



Whether you are creative or have the adventure to try something new, check out these DIY ideas. There is something for everyone! And parents, don't forget to scroll down the pages for some fun recipe ideas to "April Fool" the kiddos tomorrow.

PRE-SCHOOL Age: Make your own rainbow fish out of paper plates, markers or paint, scissors, colorful glitter, construction papers and glue. Have an adult help you too.



Cut a triangle from the paper plate and paint or color the body and tail of the fish. Next, cut circles from the colored construction paper (or if you have white paper you can color, glitter or decorate in any way you like. Next fold each circle in half and glue to the paper plate for the fins. Add a fisheye by coloring in a white circle and glue in place. There you go-You caught a fish! Maybe you can read the book THE RAINBOW FISH by Marcus Pfister if you have it, or download it for reading!

Ages 7 and up

Marble Maze-

YOU'LL NEED-

- A Box, Duct tape, Paper , Straws, Glue, Scissors
 - First cut the front panel out of your box.
 - Next, tape the small flap back in place so that you have four even sides. You can cover all of the sides in tape for decoration. Cut a piece of paper to fit the bottom of the box and glue it in place.
 - To create your maze- Cut straws to different lengths and glue them to the bottom of the box. You just need to be sure that the marble can fit through the spaces and make it all the way to the other end. Let your little engineer experiment before the glue dries.
 - Now you get to play! Simply place a marble at one end or corner of your box and tilt the box to guide the marble through the maze to the other side.





Ages 9 and up

MARSHMALLOW TOOTHPICK CHALLENGE:

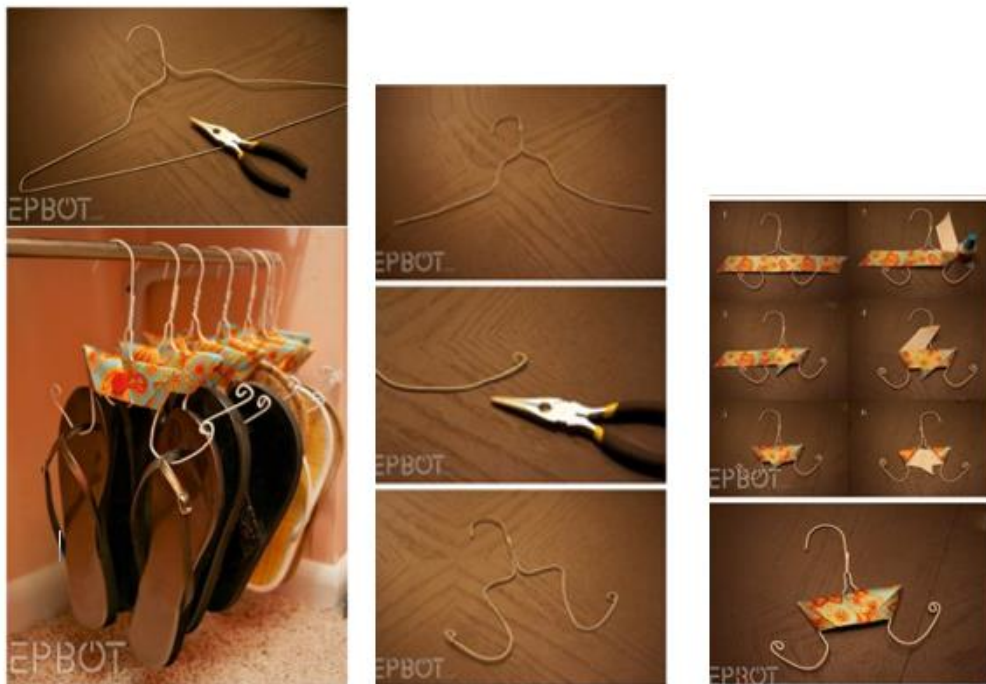
Engineers start with a challenge: • How to solve a problem • How to improve on something that already exists. They review information they already know, think of ideas and imagine solutions, plan something to try, build it and test it, and then think about ways to improve on that! Here's your challenge: What is the tallest freestanding structure you can build with 20 marshmallows and 25 toothpicks? Start with what you know... • What shapes can you make with your marshmallows and toothpicks? • Which of these shapes are strongest? (Wobble them to find out!) • Think of a plan, and begin building.

No marshmallows around the house? No worries. You can use all kinds of things...gummy bears, packing foam, playdoh, anything pliable to hold it together....So come on, get creative!

Share your designs on the Parks & Rec Facebook page
Info Courtesy of CRScience.org

For Teens and Parents Clean out the Clutter –

Here is a quick, self-guided craft idea that will organize your closet and let you be creative at the same time!
Courtesy of Epbot.com



And scroll down for some April Fool's recipes!



A few recipes to create for Wednesday, April 1st

Bring the fun of April Fools' Day with some April Fools' food pranks. These recipes may look like the real thing... but are they?... and best of all, they taste delicious!



Mini "Pumpkin Pies." This cheese and cracker combo is another great one for snack time. You can just use the cheese and Triscuits and still get great results, though the dollop of cream cheese whipped cream is a great touch.

Meatloaf Cake : Use ground beef and quick-cooking oats as the base of this meatloaf "cake" . The frosting for your cake? Mashed potatoes. Sprinkle breadcrumbs on the outside of the cake to look like chopped nuts.



Rice Krispie Treats Buffalo Wings Mix together rice crispie cereal and melted marshmallows. Form into chicken wing shapes and then coat in a melted mixture of brown sugar. Add celery sticks with melted marshmallow "dip".

Pound Cake "Grilled Cheese" pound cake "grilled cheese" isn't savory – it's sweet. Make pound cake, or purchase it from the store, and cut into thick slices. Crisp the outside and spread orange-tinted frosting in between the two pieces. Hello, dessert grilled cheese!



More on the next page....



Spaghetti and 'Oozing Eyeballs'

This easy recipe only appears to be gigantic eyeballs! Really, it's meatballs with cheese and olive slivers as eyes. And the ooze is spaghetti mixed with pasta sauce. This clever will probably inspire more giggles than groans.

Wacky Mashed Potatoes

Whip up a batch of regular mashed potatoes, but, instead of serving them on your child's plate, put them in an ice cream cone! These really look like vanilla ice cream – but have all the flavor of creamy potatoes



Pizza Cake!

What kid wouldn't mind having pizza for dessert? But this is no ordinary pizza. This pizza cake has a yellow cake crust that's layered with strawberry jam (sauce), grated white chocolate (cheese) and toppings made up of Fruit Roll-Ups (pepperoni) and gummy candies (red and green peppers). fool your family into thinking it might just be the real thing.

