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**4 COOL
UPCYCLED
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APRIL FOOL'S
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WAYS TO
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APRIL 2017

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Photography by
CHRISTA RENEE

The 2017
FamilyFun
travel
awards

welcome!

A **SNEAK PEEK** AT WHAT'S HAPPENING IN THIS ISSUE



TIME FOR DESSERT!
(From top) The kids can make this no-bake chocolate-banana matzo cake from start to finish (recipe, page 55). Thanks to prepared phyllo cups and lemon curd, these raspberry tarts come together in minutes (page 32).



SWEET TALK

When your Italian grandmother lives right downstairs, you're pretty much guaranteed to develop a serious love affair with food. In our house, every holiday, every weekend, and practically every day revolved around what we were going to eat. Easter was no exception: We'd have the traditional ham with beans and potatoes—plus a side of ravioli. Coming together around the table is one of the most special parts of being a family, which is why *FamilyFun* is dedicated to bringing you the yummiest reasons to gather. This year, we're celebrating the sweet sides of Easter (page 26) and Passover (page 54) with impossible-to-resist desserts. And we even have advice for raising your own little foodie on page 42—you know, just in case you don't have your own Italian grammy to help!

LET'S BE FRIENDS!

📷 Follow me on
Insta @elizanneshaw and
I'll follow you back!



Elizabeth

Elizabeth Anne Shaw

EDITOR-IN-CHIEF



big fun

Look at this jellyfish!

We're always on the hunt for amazing crafts to share with you, and the second we found Alicia Simon's sea-creature planters, we knew we had to get them into your hands. Get the instructions for this guy (and his squid pal) on page 7. Your fam can sculpt a whole smack! (P.S. That's really what a group of jellies is called!)



#HOWWEFUN

Last month, we launched our new #HowWeFun campaign on Instagram, and we love seeing all the ways you and your family are making the most of every day. Keep tagging @familyfunmag and #HowWeFun, and watch our feed and pages for our favorite regrams! Above, art director Jennie Utschig shares one of her moments: daughter Emma and Uncle Mike making some waves!

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big fun

EXTRA-BIG IDEAS FOR YOUR EXTRA-FUN FAMILY

FISH OUT OF WATER

All it takes is imagination—and a bit of oven-bake clay—to transform a simple plant into a shimmering sea creature.

BY ALICIA SIMON PHOTOGRAPHY BY JEFF HARRIS



AIR PLANT 101

Tillandsia are easy! They get nutrients through their leaves from indirect sunlight. Weekly, submerge it in water for 15 minutes (don't soak the flowers), invert, and place in a colander to dry before rehanging.



WHAT TO DO

1. Place a piece of **parchment paper** on a **baking sheet**.

2. Roll your **clay** into a sphere the size of a Ping-Pong ball. You can also roll together two colors for a swirled effect, or mix or press in **glitter**.

3. For a squid: Press a ball of clay onto your thumb, like a lollipop, then press into a cone around it; pinch the top and sides into triangles to complete the head and fins. Press in **beads** for eyes.

For a jellyfish: Do the same, but gently shape the clay into a jellyfish head, pinch-pot style. (See photo on page 2.)

4. Once you're happy with the shape, place it opening-side down on the baking sheet. Push a **toothpick** through the top to create a hole for the fishing line. Bake the clay according to the package instructions; let cool.

5. Cut a length of **fishing line**. Thread it through the hole in the top of the planter and tie the opposite end loosely to the base of an **air plant**. Pull it all the way through so the plant nestles inside the pot. Tie a loop on the other end of the fishing wire and hang!

ALICIA SIMON IS AN ART TEACHER IN CORNWALL, NY. CHECK OUT HER ETSY SHOP AT JELLYFISHKISSES.ETSY.COM.

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WHAT'S UP IN OUR WORLD AND YOURS

finish this thought

THE SILLIEST COMPLIMENT MY CHILD HAS EVER GIVEN ME WAS...

"I'm really going to miss you after you get old and have to go live in a home."

Allison Fiecke Buffalo, MN

"Wow, Mom. I was holding my breath to eat your food, but I actually kind of like it."
From my darling 6-year-old daughter!

Adrien Robert O'Fallon, MO

"Mom, you're so squishy, like a bowl of jelly."
Said in the most genuinely loving voice ever.

Julie Nealon Congers, NY

"I love it when my mom...wears pants." She filled in this question for Mother's Day!

Lisa Wise Alvin, IL

"You're probably the best dishes doer ever, Mom!"

Annette M. Hayden, ID

When I was wearing a pair of pointy gold shoes for a party, my daughter said, "Mommy, you look like a beautiful oompa-loompa!"

Fran Grebenstein Lake Hopatcong, NJ

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Show us your projects and ideas with #howwefun.



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a second...



share

DARE^{TO}
CARE

LAUGHTER IS THE BEST MEDICINE

FamilyFun is uniting with our sister brand, *Parents*, to bring you Dare to Care, a new initiative designed not only to help kids develop humility and empathy but also to get them excited about giving back. As part of our commitment, we'll regularly share stories of everyday kids who are making a big difference. To kick off the campaign, we're thrilled to introduce you to Max Chwatko and Alex Travin—aka the Comedy Kids—two 8-year-olds from Westchester, NY, who've found a powerfully effective (and hilarious) way to help children with cancer. Check out their story below! (P.S. Do you know an amazing kid who deserves to be featured in our pages? E-mail us at letters.familyfun@meredith.com.)

How they got started

Last year, Max's sister, Scarlett, 6, was diagnosed with a brain tumor, and from day one, Max wanted to do something to help, says his mom, Robin Chwatko. So Max teamed up with his best friend, Alex, to brainstorm. "These two have always had an entrepreneurial spirit," says Alonna Travin, Alex's mom. "They're constantly cooking up business ideas." The moms were hardly surprised, then, when the boys announced: "We want to set up a fundraiser—and we're thinking *jokes*! You can tell them anywhere, they're free, and if you have a creative mind, you can make up as many as you want!"

Jokes for cancer research? Genius!

The boys knew their third-grade peers would respond to humor, so they tested the waters with Jokes for Scarlett. They charged 5 cents for each, and soon kids were bringing in loads of allowance money. School wasn't exactly the appropriate place for this, so the boys told their classmates they were organizing a booth at the farmers' market, and their moms helped make it happen. Last November, The Comedy Kids debuted at the Chappaqua market, where customers could make a donation to A Kids' Brain Tumor Cure PLGA Foundation, a locally based charity raising money for pediatric brain cancer research, in exchange for a laugh.

Their comedy inspiration

Max and Alex's routine is a combination of original one-liners and those they've found on the Internet, in books, from friends, and recently, from Alexa, Amazon's voice-activated personal assistant. Their favorite comedians? Easy! Robin Williams, Mel Brooks, Billy Eichner from *Billy on the Street*, Ellen DeGeneres, Jimmy Fallon, and Carol Burnett. Max also names his grandfather as inspiration.

What's next

The duo began fundraising in October, and by November they had raised over \$20,000 toward their \$50,000 goal...but they aren't stopping there. With the help of their parents, they've launched a website (comedykids.org) that includes a "Comedy Kids in a Box" kit with jokes, T-shirts, and instructions. Max and Alex want anyone, anywhere to raise money for the charity of their choice. Kids in Texas and Hawaii have already started their own Comedy Kids campaigns—way to go, boys!

HOW YOU CAN HELP

April is National Humor Month, and we want to flood your news feeds with laughter, while helping a great cause! **Starting March 1, film a joke video and post it to Instagram using #FamilyFunnies. Don't forget to tag us @familyfunmag, along with a friend (or two!).** Encourage them to post their own joke or donate to A Kids' Brain Tumor Cure at familyfun.comedykids.org. We'll be sharing all month long, too!

FamilyFun Weekender!

Five cool things to make and do *this* weekend!



Get *FamilyFun* delivered straight to your in-box every Friday! Our ***Weekender!*** newsletter gives you five awesome ideas for making memories with your kids. You'll never hear "I'm bored!" again! Sign up at familyfunmag.com/newsletter.

ALEX'S JOKE:

How do you drown a hipster?

In the mainstream!

MAX'S JOKE:

Why did the basketball player get arrested?

He shot the ball!



toy we love

Get the Show on the Road

Looking for a non-screen alternative to keep your kid busy? This beautiful **Vroom Vroom Car Play Mat** has pockets for each vehicle and rolls up into a compact bundle you can throw in your purse. Reinforced stitching, washable materials, and the handmade design mean it's made to last. **Ages 3 to 9 (\$56; handmadehappinessbyruth.com)**



WRITING WITHOUT RULES

Budding writers and artists will discover endless inspiration in this new book from creativity educator and *FamilyFun* contributor Emily K. Neuburger. **Journal Sparks: Fire Up Your Creativity With Spontaneous Art, Wild Writing, and Inventive Thinking** is a guide filled with writing prompts, exercises, and crafts to inspire self-expression in kids and adults alike. The book gives your thoughts a direction—it's up to you to decide where it goes from there. (\$17; amazon.com)



A Safer Social Network for Kids

The awesome Lego structures your kid builds can finally get the recognition they deserve—and from someone other than you! In the **Lego Life app**, kids and tweens can upload their creations, join challenges, and communicate with their peers using the Lego emoji keyboard.

The app is designed as an introduction to social media, with moderated content and comment sections, no shared personal information, and a strict adherence to UNICEF online child safety standards. **Ages 8 to 13 (free for iOS and Android)**

A safety message from



Everyday items can become dangerous in little hands

Keep laundry pacs away from children



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UP**



**KEEP THEM
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**KEEP THEM
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BYE-BYE, BIRDIE

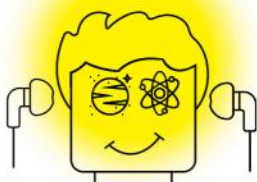
World Penguin Day coincides with the annual northern migration of penguins. Celebrate their march on April 25 with our fruity treat.

WHAT TO DO: To create four penguins, halve **two bananas**. Cut **dried apricots** into feet and a beak for each bird. In a microwave-safe bowl, melt 1 cup **semisweet chocolate chips** according to package directions. Stir in 1 Tbs. **vegetable oil**. Dip each banana into the chocolate, then place it on a parchment-lined baking sheet. Add **white chocolate-chip eyes** and use a toothpick to dab on chocolate pupils. Use more melted chocolate to attach the beaks and feet. Place the penguins in the freezer until the chocolate is set, about 25 minutes.

