



# Colorado State Fair

Aug 28 - Sept 7, 2020 in Pueblo  
*Walk On The Wild Side*



# State Fair

## DAY CAMP

Monday, August 31, 2020



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## CTRL + P : PRINT

Use , to print non consecutive pages (2,4,7)

Use = to print pages in sequence (8-10)

### Pages to Print

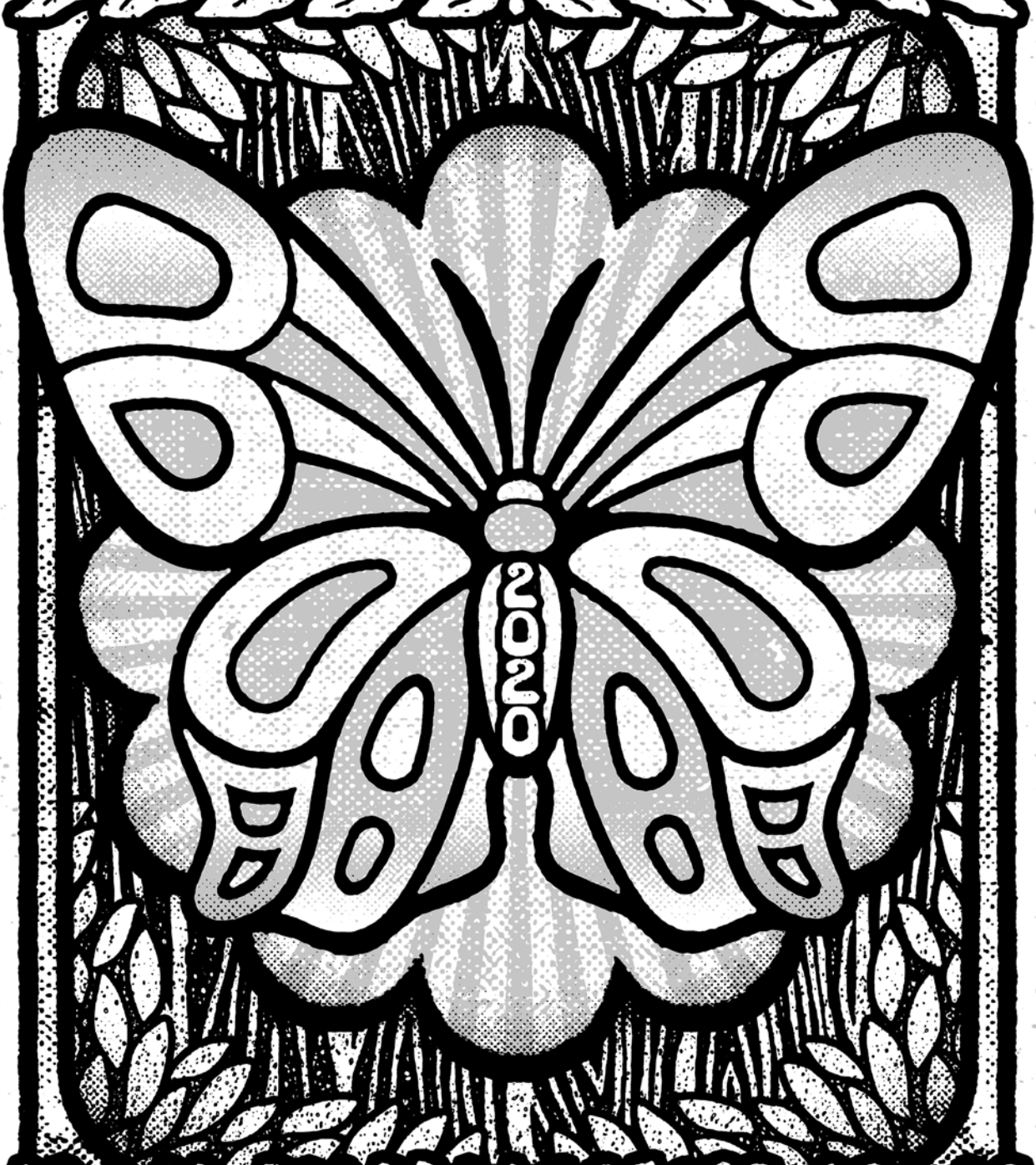
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8 - 9, 12, 17-19