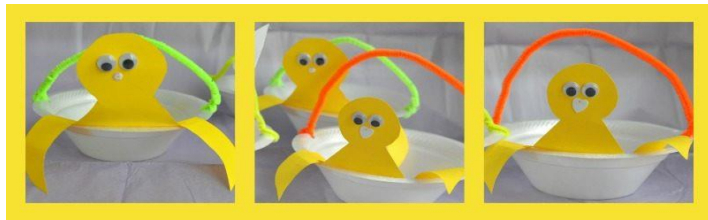
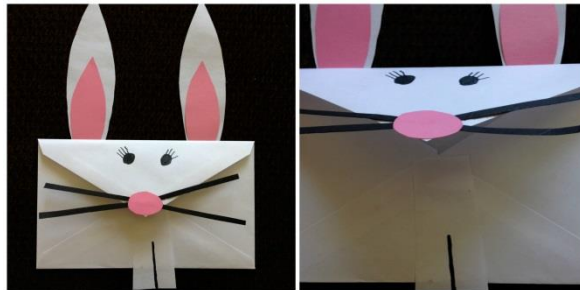
Share your April Fool's Day recipes and craft designs on the Northampton Parks & Recreation Facebook page.



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Easy Crafts for the Holiday Week :Do-It Yourself ideas for the upcoming holidays. They are self-explanatory and use everyday items.

Easter crafts



Passover crafts



Preschool Age: Help develop your child's skills at an early age. The Smart Start Development Program is filled with easy to follow instructions, drills and techniques to developmentally introduce your 3-5 year old to baseball.



CLICK HERE for your **FREE NAYS Parent Guide:**
<https://www.nays.org/default/assets/File/Start%20Smart%20Baseball%20At%20Home%20Program.pdf>

The National Alliance for Youth Sports has taken the successful Start Smart Baseball Program, traditionally conducted by youth service agencies such as recreation departments, YMCAs and Boys and Girls Clubs, and has modified it so that you can set your own schedule, spend quality one-on-one time with your child and complete the program from the convenience of your own home. This manual will be your guide to developing the necessary skills for your child to have fun and be successful in sports for years to come.



MAKE-YOUR-OWN BACKYARD GAMES



BAGGIE TOSS - Take 5 paper plates, and using a marker, add number values to each plate...10, 20, 30, 40, 50. To weigh the plates down, duct tape a few flat rocks or something heavy to the bottom of each plate so they won't fly up when hit. Fill zip-lock baggies with sand, mulch, soil, dried beans, anything you have around the house that can add weight when tossed. Pick a winning value number, decide how far your throwing distance line will be and how many turns to determine the winner. Hope your tossing arm is accurate. Have fun!

OUTDOOR SCRABBLE- Time to bring an indoor game, outside. Use cardboard, heavy card stock or even cut up old folders to make the letters of a scrabble board. With a bold marker or crayon, mark the letters on each piece. You'll have 102 total letters. Not sure how many of each letter? Here's a website that will show you.

https://en.wikipedia.org/wiki/Scrabble_letter_distributions#/media/File:Scrabble_tiles_en.jpg

Put two sticks in the ground in front of each player and run a piece of string attaching each side. This will be where your tiles will rest.

Be sure to play on a calm day, or if the breeze blows, have some small rocks to hold the playing board letters down and a few clothespins or tape to keep your tiles from roaming. Now find a comfy cushion to sit on. It's your move!



Recipe Ideas Enjoy creating your own themed recipes with the helping hands of the family. Bon Appetite!



Surprise Treat Eggs:

Mix Rice Krispie Cereal with melted marshmallows and a little melted butter. Take a plastic egg mold and push into each side, leaving an indentation in the middle. Fill with m&m's or jelly beans. Close both sides together and pinch at the seams.



Hoppin' Good Pancakes: It takes pancake batter, cooked into a body, tail, ears & feet, sliced bananas and a dollop of butter sprinkled with flaked coconut to make your breakfast a "hoppy" one.



Bunny Biscuits: Use canned biscuit mix (Pillsbury dough) and cut 2-3 in half and shape dough into ears. Pinch on the top of a round biscuit. Add chocolate chip eyes, a cherry nose and almond slivers for the whiskers. Dab melted butter mixed with sugar. Bake as directed. Voila! Sweet Peter Rabbit!

Grilled Matzo Brisket Wraps: delicious as a burrito or cheesesteak. Wrapped in a softened matzo, brisket and caramelized onions are crisped up in a panini press or skillet, topped with a dollop of sour cream or guacamole.



Apple Cinnamon Matzo Brei Add crumbled matzo to scrambled eggs and kick it up by adding caramelized apples and cinnamon. The combo tasted as sweet and delicious as homemade apple pie.

Share your favorite recipes and craft designs at

www.facebook.com/northamptonrec

See you tomorrow for special design coloring pages.



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MAKE YOUR OWN JIGSAW PUZZLE: all ages

Carefully cut out the large flat front and back of an empty cereal box. You can make two puzzles from one cereal box using both the front and back of the cereal box! Flip over the cereal box front (or back) panel so just the plain cardboard is showing.

Now grab a pencil and start at one corner and begin drawing puzzle shapes until you cover the entire back of the panel. Make the puzzle as complicated or simple as you desire. For younger children, 10-20 pieces and 30+ for older children.

Take scissors and begin cutting them out. Younger kids can get the help of Mom, Dad or older siblings.



After all the pieces are cut out flip them over and try to solve the puzzle! Pieces can be stored in zip lock baggies.

And look for new puzzles every time you empty a box of cereal or food! **Chalk Walk Pics and Selfies:**

Be creative and share your chalk selfies with us on Facebook. Here are a few ideas to get you started:



Looking to organize all those photos? You have the time now, so here are a few tips!

And check out: <https://www.bhg.com/decorating/storage/organization-basics/how-to-organize-photos/> for easy solutions to organization.



Take a large file box. Create tabs to note years, life events or other categories. Print the template below in larger scale and use this, with a color coded system (colored dots or markers) to identify the categories. This way you will have your years in order along with the events that took place. Add some fun notes or interesting points that happened in the photos.

DATE	SUBJECT	PLACE	NOTES

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LEGO Week continues with these DIY ideas. Share your favorite recipes and craft designs at www.facebook.com/northamptonrec

Check out these cool step-by-step directions to make some really awesome creations with the Legos you may have at your house.

https://www.youtube.com/watch?v=6Kxgy4HrY_w

This official LEGO PlayZone offers so many options for Lego fun: creative videos, games, crafts, characters, play sets and more!

<https://www.lego.com/en-us/themes/hidden-side/ar-games>



Pictures in Playdough Creating pictures in playdough is a great sensory art activity for kids of all ages. Just roll out some playdough and press LEGOs in it to create playdough pictures.

LEGO Printing Creating LEGO prints is a fun open-ended art activity for kids of all ages. Use LEGOs and stamp pads to create cities, flowers, mandalas, letters and much more!



