



What's Happening at Luna Friday, 12/15/2023 ☺



**Ending Week 17 and the Fall 2023 semester!
Luna Community College will be closed Monday,
December 18, 2023 – Tuesday, January 2, 2024.
Here's what's
happening at Luna.**

Allied Health



Contact us about Spring 2024
Registration



Allied Health/Public Service

Program	Who to Contact for Help
Allied Health Pre-Nursing Certificate	Yvonne Pina 505 454-2525, ypina@luna.edu Vanessa Torres 505 454-2566, vatorres@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Emergency Medical Technician – Basic Certificate	Allen Sanchez alsanchez@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Community Health Worker (CHW) Certificate	Denise Fox 505-454-5382, dfox@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Allied Health Associate of Applied Science Degree (AHAS) Allied Health Certificate (AHC)	Carol Linder 505-454-5387, clinder@luna.edu

Certified Nursing Assistant (CNA) Certificate Licensed Substance Abuse Associate (LSAA) with an AAS and 2 electives	
Surgical Technology AAS in partnership with San Juan College	Maxine Chapman 505-566-3492, chapmanm@sanjuancollege.edu Carol Linder 505-454-5387, clinder@luna.edu
Criminal Justice Associate of Arts Degree (CJUS) Criminal Justice Certificate	Kimberly Baca 505-454-2540, kbaca@luna.edu
Dental Assisting Certificate Fall 2024	Gloria Pacheco 505-454-2528, gpacheco@luna.edu Denise Fox 505-454-5382, dfox@luna.edu

Student Success Center Specialists are also available to provide advisement and registration. Contact 505-454-2549
studentsuccess@luna.edu





Emergency Medical Technician EMT – Basic

12 Hour Certificate – one semester

12 Students max

The Certificate in Emergency Medical Technician - Basic prepares individuals to sit for National Registry EMT certification exam.

DATES: January 16 – May 10, 2024

CLASS TIMES

Mon and Wed 5:30-9:30 PM

Fridays 4:00-8:00 PM

For more information about registration details, fees and requirements **Contact:** Allied Health and Public Service Department at Luna

Amberlyn Gonzales, Admin Asst, 505-454-5303 Ext: 1022 ambgonzales@luna.edu Dr. Carol

Linder, Director, 505-454-5387 Ext: 1404 clinder@luna.edu

Allen Sanchez, Instructor, 505-470-7444 alsanchez@luna.edu

Camille Atkinson, Northern New Mexico WIN Navigator, 505-356-9791, camillea@ncnmedd.com



Supported by the Northern
NM Workforce Integration
Network (WIN) grant with
Integrated Education and
Training (IET) Adult
Education and a WIN
Navigator



Bookstore and Café'

The Bookstore/Cafe will be closed from December 11, 2023 thru January 03, 2024. We wish everyone a safe and happy much needed winter break.

Luna Strong and tbh are here for you!

Luna is partnering with tbh: an online mental health platform that helps you take charge of your mental health! With tbh, you get FREE access to mental health support online and on your schedule (weekends, holidays — you name it). You can sign up for:

- 1:1 sessions (if you want to work independently) or group support (if you like to do less talking and more listening), all led by diverse therapists.
- Conversations are private and designed as a safe space for you to address any topic you wish!
- Visit <https://tbh.us/luna> to sign up. If you have questions or concerns, text tbh at (415) 895-3932

**ATTENTION
LUNA
STUDENTS**

**ENJOY FREE ACCESS
TO MENTAL HEALTH
SUPPORT**

**FREE VIRTUAL
SESSIONS WITH
TBH THERAPISTS.**

**SCHEDULE YOUR FIRST
SESSION TODAY**

www.tbh.us/Luna

Luna Strong

Everyone,

Before you leave for the semester, we have potatoes, good looking honeydew melons, block cheese and shredded cheese in the kitchen tiendita and refrigerator. Please take what you need as I'd like to have all this gone by Friday, Dec. 15, 2023. - Crystal Western Ford



What's Happening This Weekend and Beyond...

CITY OF SANTA
ROSA

\$10
VENDOR FEE



Holiday
**CRAFT
FAIR**

*FOOD/GIFTS CALL MAYOR @
*ART/CRAFTS (505) 507-1119
OR

ILFELD TESSA GAUNA @
WAREHOUSE (575) 472-3404
8 AM - 3 PM



16
DEC

City Of Santa Rosa, NM

SANTA ROSA NM

Joseph's

Holiday Party

SATURDAY NIGHT

SATURDAY NIGHT

DOORS OPEN 8PM

9PM-1AM \$10 COVER
DEC 16TH, 2023

SANGRE
JOVEN

FEATURING

B & X SOUND



Springer December Events

Drop-off Thru Dec. 16 3rd Annual "Share the Warmth" Drive –unwrapped hats, gloves, scarves, socks, and mittens donations can be dropped off at City Hall or the Springer Fire department between 8:00 AM-5:00 PM or by contacting any Springer firefighter. Donations go to local Springer children. Contact Craig Eppler with any questions at 575-707-0265 or springerfire@gmail.com.

