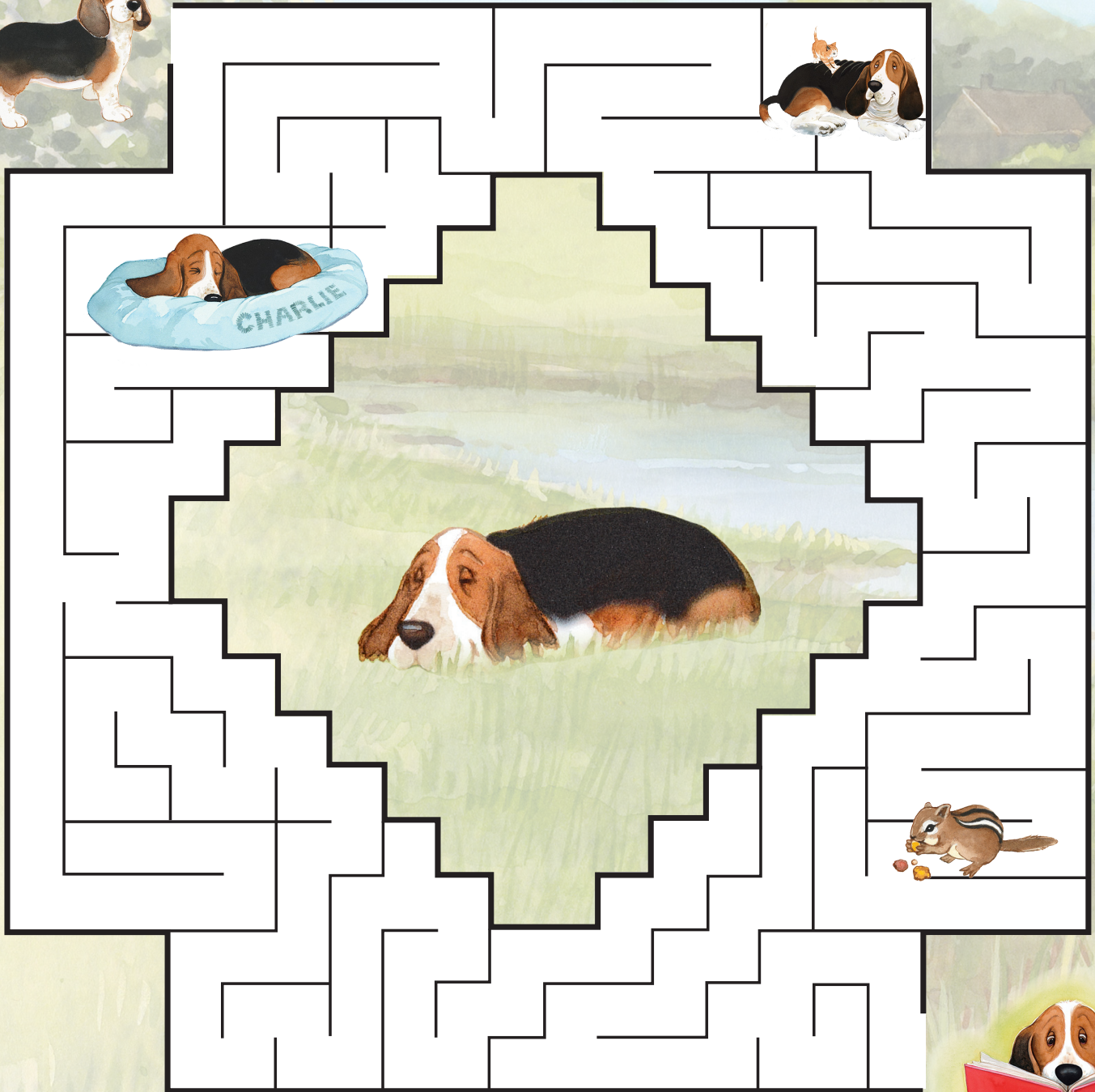


# Time for School!

Help Charlie through the maze to find his way to school.  
Make sure he doesn't stop for a nap along the way!



