



Hello and welcome to the second edition of the No Little Left Behind activities email. Thank you for subscribing and giving us something to make. Without you we would have nothing to work towards! Speaking of which, we have had a few new subscribers, so yay! But haven't had much feedback on the last edition. So if you have anything to say, speak up, we would love to hear from you.

With Valentines Day right around the corner, we have plenty of Valentines Activities in this edition, including some make at home Valentines cards that you can give your sweetie!

We hope you all have a wonderful February and can't wait to see you next month!

Table of Contents:

Page #	Name
1	Introduction Page
2	Happy Valentines Coloring Page
3	Hearts Coloring Page
4	Loving Owls
5	Heart Bear
6	Coloring Tops
7-9	Heart Hedgehog Instructions
10	Foldable Color-in Valentine
11	Valentines Word Search
12-16	Origami Heart Envelope
17	Origami Heart Envelope Letters
18-20	Valentines Sugar Cookies
21	February Holidays
22	Nifty Notes
23	Credits

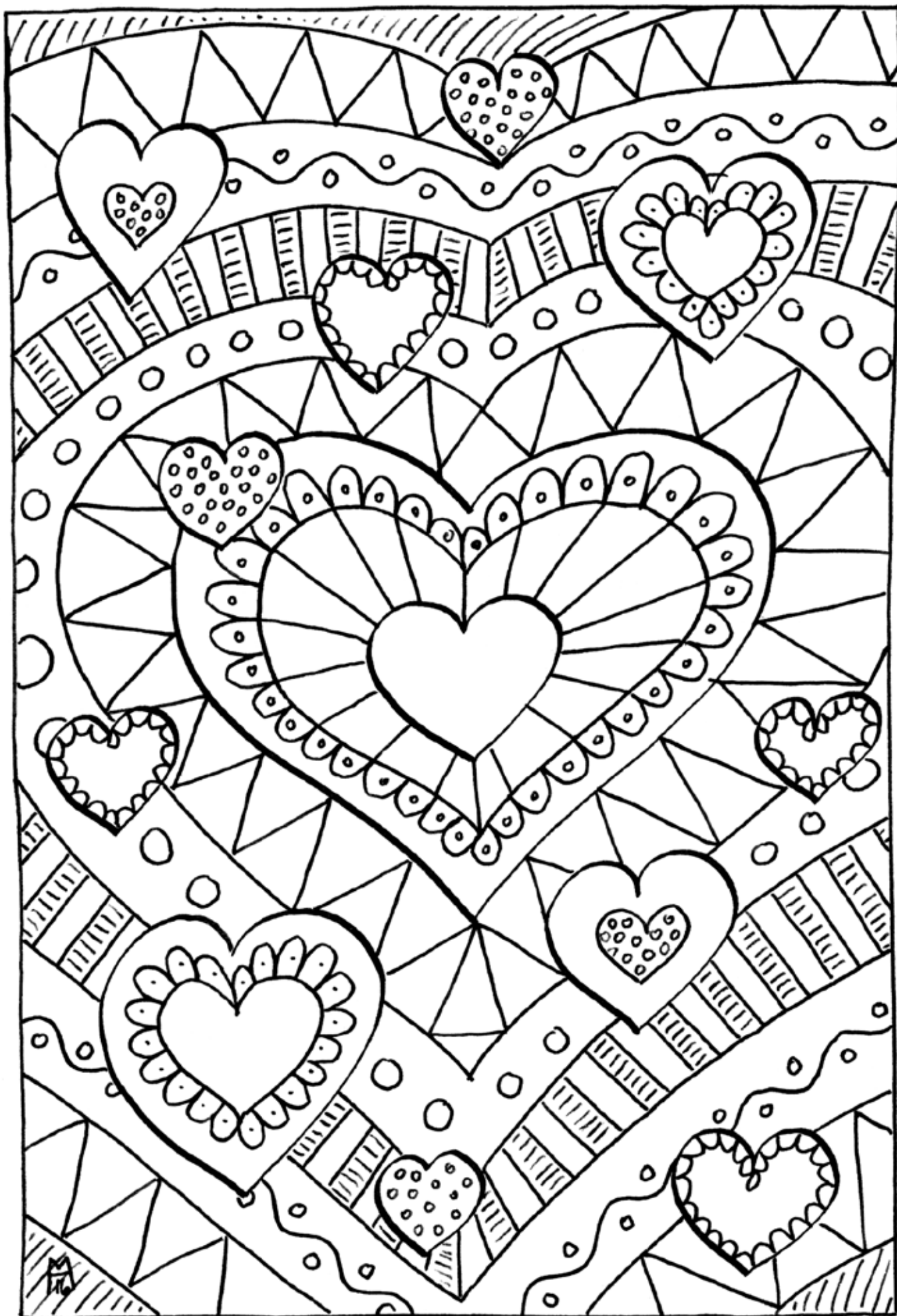
Helpful Notes:

1) Don't forget to take pictures of all your work! If you send them to us by email (or dropbox) we will post them on "the fridge" and everyone can see your work! Maybe we'll even start doing a monthly competition, not sure what for yet, but we'll find something.

2) This months Origami is supposed to be made with two tone paper. Red on one side, and almost any other color on the other side. If you don't have two tone paper, that's fine it will still look nice. It is a bit tricky at points, so I will link a how to video here:

<https://youtu.be/v6YDcIxQkhc>

♥ H A P P Y ♥
V A L E N T I N E ' S
♥ D A Y ♥

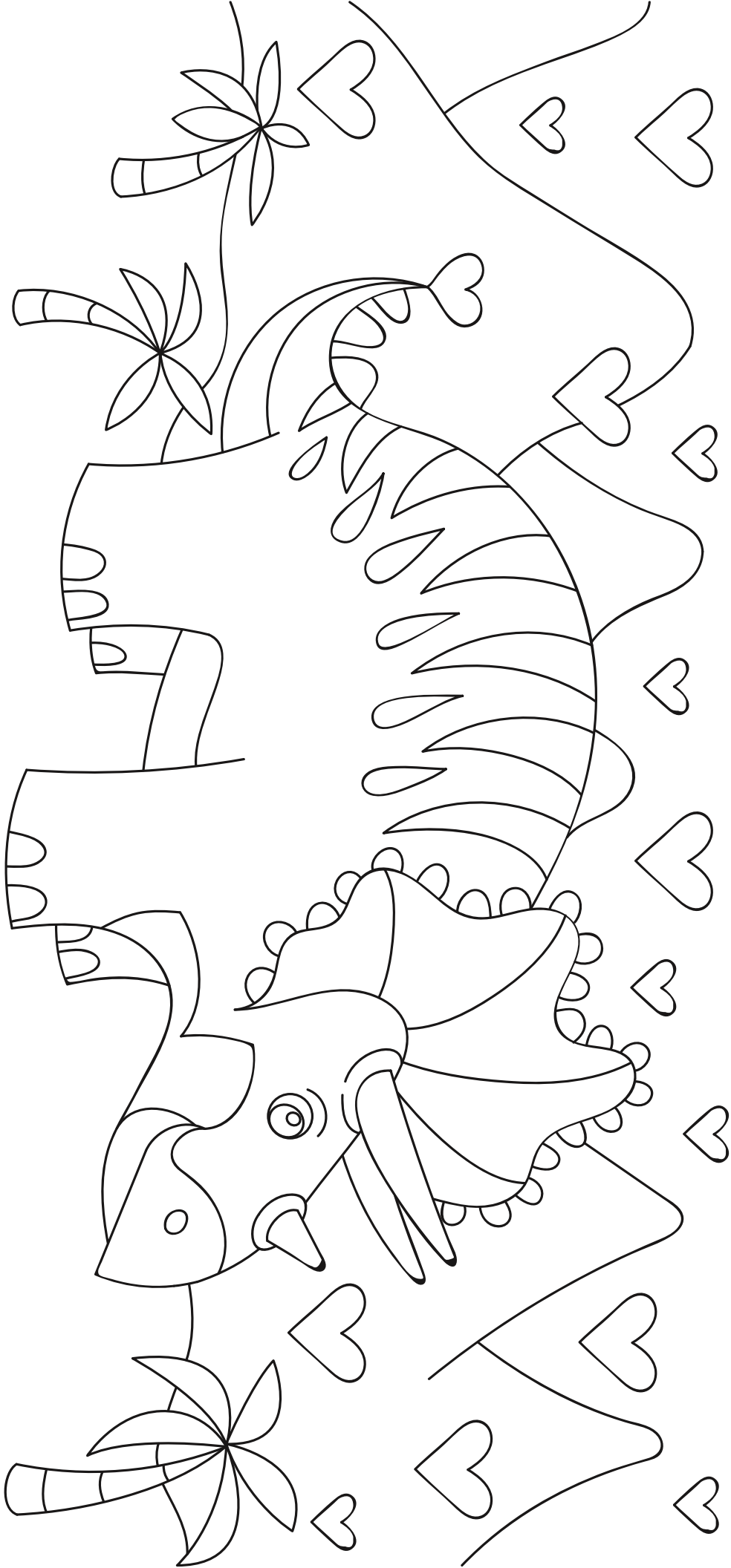






Homemade

Nobody Tops You



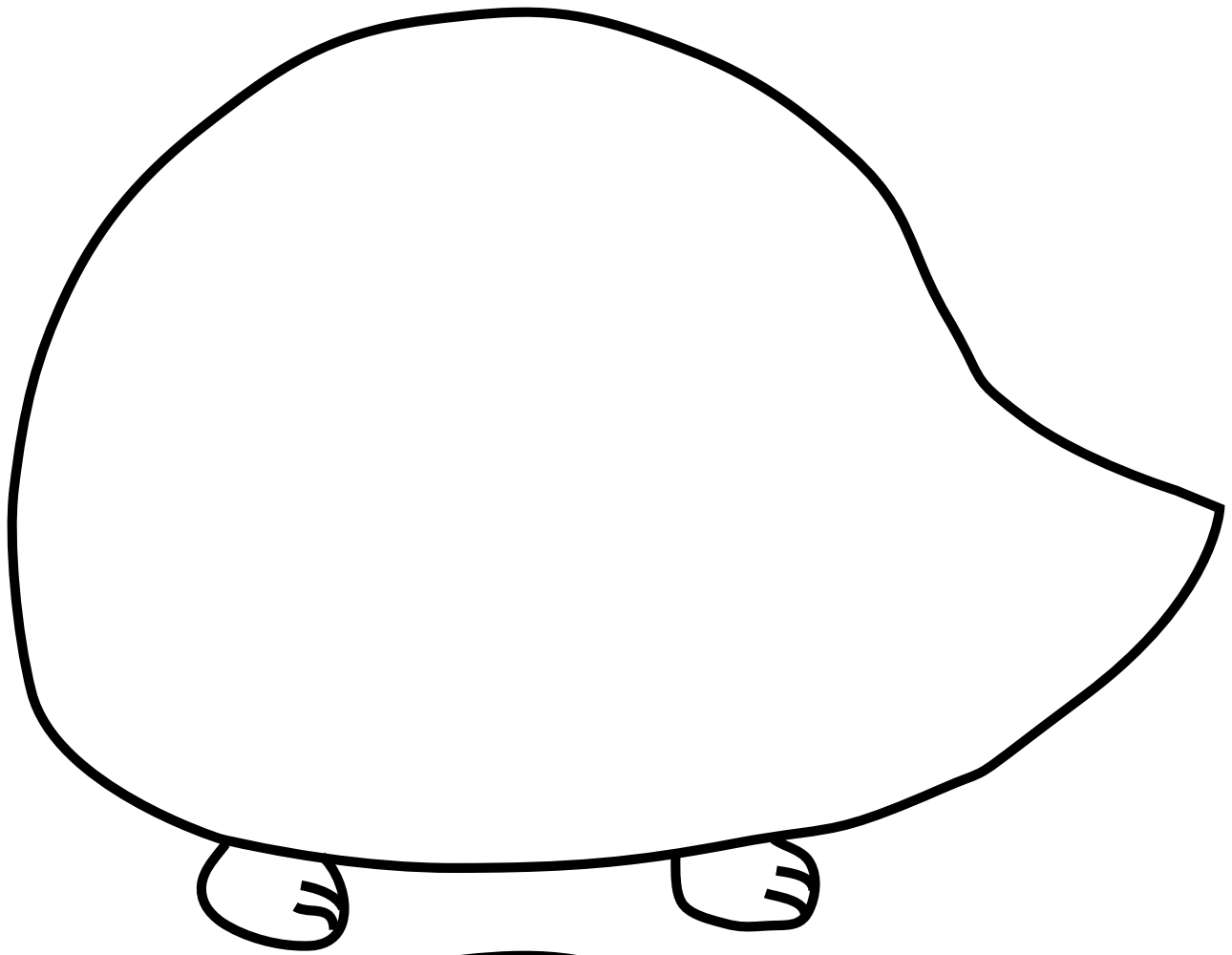
Heart Hedgehog Instructions

Heart Hedgehog Materials:

- Hedgehog Template
- White Card Stock
- Scissors
- Washable Paint, Crayons, or colored pencils
- Painbrush
- Pom Poms
- Glue Stick
- Sticker Eyes
- Black Marker

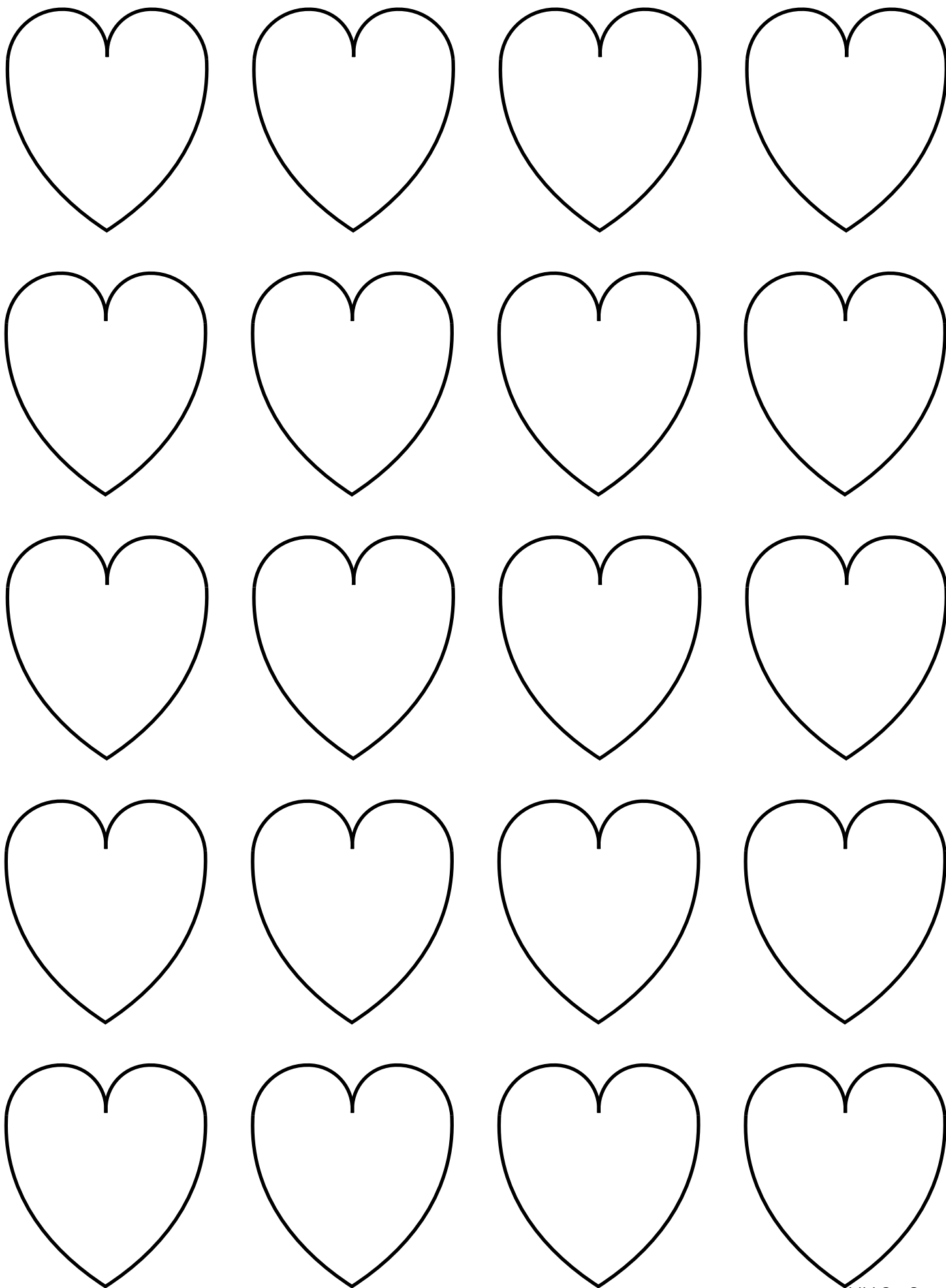
Heart Hedgehog Instructions:

- 1) Print Template on white card stock.
- 2) Invite your little to paint their template with washable point, or color it in. For a faster template, use colored card stock for the body.
- 3) When the paint is dry (if you used paint) have your little color over the hearts (do it over the lines, it makes it easier to cut later.) and then have them cut out the hearts and the hedgehog body.
- 4) Use glue stick or tacky glue to secure the hearts to the body.
- 5) When you finish the body, decorate the hedgehogs face.
- 6) Next write something if you want on the greeting card portion.
- 7) Lastly glue the decorated part over the top of the Hedgehog greeting card portion.
- 8)Your Hedgehog Valentine is now complete!



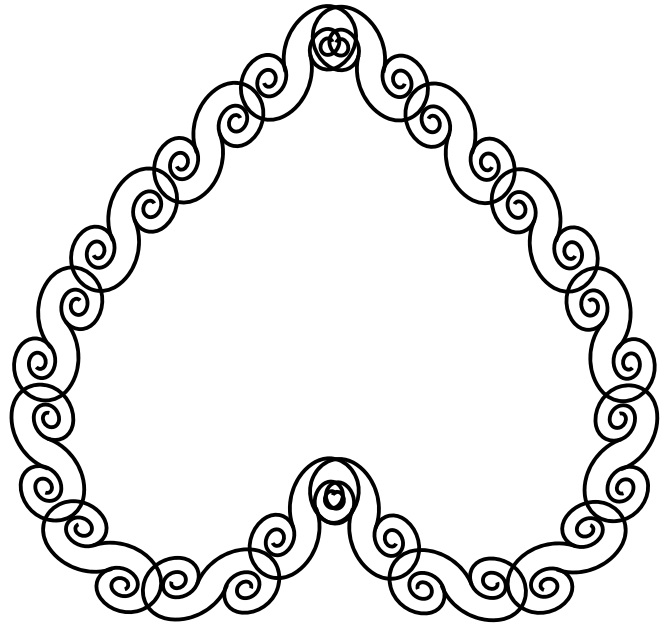
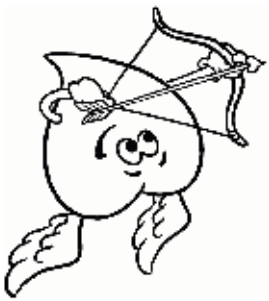
I'm
"hedge"
over heels
for you!!