LEGO RECIPES:



LEGO BROWNIES

- Make any brownie mix- or you can use ready-made-brownies or rice Krispie treats.
- Separate mini- M&M's into the same colors.
- Using food coloring, dye a small amount of white icing into a variety of colors.
- You can match the colors to the icing color and decorate the brownie like Lego pieces.

LEGO HEAD MARSHMALLOW POPS RECIPE These marshmallow pops are adorable and simple to make. Kids loved them
!INGREDIENTS: 1 - 24 oz. bag large marshmallows
 1 - 10-12 oz. bag white chocolate chips or candy melts



1 Tbsp oil

(you may need to add a bit more to maintain dipping consistency)
black icing (or homemade black icing made from food coloring, water and confectioner's sugar)
Cake or popsicle sticks

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Celebrate Earth Day/Week. Here are some great ways to save the earth and create craft ideas to re-use and re-cycle all those many rolls from the many toilet and paper towel rolls that you have. For instructions:
Visit: <https://iheartcraftythings.com/cardboard-tube-crafts.html>



Preschool Age: HOT AIR BALLOON

Draw and cut a template like the one shown. Cut a slit from the top of the balloon about 2/3 down. Do this for each color. Fit the balloon tops into one another and fan out. Next take a toilet roll, cut in half and decorate it. You can glue or tape on colored paper, sequins or anything you have around the house that is colorful. Next, cut four pieces of string to the desired length for the bucket. Have an adult make 4 holes at the top of the roll and thread the string through each hole and tie the end with a knot so it won't slip through. Then staple or glue the sting ends to the bottom of each balloon section. Now it's Up, Up and Away!



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Kids: Paper Plate Banjo

Indulge your kids' musical fantasies with this simple banjo made from paper plates and a few well-tuned rubber bands. Making music was never this much fun!

Make it: Stack two thick-weight paper/ styrofoam plates and staple them together for durability. Let your kids paint the stacked plates their favorite colors and decorate them with stickers. Attach a paint stick to the back of the stacked plates and glue beads to the end as the pegs. Finally, add strings by stretching rubber bands around the stacked plates.



Make a Kazoo: Take an empty toilet paper roll and decorate, paint or bedazzle it. Be creative. Cut a piece of wax paper in a circle, larger than the width of the roll and then put that over the top on one side. Secure the wax paper with a rubber band. You can place a small hole(s) on the side of the roll and press your finger on it. Blow in the end open end using your

voice to make changes in sounds as You Kazoo!

Here are lots of **Musical Instruments** that you can craft and play.
<https://artscraftsymom.com/diy-musical-instruments-for-kids-to-make-and-play/>

How to Play the Harmonica. Follow this step by step lesson to learn the beginning techniques. Try it with a simple song like, Row, Row, Row your Boat, Oh Susanna,



https://www.google.com/search?q=how+to+play+the+harmonica&rlz=1C1GCEA_enUS869US869&oq=how+to+play+the+harmonica&aqs=chrome..69i57j0l7.4656j1j9&sourceid=chrome&ie=UTF-8#kpvalbx=_XtqmXpDiI6qp_QafxZ6gBg77

Teens and Adults: Who doesn't like pie? Here are some musically themed recipes to give you lift.

Waitress- The Musical- Pie Recipes. That's right, you can now make some of Jenna's famous pies right at home! We have 3 recipes, some sweet and one savory, for you to try out and channel your inner pie maker. If you make any of these recipes, take a pic and share it with us on our Facebook page. We'd love to see them! Click below for the recipes.
<https://www.broadwayinbound.com/news/make-the-pies-from-waitress-at-home/>

Patti LaBelle's Sweet Potato Pie - Singer Patti LaBelle learned this pie recipe from her best friend and hairstylist Norma Gordon Harris. This sweet potato pie has a thin layer of brown sugar on the bottom crust.
<https://www.today.com/recipes/make-patti-labelles-sweet-potato-pie-recipe-home-t56966>

No instruments around the house? No worries. Take a few spoons and watch this video. You'll be playing the spoons in no time at all!



<https://www.google.com/search?q=how+to+play+the+spoons+video&source=lm>

[ns&rlz=1C1GCEA_enUS869US869&hl=en&ved=2ahUKEwiE49_VqonpAhXKHN8KHYoMA6sQ_AUoAHoECAEQAA#kpvalbx=_fjGnXozkNOMvytMPmZqz4Ac32](https://www.facebook.com/northamptonrec)

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Kids:



Make a Chef's Hat This is a fun activity you can do with the kids at home. All you will need is - 1. Scissors 2. Stapler 3. White paper or card stock 4. A plastic bag
https://www.youtube.com/watch?v=khkYdsPlt_0

Dr. Seuss Snacks- create these recipes and read along with your favorite Dr. Seuss Books

Green Eggs & Ham.

- 1 bag of square pretzels
- 1 bag of white chocolate chips or melting wafers
- 30 green M&M's
- 1 cookie sheet fitted with parchment paper



Preheat oven to 300. Layout 30 pretzels onto the cookie sheet. Place a white chocolate melting wafer onto the pretzels. Place your cookie sheet into the oven for 2-3 minutes until the chocolate looks like it's starting to melt. Once the chocolate is slightly melted, pull the cookie tray out. And quickly place the green M&M's onto the center of the chocolate and slightly push the M&M in.

These easy Dr. Seuss snacks make an adorable, healthy **Cat In the Hat snack!** You only need strawberries & bananas, a straw, skewer or toothpick, and a plastic knife, with an adult's help, to cut. Stack and create your own Cat in Hat creations using other fruit and colors.



Edible Food Crafts It's nice when children can begin to learn the basics around cooking and baking, and some of these recipe activities do just that! Each of these ideas will stretch their creative minds, and allow them to eat it or serve it when they're done. It's truly a win-win! Check out the many food craft ideas:

<https://www.forkly.com/food/edible-crafts-for-kids-20-fun-filled-recipe-activities-with-food/>

Pudding Planter Box Cookies These are the perfect spring time treat. The possibilities of what you can plant in your Pudding Planter Box is endless! These pictures and directions will show you how to plant carrots.....but I would also love to read about your creative ideas! What will you "plant" into your pudding?

Items Needed:

Chocolate Pudding
Chocolate cookies, crushed
Graham Crackers
Green gel frosting
Orange Mike & Ike candy
Chocolate Chips, Melted



Directions:

Take one sheet of graham crackers and break into 4 pieces. Using a sharp knife, cut one of the pieces into two pieces for the end of the planter box.

Using melted chocolate in a piping bag or zip lock bag with a small corner cut off, pipe a bit of chocolate onto the seams of one cookie (this will be the bottom of the box). Press each of the side pieces to the base and hold for 5-10 seconds to allow it to set.

Repeat this process for the two end pieces of graham crackers.

Refrigerate for 10-15 minutes to allow chocolate to set completely.

Fill each "box" with chocolate pudding leaving ¼ inch gap from the top.