# COLORADO STATE FAIR



A WALK ON THE WILD SIDE

AUGUST 28TH - SEPTEMBER 7TH

# MEC MINING & MONEY CATCHER



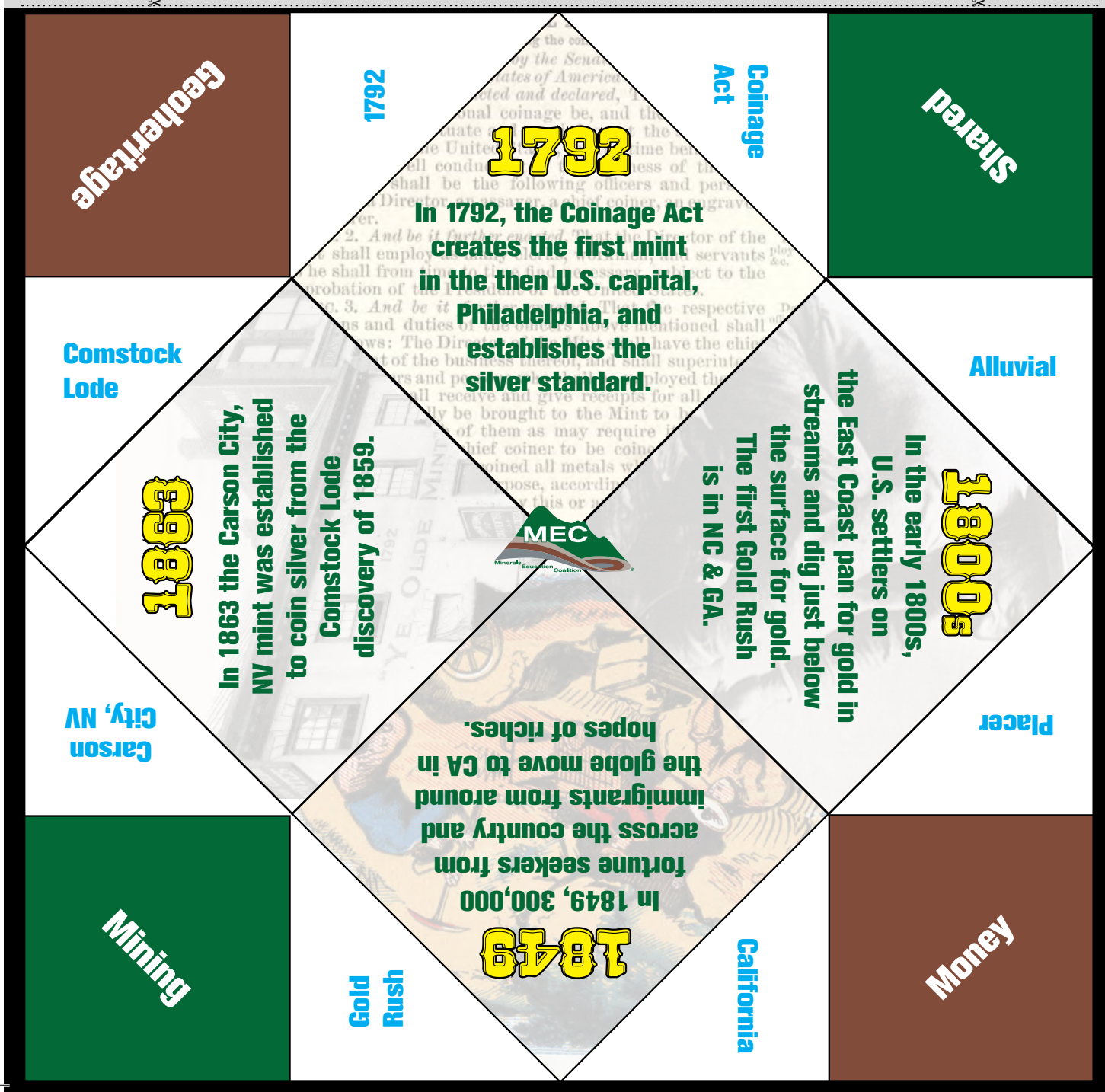
## CREATE

- Separate these instructions from the MEC Catcher at the cut line.
- Lay catcher printed side down.
- Fold two corners together to form a large triangle. Unfold. Do the same for the other two corners.
- Fold each corner to the center of the paper to create a smaller square.
- Flip catcher over. Fold each corner to the center of the paper to create a smaller square.
- Fold catcher in half to create a rectangle.
- Slide your thumbs and pointer fingers under the four flaps and push together to create the catcher.

## PLAY

- Start with the catcher closed.
- One player chooses an outside term: Mining, Money, Shared or Geoheritage.
- The other player counts out the number of letters in the term, opening and closing the catcher in an alternating direction for each letter.
- Choose one of the terms inside and lift the flap to learn more.
- Switch players and continue choosing terms until you've read them all.

Visit [www.MineralsEducationCoalition.org/ESW](http://www.MineralsEducationCoalition.org/ESW) to learn more about how mining has shaped money and Our Shared Geoheritage.



# State Fair Funnel Cakes



At Home

Who knew pancake batter had some many uses? Today we take pancake batter and turn it into some tasty State Fair Funnel Cakes. Then we dust them with cinnamon sugar and find something fun to dip them in, may I suggest some vanilla pudding??? Since we are using a fryer for this recipe, have Mom, Dad or an Adult help and make sure to keep things safe. Happy Cooking, Chef Jason

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

**Yield:** 4-6 Funnel Cakes

**Prep time:** 10 Minutes

**Cook time:** 5-6 Minutes



## Ingredients

<i>Measure</i>	<i>Ingredient</i>
4 Cups	<b>Bisquick Mix, Original</b>
5 Ea	<b>Egg, Large, fresh</b>
2 Cups	<b>Milk, Whole</b>
1 Tbsp	<b>Vanilla Extract</b>
24 fl oz	<b>Canola Oil</b>

## CINNAMON SUGAR RECIPE

1 Cup	<b>Sugar, Cane, Granulated</b>
2 Tbsp	<b>Cinnamon, Ground</b>

**Mix ingredients together in a bowl and save for dusting funnel cakes**

## ***Safety Tips:***

1. Always have Mom, Dad or an adult help with any frying
2. SAFETY TIP – KEEP A SMALL EXTINGUISHER AROUND
3. Remember, if you have a grease fire, don't panic!!!
4. Cover the food and turn off the flame or burner to snuff the flames.
5. If that doesn't work, deploy the fire extinguisher

## ***Cooking Directions:***

- Place the oil into a 10" or 12" cast iron skillet, about 2" deep for the oil
- Heat the oil over medium heat to 350° and check temp with a candy or frying thermometer
- While oil is heating, prepare the batter
- In a large mixing bowl mix the following together:
  - a. Bisquick Mix
  - b. Eggs
  - c. Milk
  - d. Vanilla
- Find a large squeeze bottle, clean and dry out
  - a. Cut the tip of the squeeze bottle 75% off, creating a larger hole
- Pour the batter into the squeeze bottle
- Carefully, with help from an adult!!
  - a. Slowly drizzle the batter into the oil, around in circles, creating a floating "nest"
    - i. Be sure to avoid spattering oil
  - b. Fry for 30-45 seconds or until edges are golden
  - c. Using a pair of tongs, carefully turn the funnel cake over, away from you
  - d. Fry on the second side for 20 seconds or until golden
  - e. Fry 1 funnel cake at a time to prevent oil overflowing
  - f. Carefully, using tongs, remove the funnel cake from the oil
  - g. Place onto a plate lined with paper towel and allow to drain for 30 seconds
  - h. Place the funnel cake in the cinnamon sugar bowl and sprinkle to coat
- Let sit for 1 minute before eating to allow funnel cake to cool slightly
- DEVOUR!!



# Ice Cream in a Bag

**Materials:**

- 1-quart size freezer bag  
(Do not use off-brand or generic bags!)
- 1-gallon size freezer bag
- ½ cup whole milk
- 1 ½ tbsp. sugar
- ½ tsp. vanilla extract
- 4 cups ice
- 4-6 tbsp. rock salt
- spoons

**Optional Materials:**

Kitchen towels, oven mitts, or gloves to protect hands from cold

**Description:** When science and food meet, you might get a tasty dairy treat.

**Purpose:** Food science activity that connects everyday foods to the farm.

**Directions:**

1. In quart-size freezer bag place ½ cup whole milk, 1 ½ tbsp. sugar, ½ tsp. vanilla extract. Securely seal.
2. In gallon-size freezer bag place 4 cups ice and 4-6 tbsp. rock salt (coarse kosher salt will work).
3. Place quart bag in gallon bag. Seal gallon bag securely. Position quart bag so the top of the bags are parallel and hold securely.
4. Shake bags until milk begins to freeze and ice cream begins to form, approximately 5 minutes.
5. Enjoy!

**Information:**

Salt lowers the temperature of ice while melting it at the same time, allowing the milk to freeze and turn into ice cream.

Freezing a liquid creates ice crystals. The more you shake and break the ice crystals, the smoother the ice cream

**Go Further:**

1. Record the temperature of the ice without salt and after the milk mixture has formed ice cream. Do the same for the temperature of the milk mixture and once it becomes ice cream.
2. Describe and measure the volume and weight of the ingredients individually and collectively.
3. Survey students or family members on their favorite flavors of ice cream. Chart.



