



CELEBRATION PACK



**COLLEGE
OF NURSING**

VIRTUAL CELEBRATION | May 15th 9:00am

CLASS OF 2020



You worked so hard and showed us what resilience looks like. Now it's time to celebrate, safe at home.

1. MEAL PREP.

Celebrate from home, New Mexico-style. Make these simple treats & cocktails or order from your favorite local restaurant.

2. Time to DECORATE.

Print, cut and hang your Lobo Nurse Grad themed decorations. Not your style? Use one of the zoom backgrounds found on hsc.unm.edu/college-of-nursing/about/events/class-of-spring-2020.html

3. WEAR your Lobo gear.

Wear whatever makes you proud to be a lobo nurse grad. UNM tee, scrubs or cap & gown.

4. CELEBRATE.

Join us for the Virtual Celebration on May 15th 9AM. Plan your own special event. You did it!

SHARE THIS CELEBRATION PACK WITH FAMILY AND FRIENDS.

We know you will be creative with your social distancing celebration. Zoom parties, parades, insta stories - we cannot wait to see you celebrate!

Use **#LOBONURSEGRAD** and tag us  UNMCON  UNM_CON  UNM_CON

BISCOCHITOS RECIPE

Makes about 6 dozen medium-size cookies



COOKIES

- 5 to 6 cups all-purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 pound lard, at room temperature
- 1 cup granulated sugar
- 3 large eggs
- 1 1/2 tablespoons ground anise seeds
- 1/2 cup orange juice, fresh or from concentrate
- 1 ounce (2 tablespoons) whiskey

TOPPING

- 1/4 cup granulated sugar
- 3/4 teaspoon ground cinnamon

FOR THE COOKIES

Preheat oven to 425° F.

Sift together 5 cups flour, baking powder, and salt.

Beat lard in electric mixer, gradually adding sugar until extremely light and fluffy; about 8 minutes. Stop mixer every couple minutes to scrape down sides of mixing bowl. Add eggs singly, beating in each one before adding the next. Mix in dry ingredients, beating only until incorporated. Add anise seeds, whiskey, and orange juice. A stiff, pie-crust-like dough is what you're after. Add some or all of remaining flour, as needed, to get proper consistency.

Spoon dough into cookie press, if you wish. Push out dough into shaped cookies on ungreased cookie sheets. If you don't have a cookie press or prefer to make them with cookie cutters, the dough can be rolled out 1/4 inch thick on floured work surface and cut into favorite shapes, then arranged on cookie sheets. In either case, avoid handling the dough more than necessary.



RECIPE FROM NEWMEXICO.ORG

SALSA RECIPE

Makes about 2 cups.

It can easily be whipped together, and keeps for 3 to 5 days.

- 14- to 15-ounce can crushed or diced tomatoes, with juice, “fire-roasted” if you wish
- 1/2 medium white onion, finely diced
- 1 garlic clove
- 1/2 teaspoon white or cider vinegar
- 1 teaspoon or more crushed New
- Mexican red chile pequin or other crushed hot red chile
- Salt



Combine tomatoes, onion, garlic, vinegar, and a small amount of chile in a blender and puree. Taste and add more chile as you wish for zip, and salt to taste. Pour into a bowl and refrigerate until needed.

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RECIPE FROM NEWMEXICO.ORG

SANDIA SUNSET LEMONADE

NON-ALCOHOLIC



INGREDIENTS

- 6 cups cubed seedless watermelon , chilled (2 lbs after peeling)*
- 4 cups cold water
- 3/4 cup fresh strained lemon juice , chilled
- 2/3 cup granulated sugar (more or less to taste)
- Ice and fresh mint for serving

INSTRUCTIONS

- Add watermelon to a blender and pulse until well pureed (there should be about 4 cups). Pour through a fine mesh strainer into a bowl.
- In a large pitcher whisk together water, lemon juice and sugar until sugar has dissolved. Stir in pureed watermelon. Stir in ice and mint (alternately add ice and mint directly to individual cups and pour lemonade over). Store in refrigerator.

*If you don't have time to chill the ingredients then just use more ice in place of some of the water.



