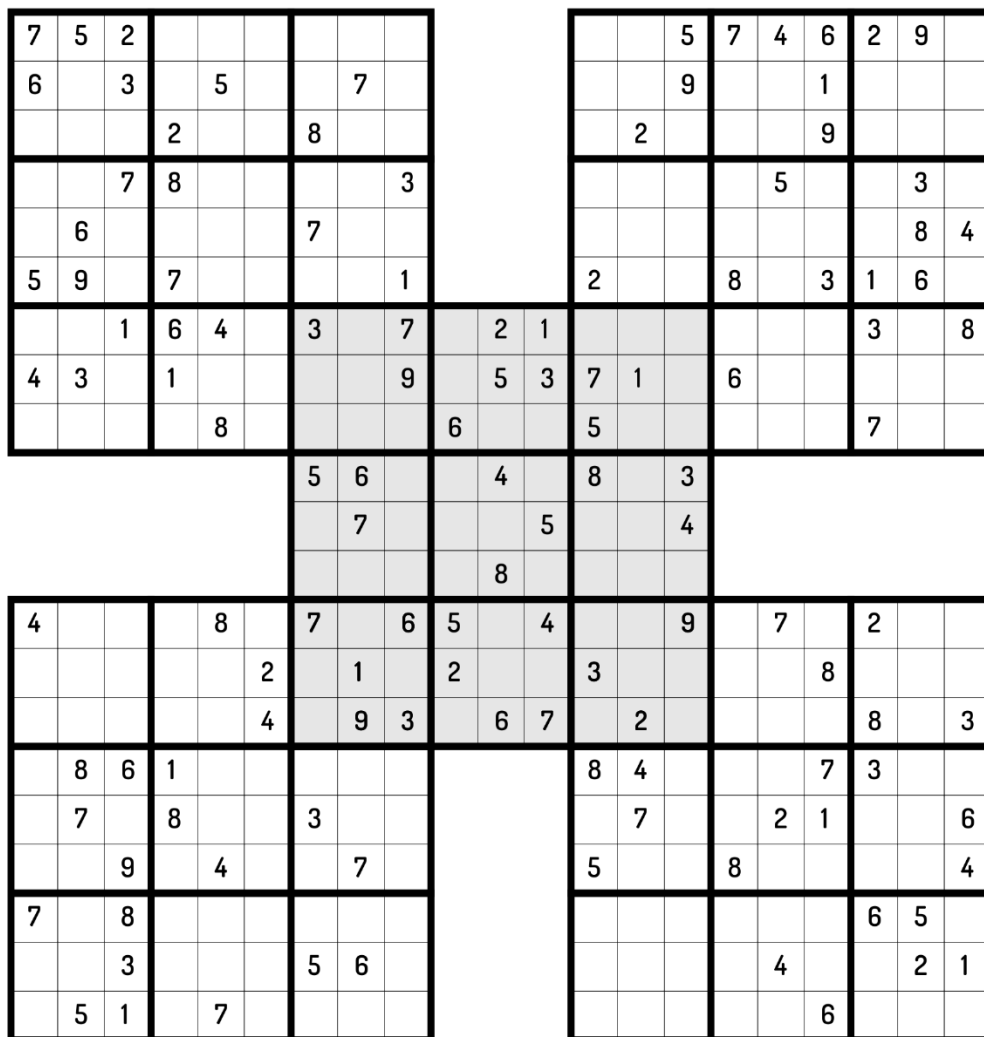
*DECEMBER 15 - UGLY SWEATER & SANTA MOVIE NIGHT AT THE LIBRARY WITH HOT COCO AND
POPCORN 4:00 PM*