**Instructions:** Read the information about the six classes of wheat. Observe the wheat kernel images. Record the hardness, shape, and color of the kernels in the provided spaces. List a food product that could be made from each class. Based on the description, determine if each class would typically be grown in Colorado.

## Hard Red Winter



Out of all six classes of wheat, the US produces the most Hard Red Winter wheat. It is grown in the Great Plains states, extending from the Mississippi River west to the Rocky Mountains and from Canada to Mexico. Hard Red Winter wheat has a wide range of protein content and is used to produce bread, rolls, Asian noodles, flat bread, all-purpose flour, and cereal. The US exports Hard Red Winter wheat to Russia, China, Japan, Morocco, and Poland.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_

## Hard Red Spring



Hard Red Spring wheat contains the highest percentage of protein and strong gluten characteristics. This makes it a good wheat for making bread, rolls, croissants, bagels, and pizza crust. It is also used as a blending wheat to increase protein in lower protein flour. It is planted in the northern areas of the US where the summers are mild. Hard Red Spring wheat is exported to Central America, Japan, Philippines, and Russia.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_

## Hard Red Spring



Soft Red Winter wheat has a relatively low percentage of protein compared to the hard red varieties of wheat. Because it is a softer variety of wheat, it grinds more easily than the hard wheats. It is used to make flat breads, cakes, cookies, pretzels, pastries, and crackers. This wheat is primarily grown east of the Mississippi River. The US exports Soft Red Winter wheat to China, Egypt, and Morocco.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_





## Soft White



Soft White wheat has a low protein and moisture content. It is used to make cakes, crackers, cookies, pastries, quick breads, muffins, Asian noodles, Middle Eastern flat breads, and snack foods. This wheat is grown mainly in the Pacific Northwest, but is also grown in California, Michigan, Wisconsin, and New York. Soft White wheat is exported mostly to the Far East Asian region.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_

## Hard White



Hard White wheat is the newest class of wheat to be grown in the US. This wheat is similar to Hard Red wheat except for its color and milder, sweeter flavor. Its protein characteristics are identical to Hard Red wheat. Most Hard White wheat is grown in Kansas and Colorado. This wheat is used to make bread, hard rolls, bulgur, tortillas, flat bread, and Asian noodles. It is primarily used in US markets and only exported in limited quantities.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_

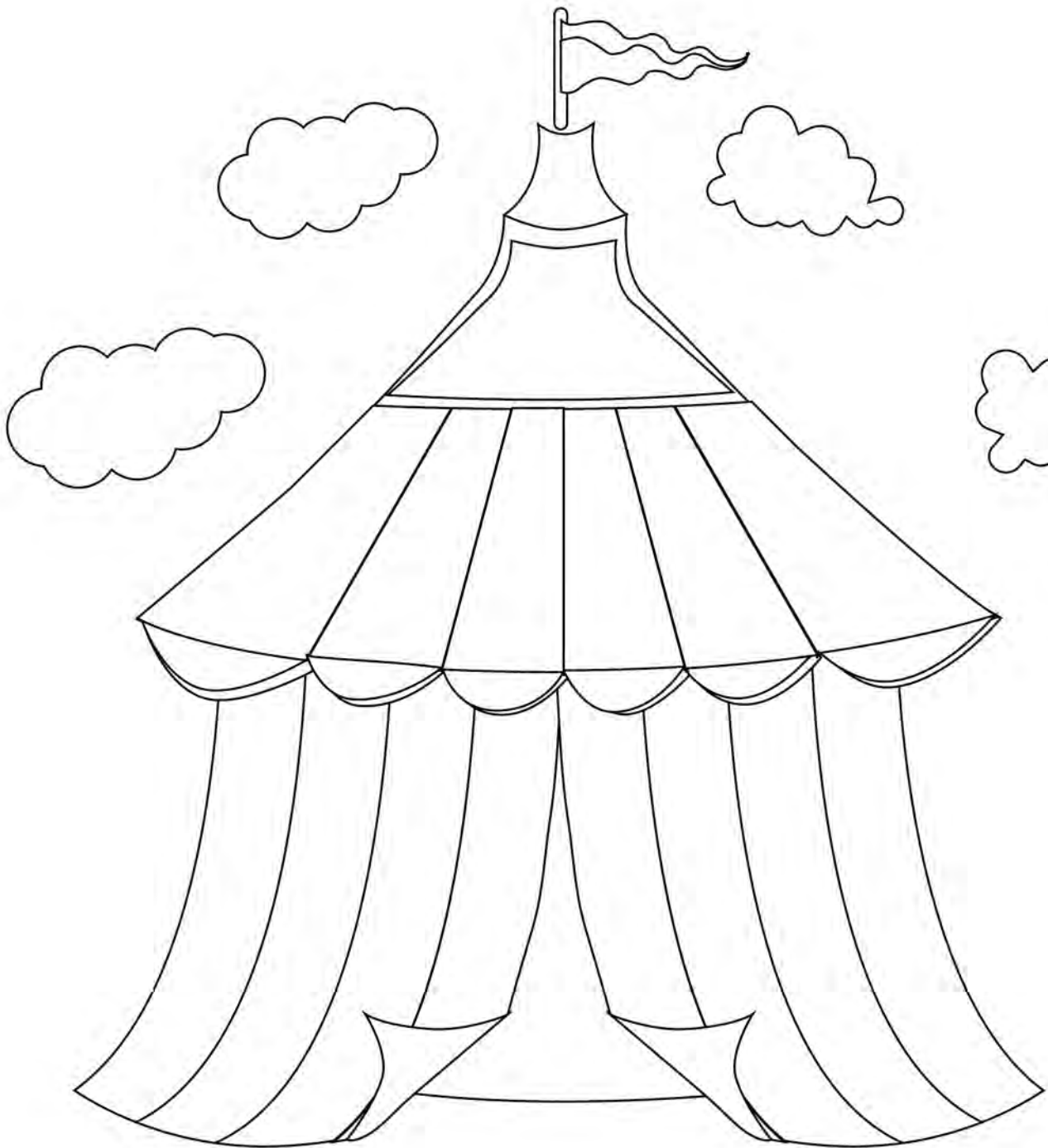
## Durum



Durum wheat is a botanically separate species from the hard and soft wheat varieties. It is the hardest of all wheats. Durum has a high protein and gluten content and is ideal for milling into semolina flour to make pasta. It is also used to produce couscous and some Mediterranean breads. North Dakota is the largest US producer of Durum wheat. It is also grown in the same northern states as Hard Red Spring wheat. Durum is only exported in limited quantities.

