



State Fair DAY CAMP

Thursday, September 3, 2020





INDEX

Page 3: Build a Calf

Page 5: Slopper Recipe

Page 7: The Earth as an Apple

Page 8: Clown Coloring Page

Page 9: Human Cannon Ball Coloring Page

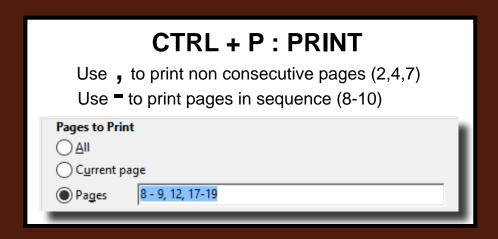
Page 10: Acrobats Coloring Page

Page 11: Foldable Human Cannon Ball

Page 13: Foldable Emoji Cube

Page 14: Circus Tutorials

Page 15: Lion Face Paint Template





Build A Calf



Instructions: Flip a coin to determine what genes your calf will have. A flip of heads is for the dominant trait (uppercase letter). A flip of tails is for the recessive trait (lowercase letter). Continuing flipping the coin until all the boxes have been completed. Then match your answers to the possible outcomes to determine your calf's genetics and fill in the blanks to describe your calf. Repeat instructions for Calf 2.

Calf 1

	Mother's Trait	Father's Trait	Possible Outcomes		
Male/Female Y or X	Х		Male YX	Female XX	n/a
Polled/Horned P or p			Polled PP	Polled Pp	Horned pp
Black Coat/Red Coat B or b			Black Coat BB	Black Coat Bb	Red Coat bb
Face Color Matches Coat Color/White Face Color F or f			Solid FF	Solid Ff	White ff

My calf is:				,
_	male/female	polled/horned	black/red	solid faced/white faced

Calf 2

	Mother's Trait	Father's Trait	Possible Outcomes		
Male/Female Y or X	Х		Male XY	Female XX	n/a
Polled/Horned P or p			Polled PP	Polled Pp	Horned pp
Black Coat/Red Coat B or b			Black Coat BB	Black Coat Bb	Red Coat bb
Face Color Matches Coat Color/White Face Color F or f			Solid FF	Solid Ff	White ff

My calf is: _				
-	male/female	polled/horned	black/red	solid faced/white faced



Build A Calf



We do not own the rights to these photos.



Breed: Angus



Breed: Red Angus



Breed: Horned Hereford



Breed: Black-White Faced (Baldie)

Mother's Traits	Dominate Trait	Recessive Trait
Male/Female	X = Female	X = Female
Polled/Horned	P = Polled	p = Horned
Black Coat/Red Coat	B = Black Coat	b = Red Coat
Face Color Matches Coat Color/White Face Color	F = Solid Color Face	f = White Face Color

Father's Traits	Dominate Trait	Recessive Trait
Male/Female	Y = Male	X = Female
Polled/Horned	P = Polled	p = Horned
Black Coat/Red Coat	B = Black Coat	b = Red Coat
Face Color Matches Coat Color/White Face Color	F = Solid Color Face	f = White Face Color

Slopper Recipe



This fun and tasty recipe allows you to get your hands dirty and dribble some Pueblo Green chili on your shirt, it's totally okay, after all it's called The Slopper. Happy Eating, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4 Burgers

Prep time: 10 Minutes
Cook time: 15-20 Minutes

Ingredients		
Measure	Ingredient	Prep Notes
2 lb	Beef, Chuck, Ground, Colorado Beef	Divided into 4ea 8oz
Taste	Salt, Kosher	Patties
Taste	Pepper, Black, Ground	4
4 ea	Buns, Seeded	C)(1)(1)
2 Cup	Cheese, Pepperjack, Shredded	
1 Cup	Chili, Green, Mild, Pueblo	Or Hot, if you dare
As		
Needed	Lettuce, Tomato or Onion	for Burger Garnishes

