POW - PLEDGE TO PARTY!

The outdoor community has the power to shift our nation’s response to the climate crisis. Join POW (Protect Our Winters) for an evening of food, drink, music and inspiration as we hear from outdoor leaders on their journey to climate advocacy.

POW will be in Denver for a few days this week, from January 29th through January 31st. Your ticket to party is your pledge to vote (that’s right, they’re already thinking elections). Just text POW PARTY to 52886 and follow the instructions to lock in your ticket. That’s it!

Party Location: McNichols Building, 144 W Colfax Ave, Denver, CO 80202 - Doors open at 6 PM

If you’re still in town on the 31st, join POW, Caroline Gleich, Jeremy Jones and Clare Gallagher in Denver at the Colorado State Capitol to show the outdoor community's support of youth activists and rally around climate change. This is all about protecting the places we love, and the outdoor experiences that define us, from the impacts of climate change.

Rally begins at 1:30 PM

W2'S NOW AVAILABLE

W2's are now in and available for pickup. The Administrative front desk staff will distribute W2's during the hours of 3 pm to 5 pm daily for you to come in and pick up your W2. You can also access this information online through our website at www.skitaos.com/staff. Any W2's that have not been picked up by January 30th will be mailed to the address we have on file for you.

CALLING ALL TALENT!!

The Staff Party on February 7th will be an open mic/ talent show.

To sign up for a slot please email Suzie at suzie.benton@skitaos.com with what you would like to do, what you need for set-up and how much time you think you'll need.
FOR THE SLOW COOKER:

cooking spray
1 cup Bob’s Red Mill Steel Cut Oats (*do not substitute quick-cooking steel cut or rolled oats)
1 large Granny Smith apple, cored, and diced
1/2 cup fresh cranberries
3 tablespoons pure maple syrup
1 tablespoon pure vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom (optional)
2 pinches of kosher salt
4 and 1/2 cups unsweetened almond milk, plus more for serving

TOPPINGS:
chopped or julienned apple
almond slices/chopped almonds
dried cranberries
turbinado sugar/maple syrup
ground cinnamon

DIRECTIONS

Spray a 2-quart or 4-quart slow cooker insert lightly with cooking spray. If you are using a larger volume slow cooker, be sure to double the recipe quantity as this quantity will not cook properly in a 6-quart slow cooker. Slow cookers that run HOT might cause the cooking liquid to evaporate more quickly. This may result in slightly thicker skin or crust developing on the surface of the oats (see below) or sides of the insert. When in doubt, reduce the cook time and adjust as necessary.

Combine the steel cut oats, diced apple, cranberries, maple syrup, vanilla extract, cinnamon, cardamom, salt, and almond milk. Stir to mix thoroughly. Cover and cook on low heat for 6 hours (for firmer oats) to 8 hours (softer oats with the slightest chew), stirring once or twice if possible (if cooking overnight, you can skip this step). As the oats are cooking a thin, dark colored skin may form on top of the oats and they will look slightly dry at first glance. Don’t worry. Go ahead and stir the oats well until they are creamy and smooth, the skin will be absorbed and incorporated by stirring. If you prefer looser oats, stir in an additional half cup or so of almond milk. Serve hot and garnish with toppings as desired.

Leftover oats can be stored in a container in the refrigerator. I always add a generous splash or milk or water before reheating – it loosens the oatmeal and improves the texture tremendously!