

KITCHEN CRAFT



BADGE

This book belongs to



My Seekers Leaders are

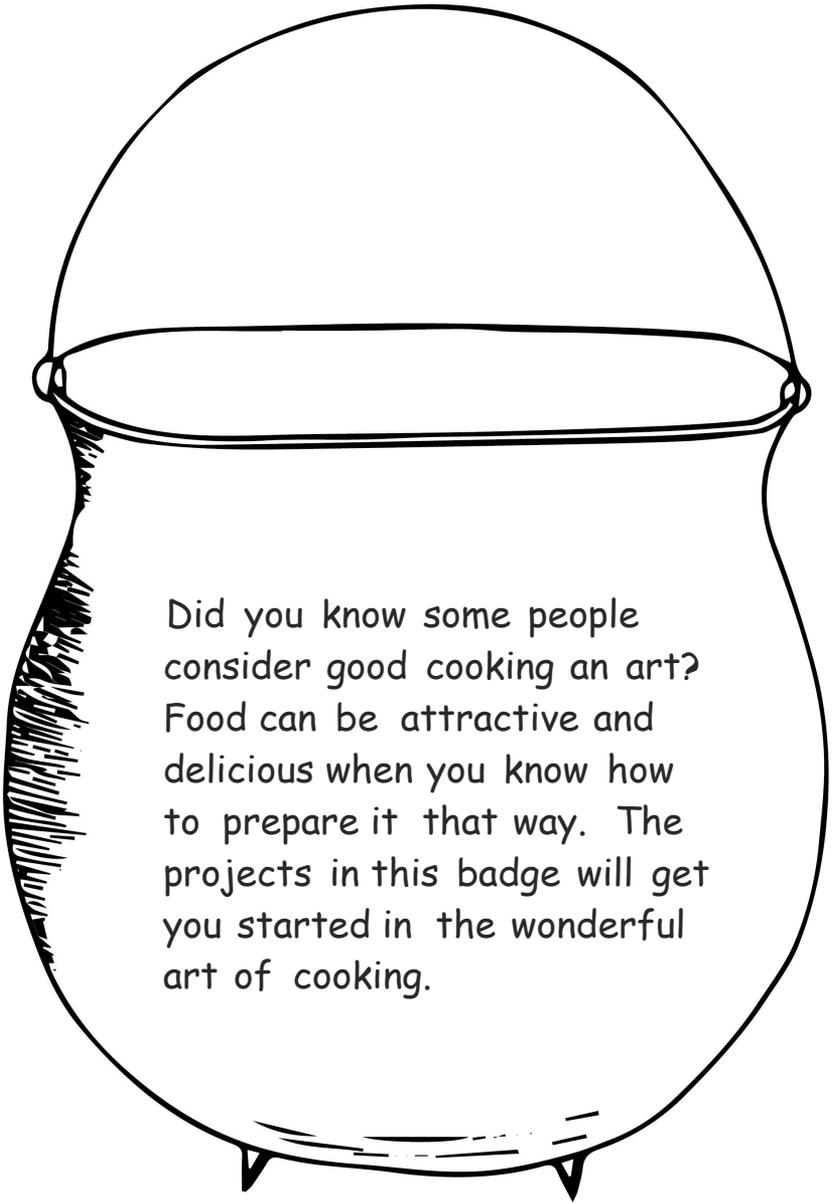
Attention Parents!

We're glad your child is coming to Seekers! Our Seekers leaders encourage a positive, loving atmosphere in which spiritual learning can occur. You can play a very important role in your child's progress through each badge as some projects will require your participation.

There are a couple of things to note. Your child will need you to sign at the end of some of the sections. Please sign these sections when your child has completed them. Also, all scripture in these badge materials are quoted from the New International Version.

We hope your child has a great year learning in Seekers!

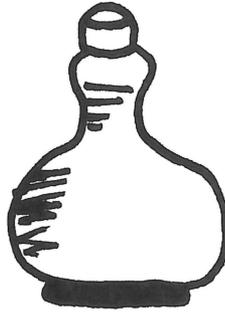
Seekers Staff



Did you know some people consider good cooking an art? Food can be attractive and delicious when you know how to prepare it that way. The projects in this badge will get you started in the wonderful art of cooking.

Section 1

Read 1 Kings 17. Elijah was a servant of God and could do miracles.



