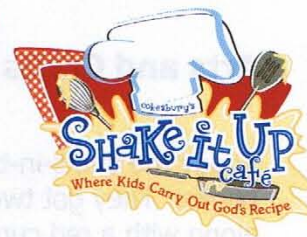


# Shake It Up Daily Special



Tuesday, June 14, 2011

Today's Daily Special was brought to you by: Erik Bahnson, Erik Hagen, Ross Harps, Emily Hinkley, Noah Jensen, Angel, and Editor in Chief Deb Davidson

*Today's Photos by Erik Bahnson and Deb*

## The Chef's Recommendation

Hebrews 13:16

Don't forget to do good  
and to share what you have,  
because God is pleased with  
these kinds of sacrifices.

## Story Time

*By Erik Hagen*

Today's story was about an Israelite farmer woman who gave happily to God. She told a story from Leviticus, Chapter 23. It was about how God told Moses that when the Israelites got to the Promised Land, they should give the first sheaf from their harvest to the priest, and also leave some of their crop in the field for travelers and widows who were hungry.

Every night for the rest of the week,  
we will be collecting your offering to  
help hungry families through Heifer  
International. Please bring some  
money to help needy families!



*Chefs-in-Training Shake It Up!*

## Foodology Factory

*By Erik Bahnson*

Today at the Foodology Factory, the first experiment had the instructors sprinkling sugar on a plate. The instructors then rubbed a balloon on their hair, generating static electricity. The balloon was slowly lowered toward the plate, and the sugar flew up and stuck to the balloon. The experiment was retried with sugar and pepper; the pepper was lighter, so it flew up first.

The second experiment had the instructors pouring baking soda and vinegar into water. Bubbles soon appeared, and a kernel of corn was placed in the mixture; it proceeded to float up and down in the liquid.





## Arts and Crafts

***By Ross Harps***

Today the chefs-in-training made milk shake banks. They got two different colors of fabric, along with a red cup and a clear cup. They decorated their cups and they filled the fabric with polyester stuffing. They wrapped the cloth around it and covered the opening with a rubber band. Then they put the polyester balls in the cups and put a straw in the side so it would look like a milkshake. They finished it off with a fuzzy cherry on top. A little slot in the side is for putting in money. They made one for themselves and one to share.



Reporter Ross talked to Alex, who said that she liked the craft, and she was going to give one to her sister. She chose vanilla looking ice cream balls for her banks.



## The Takeout Treatory

*By Emily Hinckley and Noah Jensen*

Today's special snack was Shake It Up Trail Mix. We learned about the wheat harvest celebration in Israel. Wheat is served in a variety of ways, including pretzels, cereal, crackers, and more. The trail mix included M&Ms, raisins, pretzels, cereal, and dried cranberries. We also had delicious cold green apple juice!

"It's fun to see the kids come through," said Mrs. Pistilli, the master chef at the Takeout Treastery.

**TUESDAY'S COLOR WAS GREEN!**

**WEDNESDAY'S COLOR IS RED!**



## Interview with Scraps

*By Emily Hinckley*

Q: What is your favorite recipe?

A: Escargot! It's delicious!

Q: Do you like the Shake It Up Café more than the forest?

A: Yes! Heat, A/C and hot meals are great.

Q: Do you have any brothers and sisters?

A: Yes, a sister in Baltimore.

Q: Did you have enough food in the forest?

A: It was cold, but plentiful. It literally grows on trees.

Q: How has your time been at VBS?

A: Really fun! I like it!

## Music with Anjelica

*By Erik Bahson*

Q: What is your favorite VBS song?

A: Let's Get Cookin'! I like that one because it reminds me of cooking, and I like cooking.

Q: What do you like most about VBS?

A: I enjoy watching the kids sing and dance.  
And the snacks...

Q: How quickly do the kids pick up the choreography?

A: Pretty quickly; the videos help, but they are really smart kids.

Q: Which group has the best dancers?

A: I just can't decide; they are all so great!

