

Guide to Easter Celebrations!



We've gathered our favorite kid-friendly Easter recipes, crafts, and printable projects. Each goes perfectly with one of our original Sparkle Stories!

Find it all here:
www.sparklestories.com/sparkle-easter/

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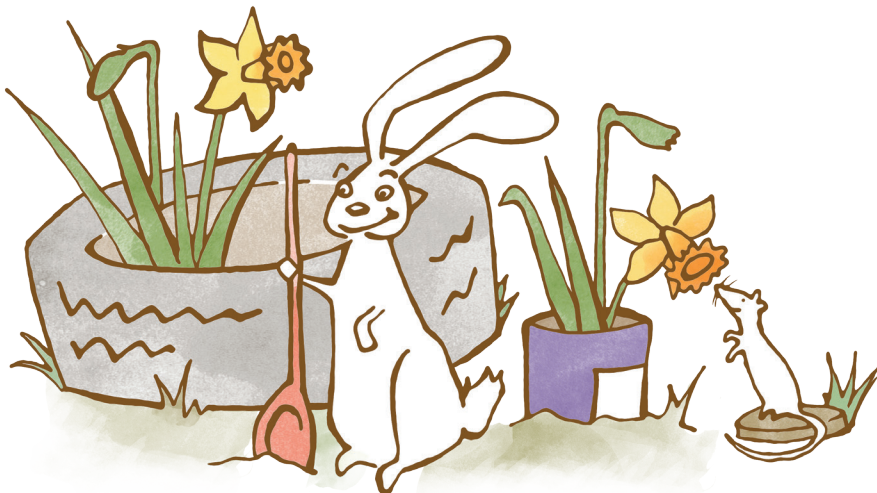
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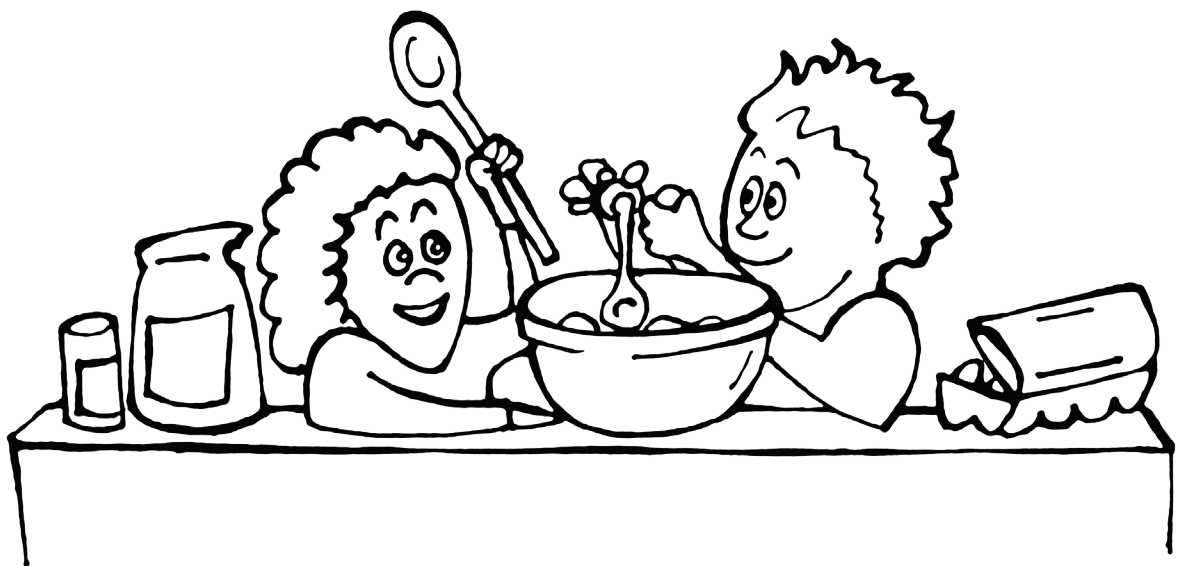
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www.sparklestories.com/sparkle-easter/



Sparkle Kitchen

Sparkle Kitchen

This recipe pairs perfectly with this story:

**Junkyard Tales:
All Together Now “Letting Go”**



Daffodil Tarts

(makes 16 tarts, with lemon curd leftover for other uses)

Ingredients

For the lemon curd:

- 1 packed tablespoon lemon zest
- 1/2 cup lemon juice (4-5 lemons' worth)
- 1/2 cup sugar
- 3 eggs
- 6 tablespoons butter

For the tart shells:

- 2 pie crusts, thawed
- Cooking spray or butter, to grease the muffin tin
- 1-2 tablespoons powdered sugar, for dusting

Directions

In a heavy saucepan, whisk together the lemon zest, juice, sugar, and eggs. Cut the butter into small cubes. Add it to the pan, and heat the curd over medium-low heat, whisking slowly but constantly so that the lemon curd doesn't boil.

About 5 minutes in, the curd will just start to thicken. Remove it from the heat immediately, and transfer it to a bowl. Cover the bowl, and put the curd into the fridge to chill for at least an hour.

Daffodil Tarts

(continued)

While the curd cools, make the tart shells.

Preheat your oven to 400° Fahrenheit. Grease a mini-muffin tin well, being sure to coat the top of the muffin tin as well as the indentations.

Now roll out the pie dough and use a cookie cutter to cut out flower shapes. (My cookie cutter was about 5 inches wide.)