FamilyFun
Classic



listen up



BRAINY PODCASTS KIDS WILL LOVE

This clever crop of free podcasts sheds light on science topics for the entire family. Download a few for your next road trip, or whenever you need a little break from answering "Why is the sky blue?" We can feel our neurons making connections already.

BRAINS ON!

Kid cohosts help puzzle out life's mysteries, like why we laugh when we're tickled. The 13- to 38-minute podcasts are produced by Minnesota Public Radio News and Southern California Public Radio. **Ages 6 to 12;** brainson.org

TUMBLE SCIENCE

A science journalist and a teacher interview experts (and kids) about everything from bacteria farmers to black holes in these 12- to 17-minute segments. **Ages 6 to 12;** sciencepodcastforkids.com

QUESTION OF THE WEEK

These short podcasts from The Naked Scientists address Q's kids will love: "Why do our stomachs grumble?" and "Did the cavemen have names?" **Ages 8 and up;** thenakedscientists.com

LET'S GET poppin'

Create an indoor camping adventure for the whole family. With a few simple ingredients inspired by **Orville Redenbacher's Gourmet Popping Corn**, spend quality time with your kids bringing the outdoors in.



PITCH A tent

No campground is complete without a tent. Use a few chairs and drape a large sheet or blanket over the top to form a tent-like structure.



COZY campfire

Plug in and pile up a string of lights, circle it with stones and put twigs on top to build a flameless campfire. Make a cozy place to sit near the campfire with sleeping bags and pillows.



gather ROUND

Share ghost stories or read by flashlight while passing around a bowl of **Orville Redenbacher's Gourmet Popping Corn** with the delicious taste of real butter to keep the snackers in your family satisfied.

Share your family **#OrvilleMoment** and discover more snack ideas at Orville.com/recipes



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Every box is bursting with fun.

create

COOL THINGS TO MAKE AND DO TOGETHER

CATCH SOME RAYS

BY ANN LEWIS PHOTOGRAPHY BY RYAN CLINE

See simple shapes in a new light with this project that plays with color and form. Clean your work surface and have everyone wash their hands—it's easy to leave fingerprints if hands are sticky! Trace shapes on the back of **gel transparency sheets** (find them on Amazon), then cut them out (leave the backing on). Have kids arrange them on **white paper**, showing them how layering colors creates new hues. Once they're happy with the design, remove backing from a **self-adhesive laminating sheet** and place it sticky-side up next to the paper. Remove tissue from gel sheets; carefully place each piece on the laminate. Layer another laminating sheet on top. Use a **ruler** to smooth out any air bubbles. Cut the suncatcher into a circle, then **punch** a hole at the top and hang with **yarn**.

TAKE FLIGHT

**Celebrate Earth Day
on April 22 with these
cute and clever ideas to
recycle cardboard tubes.**

BY JODI LEVINE PHOTOGRAPHY BY BIZ JONES

BUNCH OF BUTTERFLIES

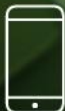
Paint, snip, and glue—
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Turn to page 23 for
instructions.

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Sweet Cake Stand

Elevate your treats for your next party!

WHAT YOU'LL NEED

- Corrugated cardboard
- 2 toilet-paper tubes
- Hot glue
- Gesso (optional, for brighter color)
- Craft paint
- Edge punch (or pinking shears)
- Colored cardstock (or ribbon)
- Adhesive dots

1. Cut out a 12-inch, 9-inch, and 5-inch circle from the cardboard (an adult's job). Lightly mark the center of each disc, measuring out from the center point to each of the four sides to make sure the distance is equal. Place a tube at the center of each circle and trace around it with a pencil (you'll need to do this on both sides of the 12-inch disc).

2. Starting with the 5-inch base, trace the outline with hot glue (an adult's job), then place the tube on top and add extra glue around the seam. Attach the bottom of the 12-inch disc to the top of tube. Repeat these steps to attach the 9-inch circle on top.

3. If desired, gesso the whole stand; let dry. Then coat with one to two layers of paint.

4. To add trim: Cut the cardstock into 1-inch-wide strips until you have enough to cover the edges of the 12-inch and 9-inch rounds. You have a few possibilities to add a decorative edge: Use an edge punch (as shown), cut a scalloped trim using pinking shears on one side, or use a piece of ribbon. Attach to the circles with adhesive dots. For the base, cut a ¾-inch-wide strip of cardstock or ribbon to cover the edge and attach with adhesive dots.



Jewelry Holder

Show off accessories and clear your dresser top too.

WHAT YOU'LL NEED

- 3 paper-towel tubes
- Felt (about 2 feet)
- Pinking shears
- Double-stick tape
- Screw punch (find it on Amazon)
- Ribbon
- Skewer
- Command Velcro strips

1. Cut paper tubes to desired length (ours were 6½ inches long). Cut two pieces of felt large enough to wrap around each tube, adding an extra ½ inch to the length. Cut a third piece of felt the same width, but at least 2½ inches longer for the earring organizer.

2. Add a few rows of double-stick tape to a tube and roll the felt around it to cover, letting the felt edge overlap (this is the back). Repeat for the other two. (The third tube will have the earring-holder overhang.)

3. Lightly mark dots for earring holes (ours were 1 inch apart) on the overhang, then punch out using a screw punch.

4. Mark two centered spots for ribbon at the top and bottom of two tubes, and only on the top of the earring-holder tube. Cut a slit at each mark with a craft knife (an adult's job).

5. Cut two pieces of ribbon to the total height of your organizer, plus 6 inches, and knot each at one end. Use a skewer to push each ribbon up through the slit of the earring tube. Knot each 2 inches above slit, then push through the second tube and knot again. Push through the third, then tie the ends together. To keep the organizer in place once it's hung, use Command Velcro strips attached to the back of each tube.

Pet Phone Stand

Little friends help you go hands-free as you FaceTime with Grandma!

WHAT YOU'LL NEED

- Templates (find them at familyfunmag.com/printables)
- Toilet-paper tubes
- Gesso (optional, for brighter color)
- Craft paint

1. Cut out the template, wrap it around the tube, and trace. Cut out the shape.

2. If desired, coat with gesso; let dry. Paint a color; let dry. Add the features and let dry.



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FamilyFun funfinder

FUN FINDS FROM OUR ADVERTISERS



FROM PAGE 18

Butterfly Bunch

Just wing it! No one will believe this wall art is made from toilet-paper tubes.

WHAT YOU'LL NEED

- Toilet- and/or paper-towel tubes
- Gesso (optional, for brighter color)
- Craft paint
- Hot-glue gun or adhesive dots
- Poster putty

1. If desired, prime tubes inside and out with gesso; let dry. Then paint; let dry completely.

2. Flatten the tubes and use scissors to cut them into slices. For a large butterfly, you'll need five 5/8-inch-wide slices. For a small butterfly, you'll need two 1/2-inch-wide slices and one 3/4-inch-wide slice (eyeball it).

3. To construct the small butterfly: Fold two 1/2-inch-wide slices in half; unfold. Add a dot of hot glue (an adult's job) to the inside center of each and refold to make a set of wings. Glue the two sets of wings to the sides of the 3/4-inch-wide "body."

4. To construct a large butterfly: Add a dot of glue to the inside center of one of the 5/8-inch slices and squish it together to make a "body." Add a dot of glue to the flat side and press on another slice for a wing, as shown. Repeat for other three wings.

5. To assemble into artwork: Arrange the butterflies on the floor first; use poster putty to attach them to the wall.



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April 15

Children's Museum of Houston

April 30

Chicago Children's Museum

Find additional dates and locations at
kidsfoodfestival.com

GOOD EGGS

Grow way-cool crystal geodes with just a few household basics.

BY CURIOUS JANE PHOTOGRAPHY BY BIZ JONES

the project

WHAT YOU'LL NEED

- Eggs
- Egg dye (optional)
- Craft glue
- Epsom salt
- Food coloring
- Toothpicks

1. Help kids crack an egg at the narrow end and carefully widen the opening to the size of a quarter. Empty into a bowl; repeat with more eggs. (Save the yolks and make a scramble or frittata for lunch!)


2. Set shells in a bowl of hot water to rinse. Then show kids how to gently rub their thumb on the inside to loosen and remove the membrane (there may be two layers). Turn the shells over on a towel to dry. If desired, dye them before the next step (follow instructions on the box); let dry.

3. Set the shells inside the carton. Brush the entire inside with a thin layer of glue and dust with Epsom salt (this will act as a starter crystal). Let dry completely (a few hours).

4. Boil 1 cup water and remove from heat (an adult's job). Slowly add $\frac{1}{2}$ cup Epsom salt and stir until it's dissolved. Continue stirring in small amounts of salt (a tablespoon or two at a time but no more than $\frac{1}{2}$ cup) until it no longer dissolves, then STOP. You've made a super-saturated solution! It should be thick but not slushy.

BONUS FUN

Have your child experiment with other soluble solids, like sugar, baking soda, or table salt—does she get the same result?



5. Carefully pour the solution into your shells with a small ladle, filling to the top. Add a drop of food coloring to each egg, and stir gently with a toothpick. Place your shells somewhere safe and at room temperature.

8. Check your eggs daily. If you find a thin, hard, jagged layer forming on the surface, gently break it up with a toothpick (allowing the water to evaporate). After a few days, all the water will evaporate, leaving colorful geodes behind!

the lesson

Geodes are small rock cavities lined with crystals or minerals. They form through sedimentation, a process in which particles (solute) are suspended in fluid (solvent) and then accumulate. (Here, the Epsom salt is the solute, and the water is the solvent.) The salt particles fuse together because the water is so saturated, forming crystals as the water evaporates.

MEET CURIOUS JANE

Founded in 2009, Curious Jane runs summer programs, birthday parties, and workshops that teach girls ages 6 to 11 about science, design, and engineering through project-based work in New York City. They publish a magazine too! Check them out: curiousjanecamp.com.

SPRING FLING!

