

Across

4. A _____ who was chopping logs nearby heard Little Red cry.
6. The little girl wore a red riding cloak, so everyone in the village called her Little Red Riding _____.
8. Little Red Riding Hood realized that the person in the bed was not her Grandmother, but a _____ wolf.
9. "The better to eat you with, my dear," roared the _____.
11. Little Red Riding Hood and her Grandmother had a nice _____ and a long chat.

Down

1. I'm on my way to see my Grandma who lives through the forest, near the _____.
2. When the _____ was ready, the little girl put on her red cloak and kissed her mother goodbye.
3. I'm on my way to see my _____ who lives through the forest, near the brook.
4. Little Red Riding Hood noticed some lovely flowers in the _____.
5. A woodsman heard Little Red Riding Hood cry and ran towards the _____.
7. The wolf poked through Granny's wardrobe to find a _____.
10. When the basket was ready, the little girl put on her red _____ and kissed her mother goodbye.

Unscramble the letters to find the words in our

Little Red Riding Hood Anagram



Hidden word (circled letters)

--	--	--	--	--	--	--

tkeasb

ockl@

wflo

tngihgnow

der

tcge@ot

pfumere

wtodceutor

ngyhur

obrko



Book Bingo

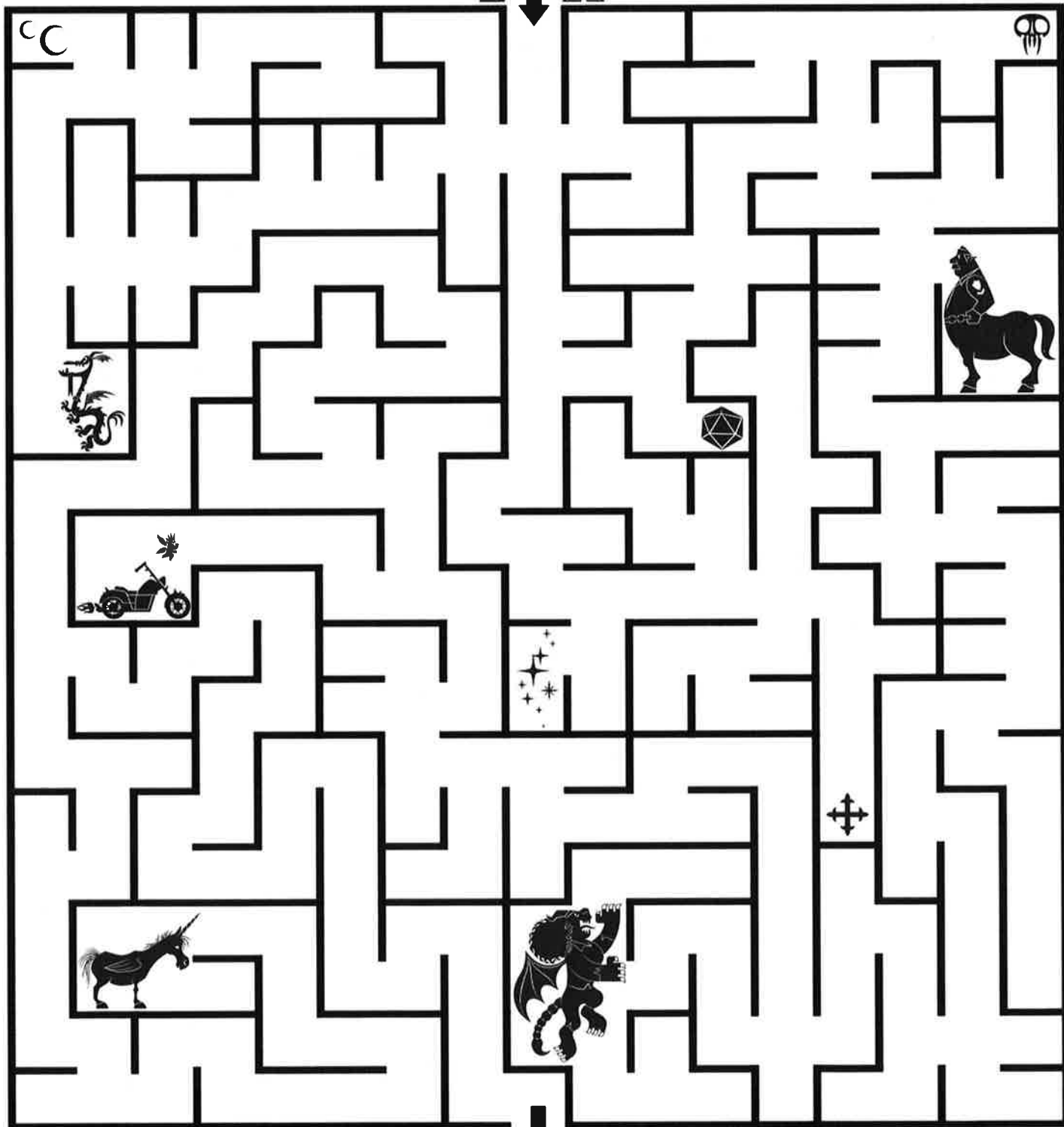
Have fun, try something different and find new ways of discovering good books! Put an X through each completed square. Try to get a BINGO by completing a full row in any direction, try them all, or pick one from each of the five reading categories:

Read a Little Kid Book	Ask a librarian for a reading suggestion	READ ABOUT A FAVORITE SPORT	<i>Talk about a book with your family.</i>	Read a magazine
Read some Fiction	Do a word search or crossword puzzle	Find a book you think you'd like on Novelist through your library website	BOYS: READ ABOUT A GIRL GIRLS: READ ABOUT A BOY	<i>Read with a friend</i>
<i>Read to someone else.</i>	Explore Non-fiction	FREE	Ask a friend for a book suggestion	READ ABOUT SOMEONE FROM A DIFFERENT BACKGROUND
READ ABOUT A DIFFERENT COUNTRY	<i>Tell a friend about a good book.</i>	Listen to an audio book	Put a poem in your pocket	Pick a book from a library display
Read a book review on a book blog	READ A LOCAL AUTHOR	<i>Read to yourself</i>	Check out a graphic novel	Read a map



Disney · PIXAR
ONWARD
NOW ON DIGITAL

HELP BARLEY AND IAN
GET TO GUINEVERE



Disney Princess

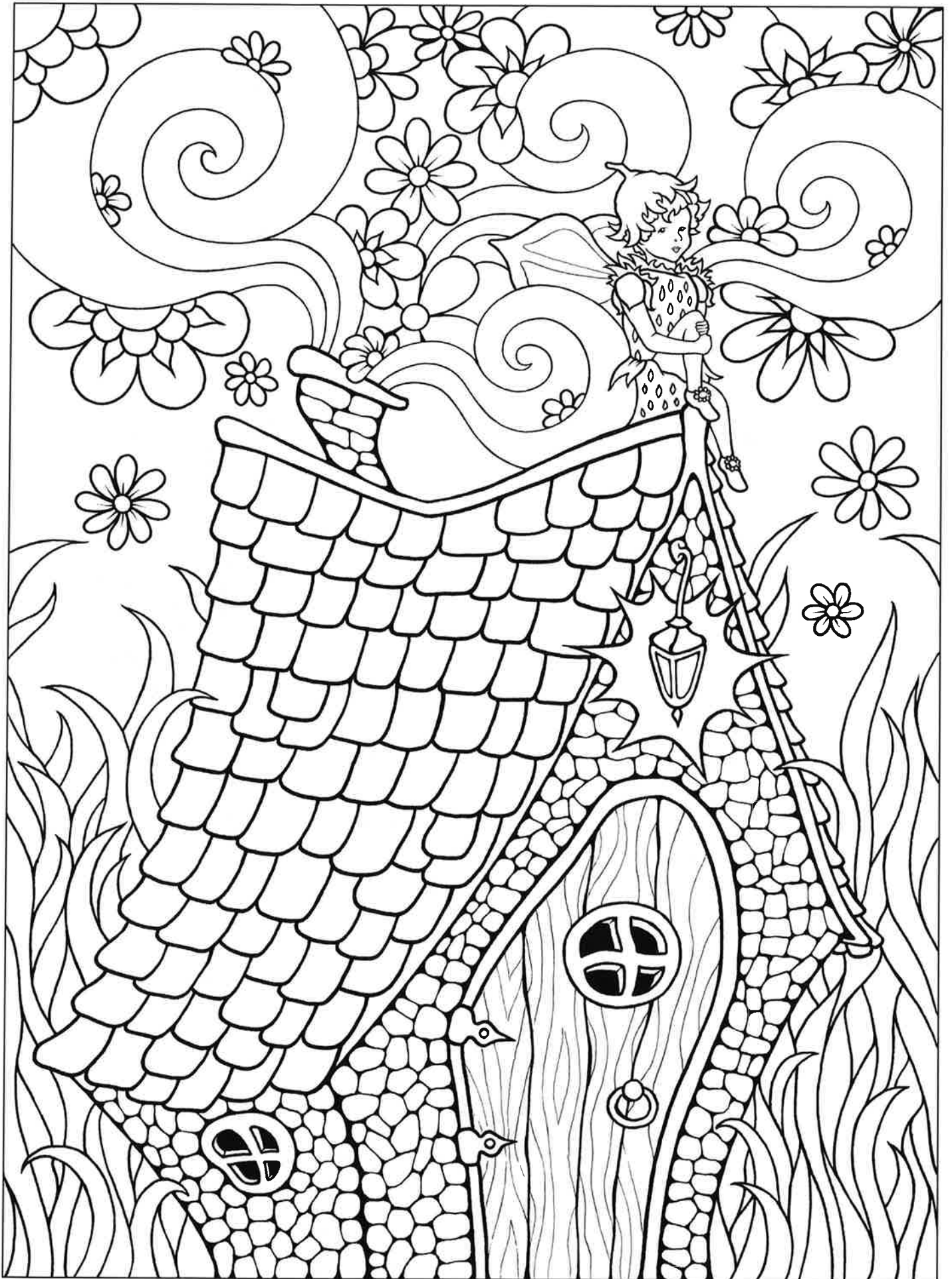
WORD SCRAMBLE

LEBLE _____
OARRUA _____
NANA _____
DALLERINCE _____
ALMUN _____
PULRAZEN _____
LAIRE _____
MAJISEN _____
SEAL _____
ANITA _____
WHOT WINES _____
DREAMI _____
SNOOPATCHA _____





THUMBELINA
Harry Clarke



The **BEST** Playdough

1 cup flour
2 tsp cream of tartar
1/2 cup salt
1 tbsp cooking oil
1 cup water
food coloring

Mix food coloring with your water first. Then add the vegetable oil and water with food coloring to a large pot. Add the dry ingredients to your pot and mix well. Cook over low to medium heat until the dough starts to form and becomes dry. Once it starts to form a ball take off the heat. Once cool, knead for 5 minutes.

thebestideasforkids.com

Easy No Cook Playdough

Ingredients:

- 2 c. flour
- 1 c. salt
- 3 tablespoons cream of tartar (powder)
- 2 tablespoons oil
- 2 c. boiling water
- 1 tsp. Peppermint extract (optional)
- Food coloring (optional)

www.spendwithpennies.com



No cooking required! Put all ingredients in a bowl and stir! Knead until smooth. Easy right?!? (Note: You cannot mess this one up!)