LOBO CHERRY & SILVER COCKTAIL

ALCOHOLIC



- 2-ounce Silver Tequila
- 6-ounce limeade (from frozen concentrate)
- 5 frozen sweet cherries on the bottom

LOBO SALUD SANGRIA

ALCOHOLIC

4 to 6 servings

INGREDIENTS

- ½ cup sugar
- ½ cup water
- 1 stick cinnamon or canela
- 3 limes, 2 juiced and 1 sliced
- 1 orange, sliced
- 1 bottle (750 ml or a fifth) hearty red wine, such as Zinfandel or Cabernet

INSTRUCTIONS

- In a saucepan, combine the sugar, water, and cinnamon stick. Bring to a boil and cook only until the sugar dissolves. Set aside. This can be done days ahead.
- Remove the cinnamon stick from the sugar syrup. Combine the syrup with the lime juice, lime slices, orange slices, and wine. Mix to combine well. Serve over ice in stemmed or tall glasses.



SIGNS



INSTRUCTIONS

1. Print out the PDF on your home printer.
2. Take a picture with your sign and share it on Instagram using [#LoboNurseGrad](#)
3. Hang your sign in your window or on your door. Share with your family & friends.



CLASS OF

2020

I did it!

I GRADUATED from



CLASS OF

2020

PROUD of our



GRADUATE.

