



Saturday, July 18, 2020
Back to the Future

Thank you for participating in our first-ever Summer Movies in the Park AT HOME series. We've designed a special set of activities for you – themed to match this week's movie selection.

Step 1: Decide How You Will Watch

You can view movies on your TV, tablet or phone. This particular movie is available to stream on Netflix, or rent on Redbox, Amazon Prime Video, and On Demand.

Step 2: Plan Your Activities

Scroll through our activity, craft and recipe ideas to decide how you'd like to play along. Shop for any missing items on the "ingredients" list, and block time in your calendar to watch the movie with your family and friends.

Step 3: Set Up Your Space

Bring the outdoors inside. Set up your living room like you would at the park. Pull together your blankets and lawn chairs, or even a picnic!

Step 4: Tune In

The timing is up to you, but we'd love to hear from you on the Facebook event page we set up for this movie showing. We will not be streaming live, but we'll be online and ready to engage on the movie date!

Step 5: Participate in Contests for a Chance to Win Giveaways

To be entered for our weekly giveaway, compliments of our title sponsor Rose SD Realty, text MOVIE to 474747 before 11:59 p.m. on event day. Your entry will also be rolled into the pool for a grand prize, once the season is over on Aug. 17, 2020.

PRIVACY STATEMENT: Rose SD Realty respects your privacy and does not tolerate spam and will never sell or share your information (name, address, email, phone, etc.) to any third party.

COOL CRAFTS - DOC BROWN'S SHADES

Materials:

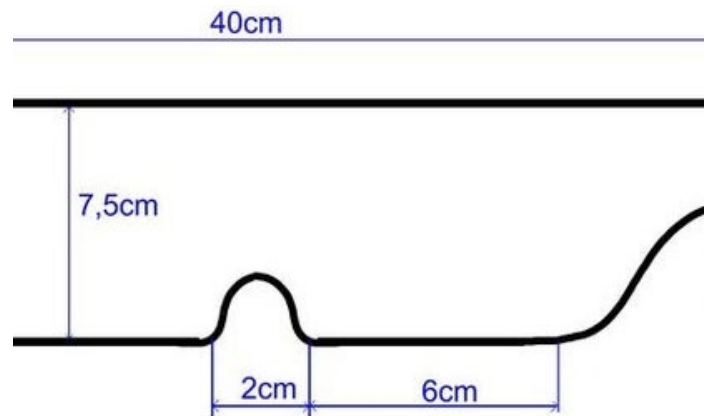
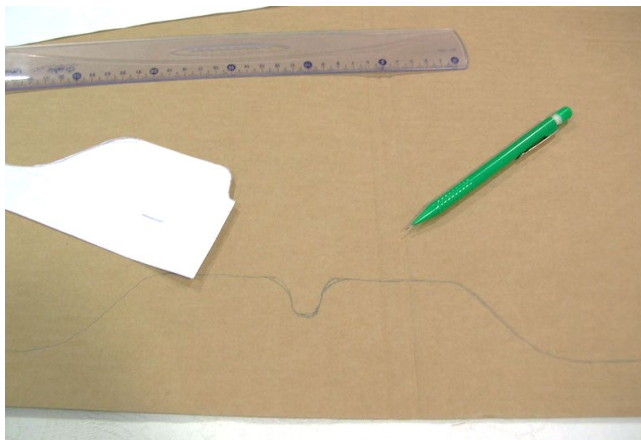
- Cardboard
- Wire
- Something to cut wire
- Duct tape
- Knife or scissors
- Aluminum foil
- Pen
- Ruler



