



FLORIDA A&M UNIVERSITY
**COOPERATIVE
EXTENSION**
COLLEGE OF AGRICULTURE AND FOOD SCIENCES



12 Days of **Activities**

DAY 1

MAKE AN ORNAMENT

DAY 2

BUILD A GINGERBREAD

DAY 3

BAKE A HOLIDAY TREAT

DAY 4

DIY HOLIDAY DISPLAY

DAY 5

MAKE YOUR OWN SNOW

DAY 6

WATCH A HOLIDAY MOVIE

DAY 7

MAKE YOUR OWN PUZZLE

DAY 8

PLAY BOARD GAMES

DAY 9

MAKE A HOLIDAY CARD

DAY 10

GIFT WRAPPING

DAY 11

MAKE A WREATH

DAY 12

VIRTUAL MUSEUM/ZOO TOUR

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DIY Salt Dough ORNAMENTS

INGREDIENTS:

1. 1 CUP ALL-PURPOSE FLOUR
2. 1/2 CUP SALT
3. 1/2 CUP WATER
4. OPTIONAL: FOOD COLORING FOR TINTING THE DOUGH



INSTRUCTIONS:

1. MIXING THE DOUGH:

- IN A BOWL, COMBINE THE FLOUR AND SALT.
- GRADUALLY ADD WATER, STIRRING CONTINUOUSLY, UNTIL A SOFT DOUGH FORMS.
- IF DESIRED, ADD A FEW DROPS OF FOOD COLORING TO ACHIEVE THE DESIRED TINT.

2. KNEADING:

- SPRINKLE A CLEAN SURFACE WITH FLOUR AND TRANSFER THE DOUGH ONTO IT.
- KNEAD THE DOUGH FOR ABOUT 5 MINUTES UNTIL IT BECOMES SMOOTH AND PLIABLE.

3. ROLLING OUT:

- USE A ROLLING PIN TO ROLL OUT THE DOUGH TO YOUR DESIRED THICKNESS (AROUND 1/4 INCH THICK IS COMMON).

4. CUTTING SHAPES:

- USE COOKIE CUTTERS OR A KNIFE TO CUT OUT YOUR DESIRED SHAPES FOR THE ORNAMENTS.

5. CREATING HOLES:

- USE A STRAW OR A SKEWER TO MAKE A SMALL HOLE NEAR THE TOP OF EACH ORNAMENT. THIS IS WHERE YOU'LL THREAD A RIBBON OR STRING LATER FOR HANGING.

6. BAKING:

- PREHEAT YOUR OVEN TO 200°F (93°C).
- PLACE THE ORNAMENTS ON A BAKING SHEET LINED WITH PARCHMENT PAPER.
- BAKE FOR APPROXIMATELY 2-3 HOURS OR UNTIL THE ORNAMENTS ARE DRY AND HARD.

7. COOLING:

- ALLOW THE ORNAMENTS TO COOL COMPLETELY BEFORE HANDLING.

8. DECORATING (OPTIONAL):

- ONCE COOLED, YOU CAN PAINT THE ORNAMENTS WITH ACRYLIC PAINT OR DECORATE THEM USING MARKERS, GLITTER, OR OTHER CRAFT SUPPLIES.

9. SEALING (OPTIONAL):

- TO PRESERVE THE ORNAMENTS, YOU CAN APPLY A CLEAR SEALANT OR VARNISH AFTER DECORATING.

10. ADDING RIBBON:

- THREAD A RIBBON OR STRING THROUGH THE HOLE YOU MADE EARLIER, AND TIE A KNOT TO CREATE A LOOP FOR HANGING.

NOW YOUR SALT DOUGH ORNAMENTS ARE READY TO BE HUNG ON THE TREE OR GIVEN AS HEARTFELT HANDMADE GIFTS!

