



The Volunteer Dispatch

A monthly volunteer newsletter from Manatee Village Historical Park

Issue Four, December 2020

In this issue you will find...

Page 1.....	Important Updates: Holiday Closures, <i>Medicine in Manatee</i> , & COVID
Page 2.....	Volunteer Opportunities: History Day Judges Needed
Page 3.....	Special Events: A Digital Old-Fashioned Christmas
Page 4.....	Foodie Fun



A Note from MVHP:

Happy Holidays, everyone!

Have questions or suggestions? Please don't hesitate to reach out! You can contact me directly at **allyson.oleary@manateeclerk.com** or by calling

941-749-7165.

Best wishes,

Allyson O'Leary

Education + Volunteer Coordinator

Important Updates

Holiday Closures

Upcoming Closures:

Manatee Village Historical Park will be closed to the public on December 24, 2020 through January 3, 2021.

Manatee Village Historical Park will re-open by appointment to the public on January 4, 2021.

MLK Day:

Manatee Village Historical Park will be closed to the public on January 18, 2021 in observance of Martin Luther King, Jr. Day.

Medicine in Manatee Exhibit Preview

Have you had a chance to come in and see *Medicine in Manatee* yet? We would love for our volunteers to see the new exhibit before the general public!

To schedule your exhibit visit before we close for the holiday season please contact Allyson O'Leary at allyson.oleary@manateeclerk.com.

COVID Update

Manatee Village Historical Park is continuously monitoring the latest information regarding COVID-19. At this time, we are still open to the public in a limited capacity and we will continue to postpone volunteer return to Manatee Village Historical Park.

As a reminder, your volunteer positions will be held for you until such a time as it is safe for you to return.

If you would like to schedule a visit please call 941-749-7165 or visit our website at <https://www.manateevillage.org/>

Volunteer Opportunities

Judges Needed for Manatee History Day Student Competition

Are you interested in judging student history projects?

Manatee History Day (MHD) is the local affiliate of National History Day, a nationwide contest designed to interest students in history and encourage them to learn about history through primary research. This year's contest theme is "Communication in History: The Key to Understanding." All projects submitted to MHD will be required to relate back to this theme.

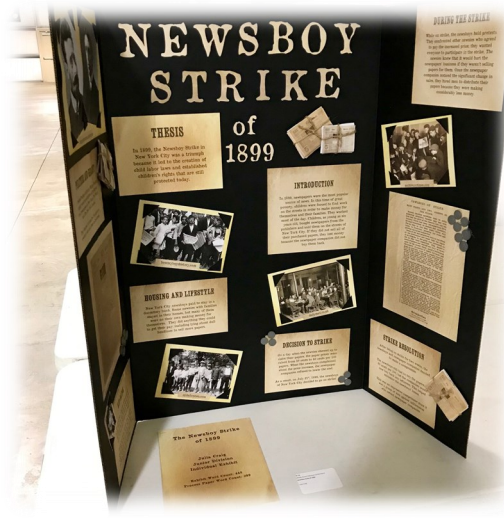
Historical papers, documentaries, exhibit boards, websites, and performances are the five kinds of entries students can create and you could potentially judge.

For the health and safety of everyone involved, this year's contest will be completely **virtual**. This means you'll be able to judge projects from the comfort of your own home!

If you are interested in judging student projects for MHD please contact Allyson O'Leary to receive an **MHD Judge Packet**.

The **MHD Judge Packet** must be completed in order to help judge projects.

941-749-7165 or allyson.oleary@manateeclerk.com



Special Events

Digital Event: *A Digital Old-Fashioned Christmas*

Unfortunately, Manatee Village will not be able to host an in-person, onsite holiday event this December.

However, you can still celebrate the holidays with us digitally!

Manatee Village Historical Park presents:

Free online program, no sign-up required!

Available December 16th at 12:00pm — January 3rd

Pomander tutorial!
A refreshing & easy
Holiday craft

Our version of
“The Night Before
Christmas”

Cookie tutorial!
A fun & delicious
recipe

For more information & to access the video when released, visit:

www.ManateeVillage.org/Events

Foodie Fun

Spicy Brownies

Allyson's go-to home-made brownie recipe for the holidays requires you to use some cayenne! Check out the spicy brownie recipe below!

WARNING: This recipe is spicy!   

Ingredients for the Brownies:

- ◇ 1 1/2 cups unsalted butter
- ◇ 12 ounces semisweet baking chocolate
- ◇ 6 large eggs
- ◇ 1 3/4 cups sugar
- ◇ 1 tablespoon vanilla extract
- ◇ 1 1/2 cups all-purpose flour
- ◇ 1 teaspoon salt
- ◇ 1 teaspoon ground cinnamon
- ◇ 3/4 teaspoon cayenne pepper

Ingredients for the Topping:

- ◇ 1 cup dark chocolate chips
- ◇ 1 tablespoon unsweetened cocoa powder
- ◇ 1 tablespoon powdered sugar
- ◇ 1/4 teaspoon cayenne pepper

Directions for Baking the Brownies:

1. Pre-heat oven to 350 degrees F.
2. Melt butter and baking chocolate together in the microwave. Allow to cool.
3. Whisk eggs, sugar, and vanilla together.
4. Once the chocolate mixture has cooled a little, whisk together the egg mixture and chocolate mixture.
5. Then, stir in the flour, salt, cinnamon, and cayenne.
6. Add chocolate chips to the batter.
7. Grease a 9x13 baking dish and pour the batter into the dish.
8. Bake for 35-40 minutes.
9. Allow the brownies to cool completely before adding the topping.

Directions for the Topping:

1. Mix cocoa powder, powdered sugar, and cayenne pepper together.
2. Use a sifter to dust the brownies while they are still in the pan.