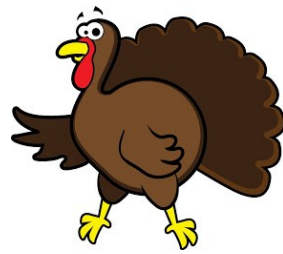


November Snack Tales



Fresh Cranberry Sauce

Ingredients:

- * One 12-ounce bag of fresh cranberries
- * 1 cup sugar
- * 1 cup water

1. Rinse cranberries under running water.
2. Combine sugar and water in a medium sauce pan. Bring to a boil.
3. Add cranberries to sauce pan, and bring to a boil again.
4. Reduce heat and cook for 10 minutes, stirring occasionally.
5. Let cool, then store in refrigerator until ready to enjoy!

Homemade Butter

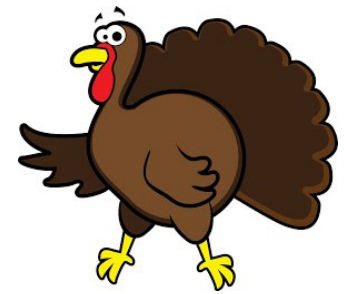
Ingredients:

- * One marble
- * Baby food jar
- * Whipping cream

1. Pour whipping cream into the empty baby food jar until about half full.
2. Place a clean marble in the jar, and tighten the lid on firmly.
3. Shake the jar until the cream inside forms a ball.
4. Pour off excess liquid, then spread on crackers or bread. Enjoy!



November Snack Tales



Books to Read Along:

A Plump and Perky Turkey by Teresa Bateman
Ten Fat Turkeys by Tony Johnston
Run, Turkey, Run! By Diane Mayr