Hardness: \_\_\_\_\_ Shape: \_\_\_\_\_ Color: \_\_\_\_\_ Food Product: \_\_\_\_\_

Would this class of wheat be grown in Colorado? Explain. \_\_\_\_\_



**CIRCUS TENT**



**TIGER**



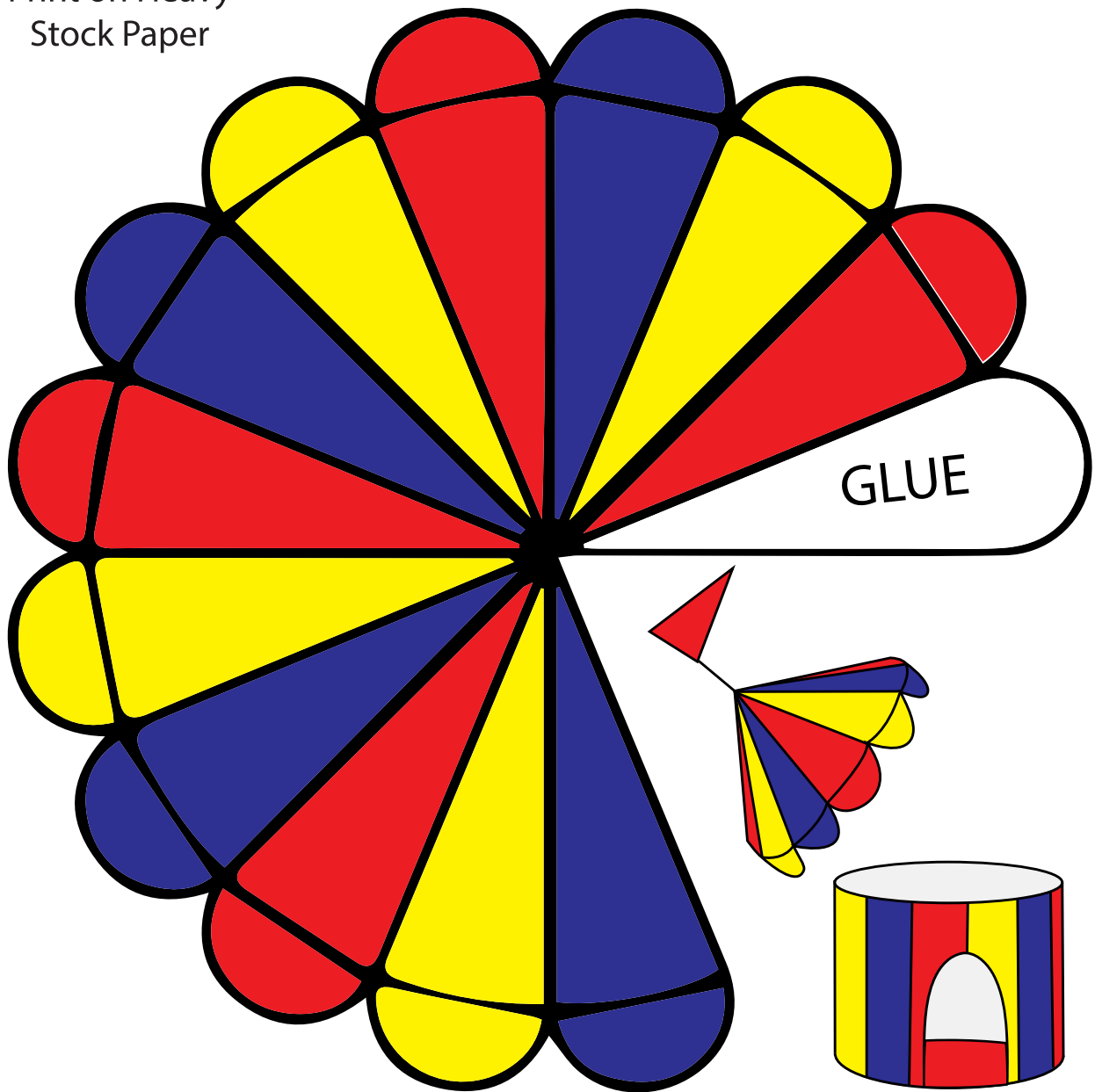


**TINA THE TIGHT ROPE WALKER**

# CREATE YOUR CIRCUS TENT

Cut around all the edges and the dotted lines. Second, fold the white tabs underneath the walls towards the inside. Then glue one circle over the tabs and the other one underneath them to create the bottom of the box. To make the top glue the white GLUE tab under the blue stripe. Use a toothpick as the flag pole, glue one triangle on each side and stick it on top of tent.