**Give your Easter celebration a twist
with an adorable dessert party—cute
crafts and decorations included!**

RECIPES & FOOD STYLING BY JOY HOWARD
PHOTOGRAPHY BY RYAN LIEBE
PROP STYLING BY STEPHANIE HANES



LEAFY GREENS

The secret to this beauty? Painted parchment paper! Get the instructions on page 29.





1

EASTER-GRASS BOWL

Don't be surprised if your bunnies make a bunch of these! Inflate a medium-size **balloon** and lightly tape it, tied-side down, on top of a **mug**. Brush on four thick coats of **Mod Podge** around the balloon, letting each dry slightly. Brush on another coat, then apply strands of **paper Easter grass** over the surface, leaving some ends loose. Keep adding layers until the balloon is covered. Let dry about 1 hour; when the glue has set but is still pliable, remove the balloon from its base, pop it, and discard. Flip your bowl inside out, and let dry.



2. SPRING WREATH

The kids can make this leafy number from start to finish. Lay out several sheets of **white parchment paper**; brush a different shade of **green acrylic paint** on each sheet. Once dry, coat a couple with **Mod Podge Gloss**; let dry. Use our **leaf templates** (available at familyfunmag.com/printables) to create the greenery. Gather three leaves at a time, and attach to a **foam wreath** (ours was 13½ inches) with **straight pins**. Keep layering the bundles until your wreath is full and lush. To make the flowers: Flatten seven **mini cupcake liners** and fold each into a small triangle. Round off the top with scissors and open. For the leaf base, repeat with a **full-size liner** but trim it about ¾ inch from the point. Layer the liners and squeeze them together. Attach to the wreath with a straight pin. Repeat for each flower.

2

3. LAMB PURSE

This is the perfect *baa-g* for little ones—and you can make it with a baby bib, felt, hot glue, and yarn. Start with a white **tie-on bib** (ours was about 6 inches across); trace the outline onto two pieces of **white felt** to create the backing. Cut out and set felt pieces aside. Cut out shapes for the eyes, nose, and mouth from **black and pink felt**; attach to the center of the bib with **hot glue** (an adult's job). For the "wool," cut 8- to 10-inch lengths of **white yarn**; wrap around two fingers to make loops. Dot the ends and one side with hot glue and press around the face. Cut out ears from white and pink felt. Glue to the back of the bib. Glue the end of one tie to the opposite side to make a handle; snip off the other. Glue on both backing pieces to the bib, making sure to leave an opening at the top.

3



4

4. EASTER-EGG BOUNCY BALLS

These favors will keep your little guests hoppin'! To make them, simply wrap **rubber bands** around a **papier-mâché egg** (available at craft stores) in a crisscross pattern. Keep adding bands until all the gaps are covered. Wrap contrasting bands around the middle for stripes!



**MINI STRAWBERRY SCONES
WITH ORANGE GLAZE**

**CHOCOLATE
BUNNY CUTOUTS**

CARROT-PATCH RUNNER

You'll use this sweet table topper for years. Just start with a plain **white runner** and stamp on carrots with **fabric paint**. To make the stamp, use our **carrot template** at familyfunmag.com/printables. Trace onto **craft foam** and cut out. Glue onto a small block of **wood** or sturdy cardboard. Attach **green pom-pom trim** with **hot glue** (an adult's job).

**RASPBERRY-LEMON
MINI TARTS**



**MINI COCONUT
LAYER CAKES**

**RASPBERRY-LIME
PARTY PUNCH**

Mini Strawberry Scones With Orange Glaze

ACTIVE TIME: 30 MIN. ♦ TOTAL TIME: 45 MIN.
♦ MAKES 2 DOZEN SCONES

FOR THE SCONES

- 2 cups all-purpose flour
- $\frac{1}{4}$ tsp. salt
- 2 tsp. baking powder
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup (1 stick) cold butter, diced
- 1 cup strawberries, chopped
- $\frac{1}{2}$ cup plus 2 Tbs. heavy cream

FOR THE ORANGE GLAZE

- $1\frac{1}{2}$ cups confectioners' sugar
- $\frac{1}{4}$ tsp. orange zest
- 3 Tbs. fresh-squeezed orange juice
- $\frac{1}{4}$ tsp. vanilla

1. Heat oven to 350°F and line two baking sheets with parchment paper. In a large bowl, stir together flour, salt, baking powder, baking soda, and sugar. Use a pastry cutter to incorporate the butter until it's in pea-size pieces.
2. Stir in strawberries, then stir in heavy cream. Gently work the dough with your hands until it holds together (it will be slightly dry). If the dough is too dry, add more cream one Tbs. at a time.
3. Turn the dough out onto a floured surface. Dust your hands with flour and gently knead a few more times. Pat into a $\frac{1}{2}$ -inch-thick rectangle. Use a $1\frac{1}{2}$ -inch round cookie cutter to cut the dough; space the rounds 2 inches apart on the baking sheet.
4. Place baking sheets in the refrigerator for 10 minutes. Bake until golden brown, turning halfway through, about 12 minutes. Let cool.
5. Stir together all the ingredients for the icing. Drizzle it over the scones, then allow the icing to set before serving.

Chocolate Bunny Cutouts

ACTIVE TIME 1 HR. ♦ TOTAL TIME 1 HR. 20 MIN.
♦ MAKES ABOUT 2 DOZEN COOKIES

- 1 cup butter
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ tsp. vanilla
- 2 cups all-purpose flour
- $\frac{3}{4}$ cup cocoa powder
- Pinch salt
- 4 striped fruit strips
- 1 cup chocolate frosting
- 24 jelly beans

1. In a large bowl with a mixer on medium speed, cream the butter and sugar. Add egg and vanilla and mix to

incorporate. In a small bowl, sift together flour, cocoa powder, and salt. Gradually add it to the butter mixture and blend until a soft dough forms.

2. Roll the dough into a ball and flatten it into an 8-inch circle between two sheets of parchment. Chill about 30 minutes.
3. Meanwhile, make the bows. For each one, snip a $1\frac{1}{2}$ -inch piece of striped fruit-strip candy. Snip another narrow piece, then wrap it around the center of the larger one.
4. Heat oven to 350°F and line two cookie sheets with parchment paper. Roll out the dough between two sheets of parchment to $\frac{1}{4}$ -inch thickness. Remove the top sheet, and use a bunny-shaped cookie cutter to cut the dough; space them 2 inches apart on the cookie sheet. (Fold over one ear if you like!) Gather and reroll the dough. If it becomes too soft, place it in the freezer for 10 minutes.
5. Bake the cookies until they are firm and slightly crisp, about 12 minutes. Let cool. Place the frosting in a zip-top bag and snip off a corner. To decorate each cookie, pipe on two chocolate eyes, then use more frosting to attach a jelly-bean nose and a fruit-strip bow as shown.

Raspberry-Lemon Mini Tarts

ACTIVE TIME: 15 MIN. ♦ TOTAL TIME: 20 MIN.
♦ MAKES 15 TARTS

- 1 (1.9 oz.) package mini phyllo cups
- $\frac{3}{4}$ cup fresh raspberries
- $\frac{1}{2}$ cup heavy whipping cream
- 1 Tbs. powdered sugar
- $\frac{1}{4}$ tsp. vanilla extract
- $\frac{3}{4}$ cup prepared lemon curd

1. Bake phyllo cups according to package directions. Let cool.
2. Set aside 15 raspberries. Place the remainder in a bowl and gently mash. Add cream, then beat on medium-low until soft peaks form. Add sugar and vanilla and whip until fluffy.
3. Fill each phyllo cup two-thirds full with lemon curd. Top with a generous dollop of the whipped cream and a reserved raspberry. Refrigerate until ready to serve.

Mini Coconut Layer Cakes

ACTIVE TIME: 40 MIN. ♦ TOTAL TIME: 1 HR. 10 MIN. ♦ MAKES ABOUT 16 CAKES

FOR THE CAKE

- 1 cup (2 sticks) unsalted butter, softened, plus more for coating the pan
- $2\frac{1}{4}$ cups cake flour
- 2 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ cups granulated sugar

- 3 eggs, room temperature
- $\frac{3}{4}$ tsp. vanilla extract
- 1 tsp. coconut extract
- 1 cup coconut milk, divided

FOR THE FROSTING AND DECORATING

- $\frac{1}{2}$ cup shredded coconut
- 1 (8 oz.) package cream cheese, room temperature
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, room temperature
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ tsp. coconut extract
- 2 cups confectioners' sugar

1. Heat oven to 350°F. Coat a large, rimmed baking sheet with butter. Cover the bottom with parchment paper.
2. In a small bowl, whisk together cake flour, baking powder, and salt. Set aside. In a large bowl, cream the butter and sugar. Add eggs, one at a time, blending after each addition. Blend in the vanilla and coconut extracts.
3. Add one third of the coconut milk to the batter and blend. Add one third of the flour mixture and blend well. Continue alternating between the milk and the flour mixture until all ingredients have been incorporated into the batter.
4. Pour batter into the prepared baking sheet and spread evenly. Bake until golden brown and a toothpick comes out clean, about 25 minutes. Let cool completely. Leave the oven on.
5. While the cake cools, toast coconut flakes on a baking sheet in the oven until golden, stirring halfway through, about 6 minutes. Transfer to a plate to cool.
6. Beat cream cheese, butter, vanilla, and coconut extract on medium until smooth. Gradually add confectioners' sugar and blend until creamy.
7. Use a $1\frac{1}{2}$ -inch round cookie cutter to cut 32 rounds. To assemble, generously top a cake round with frosting. Add another cake layer, then top with frosting and a sprinkle of toasted coconut.

