



**Please note that the physical "kits" we distributed included supplies and objects that were not possible to share online. If you read through the directions and it mentions something you do not have access to, please feel free to improvise. This download will at least get you started...**



# PROGRAM GUIDE

## FRIDAY 20

### ITEMS IN KIT:

- Trash Can Basketball Score Board
- March Madness Matching Card

### JOIN US:

Send pic of your favorite jersey, sneaker or hat to [info@thebridgecenter.com](mailto:info@thebridgecenter.com). Watch 📺 for shares!  
 8:30PM March Madness logo match game on 📺.  
 8:45PM Answers revealed on 📺.  
 9:00PM Tune into youtube.com/user/bridgecenter to hear exclusive music from student band **LA Snow!**

## TUESDAY 24

### ITEMS IN KIT:

- 3 Recipe Cards

### JOIN US:

3:00PM Chef Tim Bucci at youtube.com/user/bridgecenter for 3 culinary programs you can do at home.  
 • Pasta with fresh veggies & cream sauce  
 • Cake in a mug  
 • Hashbrown potatoes w/ veggies & eggs



## WEDNESDAY 25

### ITEMS IN KIT:

- Seed Planting How-To
- Bag of dirt
- 2 packages of seeds

### JOIN US:

AT YOUR LEISURE For an "at home" afterschool seed planting program. Recycle all the TP rolls & start your own spring garden.  
 Take photos to document the growth!



## THURSDAY 26

### ITEMS IN KIT:

- Project Serve How-To
- Sorting guidelines
- 2 labels

### JOIN US:

AT YOUR LEISURE Make a difference at home with Project Serve, "Donate & Recycle".  
 Touch-Free drop-off hours will resume when The Bridge Thrift Store reopens - please follow social media for updates.



## FRIDAY 27

### ITEMS IN KIT:

- Create Your Own Alien Costume Contest Guidelines

### JOIN US:

SCI-FI & FANDOM NIGHT!  
 8:30PM on youtube.com/user/bridgecenter for Fandom Trivia.  
 9:15PM Costume winners announced on 📺.  
 Create your Own Alien winners announced on MONDAY 3.30 @ 4PM on 📺.

## BORED?

Check out these Challenge Cards in your kit!

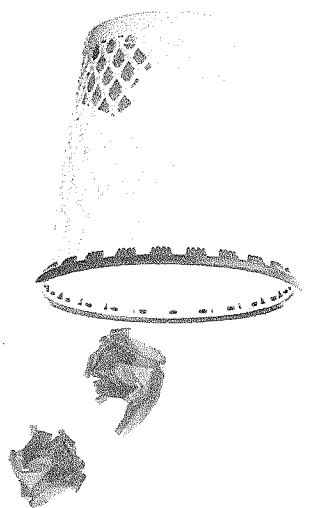
- Create Your Own Recipe - Winners on 📺 LIVE: WEDNESDAY, 4.1 @ 3:30PM
- Be Kind
- Backyard Senses
- Create a Weekly Schedule

## STILL BORED?

Check out these Activity Cards in your kit!

- Hot Chocolate & Chit-Chat
- My Gratitude List
- DIY Upcycle T-shirt Tote Bag
- Indoor/Outdoor Building

# TRASH CAN BASKETBALL



## YOU'LL NEED:

- TRASH CAN
- PAPER FOR WADDING UP
- BLUE PAINTERS OR MASKING TAPE

## SET-UP & HOW TO PLAY:

- PLACE TRASH CAN 12 FEET AWAY
- USE TAPE TO MARK OFF 3, 6, 12 FEET
- WAD UP AT LEAST 5 SHEETS OF PAPER
- PLAYERS GET 5 SHOTS AT ANY DISTANCE
- 3 FT.=1 PT.; 6 FT.=2 PTS.; 12 FT.=3 PTS.
- RECORD TOTAL POINTS FROM 5 SHOTS
- MOST POINTS AFTER 5 ROUNDS WINS
- THE-BREAKER WILL BE 18 FT. SHOTS
- WINNER GETS BOMBAS SOCKS IN YOUR KIT

## SCORE BOARD:

PLAYER 1	PLAYER 2	PLAYER 3	PLAYER 4	PLAYER 5	ROUND 1
					ROUND 2
					ROUND 3
					ROUND 4
					ROUND 5
					TOTAL

MAKE IT MORE INTERESTING...

- TAKE SHOTS BLIND-FOLDED FOR EXTRA POINTS
- CREATE PRIZES...LIKE DOING THE DISHES THAT NIGHT
- ELEVATE THE TRASH CAN TO MAKE IT MORE CHALLENGING



# Recipe CARD

## CAKE IN A MUG

¼ cup all-purpose flour	¼ cup white sugar
⅛ teaspoon baking soda	⅛ teaspoon salt
3 Tb milk	2 Tb canola or olive oil
1 Tb water	¼ teaspoon vanilla extract
2 Tb chocolate chips	2 Tb nuts, optional
¼ cup fresh berries, optional	
2 tablespoons unsweetened cocoa powder	

1. Mix flour, sugar, cocoa powder, baking soda, and salt in a large microwave-safe mug; stir in milk, canola oil, water, and vanilla extract.
2. Add chips, nuts and or berries, lightly stir in or leave on top.
3. Cook in microwave until cake is done in the middle, about 1 minute 45 seconds.
4. For a vanilla cake, substitute 2 Tb additional flour for the cocoa powder.

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# Recipe CARD



## HASH BROWN POTATOES WITH VEGETABLES AND OVER-EASY EGGS

- 2 small potatoes (washed and cut into ½” cubes, peeled optional)
- 2 Tb olive oil
- 1 Tb butter
- ½ cup diced onions
- ½ cup diced red peppers
- 1 garlic clove, minced
- ¼ teaspoon dried thyme OR
- 2 eggs
- 1 teaspoon fresh thyme
- Salt, pepper; *optional herbs*: chopped parsley, rosemary

1. Heat oil and butter in a medium saute pan and add potatoes.
2. Cook over low to medium heat until light brown and almost tender.
3. Add onions and peppers, salt and pepper and let cook until vegetables are tender.
4. Add garlic and cook for 1 minute.
5. Add herbs and taste for seasonings.
6. Heat non-stick pan over low to medium heat, lightly wipe with oil or use pan spray.
7. Add eggs, let cook for 1 minute, add 1 Tb water, cover and let cook until whites are cooked and yolks are still soft.
8. Remove and place on top of hash browns and season.

# Recipe CARD



## PASTA WITH FRESH VEGETABLES AND CREAM SAUCE

1 Tb olive oil	½ cup diced zucchini
½ cup diced red peppers	1 cup broccoli florets (sub frozen)
Salt, black pepper	1 large garlic clove, minced
1 Tb butter	2 Tb flour
1 ½ cups milk	3-4 cups cooked pasta
Salt, black pepper	

Herbs: 2 Tb fresh basil OR SUBSTITUTE  
½ teaspoon dried basil, ½ teaspoon dried oregano

Optional: 1/3 cup grated parmesan, ½ cup grated cheddar

1. Heat oil in a medium saute pan.
2. Add vegetables, salt/pepper and cook over low/medium heat, covered for 5 minutes, stirring occasionally.
3. Add garlic and let cook for 1 minute, remove vegetables and set aside.
4. Heat butter in the pan, add flour, stir to make a roux, let cook 1 minute
5. Add milk slowly while stirring to break up any lumps. Let cook 8 minutes.
6. Add cooked pasta, herbs, salt, pepper and vegetables
7. Add cheese if using.