From:

To:



Valentines Day Word Search

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

FLOWERS
 CUPID
 FEBRUARY
 PINK
 CUDDLES
 ROSES
 TEDDY

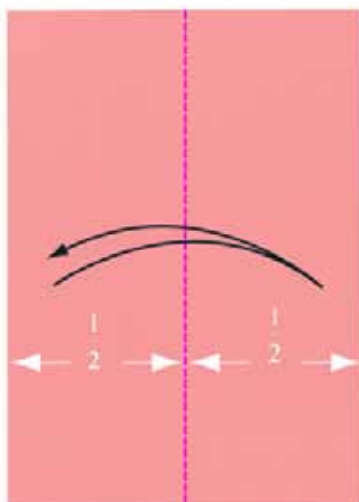
VALENTINE
 HEART
 DOVES
 LOVE
 HUGS
 RED
 ARROW

CHOCOLATE
 SWEETHEARTS
 CANDY
 FRIEND
 KISSES
 MEMORIES

Step 1

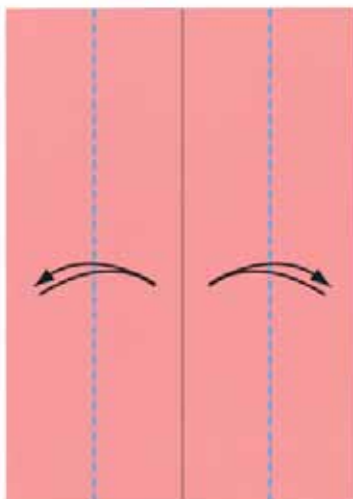
Start with the "back" of the paper.

Mountain Fold
Valley Fold



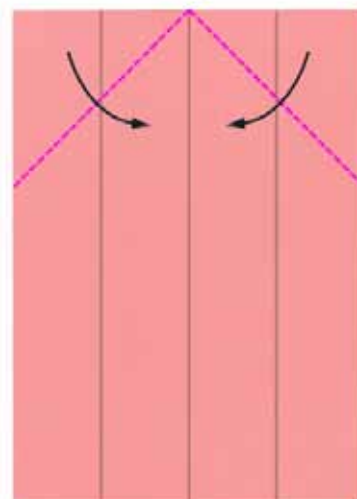
Step 2

Mountain Fold
Valley Fold



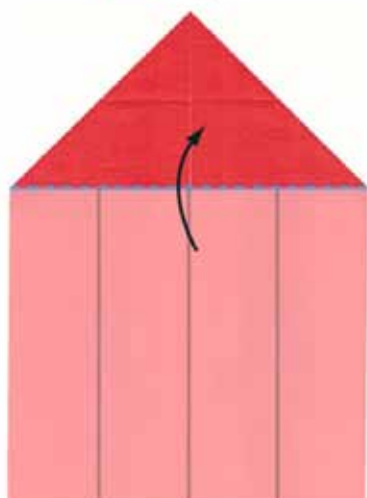
Step 3

Mountain Fold
Valley Fold

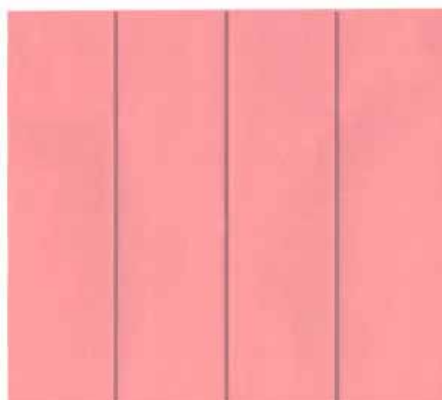


Step 4

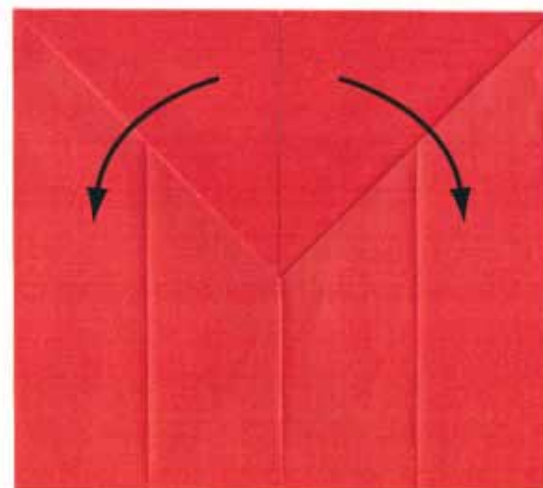
Mountain Fold
Valley Fold



Step 5

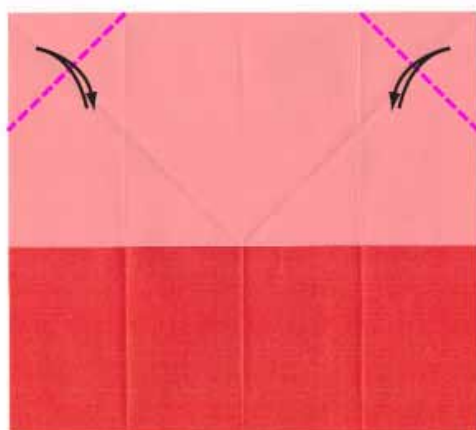


Step 6



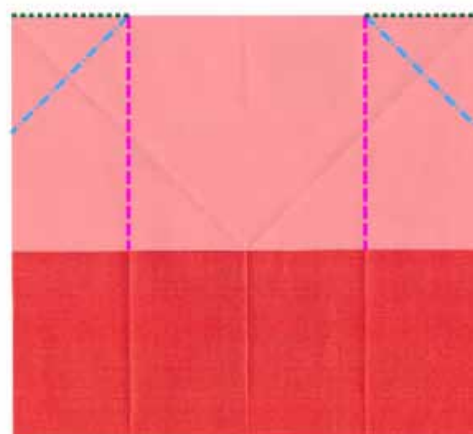
Step 7

Mountain Fold
Valley Fold



Step 8

Mountain Fold
Valley Fold
Flat Fold (or Unfold)



