

Practice! Make sure your kids have the endurance and confidence to make a hike you have planned.

Gear! Appropriate shoes and clothes are important, but giving children their own backpack, binoculars, compass, camera, pedometer, GPS, maps, field guides, water bottle, first aid kit, journal to carry, walking sticks, can help with the hike inspiration!

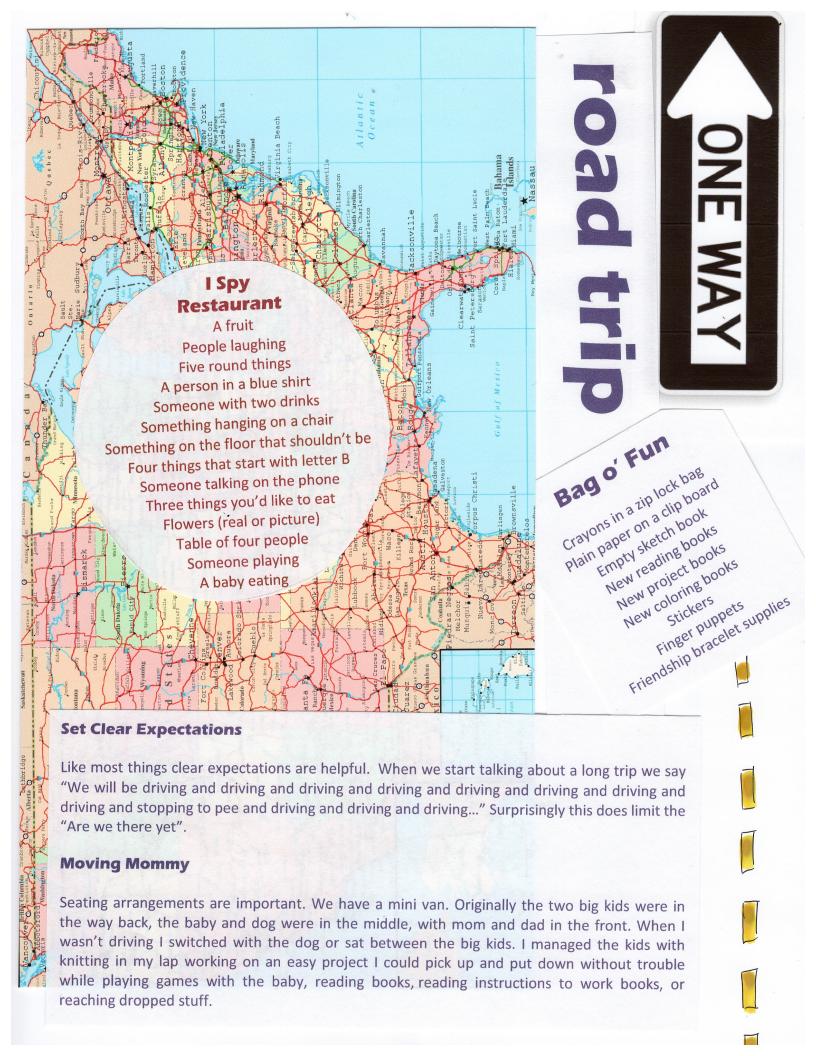
Incentives! Use snacks, letterboxing, geocaching, creating a photo album or nature guide, or a special destination (like swimming in a lake or ending with ice cream) to keep motivation high.

Role Play! Make up stories. Be adventurers looking for things. Buried Treasure. Animal Rescue. Spies. Bad Guys. Follow the Yellow Brick Road. Pretend you are the people from a video game; Temple Run is a huge theme in our hikes lately.

Landmarks! Look over a map of your route with the kids; draw your own map while on the trail or when you get home. We like to visit landmark destinations, but more so to name our own (small bridges, funny looking trees or rocks, sharp turns in the trail).