Gently press 1 dough flower into every other indentation in the muffin tin, pressing the flower petals out towards the sides. Use a fork to deckle the inside of each flower, and bake for 10 minutes, or until the petals are golden brown.

Let the tart shells cool.

Once the lemon curd is chilled, spoon a teaspoon or two of curd into the center of each shell. Dust with powdered sugar. Store both the finished tarts and any remaining lemon curd in the refrigerator. The tarts will be good for 3 days, and the lemon curd will keep for a week.

Sparkle Kitchen

This recipe pairs perfectly with this story:

Sparkle Sleepytime
"Happy the Honey Bee"



Lavender Infused Honey

Ingredients

- 1 cup honey
- 1 tablespoon lavender

Directions

To begin, roughly chop the lavender — blossoms, stems, and leaves are all fine — and tie it up in a cheese cloth. You can just put the lavender into the honey and let it steep for several weeks, but I like to hurry things along by heating the honey.

To do so, put a jar of honey in a skillet, and fill the skillet with water up to about an inch below the top of the jar. Then let the water gently simmer for an hour or so, topping it up as necessary. You can then remove the lavender, or leave it in to let the honey continue to infuse.

Enjoy!

Sparkle Kitchen

This recipe pairs perfectly with this story:

At Home with Martin & Sylvia
“The Chicken Coop”



Deviled Eggs

Ingredients

6 hard boiled eggs, peeled
2 heaping Tablespoons mayonnaise
2 heaping Tablespoons plain yellow mustard
3 Tablespoons dill relish
1/4 teaspoon sriracha or other hot sauce
salt and pepper
paprika or chili powder (for garnish)

Directions

Cut the peeled eggs in half and deposit the yolks in a large mixing bowl. Add the mayonnaise, mustard, relish, and hot sauce. Mash everything together with a potato masher or fork, and see how it looks. The goal is to have everything well incorporated, but still a little chunky. Add more mayonnaise or mustard as needed to get the right consistency.

Season with salt and pepper to taste, then scoop the yolk mixture back into the hollowed out whites. Sprinkle with bright red paprika or chili powder, and refrigerate for a few hours before eating.

Enjoy!

Sparkle Kitchen

This recipe pairs perfectly with this story:
Martin & Sylvia's Whole World Easter
"Part Four: Cleaning the Garden" and
"Part Three: Bulbs and Blossoms"



Forest Caterpillar Snacks

(makes 1 caterpillar, increase as needed to make more)

Ingredients

For a sweet caterpillar:

About 2 tablespoons peanut butter
A few grapes and/or blueberries

For a savoy caterpillar:

About 2 tablespoons whipped cream cheese
A few cherry tomatoes

For both:

Celery stalk, trimmed to about 4 inches long (plus a few scraps for antennae)
Candy eyes (available in the baking section of most grocery stores)

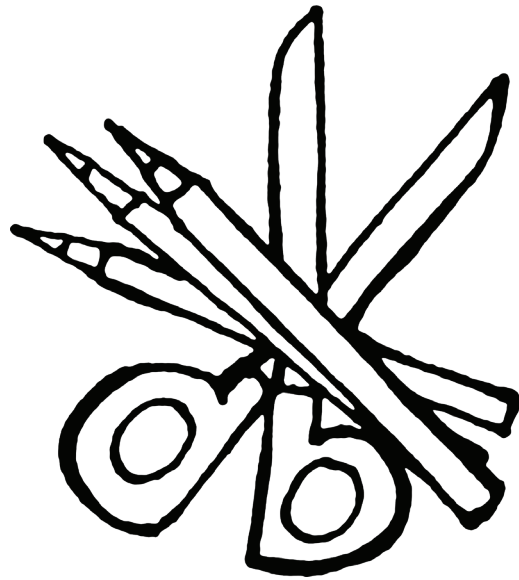
Directions

Spoon and spread the peanut butter or cream cheese into the center of the celery stalk. Top with grapes and blueberries (for the peanut butter) or cherry tomatoes (for the cream cheese).

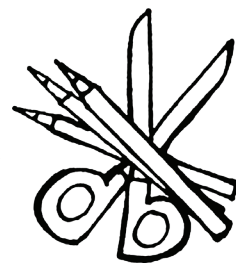
Use a sharp knife to cut an extra piece of celery into thin slivers, about an inch long. Cut two tiny slits into the front piece of fruit on the celery, and gently slip one end of a celery sliver inside each one, to make antennae.

Last, use a bit of peanut butter or cream cheese to attach the candy eyes.

Hope you enjoy this forest-themed snack!



Sparkle Crafts



Bird Nest Baskets

Materials

Chicken wire scrap (about 3' x 1')

Mixing bowl (about 12" diameter)

Wire cutters

Pliers

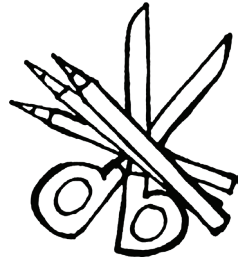
Yarn needle

Scissors

Grass, yarn, fabric scraps, twigs, bird feathers, or whatever other materials you can think of to weave into your basket

Directions

1. Begin with a scrap of chicken wire that is about three times as long and one time as wide as the diameter of your mixing bowl/desired basket size. Snip and twist under any sharp ends as best you can, then fold the wire in half on the long side.
2. Use your hands to press the folded wire into the shape of the mixing bowl.
3. Set the mixing bowl aside, and go around the edges of the new, wire "bowl" with wire cutters and pliers, sniping and bending as necessary to get a good "nest" shape.
4. Now it's time to begin weaving. If you're using dried grass, it's good to soak it first to make it nice and pliable.
5. If you have long grass, it will also make it more manageable if you cut it down to about the length of your forearm.
6. You can also weave in yarn and fabric scraps (a yarn needle with a large eye will make this easier), twigs, bird feathers, or whatever other materials you find on your spring adventures.
7. When you're starting to feel that your basket is finished, thread a few long, skinny scraps of fabric on a yarn needle and weave them around the top edge of the basket to enclose any remaining scratchy edges.
8. Enjoy your basket as a piece of art or use it to carry and collect things as you reminisce about summer.