December 1 (Friday) – Christmas cookie drop-off. Anyone interested in donating a batch of cookie for the X-mas Tree lighting on 12/3 should contact Luella Smith at 575-707-1354 and drop cookies off at City Hall before 5 PM.

December 2 (Saturday) – 2022 Christmas Bazaar at St. Joseph's Parish Hall. (9 AM to 2 PM). Contact Judy Phelps for more information or to reserve a booth space at 575-447-3967.

December 3 (Sunday) – Christmas Tree lighting in Museum park with Hot Chocolate and Cookies being served at 6:00 PM.

December 5 (Tuesday) – Silver Spurs Cowbell Bazaar at the Methodist Church from 8:30 AM – 2:30 P.M.

December 15 (Friday) – Home and Business Lighting applications should be turned into City Hall before 5 PM. Applications for the home and/or business lighting contests may be picked up at City Hall.

December 16 (Saturday) – Home and Business Lighting Contest Judging is from 6 to 9 PM, so turn on your lights! (Prizes for both home and business category winners are 1st—\$100 ; 2nd -\$75; and 3rd—\$50).

December 17 (Sunday) – Light parade - Anyone who wants to decorate their vehicle should plan to line up by the nursing home at 5:30 PM with the parade scheduled to begin at 6:00 PM. Prizes for the top three floats will be awarded - 1st—\$100, 2nd—\$75 3rd—\$50. After the parade, at Museum park, the winners will be announced and prizes handed out for both the parade and the Home and Business lighting contests.

December 19 (Tuesday) Springer Elementary Christmas Program will be held at 6:00 P.M. The Town of Springer, Mayor Boe Lopez, and Trustees will pass out goody bags to the children after the performance.



New Mexico Christmas Word Scramble

(See next page for answers).

1. apiotitnes
1. amsstrich
2. mecrebed
3. sotcohicbsi
4. stealma
5. owns
6. rreeeind
7. hsglei
8. lauirmain
10. lagne
11. ramgen
12. sejus
13. emoistetl
14. nsanmow
15. sotnrneam
16. sigtf
17. saceldn
18. ymra
19. hpjeos
20. sadenaclih



Answer Key

New Mexico Christmas Word Scramble

1. Poinsettia
2. Christmas
3. December
4. Biscochitos
5. Tamales
6. Snow
7. Reindeer
8. Sleigh
9. Luminaria
10. Angel
11. Manger
12. Jesus
13. Mistletoe
14. Snowman
15. Ornaments
16. Gifts
17. Candles
18. Mary
19. Joseph
20. Enchiladas



Christmas

Word Search

Name: _____

K	C	D	S	L	E	I	G	H	R
V	V	H	F	A	M	I	L	Y	E
U	K	J	R	N	G	F	J	B	I
L	F	I	C	I	X	I	A	J	N
B	Q	N	A	M	S	O	F	T	D
E	O	G	N	E	F	T	F	T	E
L	X	L	D	R	U	A	M	O	E
L	Q	E	L	R	R	F	F	A	R
S	R	U	E	Y	B	O	F	M	S
M	Y	P	S	N	O	W	M	A	N

Word list:

BELLS
CANDLES
CHRISTMAS
FAMILY
GIFT
JINGLE
MERRY
REINDEER
SLEIGH
SNOWMAN







MERRY CHRISTMAS



Holiday Recipes

BISCOCHITOS: TRADITIONAL NEW MEXICAN COOKIES

<https://somethewiser.com/2014/12/bisc-cookies.html>

YIELD: 3 DOZEN

PREP TIME: 40 minutes

COOK TIME: 12 minutes

TOTAL TIME: 52 minutes

INGREDIENTS:

3 cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon salt

3 teaspoons crushed anise seed

zest of one orange

1 ¼ cups lard

¾ cup sugar

1 large egg

1 teaspoon pure vanilla extract

FOR THE TOPPING

1 cup sugar

2 teaspoon ground cinnamon

INSTRUCTIONS:

In a medium bowl, sift together flour, baking powder, and salt. Whisk in the crushed anise and orange zest.

In a separate large bowl, combine the sugar and lard. Then, using an electric mixer, beat the lard and sugar until light and fluffy - about 3 minutes. Add the egg and vanilla and beat to combine. Gradually beat in the flour mixture and stop as soon as mixture is combined. Dough will be crumbly and more like a pie crust dough and than a normal cookie dough (see picture in post above).