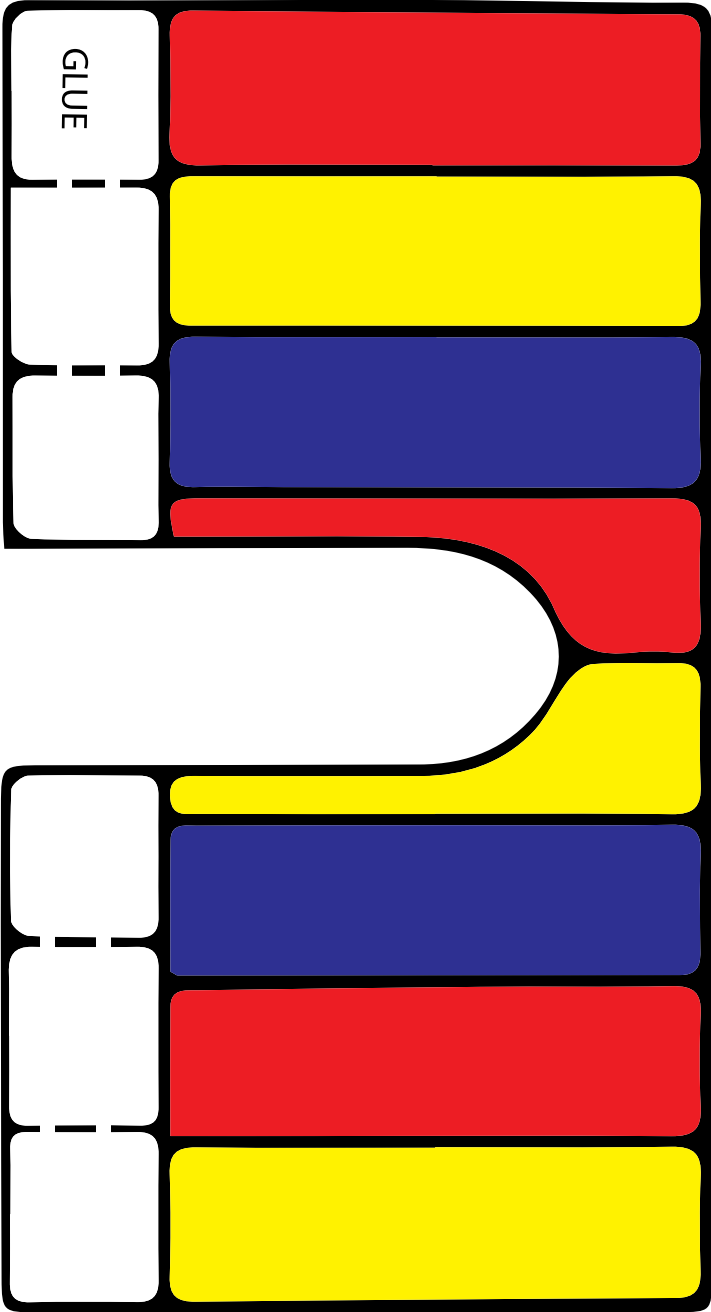
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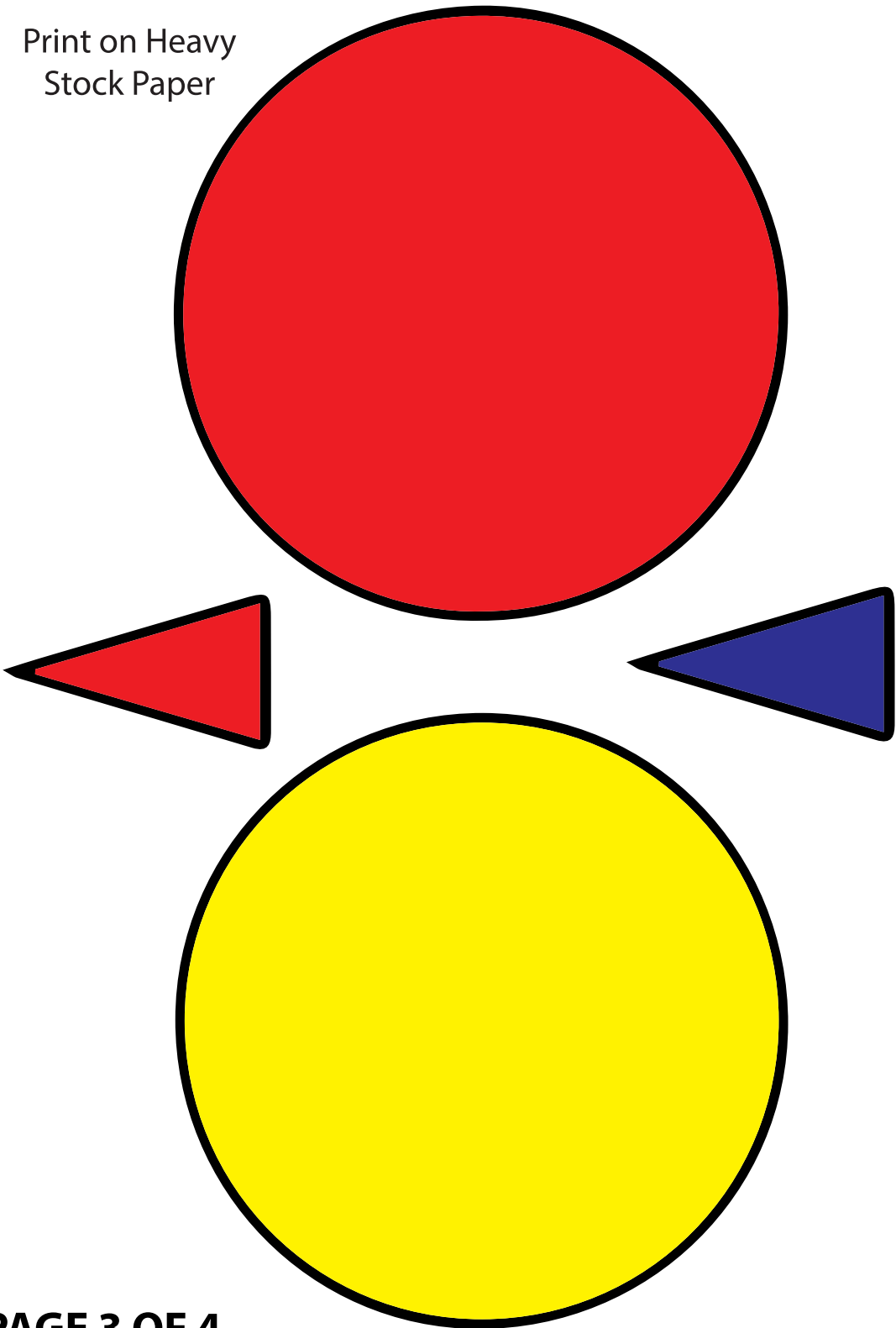
# CREATE YOUR CIRCUS TENT

