



Science, Technology, Engineering, Art and Math

Birds! From the Physics of Flight to Making Houses for These Amazing Creatures

June 27-July 1

In this workshop, we will explore how birds fly, their relationship with the natural environment, why birds migrate, interesting behavior, nesting, how their patterns are changing with climate disruption and what cool birds we have in our region. We will also be learning how design and build bird houses and kids will get to use basic tools for the construction of their houses.



Cooking Up Fun for Kids! Menu Planning & Cooking Using Many Local Ingredients.

July 11-15

Science, technology, math and art come into play in this fun week-long class. We will be picking basic staples to cook and cooking them. We will look at what can we make from local foods, what is the difference in organic and non-organic, where does our food come from? What is practical for us to grow, what makes food taste good, how to choose a recipe and how do we make it? We will be making a breakfast, lunch and dinner selection. We will be evaluating the pantry, making a shopping list, knowing how much things cost, budgeting and making the magic happen in the kitchen.



Steam

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Makers' Variety Week! From Butter & Ice Cream to Sewing & Glass Jewelry Fabrication July 18-22



In this exciting week, we will be exploring how to make a lot of neat things! Ever wondered how to make butter? How about ice cream? We will do both. Are there things you would like to learn how to sew? We will be working with some neat creative options to sew up. We will be making some fun things with found objects, fused glass, beads and wire-mosaics and other fun things. You might not think that these sorts of things are related to Science, Technology, Engineering, Art and Math, but you will see how interwoven these topics come into play.

More Than S'mores-Campfire Cuisine July 25-29

Whether you are camping out on Washburn Island and would like to cook over an open, or hanging out in the backyard with a fire pit, we will have some fun campfire cooking techniques to share. We will cover the safety of starting a campfire, as well as making sure it is extinguished properly. What are the best tools to use when cooking over an open fire? What are good meal choices to cook over an open fire? What things should be prepared in advance? How do you best store food when camping out? And of course, we will be making the best s'mores!

