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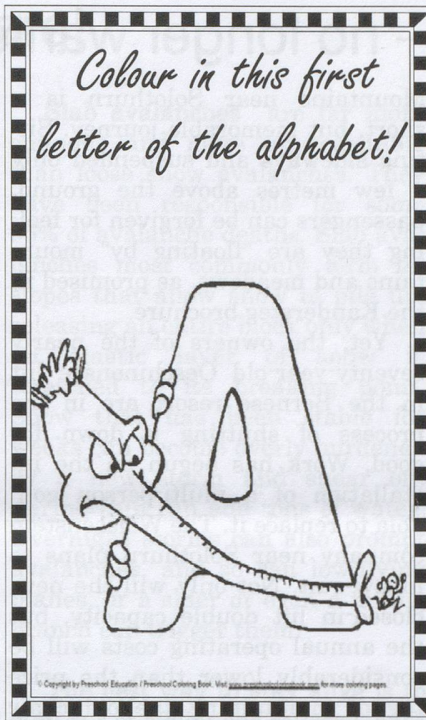
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## Back to school!

Here are a few tips for a fantastic first day:

- Get enough sleep.
- Eat a healthy breakfast.
- Try your best.
- Develop good work habits, like writing down your assignments and turning in your homework on time.
- Take your time with school work. If you don't understand something, ask the teacher.
- Keep a sense of humour. One teacher we know shows his new students a picture of himself graduating high school - a grinning ape in a red graduation cap and gown. This usually makes the kids laugh, and it's a good way to remind them that school is *fun!*



## Pretzels

**Prep time:** about 30 minutes

**Ingredients:**

- 1 tbsp yeast
- ½ cup warm water
- 1 tsp honey
- 1½ cup flour
- 1 tsp salt



**Utensils:**

- medium-size bowl
- mixing spoon
- small bowl
- cutting board, sprinkled with flour
- baking sheet, sprayed with non-stick spray
- measuring cups and spoons

**Directions:**

1. Preheat the oven to 325 degrees Fahrenheit (165 degrees Celsius).
2. Put the yeast in a small bowl with the water and honey. Stir a little, and then let the mixture sit for 5 minutes.
3. Mix the flour and salt together in a medium-size bowl.
4. After the 5 minutes is up, check on the yeast mixture. It should be bigger than before and a little bubbly. Add this mixture to the flour and salt mixture.
5. Stir everything together. Use a spoon to start. Finish with your hands. The dough is ready when it's still a little crumbly and flaky.
6. Put the dough on the cutting board and knead it like you are playing with clay. Knead it into one big ball.
7. Break off a piece of dough that's about the size of a big gumball or superball. Use your hands to roll it into a skinny snake.
8. Twist the snake into a medium-size pretzel shape, and put it on the cookie sheet. Do this with all the dough, making 12 pretzels.
9. Bake your pretzels for 10 minutes. Let them cool and take a bite!

**Makes:** 12

# Fairy Tale

Crossword Puzzle

**Across**

1. The \_\_\_\_ Prince.
4. The \_\_\_\_ and the Pea.
5. The Goose Who Laid the \_\_\_\_ Eggs
7. The \_\_\_\_ Man (cookie)
8. \_\_\_\_ and Gretel.
10. The Elves and the \_\_\_\_
11. Creatures led away by the Pied Piper of Hamelin.

**Down**

2. Little Red \_\_\_\_ Hood.
3. The girl who lost her glass slipper.
6. Cinderella's Fairy.
9. What was baked by the Little Red Hen? really a \_\_\_\_.

**the Kidz Page**  
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