DIE CUTS

CLASS OF
2020

INSTRUCTIONS

1. Print out the PDF on your home printer.
2. Cut out the shapes with scissors.
3. Hang up the shapes.

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DIE CUTS

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DIE CUTS



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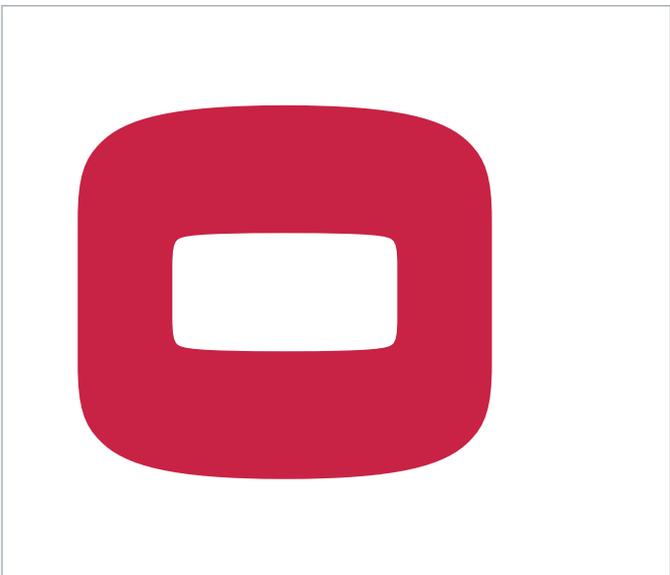