Answer the following questions:

How much oil and flour did the widow have for herself and her son?

How long did the oil and flour last?

Seeker Parent

Date

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Section 2

Correct measuring can be very important in some recipes. Find out the correct way to measure the ingredients listed and describe them below. You may find information in a cookbook.

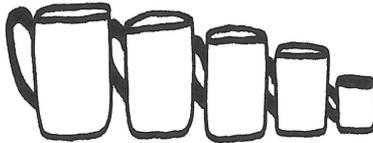
Brown sugar

Butter or margarine

Flour

Granulated sugar

Liquids



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Section 3

Recipes have a language of their own. Learning these terms will help you read recipes no matter how difficult. Define the terms listed.

Braise



Broil

Core

Cream

Cube

Dot

Fold

Knead

Level

Mince

Pare

Shred

Sift

Simmer

Toss

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Section 4

There are many different utensils used in the kitchen. Identify the utensils listed to your dad or mom.

Blender

Cake pan

Can opener

Cookie sheet

Double broiler

Dry measuring cup

Egg beater

Grater

Liquid measuring cup

Measuring spoons

Muffin pan

Pastry blender

Pot holder

Rolling pin

Skillet

Spatula

Strainer

Whisk

Wooden spoon

Vegetable parer

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Section 5

Formulas are always used in cooking. Fill in the blank spaces below. You may need to use this later during your cooking.

1 gallon = ___ quarts

1 quart = ___ pints

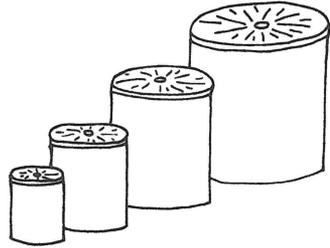
___ pint = 2 cups

___ cup = 16 tablespoons

1 tablespoon = ___ teaspoons

1 stick butter = ___ cup

___ tablespoons = $\frac{1}{2}$ cup



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Section 6

Identify these abbreviations used in recipes.

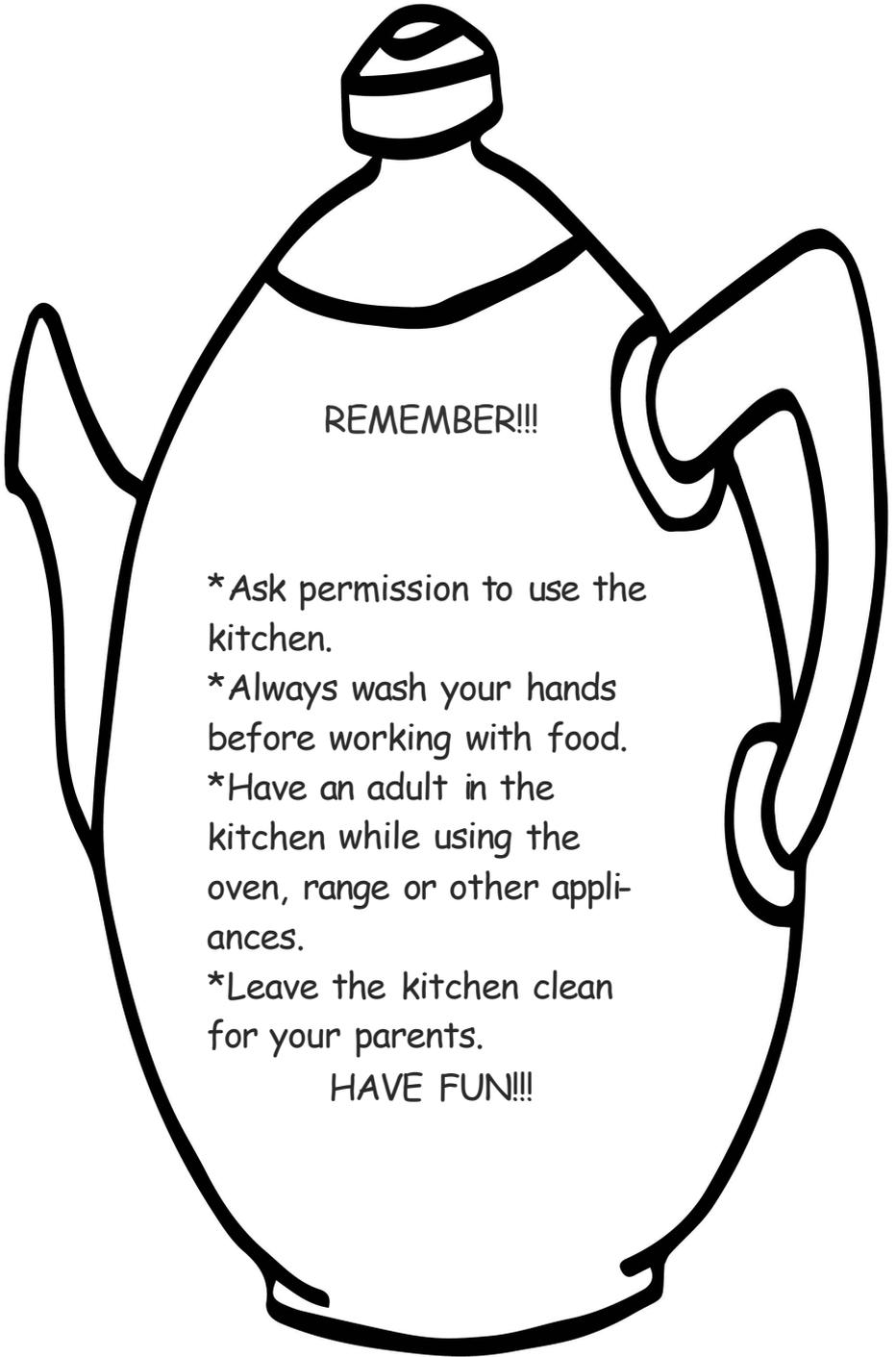
- T. or tbsp. _____
- t., teas., tsp. _____
- C. or c. _____
- oz. _____
- pkg. _____
- qt. _____
- pt. _____

