

NEWSLETTER

December 2025



What's Happening This Month

FOOD BANK OF THE ROCKIES (Monday 9th 9am)
SENIOR COMMODITES (9am)
SNAP (NOW HELPING WITH SNAP APPLICATIONS)
NURTURING PARENTING (MONDAYS 10AM)
TWICE AS NICE THRIFT STORE (COME IN AND CHECKOUT OUR **DAILY** SALES!)

SCHEDULE



MOM TALK 2025

*DATES ARE SUBJECT TO CHANGE

Jul⁷

TUESDAY
10-12

8 & 22

Aug⁷

TUESDAY
10-12

5 & 19

Sep⁷

TUESDAY
10-12

2, 16 & 30

Oct⁷

TUESDAY
10-12

14 & 28

Nov⁷

TUESDAY
10-12

11 & 25

Dec

TUESDAY
10-12

9



Presented by 



Contact

1040 ROSE AVENUE
BURLINGTON CO 80807
719-346-5398
WWW.PRAIRIEFAMILYCENTER@GMAIL.COM

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PRAIRIE FAMILY CENTER

CHRISTMAS BASKETS

DECEMBER 1ST- 15TH

COME ON IN AND APPLY AT OUR OFFICE
1040 ROSE AVE, BURLINGTON CO 80807

MORE INFO CALL US 719-346-5398
WWW.PRAIRIEFAMILYCENTER@GMAIL.COM

Contact

1040 ROSE AVENUE
BURLINGTON CO 80807
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SENIOR COMMODITIES EVERY DAY EATS

PRODUCE: EVERY 2ND THURSDAY
COMMODITIES: EVERY 4TH WEDNESDAY

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WHAT DOES PRAIRIE FAMILY CENTER HAVE TO OFFER?



1. Spanish and English Mom Talk Groups
2. All About Being a Teen Class
3. Digital Learning Classes
4. Financial Classes
5. Nurturing Parenting Classes
6. ASQ - Ages and Stages
7. Circle Talk



8. CATCH Healthy Smiles
9. CATCH Exercise
10. Exploring Foods
11. CBI Fingerprinting
12. ESL - English as a second language class
13. EOC - Bill Relief
14. Emergency Services



15. Mobile Food Pantry
16. In-House Food Pantry
17. Everyday Eats, Senior Commodities
18. PFC Gardens
19. Twice As Nice Thrift Store
20. Application Assistance
21. Referral Services



Prairie Family Center is an equal opportunity provider.

Please note that the programs we offer are all grant funded. Some programs may not run while there is a lack of funding.



www.prairiefamilycenter.com - (719) 346-5398 - 1040 Rose Avenue, Burlington, CO 80807

Food Bank of the Rockies

MOBILE FOOD PANTRY

2ND MONDAY OF EVERY MONTH



Please ask staff for a list of distribution dates!

Prairie Family Center is an equal opportunity provider!

ITEMS NEEDED

- ▶ Your Mobile Food Card
- ▶ If you don't have one, please get one at Prairie Family Center!

USUAL LOCATION

 **Burlington Community Center**
340 S. 14th Street,
Burlington, CO 80807

For More Information : 719-346-5398 Prairie Family Center www.foodbankrockies.org

Contact

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BUILD A PENGUIN

Color and cut out the shapes below. Glue them together to build your very own penguin! Place the penguin onto construction paper to add a fun colorful background.





Classic Sausage Balls

Sausage balls are a timeless holiday favorite. They're deliciously easy and affordable to make. This classic three-ingredient recipe keeps costs low without skimping on flavor, but feel free to jazz things up with extra seasonings.

Prep Time:

10 Minutes

Cook Time:

20-25 Minutes

Difficulty:



Ingredients:

- 1 lb ground pork breakfast sausage (spicy or mild based on preference)
- 2 cups shredded cheddar cheese
- 1 1/2 cups baking mix (like Bisquick)

Instructions:

- 1. Prep:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper for easy cleanup.
- 2. Mix ingredients:**
 - In a large bowl, combine the sausage, shredded cheese, and baking mix.
 - Use your hands to mix everything together thoroughly. The mixture will be thick and sticky — it's a bit of an arm workout, but the results are worth it!
- 3. Form:**
 - Roll the mixture into 1-inch balls and place them on the prepared baking sheet, leaving a little space between each one.
- 4. Bake:** Bake for 20–25 minutes, or until the sausage balls are golden brown and cooked through.
- 5. Serve:** Let cool slightly and serve warm. They're delicious on their own, but a side of honey mustard or ranch makes a great dip!

Tip: Shredding your own cheddar (instead of using pre-shredded) adds extra moisture, helping the sausage balls stay tender. If the mixture still seems dry, add 1–2 tablespoons of milk to make rolling easier.