*DECEMBER 19 - COOKIE DECORATING AT THE LIBRARY - 2:00 PM TO 5:00 PM - (COME DECORATE
YOUR OWN CHRISTMAS COOKIES.)*

DECEMBER 19-20 - MOUNTAIN CHRISTMAS VILLAGE - ZENITH PARK, 5:00 PM TO 8:00 PM

DECEMBER 22 - STORYBOOK READING WITH SANTA - CLOUDCROFT LIBRARY, 11:00 AM TO 12:00 PM

Samurai Sudoku Puzzle



CHRISTMAS

— WORD SEARCH —



F J R L B Z X O Z L R E K C A R C T U N
C W W L B S T N E S E R P R E U E T M E
A M I S T L E T O E P W W A C W E A Z S
R N K S W C Y H P E S O J S A Y R I X U
D O K T E O O F K E M O N G L Y Z W I O
S R C T A M R J D D V S U I P S R D O H
T T E F B O E B O R Z B J X E N G K E D
G H L F S G R N E E E C F X R I M J F A
Q P Z T M W N S H T X H O T I B E P A E
T O Y T K D O Y N W H B P A F O S T I R
X L A K L W W R I O T L T E S R T G R B
O E O W C R B J S F W N E O T X U O Y R
T O C I E I O H I H A G I H T S N N L E
Y R E G B C W G A S I T L S E H T G I G
R V N X T C P W I O V P E O H M S G G N
H A Y Q C A R O L E R S G N B F E E H I
M J P O I N S E T T I A N G V E H H T G
Q E U Q R U V N N B N D A Z F R C V S N
G J C Y W L W R P P J E K G M E L S T K
U L P O V K C A S A Y M O R N O B B I R

WORD LIST

ANGEL	CHESTNUTS	GIFT BOXES	MARY	PRESENTS	SNOW GLOBE
BETHLEHEM	EGGNOG	GINGERBREAD HOUSE	MISTLETOE	RIBBON	SHEPHERD
BOW	FAIRY LIGHTS	GNOME	NORTHPOLE	ROBIN	WICK
CARDS	FIREPLACE	JOSEPH	NUTCRACKER	SACK	WISEMEN
CAROLERS	FROSTY	MANGER	POINSETTIA	SANTA	WORSHIP



Mtnseniors.com

Our Sponsors in
Southern NM



Mountain Monthly

575-682-3022

SACRAMENTO MOUNTAINS SENIOR SERVICES, INC. 575-682-3022
SERVING CLOUDCROFT, HIGH ROLLS & MOUNTAIN COMMUNITY CITIZENS AGED 60 +


CALL FOR RESERVATION BEFORE 8:30

DECEMBER

LUNCH SERVED 11:30 TO 12:15

Monday 1 Green Chile Hamburger and Potato Stew Cornbread Pineapple chunks	Tuesday 2 BBQ Chicken Breast Scalloped Potatoes Roasted Brussels Sprouts WW Roll Fruit Salad	Wednesday 3 Taco Salad Pinto Beans Diced Mango	Thursday 4 Southwest Chicken Spinach Tomato Wedges Spanish Rice Vanilla Yogurt Cherries	Friday 5 Sloppy Joe Baked French Fries Three Bean Salad Gelatin
Monday 8 Green Chile Chicken Tamales Pinto Beans Spanish Rice Capri Vegetables Plums	Tuesday 9 Chef's Salad Wheat Roll Fruit Salad	Wednesday 10 Ham & Bean Soup Sauteed Mushrooms WW Roll Strawberries and Bananas Vanilla Yogurt	Thursday 11 Chicken Fried Steak Sweet Potatoes Spinach w/ Mushroom WW Roll Fresh Apple Peanut Butter Cookie	Friday 12 Chicken Salad Sandwich Tomato & Cucumber Salad Broccoli Peach Cobbler
Monday 15 Chicken Fajitas Baked Calabacitas Pinto Beans Mixed Fruit	Tuesday 16 Polish Sausage Steamed Cabbage WW Roll Parsley Potato w/ Peppers and Onions Vanilla Yogurt w/ Strawberries	Wednesday 17 Tuna Salad Sandwich Beets Cold Pea Salad Orange (sliced)  ROADRUNNER 	Thursday 18 Chicken & Rice Casserole Broccoli Spears w/ Red Bell Pepper Wheat Roll Apricots	Friday 19 Christmas Dinner Roast Beef Mashed Potatoes w/ Gravy Chateau Blend Vegetables Wheat Bread Slice Pecan Pie
Monday 22 Cheeseburger Spinach Potato Wedges Tropical Fruit	Tuesday 23 Tilapia Slaw Italian Blend Vegetables WW Roll Spiced Pears	Wednesday 24 Centers Closed for Christmas	Thursday 25 Centers Closed for Christmas	Friday 26 Frito Pie Zucchini and Yellow Squash Spanish Rice Banana
Monday 29 Meat Lasagna Vegetable Medley Wheat Roll Caesar Salad Diced Peaches	Tuesday 30 Herbed Baked Chicken and Mushrooms Sweet Potatoes Almond Green Beans WW Roll Apple Slices	Wednesday 31 Taco Bar Pineapple Salsa Cilantro Brown Rice Black Beans Tropical Fruit Salad	Low-fat milk available with meals	