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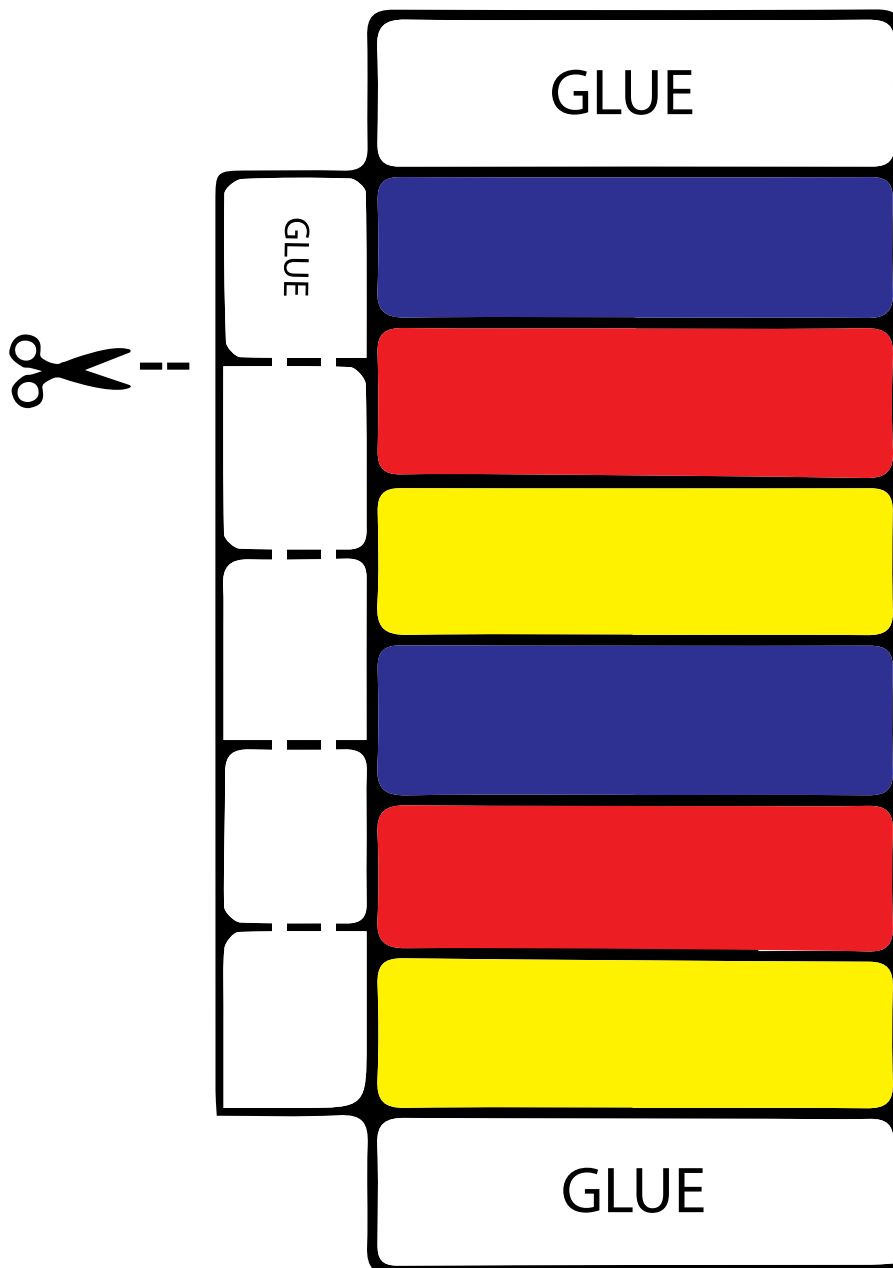
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Print on Heavy  
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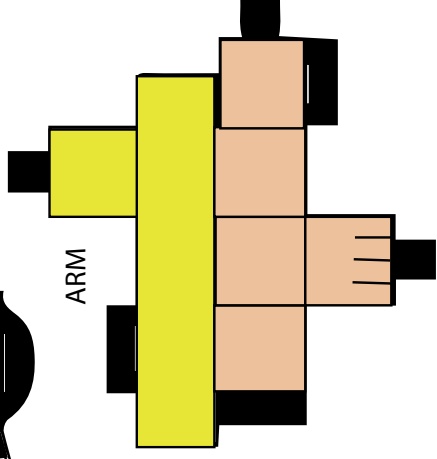
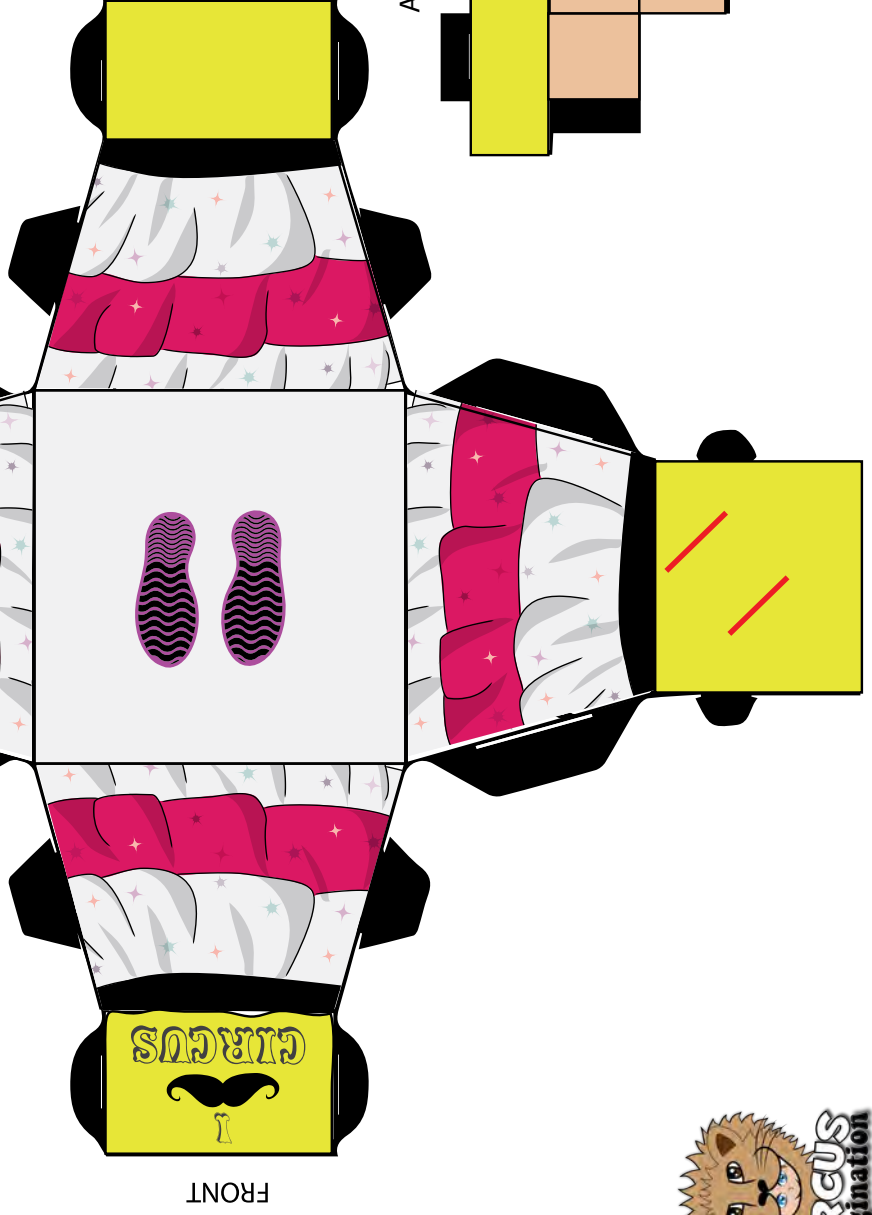
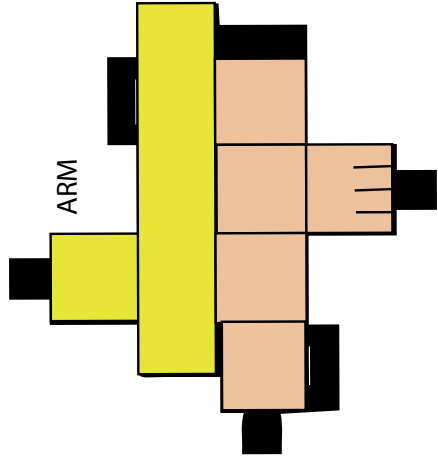
# CREATE YOUR CIRCUS TENT