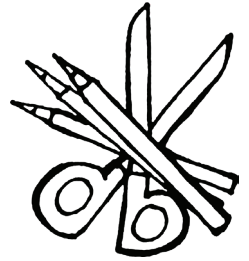
Natural Egg Dye

Materials

- 1 dozen white eggs (you can use light-brown eggs, but the color won't be as vibrant)
- 1 cup of dye materials of choice (we used tumeric, blueberries, and parsley)
- 1/2 cup of vinegar

Directions

1. Start by hardboiling your eggs using your favorite method. While the eggs cook, prepare your dye.
2. Depending on your materials used for dying you'll need about a cup. For example: I used one cup of chopped parsley and one cup of blueberries. For the tumeric I used only 2 tablespoons.
3. Bring 2 cups of water to boil in a pot for each different dye. (I had three pots going, one for each color.) When the water is boiling add the ingredients and lower to a simmer. Simmer for 20 minutes.
4. Then strain the liquid into a cup or bowl and add 2 tablespoons of vinegar. Set up a space for your kids to dye the eggs.
5. Using fingers or a spoon, place an egg gently into the dye.
6. Allow the egg to sit in the dye until you and your child are happy with the color.
7. Then place the egg in a bowl or in an egg carton to dry.
8. Try mixing colors to find delightful shades, like we did! We found the parsley to be too weak of a color so we placed an egg into the tumeric first, let it sit for a minute, then placed that egg into the blueberry juice and let it sit another minute. We got a lovely green color. Feel free to experiment!



Egg Carton Seed Starters

Materials

egg carton
organic seed starting mix
trowel (or your hand)
seeds

Directions

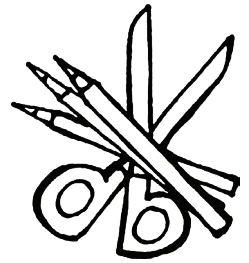
1. Start by collecting all of your materials. I recommend starting with plants that sprout quickly and are easy to grow. Basil is a great example, as well as tomatoes and kale.
2. Using your hand or a trowel, fill the egg carton with seed starting soil. Seed starting soil is an extra light soil that easily allows the seed to sprout and grow.
3. Next plant one seed in each compartment and cover it with soil. Make sure that the seed packet recommends starting the seeds in a tray and not in the ground. (Some seeds don't do well when transplanted.)
4. Lastly, mist the soil in the egg carton with a spray bottle or gently pour water over
5. each compartment to wet the soil. Place the egg carton in a sunny window and keep the soil moist. Don't let it dry out or the seeds will have trouble sprouting. Try to keep the temperature and moisture even throughout the sprouting process because, like Momma says in the story, seedlings don't want too much change while they are growing.
6. About a week after the seeds have sprouted you can transfer them to a larger container as needed.
7. Happy Sprouting!

If you feel like singing the seeds a song to help wake them up,
try the one Sylvia sings in the story:

*"Mother Earth! Take our seed and give it birth! Father Sun! Gleam and glow! Until the roots
begin to grow! Sister Rain! Sister Rain! Shed thy tears to swell the grain! Brother Wind!
Breathe and blow, Then the blade green will grow! Earth and Sun, Wind and Rain,
Turn to gold the living grain!"*

Sparkle Craft

Enjoy making this project while listening to:
Martin & Sylvia's Whole World Easter
"Part Eight: A Quiet Day"



Sock Bunny

Materials

A long pair of socks
Cutting mat
Scissors or a rotary cutter
Matching thread (*I used contrasting thread in the pictures below so you can see it better*)
Contrasting embroidery floss

Supplies for hand-sewing or a sewing machine
Stuffing
Chopstick or pencil (*for pushing the stuffing into the legs, arms, and ears*)
4 buttons (2 small, 2 a bit larger)

