



# JINGLE JANGLE

in June & July

"The Square Root of Possible"

VIRTUAL SUMMER CAMP 2021



Monday, June 21th, 2021  
True or False?

## Taste Test Science



Tongue map

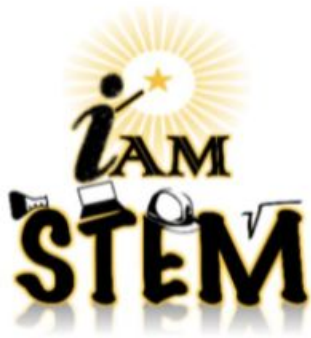
- bitter
- sour
- sweet
- salty

### Materials:

- 4 cups of water
- Wooden tongue depressors
- Lemon Juice
- Salt
- Sugar
- A taste test subject!
- Note: Be aware of citrus allergies

### Instructions:

1. Dissolve sugar crystals into one cup, salt into another cup and pour lemon juice into a third cup.
2. Leave the fourth cup as a 'control', i.e. something you can compare against.
3. Mix a wooden ice-cream stick through one solution and place it on the tip of your tongue. Record the taste i.e salty, bitter, sweet, no taste. Wash your mouth out with pure water.
4. Now repeat steps 3 and 4 for the back, sides and middle of your tongue.



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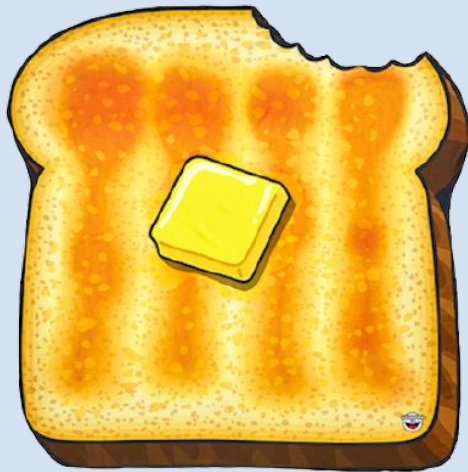
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Tuesday, June 22th,  
2021



## Bread & Butter

### Materials:

- 1 tablespoon and 1 teaspoon warm water
- 3 tablespoons and 2 teaspoons white sugar
- .25 oz packet of active yeast
- ½ teaspoon salt
- 1 tablespoon and 1 teaspoons vegetable oil
- ¼ cup bread flour

### Instructions:

1. In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.
2. Mix salt and oil into the yeast. Knead dough on a lightly floured surface until smooth. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
3. Punch dough down. Knead for a few minutes. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
4. Bake at 350 degrees F (175 degrees C) for 30 minutes.



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Wednesday, June 23th,  
2021



## Celery Science

### Materials:

- Fresh celery stalks with leaves. The more leaves the better!
- Clear glass or jar
- Food coloring

### Instructions:

1. Fill each glass or jar with water. Don't go over  $\frac{3}{4}$  way full, leave room for the celery stalk. Add a few drops of food coloring in each glass.
2. Cut about 1 inch off the bottom of the celery stalks.
3. Place the celery stalks in the colored water. I recommend using the lighter stalks near the center with the most leaves.
4. Wait about 3 hours and check on the celery stalks. Did the colors on the leaves change?
5. Leave the celery overnight in the colored water and check on them again the next day.



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Thursday, June 24th,  
2021

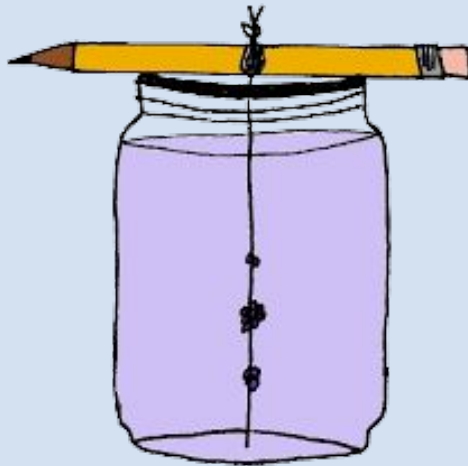
## Rock Candy

### Materials:

- 3 cups sugar (sucrose)
- 1 cup water
- Pan
- Stove or microwave
- Pencil or knife
- Clean glass jar
- Cotton string
- Optional: Lifesaver candy & food coloring

### Instructions:

1. Pour the sugar and water into the pan and heat the mixture to a boil, stirring constantly until dissolved. You can add food coloring if you'd like.
2. Set the pot of sugar syrup in the refrigerator to cool. You want the liquid to be slightly cooler than room temp. Once cool, pour into a jar.
3. Tie a string to a pencil that can rest across the top of the jar. You want the string to hang into the jar, but not touch the sides or bottom. You can tie a Lifesaver to the bottom of the string.
4. Dip your string in the solution then in sugar then back in the solution.
5. Leave alone for a few days! Once the crystals are done growing, remove them and let them dry.







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Friday, June 25th, 2021

## Ice Cream in a Bag



### Materials:

- Zip top freezer bags in two sizes.
- ½ cup ice cream salt (also known as rock salt)
- ½ cup half and half (you can also use heavy cream, or milk)
- ½ tsp vanilla extract
- 1 TBSP sugar
- Ice

### Instructions:

1. Fill the gallon sized plastic bag with ice (about half way).
2. Pour in ½ cup salt into the gallon sized plastic bag along with the ice.
3. To the smaller bag, add half and half, sugar, vanilla, and any add-ins. Press out as much air as possible. Close bag.
4. Place smaller bag in larger bag. Adjust ice so that it surrounds smaller bag. Press out air. Close bag.
5. Toss, shake, jiggle, smush, and dance!
6. After about 5 minutes (or longer, depending on the dedication of your kids) check the ice cream. Shake more if needed until desired consistency is achieved.