Print on Heavy  
Stock Paper



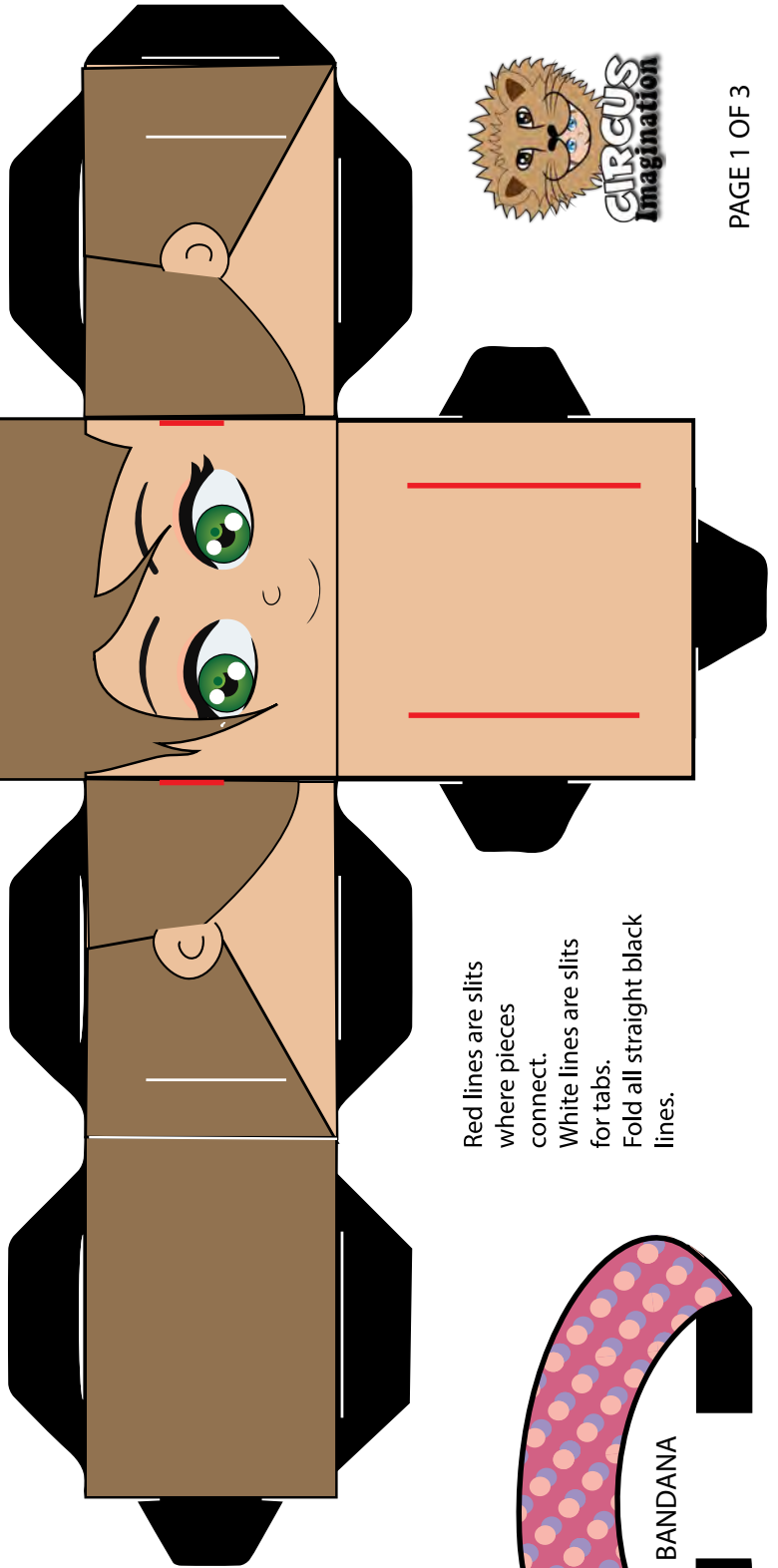
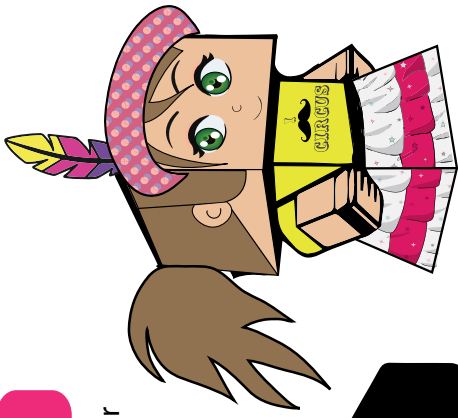
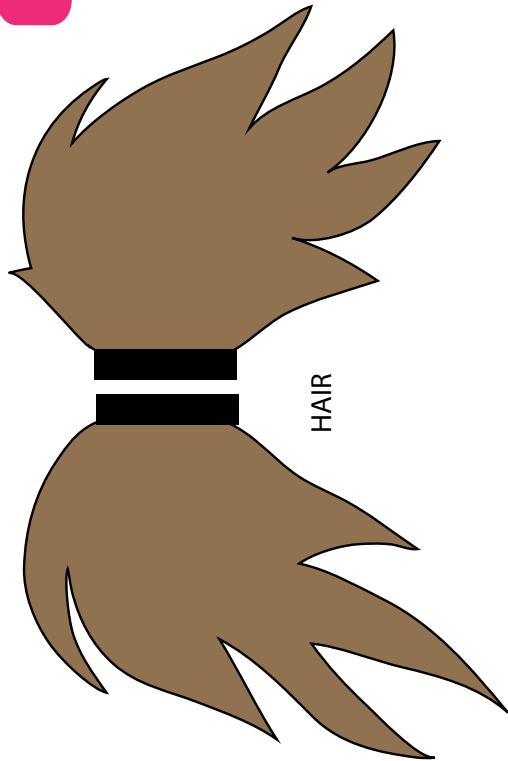
# CUBE TIGHT ROPE WALKER

