

INAUGURATION KIDS' CRAFTS AND TREATS

The inauguration can be an exciting experience for kids.

Mary Giles, Executive Editor of Family Fun Magazine (<http://familyfun.go.com/>) visited The Early Show with some patriotic crafts and treats for the entire family:

STAR T-SHIRTS

To make these bold designs, use a stencil made from freezer paper -- it's waxed on one side and adheres to fabric when ironed. Then hold a paint-splattering session, peel away the stencil, and behold your stellar work. Customized clothing is always a hit with kids. Use freezer paper as the stencil. Iron on to start keep pain from running. Paint on base color for star. Let dry. Splatter pain on details of the star.... Stars represent each of the 50 states. Explain to the kids about history and states.

CRAFT MATERIALS:

Freezer paper
White cotton T-shirt
Pencil
Craft knife
Iron
Cardboard
Red, blue, and metallic silver fabric paint
Paintbrushes

Time needed: Afternoon or Evening

1. On a protected surface, lay out a sheet of freezer paper large enough to completely cover the shirt's front. Draw or trace your star design onto the paper, then cut along the lines with a craft knife (a parent's job).
2. Lay the paper over the shirt (waxy side down), positioning the holes as desired. Using your iron's cotton setting, press the paper onto the shirt (a parent's job).
3. Slip a piece of cardboard inside the shirt. Lay it on a protected surface. Fill in the stencil with a background color. When the paint is dry, splatter and drip the other colors over it to create streaks and splashes. Leave it flat to dry overnight, then peel away the stencil.
4. To make the shirt colorfast, follow the directions on the paint package

UNCLE SAM PINS

These pins super cute and easy - the kids can wear to school or to your inauguration day celebration. This is a great chance to explain to your kids about Uncle Sam and how he came to be recognized as a symbol of this country.

CRAFT MATERIALS:

White craft foam
Scissors
Markers
Wooden craft spoon
Googly eyes
Cotton balls
Glue
Self-adhesive pinback

Time needed: Under 1 Hour

1. To make one, cut out a basic Uncle Sam-style hat (about 2 inches tall and 1 inch wide) from white craft foam.
2. Use markers to color the brim blue and to draw red stripes on the top.
3. Glue the hat to the handle of a wooden craft spoon (if necessary, first use scissors to trim the wooden handle so that it's shorter than the hat).
4. Glue on googly eyes and a cotton ball beard, then draw on a small L-shaped nose.
5. Attach a self-adhesive pinback (sold at many craft and bead stores), and your Uncle Sam pin is ready to wear.

CHAIR COVERS & CENTERPIECES

Make your table patriotic looking!

CRAFT MATERIALS:

Ribbon
Helium-filled balloon
Basket
Crepe paper
Double-sided tape

Time needed: Under 1 Hour

1. Tape the centers of two 6-foot-long pieces of ribbon to the top of a helium-filled balloon. Tie or tape the ends of the ribbons to a basket.
2. For each section of crepe paper bunting, bunch two 7-inch strips of crepe paper, one narrower than the other, into a fan shape, as shown. Use double-sided tape to attach the layers and to stick the bunting to the balloon and basket.

PATRIOTIC TREATS:

PATRIOTIC DRINK

Here's how to serve up a thirst quencher with two, three, or even more layers. This recipe is for a red, white, and blue version for Inauguration celebrations. With a steady hand and some colorful drinks, you can create a tasty, multilayered concoction. The secret is in selecting liquids with varying amounts of sugar, since those that contain more (such as soda) are denser than those with less (such as diet drinks). And that makes it possible to actually stack one on top of another (for a little while, anyway -- then they'll start to blend). Small glass, holds for 5-10

1. Fill a clear glass with ice cubes. Pour the drink with the most sugar (check the nutrition label) into the glass. For our red, white, and blue recipe, start with the cranberry juice.
2. Very slowly add a beverage that contains less sugar -- in this case, Wild Berry flavor Gatorade Fierce. Be careful to pour it onto an ice cube -- not directly into the other drink -- to keep them from mixing.
3. Use the same technique to add a layer of Diet 7-Up.

STAR COOKIES

Use the chance of making them and talk about the origins of the flag and how each star represents the states in the union. Play trivia games going over the states' names and past President's names....and write them on the cookies.

1. Use food coloring paste to tint one third of the dough red and another third blue, kneading the dough to evenly distribute the color. Leave the last third untinted.
2. Chill the dough until it's firm, then roll out each color and cut out a bunch of larger stars.

3. With a medium-size cutter, cut a star from the center of each large star.
4. Now use the medium stars to fill in the centers of contrasting larger stars. lightly pressing them in place.
5. Lightly press the medium stars into the larger stars' centers.
6. Using a third, smaller cutter, you can even create tricolored stars.

FLAG

For ultimate freshness, prepare this treat right before serving. Present it with toothpicks for spearing the fruit and a bowl of your favorite dip, if desired.

RECIPE INGREDIENTS:

29 large strawberries
30 large blackberries
7 or so large bananas
Lemon juice

1. Hull and halve 29 large strawberries and set them aside.
2. Arrange 30 large blackberries, as shown, in the upper left corner of a serving tray or cutting board (it should be at least 8 by 13 inches).
3. Cut 58 banana slices, 3/4-inch-thick, into a bowl. Sprinkle on lemon juice and toss the slices gently with a rubber spatula to keep them from browning.
4. Assemble the banana slices in rows as shown and top each slice with a strawberry half

DRINKS: Have fun with your kids....create a red, white, and blue drink...all based on sugar content. We used cranberry juice on bottom bc of higher sugar content, followed by Gatorade blue, top that with diet 7 up has the least sugar for the top layer....(make it right before) - hold colors 8-10minutes before they start to blend...

EDIBLE EAGLE

Melt little white chocolate, dip marshmallow, dip in coconute for feathers, make a hole marshmallow...use decorators icing. Great chance to talk about how the eagle became the national bird. Send your family's taste buds soaring with a nest of these bald eagle treats. For a half dozen first melt 1/4 cup of white chocolate chips according to package directions. For each bird, drop a large marshmallow into the melted chocolate using a spatula to coat it well. Remove the marshmallow from the chocolate and roll it in finely shredded cocunut, leaving one end uncovered. Immediately set the marshmallow, coconut-free end down, atop a chocolate sandwich cookie (choc covered oreo). Let the chocolate sit a bit, then use a toothpick to make a hole in the side of the marshmallow and insert a cashew for a beak. Finally ad black decorators' gel eyes.