



**GRADUATION  
PARTY  
PACK**



**COLORADO STATE  
UNIVERSITY**



**It's YOUR day.**

**Celebrate in style, no matter where you are.**



**1**

**DECORATE**

Get creative with our CSU printouts, or make your own statement!

Dress for the occasion, and capture the moment.

**SHOW YOUR PRIDE**

**2**

**3**

**BE RECOGNIZED**

Tune into CSU's social channels to see how fellow graduates are celebrating

Schedule a time with family and friends, share your graduation photos online, enjoy snacks, have fun, and celebrate in a way that makes you feel special.

**CELEBRATE**

**4**



## DECORATIONS

**Print, cut, and use these decorations to make the day unique to you.** For extra customization, use items you may already have at home such as photos, CSU bandannas, pennants and other memorabilia, Colorado décor, costume props, feather boas, flowers, and more.

Using painter's tape, hang some decorations to a blank wall or curtain to create your own photo-booth station at home. You can also use gift wrapping paper to make a background, or create photo props using the following cutouts taped to a pen or Popsicle stick.





# DECORATIONS





# DECORATIONS





# DECORATIONS



**ONCE A RAM,  
ALWAYS A RAM**



**COLORADO  
STATE**

*My Alma Mater*





## DECORATIONS



# CSU FIGHT SONG

**Fight on, you stalwart Ram Team,**

**On to the goal!**

**Tear the [opponents'] line asunder,**

**As down the field we thunder!**

**Knights of the Green and Gold,**

**Fight on with all your might!**

**Fight on you stalwart Ram Team,**

**FIGHT! FIGHT! FIGHT!**

**GO RAMS!**



DECORATIONS



## DECORATIONS

**Get your friends, family, and roommates in on the fun too! A few celebration ideas include:**

Chalk the driveway, decorate the front door, decorate the bathroom mirror, decorate your bedroom door, decorate the mailbox, showcase your RAM PRIDE loud and proud! Print, cut out, and tape this sign in your window for all to see\*.