Print on Heavy Stock Paper

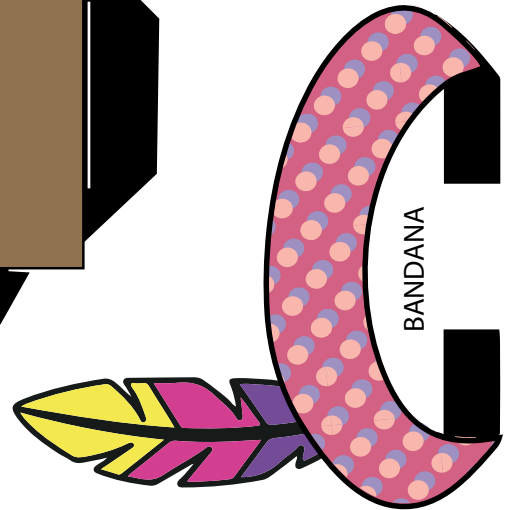


# CUBE TIGHT ROPE WALKER

Print on Heavy Stock Paper



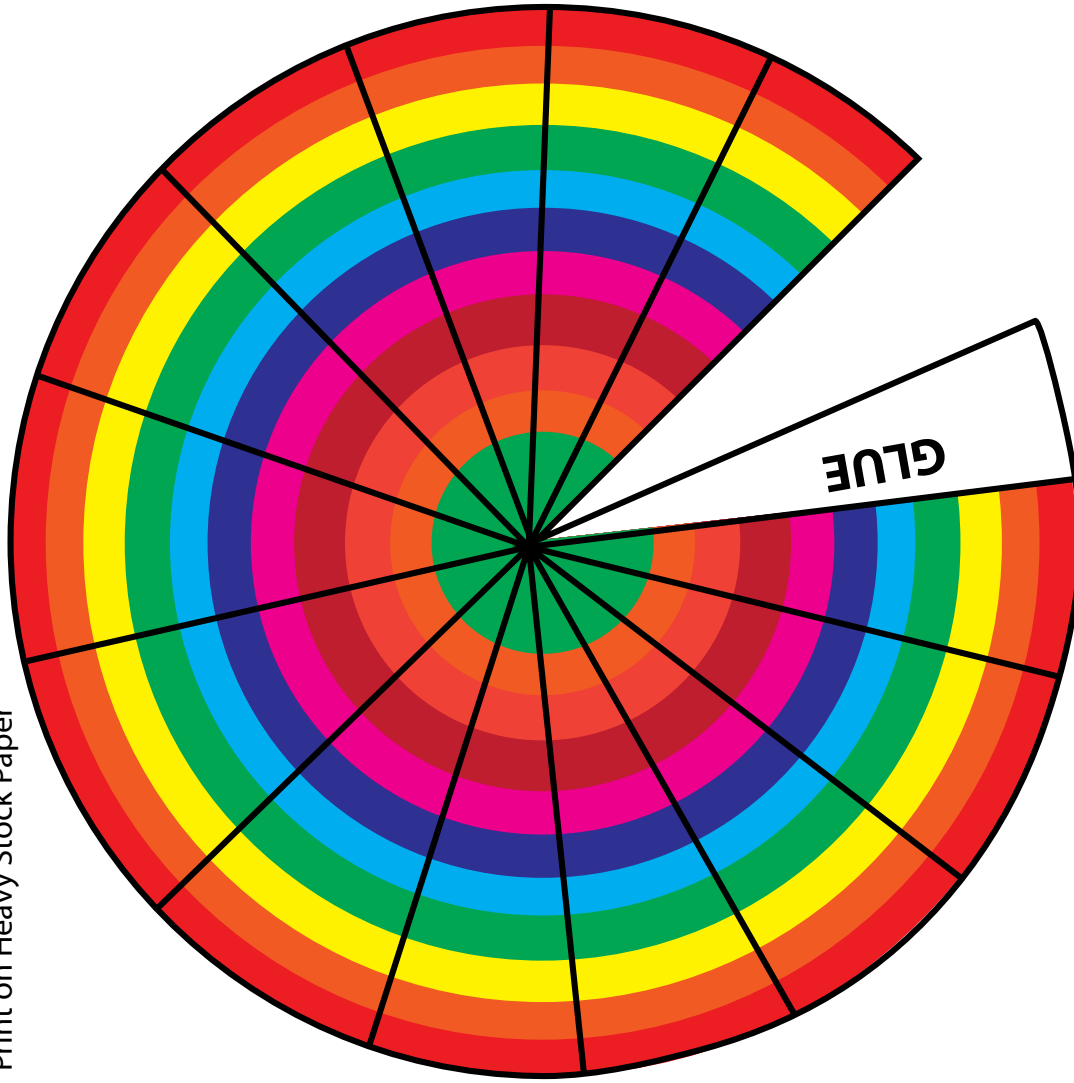
Red lines are slits where pieces connect.  
White lines are slits for tabs.  
Fold all straight black lines.





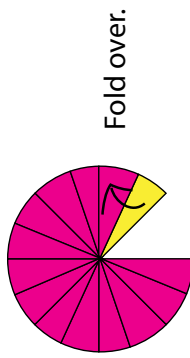
## CUBE TIGHT ROPE WALKER

Print on Heavy Stock Paper

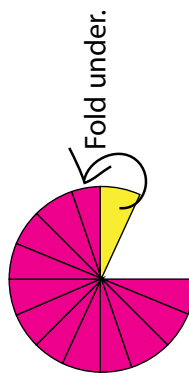


## UMBRELLA INSTRUCTIONS

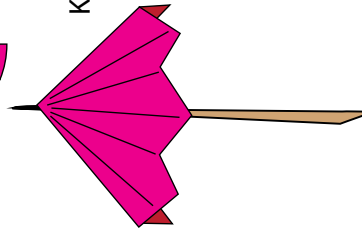
First cut around the outside lines.



Fold over.



Fold under.



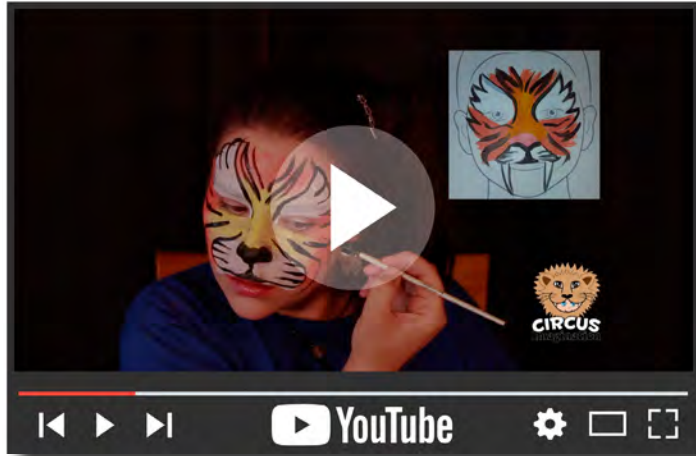
Keep folding in accordion style.

Glue tab under last fold.

Stick a toothpick through.



# Circus Tutorials

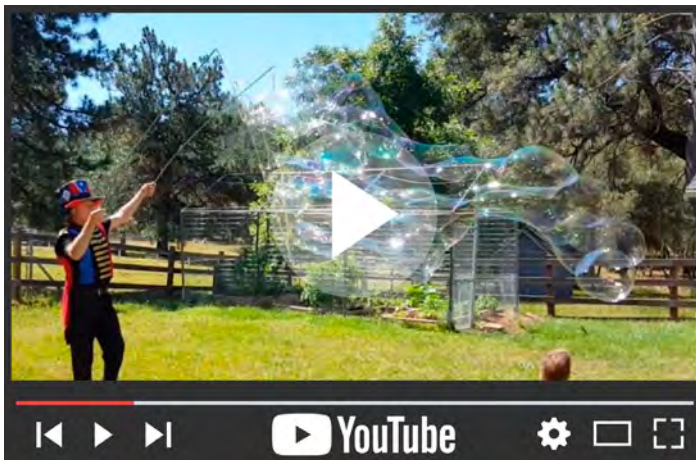


## Face Painting: Tiger

Materials:

- White Face Paint
- Orange Face Paint
- Yellow Face Paint
- Black Face Paint
- Wide and Thin Brushes

Click on video to watch online.



## Bubble Making

Materials:

- 2 Garden Sticks
- 2 Eye Hooks and Washers
- Cotton Rope

Bubble Solution:

- 1 cup of Clear Dish Soap
- 1 gallon of Water

Click on video to watch online.



# Tiger Face Paint Template