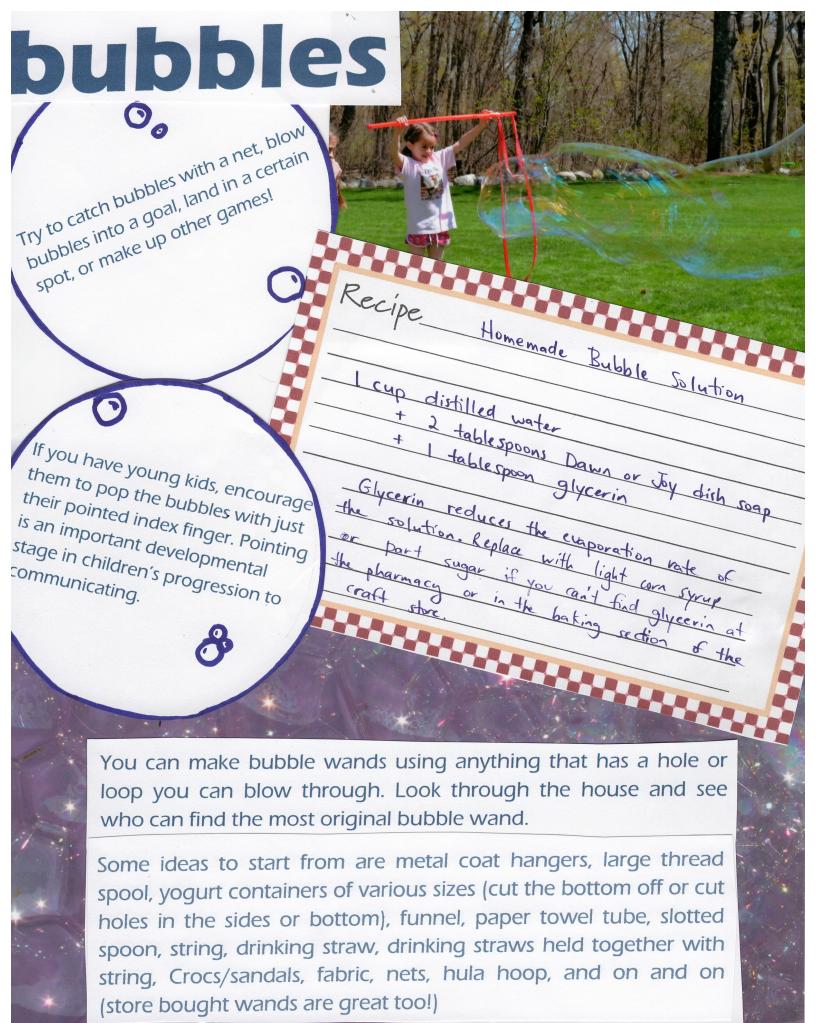


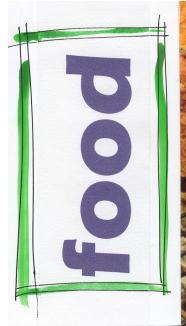






8. Being careful not to sew everything together. Sew around the entire edge of the rectangular fabric piece. Take extra care to secure the elastic inside the fabric.







Zucchini Bread

Ingredients

- 3 ¼ cup flour
- 1 ½ teaspoon salt
- 1 teaspoon nutmeg
- 2 teaspoon baking soda
- 1 teaspoon cinnamon
- 3 cups sugar
- 1 cup canola oil
- 4 eggs
- 1/3 cup water
- 2 cups grated zucchini
- 1 teaspoon lemon juice
- 1 teaspoon lemon zest

Directions

- 1. Preheat oven to 350 degrees
- In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon, and sugar.
- 3. In a separate bowl, combine oil, eggs, water, zucchini, lemon juice and lemon zest.
- 4. Mix wet ingredients with dry.
- Bake in two greased, standard loaf pans for 1 hour. Or in four small loaf pans for about 45 minutes.

POPSICLES

Molds

- Purchased molds in various sizes and shapes
- Dixie cups and wooden popsicle sticks
- Parchment paper rolled in a cone shape. Place the point of the cone into a marshmallow to prevent leaks. By wrapping about 10 rubber bands around a bread pan create a grid.
 Stick the parchment paper rolls with marshmallows into the grid for support. Pour in the liquid pop.

Recipes

- Favorite fruit juice of choice
- Favorite yogurt
- In a blender make your favorite smoothie
- Chocolate (vanilla or caramel) pudding
- Coconut milk, condensed milk, vanilla extract, and shredded pineapple
 Mix and match pour into molds in layers

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