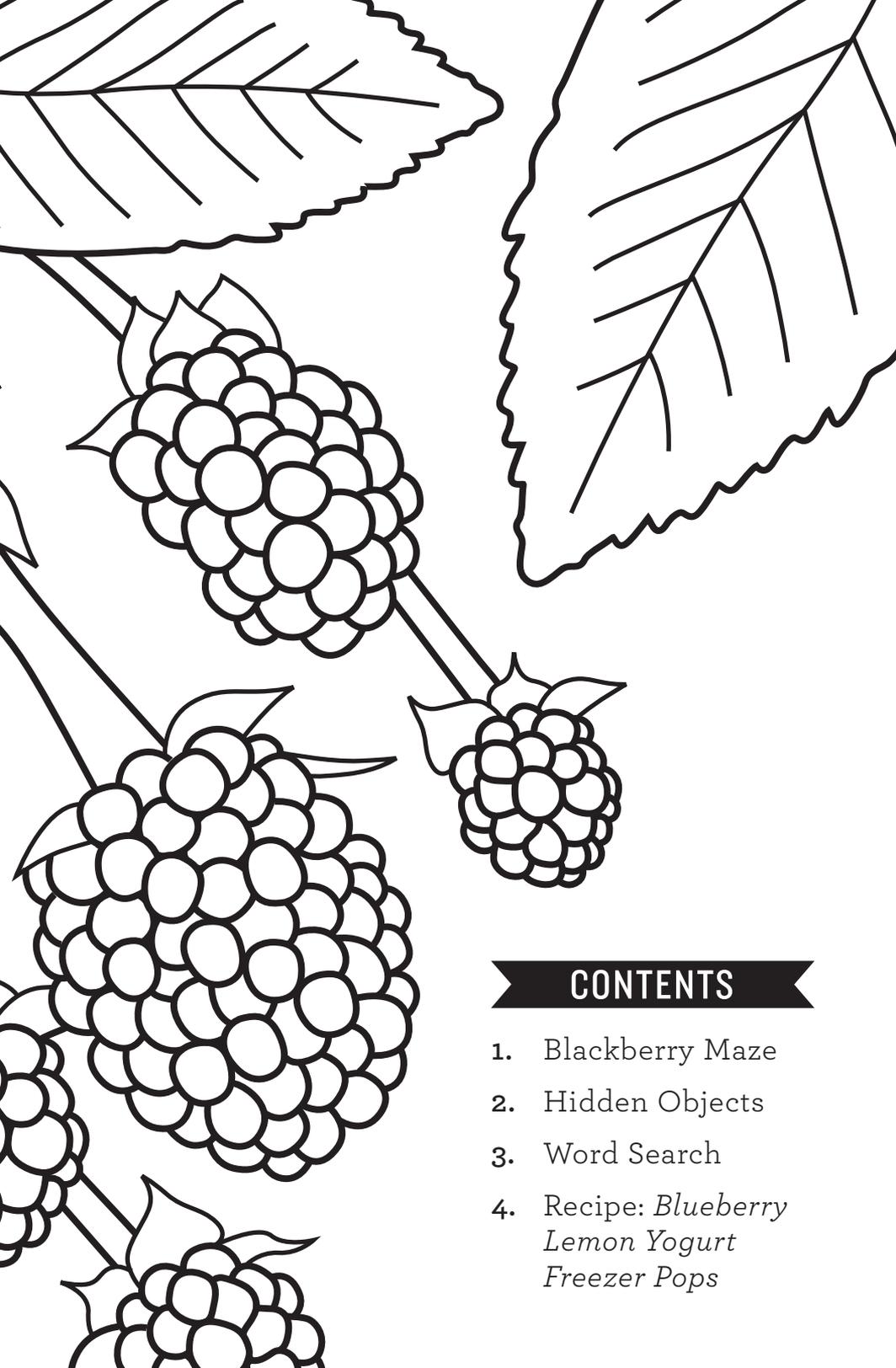


BUSHEL
and
BERRY®

HOMEGROWN BERRIES