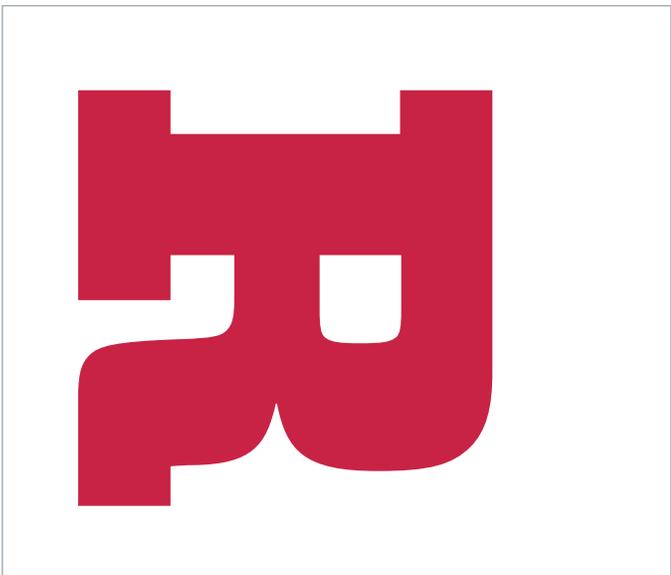
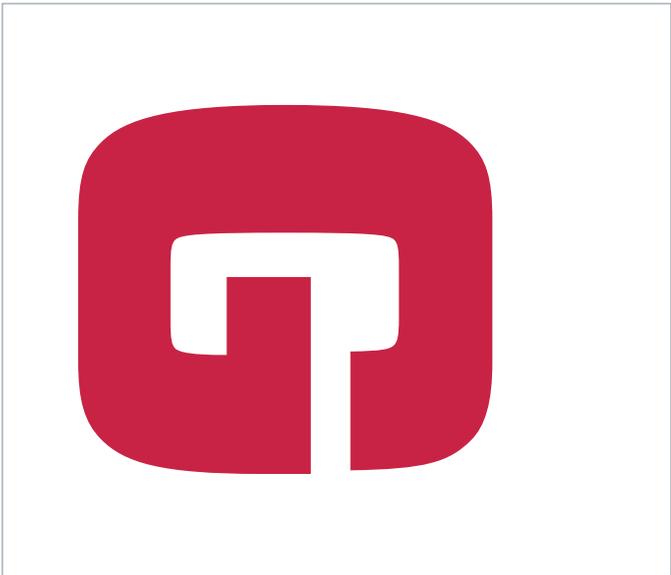
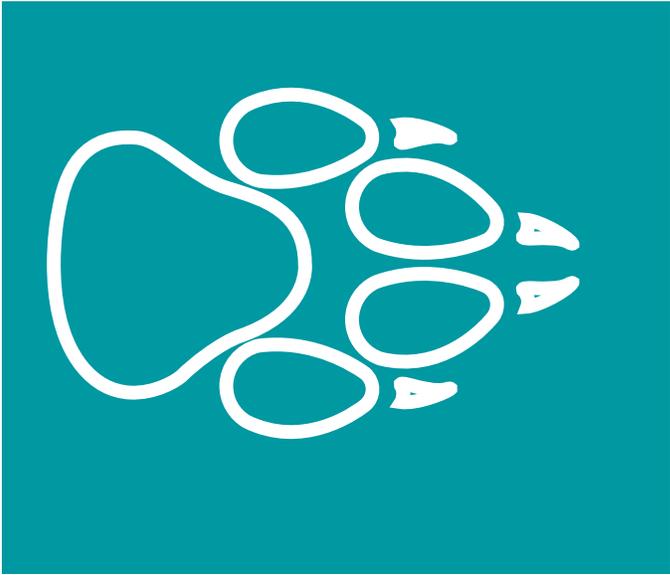
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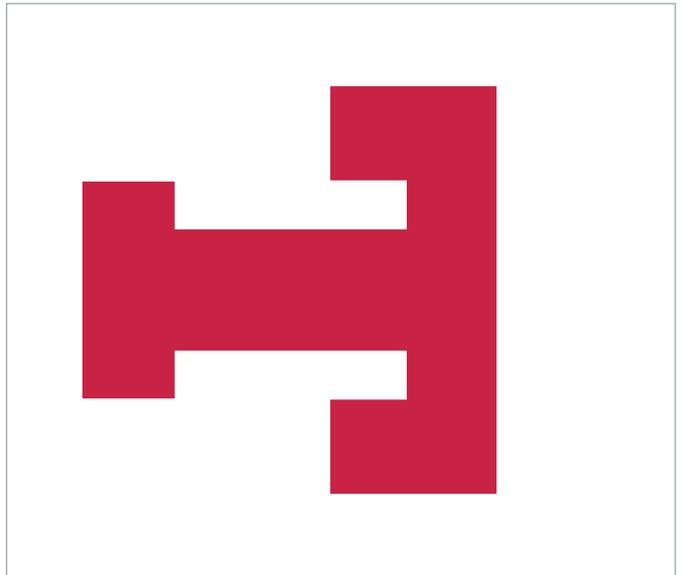
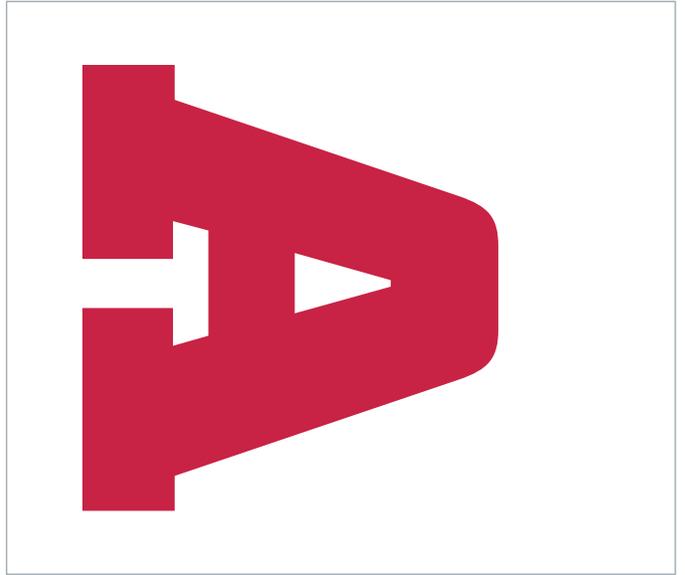
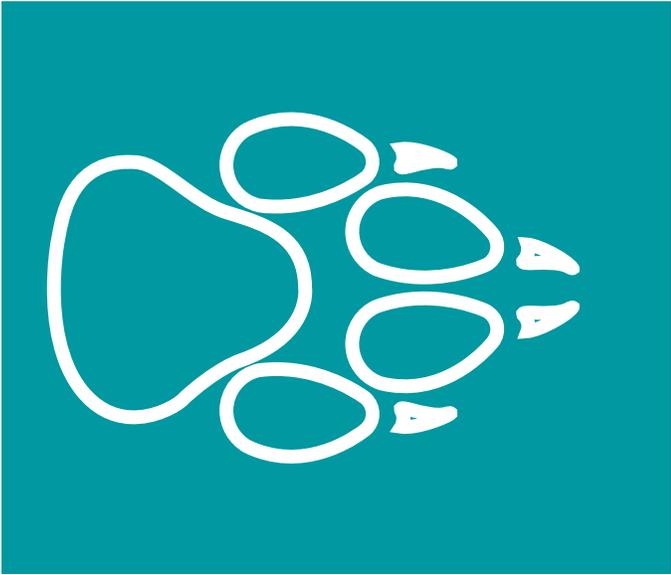