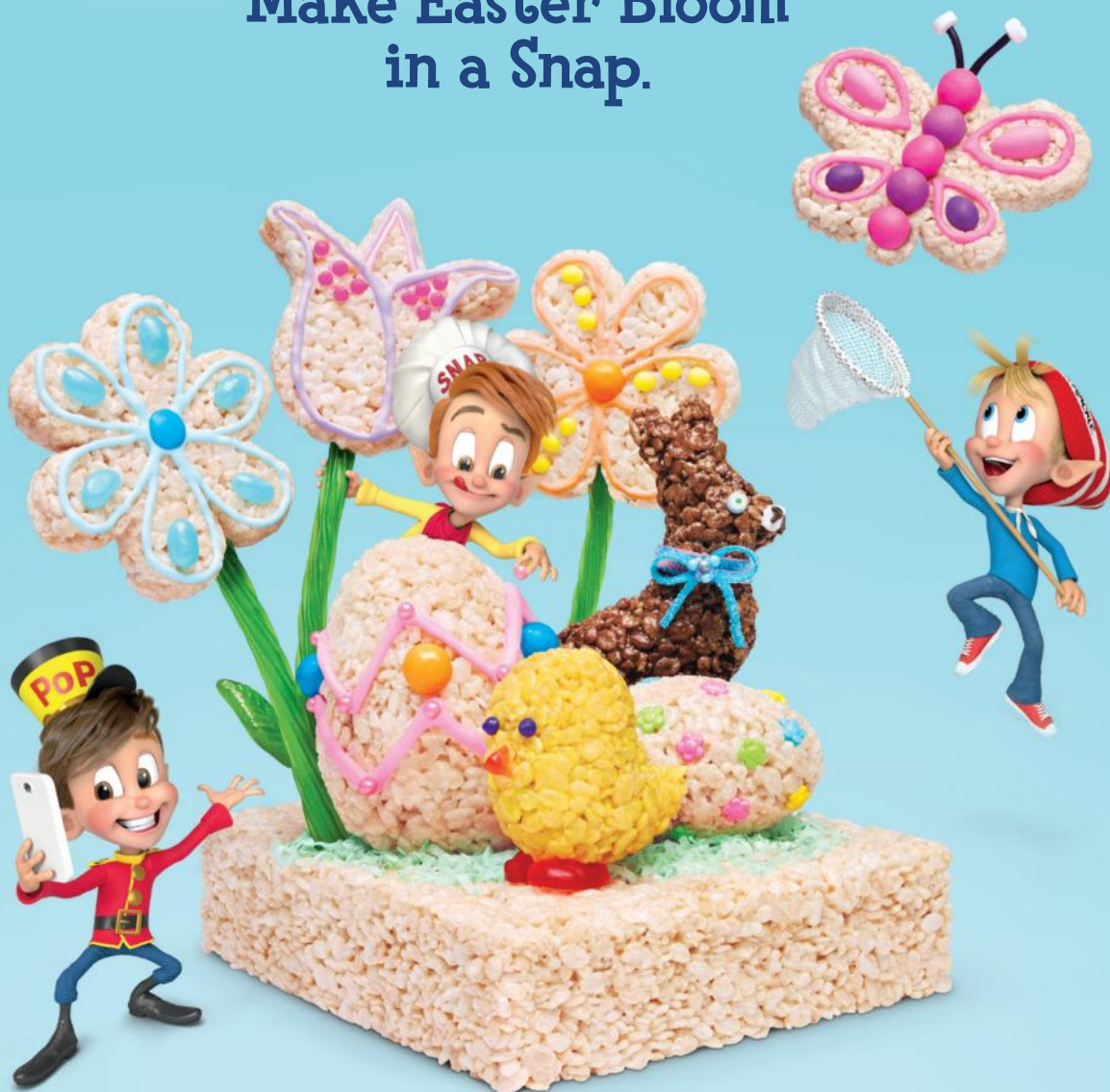
Raspberry-Lime Party Punch

ACTIVE TIME: 10 MIN. ♦ TOTAL TIME: 10 MIN.
♦ MAKES ABOUT 18 SERVINGS

- 1 (59 oz.) bottle limeade
- 1 (2 liter) bottle ginger ale, divided
- 1 (6 oz.) carton raspberry sherbet
- 1 cup fresh raspberries
- 1 star fruit, thinly sliced and seeded
- 1 kiwi, peeled and thinly sliced

1. In a large punch bowl, stir together limeade and half the ginger ale. Add large scoops of sherbet to the punch bowl. Slowly pour in the remaining ginger ale and garnish with fruit. Serve immediately.

Make Easter Bloom in a Snap.



Visit Rice Krispies on Pinterest
for more fun and easy ideas.

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Sabotage the toothpaste.

Dig some toothpaste out with a cotton swab; set aside on a tissue. While squeezing the sides of tube, dab a squirt of yellow mustard onto open end; gently release sides to suck the mustard into tube. Pat reserved toothpaste over top and replace lid.

Play with their pants.

Find the pair your child is most likely to put on in the morning (look on the floor!), then stitch the bottoms closed or close them up with a safety pin or two. *What the...?!*

Make trick cookies.

This is a good prank to try on filling lickers: Pop open a sandwich cookie, sprinkle the inside generously with salt, then replace the top. Adding this treat to a lunch box? Head off disappointment by putting some fresh cookies beneath.

FOOL ME ONCE

We know that as parents, you're not busy working or folding laundry or taking everyone to the dentist. You've got *lots* of time to plan perfect pranks. LOL, April Fool's! But seriously, we've got your back with this batch of super-easy gotchas to play on your unsuspecting kids.

BY CATHERINE NEWMAN

AAAAAA-CHOOOOO!

Drippy noses, scratchy throats, and watery eyes are right around the corner. Here, moms and docs help you fight back with their top tips.

"No outdoor clothes in the bedroom! If kids sit on their bed in their play clothes, the pollen falls onto the covers, and they'll suffer all night."

Mary Ellen Renna, M.D.

pediatrician in Jericho, NY, and author of
10 Steps to Almost Perfect Parenting

"My son always wears a baseball cap outside so the pollen doesn't settle in his hair and then fall into his eyes."

Janice Schulman

mom of three, Huntington, NY

"If you know from testing—or last season's symptoms—that your kid suffers from allergies, start medicine in advance. Nose sprays are great, but they really work best after two weeks of using them."

Brian Schroer, M.D.

pediatric allergist
at The Cleveland Clinic

"Serve your child local honey. You have to make sure it's made in your county, as close to your home as possible, so he is ingesting local pollen. Over time, he may become less sensitive to it. I give my son a swig three times a day, and more often when the season is bad."

Brooke Bomar

mother of three,
Durham, NC

POUCHES GET AN UPGRADE

Think pouches are for toddlers? Not anymore. While you weren't looking, they matured right along with your kids. But will the grade-school set like them? We had kids taste-test 'em to find out.



**Mamma Chia
Chia Squeeze
Vitality Snack**

(\$10 for six
3.5-oz. pouches)

"It's like a smoothie. What's that bumpy stuff in there?" asked one enthusiastic tester. Those bumps are omega-, protein-, and fiber-packed chia seeds—and the added texture didn't bother a single child.



**Munk Pack
Oatmeal Fruit
Squeeze**

(\$15 for six
4.2-oz. pouches)

Our kids gushed over this oatmeal-based pouch. "It's like breakfast. I love it!" said one. "It's kinda lumpy, but I like it. Can I have more?" asked another. Try all five flavors of these gluten-free pouches.



**Shine
Organics**

(\$6 for
four 4.22-oz.
pouches)

After sucking down the omega- and vitamin C-packed Elevate, which contains wheatgrass, chia, turmeric, mango, carrot, and more, one tester boldly declared that this was the very best of all the squeezers—ever. (These pouches were big mom faves too!)



**Fruit Me Up!
BOOST**

(\$4 for
four 3.2-oz.
pouches)

Kids can choose from traditional flavors like Peaches & Cream or something different, such as antioxidant-laden Citrus, Honey & Green Tea, which stole the show with its lemony-honey bite. "I don't think I've tasted anything like this before," said one tester.

COLUMN BY HOLLY PEVZNER

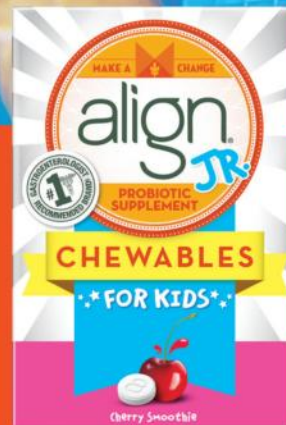
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‡ Among doctors and gastroenterologists who recommended a brand of probiotic in AlphaImpactRx 2016 survey



THROW LIKE A PRO

It's baseball season! Teach your kids how to get the ball to the base with these tips from Nicholas Caringi, Little League International senior director of operations and education in Williamsport, PA.

Step 1

In the beginning, stand with just a few feet between you and your child. Slowly begin moving back as he gets more comfortable throwing and catching.

Step 2

Have your child hold the baseball in the hand he writes with, and place his index and middle fingers on top of the ball, and the thumb underneath. The baseball glove goes on the opposite hand.

Step 3

Have him stand sideways, with the shoulder of the arm holding the glove facing forward. To start, he should hold the ball inside the glove in front of his chest. Then bring the ball back behind him in a circular motion, down past his leg and up and over his head, releasing the ball as his arm is passing his head and falling forward.

Step 4

When you throw the ball back to your child, encourage him to hold the glove open out in front of him. At the same time, he should always watch the ball in the air and move his glove to where he sees it going.

Step 5

Move around—catch isn't a stationary game! Have fun with it, tossing balls to your child's left and right. Mix it up with grounders and pop-ups too. Variety will keep it fresh!



Q&A

Q: My child is prone to tummy aches. Will probiotics help?

A: They're worth a try, says Kent Williams, M.D., a pediatric gastroenterologist at Nationwide Children's Hospital in Columbus, OH. "We have some evidence that probiotics—the good bacteria that help keep the gut healthy—can improve symptoms and may even prevent antibiotic-related diarrhea, infectious diarrhea, and abdominal pain," he explains. "Plus, there's very little risk in giving probiotics to otherwise healthy children." Talk to your pediatrician to rule out any other medical issues first. If you get the go-ahead, choose an OTC brand made for kids and follow the dosing instructions on the package, usually 5 to 10 billion CFUs (colony-forming units, which refers to the number of bacteria per dose) a day. "We're just beginning to understand how bacteria interact with the gut and affect the immune system, but for some children, probiotics may be a nice, easy remedy," adds Dr. Williams.

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*See pouch for complete nutritional information.

HOW TO MAKE DOGGY FRIENDS

Dogs are *kid's* best friend! But to get these BFFs together, children need to learn safe get-to-know-Fido rules.