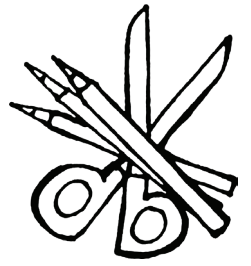
Directions

1. Take one of the socks and lay it out, heel-side up, on the cutting mat in front of you. (To help orient you, the heel will be the finished bunny's nose.) Using scissors or a rotary cutter, start at the toe of the sock and cut a 3- or 4-inch slit down through both layers of the sock, to make the ears. Then cut a second slit, this time starting at the calf end of the sock and going up about 7 inches. This slit is for the legs.
2. Now, turn the sock inside out and pin together the two layers of each ear and each leg.
3. Either by hand-sewing or using a machine, sew around the unconnected edges of each ear and leg, being sure to leave a hole at the bottom of one of the legs so that you can stuff the bunny later.
4. Turn the body of the bunny right-side out and set it aside.
5. Set the second sock out on the cutting mat. Cut about 7 inches off the cuff of the sock, then cut a slit all the way through both layers of the piece you just cut off. These are the bunny's arms. (Discard the toe of the sock or save it for another use.)
6. As you did with the legs and ears, turn the arms inside out. Sew together the unconnected edges, leaving the very top of the arms open for stuffing.
7. Turn the arms right-side out.
8. Now it's time for stuffing. This can be a little tricky, but work patiently and you'll get there. Roll up the leg that you left open as if you were putting on a pair of hose, then use a chopstick to poke small bits of stuffing up into the ears and body. Continue with the bottom leg, and then onto the second leg. When you're finished, stitch the second leg closed as neatly as you can.
9. Stuff the arms as well, then pinch them closed at the top — where you left the hole to stuff them — and sew them onto the body.
10. Now, get a bit of contrasting embroidery floss on your needle and use it to stitch a triangle nose shape right at the pointy part of the bunny's face.
11. Lastly, sew on buttons for eyes — I liked the effect of stacking two matching buttons on top of each other — and your former pair of socks will have completed their transformation into a sweet bunny rabbit.

Sparkle Craft

Enjoy making this project while listening to:

Martin & Sylvia: Saturdays!
"Spring Seeing"



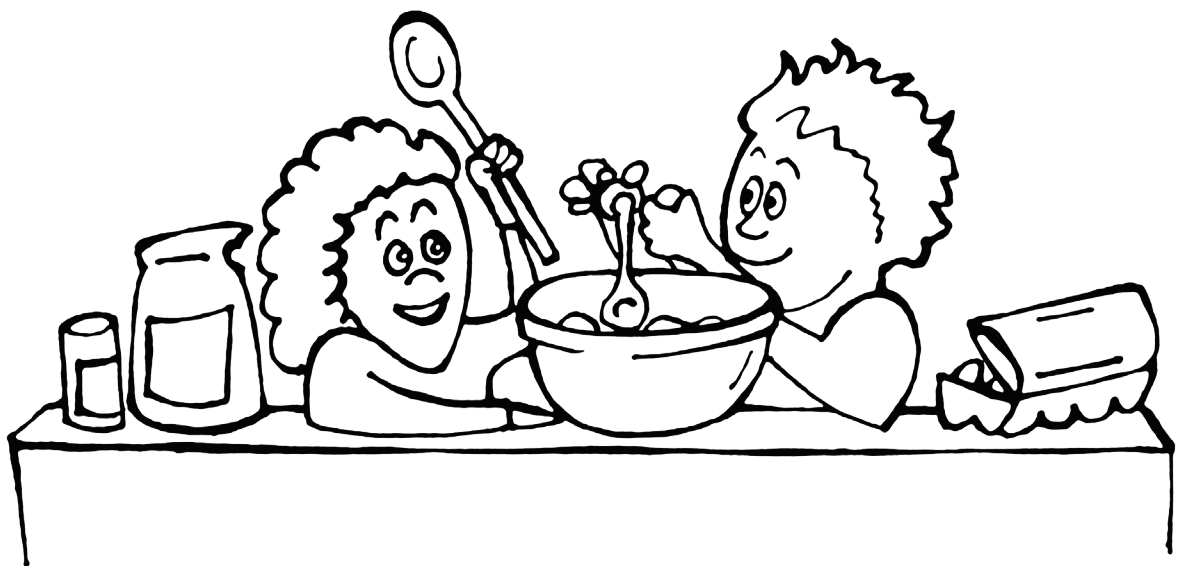
Springtime Nature Journal

Materials

Two Pieces of Cardboard
Hole Punch
A small (6 to 8 inches) stick
Rubber Band
Journal Page Printables

Directions

1. Start by printing out the Printable Journal Pages. If you want a smaller journal, as pictured here, print pages half-size, so you get two journal pages per printout.
2. In addition to the journal printouts, include several sheets of blank paper for your little one to add drawings, bits of nature, photos or whatever else they would like to use to document their search for spring.
3. Cut two pieces of cardboard slightly larger than the paper.
4. Punch two holes at the top of your paper and the cardboard.
5. Sandwich the paper between the two pieces of cardboard, lining up the holes.
6. String one loop of the rubber band through one set of holes from the back to the front of the journal. Place one end of the stick through the loop on the front of the journal.
7. Stretch the rubber band across the back of the journal, through the second set of holes and around the other end of the small stick.
8. Grab something to write with and head out in search of spring!



Easter Breakfast Round-up

Sparkle Kitchen

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Martin & Sylvia Whole World Easter Collection

*pairs perfectly with Easter breakfast
prepping and enjoying!*



Breakfast Burrito Bar

Ingredients

(Pick several, but no need to have them all—these are just ideas.)

Tortillas

Eggs

Milk

Sausage

Black beans

Bacon

Roasted potato or squash chunks

Onion

Bell pepper

Cheese

Yogurt or sour cream

Salsa or chopped tomatoes

Avocado

Olives

Directions

Prep as much as you can the night before. Dice the onions and peppers. Roast the potato or squash. You could even pre-cook the meat and pre-grate the cheese if you want. Just pop it all in the fridge overnight.

The next morning, set out any ready to serve ingredients (e.g. yogurt, salsa)—there you're already halfway done!

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Breakfast Burrito Bar

Continued...

