

January

2011



Playing in the Snow

Left to Right

Ginnie Gill (Tabitha's daughter)

Jamie Martin (Lori's daughter)

Avery Baird (LeiLani's son)

PAW PRINTS

Happy New Year



We are so excited to be starting the new year off with great news from the Ranch. **Zoe, our miniature donkey is pregnant!** Zoe and Wilson will have their first baby and we can't wait to see it.

We have been suspecting that she might be pregnant but it was confirmed by the vet this month that she is definitely expecting.

We are hoping that she will have the baby before the beginning of camp so that all of our campers will be able to enjoy the foal.

Did you know.....

The gestation period for a donkey is a whole year long.

The male donkey is a Jack and a female donkey is a Jennet. The baby is called a foal.

A miniature donkey can live 25 to 30 years.

Here is a picture of her at the vet's office patiently waiting to see the ultrasound picture of her baby.

Zoe is only around 34" tall so think how tiny her baby will be. A baby mini weighs about 20 to 30 pounds when first born.



We told you that we would share our favorite recipe from the Holiday Baking Day we had here at the Ranch and here it is. This recipe is rated favorite not just for taste but also because it is so easy.

Chocolate Mint Truffles

Ingredients: 1 Pkg. Oreo Chocolate Mint Cookies, 2 Pkg. Cream Cheese(8 oz), Candy coating for dipping such as Almond Bark.

Directions: Chop the Cookies up into fine crumbs in the food processor, Mix with 2 packages of cream cheese (best at room temperature). Chill for 2 hours. Roll into 3/4 inch size balls and place on cookie sheet covered with wax paper. Chill for 30 minutes. Melt the dipping chocolate. Drop a chilled ball into the melted chocolate. With a fork gently roll over the ball coating it completely and lift out of the chocolate and place back on wax paper. Ready to eat as soon as coating has completely cooled and is hard. These may be decorated in a variety of ways.

Dutch Oven Recipe of the Month

Mountain Man Breakfast

What you need:

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 doz eggs

Directions:

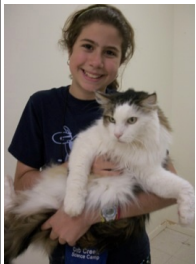
The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Slice and server like quiche.

Tip: Dutch Ovens may be put in the oven if you don't wanting to build a cooking fire outside in this weather.

Mural Painting in the ALC



The home of Buster and Dallas, our Maine Coon Cats, is receiving a facelift. The room in the Animal Learning Center where they live, is getting a bright and colorful paint job. Tabitha and Alyssa are working on a mural design that will encircle the whole room. Think about strawberries, sunflowers, cats, dogs, mice, bubbles, violets and turtles and you may start to get a vision of the plan for this room. It will be fun to play with Dallas and Buster and the other small animals in their big colorful playroom.



Then and Now



This is Wilbur when we first got him. He looks a lot different now. Gained a few pounds I'd say.



This is Orville when we first got him, now look at him. What a beautiful pig!



Art and Science Contest

A big thanks to everyone who sent in entries to the contest. We appreciate the effort and time that was put into the projects.

The contest has ended and we are in the process of separating the entries into categories and starting the judging process.

We will announce the winners in the February newsletter. **If you are a winner you will be contacted directly prior to February 15th.**

Session Availability has been posted online. Before you register check this page to make sure there is room in the session that you are interested in.

Fun and easy Science Experiment.\

Cut Ice Cubes in Half Like Magic

Speed up the melting process of ice with the help of a little pressure. Cut a piece of ice in half like magic and learn how this process relates to ice skating.

What you'll need:

One ice cube

A piece of fishing line (or something similar) with a weight tied to each end

A container

Some kind of tray to keep things from getting wet

Instructions:

1. Turn the container upside down and put it on the tray.
2. Place the ice cube on top of the upside down container.
3. Rest the fishing line over the ice cube so that the weights are left dangling over the side of the container.
4. Watch it for around 5 minutes.

What's happening?

The pressure from the two weights pulls the string through the ice cube by melting the ice directly under the fishing line. This is similar to ice skating where the blades of a skater melt the ice directly underneath, allowing the skater to move smoothly on a thin layer of water.

Registration forms can be filled out online at MyAnimalCamp.com
or calling the office at 573-458-2125

Best Wishes from Cub Creek and Happy New Year!