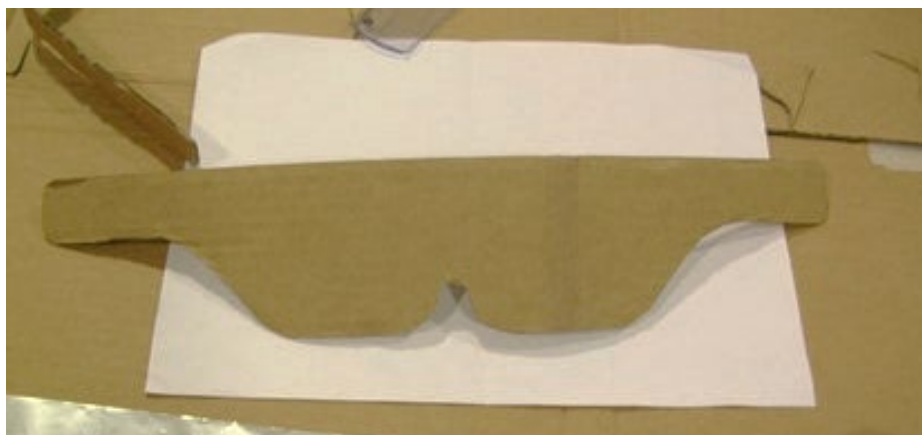
Directions:

1. Draw the design on the cardboard and cut it out

This design is measured to the size of an average adult head. You can modify the length as needed, to match your own head size. We recommend drawing half of it in paper, then cutting it, and using the pattern to outline the design on the cardboard twice, so the shades will be exactly symmetrical. Then simply cut the cardboard with a pair of scissors or a knife.



2.



3. Attach the wire and wrap it with duct tape

Cut some wire and attach it to the inside face of the glasses. Wrap one of the side pieces of the sunglasses so the wire won't move while you bend the cardboard in the U shape we need. You can use your own head to do so and check when it's perfectly bent. Then wrap the shades entirely in duct tape, being careful so the wire keeps in contact with the cardboard while you wrap it.








4. Cover it with foil and DONE!

Now, on to adding the shiny, futuristic touch! Cut a large piece of aluminum foil and wrap it around the glasses. You can add some glue to the shades before doing that for extra attachment. Enjoy!



AWESOME ACTIVITIES

80's Scavenger Hunt

80's Scavenger Hunt How many of these can you find at home?		
 <input type="checkbox"/> One CD or cassette tape	<input type="checkbox"/> An 80's band T-shirt	<input type="checkbox"/>  A Rubik's Cube or an Etch A Sketch
<input type="checkbox"/> A neon clothing item	 <input type="checkbox"/> Roller Skates or a skateboard	<input type="checkbox"/> A CD player or Walkman
 <input type="checkbox"/> A can of hairspray	<input type="checkbox"/> Someone who knows how to Moonwalk	<input type="checkbox"/>  Someone who can break dance

AWESOME ACTIVITIES - HOPPING POPCORN

This science experiment works through a chemical reaction. The two chemicals react when mixed, forming carbon dioxide (CO₂) gas. The gas forms bubble, collecting around the popcorn kernels.

The gas bubbles lift the kernels up to the surface of the liquid, and when the gas is released, the kernels fall back down into the jar, making it look like the kernels are dancing or jumping! This popcorn science project is a fun way to demonstrate chemical reactions and to determine which substances create the longest-lasting reaction.

You'll want to have several jars on hand to test each mixture, and a timer to determine how long the kernels in each jar bounce before settling to the bottom of the jar.

Repeat the experiment multiple times for the most accurate results.

Don't forget that every popcorn experiment should include a hypothesis, a test, a variation, and the recording of data!

Materials:

- Mason jars
- Alka-seltzer tablets
- Popcorn kernels
- Baking Soda
- Vinegar
- Oil
- Stopwatch (you can use the stopwatch on a cell phone)

Directions:

1. Fill each jar half-way with your liquid of choice. Use water, oil, or vinegar.
2. Cover the bottom of each jar with a layer of popcorn kernels.
3. Add the reactant to the jar and observe.
4. You may need to stir the popcorn kernels up a bit to get them to start jumping.
5. Time how long each set of kernels continues to bounce.
6. The longest-lasting jar has the longest reaction time.

You can test other chemical reactions to determine which produces the best results.