Next cook or re-heat any meat you're using, and grate the cheese if you haven't done so already. Cut up the avocado, too, if you're using one, and heat your black beans. (Pro tip: If you rinse the black beans in hot water for a minute, they'll be rinsed and warmed in one step.) Warm the tortillas as well, and wrap them in a clean dishtowel to keep them that way.

Last, you'll need to attend to your eggs. With all the other toppings, you'll only need about 1 egg per person. I scramble mine by whisking them together with one tablespoon of milk per egg. Cook them for 3-4 minutes on a hot griddle, swishing them with a spatula as they cook.

Set everything out with bowls, plates, and serving spoons, and let your sleepy kids dig in!

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Maple and Browned Butter Baked Oatmeal

Ingredients

½ stick butter
2 cups rolled oats (not quick oats)
1 teaspoon salt
1 teaspoon baking powder
¼ teaspoon cinnamon
¼ teaspoon nutmeg
1/3 cup brown sugar
¾ cup milk
1 egg
1 tablespoon vanilla
3 tablespoons maple syrup

Directions

Preheat your oven to 350 degrees. In a small skillet, melt the butter gently until it starts to brown.

Meanwhile, combine the dry ingredients in one bowl and stir them together. In a smaller bowl, mix the wet ingredients and whisk them well. Pour the wet ingredients into the dry ingredients and stir until well combined.

Carefully pour the browned butter into a small baking dish. Tilt the dish from side to side to grease the bottom and edges, then pour in the oatmeal mixture. Some of the butter will pool up on top of the oatmeal, but that's OK.

Bake the oatmeal for 25 minutes, or until the edges start to brown.

This recipe makes a toothy, chewy oatmeal, but if you like yours mushier, add an extra ½ cup of milk and bake for 10-15 minutes longer.

Serve with a little cream and a tiny drizzle of extra maple syrup. Enjoy!

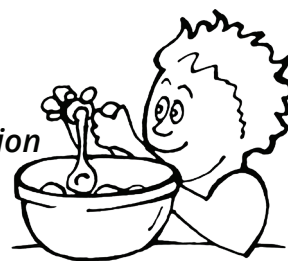
Enjoy!

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Mother's Day Egg Scramble

Ingredients

2 eggs
2 Tablespoons of milk
2 Tablespoons shredded cheese
1 Tablespoon chopped herbs, like thyme or chives
a pinch of salt and pepper
1 Tablespoon butter
small handful of vegetables (optional, but a few quartered cherry tomatoes or a sliced mushroom or two are good choices if Mom likes those)
1 slice of toast
2 Tablespoons of Greek yogurt
A pinch of chopped herbs for garnish

Directions

In a small bowl, whisk the eggs and milk together, then add the cheese, herbs, salt and pepper, and any veggies.

Pre-heat a griddle or skillet over medium heat, and melt the butter in the center. When the butter is hot, gently pour in the egg mixture. Cook until the edges of the egg are set, then use your spatula to gently move the egg around the pan so that the top of the egg gets rotated to the bottom and all parts of the egg are cooked.

When the egg is firm all the way through, plate it up on a piece of toast. Top it with a few spoonfuls of thick, Greek yogurt, and garnish with a pinch more of chopped herbs sprinkled over the top.

Serve with a hot mug of coffee or tea—whatever Mom's favorite is—and a maybe a vase of pretty flowers on the side.

Happy Mother's Day!

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Artistic Smoothie Bowls

(makes 2 small bowls)

Ingredients

1 cup Greek yogurt
cup frozen berries (we used strawberries)
cup milk
1 tablespoon honey
a few handfuls of granola, fruit, nuts, or edible flowers for decorating

Directions

In a tall, thin container, combine the Greek yogurt, frozen berries, milk, and honey. Use a stick blender to mix to smoothie consistency.

Carefully pour the smoothie mixture into a bowl, preferably one that's shallow and wide because it will give you a larger canvas. Use the other toppings to make beautiful or silly designs on top of the yogurt, then enjoy your artwork immediately!

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Lemon Meringue Quinoa Granola

Ingredients

2/3 cups quinoa (uncooked)

1 cup rolled oats

1/2 cup sliced almonds

2 tablespoons sesame seeds

2 tablespoons poppy seeds

1/3 cup coconut oil

1/4 cup cup honey

1 egg white

1 tablespoon finely grated lemon zest

1/4 teaspoon sea salt

1 teaspoon vanilla extract

1/2 cup dried blueberries

Directions

Preheat the oven to 300. In a bowl, combine the quinoa, oats, almonds, sesame seeds, and poppy seeds.

Place the coconut oil and honey in a small saucepan and heat slowly until both are melted together. (If your kitchen is really hot, and the coconut oil is already liquid, you can skip this step!) Add to the grain and seed mix, and toss to combine.

In a different bowl, whisk the one egg white until stiff peaks have formed (this is the meringue part!). Add in the lemon zest, sea salt and vanilla. Fold into the granola, and mix well to combine.

Spread the granola mixture onto a baking pan, and bake for 20 minutes. Remove from the oven, give it a good stir, and then bake for 20 minutes more.

Remove from the oven, pour into a big bowl while still warm, and add the blueberries. Stir to combine.

Enjoy!

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Peach Pecan Pancakes

(makes 5-6 dessert pancakes)

Ingredients

6 eggs, whites and yolks separated
2 cups flour
1 cup milk
1 tablespoon baking powder
¼ teaspoon salt
2 peaches, chopped
1/3 cup pecans, chopped
butter and maple syrup, for serving

Directions

Preheat your oven to 250 degrees Fahrenheit. Preheat a non-stick or cast iron skillet over medium-low heat.