Using your hands, work the dough into a ball, like you would a pie crust, incorporating all the loose pieces of flour mixture. Then, wrap in plastic and refrigerate dough for 30 minutes.



Preheat oven to 350 degrees Fahrenheit. Line baking sheet with parchment paper or silpat. In a small bowl, combine the sugar and cinnamon for topping.

Take the chilled dough and separate it into 3 balls, roughly the same size. Take one dough ball at a time and work it in your hands, kneading it until it is soft and smooth. If it feels crumbly when you try to roll it out, just knead it a little more until it comes together - the lard needs a little extra help. On a lightly floured surface, roll out dough to $\frac{1}{4}$ inch thickness. Cut out cookies (I used a 2 $\frac{1}{2}$ inch circle cutter and a 2 $\frac{1}{2}$ inch star cutter).

Place cookies on lined baking sheet and bake until just barely golden and set, about 10 to 12 minutes (be careful not to over Cook!). Let cookies cool for 10 minutes on the pan (they will crumble if you take them off any sooner). While they are on the pan, sprinkled them with some cinnamon and sugar on top. When they've cooled for 10 minutes, you can then carefully dunk them into the sugar mixture. Place on cookie rack until completely cooled.

NOTES

Traditional Biscochitos use lard and taste better because of it, but you can substitute vegetable shortening if you can't find lard.

Cranberry Bread with Orange Glaze

<https://natashaskitchen.com/cranberry-bread/>

Orange Glazed Cranberry bread is loaded with juicy cranberries with a moist and tender crumb. This stays moist for a few days after it's made so it's perfect as a homemade Christmas gift.

Author: Natasha Kravchuk

Servings: 8 people (makes 1 loaf)

Calories: 326

Prep Time: 10 minutes

Cook Time: 50minutes

Total Time: 1hour

Ingredients

Cranberry Bread Ingredients

1 1/2 cups all-purpose flour

1 tsp baking powder

1/4 tsp salt

1/4 cup milk, room temperature

Zest of 1 large orange, divided

1/4 cup orange juice, freshly squeezed

6 Tbsp unsalted butter, softened

3/4 cup granulated sugar

2 large eggs, room temperature

1 1/2 cups fresh cranberries, rinsed and patted dry

1/2 Tbsp all-purpose flour

Orange Glaze Ingredients:

1 cup powdered sugar



1 1/2 Tbsp freshly squeezed orange juice, or to reach desired consistency

1 tsp orange zest, reserved from the orange above

Instructions

How to Make Cranberry Orange Bread:

Prep: Preheat oven to 350°F. Butter a 6 cup (8 1/2 by 4 1/2 bread loaf pan) then dust with flour, tapping out the excess flour.

In a medium mixing bowl, whisk together: flour, baking powder, and salt. Set aside.

In a measuring cup, combine together milk, zest of 1 orange (Reserve 1 tsp zest for the glaze), and orange juice. Set aside.

In a large mixing bowl, cream together butter and granulated sugar on medium/high speed (2-3 minutes on high speed). It won't be smooth, just combined. Beat in 2 large eggs, mixing until well incorporated.

Add flour mixture in 2 parts, alternating with the milk mixture and mixing on medium/low speed just until incorporated with each addition. Scrape the sides of the bowl with a spatula as needed.

Toss cranberries with 1/2 Tbsp flour then fold them into the batter just until incorporated. Spread the batter into your prepared pan and bake for 45-50 min at 350°F until golden on top and a toothpick inserted into the center comes out clean. Let cool in pan 10-15 minutes then run a cake release tool or knife around the edges and transfer the loaf to a wire rack to cool completely before glazing.

To Make the Glaze:

In a separate bowl, stir together powdered sugar, orange juice and reserved teaspoon of zest. Stir until smooth. It should have a drizzling consistency. Add more orange juice to thin it out or powdered sugar to make it thicker.

Copyright © 2023 Natasha's Kitchen

Reminders

- All committees, departments, and individuals with information to share are encouraged to send their knowledge to sgoodyear@luna.edu each week by 5:00 P.M. on Wednesday (unless otherwise noted) for inclusion in the week's update. If you miss a deadline, don't worry, your information will be included in the following week's update. When possible, your information should be in tidy bullet points that can easily be added to the basic update format. It is also helpful if you respond to the request for information for the week of update in the reminder email that was sent out, as it makes it easier for me to find and included what you send in the update. Please submit any pictures in the form of jpegs.
- Thanks to all who shared information for this week's edition of "What's Happening at Luna."
- If you missed an edition of "What's Happening at Luna," find it here: https://luna.edu/whats_happening.

