

Tuesday, August 6 & Thursday, August 8

## **LEADER GUIDE FOR ACTIVITIES**

### **Materials**

Both groups: Ingredients to make Olive Cheese Balls

3 cup cheddar cheese (to make 3 C. shredded), 6 T butter, 1 1/2 cup flour, Cayenne, 72 stuffed green olives drained and dried, Paprika, cheese grater, 3 mixing bowls, 3 measuring cups, forks, 3 table knives, 3 baking sheets lined with parchment paper.

### **Other Resources**

None

### **Overview**

This week concludes the four-part series entitled “Growing a Pizza” where kids will learned about growing ingredients for pizza crust (wheat), pizza sauce (tomatoes), cheese (dairy and cows), and seasoning (herbs and their uses both culinary and medicinal). The focus for this week is cheese.

Note: Tuesday is a field trip to Babcock Dairy and UW Dairy Cattle Barn

Thursday both groups will make Olive Cheese Balls upon arrival then work in the garden.

### **Thursday Schedule**

1. Opening/Arrival: 10:15 – 10:30
2. Activity time (Inside and Outside groups): 10:30 – 11:15
3. Closing time: 11:15 – 11:30

Note: Prior to beginning of activity, set up the following at each of three stations:

Cheddar cheese (to be shredded for total of one cup), 2 tablespoon butter, softened, 1/2 cup flour, Cayenne, 24 stuffed green olives drained and dried, Paprika, cheese grater, 1 mixing bowl, 1 measuring cup, forks, 1 table knife, 1 baking sheet lined with parchment paper. Preheat oven to 400 degrees.

To begin, have kids wash hands. Divide inside group into three smaller groups. Explain to kids that this week we will be cooking with cheese. Ask kids to name as many different types of cheese or foods with cheese they can think of and share with group. Note that some cheeses are soft, like cream cheese, some are semi-soft like cheddar, and some are hard, like parmesan. Today we will use a semi-soft cheese called cheddar.

At each station, have kids grate a total of 1 cup of cheese and add to mixing bowl.

Cut butter into small pieces and add to bowl.

Measure flour and add to bowl. Add a dash of Cayenne pepper.

Using a fork, mix until a dough-like form forms. Scoop up about a tablespoon-sized ball of dough and enclose one olive with dough.

Roll into a ball and place on baking sheet. Repeat process using up remaining dough.

Sprinkle with paprika. Bake for 15 minutes or until golden. Serve warm.

Each group will make a total of 24 olive balls.