DECEMBER 2025 Events

December 1 Canasta 12:30 pm CC	December 2	December 3 Canasta 12:30 pm CC	December 4 Dominoes – 1 pm-3 pm CC	December 5 <u>Bridge 12:30 CC</u> Old Road Café Mescalero Meet there 5:00 pm We may take the van
December 8 Canasta 12:30 pm CC	December 9 Music Talent Performances 1030-11:15 am CC	December 10 Canasta 12:30 pm CC	December 11	December 12 <u>Bridge 12:30 CC</u> Dave's Meet there 5:00 pm
December 15 Canasta 12:30 pm CC Board Meeting 5:00pm	December 16	December 17 Canasta 12:30 pm CC ROADRUNNER DAY	December 18 December Birthday Celebration - CC & HR Bingo – CC & HR 12:00 pm Dominoes – 1 pm-3 pm CC	December 19 Bridge 12:30 pm CC K-Bob's - Ruidoso Meet there 5:00 pm We may take the van Kindergarten Carolers at lunch
December 22 Canasta 12:30 pm CC	December 23 Music Talent Performances 1030-11:15 am CC	December 24 Center Closed for CHRISTMAS EVE	December 25 Center Closed for CHRISTMAS	December 26 <u>Bridge 12:30 CC</u> Big Daddy's Meet there 5:00 pm
December 29 Canasta 12:30 pm CC	December 30	December 31 Canasta 12:30 pm CC	CC= Cloudcroft HR= High Rolls	

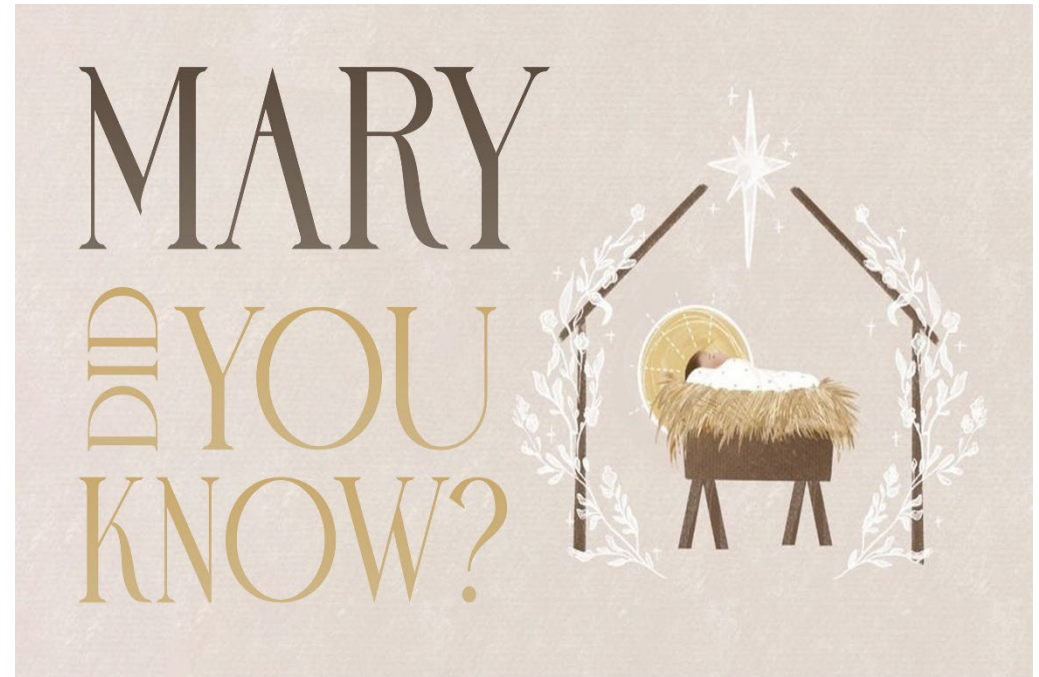
Mary, did you know that your baby boy
Would one day walk on water?
Mary, did you know that your baby boy
Would save our sons and daughters?
Did you know that your baby boy
Has come to make you new?
This child that you delivered, will soon deliver you