TOP 3

Kinetic Sand

& MOON SAND

Recipes



GimmieFreebies.com

Moon Sand 1.0

4 cups flour
1/2 cup baby oil

crumbly, moldable,
dry, messy

Moon Sand 2.0

2 cups fine sand
1 cup cornstarch
1/2 cup water
1 t Tea Tree Oil

crumbly, moldable,
muddy, wet

Kinetic Sand

5 cups play sand
1 cup + 3 T corn starch
1/2 t dish soap
1 cup water
1 T Tea Tree Oil

soft, moldable,
moist but not wet

See instructions and video in link! gfree.be/kinetic-recipe

SLIME RECIPES

basic slime

materials

- Liquid starch
- White glue
- Food coloring (optional)
- Measuring cup, bowl & spoon

instructions

- **Step One** Pour 4 oz. of white glue into a mixing bowl
- **Step Two** Add 2 oz. of liquid starch a little bit at a time.
- **Step Three** Once all the starch is mixed in, begin kneading the mixture with your hands.
- **Step Four** When the slime begins to pull away from the sides of the bowl take it out of the bowl and begin kneading and stretching it.
- **Step Five** Store in an airtight container.

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SLIME RECIPES

crunchy slime

materials

- Liquid starch
- Glue- White or Clear
- Foam Beads
- Food coloring (optional)
- Lotion (optional)
- Measuring cup, bowl & spoon

instructions

- **Step One** Pour 4 oz. of white glue into a mixing bowl
- **Step Two** Add about 8-12 oz. of foam beads and mix with the glue.
- **Step Three** Add 2 oz. of liquid starch a little bit at a time and begin kneading the mixture with your hands.
- **Step Four** When the slime begins to pull away from the sides of the bowl take it out of the bowl and begin kneading and stretching it.
- **Step Five** Store in an airtight container

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fluffy slime

SLIME RECIPES

materials

- Liquid starch
- White glue
- Shaving cream
- Food coloring (optional)
- Lotion
- Measuring cup, bowl & spoon

instructions

- **Step One** Combine 4 oz. of glue with 8 oz. of shaving cream and food coloring in a mixing bowl.
- **Step Two** Add 2 oz. liquid starch a little bit at a time.
- **Step Three** Stir to combine. Once the mixture starts to pull away from the sides of the bowl, begin to knead it with your hands. It is ready when it no longer sticks to your hands.
- **Step Four** Store in an airtight container.

Tip: If your slime isn't stretchy enough add a few squirts of lotion. Knead to combine.

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SLIME RECIPES

butter slime

materials

- Liquid starch
- Glue- White or Clear
- Soft Clay (model Magic or Daiso)
- Lotion (optional)
- Measuring cup, bowl & spoon

instructions

- **Step One** Pour 4 oz. of white glue into a mixing bowl
- **Step Two** Add 2 oz. of liquid starch a little bit at a time.
- **Step Three** Once all the starch is mixed in, begin kneading the mixture with your hands.
- **Step Four** When the slime begins to pull away from the sides of the bowl take it out of the bowl and begin kneading and stretching it.
- **Step Five** Place a chunk of soft clay in the center of your slime. Gather the slime and clay and knead to fully combine.
- **Step Six** Store in an airtight container.

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Cinderella

Cinderella has learned that pumpkins can be formed into something special, like a horse-drawn carriage, or even a healthy meal. This princess stays optimistic as she slurps on pumpkin soup!

Ingredients

Pumpkin Tureens

- 4 to 8 small pumpkins
- 2 to 4 tsp sugar
- 2 to 4 tsp salt

Pumpkin Soup

- $\frac{1}{2}$ cup chopped leek
- 1 Tbsp butter
- 4 cups pumpkin/squash purée
- 3 to 4 cups chicken broth
- $\frac{3}{4}$ tsp salt
- Dash of black pepper
- 1 tsp curry powder, to taste
- Roasted pumpkin seeds for garnish



Directions

Pumpkin Tureens

1. Slice the tops off of the pumpkins you would like to use as bowls. The size of the pumpkins will vary depending on whether you will be serving the soup as an appetizer or a main course.
2. Scoop out the flesh and seeds of the pumpkins.
3. Reserve the seeds to toast as a garnish or as a snack.
4. Sprinkle $\frac{1}{2}$ tsp salt and sugar on the inside flesh of each pumpkin.
5. Place the pumpkins and top lids flesh down on a baking sheet and bake them at 375 degrees for 20-30 minutes, or until tender. The cook time will vary depending on the size of the pumpkins. (You will not cook them as long as you would cook a pumpkin to eat because you want them to keep their shape as a bowl.)

