

# Pioneer Character Award



## Supplies:

- one 7" x 5" cardboard rectangle for each award
- one covered wagon image for each award
- utility knife
- scissors
- craft glue
- brown twine or rope, 30 inches for each award
- black magic marker

## Instructions for Class:

1. Cut rectangles from cardboard boxes.
2. Punch two holes in the upper corners of each piece of cardboard.
3. Print wagon images, and cut out one for each award
4. Glue covered wagon images to cardboard rectangles.
5. Have teachers choose a pioneer character quality best demonstrated by each child and print these qualities in bold letters with a black magic marker above the wagon. Choose from our list or choose other qualities:

trusts God	resourceful	mental strength
vision	self-reliant	cooperative
courage	patient	responsible
industrious	adventurous	dedication
inventive	skillful with hands	perseverance
6. Thread a 30" length of twine or rope through holes and knot at the ends.





## Popcorn Balls



### Ingredients:

- |                          |                            |
|--------------------------|----------------------------|
| 2 cups sugar             | 1/2 teaspoon salt          |
| 1 1/3 cups water         | 1 teaspoon vanilla extract |
| 1/2 cup light corn syrup | 18 cups popped corn        |
| 1 teaspoon white vinegar |                            |

### Directions:

1. Pop 18 cups of popcorn.
2. Combine sugar, water, syrup, vinegar, and salt in a saucepan.
3. Cook over high heat until mixture reaches 255 degrees F. on a candy thermometer (hard-ball stage).
4. Stir in vanilla.
5. Pour over popped corn, tossing gently to coat.
6. When mixture is cool enough to handle, press popcorn mixture into 3-inch balls with lightly greased hands.
7. Cool completely on waxed paper.
8. Wrap each ball in plastic wrap and tie with string or ribbon.
9. Store popcorn balls in an airtight container until ready to serve.

## Carmeled Apples



### Ingredients:

- apples (6)
- craft sticks (6)
- 1 (14-ounce) package of caramels, without wrappers
- ½ teaspoon vanilla extract
- 2 Tablespoons milk

### Directions:

1. Remove the stem from each apple. Wash and dry.
2. Insert a craft stick into the top of each apple.
3. Cover a baking sheet with tin foil.
4. Combine caramels and milk in a saucepan and heat on low heat until mixture is smooth.
5. Stir in vanilla extract.
6. Roll each apple quickly in caramel sauce until coated. Gently run apples around the inside of the saucepan to remove excess caramel. Place on foiled-lined baking sheet.
7. When cool, wrap each apple individually in plastic wrap and tie with string or ribbon.
8. Store in refrigerator until ready to serve.

## Old-fashioned Lemonade



### Ingredients:

- 1- 3/4 cups. white sugar
- 8 cups water
- 1-1/2 cups lemon juice (squeezed from 7 fresh lemons)
- 1 lemon, sliced

### Directions

1. In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar.
2. Allow to cool to room temperature, then cover and refrigerate until chilled.
3. Squeeze juice from lemons. Remove seeds, but leave pulp.
4. In a pitcher, stir together chilled syrup, lemon juice, and remaining 7 cups water.
5. Slice one lemon and add to lemonade.
6. Refrigerate until ready to serve and add ice.