Burger Tips:

- Always start with clean and brushed grill grates
- Preheat grill to HIGH temp of 450-500 degrees
 - Have your parents help with the grilling
- Cast Iron or Stainless Grates are perfect for grilling
- Cast iron Skillet or Griddle will add a nice crust to the burger

- Use a FLAT burger patty, or use a burger press to create a flat patty
- Always sear the burger on High
- Utilize the upper shelf to keep it hot and indirect when finishing the burger
- Avoid pressing the burger, this causes flare ups and a less juicy burger
- Take the temp from the side to help determine doneness

Chef's Beef Tips:

- Ground Chuck and Sirloin eat more like a steak
- Ground Beef will eat softer like a traditional burger
- I recommend using minimum of 80/20, this keeps the burger juicy
- Grilling a burger will result in about 10% loss of fat, making an 80/20 blend end up around 90/10
- The more lean the ground beef, the drier the burger will be
- Always cool burgers in an open container in the fridge, once cooled to 40 degrees or below, they are safe to cover or transfer to a zipper bag for storage
- Shelf life is leftover burgers is 2 days
- I don't recommend freezing already grilled burgers
 - Properly reheat the leftover burger to 150 degrees or above
 - Only reheat burgers once

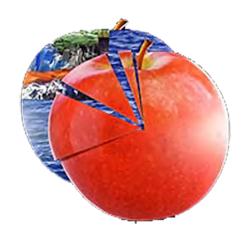
Cooking Directions:

- Heat your Gas Grill to high (approx. 450-500 degrees)
- Divide the mixture into 4 balls and patty them out, use a press if available
- Sear the burgers for 3-4 minutes per side, then move to the upper rack to finish with the high heat and more indirect cooking
- Cook Burgers to desired temperature
- While the burgers are finishing, Toast the buns and hold
- Remove the buns from the grill and plate as follows:
 - a. Bottom bun
 - b. Burger Patty (cooked)
 - c. Top Bun
 - d. 1 Cup Green Chili
 - e. 1/4 Cup Shredded Pepper jack Cheese
 - f. Burger Condiments if desired
- Let sit for 2-3 minutes before eating to allow cheese to melt
- DEVOUR!!



The Earth as an Apple





Using an apple as a symbol of the Earth, become aware of the small fraction of the Earth's limited land that is used to produce food. Learn the importance of soil to agriculture and food production and understand the value and needs of the soil to be maintained.

Materials:

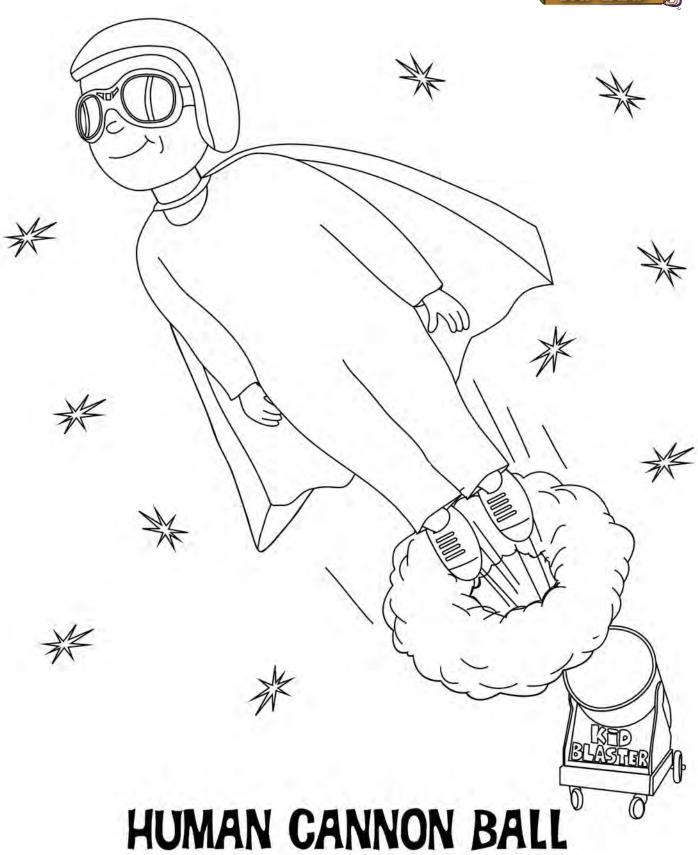
- Large apple
- Knife
- Cutting board
- Ask an adult to help with this activity.