1. Ask permission. "Teach your child to always stand back and ask before petting a dog," says Bobbie Bhambree, the director of pet behavior at North Shore Animal League America in Port Washington, NY.

2. Show you're friendly. Reaching out can startle a dog. Instead, your child should offer an open palm a couple of inches away from her own body, allowing the pooch to approach and sniff.

3. Pat smartly. "Once the dog warms up to you, gently stroke it under the chin," says Bhambree. "The dog can see where your hand is, which makes him more comfortable."

4. Think like a dog. Ask your child: "If you were eating or sleeping, would you be happy if your brother started poking you?"

5. Play fetch with two balls. As soon as the dog brings one back, have your child show it the other. "The dog will drop the one in his mouth to catch the new one. Then your child can safely pick it up," says Bhambree.



MINDFULNESS FOR KIDS

Most kids don't know the definition of "mindfulness," but they sure know what "pause" means. (Thanks, Netflix!) Enter: *A World of Pausabilities: An Exercise in Mindfulness*, by Frank J. Sileo, Ph.D. (Magination Press; \$16). With its sweet illustrations and simple rhyming, kids 4 to 8 learn how to recalibrate a sour mood by hitting their own pause button and tuning in to things like the texture of food, the warm sun on their cheeks, or the way they feel when they relax. There's also a section that teaches grown-ups how to encourage pauses. For instance, if your child struggles with homework, remind him he can take a break mid-assignment. Say: "Don't forget you can step away and splash some cool water on your face, paying attention to how the water feels."



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RAISE A FOODIE

Make your baby's first bites more than just a sweet milestone.

BY STEPHANIE WOOD

Starting solids used to be a predictable rite of passage. The conventional wisdom was to begin with bland white-rice cereal thinned to a milky texture. Then you move on to single-ingredient purees offered in a specific order: vegetables first so your baby wouldn't develop a sweet tooth, followed by fruits, then meat. All this while avoiding allergens and scouting for possible reactions, and steering clear of any sort of seasoning. No wonder kids became picky eaters! Recent research may inspire parents to rethink this approach, however. "Studies show that it doesn't matter which foods you introduce first, and including options like eggs and peanut butter can actually *decrease* your child's risk for allergies," says Jenna Helwig, food editor of our sister brand, *Parents*, and author of *Real Baby Food*. (New American Academy of Pediatrics guidelines, in fact, actually recommend giving

peanut protein to infants with an increased risk for allergies. Talk to your doc about them!) "Plus, if you add more flavor to your baby's meals, he might be more likely to enjoy fruits and vegetables when he's older. You're training your baby's taste buds to be more adventurous." Helwig can attest to the success of this method: Her daughter, Rosa, now 10, was eating smoked trout and steamed mussels as a preschooler, and her favorite lunch these days is a kale salad seasoned with lots of garlic, salt, pepper, and Parmesan cheese. We asked Helwig to share her best tips for setting babies on a path to loving good-for-you foods.

6 MONTHS

Launch your baby's eating career with single-ingredient starter purees. Once he gets used to a food, add a pinch of powdered seasoning. (Try ginger in an apple puree, or turmeric on cauliflower!)

7 MONTHS

Once your baby handles purees well, add a little texture with mashed banana or avocado. And set up some puree playdates: Blends like zucchini and lentil, broccoli and chicken, or peaches and spinach are great starters.

8 TO 12 MONTHS

Chunky is the name of the game! If you're buying, move to "stage 3" or "hearty" combos. If you're making your own, mash the food less and less. Offer more complex flavors too, such as curried cauliflower, or beets and yogurt with dill.

12 MONTHS AND OLDER

Everything you're eating now should go on your child's tray too. Take advantage of his ravenous appetite at breakfast—he'll be more open to trying new things. Offer twists on classics: sausage and quinoa hash, or cornmeal pancakes with grated zucchini.



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YOUR KID CAN BE A MONEY WHIZ

4 Playful Ways to Teach Financial Sense

BY BETH KOBLINER

We don't have to tell you it's important to teach your children basic money skills. The big stumbling block is *how* to do it. Unlike helping a kid learn to ride a bike or make a PB&J, talking about money isn't second (or even third) nature for most of us. In fact, polls show that parents feel more at ease discussing sex or drugs. Why? Many adults don't think they know enough about managing it themselves. Yet research shows that parents are the number one influence on a child's

financial behavior. That's part of the reason I wrote my latest book, *Make Your Kid a Money Genius (Even If You're Not)*. I've worked as a financial-literacy advocate and author for 30 years, and even got to serve on President Obama's Advisory Council on Financial Capability. There I dove into all the latest research and began to conceptualize easy, down-to-earth strategies for helping kids learn the financial facts of life. Here are a few of my favorites.

PAY IT FORWARD

The most important financial habit of all might be giving back, so here's a way to offer your child an incentive to be charitable—a concept he can understand as young as age 4. Start by talking your child through why we all need to give, and how even a few dollars can make a big difference to someone in need. Then announce your matching offer: For every quarter your kid saves for charity, you'll put in a quarter of your own. Research together organizations known for using small amounts of cash to do big things for a greater impact. For example, try Heifer International (heifer.org), a nonprofit that donates farm animals and supplies around the world. Your child can buy a flock of chicks to help support a family for just \$20, for instance. Or go local: Make a donation to a nearby animal shelter, or to help pay medical costs of someone in your community who's ill.

BUTTERFLY EFFECT

Of all the valuable money skills you can teach 4- and 5-year-olds, delayed gratification may be the most critical. It's the key skill adults need to exercise smart spending, saving, and investing for the long haul. For kids, there's no more magical way to develop the necessary patience than with a simple, affordable butterfly hatchery. It takes a little planning to set it up, and then you have to wait about a month for caterpillars to become chrysalides and then fluttering monarchs—an eternity to a kid this age.

Along the way, your child will have to carry out simple tasks—stocking the enclosure with fresh food, keeping the place moist, and cleaning up the frass (that's caterpillar poop to novices). To celebrate each stage of development, agree to put a dollar in a jar so your child watches her savings grow along with her future butterfly.

EASY AS PIE

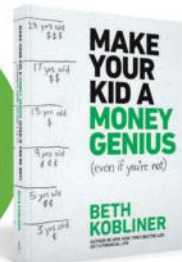
Nothing motivates kids (or adults) to learn quite like dessert! This activity teaches children ages 6 and up how to draw up and execute a budget—skills that'll be valuable later in life. First, visit your local bakery and price a whole pie (apple, blueberry, peach—whatever calls out to your kid's sweet tooth). Now, the challenge: Can he bake the same treat for less? Head to the grocery store, armed with a recipe, to price each ingredient. If the total comes in under the bakery price, get cooking. If not, you'll have to comparison-shop—can he find a less expensive vanilla extract?—until you hit on a way to do it for less.

VERY INTERESTING

Benjamin Franklin had it half right: A penny saved is actually more than a penny earned, if you stash it in an interest-bearing account. Compounding interest is a cornerstone of personal finance: Not only does our invested money earn interest, its interest earns interest as well. Kids 7 and older will get this if you give them a concrete example—and what's more concrete than free money? Since savings accounts these days fetch a measly 1 percent at most, demonstrate the principle with an exaggerated rate: 100 percent. Start by giving your child a penny. Each day after, pay him interest equaling the amount he already has: On day two, give him one more penny, bringing his total to two cents; on day three, give him two more. Stop on day 11, unless you're willing to part with serious cash. By then, that penny will have grown to \$10.24—all thanks to compounding interest. ♦

Check out this book!

Beth Kobliner's book, *Make Your Kid a Money Genius (Even If You're Not)* (Simon & Schuster, \$20), is full of advice for teaching financial know-how.



DISCOVER TOGETHER

Widen your kid's worldview with the latest travel reads.

BY RACHAEL ANN MARE PHOTOGRAPHY BY PETER ARDITO

Atlas of Miniature Adventures

by Emily Hawkins

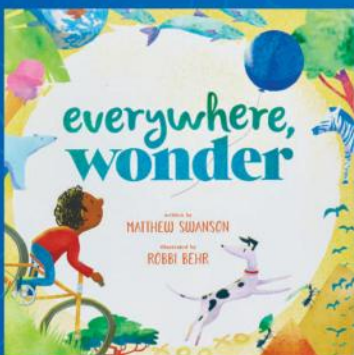
Check out the world's mini wonders, from what might be the world's smallest primate to a wee fairy castle at Chicago's Museum of Science and Industry. Use maps to locate tiny finds around the globe, and dig deeper with "close-up" articles. Perfect for little ones obsessed with all things pocket-size. **Ages 6 to 9, Wide Eyed Editions; \$10**



Everywhere, Wonder

by Matthew Swanson

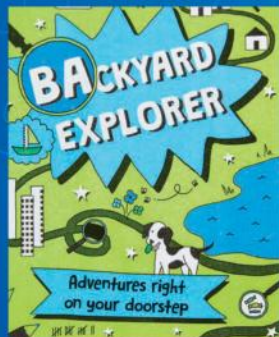
A young boy's imaginary journey takes him to the pyramids of Egypt, the wilds of Kenya, and even the moon. As his mind meanders through places foreign and familiar, he uncovers the extraordinary in the ordinary, finding something to be curious about no matter where he is. **Ages 3 to 7, Macmillan; \$18**



Backyard Explorer

by Lonely Planet Kids

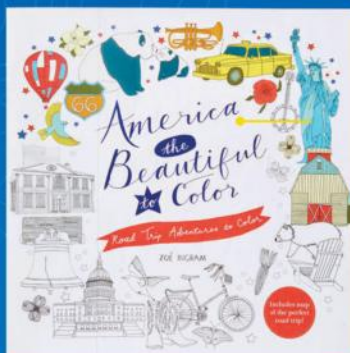
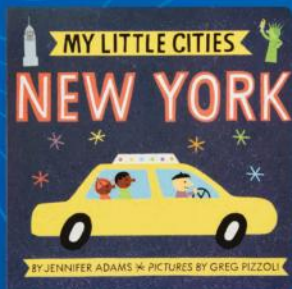
Think your backyard is too boring for an adventure? This fill-in journal will change your mind. Designed to get kids looking with a sharper eye, it asks questions such as, "Is your nearest park big and beautiful or dull and disappointing?" Plus, it gives prompts to get them writing and drawing. **Ages 5 to 8, Lonely Planet Kids; \$13**