Cover pudding with crushed chocolate cookies. Place 3 pieces of orange Mike & Ike candies into pudding, narrow end down.

Dab the tops of orange candy with green gel icing.

Refrigerate for 10 minutes before serving.

<http://heavenlysavings.net/2016/02/11/pudding-planter-box-cookies-perfect-spring-time-treat/#JHkJvIbW2RXFlzRM.32>



Adults:

WORLD'S COOLEST FOOD ART From lush forests made of broccoli to minions composed of rice, food art reminds us that we don't have to sacrifice our childhood imagination for great art. <https://allthatsinteresting.com/food-art>

FOOD - A WORK OF ART Food sculptor and artist Daniele Barresi has been wowing the internet with his fruit and vegetable creations, proving that they aren't just healthy to eat, they're gorgeous. Take a look at his creations and you may never think of broccoli the same way again.



<https://redtri.com/sculptor-gives-new-meaning-to-playing-with-your-food/>

Giada de Laurentis- How to make Pasta from scratch

Aneasy to follow, step by step guide to making fresh pasta that will wow the family. Don't be intimidated, give it a try and get the whole family in on it, or at least the tasting part!

<https://giadzy.com/food/how-to-make-pasta-from-scratch/>

Top Chefs-Best FREE Virtual Cooking Classes to take during Isolation

Cooking in self-isolation hardly means cooking alone. Here are just some of the Top Chefs inviting us into their kitchens online.

<https://food52.com/blog/25139-online-cooking-classes-coronavirus>

Cinco De Mayo or the fifth of May, is a holiday that celebrates the date of the Mexican army's May 5, 1862 victory over France at the Battle of Puebla during the Franco-Mexican War. The day, which falls on Tuesday, May 5 in 2020, is also known as Battle of Puebla Day. While it is a relatively minor holiday in Mexico, in the United States, Cinco de Mayo has evolved into a commemoration of Mexican culture and heritage, particularly in areas with large Mexican-American populations. <https://www.history.com/topics/holidays/cinco-de-mayo>



RECIPE: Cinco De Mayo Casserole¹

pound ground beef 1
tsp. Vegetable oil 1
onion, diced 2 cloves
garlic, chopped 10 oz.
can diced tomatoes with
peppers (like Ro-Tel),
drained 1 cup salsa,
drained 1 can Mexican
corn 1 cup sour cream 3
cups shredded cheese (
can use cheddar, jack,
sharp, mixed)
salt & pepper to taste



Preheat oven to 350 degrees

Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease. Transfer ground beef to a 9x13-inch casserole dish. Heat oil in a skillet over medium heat; cook and stir onion and garlic in the hot oil until onion is translucent, about 10 minutes. Spoon onion mixture over ground beef.

Mix tomatoes with green chile peppers, salsa, corn, sour cream, 1 cup Cheddar cheese, salt, and black pepper into

Not in the mood
to cook tonight?
How about
TAKE OUT
TUESDAY?



CLICK
HERE
For a list of
LOCAL TAKE OUT
RESTAURANTS

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HAND PRINT FAMILY TREE

No matter how big or small your family is, if you have hands (and feet) you can make a personalized family tree. Dip your hand in washable paint and form a hand print on a piece of sturdy paper. Wash off the paint from yourself and let the paper dry. Then make a drawing of each person in your family for each fingertip. You can decorate and even write a story about your family.



INTERVIEW A LOVED ONE- Older relatives often share stories with kids that they don't think to tell adults. Every detective needs good informants to help crack a case. Who are the best informants for your family investigations? Older relatives, such as your grandparents, great-aunts or -uncles, even your parents' older siblings. They can tell you their memories of your family from before you were born. Grownups like to share their memories, so don't be shy—call an older relative to set up an interview. In-person is best, but you can do it over the phone or computer if your relative lives far away. Be sure to bring your detective notepad and a pencil to take

notes; you also might want to bring an audio or video recorder to tape an interview.

Here are 10 questions to ask:

1. Where did you grow up and what was it like?
2. What were your parents' and siblings' names? Were you an oldest, youngest or middle child?
3. What kind of jobs did your parents do?
4. What were your chores, and what did you do for fun?
5. What was my mom/dad like as a child?
6. What are your happiest family memories?
7. How did you meet Grandma/Grandpa/Uncle ____/Aunt ____?
8. What do you remember about your grandparents?
9. Do you know any stories about ancestors immigrating to America? Where did they come from?
10. Do you have any old photos, papers or a family book or Bible to share ?

CULTIVATE AN ATTITUDE OF GRATITUDE Bring back the old-fashioned art of writing a letter to a loved one or friend. And though you can use a computer, it's so special to also receive a handwritten letter that could be a keepsake. You can add embellishments, photos, artwork and create your own stationary. Take some time to reflect how those special people in your life make you happy.

CREATE A FAMILY BUCKET LIST.

Dreaming together helps you feel excited about the future. Have each of your family members contribute a few ideas to your family bucket list, and post it somewhere that you can all see it. A big list item might be something

you have to save for, like a road trip, while a smaller item might be trying a new restaurant.

BE YOUR OWN BIGGEST WINNER TO REACH A GOAL.

Family members who work towards wellness goals together are more likely to be successful. Have each one of your family members pick a healthy goal, and come up with a concrete plan for achieving it. If your sweet-tooth addict teen can't seem to quit sugar, her goal might be to cut out soda for a week.

Whoever can stick to their goals in the time frame gets to choose a family bucket list item to check off.



DESIGN A FAMILY CREST.

Brainstorm the interests, activities, or ideas that represent your family, and then come up with symbols together that can be used in a family crest. For example, your crest might include your family name or initial, a football if you always watch games together, a holy symbol if you are religious, or a favorite dish to cook together.

LET YOUR KIDS PLAY STYLIST FOR YOU.

Ask your child to help you select your outfit for the next day or a special occasion in the future. It sounds so simple, but your daughter or son will feel important and that you value his opinion.

A SWEET RECIPE TO TOP OFF A FAMILY DINNER.

SMORES- They are gooey and oh so delicious and you don't have to go camping for these treats. *ALWAYS with the help of an Adult, you can use an outdoor grill or the indoor stove to melt the marshmallows to create these yummy desserts. Here are a few recipe ideas from classic smores to your own dessert masterpieces, that will get your mouth watering for more! So be creative and Post/Share on the P&R Facebook page.



CLASSIC SMORES: Break or cut plain graham crackers into squares. Portion a piece of a Hershey chocolate bar to fit on top of the graham cracker. Toast a marshmallow on a skewer over a fire * with an adult. Be sure to brown it on all sides.

Carefully slide the marshmallow on to the graham cracker over the chocolate and cover it with another square of graham crackers. Wait a minute or so to let the heat from the marshmallow start to melt the chocolate. So spectacular that you'll want to make more!

S'More ideas: Add these to the classic recipe for a tasty twist.