Using a stand mixer if you have one, whip the egg whites to stiff peaks. Set them aside.

In another bowl, mix the egg yolks with the flour, milk, baking powder, and salt, until everything just comes together.

Gently fold in the egg whites, resisting the urge to mix them more than about 20 strokes.

There will be streaks of white where they don't fully incorporate into the batter, but that's okay.

Then, again with a minimal number of strokes, fold in the chopped peaches and pecans, reserving just a little of each to sprinkle over the finished pancakes later.

Ladle the batter into circles on the preheated skillet. Because these pancakes are probably thicker than you're used to, they'll probably take more time to release the tell-tale bubbles that mean it's time to flip them. Resist the urge to turn up the heat.

These have to be cooked low and slow, or else the outsides will crisp before the insides are cooked.

After cooking the pancakes on both sides, pop them onto a bake sheet in your warm oven while you cook the remaining pancakes.

When all of the pancakes are finished, serve them up with warm maple syrup, butter, and a sprinkle of chopped peaches and pecans on top.

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Tiny Fig Tarts

(makes 30 small tarts)

Ingredients

About 10 dried figs

One sheet of puff pastry, thawed

1/3 cup fig jam

1/3 cup water

Directions

Preheat your oven to 400 degrees, and slice the dried figs into about ¼ inch rounds.

Spread the puff pastry on a large cutting board, and run a rolling pin over it a few times to smooth it out. Then, using a sharp knife, cut the pastry into about two inch squares. With a fork, prick several holes in the center of each pastry, avoiding the edges. This is called “docking”, and it will help the dough to stay flatter in the middle, allowing the edges to rise to make a crust.

Meanwhile, whisk the jam and water together in a small saucepan. Put the pan over medium heat and bring the mixture to a boil, stirring frequently to avoid scorching it. Reduce the jam until it's about the consistency of warm honey, then remove it from the heat.

Put a dollop of the jam mixture onto each square of pastry dough. Top that with a few fig slices, then add a little more jam. Bake the tarts on a parchment-lined baking sheet for about fifteen minutes, or until the bottoms are golden brown.

Enjoy!

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Orange-Glazed Sweet Rolls

Ingredients

For the dough:

- 1 package yeast
- ½ cup lukewarm water
- zest from 1 orange
- ½ cup orange juice
- ¼ cup sugar
- 1 egg
- 2 tablespoons room temperature butter
- 3-4 cups flour
- about 2 teaspoons oil or butter (for oiling the bowl your dough will rise in)

For the filling:

- 1 tablespoon cinnamon
- ¼ cup sugar
- ¼ cup butter

For the glaze:

- 1 cup powdered sugar
- 4 tablespoons orange juice
- 1 teaspoon vanilla

Directions

Begin by stirring the yeast into the water. Allow the mixture to sit while you gather your other ingredients. Then, in the bowl of a stand mixer, combine the yeast mixture, orange zest, orange juice, sugar, egg, and butter. Beat to combine, then slowly begin adding the flour until your dough is springy and soft, but no longer sticky.

Turn the dough out onto a floured work surface and knead it for about five minutes. Then, form the dough into a ball, and slip it into an oiled mixing bowl. Cover the bowl and put it into a warm place to rise. Punch the dough down, and allow it to rise again. Then, put the dough in the fridge overnight.

Orange-Glazed Sweet Rolls

Directions continued...

The next morning, pull the dough out of the fridge and allow it to come to room temperature. Then, once again on a floured surface, roll the dough out into a large rectangle, about 1/3 of an inch thick.

In a small bowl, mix together the cinnamon and sugar for the filling. Melt the butter, then use a brush (or clean hands) to slather it onto your upturned dough. Sprinkle the cinnamon and sugar mixture over the butter generously.

Now, starting with one edge of the longer side of your dough rectangle, roll the dough into a tight cylinder, and place the cylinder seam side down. Use a sharp knife to cut the dough into 12 rounds, then place the rounds on a parchment covered bake sheet. Cover with a clean dishtowel, and allow the rolls to rise until they're doubled in size.

While the rolls are rising this last time, preheat your oven to 375 degrees. When the rolls are ready, lightly cover them with aluminum foil and place them in the oven for twenty minutes. Remove the foil, and let the rolls continue to cook for another 5-10 minutes, or until they're golden brown.

Let the rolls cool slightly while you mix up the glaze. To do so, beat together the powdered sugar, orange juice, and vanilla. Drizzle the mixture over the warm rolls and enjoy!

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French Toast with Berry Compote

Ingredients

1/2 cup heavy cream
1/2 cup milk
4 eggs
1 teaspoon nutmeg
1 teaspoon cinnamon
About 12 slices of bread (day old, if possible)
berry compote (recipe follows)
syrup and powdered sugar (optional, for serving)

Directions

In a shallow pie pan, whisk together the cream, milk, eggs, nutmeg and cinnamon. Dip the slices of bread in the cream mixture, allowing them to sit for at least 60 seconds to really soak in the creaminess.

Then, place each slice of toast on a griddle over medium heat, and let them cook flipping them as necessary until they are golden brown on both sides. Serve with berry compote (recipe follows), maple syrup, and/or a quick dusting of powdered sugar.