Mary, did you know that your baby boy
Will give sight to a blind man?
Mary, did you know that your baby boy
Will calm the storm with his hand?
Did you know that your baby boy
Has walked where angels trod?
When you kiss your little baby
You kiss the face of God

The blind will see, the deaf will hear
The dead will live again
The lame will leap, the dumb will speak
The praises of the Lamb

Mary, did you know that your baby boy
Is Lord of all creation?
Mary, did you know that your baby boy
Would one day rule the nations?

Did you know that your baby boy
Is heaven's perfect Lamb?
That sleeping child you're holding is the great, I Am



Sugar Cookie Biscotti Christmas Gifts

Ingredients

- 3 cups all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 cup (1 stick) salted butter, at room temperature
- 1 cup granulated sugar
- 3 large eggs, at room temperature
- 2 1/4 tsp. vanilla extract
- 1/2 cup rainbow sprinkles
- Vegetable oil, for your hands
- 2 cups powdered sugar
- 3 Tbsp. milk, plus more as necessary

Directions

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper. Whisk together the flour and baking powder in a medium bowl; set aside.

2. Beat the butter and granulated sugar in a stand mixer fitted with the paddle attachment on medium speed until creamy, 3 to 4 minutes. Reduce the mixer speed to low and beat in 2 eggs, one at a time, and 2 teaspoons vanilla. Scrape down the bottom and sides of the bowl. Increase the speed to medium and beat until well combined, 1 to 2 minutes.

3. Reduce the mixer speed to low and beat in the flour mixture in 3 additions, beating until just combined. Fold in 6 tablespoons sprinkles with a wooden spoon.

4. Divide the dough in half and place both halves on the prepared baking sheet. Using oiled hands, shape each piece into an 8-by-4½-inch rectangle (about ½ inch thick), leaving space between them. Lightly beat the remaining egg in a small bowl and brush it on the dough. Sprinkle the top of the dough with the remaining 2 tablespoons sprinkles.

5. Bake until lightly browned, 25 to 30 minutes. Remove from the oven, but keep the oven on. Set the biscotti slabs aside until cool enough to handle, about 15 minutes. Transfer to a cutting board and, using a large serrated knife, carefully slice crosswise into ½-inch-thick biscotti. Arrange the biscotti on the baking sheet with a cut side facing up.

6. Bake the biscotti for 10 minutes, then flip the slices and continue baking until lightly golden and dry, about 10 more minutes. Transfer to a rack to cool completely, about 15 minutes.

7. Meanwhile, for the glaze: Whisk together the powdered sugar, 3 tablespoons milk, and the remaining ¼ teaspoon vanilla in a medium bowl. Whisk in more milk as necessary, 1 teaspoon at a time, until the glaze is the right consistency for dipping. Dip the biscotti in the glaze or use a spoon to drizzle it over the cookies on the rack. Allow the glaze to set completely, at least 15 minutes.