Pumpkin Soup

1. Heat 1 Tbsp butter in a large pan over medium heat.
2. Add the chopped leek and cook it for 5 to 7 minutes or until soft and tender, but not browned.
3. Add the pumpkin/squash purée and 2 cups of chicken broth.
4. Simmer the mixture for 20 minutes.
5. Then purée it in a blender until smooth.
6. Return the pumpkin/squash mixture to the pan.
7. Add 1 cup chicken broth, salt, black pepper and curry powder (if desired).
8. Add additional chicken broth if you want a thinner soup.
9. Heat the soup through and serve it in warmed bowls or pumpkin tureens.
10. Garnish the soup with roasted pumpkin seeds, croutons or chopped cilantro.

This **Rainbow Cheesecake Recipe** is a **gelatin free, no bake cheesecake**, perfect for any rainbow themed party. It's as much fun to make as it is to eat!



HOW TO MAKE NO BAKE CHEESECAKE RECIPE

- Crush up a box of graham crackers into crumbs. You can use a food processor or just crush them in a sealed bag.
- Mix the crumbs with melted butter and press into the bottom and up the sides of a spring form pan, then place in the freezer to firm up.
- Mix softened cream cheese, sweetened condensed milk, vanilla extract and lemon juice until completely smooth and creamy.
- Divide the cheesecake filling between 7 bowls.
- Mix one color into each bowl.
- Remove crust from freezer and spread the red filling into the bottom. Freeze for 15-30 minutes, until set.
- Repeat with remaining colors, freezing each color until set. Your freeze time will shorten for each layer as you go since the cheesecake is getting colder and colder.
- When purple layer on top is set, pipe swirls of whipped cream around the edge and sprinkle with funfetti.
- Keep cheesecake in the freezer until ready to serve.

RAINBOW CHEESECAKE

Beauty and The Beast

The one thing that **Belle** and the **Beast** had in common when they first met was their love of roses. Because this plant led them into a romance that brought out the best in the Beast, the couple has embraced all of its other benefits as well. **Learn what roses can do for you.**

Benefits of Rose



Did you know that the scent of roses is healing?

It's true. The essential oil of this most romantic of flowers contains antidepressant, anti-inflammatory, antiviral, and calming properties.

Rose for Skin Care

Rose essential oil soothes skin conditions. A massage with rose oil can help alleviate symptoms of PMS as well as menstrual cramps.

Rose hips—the fruit of the rose—are packed with vitamin C, which stimulates collagen production in the skin. Look for rose hips in soaps and skincare products.

Rosewater, made from the petals of the flower, is found in cosmetics and is touted as an antiseptic that's soothing to sensitive skin.

Rose in the Kitchen

You can add taste to the list of senses that roses appeal to. From tea and jam made from rose hips to salads and desserts that contain rose petals or rosewater, the rose has its own unique culinary flavor. The International Herb Association suggests adding rose water to sliced strawberries, fresh lemonade, or hot or iced tea.

Snow White

Snow White can't resist apples. But ever since her poisonous run-in with a wicked witch, she is considering healthier recipes. When the seven dwarves visit, she cooks a miniature recipe for Apple Pie.

