



JULY INFORMATION

- Tuition is due by Wednesday. A late fee of \$10 is imposed on Thursday each week!



"CUPCAKE PUSH POPS"

Make Mini Cupcakes

Ingredients:

- 1 box white cake mix
- Royal Blue Coloring
- Red Coloring {no taste is important because red coloring can be bitter}
- White Frosting
- Pop Rocks in Strawberry and Tropical Punch
- Red Licorice

Push Pop Containers

1. Combine cake mix, eggs, buttermilk and oil and mix well
2. Preheat oven to 350 degrees
3. Spray cupcake pan or you can bake in a square cake pan
4. Divide batter into 2 bowls
5. Color one portion red and another blue
6. Bake cupcakes 12-15 minutes for until a toothpick inserted comes out clean
7. Cool completely
8. assemble push pops
9. Using the Push Pop container as a cutter, cut the cupcakes to size, trim with a knife if necessary
10. Fill a decorator bag with white frosting
11. Place a red cupcake in the Push Pop container, pipe in frosting, add a sprinkle of Pop Rocks and repeat with blue cupcakes. Top with more Pop Rocks and a small piece of licorice for the wick.

ANNOUNCEMENTS.....



We want to welcome all the new children and their families to Country Club Active Learning.

Please don't allow your children to bring toys to CCAL. For those items that cannot be left in the car, we will provide an item sitting service in the office.

Make sure your files are up to date with new phone numbers. Please see the office to update your child's file.

The weather is changing. Please bring a change of clothing to put in your child's cubby. Please label everything including swim attire.




"POPCORN CUPCAKES"


- 1 baked cupcake
- White icing • 40 mini marshmallows (white or pastel yellow and white)
- Yellow food coloring (optional)

"SUMMERTIME FUN"


Some More Fun Activities to Keep Kids Busy...


Go Outside and Paint w/ Water You just need a paint brush, and water in a bucket on a nice warm summer day. Let your child "paint" with the water, and watch how the water evaporates in the warm sun. (Paint

rocks, trees, the sidewalk and more).  Bubble Art Add a little food coloring to bubble mix. Go outside and blow some bubbles. Have your child catch the bubbles on a piece of paper to create bubble art.

 Enjoy the 4th of July with These Fun Ideas * Cut Cooled Brownies into star shapes and add sprinkles or rwb M & M's * Have Vanilla ice cream with red & blue sprinkles * Enjoy Sugar cookies with white icing and red & blue sprinkles * Use Cherry or Blue Kool-Aid to add color to your drinks * Color tint milk with blue food coloring for the boys, and red for the girls * Fill an ice cube tray with a red or blue fruit-flavored beverage (such as Powerade, Gatorade, or Kool-Aid) and let the cubes freeze solid * Enjoy vanilla shakes tinted blue or red with food coloring * Add raspberry jam to a cheese cake recipe and top with

blueberries  Don't Be a Drip Poke a hole in the balloon before filling a water balloon with water (Object to not be the one holding the

balloon when it runs out of water.)  Ice Ball Surprise Insert a toy or prizes into a balloon, fill balloon with water, knot and freeze overnight. Cut away the balloon and let the children push the ice ball around to stay cool outside.

 Glass and Water Music Fill a couple of identical glass cups, at least four, with varying amounts of water. Tap the side of each glass with a metal spoon. Ask questions. Which is the highest sound and the lowest? How could we change the sound? Dribble, Dribble, Drench Like Duck, Duck, Goose only a pitcher of water is used and the IT person is drenched. When they say "Dribble", a small amount of water is poured on the child's head. When they say "Drench" the whole pitcher is poured. (Variation: Use a cup of water)

- Clean paintbrush
- Scissors
- White construction paper
- Blue and red markers

1. Frost the cupcake with white icing. To create each piece of "popcorn," cut one mini marshmallow in half and squish the two pieces back together into a whole mini marshmallow, pinching firmly. Pile the finished popcorn onto the frosted cupcake.
2. For a buttery look, either dilute a drop of yellow food coloring in water and brush it on with a clean paintbrush or mix pastel yellow marshmallows in with the white.
3. To make the band, cut a strip of construction paper about 1 1/4 inches by 8 inches, or to fit your cupcake, and decorate as shown.
4. If you're creating many cupcakes, design just one band and color photocopy it. Wrap the band around the cupcake and secure with tape.



Hot Dog Facts

- 1.) It is proper to dress your hot dog with condiments and not the bun first. The mustard goes on first and relish, chili and cheese follow in that order.
- 2.) The average American eats 60 hot dogs a year.
- 3.) Dallas ranks 6th in cities with largest number of hot dogs purchased.
- 4.) Lemonade and ice tea are proper drinks to have with your hot dog.
- 5.) Hot Dog Day is celebrated on July 23rd.
- 6.) Akasaka Prince Hotel, Akasaka, Tokyo, Japan, on April 24, 2010. Depicts the world's longest hot dog, at 60.3m
- 7.) The World's Longest hot dog was 1,996 feet long.
- 8.) The average hot dog is consumed in 6.1 bites.
- 9.) The World record for eating the most hot dogs is 50 in 12 minutes (this included hot dog buns).
- 10.) The soldiers ate them during the war, and they were called "Steaks in a Tube or Tube Steaks" to add a bit of interest to them.

Since the purchase of hot dogs verses buns do not even out as 10 hot dogs are sold per package and only 8 buns are provide in each of their packages (do in part to the pans used in baking them is why there are 8), one would need to purchase five bags of eight-to-a-pack buns and four 10-to-a-pack hot dogs to even out the score.

