
TASSAJARA TATTLER

2020-2021 | October Edition | Vol. 2

Upcoming Dates

Trick or Treat with Stem
- October 30 @ 5p.m.

Virtual Achievement Night
- November 14 (Time TBD)

November Club Meeting
- November 20th @ 7p.m.

November Beginning 4-H
- November 3rd @ 6p.m.

Project Skills Day
- January (Details TBD)

Tattler Poll Results

What is your favorite Disney character?

Mickey - 15%
Pluto - 47%
Goofy - 9%
Donald Duck - 14%
Daisy Duck - 9%

Do you enjoy online learning?

Yes - 24%
No - 14%
Sometimes - 62%



Stay connected.

TASSAJARA 4-H

Facebook: @tassajara4h

Instagram: tassajara4h

Submitted by Sara

Halloween Poem

By: Mike and Bree Dreyfuss

Horror movies
at night
Lost in the dark
Last of October
Owls Hoot
Witches Laugh
Eek! Ghosts!
Especially Scary, No more sugar!



Tollhouse Chocolate Chip Cookie Recipe

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

Directions:

Step 1: Preheat oven to 375° F

Step 2: Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Step 3: Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Enjoy!

Copied from: verybestbaking.com/toll-house/recipes/original-nestle-toll-house-chocolate-chip-cookies



Drawing Submitted by Ashvin



Drawing Submitted by Arthi