Start



End

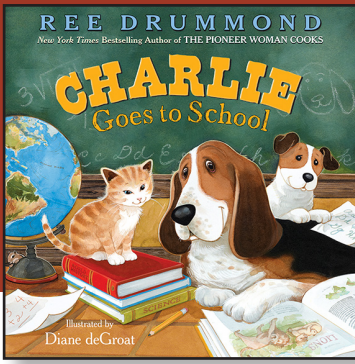


**HARPER**

An Imprint of HarperCollinsPublishers

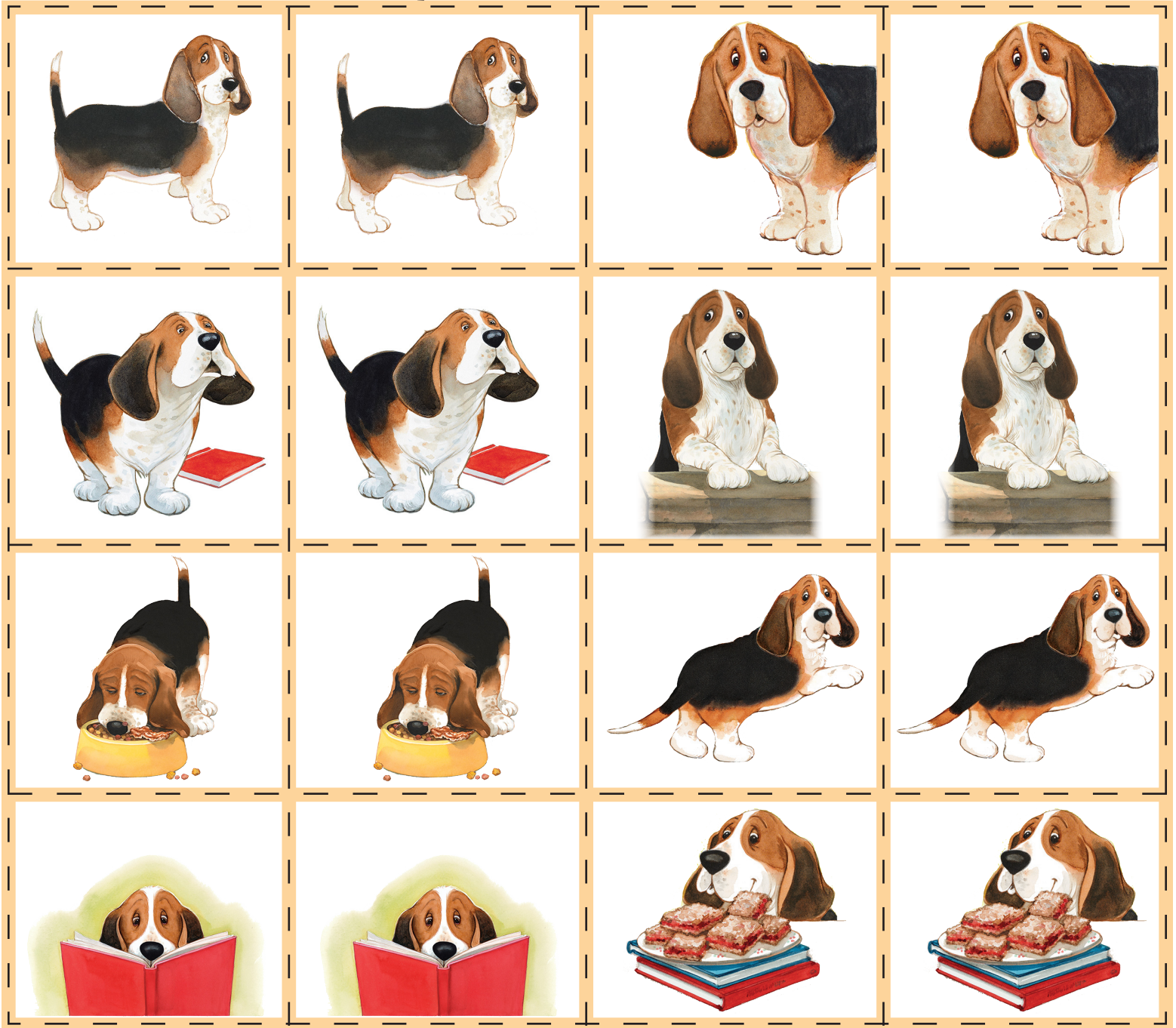
[www.harpercollinschildrens.com](http://www.harpercollinschildrens.com)

Illustrations © by Diane deGroat. Permission to reproduce and distribute this page has been granted by the copyright holder, HarperCollins Publishers. All rights reserved.



# Memory Challenge

Cut out the sixteen cards below. Spread the cards out facedown. With a friend, take turns flipping over two cards, trying to match the pictures. If you are correct, remove the two matching cards. See how many matches you can make!



**SAFETY NOTE:** When making crafts, it is important to keep safety in mind. Children should always ask permission from an adult before using scissors.

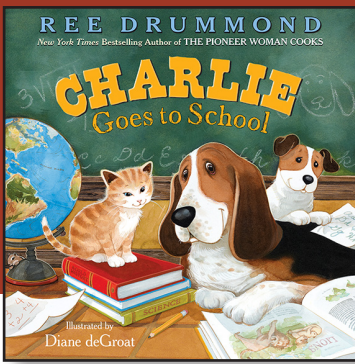
**HARPER**

An Imprint of HarperCollinsPublishers

[www.harpercollinschildrens.com](http://www.harpercollinschildrens.com)

Illustrations © by Diane deGroat. Permission to reproduce and distribute this page has been granted by the copyright holder, HarperCollins Publishers. All rights reserved.