*\*Full-sized sign on following page*





**R  
A  
M**

# Graduate



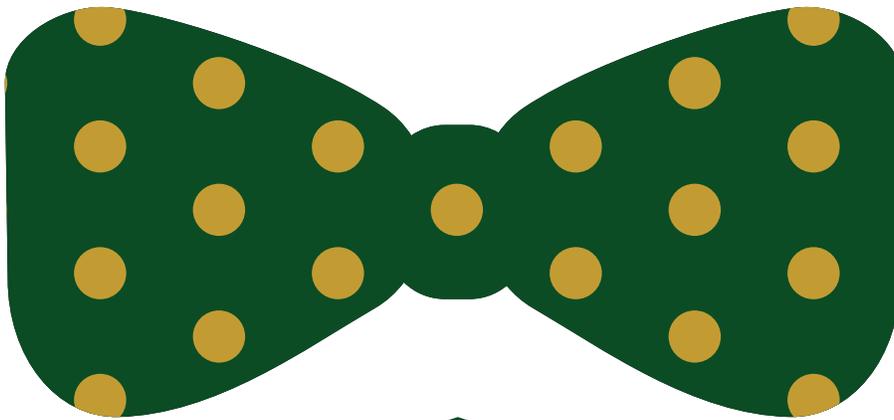
**COLORADO STATE  
UNIVERSITY**





PHOTO PROPS

GRAD





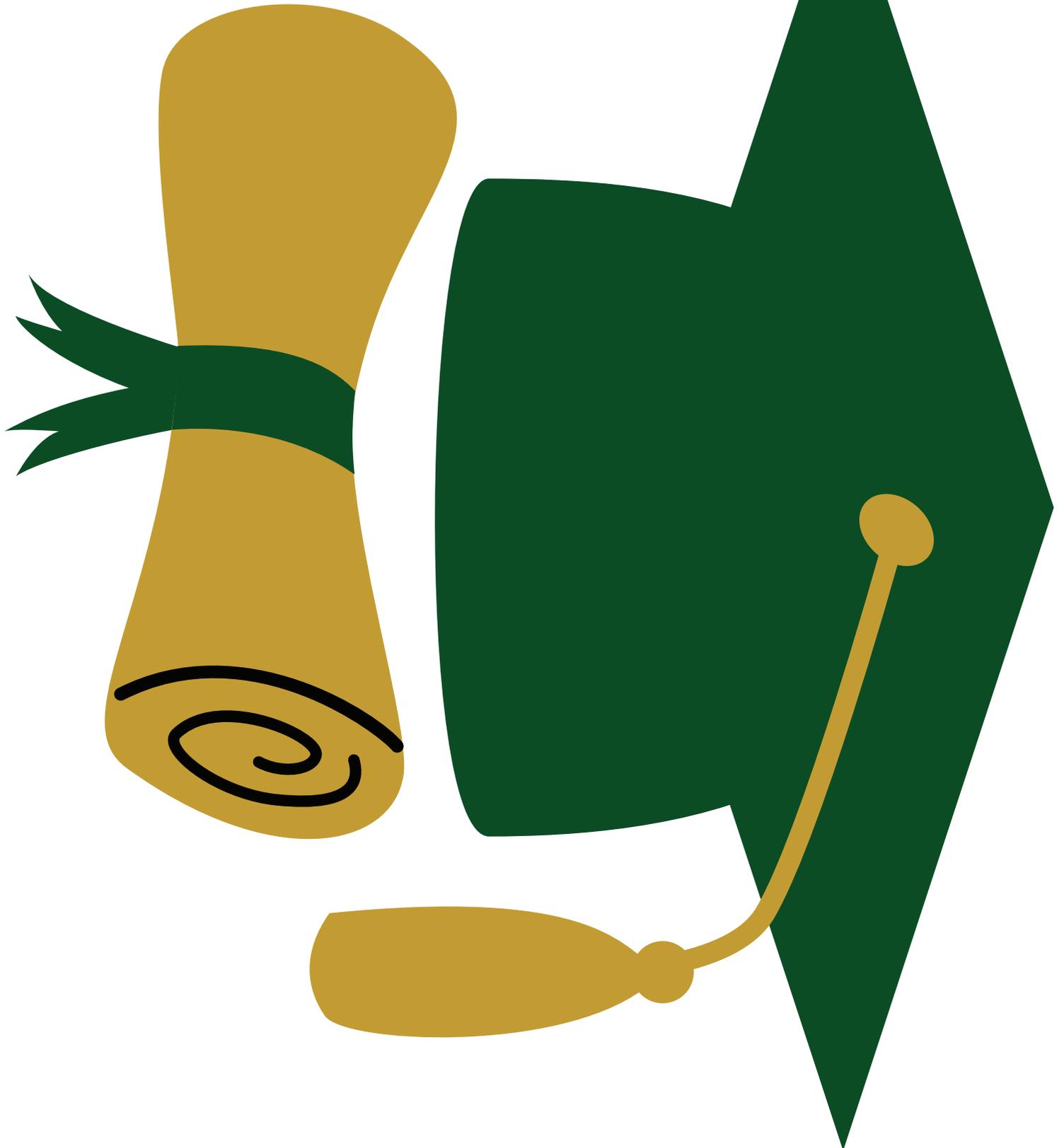
**PHOTO PROPS**

**HOORAY!**

**CELEBRATE!**

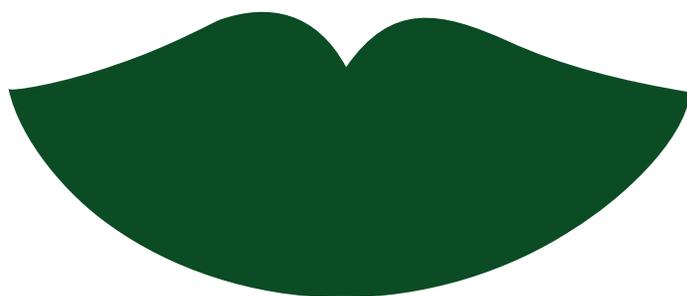


# PHOTO PROPS





# PHOTO PROPS



## DECORATE A GRAD CAP

Print, cut out, and decorate a graduation cap to show your RAM Pride\*.

Decorate with anything you have around the house; leaves or flowers, puzzle pieces, colored paper, paint, coloring pencils, markers, stickers, magazine clippings, photos, holiday decorations, etc.

Upload photos to social media with the graduation hashtag.

