

Families Are Fantastic!

Families come in all different types and sizes. But do you know why your family is so lucky? They have *you!* See if you can find a few different family members in the word search below.

mother
 father
 stepmom
 stepdad
 sister
 brother
 aunt
 uncle
 grandma
 grandpa
 cousin
 great-grandparent

T	B	D	H	R	E	K	M	F	D	R	P	Z	C	R	J
S	N	D	J	H	W	X	O	N	G	R	E	H	T	A	F
R	M	E	Y	Y	A	V	M	Z	T	R	E	T	F	T	E
B	P	X	R	V	J	B	P	O	A	T	A	D	S	L	J
N	O	P	P	A	L	X	E	E	K	S	A	N	C	I	E
I	N	C	P	U	P	X	T	G	L	D	Q	N	D	M	S
S	T	O	O	Y	U	D	S	N	P	A	U	N	T	M	T
U	N	X	T	R	G	K	N	E	J	U	I	A	F	H	A
O	V	U	I	A	S	E	T	A	I	V	A	L	K	C	G
C	E	L	G	K	Y	S	G	N	R	Q	G	O	J	G	R
I	W	E	T	F	H	M	V	K	O	G	H	V	L	L	A
Z	C	C	P	J	O	N	G	Y	B	I	T	F	F	F	N
G	Q	Y	P	T	B	V	P	X	N	K	D	A	P	L	D
V	T	R	H	X	N	O	U	Z	D	D	S	M	E	E	P
T	X	E	Z	O	D	M	I	T	M	H	Z	Z	M	R	A
B	R	O	T	H	E	R	H	A	W	B	H	E	A	T	G

Campfire Muffins

Here's a fun and easy treat you can make the next time you're sitting around a fire pit with your family. Be sure to get an adult's help.

one orange per person

a box of blueberry muffin mix (including the ingredients to make the mix)

aluminum foil

1. Cut the oranges in half. Scoop out the fruit of the orange halves and eat. Yum! Try not to poke holes in the peel when scooping.
2. Mix the muffin mix with the ingredients listed on the box.
3. Fill one half of each orange with muffin batter. You could set the oranges on a mug to avoid spilling.
4. Place the empty orange half over the filled half and wrap in aluminum foil.
5. Set directly on fire coals for around 10 minutes. Easy and *so* tasty!

Tip: You can also cook these in an oven! Set the wrapped-up oranges in a muffin tin and bake at 350°F (180°C) for 15–20 minutes.

