



Hello everyone to the 17th edition (Week 10), of the NLLB Activities Packet!!!

This weeks theme, International Learn About Butterflies Day! I thought that would be a good theme to pick for the week, and let me tell you, there is plenty to learn about butterflies!!

If you're ever in my neck of the woods (Phoenix AZ) let me know. I'll plan a trip to the butterfly preserve here. It's absolutely amazing, you'll learn a lot, and it's awesome to be able to walk through their butterfly area and see them all over, and have them interact with you. It's an awesome photo op as well. 110% worth it, esp if you in the area!!

Table of Contents:

Helpful Notes:

Page #	Page Title
1	Introduction Page
2	Holidays and Observances
3	Butterfly Coloring Page
4	Butterfly Life Cycle Coloring Page
5 - 6	Lemon Bar Recipe
7	Butterfly Maze
8	Credits/Notes

1) Nothing really on this one. Hope you had a good February, and that you're finishing off the month strong!!!

Holiday's and Observances

Weekly Observances:

Read an E-Book Week
Celebrate Your Name Week
National Bubble Week
World Folklore Tales and Fables Week

Week 8:

Mar 8th:
International Women's Day

Mar 9th:
National Meatball Day, National Get Over it Day

Mar 10th:
National Women and Girls HIV/AIDS Awareness Day, National Oreo Cookie Day

Mar 11th:
Johnny Appleseed Day

Mar 12th:
Plant a Flower Day

Mar 13th:
National K-9 Veterans Day, Genealogy Day

Mar 14th:
National Pi Day, Learn About Butterflies Day, National Potato Chip Day

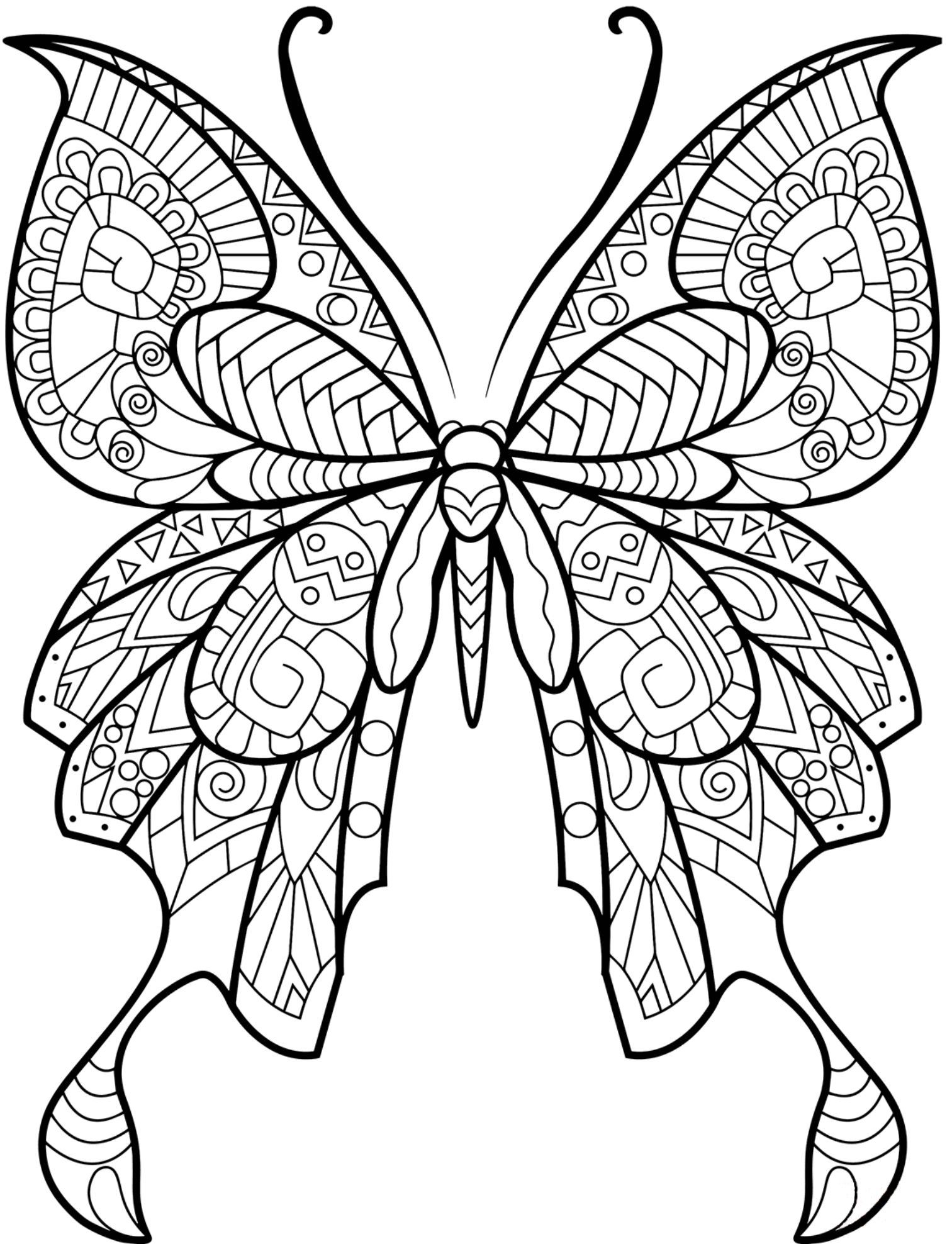
Monthly Observances:

Women's History Month
Deaf History Month
National Craft Month
Irish American Heritage Month
National Ethics Month
Expanding Girls' Horizons in Science and Engineering Month

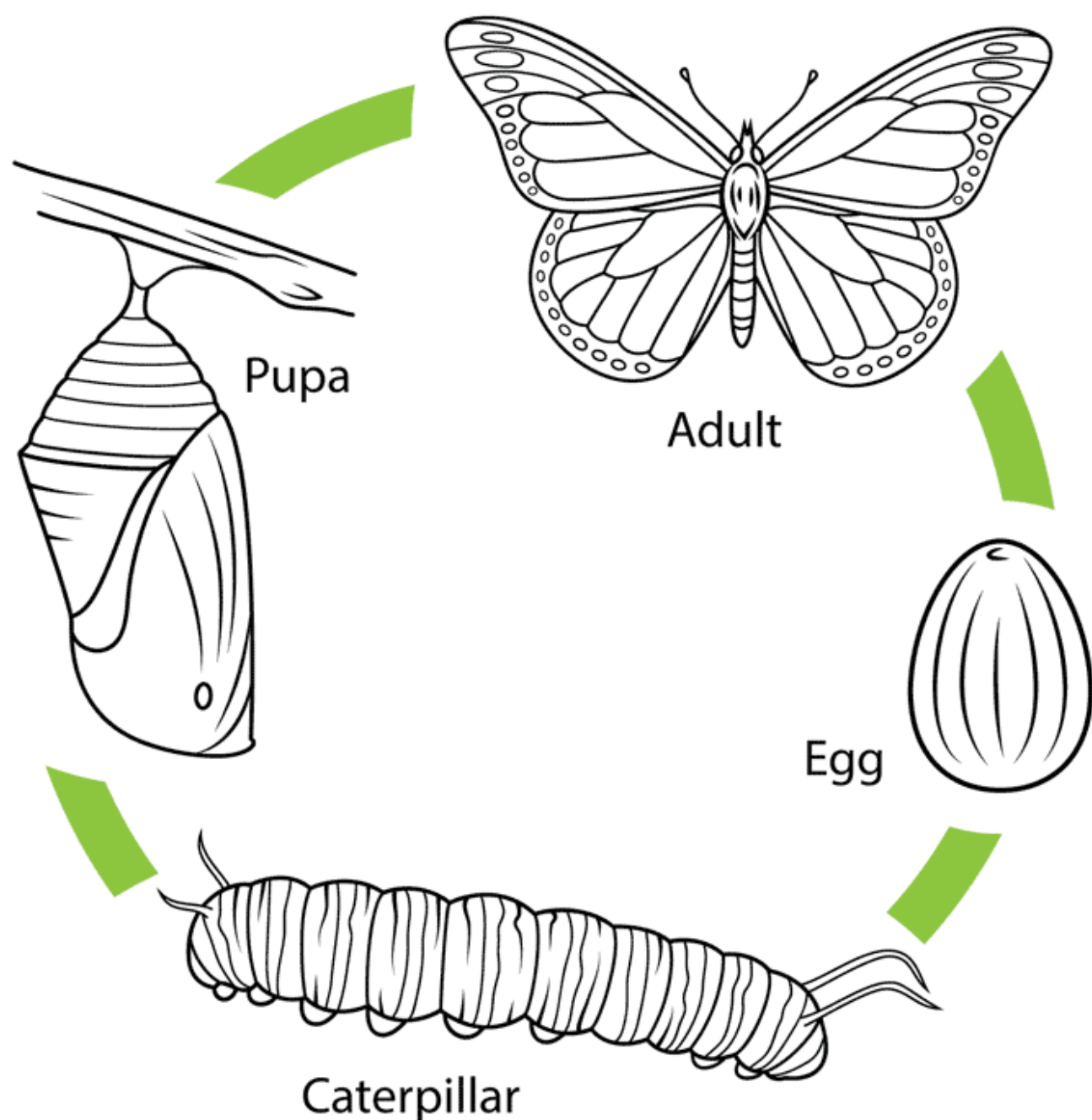
Fun Fact of the Month:

March's Birthstones:

March has two birthstones, not unlike some of other months. Aquamarine is the first birthstone for the month, which symbolizes youth, health, and hope. Bloodstone, which looks very different from aquamarine, is a type of quartz known for its fiery flecks of red, representing strength and stealth.



Life Cycle of a Monarch Butterfly



Lemon Bars

Who doesn't love some lemon bars? Always super good, and it seems like they are just what we always want when we eat them!



PREP TIME

10 mins

COOK TIME

40 mins

FRIDGE TIME

3 hrs

TOTAL TIME

3 hrs 50 mins



COURSE

Dessert

CUISINE

American



SERVINGS

24 Bars

INGREDIENTS

Shortbread Crust

- 1 Cup Unsalted Butter Melted
- 1/2 Cup Granulated Sugar
- 2 tsp Vanilla Extract
- 2 Cups All Purpose Flour Leveled
- 2 Tbsp All Purpose Flour Leveled

Lemon Filling

- 2 Cups Granulated Sugar
- 6 Tbsp All Purpose Flour
- 6 Eggs
- 1 Cup Lemon Juice About 4 Lemons.
- 1 Tbsp Lemon Zest
- 1/2 Cup Powdered Sugar 1/2 Cup is an estimate, just dust to your pleasure.

INSTRUCTIONS

1. Preheat the oven to 325° F. Line the bottom and sides of a 9x13 baking pan with parchment paper, leaving an overhang on the sides to lift the finished bars out. Set aside.

Crust

1. Mix the melted butter, sugar, vanilla extract, and salt together in a bowl.
2. Add the flour and stir till completely combined. The dough will be thick.

3. Press firmly into prepared pan, making sure the layer of crust is nice and even.
4. Bake for 20-22 minutes or until the edges are *lightly* browned. Remove from the oven
5. Using a fork, poke holes all over the top of the warm crust (not all the way through the crust). Set aside.

Filling

1. Sift the sugar and flour together in a large bowl. Whisk in the eggs.
2. Add lemon juice and lemon zest till completely combined. Then pour over warm crust.