My Little Cities, New York

by Jennifer Adams

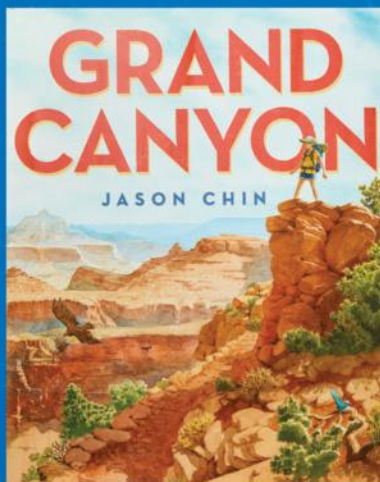
Take a whirlwind tour of the city! Easy-to-follow text and adorable illustrations introduce babies and toddlers to the Big Apple. A quick reference index at the back gives more info on each landmark. (*My Little Cities, London* is also available; more titles are planned.) **Ages birth to 2, Chronicle; \$10**



America the Beautiful to Color: Road Trip Adventures to Color

by Zoë Ingram

Get their hands busy coloring intricate fill-in scenes from all over the country. Choose an iconic place or event you're on the way to see or have just seen, whether it's the Statue of Liberty, Yellowstone, San Francisco trolleys, or hot-air balloons over New Mexico. **Ages 4 and up, HarperCollins; \$16**



Grand Canyon

by Jason Chin

Learn all about one of the most popular travel destinations in the United States before visiting. Simple, kid-friendly text describes how the canyon was formed and what you'll see if you hike it. Plus, discover fun facts about the plants and animals you'll find there. **Ages 7 to 12, Roaring Brook Press; \$20**



National Geographic Kids Ultimate Explorer Guide

by Nancy Honovich

Budding scientists interested in land, sea, and sky will learn what it takes to be a real-life explorer as they unearth mummies, encounter wild animals, travel to space, and more. Up-close, two-page profiles of working scientists (including a marine biologist, a volcanologist, and an infectious-disease ecologist) offer advice to kids who are considering following the same path. **Ages 8 to 12, National Geographic Kids; \$15**

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'WICH

MEGA MUFFULETTA,
P. 52



CRAFT

Elevate the humble sandwich to supper status with these flavor-packed ideas that will make you a dinner wizard!

**RECIPES & FOOD STYLING BY JOY HOWARD
PHOTOGRAPHY BY RYAN LIEBE**

**FRENCH DIP WITH
GARLICKY MAYO
AND CARAMELIZED
ONION GRAVY, P. 52**



HOT TOPIC

These sweet 'n' savory sammies are perfect with a bowl of tomato soup. Yum!

GRILLED CHEESE WITH BACON AND FIG JAM

Grilled Cheese With Bacon and Fig Jam

ACTIVE TIME 15 MIN. ♦ TOTAL TIME 30 MIN.
MAKES 4 SANDWICHES

INGREDIENTS

- 6 slices thick-cut bacon
- 8 thick slices sourdough bread
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, softened
- 4 Tbs. fig jam, divided
- 8 thick slices (about 6 oz.) sharp cheddar
- Tomato soup, for serving

1. Heat oven to 400°F. Arrange bacon on a foil-lined baking sheet and cook until crisp, about 20 minutes. Transfer to a paper-towel-lined plate to drain. Once bacon is cool, break each piece in half. Reduce oven heat to 225°F, and get out a baking sheet.

2. While bacon cooks, begin assembling sandwiches. Generously spread one side of each bread slice with butter. Flip half of the slices and spread the other side with 1 Tbs. jam.

3. Warm a large, heavy skillet over medium heat. Place two of the butter-only slices butter-side down in the pan. Layer each with 2 slices cheese and 3 pieces bacon, then top with a jam-and-butter slice, jam-side down. Grill the sandwiches until golden brown on both sides, about 3 minutes per side. Transfer sandwiches to baking sheet, and place in oven to keep warm. Repeat assembly and grilling steps with remaining ingredients. Serve with tomato soup.

PER SERVING (NOT INCLUDING SOUP): 555 CALORIES; 21g PROTEIN; 34g FAT (18g SAT. FAT); 41g CARBS; 1g FIBER; 12g SUGAR; 1,006mg SODIUM

Tuna Melts With Spinach Slaw

ACTIVE TIME 15 MIN. ♦ TOTAL TIME 20 MIN. ♦ MAKES 5 SERVINGS

INGREDIENTS

- 1 Tbs. olive oil
- 2 tsp. red wine vinegar
- Half a Roma tomato, seeded and finely diced
- $1\frac{1}{2}$ cups stemmed and thinly sliced spinach
- 1 demi baguette, sliced lengthwise
- $\frac{1}{2}$ cup plus 2 Tbs. mayonnaise, divided
- 2 cans (5 oz. each) low-sodium chunk light tuna packed in water
- 2 tsp. Dijon mustard
- 1 large shallot, finely chopped (about 4 tsp.)
- 1 Tbs. chopped fresh dill
- 2 Tbs. finely chopped roasted red bell pepper
- 1 stalk celery, chopped
- $\frac{1}{4}$ tsp. pepper
- Salt (optional)
- 1 cup shredded cheddar
- Sweet potato fries, for serving

1. Warm broiler on low with a rack 6 inches from heat. In a small bowl, whisk together olive oil and vinegar. Toss diced tomatoes and spinach with oil-and-vinegar dressing. Set aside.

2. Arrange baguette halves, cut-side up, on a baking sheet, and spread each with 1 Tbs. mayonnaise. Set aside.

3. In a medium bowl, stir together tuna, mustard, shallot, dill, red bell pepper, celery, pepper, and remaining $\frac{1}{2}$ cup mayonnaise. Taste and season with salt if desired.

4. Spread half the tuna mixture on each baguette half; top with cheese. Broil until cheese is melted, about 3 minutes. Scatter the salad over the baguette. Slice and serve immediately, with sweet potato fries.

PER SERVING (NOT INCLUDING FRIES): 368 CALORIES; 21g PROTEIN; 26g FAT (7g SAT. FAT); 14g CARBS; 1g FIBER; 1g SUGAR; 605mg SODIUM

TUNA
MELTS
WITH
SPINACH
SLAW





**VEGGIE
SLOPPY JOE**

Veggie Sloppy Joe

ACTIVE TIME 15 MIN. ♦ TOTAL TIME 45 MIN.
MAKES 4 SANDWICHES

INGREDIENTS

- 1 cup lentils
- 2 Tbs. olive oil
- 1 medium onion (about 1 cup), diced
- 1 stalk celery, finely chopped
- ½ cup finely diced green bell pepper
- 3 cloves garlic, minced
- 2 Tbs. dark brown sugar
- 3 Tbs. tomato paste
- 2 cans (8 oz. each) tomato sauce
- 1 Tbs. soy sauce
- 2 tsp. white wine vinegar
- 1 tsp. mustard powder
- ¾ tsp. smoked paprika
- ¼ tsp. pepper
- ¼ tsp. salt (optional)
- 4 potato buns

Pasta salad, for serving

1. Place lentils in a pot and cover with 2 inches of water. Bring to a boil, then reduce heat and simmer covered for 20 minutes. Drain and set aside.
2. In a large pot over medium heat, warm the oil. Cook onion, celery, and bell pepper until lightly browned, about 10 minutes. Add the garlic and cook 1 minute. Stir in remaining ingredients and lentils. Simmer until thickened, about 10 minutes.
3. Toast buns cut-side up in the oven. Assemble sandwiches, and serve immediately with pasta salad.

PER SERVING (NOT INCLUDING PASTA): 512 CALORIES; 21g PROTEIN; 10g FAT (2g SAT. FAT); 87g CARBS; 11g FIBER; 20g SUGAR; 1,198mg SODIUM

FROM PAGE 48

Mega Muffuletta

ACTIVE TIME 10 MIN. ♦ TOTAL TIME 10 MIN.
MAKES 8 SERVINGS

INGREDIENTS

- 1 (8- to 10-inch) soft round Italian loaf, halved crosswise
- ¼ cup olive oil plus more for brushing
- 1 Tbs. red wine vinegar
- ¾ tsp. dried oregano
- 1 clove garlic, minced
- 1 cup (8½-oz. jar) coarsely chopped green olives
- ½ cup finely chopped sundried tomatoes
- ¼ lb. sliced mortadella
- ¼ lb. sliced ham
- ¼ lb. sliced hard salami
- 4 slices provolone
- ¼ lb. fresh mozzarella, sliced

Coleslaw, for serving

1. Lay bread cut-side up on a work surface; brush both sides generously with olive oil. In a small bowl, whisk together olive oil, vinegar, oregano, and garlic. Add olives and sundried tomatoes, and stir to coat.
2. Layer deli slices and cheese on the bottom half of loaf. Spoon on the olive salad (you may have some left over), and cover with the top half of the loaf. Slice into eight pieces, and serve with coleslaw.