# Charlie's Favorite Strawberry Oatmeal Bars

Makes 24 servings

Snack time is a way of life for Charlie. Here's a recipe for a healthy treat to take to school.

Be safe! Always cook with an adult. Don't touch sharp knives or hot stoves and ovens! And always wash your hands before and after cooking.

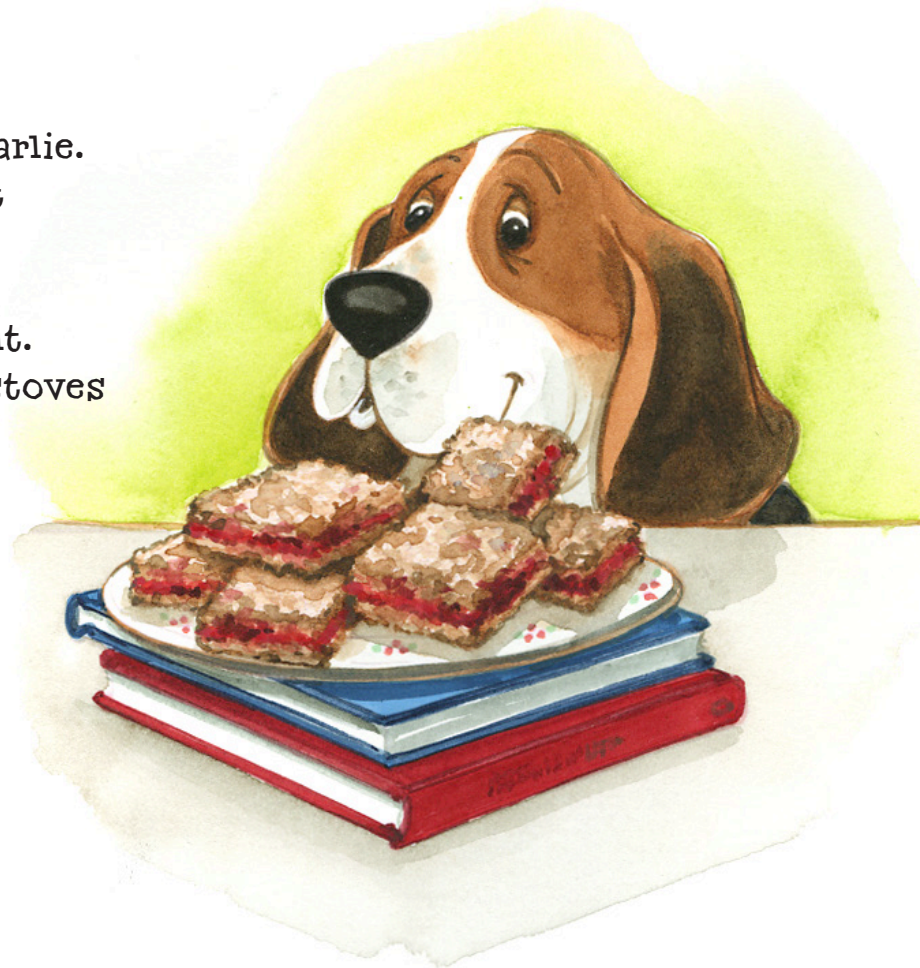
## Ingredients

- 1 $\frac{3}{4}$  sticks salted butter, cut into pieces, plus more for greasing pan
- 1 $\frac{1}{2}$  cups all-purpose flour
- 1 $\frac{1}{2}$  cups rolled oats
- 1 cup packed brown sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 (10- to 12-ounce) jar strawberry preserves

## Instructions

1. Preheat the oven to 350 degrees. Butter a 9 x 13-inch rectangular pan.
2. Mix together the butter, flour, oats, brown sugar, baking powder, and salt.
3. Press half the oat mixture into the prepared pan. Spread with the strawberry preserves.
4. Sprinkle the other half of the oat mixture over the top and pat lightly so as not to disturb the bottom layers.
5. Bake until light brown, 30 to 40 minutes. Let cool completely and then cut into squares! Serve with a glass of cold milk.

**Note:** You can use any kind of jam or preserves you like! (Apricot is delicious.)



**HARPER**

An Imprint of HarperCollinsPublishers

[www.harpercollinschildrens.com](http://www.harpercollinschildrens.com)

Illustrations © by Diane deGroat. Permission to reproduce and distribute this page has been granted by the copyright holder, HarperCollins Publishers. All rights reserved.