



BONUS  
ACTIVITY  
SECTION

# How to...

# Make readers' favorite recipes

Kids loved whipping up this smoothie, lunch, snack, and dessert in 2025.

## MANGO ICY

### Ingredients

- 2 cups frozen mango
- 4 teaspoons honey
- Juice of 2 limes
- Lime wedges, for garnish (optional)
- Chili lime seasoning, for garnish (optional)

### Instructions

1. Combine mango, honey, and lime juice in a blender with 1½ cups ice and ½ cup water. Blend until smooth. If needed, add water 1 tablespoon at a time to get desired consistency.
2. Evenly divide between two glasses and garnish each with a lime wedge and a sprinkle of chili lime seasoning, if using. Drink immediately.

Makes 2 servings.



### WARNING!

Ask an adult's permission before using a knife, oven, stove, mixer, or blender.

## EVERYTHING BAGEL PASTA WITH CHEESE AND BROCCOLI

### Ingredients

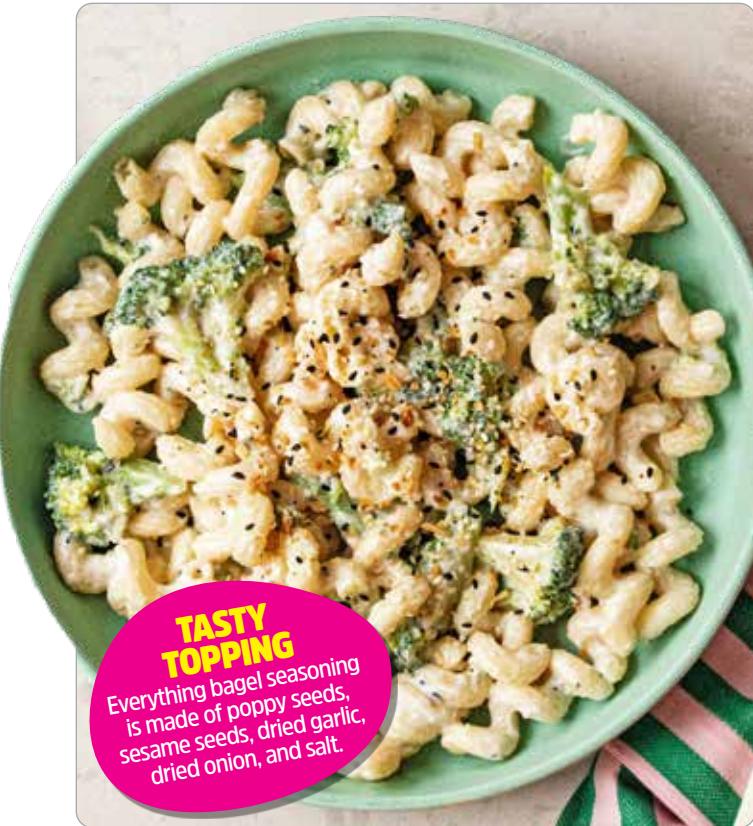
- 1 large broccoli crown, cut into florets
- 12 ounces cavatappi pasta
- 1½ cups ricotta
- ¼ cup grated Parmesan cheese
- 3 tablespoons everything bagel seasoning, plus more for serving
- ½ teaspoon lemon zest
- Kosher salt
- Black pepper

### Instructions

1. Place a large, heat-safe bowl on a countertop near the stove. With an adult's help, bring a large pot of salted water to a boil. Add the broccoli and cook 4 minutes.
2. With the water still boiling and with an adult's assistance, use a slotted spoon to remove the broccoli from the pot and place in the heat-safe bowl.
3. Add the pasta to the boiling water and cook according to package directions. With an adult's help, drain and add the pasta to the bowl with the broccoli, reserving ¾ cup pasta water.
4. Quickly add the ricotta, Parmesan, bagel seasoning, and lemon zest to the pasta bowl.
5. Add ½ cup of the reserved pasta water, and use a spatula to stir together the ingredients until saucy and creamy. If needed, add more pasta water, 1 tablespoon at a time. Taste then season with salt and pepper as desired.
6. Serve immediately with more bagel seasoning for sprinkling. Makes 6 servings.

### TASTY TOPPING

Everything bagel seasoning is made of poppy seeds, sesame seeds, dried garlic, dried onion, and salt.



# How to...



## PEPPERONI PIZZA PEPPER POPPERS

### Ingredients

- 6 mini bell peppers
- 1/4 cup pizza sauce
- 1 cup grated mozzarella cheese
- 2 ounces pepperoni, chopped
- Optional toppings: olives, fresh basil, corn, chopped jalapeños or tomatoes, marinated artichokes, ricotta cheese, pre-cooked chopped or shredded chicken

### Instructions

1. Heat oven to 400° F. Rinse the mini bell peppers, then halve each lengthwise. Scoop out the peppers' membranes (the white part inside) and seeds and discard.
2. Arrange peppers with the cut side facing up on a baking sheet. If a pepper leans too much to one side, you can prop it up with the support of a small ball of aluminum foil.
3. Spoon 1 teaspoon pizza sauce into each pepper. Top with a sprinkling of cheese and pepperoni. You can also use other toppings of your choice (see ingredients).
4. Bake peppers until cheese is melted and bubbly and peppers have softened, about 7 minutes.
5. Remove peppers from oven and let cool slightly before eating. Makes 3 servings.



### FUN FACT

Eton mess is a British dessert that is believed to have originated in the 1890s at Eton College in the UK.



