

Creative Living with Sheryl Borden

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“Observing our 38th Season”

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COME SEE ME

If you have time and would like to read my blog, you can go to: <http://sherylborden.wordpress.com/>

I would also like to invite you to “like” me on my [Creative Living with Sheryl Borden Facebook page](#). If it’s easier, just type in “**Creative Living with Sheryl Borden**” in the Search Window, and it’ll bring it up.

Happy New Year! “What?” you say - “It’s already February.” You’re right, but I think we need to always remember to work, hope and pray that each year is better than the previous one. Plus, I didn’t get a January Newsletter done, and I wanted to wish each of you a very happy 2014.

I had two tapings scheduled for January 30th, and I was so looking forward to having **Kristine Widtfeldt** and **Carlie Robertson** from [Close to My Heart](#) in Pleasant Grove, Utah here to tape again. Unfortunately, due to one airline no longer operating into Clovis, New Mexico, and the problem of having to take another airline with multiple connections, they decided to skip January and try again for Fall. Knowing that I live in the “middle of nowhere” (as one guest told me,) I realize how hard it is to get flights to this area. In fact, I’m always amazed at how many people we have come into our little town each year to tape segments for “**Creative Living.**” I feel very fortunate that we are able to provide extremely good coverage in exchange for these talented people being willing to come here to tape with me.

This new year is also bringing with it another Auction fundraiser for KENW. For 38 years, we’ve held our Auction in June, but this year the online Auction will begin April 21st and continue through the 30th. And, we are also bringing back the “live, on-air” Auction, and it will be on April 22nd, 24th and 26th -- and from all the comments I’ve heard from people, our viewers are very excited about this addition.

But, with the Auction being 5 weeks earlier, I’m really having to work hard to “make it happen.” I had a training session in mid-January for this year’s Auction Coordinators, and I have one of the best groups I’ve ever had. So, if one of them calls, emails or comes to see you, please say “yes” to their request to donate something for our Auction. That way, everyone wins! Our Auction minimum donation is only \$50, so if you have something that you would share with us, please email me at sheryl.borden@enmu.edu, and we will get it posted on the web, and you’ll be noticed by millions of potential customers. The auction website is: <http://auction.kenw.org>

To unsubscribe, e-mail me at: sheryl.borden@enmu.edu

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In between taping and working on the Auction, I'm putting the finishing touches on a new Creative Living booklet called the 6700 series. It will be posted on the web around the end of February. Our website is: <http://kenw.org/creative-living-booklets>

There will be five sections to the booklet: Foods and Nutrition, Clothing & Fashion, Home, Health and Hearth, Miscellaneous, and Crafts. We do the booklet in this manner so people can download just the section or sections they are interested in - or download the entire booklet. It also makes the downloading process much quicker by having the various sections instead of one extremely long booklet.

With Valentine's Day coming up, I thought I'd share an idea with you from Wilton. Maybe you've already tried making treat pops, but if not, here are some tips. There may be similar products from other companies, but the Wilton treat pops are the only ones I'm familiar with, and they are especially nice for children - and there's little clean-up so tiny hands can handle them as well.

What is a treat pop?

A treat pop is a portable cake and icing treat assembled in a see-through container. Use the stick on the bottom of the treat pop to push the layers of cake and icing — or a sweet favorite treat and filling — up as you eat it.

Types of cake for your treat pops

Begin with your favorite recipe or cake mix. There are three convenient ways to make circles of cake perfectly sized for your treat pop!

- **Cake circles.** Use the 12 in. x 18 in. x 1 in. jelly roll pan. Prepare cake batter following recipe directions. Bake and cool cake completely according to pan package directions. Cut out cake rounds using the smallest round (1 3/4 in.) cutter from 101 Cookie Cutters Set.
- **Mini whoopie pies.** Use the mini whoopie pie pan. Prepare whoopie pie batter following recipe directions. Bake and cool according to pan package directions.
- **Mini cupcakes.** Use the mini muffin pan. Prepare batter following recipe directions. Spray mini muffin pan with non-stick spray and fill cavities half full. Bake and cool following pan package directions. Use a knife to cut crowns off of mini muffins to level tops, if necessary.



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Making treat pops

Kids and adults alike love creating and eating Treat Pops! Wilton makes these amazing treats easy by showing you how to create layers of sweetness in a clear, portable container. They're fun for any celebration, season, party or simply "just because."

Step 1: Make the Cake

Make mini cake rounds. Prepare batter following recipe directions. Bake and cool completely according to pan package directions.

Step 2: Assemble treat pops

Prepare buttercream icing. Place mini cake rounds in treat pops container. Use a disposable bag fitted with tip 230 and icing to pipe a swirl from back edge following the curve of the container then filling in the center. Repeat to add more layers.

Step 3: Finish

Finish layering with a mini cake round on top. Use a disposable bag fitted with tip 32 and icing to pipe a swirl on top.



I wish everyone a wonderful Valentine's Day - regardless of how you celebrate it.

See you next month.

Sheryl
