





Minnesota Fish Word Search

A	E	B	O	W	F	I	N	A	T	D	E	R	Y	E
L	K	W	A	L	L	E	Y	E	U	I	F	S	M	D
E	B	E	L	C	A	R	P	W	O	I	R	P	E	A
H	E	L	N	O	R	T	H	E	R	N	P	I	K	E
U	T	H	L	F	G	I	K	D	T	I	R	E	I	H
R	W	H	I	T	E	C	R	A	P	P	I	E	H	L
L	U	U	P	U	M	P	K	I	N	S	E	E	D	L
S	Y	E	L	L	O	W	P	E	R	C	H	S	D	U
H	S	I	F	N	U	S	L	L	I	G	E	U	L	B
W	H	I	T	E	B	A	S	S	A	U	G	E	R	S
P	H	W	B	L	A	C	K	C	R	A	P	P	I	E
G	R	E	E	N	S	U	N	F	I	S	H	S	S	A

Black Crappie	Largemouth Bass	Smallmouth Bass
Bluegill Sunfish	Muskie	Trout
Bowfin	Northern Pike	Walleye
Bullhead	Paddlefish	White Bass
Carp	Pumpkin Sunfish	White Crappie
Green Sunfish	Sauger	Yellow Perch

Science Experiment: Rock Candy

• String (6 in) or Wooden Skewer	• A pencil or popsicle stick	• A paper clip
• 2 cup of water	• 4 cups of sugar	• A glass jar

Instructions:

1. Clean the glass jars thoroughly with hot water.
2. For each jar, cut a length of thick cotton thread a few inches longer than the height of the jar and tape it to a pencil. Place the pencil across the lip of the jar and wind it until the thread is hanging about 1 inch from the bottom of the jar. Attaching a paper clip to the bottom of the thread will weigh it down and help it hang straight.
3. Wet each thread or wooden skewer with water and roll it in granulated sugar. This base layer gives the sugar crystals something to grab when they start forming. Set these aside to dry while you prepare the sugar syrup.
4. Place the water in a medium-sized pan and bring it to a boil. Begin adding the sugar, 1 cup at a time, stirring after each addition. You will notice that it takes longer for the sugar to dissolve after each cup you add. Continue to stir and boil the syrup until all of the sugar has been added, and it is completely dissolved. Remove the pan from the heat.
5. If you are using colors or flavorings, add them at this point. When using an extract, add 1 teaspoon of the extract; for flavoring oils, only add 1/2 teaspoon. Make sure you don't stand right in front of the pan because the scent can be very strong as it rises in the steam. Add 2 to 3 drops of food coloring and stir it in to ensure an even, smooth color.
6. Allow the sugar syrup to cool for approximately 10 minutes, then pour it into the prepared jars. Lower one sugared string or skewer into each jar until it hangs about 1 inch from the bottom.
7. Carefully place your jar in a cool place, away from harsh lights, where it can sit undisturbed. Cover the top loosely with plastic wrap or a paper towel.
8. You should start to see sugar crystals forming within 2 to 4 hours. If you see no change after 24 hours, try boiling the sugar syrup again and dissolve another cup of sugar into it. Then pour it back into the jar and insert the string or skewer again.
9. Allow the rock candy to grow until it is the size you want. Don't let it grow too large; otherwise, it might start growing onto the sides of your jar. Once it has reached the desired size, remove it and allow it to dry for a few minutes, then enjoy or wrap in plastic wrap to save for later. **(may take a week or so to fully develop)**
10. Serve and enjoy.