Questions
What is your favorite animal?
Have you ever fed a giraffe?
What is your favorite zoo that you have been to?
Have you ever been to an aquarium?
Do you like fishing?
What pets do you have?

Fun animal facts:
Sea otters hold hands while sleeping so that they don’t drift apart
Squirrels plant thousands of new trees a year because they forget where they hide their acorns
Gentoo penguins propose to their mates with a pebble

 Ocean Animal Word Search

Help Ollie the Octopus find the words listed below in the puzzle & circle them.

ANEMONE
CLAM
DOLPHIN
EEL
FISH
JELLYFISH
LOBSTER
OCTOPUS
SHARK
SQUID
OCTOPUS
STARFISH
STINGRAY
TURTLE
WHALE
African Savannah Animal Word Search

Baboon  Bongo  Cheetah
Gazelle  Giraffe  Hippopotamus
Hyena   Jackal   Lion
Ostrich Rhinoceros Termite
Weaverbird Wildebeest Zebra
Find all the words below:

bear camel cow fish
turtle elephant gorilla hippo
horse lion panda rabbit
penguin duck frog animal
HELP THE BISON FIND GRASS TO EAT!
Ants on a Logs 3 Ways

Prep Time 5 minutes  Total Time 5 minutes

Ingredients:

- 3 stalks celery
- 2 tbsp peanut butter or sunflower butter
- 15 raisins or dried cranberries
- 2 tbsp hummus
- 1 tbsp toasted walnuts, (any nut will work)
- 2 tbsp goat cheese or cottage cheese
- 5 grape tomatoes

Directions:

- Cut the celery into pieces that are 3 inches in length, for a total of 9 pieces.
- Use a butter knife to spread the peanut butter into 3 pieces of celery, hummus into 3 pieces of celery, and cottage cheese into 3 pieces of celery.
- Top with desired toppings. I pair raisins with peanut butter, walnuts with hummus, and grape tomatoes with goat cheese.
- Serve immediately and enjoy!

Chef Tips:

- Prep ahead of time and cut the celery in bulk and keep in an airtight container. This cuts down on time when ready to prepare your Ants on a Log.
- Swap peanut butter with almond or sunflower butter, if there is a nut allergy.
- Mix up the toppings! Use what you already have in the pantry of other spreads like Nutella, chopped raspberries and chocolate chips or Greek yogurt topped with chopped nuts and bananas

Nutrition:

Calories: 98kcal  Carbohydrates: 6g  Protein: 4g  Fat: 7g  Saturated Fat: 1g  Cholesterol: 1mg  Sodium: 118mg  Potassium: 228mg  Fiber: 2g  Sugar: 2g  Vitamin A: 312IU  Vitamin C: 4mg  Calcium: 25mg  Iron: 1mg
Classic Pigs In Blankets

*Prep Time: 10 mins Total Time: 25 mins*

**Ingredients:**
- 1 8-oz. tube crescent rolls
- 1 12-oz. package mini cocktail weiners
- 4 tbsp. melted butter
- Coarse salt, for sprinkling

**Directions:**
- Preheat oven to 375º. On a lightly floured surface, unroll crescent sheets and tear where perforated. Cut each triangle into 3 smaller triangles.
- Place one cocktail weiner on thick side of each triangle then gently roll to thinner side.
- Transfer to a medium baking sheet, brush with melted butter, and a sprinkle with coarse salt.
- Bake until golden, 12 to 15 minutes.

**Nutrition Facts:**
457.7 calories; 17.1 g protein; 24.8 g carbohydrates; 57.1 mg cholesterol; 1760.4 mg sodium