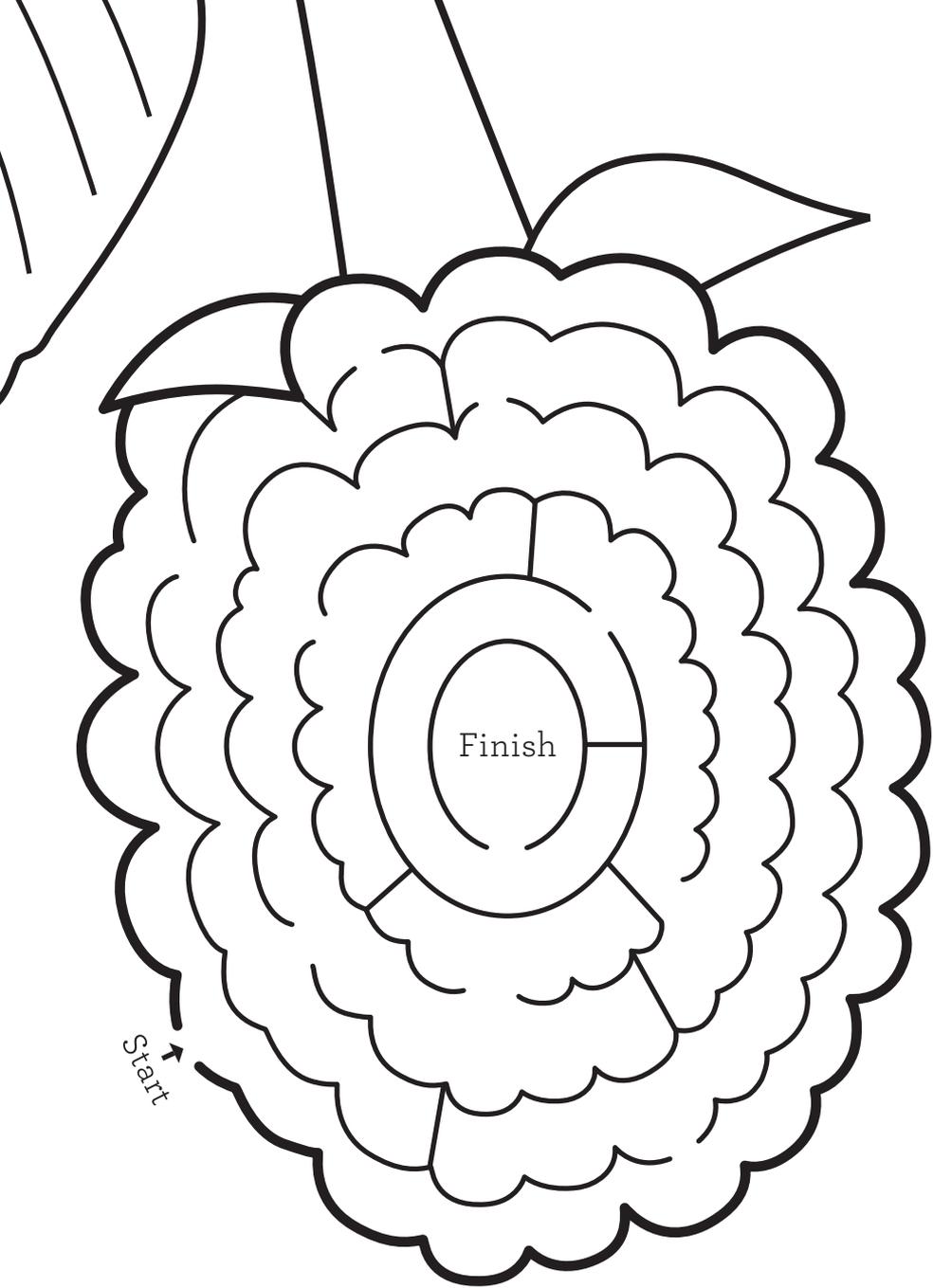
Kid's Activity & Coloring Book