Finish

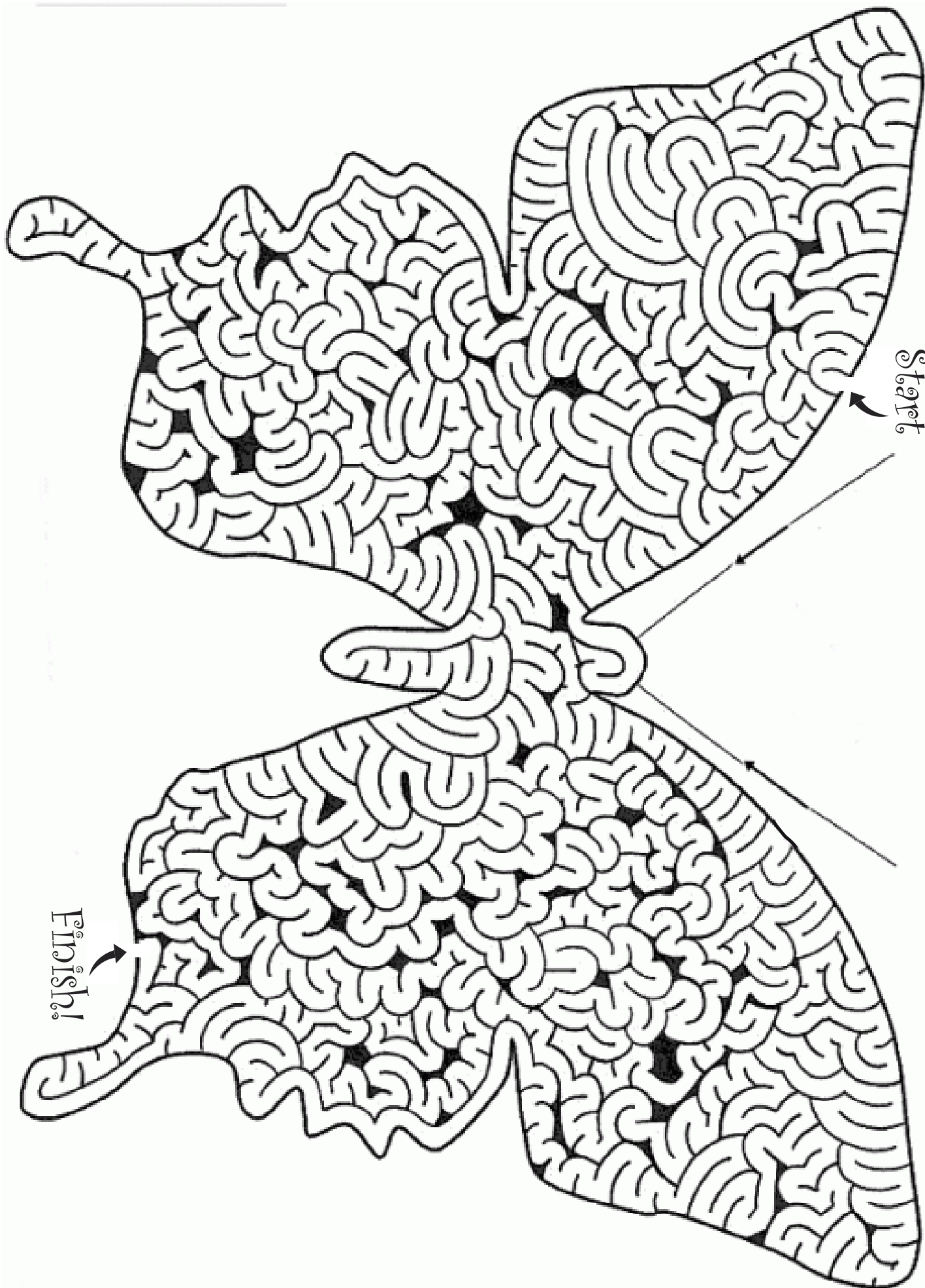
1. Make the bars for 22-26 minutes or until the center is relatively set and no longer jiggles (give the pan a light tap to test).
2. Remove bars from the oven and cool completely at room temperature, then place in fridge to cool an additional 1-2 hours.
3. Lift the bars out of the pan using the parchment paper. Dust with powdered sugar, cut into squares and serve chilled.

NOTES

For neat squares, wipe the knife clean between each cut.

<http://mrgscookbook.com/lemon-bars/>

For more recipes visit us at <http://mrgscookbook.com>



Credits/Notes

Page 2

Holidays and Observances

In House

Page 3

Butterfly Coloring Page

www.SuperColoring.com

Page 4

Butterfly Life Cycle Coloring Page

www.SuperColoring.com

Page 5 - 6

Lemon Bar Recipe

www.Mr.GsCookbook.com

Pages 7

Butterfly Maze

In House

Pages 8

Credits/Notes

In House

• We're always looking for ideas that we can put in with our activities. If you have any ideas, feel free to e-mail us, we're always here!

• If you're an artist and feel like doing some original doodles/drawings for us we'd love anything you wish to give us, just keep it PG of course. If you want to do some for free, awesome! If you want to do some to get paid, we can always talk about that, feel free to email us! Just know we don't really make any money right now, so we don't have much to go around.

• We're always accepting new recipes! If you want to submit a new recipe, head over to our other site, Mr. G's Cookbook, or e-mail them to recipes@mrgscookbook.com.

Shout Out & Special Thanks:

My little for all the Recipe Ideas she always finds, and another shout out to all of you who support what I do!