Candied Bacon Smores: sprinkle bacon with brown sugar and bake at 370 oven for about 12 min. to cook & caramelize. Add to the traditional recipe above.

Nutella & Banana - spread Nutella instead of the Chocolate and add marshmallow and banana slices.

Raspberry Jam- add a dab of your favorite jam or warmed strawberries/fruit.

Salted Caramels- slice a small caramel and place pieces over graham cracker. Add a dash of sea salt and add the heated marshmallow. Good with or without Choc.

Mexican Smores - add a little heat to the classic recipe by adding a dash of cinnamon and a dash of chili powder. Pairs well with the chocolate. Change out Rice

Rice Krispie Treats, Oreo, Sugar or Chocolate Chip Cookies - Change out the graham crackers for these hand-held treats

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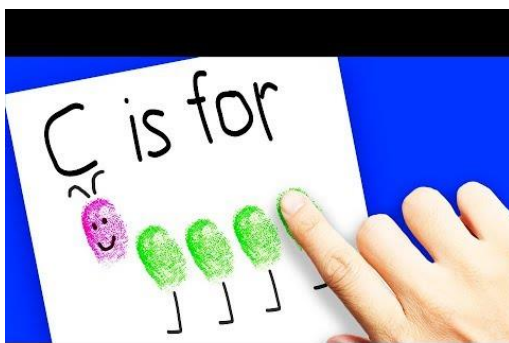
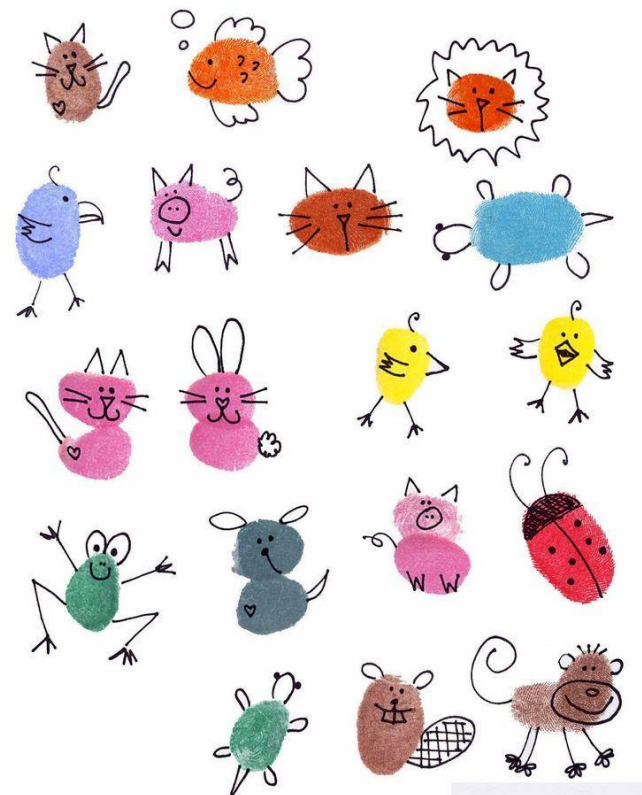
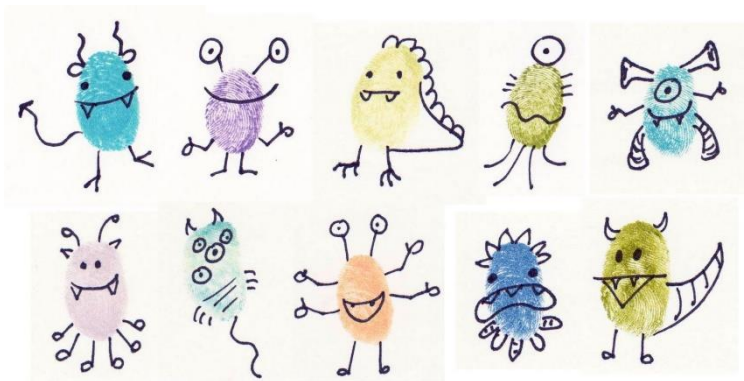


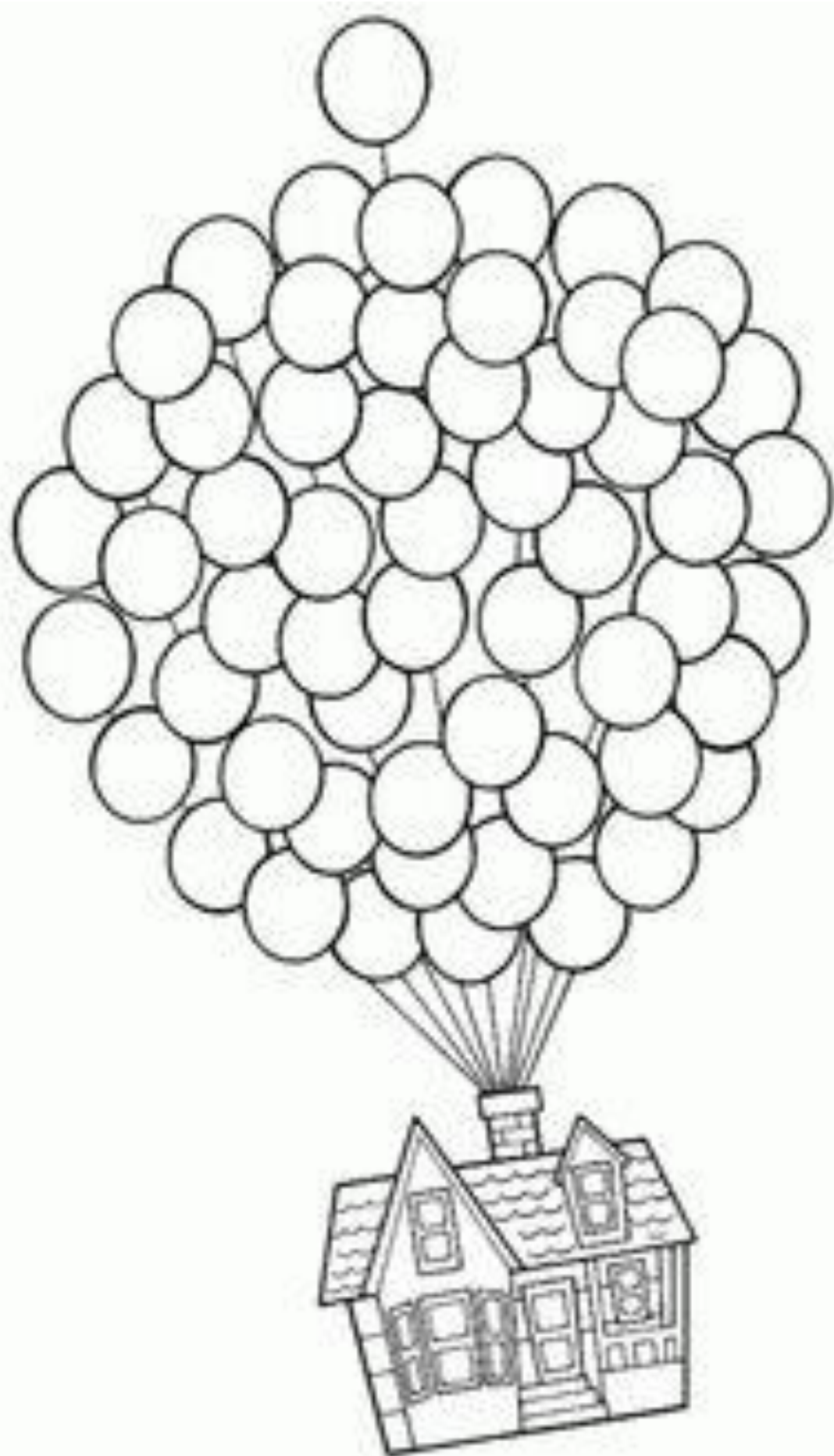
Whether you are creative or have the adventure to try something new, check out these DIY ideas. There is something for everyone! And parents, don't forget to scroll down the pages for recipe ideas that the whole family can try. This week's theme is **MOVIES & ENTERTAINMENT**. Don't forget to watch the related movies.

