



# SUMMIT RESTAURANT



**“Destination without Limits”**  
Vacation Bible School  
Pamphlet for the snacks

# Summit Restaurant

Of course, you can serve your normal snack, teatime, or lunch, as you are accustomed. Our snack ideas, along with being good to eat, are also an activity for your students. Everyone in your VBS will have fun making Joseph's coat of many colors out of bread or crackers, and it can be economic too! Rotate the ingredients to use items you can find easily near you, and have some fun with the snacks.

## Day 1

Here are two ways to snack on Joseph's beautiful coat.

### Supplies:

Slice of bread for each student  
Mayonnaise  
Catsup  
Sliced cheese  
Sliced lunch meat  
Optional: thinly sliced vegetables such as tomatoes, peppers, chilies, cucumbers, lettuce



### Instructions:

Students tear or nibble their slice of bread into the shape of a coat.  
Students spread mayonnaise and use their choice of topping to make stripes on the coat.

### Alternate idea

### Supplies:

Salad crackers  
Colorful cereal (Trix or Fruit Loops, broken into pieces)  
Icing of any color



### Instructions:

Prepare the crackers by spreading them with icing.  
Break the cracker to form the arms of the coat.  
To decorate the coat, students sprinkle the brightly colored cereal onto the icing in stripes or randomly.

## Day 2

Today, let us make a well and drop Joseph into it.

### Supplies:

Chips that are ring shaped, 2 or 3 for each student  
Refried black beans, prepared with a little water to have the same texture as glue  
1 animal cookie for each student to name, "Joseph."

### Instructions:

Students gently dip their ring in the bean glue and use it like mortar to connect the ring to another ring, shaping the rings into a well.  
Students name their cookie, "Joseph" and drop him into the well.



## Day 3

As we climb higher, we are sure to encounter snowflakes.

Supplies:

Vanilla cookies

White icing

Small plastic bag (4-5 students can share one bag)

Sugar

Blue food coloring

Instructions:

Prepare icing bags by filling them with a spoon or two of icing and cutting off a corner tip.

Make blue sugar by stirring a drop of food coloring into sugar.

Students will enjoy making a snowflake by squeezing the icing in crystal-shaped lines onto the cookie and decorating it with a pinch of sparkling blue sugar.



## Day 4

Climbing makes us thirsty!

Let us have a snowball punch/juice today.

Supplies:

Large bowl and ladle

1 large container of blue Hawaiian punch or any blue juice

1 2-liter bottle of 7up, Sprite, or Squirt

2 cups pineapple juice

Vanilla ice cream for snowballs



Instructions:

Combine the juices and soda.

Top the juice with scoops of vanilla ice cream.



## Day 5

We reach the summit today.

Let us make a mountain range to remind us of all that we have learned along the way.



Supplies:

Watermelon cut into mountain peaks

Can of whipped cream



Alternate idea

Supplies:

Bread or tortillas, cut into mountain peaks

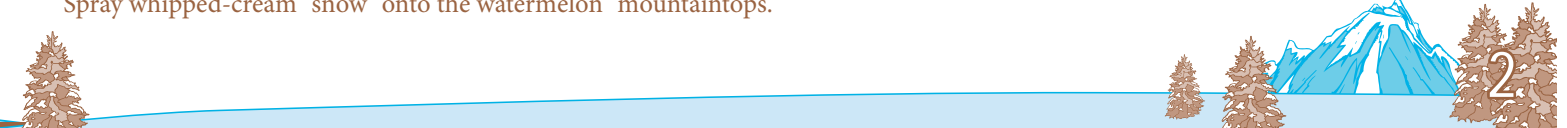
Toppings such as nacho cheese spread, salsa, beans, avocado, or sour cream for snow or clouds at the top of the mountain peaks

Instructions:

Use your imagination to build a mountain range ready for snacking, using any toppings that your students enjoy and that are easily available in your area.

Instructions:

Spray whipped-cream "snow" onto the watermelon "mountaintops."



# Extra: Mountain Snacks

Use one of these three ideas to make mountain snacks.

1. Start with cones for ice cream cones, upside down (or another ready-made cone shaped food). Add white frosting for the snowy peak and green frosting for trees at the base.
2. Cook flavored and unflavored rice. Make the rice very sticky so that it holds together. Use small plastic bags to form the rice into peaks. Put a small amount of unflavored rice into the corner of a bag first for the snowy peak, and then pack in some flavored rice for the rest of the mountain.
3. Make "mountain cookies" following the instructions below.

Ingredients and supplies:

(This makes 12-13 cookies)

- 2 cups sugar
- 1/2 cup butter
- 1/2 cup milk
- 1/4 cup unsweetened cocoa powder
- 1/2 cup peanut butter
- 3 cups quick oats
- 1 teaspoon vanilla extract
- 12 medium-sized cups
- 12 small plastic bags
- 1/4 cup white icing
- Green food coloring
- 1/4 cup powdered sugar



## 1. Get Ready

Prepare molds by placing the tips of plastic bags into cups, and taping them in place.

## 2. Cook the mixture

In a large pan on the stove, combine the sugar, butter, milk and cocoa powder. Stir and heat on high to boiling. Allow the mixture to boil for one minute. Remove from heat. Add peanut butter, quick oats and vanilla extract. Stir until mixture is well combined.

## 3. Form the mountains

Drop a spoonful of the cookie mixture into each plastic bag, forming the mountain/cone shapes.

Adjust the amount of the mixture inside the bags to get the shape and size that you want.

Allow the cookies to cool inside the bags for 5-10 minutes.

## 4. Remove and shape mountain cookies

Remove the cookies from the bags and shape the cookies as needed. (If they are still slightly warm, you can shape your mountains better. Once they have cooled completely, they will be hard.)

## 5. Final Additions

Students stir and blend a drop of green food coloring into white icing. Make tree shapes with the green frosting on the base of the mountains, and dip the tops into a small dish of powdered sugar.



Children are Important