Ingredients:

Apple Pie Filling

- 6 Granny Smith apples
- 4 tsp cinnamon
- $\frac{3}{4}$ cup sugar
- 2 Tbsp brown sugar

Pie Crust

- $1\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup butter, chilled and diced
- $\frac{1}{4}$ cup ice water



Directions:

1. Prepare the pie crust: In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. (I used a fork and finished with my hands.) Stir in water, a table-spoon at a time, until mixture forms a ball. Wrap dough ball in plastic and refrigerate while you are excavating the apple.
2. Mix cinnamon, sugar, and brown sugar together in a bowl
3. Cut the top off each apple and scoop out the insides. Leave about $\frac{1}{2}$ inch of the apple on the peel. (I found a small melon baller to work best.) Save the cut out apple parts
4. Dice the cut out apple pieces into uniform size pieces.
5. Roll apple in the cinnamon and sugar mixture
6. Retrieve dough from refrigerator. On a floured surface, roll dough out to $\frac{1}{8}$ to $\frac{1}{4}$ inch thick. Using pizza cutter, slice dough into $\frac{1}{2}$ inch strips
7. Fill apple bowls with prepared apples.
8. Weave pie crust strips over the top of each apple.
9. Sprinkle tops with sugar.
10. Add water to the bottom of a 12 by 8 pan – just enough to barely cover the bottom. Place apples in pan and cover with foil.
11. Bake at 350 for 20 minutes, covered.
Remove foil and bake another 15 minutes or until crust is golden brown.

Cupcakes



A cupcake (also British English: *fairly cake*; Australian English: *patty cake* or *cup cake*) is a small cake designed to serve one person, frequently baked in a small, thin paper or aluminum cup. As with larger cakes, frosting and other cake decorations, such as sprinkles, are common on cupcakes.

<http://www.cupcakerecipes.com/>

EASY CUPCAKES

Ingredients

- 2 1/4 cups all purpose flour
- 1 1/3 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 cup milk
- 1 teaspoon vanilla
- 2 large eggs



Preheat oven to 350 degrees. Line cupcake pans with paper liners. Combine flour, sugar, baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat for 1 min. Add eggs to the mixture. Beat for 1 min. Scrape bowl. Beat on high speed for 1 min 30 seconds until well mixed. Spoon cupcake batter into paper liners until 1/2 to 2/3 full. Bake for 20 to 25 min or until toothpick inserted in center comes out clean. Cool 5 min then remove and place on wire racks to cool completely. Frost with your favorite frosting recipe or decorate as you desire.

Enjoy



Fairy Tale Movies

- ◇ **Frozen I & II***
- ◇ **Snow White**
- ◇ **Cinderella***
- ◇ **Sleeping Beauty**
- ◇ **Ella Enchanted***
- ◇ **Hoodwinked 1 & 2***
- ◇ **Tangled***
- ◇ **Beastly***
- ◇ **The Brothers Grimm**
- ◇ **Happily N'Ever After 1* & 2***
- ◇ **Mirror Mirror***
- ◇ **The Princess Bride***
- ◇ **Red Riding Hood***
- ◇ **Penelope**
- ◇ **The Princess and the Frog**
- ◇ **Brave**
- ◇ **Pinocchio**
- ◇ **Hook**
- ◇ **Aladdin***
- ◇ **Robin Hood***
- ◇ **Hansel & Gretel: Witch Hunters* ®**
- ◇ **Snow White and the Huntsman***
- ◇ **The Little Mermaid***
- ◇ **Enchanted***
- ◇ **Beauty and the Beast**
- ◇ **Sydney White***
- ◇ **Into the Woods***
- ◇ **The Swan Princess**
- ◇ **Thumbelina**
- ◇ **The Huntsman: Winter's War***
- ◇ **Maleficent 1 & 2***
- ◇ **Babes in Toyland**
- ◇ **Labyrinth***
- ◇ **Willow***
- ◇ **Ever After***
- ◇ **Alice in Wonderland***
- ◇ **Peter Pan***
- ◇ **The NeverEnding Story***
- ◇ **Finding Neverland***
- ◇ **Stardust***

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