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

Jul 7

8 & 22

Aug⁷

5 & 19

Sep

2,16&30

Oct⁷

14 & 28

Nov^a

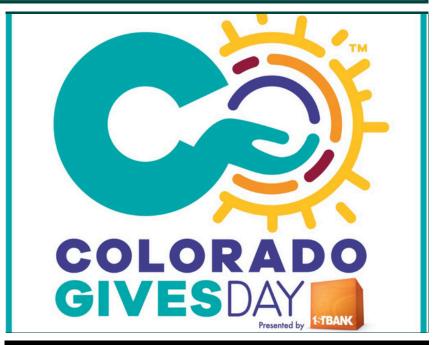
11 & 25

Dec TUESDAY 10-12

9

Contact

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





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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 719-346-5398

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 5. Nurturing Parenting Classes





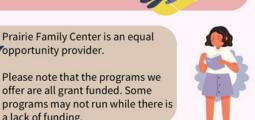
- 8. CATCH Healthy Smiles
- 9. CATCH Exercise

6. ASQ - Ages and Stages

- 10. Exploring Foods
- 11. CBI Fingerprinting
 12. ESL English as a second language
- class 13. EOC Bill Relief



- 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



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a lack of funding.

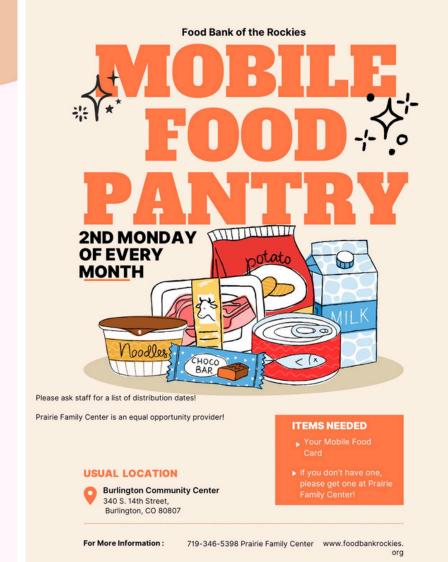
opportunity provider.

Prairie Family Center is an equal

Please note that the programs we offer are all grant funded. Some

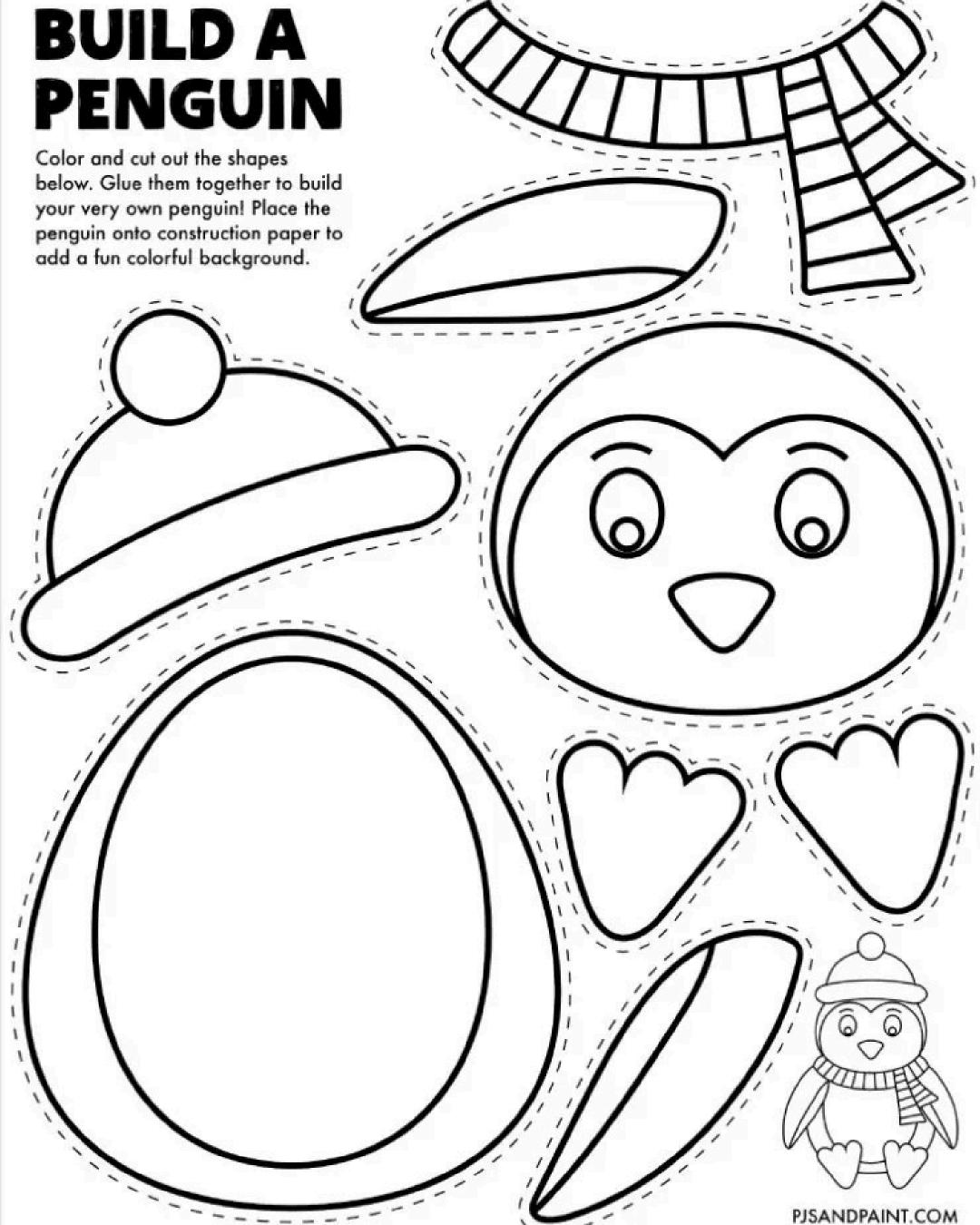
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SENIOR COMMODITIES EVERY **DAY EATS**

PRODUCE: EVERY 2ND THURSDAY COMMODITIES: EVERY 4[™] WEDNESDAY





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:

Cook Time:

Difficulty:

10 Minutes

20-25 Minutes



Ingredients:

- 1 lb ground pork breakfast sausage (spicy or mild based on preference)
- 2 cups shredded cheddar cheese
- 11/2 cups baking mix (like Bisquick)

Instructions:

 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!

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.