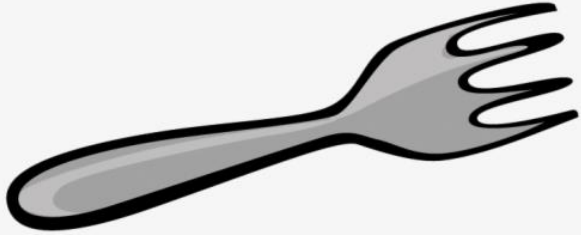


Appendix 2 Station Clues



Station A Clues (cut-out images)

1.



2.



3.



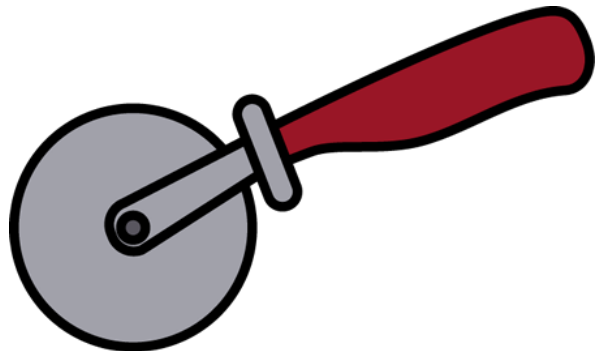
4.



5.



6.



7.



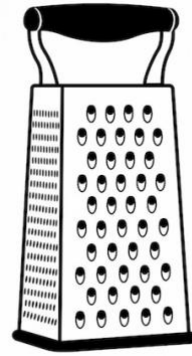
8.



9.



10.



11.



12.



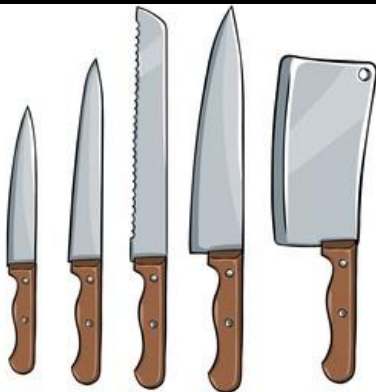
13.



14.



15.



16.



Station B Clues (cut-out cards)

17 A

19 D

25 C

12 G

2 E

15 F

7 H

26 O

11 I

18 Q

23 P

22 R

20 M

24 N

4 L

6 S

5 T

10 U

Station C Clues (cut-out slips)

Clue #1: You use this dish to bake cookies!

Clue #2: You use this dish to bake lasagna, macaroni and cheese, or even a cake.

Clue #3: Used to melt delicate foods, like chocolate, over a heated bath.

Clue #4: A deep, round-bottomed cooking pot that originates in China.

Clue #5: It has one handle and used on the stovetop for heating liquids. Smaller than a pot

Clue #6: One of these has a mold with 12 cups. Carrot, blueberry, chocolate chip, etc.

Clue #7: Larger than saucepan, this stove-top cookware has two handles and used for making soups and stews.

Clue #8: You better put these on before taking anything out of the oven or you will burn your hands!

Clue #9: Putting this down allows food to be cooled more evenly and protects countertops

Clue #10: Shallow stovetop cookware used for cooking foods in oil.