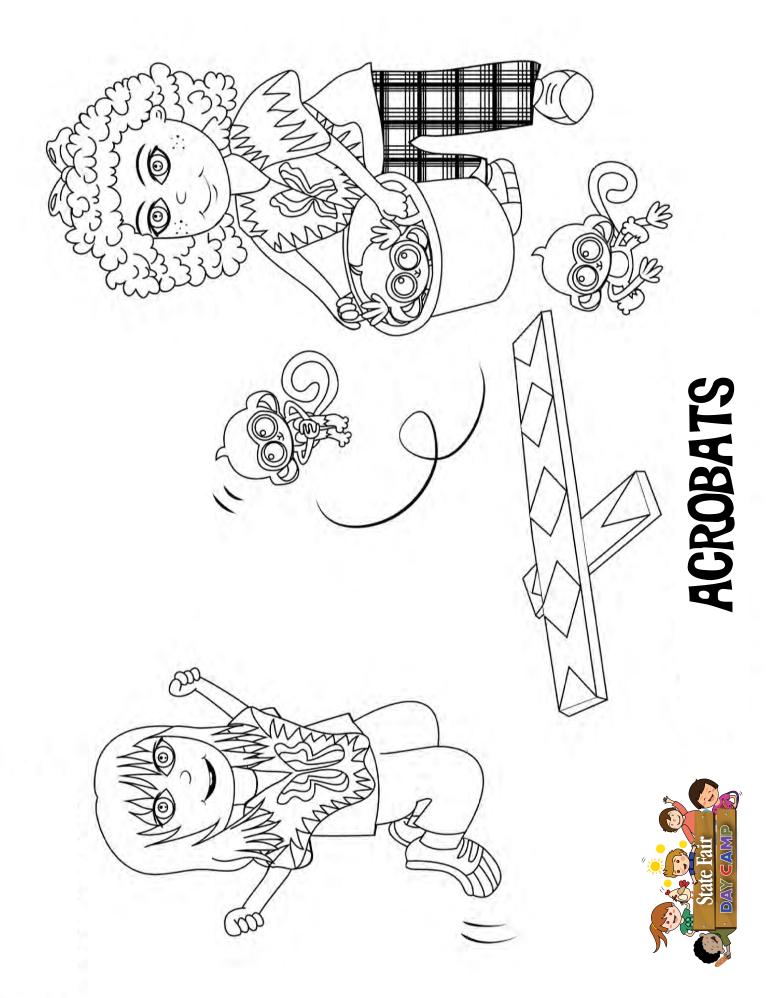
Activity:

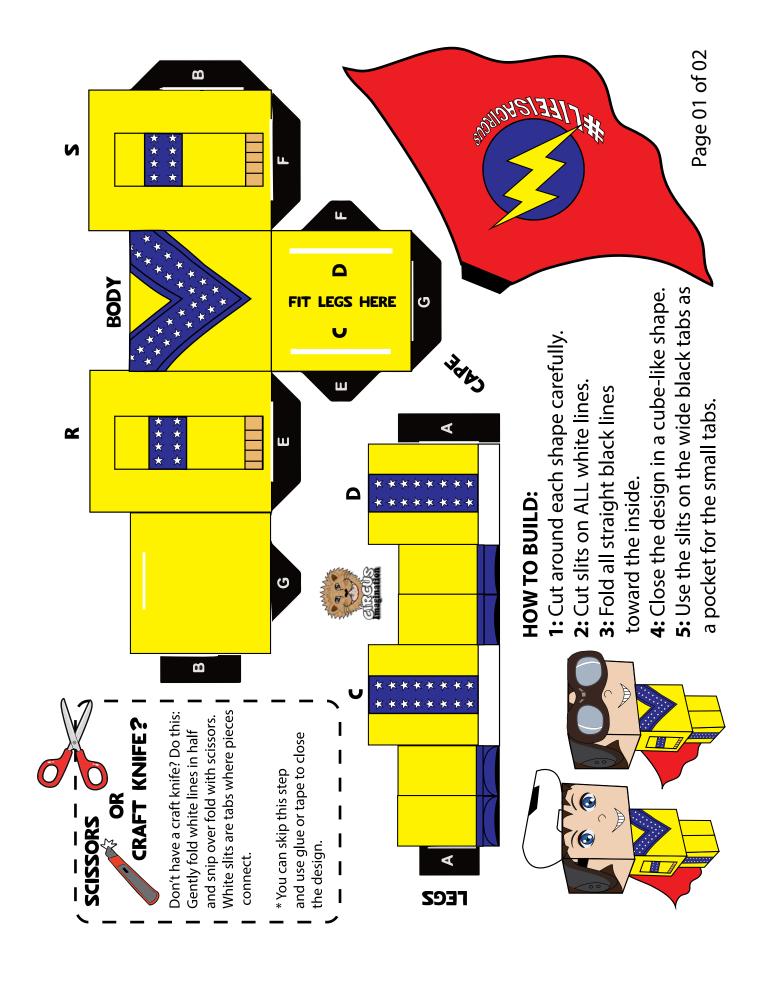
- **1. The apple represents planet Earth.** We're going to cut the apple into pieces to see how much of the Earth can be used to grow food for more than 7 billion people and all the animals in our care.
- **2. How much of the world is water?** (Cut the apple lengthwise in four equal parts and take away three.) These three parts represent the water on Earth. Nearly 3/4 or 75% of the Earth is covered in water.
- **3. How much of the land is too hot or too cold to grow crops?** (Cut the remaining quarter in half lengthwise and take away half.) This half represents the areas on Earth that are too hot, too cold, or too wet for the plants we eat to grow. One-eighth (1/8) of the Earth has land in a climate that is unable to grow or produce food.
- **4. Can we grow food on all of the remaining land?** (Cut the remaining portion crosswise into four equal parts and take away three.) These three parts represent areas of Earth where the plants we eat can't grow roots into the ground. We call these surfaces impervious, which means incapable of penetrating or being passed through. The fourth portion only 1/32 of Earth represents the land that can grow crops for the 7+ billion people and animals on Earth.
- **5. Can we grow food to the core of the Earth?** (Peel the skin off the remaining section.) This skin represents topsoil, the part of the soil that plants grow in. This is the amount of soil on planet Earth that grows the food to feed all the people and animals that live around the world.