Step 9

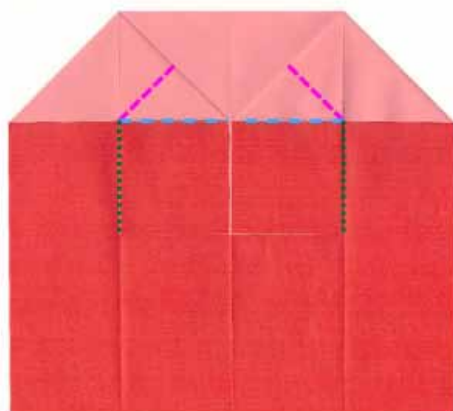


Step 10



Step 11

- Mountain Fold
- Valley Fold
- Flat Fold (or Unfold)



Step 12



Step 13

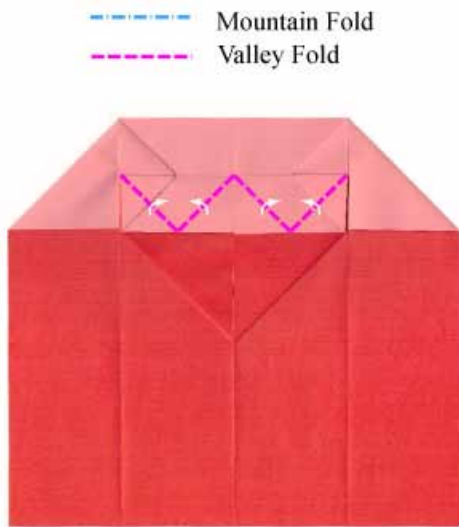


Step 14

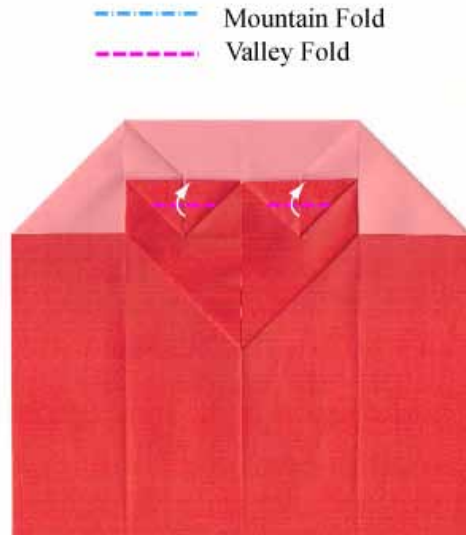
- Mountain Fold
- Valley Fold



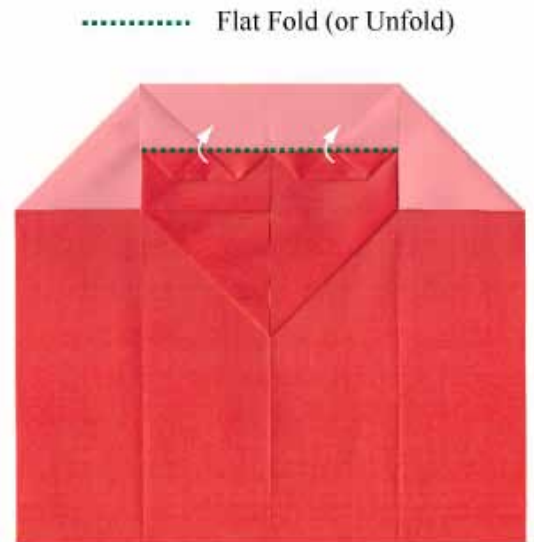
Step 15



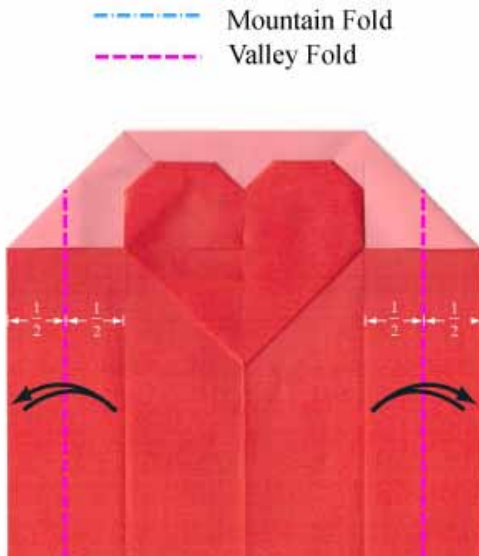
Step 16



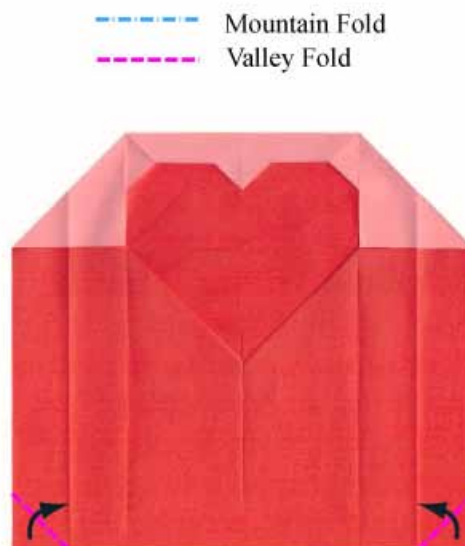
Step 17



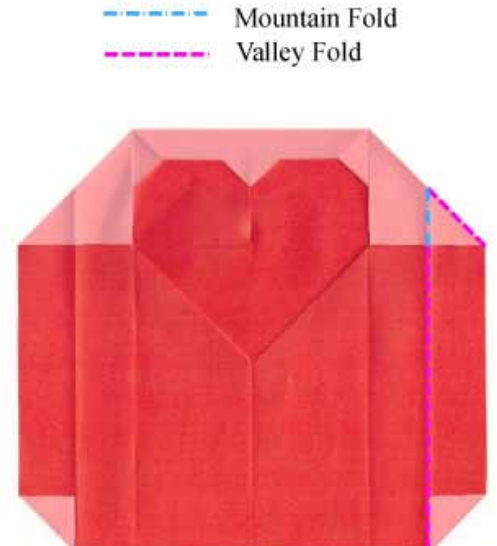
Step 18



Step 19



Step 20



Step 21



Step 22

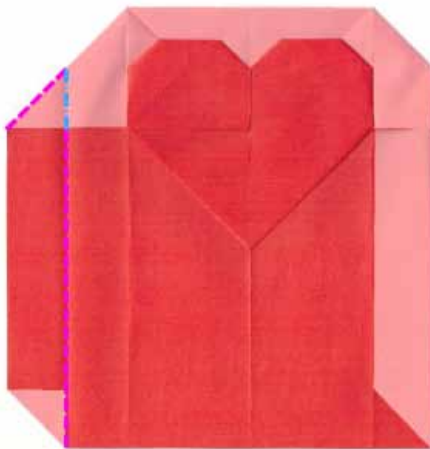


Step 23



Step 24

--- Mountain Fold
--- Valley Fold

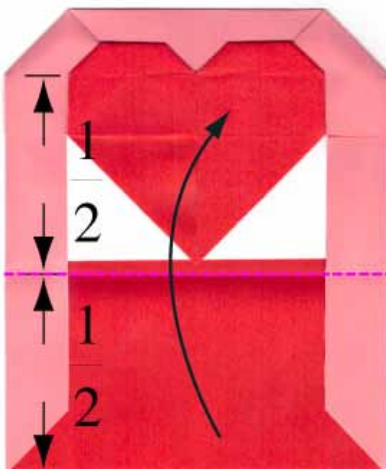


Step 25



Step 26

--- Mountain Fold
--- Valley Fold



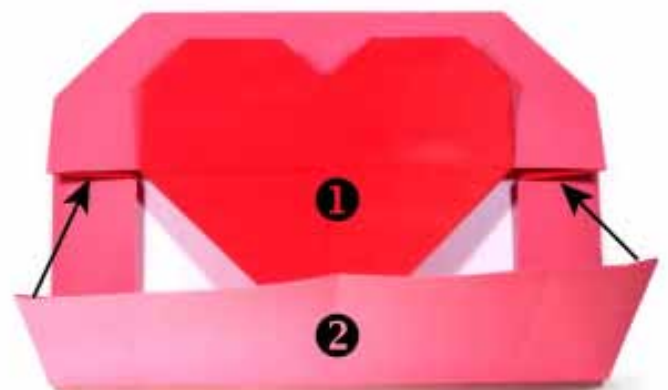
Step 26-27 Notes:

For steps 26 and 27 I made a bit of a different fold, and personally I like it better. Instead of folding to the line shown in 27/28 I folded to the "tuck" line shown in step 29. I personally think it's a better fold, and doesn't cause the envelope to bulge like you can kind of see in step 30. Also, it allowed me to make my own stationary (next page), and fold it to fit inside as is shown in step 26.