Berry Compote (makes 2 half-pint jars)

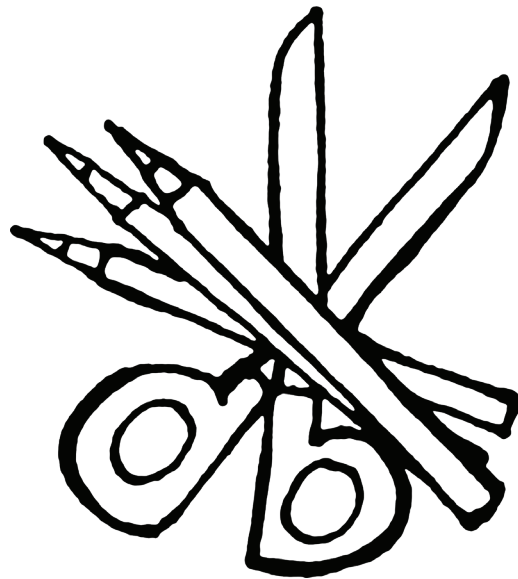
Ingredients

5 cups mixed berries (*strawberries, blueberries, raspberries, and cherries are all good choices*)
1/3 cup orange juice
2 tablespoons candied ginger, chopped

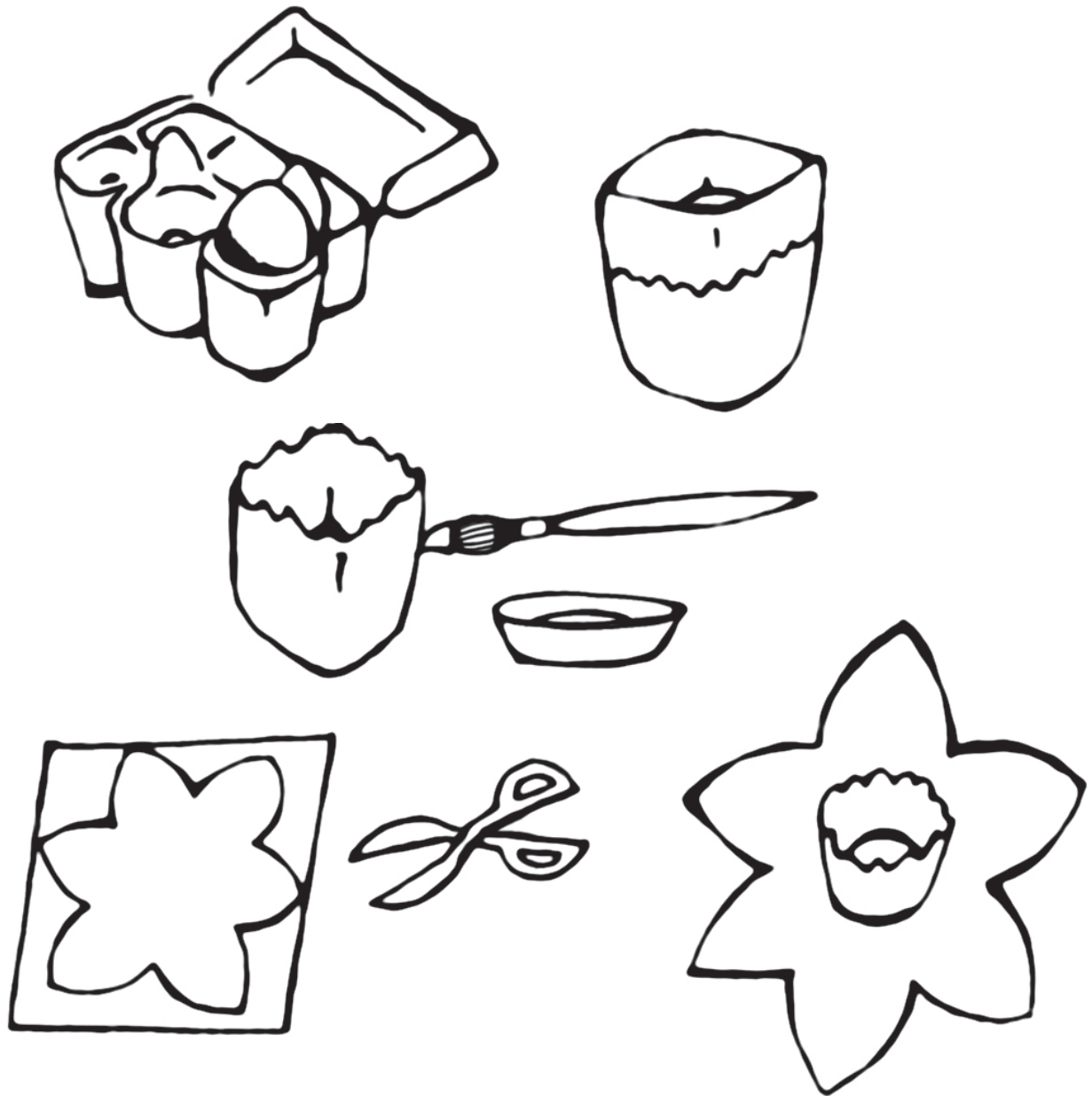
Directions

Wash, stem, and hull your berries, as necessary, then cut them into chunks as small as the smallest type of berry you are using. Toss them in a wide skillet with high sides. Add the orange juice and ginger, then bring the berry compote to a boil.