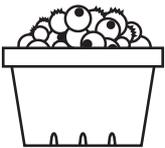
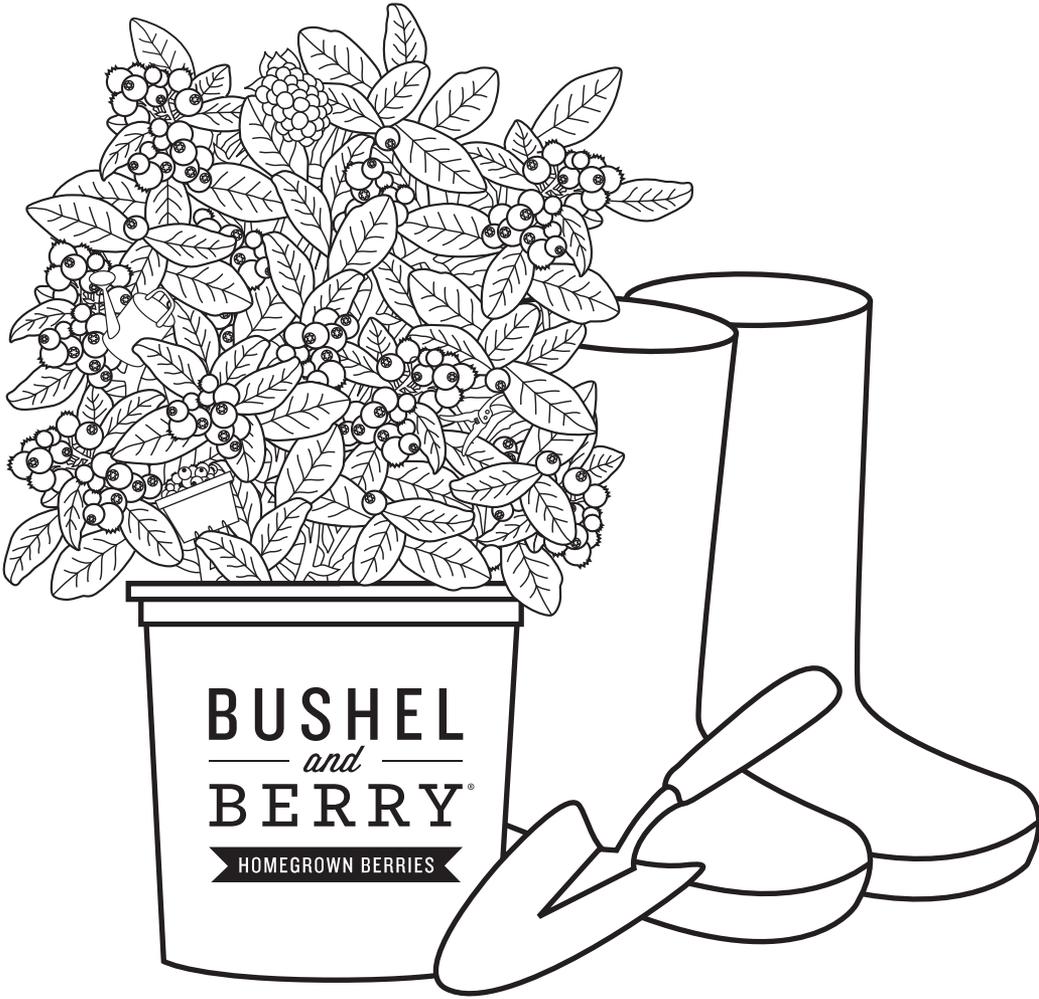
CONTENTS