Step 27



Step 28



Step 29



Step 30



Step 31

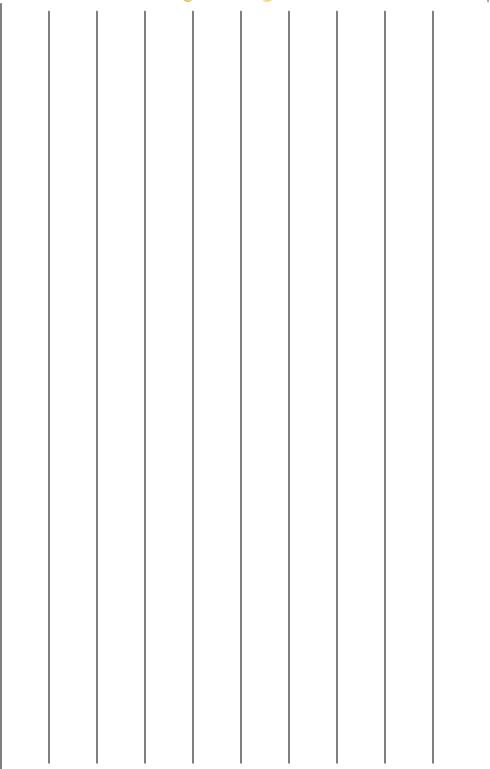
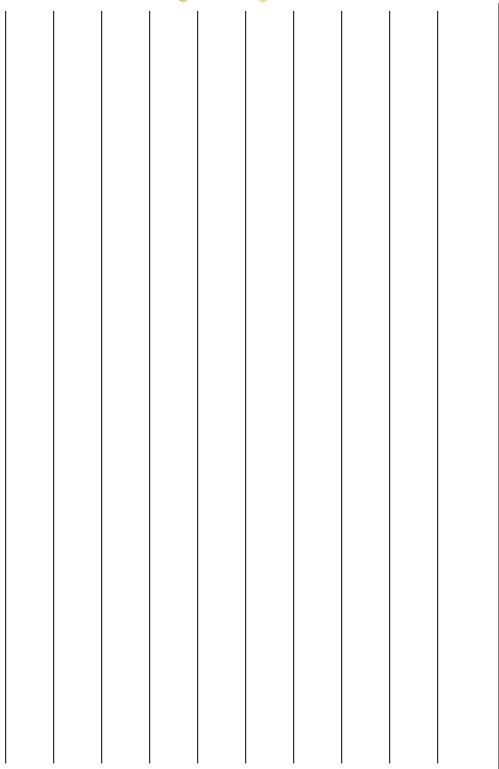
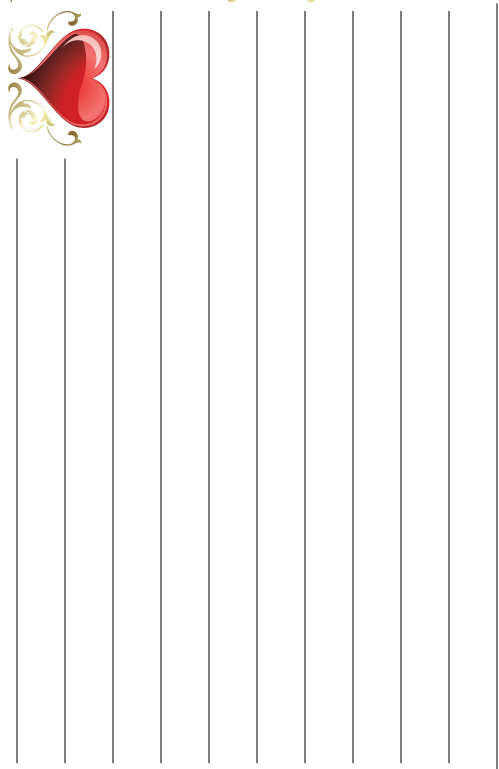
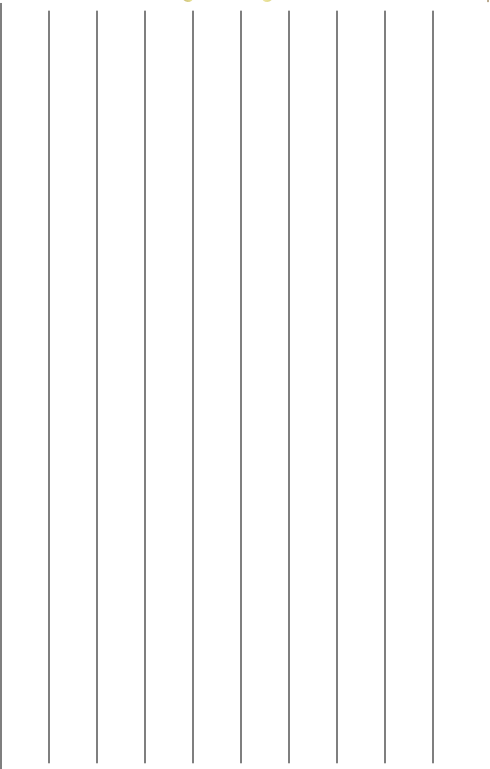
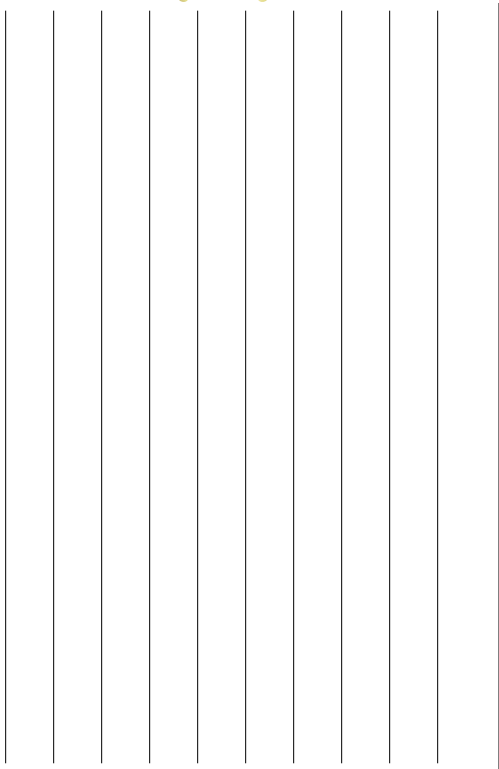
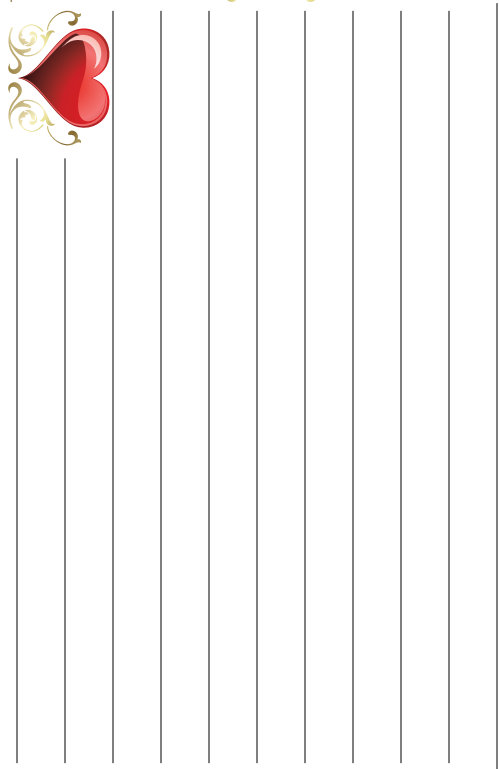
Just put your To: and From: on the back and it's ready to go!!

Step 32



Step 32 Notes:

On the next page you will find some stationery for the envelope. When you print it out, cut the page in half and you'll have 2 pages. Don't worry about using them both, that's a lot of writing. When you finish writing fold in each side about 13/16th's of an inch from the side, then fold into thirds, and slide it right in your envelope.



Valentines Sugar Cookies

Lovely cookies, just right for Valentines Day, and super easy, even if it takes a bit of time.



PREP TIME

1 d

COOK TIME

12 mins



COURSE

Dessert, Snack Time

CUISINE

American



SERVINGS

3 Dozen

INGREDIENTS

Sugar Cookies

- 2 1/4 Cup All Purpose Flour Level Cups
- 1/2 tsp Baking Powder
- 1/4 tsp Salt
- 3/4 Cup Unsalted Butter Room Temperature
- 3/4 Cup Granulated Sugar
- 1 Egg Room Temperature
- 2 tsp Vanilla Extract
- 1/4 tsp Almond Extract Optional

Royal Icing

- 3 Tbsp Egg Whites
- 1/2 tsp Vanilla Extract
- 2 Cups Powdered Sugar

INSTRUCTIONS

Sugar Cookies

1. Whisk the flour, baking powder, and salt together in a medium bowl. Set Aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter and sugar together on high until completely smooth and creamy (about 2 minutes). Add the egg,

vanilla, and almond extract (if using) and beat on high until combined (about 1 minute). Scrape down the sides and bottom of the bowl and beat again as needed to combine.

