

Friday, Aug. 27, 2021 Raya and the Last Dragon

Thank you for participating in our Summer Movies in the Park AT HOME series. We've designed a special set of activities for you – themed to match this week's movie selection.

Step 1: Register for the Free Movie

You can view movies on your TV, tablet or phone. This particular movie is available to stream via Swank Motion Pictures with this watchlink: <u>https://bit.ly/3fNcBUe</u>. Sign up for the movie passcode here: <u>Summer</u> <u>Movies at Home movie series</u>. Check your inbox on Friday, Aug. 27 for the email from County Parks and Recreation (add <u>sdcounty@service.govdelivery.com</u> to your address book to avoid the email being sent to spam).

Step 2: Plan Your Activities

Scroll through our activity, craft and recipe ideas to decide how you'd like to play along. Shop for any missing items on the "ingredients" list, and block time in your calendar to watch the movie with your family and friends.

Step 3: Set Up Your Space

Bring the outdoors inside. Set up your living room like you would at the park. Pull together your blankets and lawn chairs, or even a picnic!

Step 4: Tune In

The timing is up to you, but we'd love to hear from you on the Facebook event page we set up for this movie showing. Enjoy the movie through Sunday, Aug. 29 at 11:59 p.m.

Step 5: Enter for a Chance to Win a Disney Giveaway

To be entered for the giveaway of a family 4-pack of Disney tickets, compliments of our title sponsor Rose SD Realty, text DISNEY to 474747 before Oct. 30, 2021.

PRIVACY STATEMENT: Rose SD Realty respects your privacy and does not tolerate spam and will never sell or share your information (name, address, email, phone, etc.) to any third party.















Cool Crafts - Recyclable DIY Dragon

Materials:

- Toilet paper roll
- Colorful craft paper
- Pencil
- Ruler
- Scissors
- Glue
- Markers

Directions:



1. Print and cut out pieces for the dragon from PDF templates 1 and 2 on craft paper. Take pieces from template 1 and glue the smaller mane of the dragon over the larger mane. Glue dragon's head on the middle of the mane. Take tail pieces and glue the small one over the large one. Let dry.





- 2. Take circular pieces and glue them on the top part of the tail to make the spine. Take the horn and glue on top of the head. Let dry.
- 3. Use markers to draw dragon's eyes, nose, and mouth. Take toilet paper roll and wrap it in blue craft paper. Glue dragon's head on top of the toilet paper roll. Glue the tail on one side of the toilet paper roll. Take the dragon's feet and glue them on the front side of the toilet paper roll
- 4. HAVE FUN!



More information: https://bit.ly/3vMRZBh



Rad Recipes: Dragon Scale Slime

Ingredients:

- ¹/₂ Tbsp baking soda
- ¹/₂ Tsp cosmetic powder
- 1 bottle of clear glue
- 1-2 Tbsp of holographic glitter
- 1 ¹/₂ Tbsp saline solution
- 2 Tbsp water

Directions:

- 1. Pour the clear glue into a bowl and add the 1/2 tbsp baking soda.
- 2. Mix in the ½ tsp of cosmetic powder, which can be found at your local craft store or on Amazon.
- 3. Add in 2 tbsp of water and 1-2 tbsp of holographic glitter.
- 4. Add in 1 ½ tbsp of saline solution (add half in first, continue to mix, and if needed, add second half).
- 5. Use craft stick to initially mix ingredients and as soon as it starts to form, knead, knead, knead.
- 6. Now your dragon scale slime is ready to play!





Awesome Activities - Raya Mad Lib (click here for more information)





Rad Recipes - Fruit Dragons

Ingredients:

- Bananas
- Strawberries
- Frosting
- Blueberries

Directions:

- 1. Slice fruit.
- 2. For the body, make a row of fruit alternating between banana and strawberry slices.
- 3. For the front feet, cut a strawberry in half and place one half on each side of the roll.
- 4. For the back feet, cut another strawberry in half then cut two triangles to make the feet.
- 5. Add two dots of frosting to one end to create the eyes.
- 6. Add blueberries on top of the frosting.
- 7. Enjoy!





Rad Recipes - Shrimp Congee

Ingredients for Congee:

- 8 pieces of shrimp (deveined)
- 2 ¹/₂ cups of round rice
- 1 tbsp of ginger (minced)
- 13 cloves of minced garlic (use half only)
- 1 small onion (minced)
- 1 tsp of salt
- $\frac{1}{2}$ tsp of ground white pepper
- 3 tbsp fish sauce
- 14 small cups of water
- Optional onion leek (or green onion)
- Optional chicken or vegetable broth
- Optional chicken cube

Ingredients for Chili Garlic Oil

- Garlic (minced) use other half
- ¹/₄ cup of sunflower oil
- Chili flakes to liking

Directions:

- 1. Wash and rinse rice four times
- 2. Soak rice for 5-10 minutes
- 3. Boil water on side (or broth)
- 4. Cook shrimp in pan until golden (set aside for toppings)
- 5. Cook ginger, garlic, onion for a few minutes
- 6. Add soaked rice
- 7. Cover with lid for 3-4 minutes
- 8. Add boiled water (or broth)
- 9. Mix then cover until boiling
- 10. Uncover then mix until pudding-like texture
- 11. (Optional- add ¼ chicken cube)
- 12. Add fish sauce
- 13. Stir then cover
- 14. Add ground white pepper and salt
- 15. Add more water/broth if needed
- 16. Stir in onions then cover
- 17. For chili garlic oil, in a separate pan add garlic and chili flakes to oil
- 18. Plate!

More information: https://bit.ly/2TZavJt