JOIN Parks & Recreation's own SCOTT PACHMAN on FACEBOOK LIVE on Friday evening, 5/22 at 7:30 pm for BOARD GAME TRIVIA NIGHT!
VISIT: facebook.com/NorthamptonRec/ Check the P&R website for details.

FINGERPRINT ART

Use your fingerprints to make movie characters from your favorites. You can create Disney princesses from your favorites like Frozen, "Under the Sea" creatures from the Little Mermaid, or add your prints to the balloon in UP. Create your own storyline or book adventure. Don't forget to share the fun on the P&R Facebook page for all to see..





TOILET ROLL AUTOS FROM THE MOVIE: CARS

craft idea courtesy of theresjustonemommy.com

Materials Needed:

- Cardboard Toilet Paper Roll
- Acrylic Paint
- Construction Paper
- Permanent Markers
- Scissors
- Glue



Start by cutting a rectangle out of the top of the cardboard tube, leaving 1/4 inch on one of the short sides and folding it up. This will become the car's windshield where the eyes will be. Then have your child paint the cardboard tube the color desired. Let the paint dry completely.

Cut 4 black circles from construction paper. We traced around a small roll of tape to make our circles. Then cut out 4 smaller white circles and glue them in the centers of the black circles. These will be the car's wheels. Once the paint is dry, glue the 4 wheels in place.

Cut a small rectangle from white paper. Cut a curved "V" shape at the top to form the eyes. Then use marker to color the pupils and glue the eyes into place. We added a small yellow construction paper lightning bolt on each side of the red car and used an orange marker to write 95 on the lightning bolt to complete **Lightning McQueen**. A pair of buck teeth and a brown pipe cleaner created Mater, the tow truck. Be creative to make your favorites.

Make your own Popcorn Box

*Print the template from the link below: **There are 4 varieties to choose.***

Print on heavier cardstock. If you are using the blank version, let the kids color in the popcorn box using markers. Decorate the template and then cut out with scissors. Fold and bend along the dotted lines to form the carton. Secure the side with tape (2 sided works best). Fold the bottom edges flaps to secure the underneath. Fill with delicious popcorn and put on your favorite

movie. <https://www.makeandtakes.com/wp-content/uploads/Movie-Popcorn-Box-Template1.pdf>

ADULTS: Guess the MOVIE CHALLENGE- Follow this You Tube which will show you a movie and you name the title. Can you get all 100 correct?
<https://www.youtube.com/watch?v=RT1VLNCXZ7s>

RECIPES from the Movies: The 1980s brought us a lot of great things,



including classic movies we all know and love. The original *Ghostbusters* film, as well as the sequel to it, are a couple of the best things to come from that decade.

Fans of the *Ghostbusters* film series can now have a cool, movie-themed snack next time they sit down to watch these classic movies. After all, ecto slime popcorn sounds pretty awesome. Furthermore, children can even participate in making this fun snack. All that's needed is white chocolate chips, popcorn, green food dye, and milk. Also, cream can be used instead of milk.

STAR WARS- Princess Leia Cupcakes The list of iconic women in cinematic history is a pretty long one. One of the actresses who've had a huge influence on moviegoers is Carrie Fisher, who's most known for her role as Princess (and General) Leia Organa in the *Star Wars* films. However, Fisher also has inspired bakers as well. Fans who wish to bake something inspired by *Star Wars* will like these tasty cupcakes that look like Princess Leia. Firstly, place a layer of cream cheese frosting on the top of the cupcake. Then all you'll need to finish creating the Princess Leia look is black icing, heart-shaped sprinkles, and Oreos. The Oreos are for the hair buns at the sides of her face, and the heart-shaped sprinkles are what are used to create her mouth. You can also use red colored icing for the lips.



Share your favorite recipes and craft designs at

www.facebook.com/northamptonrec

See you tomorrow for special design coloring pages.



Whether you are creative or have the adventure to try something new, check out these DIY ideas. There is something for everyone! And parents, don't forget to scroll down the pages for recipe ideas that the whole family can try. This week's theme is **FLAGS**.

JOIN Parks & Recreation for a SuperHero ZOOM Party on Friday, June 12 at 3:00 pm. \$ 30 fee includes Zoom Party, an Activity Kits and social distance photo op with WonderLady & Iron Hero. Check the P&R website for details.

FLAG Day is on Sunday, June 15. Show your patriotic red, white and blue. Flag are not only used for countries, but also as family crests, maritime, civic and state, flags for car racing, sports teams and more!

Popsicle American Flag decoration:

- 3 White popsicle sticks*
- 4 Red popsicle sticks*
- 1 Blue popsicle stick* (Optional)
- Glue
- Scissors
- White, red, blue paint - you can use markers too
- Paint brush



Take a white piece of heavier cardstock or light cardboard. Using the popsicle sticks, draw and outline of the flag using the sticks. Paint the sticks to represent the colors of the flag. Then glue them in alternating order. Carefully cut the blue stick and glue them on top of the stripes. Add stars. Take a small piece of ribbon and staple to the back as a holder.

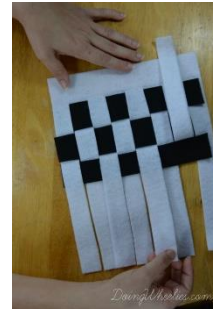
Make your own flag. Here is an easy step by step guide to make a personalized flag all about you! Be creative, think about the things you like and you can put them on a flag to show people how great you are!