PER SERVING (NOT INCLUDING COLESLAW): 445 CALORIES; 18g PROTEIN; 27g FAT (8g SAT. FAT); 33g CARBS; 3g FIBER; 4g SUGAR; 1,314mg SODIUM

FROM PAGE 49

French Dip With Garlicky Mayo and Caramelized Onion Gravy

ACTIVE TIME 50 MIN. ♦ TOTAL TIME 50 MIN.
MAKES 4 SANDWICHES

INGREDIENTS

For mayonnaise

- 1 clove garlic, minced
- ½ cup mayonnaise

For onions and gravy

- 3 Tbs. butter, divided
- 2 Tbs. olive oil
- 4 large onions, sliced crosswise
- ½ tsp. sugar
- ½ tsp. salt, divided
- 3 cloves garlic, minced
- 3 Tbs. flour
- 3 cups beef broth
- 1 Tbs. Worcestershire sauce
- ¼ tsp. black pepper

For sandwiches

- 4 hoagie rolls
- 1 lb. thinly sliced roast beef
- 4 slices provolone cheese (optional)

Green salad, for serving

1. In a small bowl, stir together garlic and mayonnaise. Cover and refrigerate to let flavors meld.
2. In a large skillet over medium heat, warm 1 Tbs. butter and the olive oil until melted and bubbly. Add onions and cook undisturbed for 8 minutes. Add the sugar and ¼ tsp. salt, and continue cooking, stirring occasionally, until dark amber and caramelized, about 25 minutes. Transfer onions to a plate and reserve the pan. Chop 2 Tbs. of the prepared onions.
3. In the same pan over medium heat, melt the remaining 2 Tbs. butter. Add the garlic and chopped onions, and cook until fragrant, about 1 minute. Whisk in the flour until well blended. Slowly pour in the broth, whisking constantly until combined. Bring mixture to a simmer and let cook until slightly thickened, about 4 minutes. Stir in Worcestershire sauce, pepper, and remaining ¼ tsp. salt.
4. While gravy cooks, toast rolls cut-side up in the oven, about 1 minute. To assemble each sandwich, spread garlic mayo on half a roll. Dip one fourth of roast beef and one fourth of onions in gravy, and place in the roll with cheese, if desired. Serve immediately with gravy for dipping and a green salad.

PER SERVING (NOT INCLUDING SALAD): 780 CALORIES; 40g PROTEIN; 44g FAT (12g SAT. FAT); 58g CARBS; 5g FIBER; 11g SUGAR; 1,866mg SODIUM

PROP STYLING BY PAIGE HICKS

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Country Crock[®] Simply Sautéed Vegetables
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Cook Time: 8 minutes

Ingredients

3 tbsp. Country Crock[®], divided
4 1/2 cups assorted cut-up fresh vegetables
1 small onion, chopped
1/2 tsp. dried Italian seasoning

Directions

MELT 2 tablespoons Country Crock[®] in skillet over medium-high heat.
SAUTÉ vegetables, onion & Italian seasoning until veggies are crisp and tender.
TOP with remaining tablespoon of Country Crock[®] and serve! Makes 4 servings.



MATZO MAGIC

You don't have to be Jewish to enjoy this Passover staple! We've built three sweet treats around the kid-friendly unleavened bread.

BY AMY KRITZER PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI



Matzo Chocolate-Banana Layer Cake

Let them assemble—and eat!—this so-easy, no-bake dessert.

MAKES 8 SERVINGS

- 1 cup cold heavy whipping cream**
- 2 Tbs. powdered sugar**
(Make sure it's kosher for Passover if you're observing the holiday.)
- ½ tsp. vanilla extract**
- 12 oz. semisweet chocolate**
- 3 pieces matzo**
- 3–4 large bananas, sliced**
- 2 oz. chopped pecans**

1. First, make the whipped cream. In a large bowl, whip cream with a hand or stand mixer until soft peaks form. Add powdered sugar and vanilla, and beat until you have stiff peaks, being careful not to overmix.

2. Melt the chocolate in a double boiler or in a microwave in 30-second increments until melted. Cool slightly.

3. Have the kids place one piece of matzo on a large plate or platter and spread with a layer of chocolate. Top with a layer of bananas and spread with half the whipped cream. Top with another piece of matzo, a layer of chocolate, a layer of bananas, and the remaining whipped cream. Top with one more piece of matzo, a layer of chocolate, and a sprinkle of pecans.

4. Chill the cake in the refrigerator for at least one hour before serving. (You can make it up to 6 hours ahead.)

A Quick History

THE HOLIDAY

of Passover honors the Jewish Exodus from Egypt, and it's rich with tradition and symbolism. One of the most well-known practices is to avoid eating leavened bread during the seven- or eight-day (depending on the branch of Judaism) event.

WHY?

When the Egyptian Pharaoh freed the Jews from slavery, they were in such a hurry to escape that they did not wait for their dough to rise—and matzo was born. Made with only flour and water and baked quickly, this flatbread symbolizes humility. According to religious history, the Jewish nation relied on it—along with their faith in God—for sustenance as they traveled through the desert to the Promised Land.



Matzo Brei With Berries and Caramel

This scrambled-egg-and-matzo concoction is a traditional Passover breakfast, but we've sweetened it up for any time of day.

MAKES 2 LARGE OR 4 SMALL PANCAKES

FOR THE CARAMEL

- ½ cup sugar**
- 3 Tbs. unsalted butter**
- ¼ cup heavy whipping cream**

FOR THE MATZO BREI

- 4 eggs**
- 2 Tbs. sugar**
- ½ tsp. kosher salt**
- 4 pieces matzo, broken into 1-inch pieces**
- 4 Tbs. butter, divided**
- ½ cup Greek yogurt**
- ½ cup fresh berries**
- A few sprigs mint**

1. Make the caramel: Melt the sugar on medium-low heat in a small heavy-bottomed saucepan, stirring continuously until light brown. Add the butter and stir in to melt. The mixture will bubble

a little. Add the cream, raise heat to medium high, and bring to a boil for 30 to 60 seconds. Set aside to cool. The caramel will thicken as it cools.

2. Make the matzo brei: In a large bowl, help the kids whisk together the eggs, sugar, and salt. Place the matzo in a colander and run it under warm water for 15 seconds to soften. Drain well and fold into the egg mixture.

3. Melt 2 Tbs. butter in a large nonstick pan over medium heat. Spoon half of mixture to form one large pancake or two smaller pancakes. Cook one side for 2 to 3 minutes until golden. Then flip and cook the other side for 2 more minutes or until done. Repeat with remaining butter and mixture.

4. Have the kids top the matzo with Greek yogurt, berries, mint, and caramel sauce. Serve immediately.



Matzo Crunch Bites

Matzo balls aren't just for soup! Kids will get a kick out of rolling and dipping the dough.

MAKES ABOUT 20

- 1 cup dates, pits removed**
- ½ cup almond butter**
- ¼ tsp. kosher salt**
- 1½ pieces matzo**

For coating: sweetened shredded coconut, cocoa powder, powdered sugar, or finely chopped almonds

- 1.** In a food processor, process the dates until pureed.
- 2.** Add almond butter and salt. Blend.
- 3.** Break matzo into pieces, add to food processor, and pulse just until combined. The dough should still be a little chunky.
- 4.** Have kids roll dough into balls and then dip them in the coating of their choice.
- 5.** Chill 1 hour; serve. Leftovers keep in the refrigerator up to three days.

AMY KRITZER founded the blog *What Jew Wanna Eat*, and she is the author of *Sweet Noshings* and the owner of *ModernTribe.com*. In her spare time, she likes theme parties and glitter.



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dinosaurs. They're made with
100% white meat chicken.**

**Keep it real.
Keep it Tyson.**



A CLEAN SWEEP

If the house is a post-winter mess, enlist the kids to help you with the cleaning and organizing. Follow this plan to turn clutter busting into a family affair.

BY AYN-MONIQUE KLAHRE PHOTOGRAPHY BY JEFF HARRIS

1. START SMALL.

Your family has only so much time and energy, so don't try to organize the whole house in a day. Target the areas where you'll get the biggest payoff (the toy bin, an overflowing clothes closet) and give your kids clearly defined tasks (put toys they don't want in one bin, too-small clothing in another) to keep everyone on track. You'll limit meltdowns and the whole crew will end up feeling more accomplished, says Kate Varness of Green Light Organizing and Coaching in Peoria, IL. And if it doesn't all get done, that's okay! Stay positive, praise the kids for helping, and work it in monthly going forward so clutter doesn't build up.

2. GIVE EVERYTHING A HOME.

You're still going to have to remind them to pick up, but having a place for everything means that kids know where toys and belongings go when you ask them to clean up, says Amanda Titchenal of Organize with Amanda in Orange County, CA. That way, they can pick up without your supervision. Involve your child when deciding where her toys should be stored, then label the shelves, bins, or baskets with pictures or words (depending on her age). It's also a helpful reminder when someone else is watching your kids. They can't pull a fast one when, say, Grandma's in charge, and it keeps their routine consistent, which is key to developing long-term tidy habits.

3. DO GOOD WHILE YOU'RE AT IT.

When kids pass on their belongings to others in need, decluttering becomes an exercise in kindness, says Nadine Levy of Management 180 in Calabasas, CA. Explain why giving to others is important, emphasizing that some people don't have basic essentials or toys of their own. Work together to research where to donate specific items, like taking old towels and blankets to an animal shelter or toys to The Salvation Army or Goodwill, says Tonia Tomlin of Sorted Out in Plano, TX. If you can, bring donations directly to the

person or organization that will be using it. The more connection you and your children have to your stuff's next owner, the easier it is to let it go.

4. MAKE IT FUN!

When the job becomes a game, it goes faster and feels less like work! Quick bursts of tidying up means you don't have hours of heavy organizing later. So give it a little life: Crank up the stereo or set a timer to race against, suggests Levy. You can also reward your kids with points for how many items they discard, donate, or put away. Then, when they reach a certain amount, let them cash

them in for a small prize. Anything you can do to motivate the kids will make you all happy (we're not above using treats to lure them in!).

5. ACQUIRE LESS.

Gifts are great, but try to shift everyone's attitude away from getting and toward doing. Encourage your kids to ask for experiences, like a trip to a museum or dinner out with Grandma, instead of tangible presents, says Varness. The memories made will be priceless—and far better than a toy they could outgrow in a few months. Plus, the less you bring in, the less you'll have to move out!



“When the job becomes a game, it goes faster!”

smile

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Tiffany Filippi
Vallejo, CA

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Robinson**
Pittsburgh

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WHAT'S YOUR DREAM GIRLS' TRIP?

BON VOYAGE

Stash these minis in your travel bag and you'll be ready for anything.

BY SHANNON M. BAUER
PHOTOGRAPHY BY JEFF HARRIS



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1. Pinch Provisions Airplane Mode Travel Kit has 18 essentials. \$26; pinchprovisions.com

2. Pack a Sephora Collection Far & Away Silicone Travel Tube for all your lotion-y needs. \$6; sephora.com

3. FujiFilm Instax Mini 8 is instant photo gratification. \$70; bestbuy.com

4. The Sephora Collection Mini Deluxe Charcoal Antibacterial Brush Set packs in six to choose from. \$42; sephora.com

5. No need to pack bulky jars: Take a **Nügg Beauty Face Mask** pod. \$4 each; nuggbeauty.com

6. The Busy B Family Travel Wallet holds six passports. £18 (\$23 at press-time exchange rate); busyb.co.uk

7. This fave cleanser is now TSA-approved: **Garnier SkinActive Micellar Cleansing Water**. \$4; garnierusa.com



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BEAUTY TIP

Using a toning shampoo will prevent brassiness. We can vouch for **Davines Alchemic Shampoo** (\$25.50; davines.com).