Hot Dogs in Other Languages:

Spanish Hot Dog - Perrito Caliente
Italian Hot Dog - Caldo Cane
French Hot Dog - Chien Chaud
German Hot Dog - Heisser Hund or Wurst
Portugese Hot Dog - Cachorro Quento
Swedish Hot Dog - Korv or Varmkorv
Nowegian/Danish Hot dog - Grillpølser
Czech Hot Dog - Park v rohlíku
Dutch Hot Dog - Worstjes
Finish Hot Dog - Makkarat
Romanian Hot Dog - Cremvusti



Prepare the Hot Dog - The Breakfast Way

- Place 1 egg, 2 T of cheese and 1 beef frank (sliced) on a tortilla and set on a microwavable safe plate. Microwave for 30 seconds or until cheese is melted; fold up sides of tortilla to center, slightly overlapping. Serve with salsa or catsup, if desired.



Prepare the Hot Dog - The Hawaiian Way

- Place 2 packages of hot dog pieces, 2-8 oz cans of pineapple, 2 cups of brown sugar, 1 cup of white sugar and 2-16 oz cans of baked beans into a slow cooker. Cook on high for 15 minutes, turn down to low, and let simmer for another 15 minutes, or until ready to serve.



Prepare the Hot Dog - The Classic Way

- Bring a pot of water to the boiling point. Turn off the heat. Place hot dogs in the water for 10 minutes. Remove and place in a hot dog bun. Serve with a variety of condiments (mustard or ketchup, chopped onion or pickle relish, or sauerkraut).



Prepare the Hot Dog - The Gourmet Way

- Heat an outdoor grill. Make several gashes in the hot dog and grill until grill marks appear on the hot dog. Gourmets have suggested inserting cheddar cheese, garlic butter and parsley, or blue cheese and grated onion into the gashes, or wrapping the hot dog in a bacon strip before grilling.



Prepare the Hot Dog - The Comfort Food Way

- You can eliminate the bun by "butter-flying" hot dogs (slicing them part way through lengthwise and spreading them open), then covering them with leftover mashed potatoes and grated cheddar cheese. Place under the broiler until the cheese melts.



Prepare the Hot Dog - The Modern Way

- You can make three or four half-inch slashes in a hot dog, and heat it in a microwave oven for 40 seconds. Place the bun in the microwave for 10 seconds, then add condiments (mustard or ketchup, pickle relish or chopped onions).

Different Types of Dogs and How They are Served

- Chicago Dogs (with yellow mustard, dark green relish, chopped raw onions, tomato slices, celery salt and a poppy-seed bun)
- Dodger Dogs (with mustard and relish)
- Willy Dog (topped with mustard, chili, sauerkraut and pickles)
- Perrito Caliente (with a warm tortilla, salsa, beans and rice)
- Kansas City Dogs (with sauerkraut and melted Swiss cheese on a sesame seed bun)

- New York City Dogs (with steamed onions and a pale yellow mustard sauce)
- New York Deli Dog (with sauerkraut and mustard)
- Coney Island Dogs (topped with a spicy meat mixture)
- Rochester White Hot Dogs (griddled and topped with hot sauce, chopped onions and mustards)
- Cincinnati Cheese Coney Dogs (served with a special chili made of chili powder, nutmeg, cinnamon, paprika and chocolate)
- Southern Slaw Dogs (with coleslaw)
- Corn Dogs (hot dogs on a stick dipped in corn batter and deep fried)
- Tex-Mex Dogs (with salsa, Monterey Jack cheese and chopped jalapeno's)
- Pigs-In-A-Blanket (wrapped in pastry and baked)
- Baltimore Frizzled (split and deep fried)
- Chili Dogs (cooked hot dogs smothered with chili and onions)
- Lilies (cocktail-sized wieners served with a sauce)
- Vienna Sausage (mini-hot dogs in a flavored juice)

BOOKS



[A Is for America](#)
by Devin Scillian



[America the Beautiful](#)
by Katharine Lee Bates



[America the Beautiful](#)
by Katharine Lee Bates



[Apple Pie Fourth of July](#)
by Janet S. Wong



[Fireworks, Picnics, and Flags: The Story of the Fourth of July Symbols](#)
by James Cross Giblin



[Fourth of July Mice](#)
by Bethany Roberts



[God Bless America](#)
by Irving Berlin



[Happy 4th of July, Jenny Sweeney](#)
by Leslie Kimmelman



[Hats Off for the Fourth of July](#)
by Harriet Ziefert



[John Hancock: Independent Boy \(Young Patriots series\)](#)
by Kathryn Cleven Sisson



[My Country, 'Tis of Thee](#)
by Samuel Francis Smith



[Stars and Stripes: The Story of the American Flag](#)
by Sarah L. Thomson



[The Fourth of July Story](#)
by Alice Dalgliesh



[The Star Spangled Banner \(Random House Pictureback Book\)](#)
by FRANCIS SCOTT KEY



[This Land Is Your Land](#)
by Woody Guthrie



[Will You Sign Here, John Hancock?](#)
by Jean Fritz

Top 25 Ice Cream Toppings

1. Whipped Cream
2. Chocolate Syrup
3. Caramel Syrup
4. Brownie Bites
5. Oreos
6. Cherries
7. Rainbow Sprinkles
8. M & M's
9. Chocolate Chips
10. Magic Shells
11. Peanuts
12. Chocolate Sprinkles
13. Peanut Butter Cups
14. Strawberries
15. Bananas
16. Butterscotch Syrup
17. Cookie Dough
18. Cookies
19. Sliced Almonds
20. Twix
21. Raspberries
22. Blueberries
23. Reese's Peanut Butter Cups
24. Waffle Cone Pieces
25. Gummy Bears