INSTRUCTIONS

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3. Tape ribbon to the back of the each letter leaving about 1" in between.





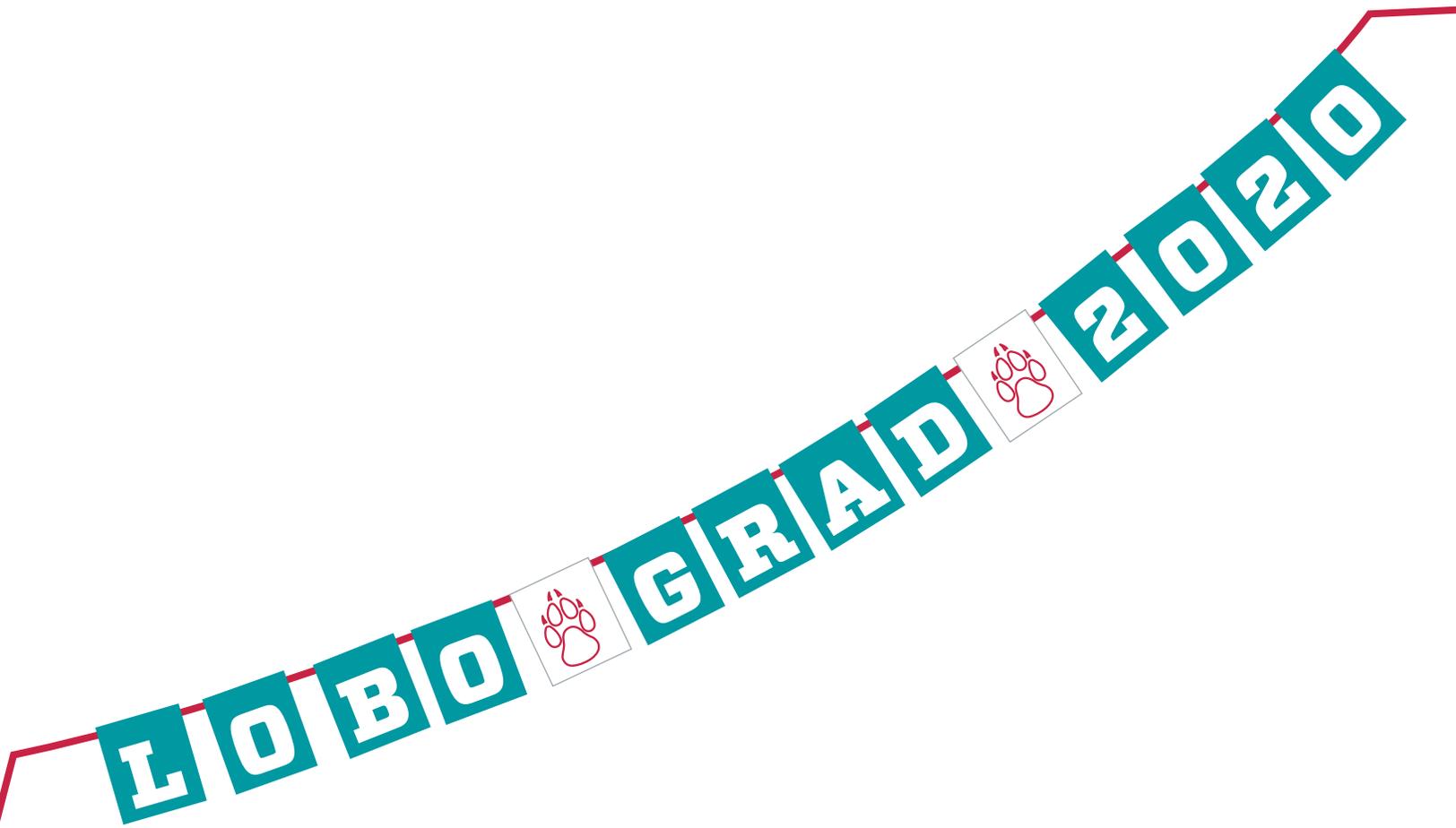


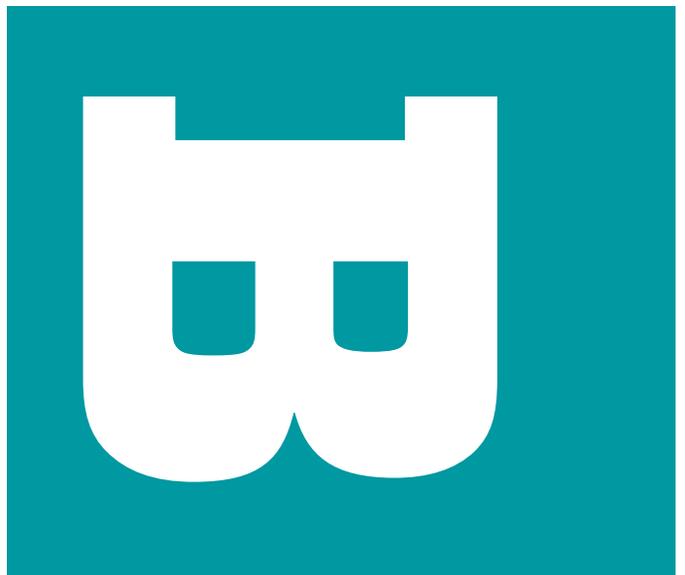
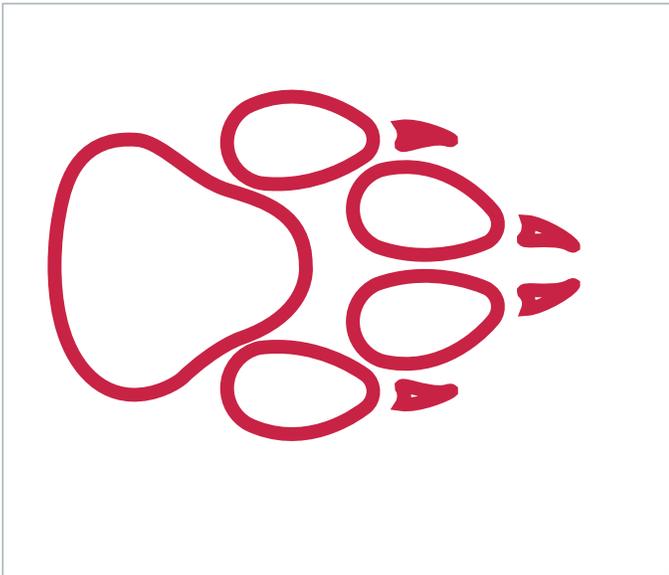
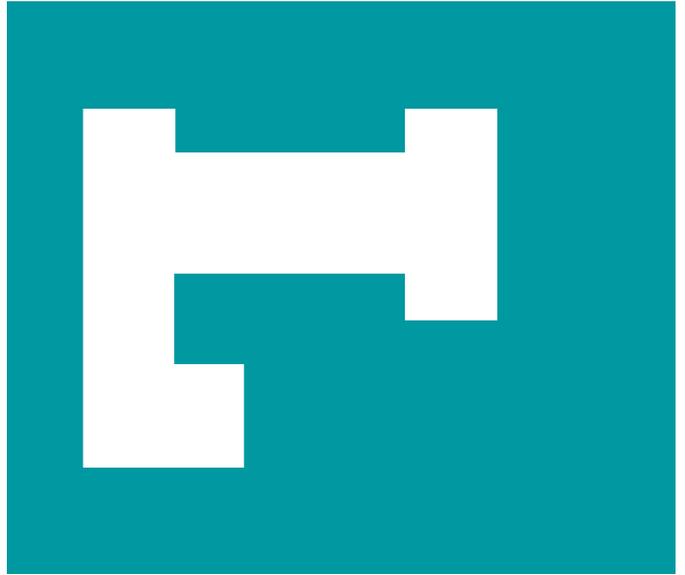
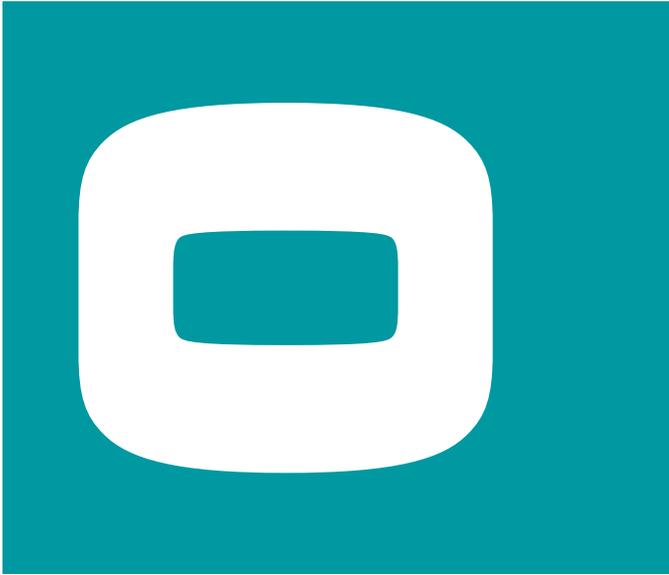
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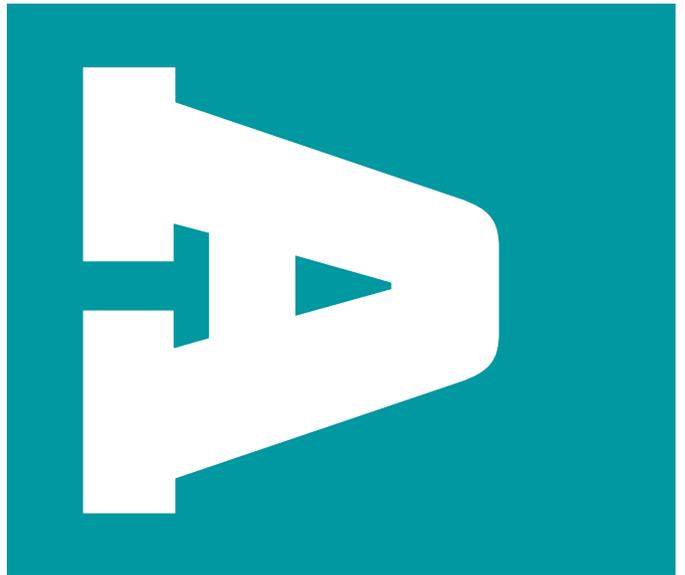