DIY Gingerbread House

INGREDIENTS:

- **GINGERBREAD DOUGH:****
 - 3 CUPS ALL-PURPOSE FLOUR
 - 1 CUP BROWN SUGAR (PACKED)
 - 1 TEASPOON BAKING POWDER
 - 1/2 TEASPOON BAKING SODA
 - 1 TABLESPOON GROUND GINGER
 - 1 TABLESPOON GROUND CINNAMON
 - 1/2 TEASPOON GROUND CLOVES
 - 1/2 TEASPOON SALT
 - 1/2 CUP UNSALTED BUTTER (ROOM TEMPERATURE)
 - 1/2 CUP MOLASSES
 - 1 LARGE EGG
- **ROYAL ICING:****
 - 3 CUPS POWDERED SUGAR
 - 2 LARGE EGG WHITES
 - 1 TEASPOON LEMON JUICE
- **CANDY AND DECORATIONS:****
 - ASSORTED CANDIES, GUMDROPS, AND SPRINKLES FOR DECORATING



*INSTRUCTIONS:**

- **PREPARE THE DOUGH:****
 - IN A LARGE BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA, GINGER, CINNAMON, CLOVES, AND SALT.
 - IN ANOTHER BOWL, BEAT THE BUTTER AND BROWN SUGAR UNTIL FLUFFY. ADD MOLASSES AND EGG, MIX WELL.
 - GRADUALLY ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS, MIXING UNTIL A DOUGH FORMS.
 - DIVIDE THE DOUGH INTO TWO DISKS, WRAP THEM IN PLASTIC, AND REFRIGERATE FOR AT LEAST 1 HOUR.
- **CUT AND BAKE:****
 - PREHEAT YOUR OVEN TO 350°F (175°C).
 - ROLL OUT THE CHILLED DOUGH ON A FLOURED SURFACE AND CUT OUT HOUSE SHAPES USING TEMPLATES OR COOKIE CUTTERS.
 - BAKE ON PARCHMENT-LINED BAKING SHEETS FOR 10-12 MINUTES OR UNTIL EDGES ARE FIRM.
 - ALLOW THE PIECES TO COOL COMPLETELY BEFORE ASSEMBLING.
- **MAKE ROYAL ICING:****
 - IN A CLEAN, DRY BOWL, BEAT THE EGG WHITES UNTIL FROTHY.
 - GRADUALLY ADD POWDERED SUGAR AND LEMON JUICE, BEATING UNTIL THE ICING FORMS STIFF PEAKS.
- **ASSEMBLE THE HOUSE:****
 - USE ROYAL ICING AS "GLUE" TO ASSEMBLE THE WALLS AND ROOF OF YOUR GINGERBREAD HOUSE.
 - ALLOW THE ICING TO DRY AND HARDEN BEFORE DECORATING.
- **DECORATE:****
 - LET YOUR CREATIVITY SHINE! USE ROYAL ICING TO ATTACH CANDIES, CREATE DESIGNS, AND ADD FESTIVE DETAILS.
 - CONSIDER USING ADDITIONAL ITEMS LIKE PRETZELS FOR FENCES, SHREDDED COCONUT FOR SNOW, OR POWDERED SUGAR FOR A SNOWY EFFECT.
- **LET IT SET:****
 - ALLOW YOUR GINGERBREAD HOUSE TO SIT FOR A FEW HOURS OR OVERNIGHT TO ENSURE THAT THE ICING IS COMPLETELY SET AND THE PIECES ARE SECURE.
- **ENJOY:****
 - ONCE EVERYTHING IS SET, DISPLAY YOUR MASTERPIECE AND ENJOY THE FESTIVE VIBES! JUST BE CAUTIOUS ABOUT CONSUMING IT IF IT'S BEEN SITTING OUT FOR A WHILE.

Holiday Cookies

INGREDIENTS:

1. 2 1/4 CUPS ALL-PURPOSE FLOUR
2. 1/2 TEASPOON BAKING POWDER
3. 1/4 TEASPOON SALT
4. 1 CUP UNSALTED BUTTER, SOFTENED
5. 3/4 CUP GRANULATED SUGAR
6. 1 LARGE EGG
7. 1 TEASPOON VANILLA EXTRACT
8. ASSORTED FESTIVE SPRINKLES AND DECORATIONS



INSTRUCTIONS:

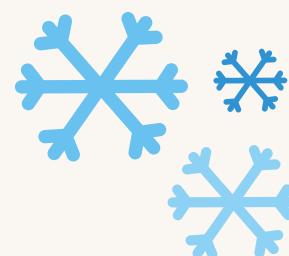
1. PREHEAT THE OVEN TO 350°F (180°C) AND LINE BAKING SHEETS WITH PARCHMENT PAPER.
2. IN A MEDIUM BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, AND SALT. SET ASIDE.
3. IN A LARGE BOWL, CREAM TOGETHER THE SOFTENED BUTTER AND GRANULATED SUGAR UNTIL LIGHT AND FLUFFY USING AN ELECTRIC MIXER.
4. ADD EGG AND VANILLA BEAT UNTIL WELL COMBINED.
5. GRADUALLY ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS, MIXING UNTIL A SOFT DOUGH FORMS. BE CAREFUL NOT TO OVERMIX.
6. SCOOP OUT TABLESPOON-SIZED PORTIONS OF DOUGH AND ROLL THEM INTO BALLS. PLACE THEM ON THE PREPARED BAKING SHEETS, LEAVING SOME SPACE BETWEEN EACH.
7. USE THE BOTTOM OF A GLASS TO GENTLY FLATTEN EACH COOKIE. DECORATE THE COOKIES WITH FESTIVE SPRINKLES, COLORED SUGAR, OR ANY DECORATIONS OF YOUR CHOICE.
8. BAKE THE COOKIES IN THE PREHEATED OVEN FOR 8-10 MINUTES OR UNTIL THE EDGES ARE LIGHTLY GOLDEN. KEEP AN EYE ON THEM TO PREVENT OVER-BAKING.
9. ALLOW THE COOKIES TO COOL ON THE BAKING SHEETS FOR A FEW MINUTES BEFORE TRANSFERRING THEM TO A WIRE RACK TO COOL COMPLETELY.
10. ONCE COOLED, YOUR HOLIDAY COOKIES ARE READY TO BE ENJOYED! SHARE THEM WITH FRIENDS AND FAMILY, OR PACKAGE THEM AS SWEET GIFTS.

FEEL FREE TO CUSTOMIZE THIS BASIC RECIPE WITH YOUR FAVORITE HOLIDAY FLAVORS, SUCH AS CINNAMON, NUTMEG, OR GINGER, TO MAKE THE COOKIES EVEN MORE FESTIVE AND UNIQUE. HAPPY BAKING!



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DIY Snow

INGREDIENTS:

BAKING SODA
SHAVING CREAM
INSTRUCTIONS:

START WITH BAKING SODA:

MEASURE OUT YOUR DESIRED AMOUNT OF BAKING SODA INTO A MIXING BOWL. THE AMOUNT WILL DEPEND ON HOW MUCH FAKE SNOW YOU WANT TO MAKE. ADD SHAVING CREAM:

BEGIN ADDING SHAVING CREAM TO THE BAKING SODA. START WITH A SMALL AMOUNT AND MIX IT IN THOROUGHLY. YOU CAN ALWAYS ADD MORE SHAVING CREAM IF NEEDED.

CONTINUE ADDING SHAVING CREAM AND MIXING UNTIL YOU ACHIEVE A SNOW-LIKE CONSISTENCY. THE MIXTURE SHOULD BE MOLDABLE AND HAVE A SOFT, FLUFFY TEXTURE.

ADJUST CONSISTENCY:

IF YOUR FAKE SNOW IS TOO DRY, ADD MORE SHAVING CREAM. IF IT'S TOO WET, ADD MORE BAKING SODA. KEEP ADJUSTING UNTIL YOU GET THE DESIRED TEXTURE.

PLAY AND MOLD:

ONCE YOU'VE ACHIEVED THE RIGHT CONSISTENCY, YOU CAN USE YOUR HANDS TO MOLD THE FAKE SNOW INTO SHAPES, JUST LIKE REAL SNOW.

ENJOY PLAYING WITH YOUR HOMEMADE SNOW! IT CAN BE A FUN SENSORY ACTIVITY FOR KIDS OR A FESTIVE DECORATION FOR HOLIDAY CRAFTS.

NOTE: THIS FAKE SNOW IS NOT SUITABLE FOR FREEZING OR LONG-TERM STORAGE. IT'S MEANT FOR TEMPORARY USE AND CAN BE EASILY DISPOSED OF.

REMEMBER TO PROTECT SURFACES AND CLOTHING, AS THE MIXTURE MAY LEAVE A RESIDUE. HAVE FUN EXPERIMENTING AND GETTING CREATIVE WITH YOUR HOMEMADE SNOW!