3. Add the dry ingredients to the wet ingredients and mix on low until combined. Dough will be relatively soft. If the dough seems too soft and sticky for rolling, add 1 more tablespoon flour.
4. Divide the dough into 2 equal parts. Place each portion onto a piece of lightly floured parchment paper or a lightly floured silicone baking mat. With a lightly floured rolling pin, roll the dough out to about a 1/4-inch thickness. Use more flour if the dough seems too sticky. The rolled out dough can be any shape as long as it is evenly 1/4-inch thick.
5. Lightly dust one of the rolled out doughs with flour. Place a piece of parchment paper on top (this prevents sticking). Place the second rolled out dough on top. Cover with plastic wrap or aluminum foil, then refrigerate for 1-2 hours or over night (or up to 2 days).
6. Once chilled, preheat oven to 350F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Carefully remove the top dough piece from the fridge. If it's sticking to the bottom, run your hand under it to help remove it. Using a cookie cutter, cut the dough into shapes. Re-roll the remaining dough and continue cutting until all the dough is used. Repeat with the second piece of dough.
7. Arrange the cookies on a baking sheet about 3 inches apart. Bake for 11-12 minutes, or until lightly browned around the edges. If your oven has hot spots, rotate the baking sheet half way through bake time. Allow cookies to cool on the baking sheet for 5 minutes then transfer to a wire rack to cool completely before decorating.
8. Decorate the cooled cookies, feel free to tint the icing with gel food coloring. No need to cover the decorated cookies as you wait for the icing to set.
9. Enjoy cookies right away or wait for icing to set. Plain or decorated cookies stay soft for about 5 days when covered tightly at room temperature. For longer storage, cover and refrigerate for up to 10 days. Plain or decorated cookies also freeze well for up to 4 months.

Royal Icing

1. In large bowl or stand mixer combine the egg whites and vanilla and beat until frothy.
2. Add powdered sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny.
3. Turn speed to high and beat until mixture forms stiff, glossy peaks. This should take about 5-7 minutes.
4. Transfer icing to pastry bag and pipe onto cookies.

NOTES

One thing to note, the dough is basically ready when it's kind of close to a Play-Doh consistency.

After splitting the dough into two parts, I added some red food coloring to one half and kneaded till mixed. After making the royal icing I iced the red cookies, then returned the icing back to the mixing bowl and added red food coloring before icing the white cookies for a two toned effect on both cookies.

This worked out very well and didn't change the consistency of the dough or the icing in any way. Something to note, it is important to follow the instructions on the royal icing very closely. I didn't, and mixed it a bit wrong before I realized my mistake, and I feel this made it turn out thicker than it should have, and made it a bit difficult to pipe on correctly, so just be wary of this, but it worked out well for me, and I'm sure it will work out great for you!! Good luck, and happy frosting!!

<http://mrgscookbook.com/valentines-sugar-cookies/>

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

February Holidays

February 1:

Dark Chocolate Day, Baked Alaska Day.

February 2:

Groundhog Day, Hedgehog Day, Tater Tot Day

February 3:

Carrot Cake Day, Golden Retriever Day

February 4:

World Cancer Day, Homemade Soup Day

February 5:

Weatherperson's Day, World Nutella Day

February 6:

Lame Duck Day, Pay a Compliment Day, Frozen Yogurt Day

February 7:

Send a Card to a Friend Day, Fettuccine Alfredo Day, Bubble Gum Day (first Friday)*

February 8:

Kite Flying Day, Read in the Bathtub Day

February 9:

Pizza Day

February 10:

Umbrella Day, Teddy Day

February 11:

Make a Friend Day, Don't Cry Over Spilled Milk Day

February 12:

Abraham Lincoln's Birthday

February 13:

World Radio Day, Tortellini Day

February 14:

Valentine's Day

February 15:

Gumdrop Day, Bagel Day

February 16:

Do a Grouch a Favor Day, Almond Day

February 17:

Presidents' Day (third Monday)*

February 18:

Drink Wine Day

February 19:

Chocolate Mint Day

February 20:

Love Your Pet Day, Muffin Day

February 21:

Sticky Bun Day

February 22:

World Thinking Day, Margarita Day

February 23:

Banana Bread Day

February 24:

Tortilla Chip Day

February 25:

Chocolate Covered Nut Day, Pancake Day

February 26:

Tell a Fairy Tale Day, Pistachio Day

February 27:

International Polar Bear Day, Chili Day

February 28:

Chocolate Souffle Day, Science Day

Nifty Notes

Next Month's Craft Supplies:

Green Craft Paper
Red/Orange Craft Paper
Googly Eyes
Glue and/or Glue Stick
Paint Daubers
Coffee Filter
Clothespin
Project/Craft Paint

** Keep in mind, all craft supplies listed are just suggestions. You can do the crafts however you want, or not even do them at all. For instance, the Paint Daubers listed above, could be swapped out for Markers.

Do any of the crafts how you want, it's all up to you, these are just suggestions so you can prepare for the next month.

General Notes:

- You'll notice we added more than a few things to this edition that we believe we're going to keep moving forward. We're going to try and always put next months craft supply list in this from now on, then you can be a bit more prepared for the crafts coming up.

- We also added the Holidays Page, we thought it was kinda cute and interesting, and plan to help use that list to plan the monthly activities. Next month you'll be able to see it more, and it I will make more sense.

- We've had a little bit of interest from a few people in helping us out, with both content for the activities email, and with content for the site, as well as other things related to the NLLB site. We will of course keep you posted on both.

- I know I have said this many times, in many places, but I really can't say it enough, we are nothing without you all, and the only way people learn about us is all through word of mouth, you are our best advertisement. So if you like what we do, and enjoy it, share it with your friends, and tell them to sign up and help get the word out there.

Credits

Page 2	Happy Valentines Coloring Page <i>In House - Gijoe2cool</i>
Page 3	Hearts Coloring Page www.favecrafts.com
Page 4	Loving Owls www.primarygames.com
Page 5	Heart Bear www.homemade-gifts-made-easy.com
Page 6	Coloring Tops www.shutterfly.com
Pages 7	Heart Hedge Hog Instructions www.firefliesandmudpies.com
Page 8-9	Heart Hedge Hog Template <i>In House - Gijoe2cool</i>
Page 10	Foldable Color-in Valentine <i>In House - Gijoe2cool</i>
Page 11	Valentines Word Search <i>In House - Gijoe2cool</i>
Page 12-16	Origami Heart Envelope www.origami-make.org
Page 17	Origami Heart Envelope Stationary <i>In House - Gijoe2cool</i>
Page 18-20	Valentines Sugar Cookies www.mrgscookbook.com

- We're always looking for ideas that we can put in with our activities. If you have any ideas, feel free to email 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 kiddo friendly 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 email them to recipes@mrgscookbook.com.

Shout Out/Special Thanks To:

Proofreaders:

- Jaimcca