

**December**  
**2010**



# PAW PRINTS

## Cub Creek Science Camp

### New Additions to the Family

We have exciting new additions to the Cub Creek Animal Family purchased at the Loli Brother's winter auction. The most unusual one is the Prehensile Tail Porcupine named Talulah. She has a definite personality and knows what she likes and doesn't like, but all in all a real lady. She is a good climber and has several branches and trees in her habitat enclosure to play on. She loves sweet potatoes and bananas. We are looking forward to introducing her to our campers this summer.

We also have two new young Patagonian Cavies. The male is only 3 or 4 months old and the female is 8 months old. Patagonian Cavies are one of the few monogamous mammals and we hope that our new cavy will bond together and become a pair.



### New Babies

As Christmas brings to mind the birth of our Savior, Jesus Christ, we want to share some births that we have had this month. A new baby goat, named Snowflake, was born a couple of weeks ago and a baby sheep born this week. They are healthy and doing fine. The staff bring them in out of the weather into the barn, once we know it is getting close to time to birth, so they will have a safe clean environment in which to have their baby. You may see video clip on the Cub Creek Face book page.

### Did you know.....

The Patagonian cavy, also known as the Mara, is the 3<sup>rd</sup> largest rodent in the Rodentia family. Only the Capybara and the Beaver are larger.

They can run up to 35 miles per hour.

Like all rodents they need to chew to keep their teeth worn down because the teeth never stop growing as long as they live.

### Baking Day at Cub Creek

Our Cub Creek Family is getting together this month to spend time making delicious treats for our families for the holidays. We have stocked up on lots of butter, cream, chocolate, flour, sugar, sprinkles, eggs etc. and are ready to bake up stacks of cookies, loaves of bread, cinnamon rolls, truffles and all kinds of delightful things. I don't think there will be anyone counting calories right now. Maybe we will share our favorite recipe once we sample everything. Happy Baking!

## Tips

### Cooking in the Dutch Oven

Dutch Ovens can be used for anything you could cook in the kitchen - roasting, baking, simmering, stewing, frying, boiling and steaming. You can place the food directly in the Dutch Oven to cook or you can line it with aluminum foil or a disposable baking pan for easy clean up. We use our Dutch Ovens at camp for our Outdoor Cooking but they can be used indoors in your regular oven when the weather does not encourage cooking out doors.

### Tools that make it easier:

A good pair of leather gloves  
Tongs and a small shovel to move coals when cooking outdoors.  
Dutch Oven tool for removing the lid or a heavy pair of pliers

### Charcoal:

When using charcoal to cook with, it is best to start it in a charcoal starter. A #10 can with top and bottom cut out and holes poked around the lower edge works just as well. When

## Dutch Oven Recipe of the Month

Mark's Dutch Oven Wassail Ham

### Dutch Oven Wassail Ham

14" dutch oven

8-9 coals below

16-18 coals above

Ham, 1 Orange(sliced), cloves,

Glaze: 1/2 can OJ concentrate, 1/2 can Apple Juice concentrate, 1/2 c. Honey, cinnamon, Orange zest

### Directions:

Place spiral spliced ham in D.O. and stick cloves around between the slices. Arrange orange slices on the top fastening them with toothpick if necessary. Place on coals 8-9 below and 16-18 above.

Mix glaze and put in smaller Dutch Oven to thicken.

After the ham has cooked about an hour pour over the ham and for the next 2-3 hours reapply the glaze with basting syringe every 30 minutes. Bring the internal temperature of the ham up to at least 120 degrees.



**This would make a delicious Christmas ham that would be a surprise to the whole family!**

Taken from [www.marksblackpot.com](http://www.marksblackpot.com)

## Dining Hall Addition

A new room has been added to the dining hall that will be for the ASITs and Cabin of the Day to eat in. It will give that additional space that we have been needing to make it more convenient for meal times and allow us to honor our Cabin of the Day for the extra responsibilities they have in the dining hall. It is almost complete and ready to be used.

## Stay Healthy for the Holidays



**I know that we hear this all the time, but as we spend more and more time indoors and in confined places with a lot of people it is easy to spread germs and start the vicious cycle of illness that passes from family member to family member. The best way to stop this and keep healthy is to wash your hands often, stay home if you are sick, remember to take your vitamins and get plenty of rest. We often get so busy that we forget to take good care of ourselves. One of the best gifts that we can have is our health. Take time out for yourself and stay healthy for your family.**

## Calling all Scientist and Artist

Grades 2- 10

This is your chance to show us what you know about animals and maybe win a little cash or week at camp.

Click on the CONTEST link on the website

[www.myanimalcamp.com](http://www.myanimalcamp.com)

If this is something you would want to do get your class involved and maybe your teacher could win some cash for a classroom project.

### Contest Categories

Informative Article

2 - Dimensional Design

Invention / Animal Enrichment

**Give the Gift of  
Cub Creek Science Camp  
this Christmas.**



Registration forms can be filled out online at  
**MyAnimalCamp.com**  
or calling the office at 573-458-2125

## Fun and easy Science Experiment.\

### Fizzy Scented Bath Bomb

Use your chemistry to make a fizzy, scented bath bomb. Make them for yourself or give them as gifts!

**Time Required:** 15 minutes

### What You Need:

2 T citric acid	3-6 drops food color
3 T vegetable oil	2 T cornstarch
Mixing Bowl	1/4 C baking soda
Waxed Paper	1/4 tsp fragrance oil
Small Cup or Bowl	

### Here's How:

- . Mix all dry ingredients (citric acid, cornstarch, baking soda) in the bowl.
- . In a different bowl or a small cup, mix the vegetable oil, fragrance, and coloring together.
- . Slowly incorporate the oil mixture into the dry ingredients. Mix well.
- . Place 1" balls of the mixture on waxed paper. They will be semi-hard within 2-3 hours, but allow 24-48 for them to fully dry before storing them.
- . Store bath balls in a sealed container, away from moisture.
- . Add a few to the bath and enjoy! For gift giving, the balls may be placed in individual candy cups.

### Tips:

- . Either fragrance and/or coloring is optional.
- . Suggested vegetable oils include coconut oil, avocado oil, apricot kernel oil, sweet almond oil, or olive oil, although any emollient oil is good!
- . Use small molds to make three-dimensional fizzy bath shapes.

**May your hearts be warm and your home happy as you count the blessings of this year.**

**Best Wishes from Cub Creek and Happy New Year!**