



TAKE ME OUT TO THE BALLGAME!

ACTIVITY IDEA: Salt Dough Sports Magnets

Your residents will have a 'ball' creating and decorating their own magnets!

Supplies:

- Salt Dough Recipe (below)
- Red Sharpie Marker
- Black Sharpie Marker
- Acrylic Paint in Orange and White
- Round Magnets, one for each
- White Craft Glue



Salt Dough Recipe:

- 1 part salt
- 2 parts flour
- 1 part water

Preheat oven to 250 F. Mix together salt, flour and water until a dough is formed. Knead the dough on a floured surface until the mixture is elastic and smooth. If dough is too sticky, sprinkle with flour, continue to do so until stickiness is gone. Do not add too much flour, as this will dry out the dough and will cause to crack before baked.

DOUGH IS NOT EDIBLE but it is okay if eaten.

Note: This recipe for salt dough makes as much or as little as you choose. For a large batch, use 'cup' in place of 'part' in the recipe. For a small batch, reduce in half or a third.

Directions:

Roll dough into balls. Flatten on cookie sheet and place in oven. Bake for 2.5 hours. Remove from oven and allow to cool completely on cookie sheet.

When cool, paint with orange paint for basketball and white for baseball. Let paint dry completely.

Turn over and paint back side and allow to dry. Turn to front and use Sharpies to draw lines or stitches.

Turn to back and glue on magnet. Let dry.

MENU

7th Inning Hot Dogs – Item #11600 / 54506

Batter Up Onion Rings – Item #37760

Strike Out Salad – Recipe on back

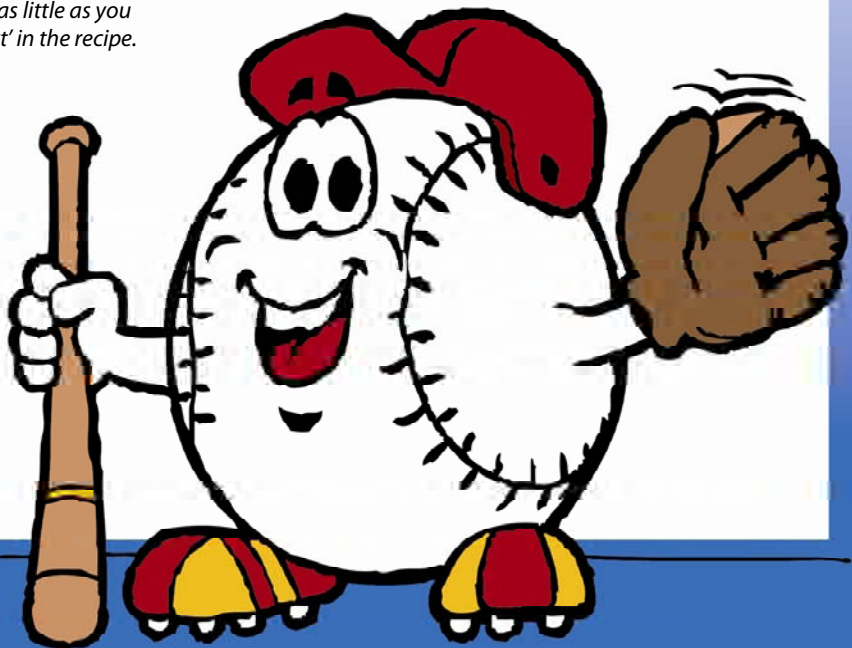
Cap & Ball Cookies – Recipe on back

Nutritional information is based on:

- 1 Hot Dog with Bun
- 6 Onion Rings
- 1 Cup Salad

NUTRITIONAL INFORMATION

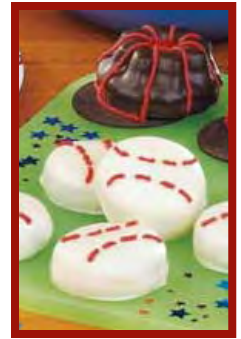
Cholesterol.....	47 mg
Carbohydrates.....	67 gm
Calories.....	749
Protein.....	19 gm
Fat.....	46 gm
Sodium.....	1729 mg





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SUGGESTED RECIPE: CAP & BALL COOKIES



Ingredients	14 Servings
Vanilla or White Chips	2 cups
Shortening	1 tbsp
Cream-filled Choc Sand Cookies	16
Red Decorating Frosting	1 tube
Choc and Marshmallow Cookies	1 pkg (12 oz)
Choc Wafer Cookies	12
Red M&M's	12

In a microwave or heavy saucepan, melt chips and shortening; stir until smooth. Dip sandwich cookies into mixture and allow excess to drip off; place on waxed paper to harden.

Meanwhile, spread red frosting over half of the bottom of each marshmallow cookie, press off-center onto a chocolate wafer, creating a cap. (See photo)

Pipe a line of frosting where the cookies meet. Pipe stitching lines down sides of marshmallow cookies. Attach an M&M on top with a dab of frosting.

On dipped sandwich cookies, pipe stick marks to create baseballs.

Yield: 12 caps and 16 baseballs, 14 servings, 2 per serving

SEE ABOVE PHOTO FOR EXAMPLE

SUGGESTED RECIPE: STRIKEOUT SALAD

Ingredients	12 Servings
Tube Pasta (1 Pkg)	16 oz
Halved Cherry Tomatoes	2 cups
Provolone Cheese, cubed	4 oz
Sweet Red Pepper, chopped	1 cup
Green Pepper, chopped	½ cup
Medium Onion, chopped	1
Pitted Ripe Olives, drained	14 oz

Dressing:

Ingredients	12 Servings
Vegetable Oil	2/3 cup
Red Wine Vinegar	1/3 cup
Minced Fresh Basil OR Dried Basil	3 tbsp 3 tsp
Garlic Clove, minced	1
Dijon Mustard	1 tbsp
Salt	1-1/2 tsp
Sugar	1 tsp
Onion Powder	1 tsp

Cook pasta according to package directions; drain and rinse with cold water. Place in a salad bowl; add tomatoes, cheese, peppers, onions and olives.

In a blender, combine with dressing ingredients; cover and process until blended. Pour over pasta mixture and toss to coat. Refrigerate.