

California Trivia

Everyone knows that we have a state flower, but did you know that we have a state frog or a state insect? We do! We even have a state butterfly!! So, here's a little trivia about our wonderful state:

Amphibian	California red-legged frog
Bird	California quail
Fish	Fresh water: Golden trout Marine: Garibaldi
Flower	California Poppy
Insect	California dogface butterfly
Mammal	Land: California Grizzly bear (state animal) Marine: Grey whale
Reptile	Desert tortoise
Tree	Coast Redwood & Giant sequoia
Colors	Blue & Gold
Dance	West Coast Swing
Folk Dance	Square Dance
Fossil	Saber-toothed cat
Gemstone	Benitoite
Mineral	Gold
Rock	Serpentine
Sport	Surfing

WOW! I didn't know we had a state sport or a state dance!
Now, who can draw a picture with some of our California symbols? Have a colouring contest with your family members, or have fun with youtube and learn how to square dance!

Local facts about out amazing state:



1. Over 70 different Native American Tribes, including the Ohlone & the Pomo were the first people to live in CA. over 10,000 years ago.

2. Fort Ross in Sonoma County, was the center of the southernmost Russian settlements in North America from 1812 to 1842. and is CA Historic Landmark #5

3. Muir Woods in Marin County, Yes, that's Teacher Melanie. Muir Woods National Monument protects 554 acres, including 240 acres of old growth coast redwood forests. Some trees are more than 200 yrs.old.

California Poppy Magnet Craft

Let's make a fun poppy magnet we can mail to someone and share a little bit of California sunshine! Now, many people think that it is illegal to pick poppies, because they are protected as our state flower. That is and isn't correct. You CAN pick them, IF they are on your property.

Supplies

Model Magic Modeling Compound in white (or a similar sculpting material)

Sculpting tools or butter knife

Watercolor paints

Paintbrush

Narrow mouth cups/jar

Glue

Magnets

Directions

1. Using your sculpting material, create petals for your flower. Sculpting tools or a butter knife will help make the straight edges of the petals. The center of the flower is made with narrow "snakes" of clay rolled out cut into small bits and positioned into place.
2. Press the petals together firmly. Use the sculpting material to create the center of the flower and gently press each piece firmly in place.
3. Let the flower sculpture dry completely. Place them on top of some glass jars to help give them The right poppy shape.
4. Once the flower is dry, it's time to paint. Use only orange and yellow watercolors or mix some yellow and red to get just the right orange for the petals.
5. Carefully paint your flower and let dry. (I let it dry on top of the jars again because the paints softened them a bit, and I wanted them to keep their shape.)
6. Once the paint has dried, glue a magnet to the back.

Let it dry and spread some California sunshine!

Did you know that California grows MORE lemons than any other state and that we grow more than 30% of all oranges grown in the United States. Some orange groves are even grown close to Disneyland!

California Lemon Pound Cake

Ingredients

1 cup butter, softened

1/2 cup shortening

3 cups sugar

5 large eggs

1 tablespoon grated lemon zest

1 tablespoon lemon extract

3 cups all-purpose flour

1 teaspoon salt

1/2 teaspoon baking powder

1 cup whole milk

FROSTING:

1/4 cup butter, softened

1-3/4 cups confectioners' sugar

2 tablespoons lemon juice

1 teaspoon grated lemon zest

Directions

1. In a large bowl, cream the butter, shortening and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in lemon zest and extract. Combine the flour, salt and baking powder; gradually add to creamed mixture alternately with milk. Beat just until combined.
2. Pour into a greased and floured 10-in. bundt pan. Bake at 350° for 70 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
3. In a small bowl, combine the frosting ingredients; beat until smooth. Spread over top of cake.