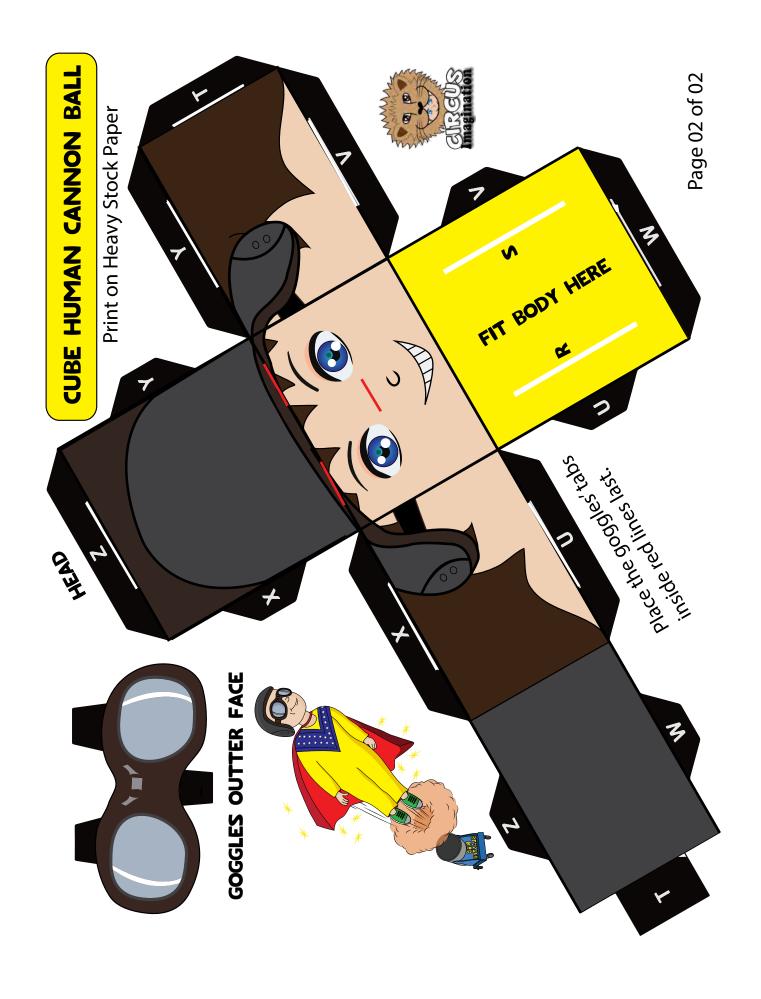






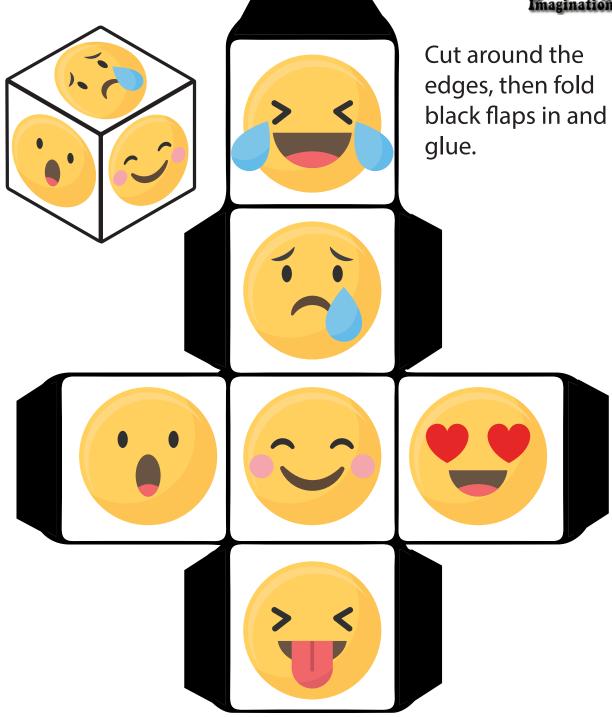






CIRCUS EMOJI CUBE



































Circus Tutorials



Face Painting: Lion

Materials:

- White Face Paint
- Light Brown Face Paint
- Dark Brown Paint
- Black Face Paint
- Wide and Thin Brushes

Click on video to watch online.



Make Your Own Circus

Materials:

Tight Rope Walker Act

- Rope to walk on, something to hold on to (like an umbrella)

Circus Acrobats Act

- Makeshift teeter totter, bucket, and something to catch in the bucket (stuffed animals)

Wild Animals and Animal Trainer Act

- Paper animal masks and hula hoop

Click on video to watch online.



Lion Face Paint Template