*\*Printable cap on following page*



**How to make your own grad cap:**

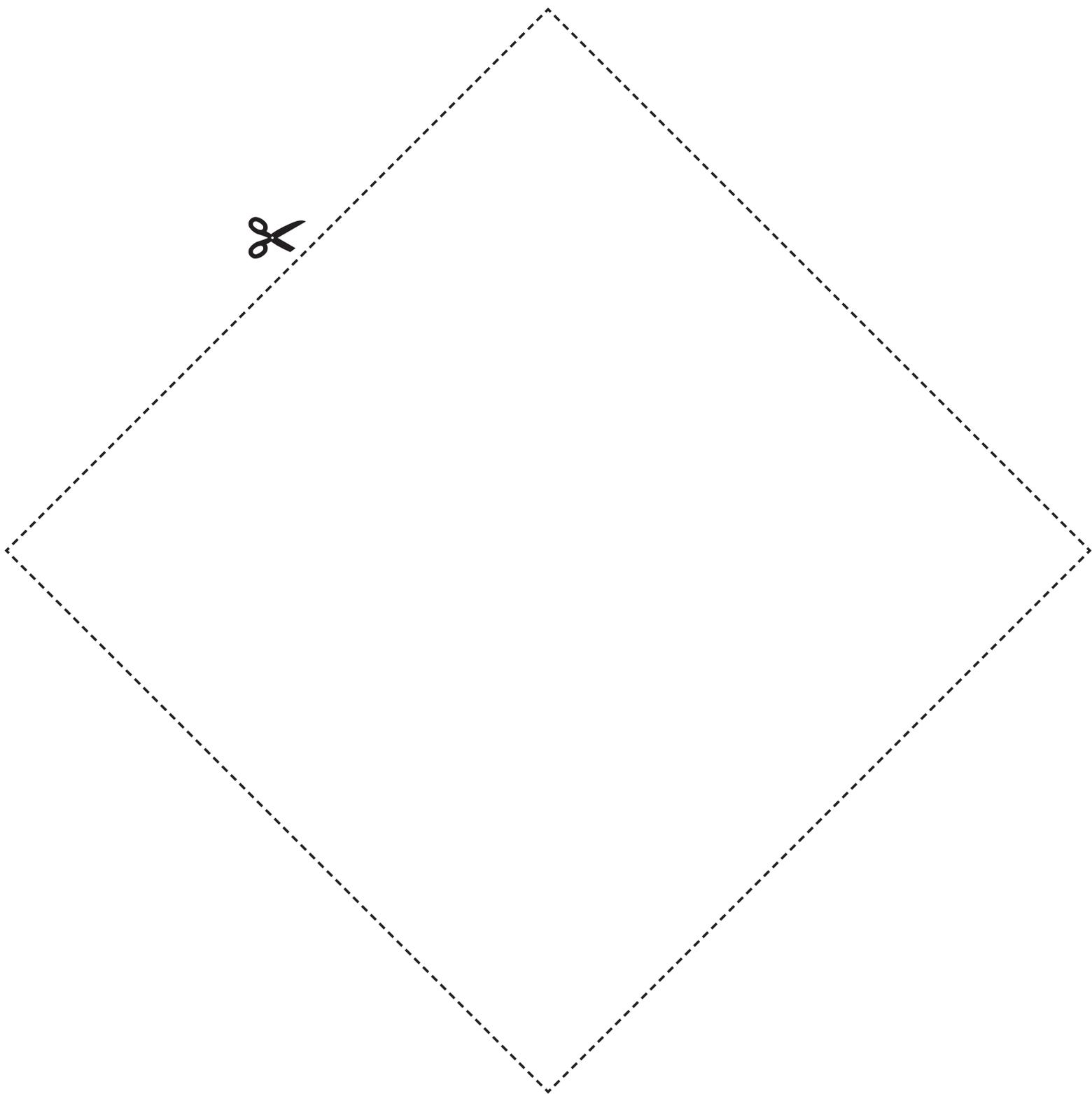
<https://col.st/OWhc2>

<https://col.st/ueFQQ>





## DECORATE A GRAD CAP



## MAKE YOUR OWN TASSEL



DIY | How To Make Tassels (Perfect for Back to School!!)

899,245 views



**Watch the video:** <https://col.st/C6g4F>

1. Gather string (or yarn or floss or something similar),
2. Find a book – the length of the book will be the length of the tassel,
3. Starting at the bottom of the book, wrap the string (up and down) around the book 20 times,
4. Take a separate piece of string, run it underneath all the strings on the book, slide it to the top, and tie a knot. This will be the top of your tassel.
5. Slip all of the string off the book,
6. Cut through all the loops at the bottom so all string pieces flow freely,
7. About 1/2 inch from the top of your tassel, wrap additional string (or additional colors), horizontally around the tassel to create definition in the neck of the tassel. This will help to keep all pieces of string bunched together and give extra decoration.
8. Trim any wild pieces at the bottom to even it up. And you're done!



## GRADUATE SHOW AND TELL

Now's your time to share your favorite memories and achievements with your family and friends.



### GRADUATE SHOW AND TELL

1. Did you ever meet CAM the Ram?
2. What's your go-to eatery in Fort Collins?
3. Do you remember your first day of classes?  
What was that like?
4. Share a favorite CSU photo of you and your friends.
5. Tell us a funny roommate story.
6. What was your favorite place to work or study on campus?  
Show us a photo.
7. What was your favorite class at CSU?
8. Did you explore any nearby mountain trails?
9. Tell us your most memorable moment from CSU.
10. What's your dream job?