<https://www.youtube.com/watch?v=lyeBIUfPtK8>

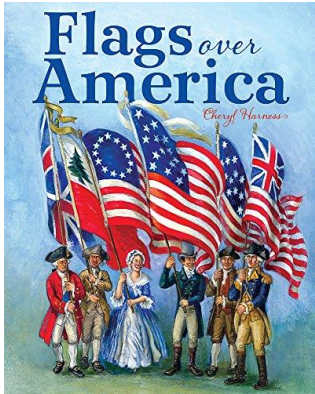
Racing car flag:

To make a checkered flag, you need:

- 1 wooden dowel rod
- 1 white piece of felt
- 1 black piece of felt
- Sturdy glue
- Pencil



1. Using the wooden dowel rod as a guide, fold one end of the white felt over to create a pocket to hold the dowel rod and mark with a pencil line. This will serve as your cutting line in step two.
2. Holding the piece of white felt vertically, cut 8 equal sections, not cutting past your pencil line. I started by using craft scissors, but on our second flag attempt, found out that my rotary cutter made cleaner, more even cuts.
3. Holding the piece of black felt horizontally, cut 8 equal strips.
4. Weave the black felt strips with the white felt sections and secure the ends with glue. If your littles are doing this craft, white school glue will work just fine, but you may want to hit it with a little super glue or hot glue action to ensure the flags hold up for the long haul.
5. Once your checkerboard weave is completed, glued, and trimmed (if needed), glue the dowel rod in the pocket by folding the white felt around the dowel rod to the pencil line. Parents: you definitely want to use a heavier glue for this part!
6. Once the glue dries, you are now ready to race!



Every flag tells a story. Whether it's a scrap of cloth tied to a stick or an elaborate banner, people have used flags to announce themselves, identify their lands, and display their beliefs. Award-winning author and illustrator Cheryl Harness brings to life a picture book history of flags focusing on the United States' revolutionary beginnings, from liberty poles to the legendary "Star-Spangled Banner" that flew over Fort McHenry in 1814.

Flag Recipes:

Patriotic Toast

Ingredients:

- 4 slices honey wheat bread
- 1 tub Whipped Cream Cheese
- 1 container Fresh Blueberries
- 1 jar Strawberry preserves (or you could use strawberry squeeze style, which is easier to apply to the bread)
- 2 Bananas, peeled, sliced in half lengthwise and then sliced in half again



To Make:

1. Toast the bread.
2. Spread the whipped cream cheese all over the top of each piece of bread.
3. Place blueberries in 3 even rows in the upper left hand corners to resemble the stars of the flag
4. Squeeze or carefully spread your strawberry preserves in a line across the top of each piece of bread to resemble a "stripe" of the flag.
5. Place the banana slices under the strawberry "stripe" to resemble the white stripe of the flag.
6. Repeat steps 4 and 5 until you reach the bottom of the bread.

PATRIOTIC PIZZA DESSERT:



CRUST:

1 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup cold butter

□ AMERICAN FLAG:

2 packages (8 ounces each) cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon lemon juice
2 cups halved fresh strawberries
1/2 cup fresh or frozen blueberries

Directions

- Preheat oven to 325°. In a small bowl, mix flour and confectioners' sugar. Cut in butter until crumbly. Press mixture onto a greased 12-in. pizza pan. Bake 10-15 minutes or until crust is lightly browned. Let cool.
- To make an American flag, in a small bowl, beat cream cheese and sugar. Add vanilla and lemon juice, mixing until smooth. Spread 1 cup cream cheese mixture over crust. Set remaining cream cheese mixture aside.
- Referring to the photo for position, arrange rows of strawberries on top of pizza to create the red stripes of a flag. Place blueberries in the upper left corner.
- Cut a small hole in the tip of a food-safe plastic bag; insert a star pastry tip. Fill bag with reserved cream cheese mixture. For white stripes, pipe a zigzag pattern between the rows of strawberries.
- Slice and Enjoy!



Whether you are creative or have the adventure to try something new, check out these DIY ideas. There is something for everyone! And parents, don't forget to scroll down the pages for recipe ideas that the whole family can try. This week's theme is **FATHERS AND GRADUATES.**

Gift ideas: FATHER'S Day and GRADUATES: Make a Photo

Album: Use family or class mementos for inspiration: scrapbooks, family photographs, and shadow boxes are great places to start. Then add a personalized touch with their handprints, drawings, or handwriting. They double as a thoughtful keepsake: Think personalized tote bags, custom cards with quotes, fingerprint art, handmade necklaces (but with a special technique for finesse), and sweet-but-simple fingerprint cards or classic coupon books, that will surely put a smile on Dad's face. These projects are good for little crafters of all ages—toddlers, preschoolers, and older children alike.

Martha Stewart has a variety of ideas and visuals: check out her website and add your own personal touches:

<https://www.marthastewart.com/274963/scrapbook-ideas-and-albums?slide=a11f6fc9-f4c3-43c0-a426-6da5e6108364#a11f6fc9-f4c3-43c0-a426-6da5e6108364>