Reduce the heat slightly to bring the compote back down to a simmer, and stir at least once every few minutes. When your stirring creates a clear wake in the compote, remove it from the heat and spoon into jars. Store in the refrigerator, and use within a few weeks.



Sparkle Printables



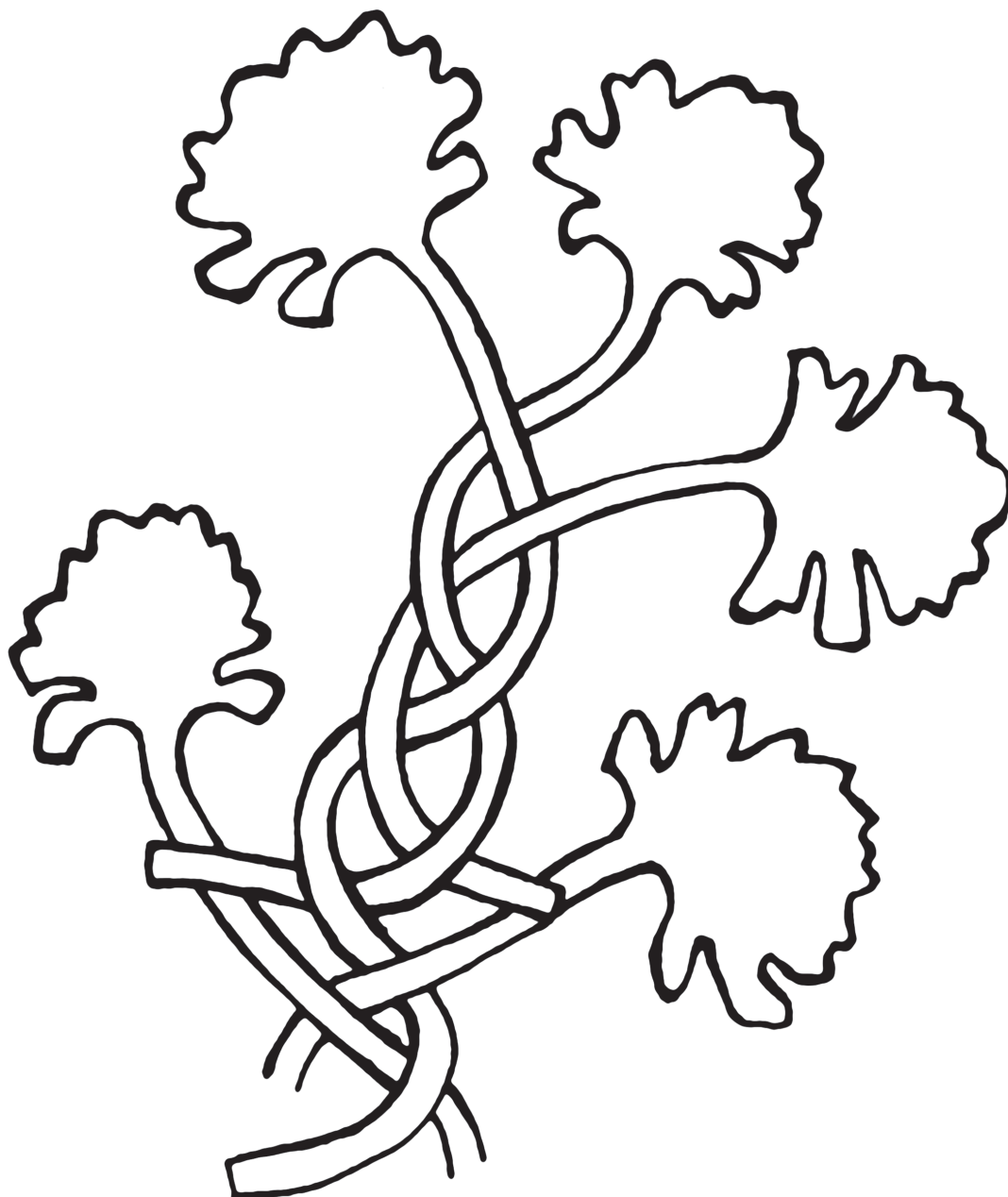
Sparkle Printables

Martin & Sylvia “Saturdays!” | AUDIO STORY SERIES



In “*Calling it Done*,” Martin works on an “egg carrying invention” all day long - in hopes that Mr. Brown will like it. He uses egg cartons, but not in a way you would expect!

Egg cartons can be used for lots of fun projects - including home-made daffodils! First you can pinch out the egg cups of the carton and paint them yellow. Next, cut out the six sided flower shape from a sheet of white or yellow paper. Glue the center piece in the middle and then make enough for a full bouquet!



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Martin & Sylvia “Saturdays!” | AUDIO STORY SERIES

Martin and Sylvia can't seem to stop picking at each other, in *“Picky Day.”* So Momma sends them out to do more picking: flower picking! Their charge is to create a wildflower braid that's long enough to decorate the berry crumble that Momma has made.

If you can do a basic braid, you can make a wildflower braid too! Pick flowers with long stems. Use the standard “over-under” pattern (see above), and braid three stems together. When one stem runs out, add in a new flower.

plants



animals



birds



Sparkle Printables

Martin & Sylvia "Saturdays!" | AUDIO STORY SERIES

In "*Spring Seeing*," Martin and Sylvia take a nature walk in the woods behind their house. They bring paper and pencils, and as they see signs of spring, they make notes and draw pictures.

You can take your own Spring Seeing walk, and use this page to make notes on what you find!