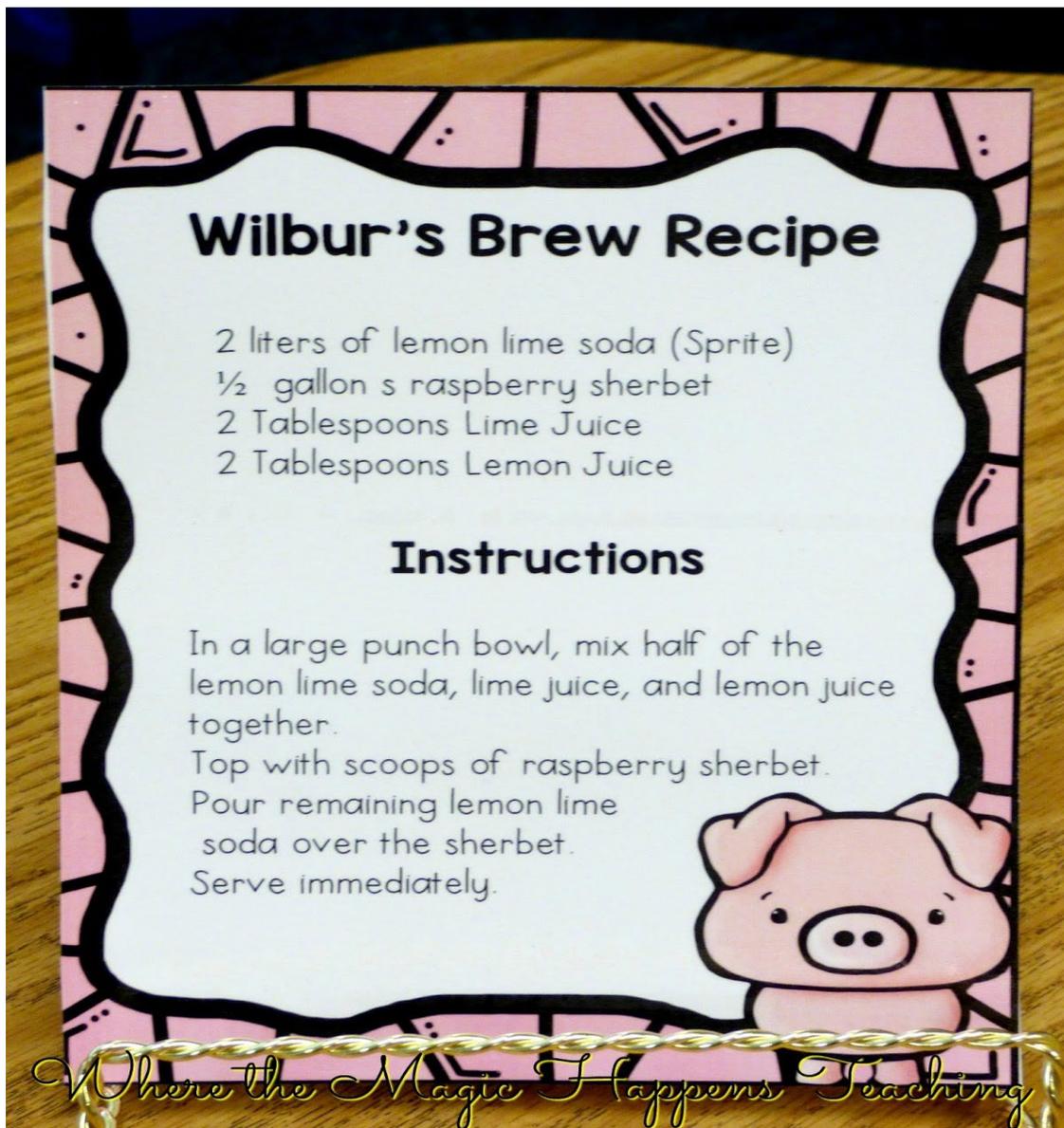


Week 1 Family Activity

Throughout the week of March 4th, while your family is reading the first 5 chapters of *Charlotte's Web*, plan a family meal that includes either Wilbur's Brew, Pigs in a Blanket, Spider Dogs or Piggy Pancakes. Recipes and ingredients needed are listed below. If possible, take a picture of your family enjoying this delightful treat and send in pictures for our website.



Wilbur's Brew Recipe

2 liters of lemon lime soda (Sprite)
½ gallon s raspberry sherbet
2 Tablespoons Lime Juice
2 Tablespoons Lemon Juice

Instructions

In a large punch bowl, mix half of the lemon lime soda, lime juice, and lemon juice together.
Top with scoops of raspberry sherbet.
Pour remaining lemon lime soda over the sherbet.
Serve immediately.

Where the Magic Happens Teaching

Spider Dogs



- Prep Time: **10 MIN**
- Total Time: **20 MIN**
- Hot dogs with spaghetti noodles cooked through them to look like spiders. Your kids will love them!

Ingredients:

8 Hot Dogs

½ pound spaghetti noodles

1 cup marinara sauce



Directions

Slice each hot dog into 4 (1 inch) pieces. Take four pieces of uncooked spaghetti and pierce through the hot dog with each one.

Cook pasta and hot dogs in salted boiling water according to pasta package directions, about 8 -10 minutes.

Drain pasta and hot dogs. Serve with warm marinara sauce for dipping or eat plain.

Pig's In A Blanket



Ingredients

1 can (8 oz each) Pillsbury™ refrigerated crescent rolls

8 hot dogs cut in half

Directions

1. Heat oven to 375°F. Unroll both cans of the dough; separate into 8 triangles. Cut each triangle lengthwise into 2 narrow triangles.
2. Place halved hot dog on shortest side of each triangle. Roll up each, starting at shortest side of triangle and rolling to opposite point; place point side down on 2 ungreased cookie sheets.



3. Bake 12 to 15 minutes or until golden brown, switching position of cookie sheets halfway through baking. Immediately remove from cookie sheet. Serve warm.



Piggy Pancakes



Ingredients

2 cups Original Bisquick™ mix
1 cup of milk
2 eggs
Fresh blueberries, chocolate chips, or raisins

Directions

1. Heat griddle or skillet over medium-high heat or to 375°F. In medium bowl, stir Bisquick mix, milk and eggs until blended.
2. Lightly oil griddle. For each pig face, pour slightly less than 1/4 cup batter onto hot oiled griddle. Pour scant tablespoonful batter onto griddle for snout and another scant tablespoonful for ears.
3. Cook pancakes until edges are dry. Turn; cook until golden.
4. To serve, place large pancakes on individual serving plates. Place 1 small pancake in center of each face for snout; poke 2 holes for nostrils with end of handle of wooden spoon. Cut second small pancake in half for ears; place at top of face. Use blueberries for eyes.

