| REINDEER MORSELS | oven at 300 |
| :--- | :--- |
| 3 cups popped popcorn | 3 cups bugles, nacho flavored |
| 2 cups pretzel sticks | 1 cup cheerios |
| $1 / 3$ cup margarine | $1 / 2$ tsp. chili powder |
| 1 finely diced garlic clove | $1 / 4$ tsp. garlic powder |

Mix all ingredients together. Spread on ungreased baking sheet and bake for 15 minutes, stirring twice. Cool. Store in tight container

## REINDEEER CHOW

1 bag chocolate chips, 12 oz. 1/3 cup peanut butter
6 cups Crispix 1 cup powdered sugar

Microwave chips 1 minute and stir, should be melted
Add PNB. Stir well
Pour cereal into large bowl and cover with chocolate mixture
Spoon sugar into large zip lock bag. Add cereal mix, seal and shake well.

Serve separately or mixed together.

## REINDEER ROUGHAGE

| Saltine crackers | Raisins |
| :--- | :--- |
| Peanut butter | M\&Ms |

Spread single square crackers with peanut butter.
Place two pretzels near the top edge to act as antlers
Place two raisins for eyes and a red M\&M for the nose

The Reindeer Races are all about the fun. Adding little things like reindeer faces to peanut butter crackers is a simple way to add to the joy of the afternoon.

This activity is best performed at 2:00 so at the end of the race, it will be coffee time and a logical break for the reindeer goodies. Also, other people will be gathering for coffee and may become interested observers of the race if it is held in the social area.