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Make A Wreath

MAKING A HOLIDAY WREATH IS A FESTIVE AND CREATIVE ACTIVITY THAT ADDS A TOUCH OF SEASONAL CHARM TO YOUR HOME. TO CREATE YOUR OWN WREATH, START WITH A BASE OF EITHER A WIRE OR GRAPEVINE WREATH. GATHER AN ASSORTMENT OF HOLIDAY GREENS SUCH AS PINE BRANCHES, CEDAR, AND HOLLY. ARRANGE THESE GREENS AROUND THE WREATH BASE, SECURING THEM WITH FLORAL WIRE OR HOT GLUE.

ENHANCE THE WREATH BY ADDING DECORATIVE ELEMENTS LIKE PINECONES, BERRIES, ORNAMENTS, OR RIBBON. YOU CAN CUSTOMIZE THE COLOR SCHEME TO MATCH YOUR HOLIDAY DÉCOR. CONSIDER INCORPORATING LIGHTS FOR AN EXTRA FESTIVE TOUCH.

ONCE YOUR ELEMENTS ARE SECURELY ATTACHED, STEP BACK AND ASSESS THE OVERALL LOOK. MAKE ANY NECESSARY ADJUSTMENTS TO ACHIEVE A BALANCED AND VISUALLY APPEALING WREATH. FINALLY, HANG YOUR HOLIDAY WREATH ON YOUR FRONT DOOR, ABOVE THE FIREPLACE, OR ANYWHERE ELSE THAT COULD USE A TOUCH OF SEASONAL CHEER. ENJOY THE SATISFACTION OF CREATING A PERSONALIZED DECORATION THAT WELCOMES THE HOLIDAY SPIRIT INTO YOUR HOME.

TOP 5 HOLIDAY MOVIES



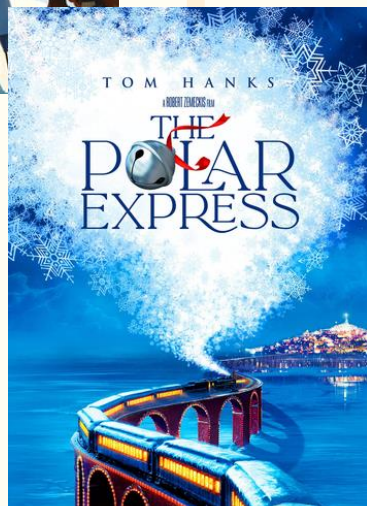
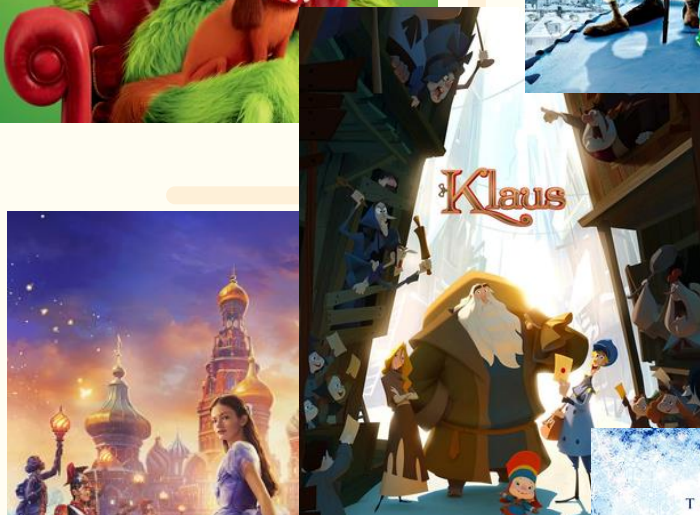
THE GRINCH

KLAUS

ARTHUR CHRISTMAS

THE NUTCRACKER AND THE
FOUR REALMS

THE POLAR EXPRESS



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VIRTUAL MUSEUM/ZOO TOUR



SMITHSONIAN NATIONAL MUSEUM
OF NATURAL HISTORY

NASA

GEORGIA AQUARIUM

SAN DIEGO ZOO

MOSH CONNECT



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TOP 5 BOARD GAMES



UNO

MONOPOLY

PICTIONARY

HEADBANDS

CANDY LAND

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