1. Blackberry Maze
2. Hidden Objects
3. Word Search
4. Recipe: *Blueberry Lemon Yogurt Freezer Pops*



BLACKBERRY MAZE

HIDDEN OBJECTS



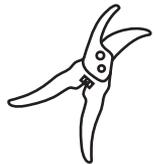
Berry Basket



Blackberry



Watering Can

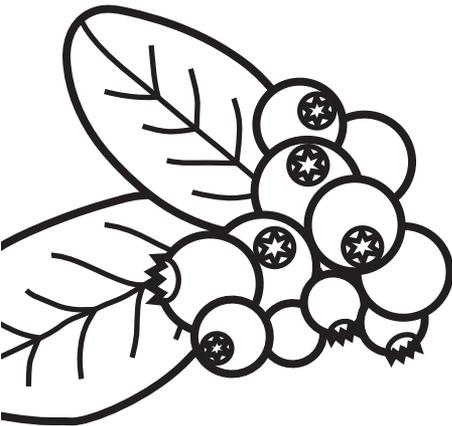


Pruners

WORD SEARCH



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



WORD BANK

Blackberry

Blueberry

Bushel

Compact

Fresh

Fruit

Homegrown

Plant

Raspberry

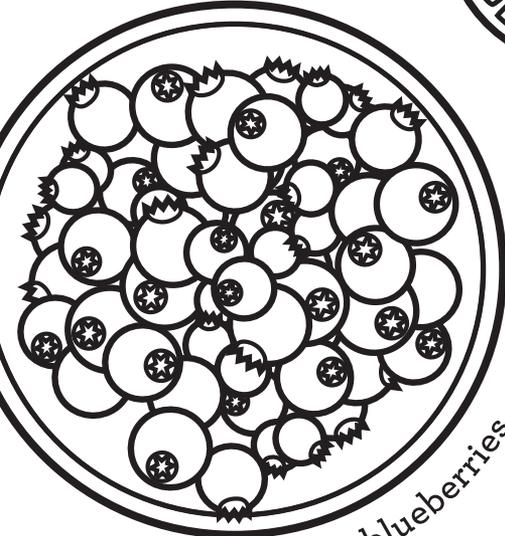
Yummy



RECIPE

Blueberry Lemon Yogurt Freezer Pops

*Servings: 4 freezer
pops (using a
traditional mold)*



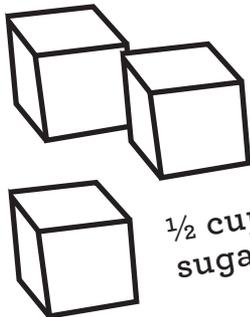
1 cup fresh blueberries



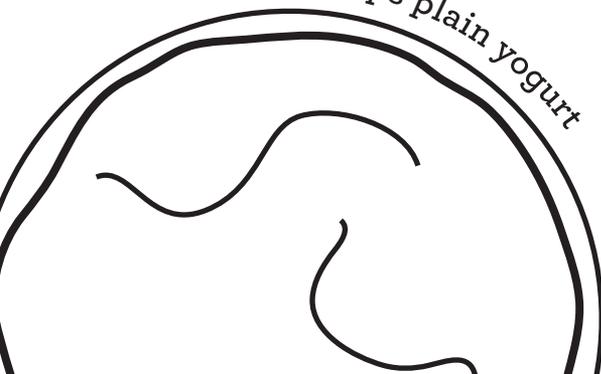
$\frac{1}{2}$ cup
water



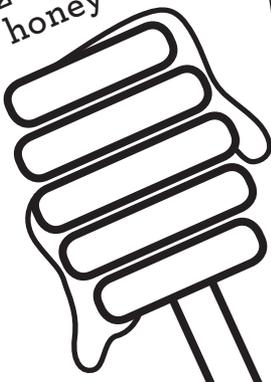
1 lemon



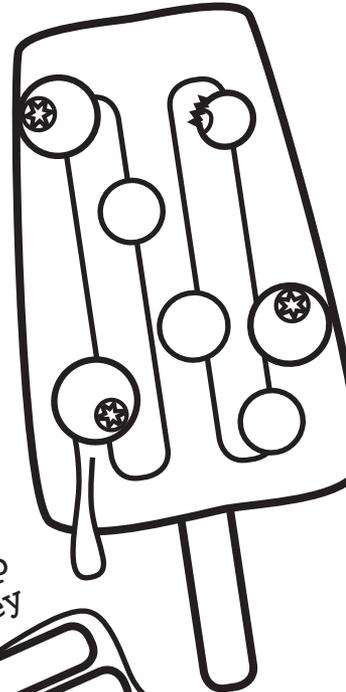
$\frac{1}{2}$ cup
sugar



$1\frac{1}{2}$ cups plain yogurt



2 tbsp
honey



DIRECTIONS

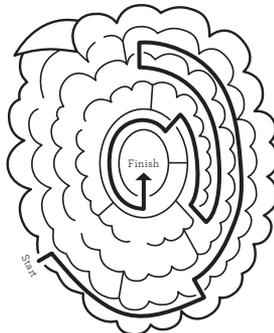
1. *Make a lemon simple syrup:* Rinse the lemon, then peel it using a peeler or cut away with a knife (avoiding the bitter pith). Combine the water and sugar in a small saucepan. Cook over medium-high heat, stirring, until the mixture comes to a boil and the sugar has dissolved. Add the lemon peel, reduce the heat to low and simmer for 5 minutes. Remove from heat and let cool to room temperature.

2. Strain the syrup through a fine-mesh sieve. Store in the refrigerator until well chilled (about 20–40 minutes).

3. Once the simple syrup is chilled, add the yogurt and honey to the syrup and stir until thoroughly combined. Fill the popsicle molds halfway with your yogurt mixture. Place the molds into the freezer until the mixture begins to set (about 40 minutes). Add blueberries to the remaining mixture. Store in refrigerator until ready to use.

4. When the popsicles have set, fill the molds with the remaining yogurt mixture and freeze for 3–4 hours. Enjoy!

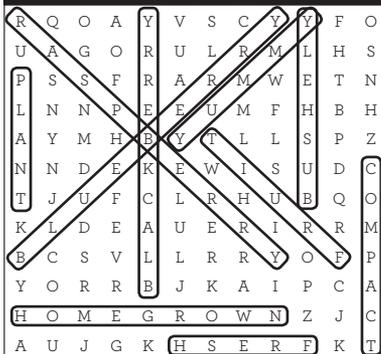
MAZE



HIDDEN OBJECTS



WORD SEARCH





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