



Dinner Jacket Napkin

Materials List:

- Cloth Napkin
- Bow Tie

Instructions:

1. Take your napkin and fold it into a triangle.



2. On the long side of the triangle, fold over the napkin to create a collar. Use your hands to smooth it out and create a crease.



4. Flip the napkin over and fold both corners toward the center.





5. Carefully hold everything in place and flip the napkin over again.



6. Fold one corner in, then the other corner.



7. Fold the bottom up



8. Flip it over one last time. Add a bow tie and voilà!





How to Melt Butter

Materials List:

- butter
- microwave safe bowl
- microwave safe small plate
- oven mitts

This activity should be done with the help of a trusted adult

Instructions:

1. Begin by washing your hands. Cut butter into 1-tablespoon pieces. Place butter in microwave-safe bowl.



2. Cover bowl with small plate and place in microwave. Heat butter at 50 percent power until melted, 30 to 60 seconds (longer if melting a lot of butter). Watch butter and stop microwave as soon as butter has melted.



3. Use oven mitts to remove bowl from microwave.





Chewy Chocolate Chip Cookies

Materials List:

- Rimmed baking sheet
- Parchment paper
- 2 bowls (1 medium, 1 large)
- Whisk
- Rubber spatula
- 1 tablespoon measuring spoon
- Oven mitts
- Cooling rack
- Spatula

Ingredients

- 1 cup plus 2 tablespoons all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup packed light brown sugar
- 6 tablespoons unsalted butter, melted and cooled
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ¾ cup bittersweet or semisweet chocolate chips

This activity should be done with the help of a trusted adult

Instructions:

1. Begin by washing your hands. Adjust oven rack to lower-middle position and heat oven to 325 °F. Line rimmed baking sheet with parchment paper.



2. In medium bowl, whisk together flour, baking soda, and salt.



3. In different large bowl, whisk brown sugar, melted butter, and granulated sugar until smooth. Add egg and vanilla and whisk until well combined.



4. Add flour mixture and use rubber spatula to stir until just combined and no streaks of flour are visible. Add chocolate chips and stir until evenly combined. (If dough is really sticky, place bowl in refrigerator for 15 to 30 minutes before proceeding with step 5.)



5. Use your hands to roll dough into 12 balls (about 2 tablespoons each). Place dough balls on baking sheet, leaving space between balls.

6. Place baking sheet in oven. Bake cookies until edges are set and beginning to brown but centers are still soft and puffy, 15 to 20 minutes.

7. Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on cooling rack and let cookies cool on baking sheet for 10 minutes.

8. Use spatula to transfer cookies directly to cooling rack and let cool for an additional 5 minutes before serving.





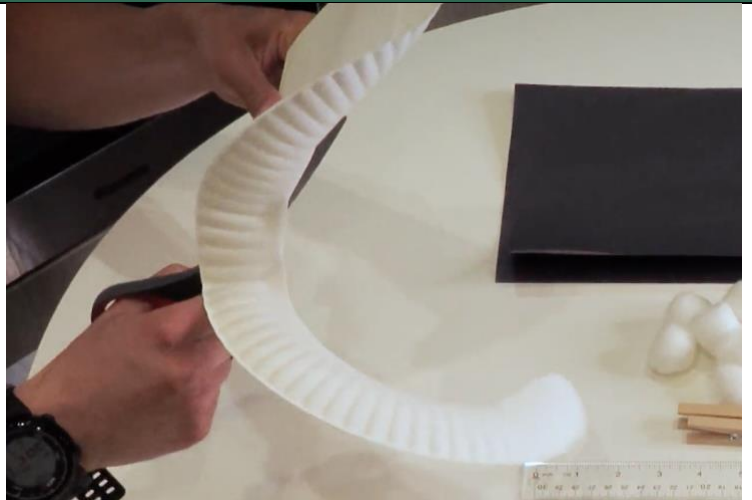
Shelby the Sheep

Materials List:

- paper plate
- black construction paper
- cotton balls
- 2 regular clothes pins
- scissors
- glue
- white crayon
- black marker
- googly eyes

Instructions:

1. Start by cutting the border off of a white paper plate.



2. Cut one large circle (for the head) and 2 small circles (for the ears) from the black construction paper.



3. Glue the ears to the back of the head., add some googly eyes to the front, and use the white crayon to draw a nose.



4. Glue the head onto the white paper plate and add some cotton balls for its fluffy body.



5. Color 2 clothes pins black and glue them onto the back of the paper plate for legs. Let dry and soon your very own Shelby the Sheep will be ready!