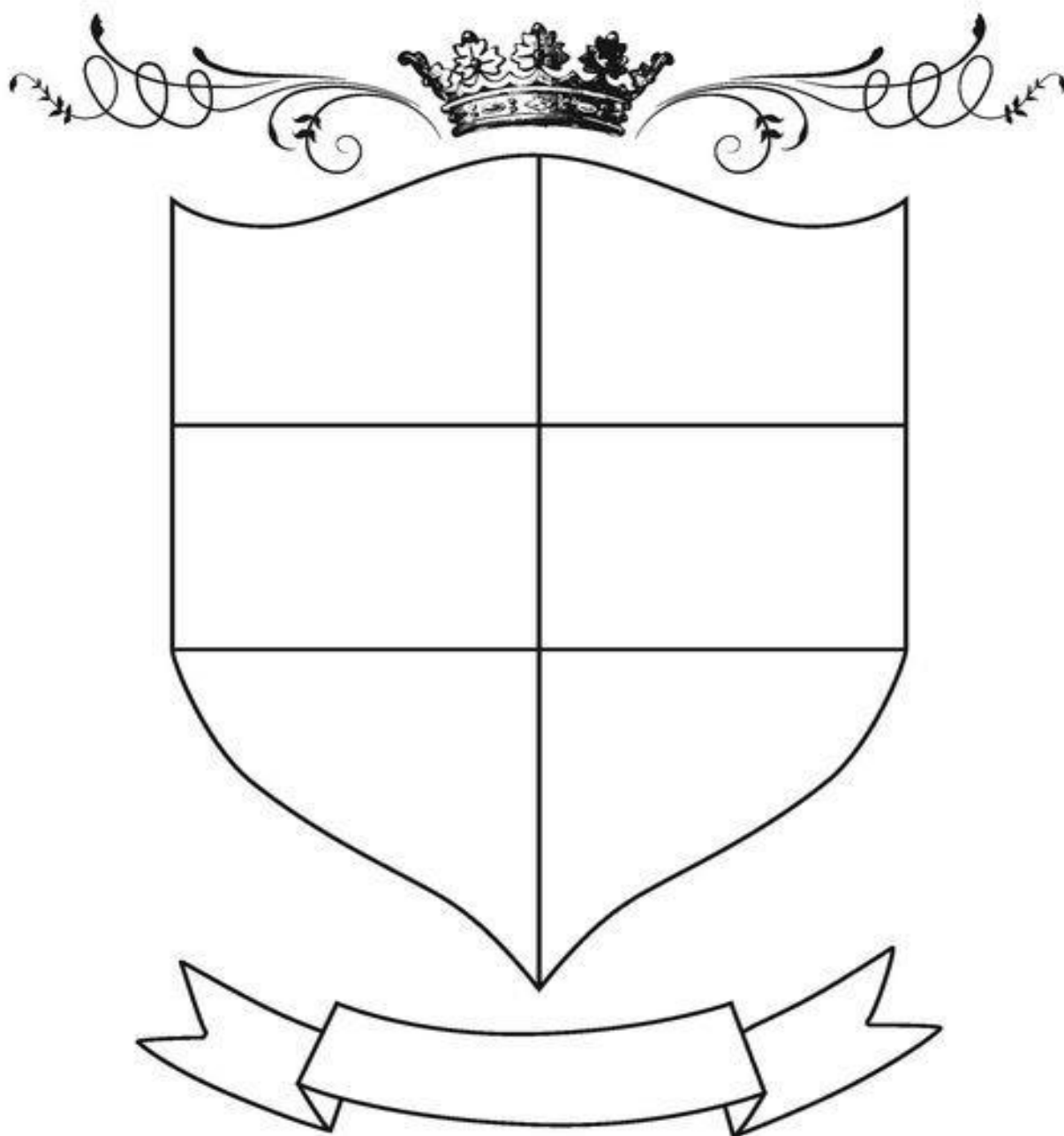
MAKE YOUR OWN FAMILY COAT OF ARMS: Here are a few websites to design your own:

<http://www.allfamilycrests.com/makecoatofarms.htm>

<https://www.mytribe101.com/crest/>

Or better yet, use one of these templates to personalize and give to your Dad/ GrandDad:

PERSONAL COAT OF ARMS





Here are a few Graduation gift ideas:



Recipes:

FATHERS DAY:

Dad Pancakes- get creative with your favorite pancake batter:



ROOT BEER PULLED PORK SLIDERS



There are only 3 ingredients to these super simple pork sandwiches. And if you don't have a recipe for pulled pork sandwiches, this is the one for you. The pork is cooked in root beer all day long. You could use any flavor of soda really like Dr.Pepper or Coke but Root Beer is delicious.

INGREDIENTS

- 1 (2 pound) pork shoulder or butt *tenderloin can be used for a leaner option*
- 1 (12 ounce) can of root beer
- 1 (18 ounce) bottle of barbecue sauce
- 8 hamburger buns

INSTRUCTIONS

1. Place the pork in a slow cooker and pour the can of root beer over the meat. Cover and cook on low for 6 hours or until pork shreds easily with a fork.

2. After pork has cooked, drain and discard the root beer. Shred the pork and place it back in the slow cooker. Pour the barbecue sauce over the pork and stir to combine. Serve immediately or keep warm in slow cooker until ready to serve. Serve on hamburger buns.
3. For the Instant Pot: Cook on high pressure for about 35 minutes. Let pressure release and continue to step two.

For the Graduate:

GRADUATION CAPS

- 24 miniature peanut butter cups
- 1 tube (6 ounces) decorating frosting in color of your choice
- 24 After Eight thin mints
- 24 milk chocolate M&M's in color of your choice or 24 semisweet chocolate chips



Remove paper liners from peanut butter cups; place upside down on waxed paper. Place a small amount of frosting on each peanut butter cup; center a mint on each. Using frosting, make a loop for each cap's tassel. Place an M&M on top of each loop.

GRADUATION DIPLOMAS

- 40 fajita sized flour tortillas
- 4 (8 ounce) packages of softened cream cheese
- 4 (8 ounce) sliced beef, chicken or tuna, shredded
- 2 cups shredded cheddar cheese
- 1 package Taco seasoning
- 3 bunches green onions, chopped small



Mix cream cheese, cheddar cheese and meat together. You can sprinkle taco seasoning to taste. Spread on tortillas and roll up. Slice green onions into small ribbons and tie around the tortillas.



Whether you are creative or have the adventure to try something new, check out these DIY ideas. There is something for everyone! And parents, don't forget to scroll down the pages for recipe ideas that the whole family can try. This week's theme is **SUMMER**.

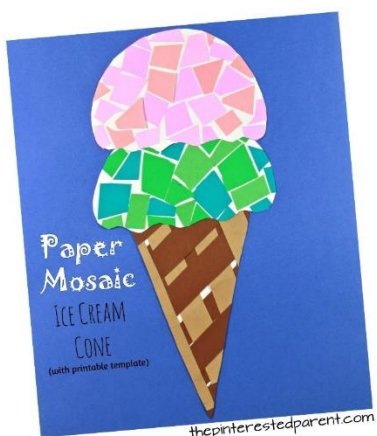
What's better to cool you off this summer than **ICE CREAM!** Here are some craft ideas to make your **DIY** ice cream artwork. Then afterwards, you can cool off by making your own ice cream in a bag.



Glue, construction paper, a can of shaving cream, food coloring and a red pom pom or red marker/ crayon will be the ingredients to make your favorite ice cream flavors. Be creative and mix and match colors to imitate the specialty flavors for everyone in your family! Warning- though they may look good enough to eat- don't!! Wait for a scoop of the real thing - you mouth and stomach will thank you !!



PomPoms, cotton balls and tan construction paper makes this a real life- looking ice cream cone. But don't eat it 😊



Tear colorful tissue paper sheets and glue them to cardboard or construction paper. You can add glitter or dot them look like jimmies.

Paper plates, glue stick, paint or markers and Skittles or M&M's (or anything round and Colorful will make this cone look yummy!



ICE CREAM IN A BAG

You don't need a fancy ice cream maker to make [ice cream](#) at home. All you need is a plastic baggie and 15 minutes. Top with any of your favorite topping and enjoy homemade ice cream instantly!

INGREDIENTS

1 c. half-and-half
tbsp. granulated sugar
1/2 tsp. pure vanilla extract
3 c. ice
1/3 c.
kosher salt

Toppings of your choice



DIRECTIONS

1. In a small resealable plastic bag, combine half-and-half, sugar, and vanilla. Push out excess air and seal.
2. Into a large resealable plastic bag, combine ice and salt. Place small bag inside the bigger bag and shake vigorously, 7 to 10 minutes, until ice cream has hardened.
3. Remove from bag and enjoy with your favorite ice cream top