Try using:

- Alka-Seltzer tablets and water
- Baking soda and vinegar
- Lemon juice and baking soda
- Citric acid and baking soda
- Alka-seltzer tablets and oil

More information: <https://bit.ly/31A2e0p>



HOPPING POPCORN

SCIENCE EXPERIMENT FOR KIDS



RAD RECIPES

Veggie Pesto Pizza from the Hydrator

Ingredients for pizza (use toppings you can find seasonally!):

- 1 large beet, shredded
- ¾ cup mozzarella cheese, shredded
- ½ leek, diced
- 1-2 leaves of swiss chard, torn
- 1-2 leaves of kale, torn
- 1 cup fennel bulb, thinly sliced
- 1 package of whole wheat pizza dough (can be found in the refrigerator section at the grocery store)
- Cilantro-cotija pesto (see recipe below)



Directions for pizza:

1. Preheat oven to 400°.
2. Roll out pizza dough to 6 to 8 inches. Use flour if the dough begins to stick.
3. Add about 3 tablespoons of the pesto to the dough and spread it out to cover whole pie.
4. Spread beets, kale, swiss chard, leeks and fennel over dough. Then sprinkle with cheese (you might not need all the cheese).
5. Bake at 400° until the cheese is bubbling and dough is cooked through. Enjoy!

Cilantro-Cotija Pesto (Adapted from Chef Brendan Lisanckie)

Ingredients:

- 1 cup of pepitas
- 1 cup basil
- 1 cup olive oil
- 1 cup cilantro
- 1 jalapeno
- 2 garlic cloves
- ½ cup cotija cheese, crumbled
- salt and pepper, to taste

Directions:

1. Toast pepitas until lightly browned.
2. Pulse cilantro, basil, jalapeno, cheese, toasted pepitas and garlic in food processor until roughly chopped.
3. On low speed, slowly add olive oil until immersed. Season with salt and pepper. Enjoy on vegetables, whole wheat pizza, tacos or whole wheat pasta!

More information: <https://bit.ly/2VCcbGZ>

George McFly's Peanut Brittle or Brownie Brittle

Microwave Peanut Brittle

Ingredients:

- 1 c sugar
- 1/2 c. corn syrup
- 1/8 tsp salt
- 1 1/2 c. unsalted peanuts
- 1 Tbsp butter
- 1 tsp vanilla
- 1 tsp baking soda



Directions:

1. Combine sugar, syrup and salt in a microwave safe bowl. Microwave for 5 minutes on high.
2. Stir in peanuts. Microwave 3 to 5 more minutes, stirring after 3 minutes. Microwave until syrup and peanuts are light brown. Stir in butter, vanilla and baking soda until light and foamy. Spread on buttered cookie sheet.
3. Cool and break.

Notes:

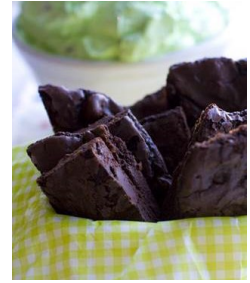
- Have your cookie sheet buttered before you make the peanut brittle because it sets up fast.
- You can also use parchment paper to pour your brittle onto.
- Wondering why we use baking soda? Baking soda makes the brittle tender by adding air bubbles, giving it a porous texture.
- To store this candy simply layer the brittle in an airtight container and place parchment or wax paper between the layers.
- Peanut Brittle will keep in an airtight container for up to two months so it's a great make ahead candy.
- Switch things up and substitute the peanuts for cashews, walnuts, hazelnuts or pecans.

More information: <https://bit.ly/2NLjsQe>

Nut free household? No problem! Try George McFly's Brownie Brittle

Ingredients:

- 1 18- ounce box Brownie Mix
- ½ cup water
- ⅓ cup vegetable oil
- 1 large egg



Directions:

1. Preheat oven to 325 degrees F. Line a baking sheet with parchment paper and lightly spray it with nonstick cooking spray and set aside.
2. Place all the ingredients into a large mixing bowl.
3. Whisk until just combined.
4. Pour the batter onto the prepared baking sheet.
5. Use an offset spatula to spread batter into a thin layer.
6. Bake for 25-30 minutes. Cool completely before breaking apart with a knife or cutting with a pizza cutter.

More information: <https://bit.ly/3eT2BH8>