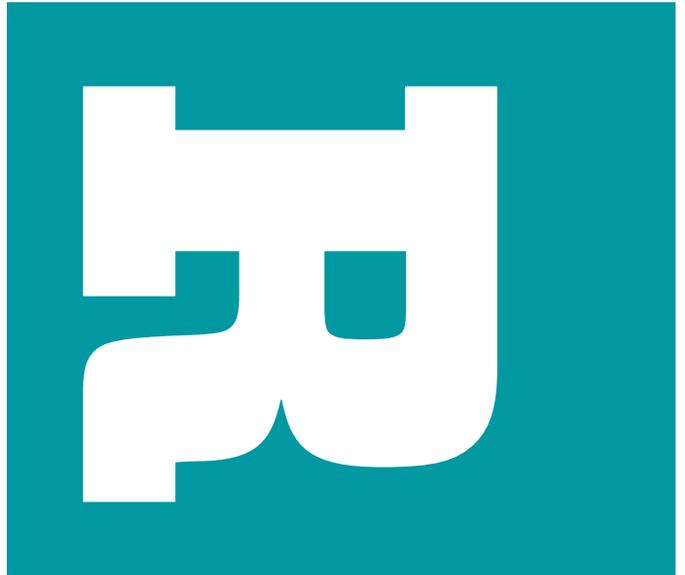
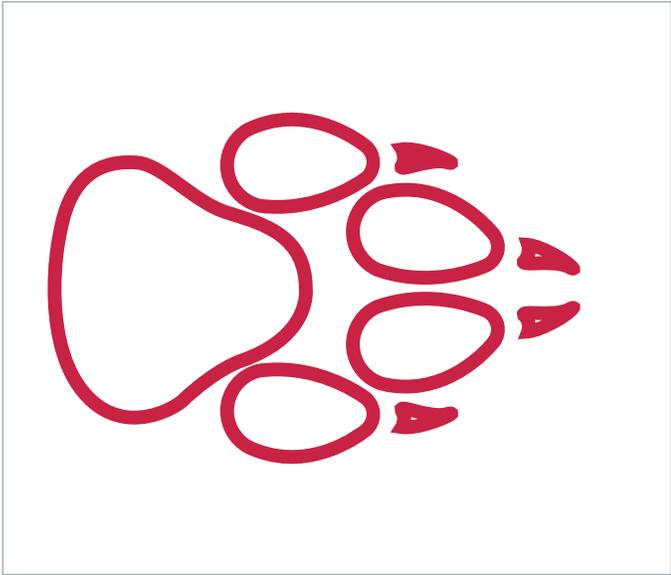


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CELEBRATE



INSTRUCTIONS

There is no right or wrong way to celebrate! We have some ideas for you.

- Have a Zoom viewing party with your friends and family watching your Virtual Celebration on May 15th at 9 am.
- Schedule a parade of cars to cheer you on.
- Post photos, videos and share stories with your classmates, friends & family on social media.
- Cook all your favorite treats and have an intimate celebration at home.
- Go on a hike wearing all your Lobo gear.

We cannot wait to see all your creative at home, social distancing celebrations. **#LOBONURSEGRAD**

You are a **LOBO NURSE GRAD**. You have officially joined the pack of over 8,000+ alums across the nation working together to serve their communities when they need them most. Thank you for being a **NURSE**. Thank you for being a **LOBO NURSE**.