## STRAWBERRY ETON MESS

### Ingredients

- 1 pound fresh strawberries
- 2 tablespoons granulated sugar
- 1 3/4 cups heavy cream
- 1/4 teaspoon vanilla extract
- 2 tablespoons powdered sugar
- 3 cups meringue cookies, broken into pieces

### Instructions

1. In a medium bowl, stir together the strawberries and sugar. Let sit 10 minutes, then use a fork or masher to crush half the berries and stir once more. Set aside.
2. In another bowl, combine the heavy cream, vanilla, and powdered sugar. Use a hand mixer to whip until stiff peaks form. Gently fold in the meringue cookies.
3. Spoon a heaping tablespoon of the berry mixture into 4 parfait glasses or clear mugs or cups.
4. Top each with 1/8 of the meringue mixture, followed by 1/8 of the remaining berries. Repeat the layers. Serve immediately. Makes 4 servings.



## How to...

# Try fun and colorful crafts

This year's most popular projects focused on reading and writing.

## CUSTOM BOOKPLATES

### What you'll need

- Scissors
- White block erasers (found online or at office-supply stores)
- Pencil with a new eraser
- A coin or small cookie cutters
- Ink pad
- All-purpose blank labels or name-tag stickers (from stationery, office-supply, or online stores)
- Baby wipes or paper towels
- Markers
- Rubber stamps of letters (optional)

### Instructions

1. Use scissors to cut some erasers into geometric shapes, like squares, triangles, and rectangles.
2. Use a pencil and a coin or small cookie cutters to trace shapes, such as circles or hearts, onto other erasers. You can also hand-draw shapes, like leaves. With scissors, cut the shapes out of the erasers.
3. Press your eraser stamps onto an ink pad and use them to decorate the blank labels.
4. Combine stamped shapes to make pictures. Use squares and rectangles for a robot, or circles and a triangle for an ice cream cone with a cherry on top.
5. Other ideas: Use a pencil eraser to make polka dots, or your fingers to make dots and ovals (like we did for the purple flower and balloons).
6. Use markers to add words, names, or details.
7. Allow the ink to dry. Affix the bookplate to the inside cover or first page of a book.



## RECYCLED CRAYONS

### What you'll need

- Old or broken crayons
- Bowl of warm water
- Silicone candy molds in any small to medium shape
- Baking sheet
- Parchment paper or aluminum foil

### Instructions

1. If your crayons still have wrappers, peel them off. An easy way to do this is to soak them in a bowl of warm water for 15 to 30 minutes. After soaking them, the wrappers should slide off easily.
2. Line the baking sheet with parchment. Place the silicone mold on the sheet.
3. Break long crayons into smaller pieces. Then sort them however you'd like: by rainbow order, color families (like pinks and reds or blues and greens together), or totally mixed up.
4. Fill molds with broken crayons. Overfill molds. The wax will settle as it melts.
5. Heat oven to 250° F. Place the baking sheet with the molds in the oven.
6. Check on the crayons after 10 minutes. If the wax is too low in the mold, add a few more small pieces and heat for 2 to 5 more minutes, until melted.
7. Let crayons cool completely—up to an hour—and gently pop them out of the molds. Clean the molds: Pop the shapes inside out and use warm, soapy water and a soft brush (like an old toothbrush) to gently scrub out the wax residue. After your crayon sticks cool, use them to make new art!



## TISSUE-PAPER CHERRY BLOSSOM GREETING CARDS

### What you'll need

- Twigs with no leaves
- Heavy paper or cardstock, folded in half
- White glue
- Masking tape, optional
- Tissue paper
- Pencil
- Round items (like coins or lids) to trace
- Scissors
- Dull pencil

### Instructions

1. Glue a twig to a card. You can lightly tape the stem in place with masking tape as it dries.
2. Stack several layers of tissue paper. With the pencil, trace circles in various sizes onto the top layer. Cut out circles (so you're cutting a few layers of paper at a time).
3. Make a blossom: Take two circles of the same size and stack them together. Hold the edges and use the dull pencil to gently push the

center of the circle down. Remove pencil. Twist pointy bottom so that layers are twisted together. Repeat to make more blossoms.

4. Gently remove the tape, if you used it, from your card. Glue the blossoms all over each branch, with smaller blossoms at the top and larger ones as the branch thickens.
5. Write a note to someone special inside the card, then give it to them.

**DID YOU KNOW?**  
The sakura, or cherry blossom, is the unofficial national flower of Japan.

## CHALKBOARD-PAINTED BRICK BOOKENDS

### What you'll need

- Bricks, left over from home projects or purchased from a home improvement store (look for inexpensive bricks or concrete blocks)
- Cardboard, such as from a shipping box, to protect your work surface
- Optional: primer (like gesso) to create brighter colors
- Paintbrush
- Chalkboard paint
- Chalk
- Optional: felt, scissors, and white glue (to make a soft bottom)



### Instructions

1. Cover your work surface with cardboard. If you'd like, paint the bricks with primer—except for the small side that will become the bottom. As a shortcut, you can paint only the sides that will show. Allow the primer to dry completely.

2. Paint the bricks on the top and long sides with chalkboard paint. Let dry.
3. Use chalk to draw or write whatever you'd like onto the bricks—buildings, flowers, notes, or reminders.

4. Optional: To keep the bricks from scratching surfaces, add a protective layer to the bottom. Place the brick on a piece of felt and trace around the bottom. Cut out the shape and glue it to the bottom of the brick.