## CELEBRATE - WITH RECIPES!

### Caramel Corn



**10 cups of popped popcorn**

**1 cup butter (sweet cream salted)**

**1 cup light brown sugar**

**2 teaspoons vanilla**

**1/2 teaspoon baking soda**

1. Make popcorn, salt popcorn to taste, and set aside (remove all unpopped kernels).
2. Melt 1 cup of butter in a medium saucepan over medium heat.
3. Add 1 cup of light brown sugar and stir until thoroughly mixed.
4. Stirring continuously, bring the butter and sugar mixture up to a boil on medium heat.
5. When it reaches a boil, allow it to cook for 4 minutes without stirring on medium heat.
6. At the 4-minute mark, add the 2 teaspoons of vanilla and stir to mix.
7. Continue to boil for 1 additional minute.
8. At the 5-minute mark, add the 1/2 teaspoon of baking soda.
9. Drizzle the caramel mixture over the popcorn. Use a spoon to gently fold the mixture into the popcorn until all the kernels are coated.
10. Pour the popcorn onto a cookie sheet covered with aluminum foil or a silpat liner.
11. Let the caramel corn cool prior to serving.



## CELEBRATE – WITH RECIPES!

### French Fries



- 2-4 large potatoes**
- 2-3 tablespoons olive oil**
- 1 tablespoon seasoning**

1. Preheat oven to 375°F.
2. Wash potatoes, leaving skin on (or peel if preferred). Cut potatoes into desired size of fries.
3. Soak potatoes in cold water for at least 30 minutes. Remove and dry VERY well.
4. Toss with oil and fry seasoning (recommended – “(Almost) Freddy’s Fry Seasoning”)
5. Bake for 20 minutes at 375°F. Turn oven up to 425°F and cook fries until golden, about 25-30 minutes more.

### (Almost) Freddy’s Fry Sauce

- 1/2 cup mayonnaise (real)**
- 2 tablespoons ketchup**
- 1 teaspoon pickle juice**
- 1 teaspoon fry seasoning (see below) or Lawry’s Seasoned Salt**

Mix together all ingredients until well combined and serve over fries, on burgers, hot dogs, etc.

### (Almost) Freddy’s Fry Seasoning

- 2 tablespoons salt**
- 2 teaspoons sugar**
- 1-1/2 teaspoons paprika**
- 1 teaspoon black pepper**
- 1/2 teaspoon turmeric**
- 1/2 teaspoon onion salt**
- 1/2 teaspoon garlic salt**

Mix together all ingredients until well combined and serve on fries (or burgers).

## CELEBRATE – WITH RECIPES!

### Sugar Cookies\*



<b>1-1/2 cups powdered sugar</b>	<b>1 egg</b>
<b>1 cup butter, softened</b>	<b>2-1/2 cups all-purpose flour</b>
<b>1 teaspoon vanilla</b>	<b>1 teaspoon baking soda</b>
<b>1/2 teaspoon almond extract</b>	<b>1 teaspoon cream of tartar</b>

1. In large bowl, mix the powdered sugar, softened butter, vanilla, almond extract, and egg until well blended. Then, stir in flour, baking soda, and cream of tartar.
2. Divide dough in half; shape dough into 2 disks, and wrap in plastic wrap. Cover and refrigerate at least 2 hours.
3. Heat oven to 375°F.
4. Roll each disk on lightly floured surface until 1/4-inch thick. Cut with 2- to 2-1/2-inch cookie cutters into desired shapes. On ungreased cookie sheets, place cutouts at least 2 inches apart.
5. Bake 7 to 8 minutes or until edges are light brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely.
6. Add frosting if desired.

\* *Almost as good as Eileen's Colossal Cookies*

## CELEBRATE - WITH RECIPES!

### Ram Refresher



**1 kiwi**

**3 teaspoons pineapple juice**

**1 teaspoon (or more if you'd like it sweet) raw honey**

**1 can La Croix sparkling lemon water**

1. Peel and slice the kiwi and place into a small food processor or blender.
2. Add the pineapple juice and raw honey. (Honey should be warmed a few seconds in the microwave so it's in a liquid state.)
3. Pulse or blend to make a thin, well-blended puree.
4. Pour over ice and serve.

# ALUMNI MEMBERSHIP



## *Welcome to the Alumni Family!*

As your Colorado State University Alumni Association, it's our honor to welcome you to the alumni family. Think of us as your front porch back to the University and easiest way to stay connected to your alma mater through things like campus news, online and in-person engagement opportunities, professional development resources, career services, Alumni Association membership benefits and more. Be sure to follow us on social and update your contact information so you don't miss out on any of the opportunities we have specifically designed to support you in this stage of life.

Congratulations! This time is yours. The world needs you and all you have to offer. We are so proud of you; GO RAMS!



[alumni.colostate.edu](http://alumni.colostate.edu)



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