Seeker Parent

Date

Seeker Leader

Date



REMEMBER!!!

- * Ask permission to use the kitchen.
- * Always wash your hands before working with food.
- * Have an adult in the kitchen while using the oven, range or other appliances.
- * Leave the kitchen clean for your parents.

HAVE FUN!!!

Section 7

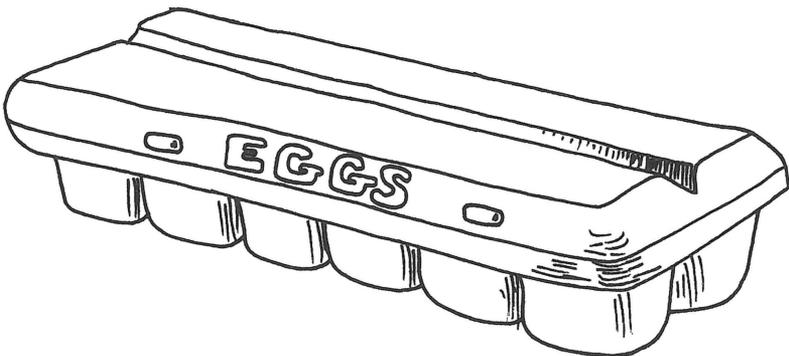
Now for the fun part! You will need to choose recipes from cookbooks in your home or on the internet and prepare them for your family. List the names of the recipes you've chosen.

Main dish

Main dish

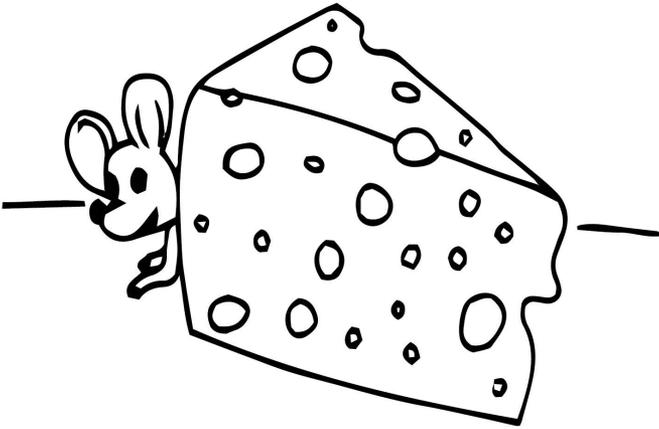
Bread dish

Dessert



Which recipe did you like best?

Which recipe was the easiest for you?



Seeker Parent

Date

Seeker Leader

Date



has completed
requirements for the
KITCHEN CRAFT BADGE

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