TO DYE FOR

The candy-colored hair trend? You can totally rock it too! Our tips and tricks show you how to *really* have fun with your look.

BY SHANNON M. BAUER



TRY IT FOR A DAY

Washable color is a great way to dip a toe into the mermaid waters. **L'Oréal Technique Liquid Chalk** (\$8; sallybeauty.com) requires no pre-lightening, and it rinses out with shampoo. Start with one streak near your face to see how you like it.



DO IT PART-TIME

Looking for something more permanent but with the ability to opt out? Dye an under-layer of your hair at home with the **Splat Complete Color Kit in Lusty Lavender** (\$11; ulta.com). The process is goof-proof—and you can show off your hue only when your hair is pulled up or back.



GO BOLD

Swap your usual highlights for brights! First, lighten to a pale blond so the streaks are vibrant and last longer, says Andréa Talbot, senior colorist at Shampoo Avenue B in New York City. Whenever you lighten the hair, it gets drier, so consider adding a deep-conditioning treatment to your routine. Try the **R+Co Pre-Shampoo Treatment Mask** once a week (\$29; randco.com).

MAKE ANY COLOR LAST

You spent money and time to get your strands the perfect shade, so purchasing products to maintain it is a no-brainer.

According to Talbot, shampooing is the enemy of color-treated hair. On days you aren't cleansing, use a cap in the shower, such as the **eSalon Everlasting Locks Style Saving Shower Cap** (\$14; esalon.com), to prevent hair from getting wet. Dry shampoo will be your beauty BFF when trying to eke out another day before washing. Our choice is the cult favorite **Batiste Original** (\$8; ulta.com); Spray at the roots, then brush out any white residue. When you do wash, protect your color by picking a product that is sulfate- and paraben-free. **Matrix Biolage R.A.W. Recover Shampoo** (\$25; ulta.com) is made with yucca and goji berry to restore shine to damaged hair.



FamilyFun

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3. **Alpharetta**—No matter how you define FUN, new experiences can be found in Alpharetta, Georgia. Register today for FABULOUS GETAWAY GIVEAWAYS!
4. **Alpine Helen**—Where Mother Nature comes to play. A new adventure every day!
5. **Atlanta Metro**—Top 100 "Must'Sees" is the ultimate guide to one of the SE's top travel regions! Request Today!
6. **Explore Georgia**—Discover filming locations, music heritage, outdoor adventure and more in one of National Geographic Traveler's Best of the World destinations.
7. **Fannin County Chamber of CVB**—Discover Blue Ridge, Georgia's favorite mountain town, where small town charm meets uptown shopping and dining, just 90 miles from Atlanta.
8. **GA State Parks**—At Georgia State Parks you'll experience nature and enjoy activities from camping and cabin stays, to swimming, hiking, paddling, and golf.
9. **Golden Isles of Georgia**—From sunbathing to golfing and everything in between, plan your one-of-a-kind Golden Isles getaway today!
10. **Jekyll Island Authority**—From our sprawling beaches to our historic ruins, Jekyll Island is a beautiful blend of serenity and discovery.

11. **Plantation Trace**—Southwest Georgia's Plantation Trace: visit our charming communities and attractions today!

12. **Presidential Pathways Travel Association**—Discover unexpected visionary art and popular filming locations in a region known for its ties to two influential American presidents.

13. **Roswell, GA**—A dining destination with historic homes tours, ghost walks, Chattahoochee River, art, shopping, festivals and affordable living.

14. **Thomasville, GA**—Splendid Sites. Extraordinary Shops. Exceptional Dining.

IOWA

15. **Boone County**—Pin a memory in Boone County, Iowa. Explore our trains, trails, river, brewery, or winery. A great family vacation destination!

16. **Burlington**—Experience Snake Alley, "The Crookedest Street in the World" and create your next memories in Greater Burlington, Iowa.

17. **Clear Lake & Mason City**—Explore our beaches, Frank Lloyd Wright architecture, & experience music history at the Surf Ballroom and Music Man Square.

18. **Des Moines**—Catch a city where affordability and easy meet fun and unique. Catch it all in Des Moines, Iowa.

19. **Iowa**—Order your FREE Iowa Travel Guide for trip ideas and information on attractions, lodging, campgrounds and more.

20. **Okoboji**—Plan your trip to Iowa's #1 vacation destination today!

21. **Pella**—"America's Dutch Treasure", Pella's European feel, Dutch windmills, spring tulips and foods of the Netherlands celebrate our heritage year-round.

NEW HAMPSHIRE

22. **New Hampshire Lakes and Mountains**—Year-round outdoor recreation, dramatic lake and mountain scenery, attractions, tax-free shopping, outstanding dining and lodging options.

NEW YORK

23. **New York State**—Get the latest fantastic getaway information in glorious New York State.

NORTH DAKOTA

24. **North Dakota**—Rugged Badlands, rich history, outdoor fun and vibrant cities - Adventure awaits. Request a free Travel Guide today.

OHIO

25. **Warren County**—Zip.Sip.Play.Roar.Soar. Explore.Plan your Warren County, Ohio getaway today! Order your FREE 2017 Visitors Guide.

SOUTH CAROLINA

26. **South Carolina**—From warm breezes and wide sandy beaches to crystal clear lakes and breathtaking foothills, South Carolina is made for vacation.

VIRGINIA

27. **Visit Williamsburg**—Greater Williamsburg is one of the most diverse destinations in America, offering the freedom to have fun through a variety of vacation experiences.

HOTELS/RESORTS/SPAS

28. **Smugglers' Notch Vermont- America's Family Resort**—Discover Summer Family Fun at the #1 Kid-Friendly Resort in the East. Experience four waterparks, guided hiking and adventures in a spectacular Mountain setting.

SOUTHEAST

29. **VisitSouth's Family Vacations**—Register to win a free getaway to Panama City Beach, FL; Shepherdsville/Bullitt County, KY; Winston-Salem, NC.



BORN TO RIDE

After a serious childhood illness, Holly Pevzner was warned to stay off her bike. She followed the rules for years—until her two boys changed everything.

ILLUSTRATIONS BY FEDERICA BORDONI

When my oldest son, Theodore, rode his two-wheeler for the very first time, awash in that spectacular mix of freedom, excitement, and pride, he knocked me right back to that sweet spot in my own childhood, when riding a bike was the first real step toward independence and adventure. I was so proud of him and so completely jealous at the same time.

I don't remember exactly the last time I rode a bicycle as a child, but I do know it was the summer I was 13 years old. That's the summer I found out I had cancer, got a bone transplant, and had my right leg put back together with an assortment of screws and metal plates. I wish I had known which ride would be my last. I would have paid more attention. So instead of knowing, I simply reminisce about the many trips I took

with my big sister to Mrs. D's, the turquoise-colored mom-and-pop convenience store about a mile and a half up the road from our home. Our bikes hugged the grass, and our little purses, filled with money Mom gave us, jumped around in our plastic-daisy-adorned baskets. We'd buy Italian ices, penny candy, and grinders (New England for "hero sandwiches"). We got to go by ourselves and keep the change.

Riding to Mrs. D's was a neighborhood rite of passage that we couldn't wait to get to. So while I was always a little nervous pedaling along the sidewalk-free road, the twist-in-my-belly excitement of it all carried me through.

But after that forgotten last ride, my bike no longer represented freedom. Instead, it became a symbol of fear. I endured countless surgeries and casts and braces—not to mention the one time I actually broke my ankle—so it's no surprise that I was sternly warned to be careful. If anything else happens to your leg, we won't be able to fix it, the doctors said. I knew what their message meant, and I certainly didn't want to lose the leg that I had fought so hard to keep. And, honestly, it wasn't so hard to listen. I held on to that warning and kept my feet solidly on the ground for 26 years. But then these kids of mine came along. Seeing my son ride suddenly ignited a different and more powerful fear in me: the fear of being a sideline parent.

In the meantime, my husband was taking Theo, then 6, on special father-son rides. They were bonding and having a blast. They even talked about packing picnic lunches and doing the 3.35-mile bike loop around the local park. While they were gone, I was home with my 4-year-old, Eli, who was itching to ride too. He hated training wheels and being left out. We both simmered in aggravation that whole summer. Being left behind was the pits. But I knew Eli's suffering would soon disappear. He'd gain a bit more strength and balance and—zoom!—he'd be off like the rest of them.

By the following summer, Theo was an expert. He was showing off his hand signals and joyously speeding out of view, only to wait for me to catch up on foot. Then he'd speed away again, giggling. And Eli was stronger and more bullheaded than ever, determined to ride on his own. He'd be training wheel-free in a minute. Both were beyond excited to



“Mama! You’re doing great! Isn’t this beautiful with the ocean?”

be spending a week with family off the coast of Portland, ME, exploring an island on two wheels. They'd be hard-pressed to dream of a more idyllic place to ride. When cyclists aren't pedaling on the narrow, slow-moving coastal road that wraps the island's perimeter, they're cruising on trails through the lush woods peppered with deer and abandoned forts. It's a scene meant for childhood adventure—and conquering fears. Unlike our New York City neighborhood, there were no fast cars, no crowded bike lanes, no angry pedestrians. There was just beauty and quiet and, I hoped, enough breathing room for me to test out the theory that no one ever really forgets how to ride a bike.

When we arrived at my in-laws' house, we found that my sister-in-law had dropped a mishmash of hand-me-down bikes in the yard for us. My husband and Theo quickly found their right fit and saddled up. Eli scoured the lot and, with big eyes, picked a short, bright red one. He propelled himself forward with the kind of determination only little brothers know. He was wobbly, but

he was awesome. How I admired his blind faith that he could do it. “Are you coming, Mama?” he yelled excitedly. I hesitated. “I’m not sure yet, honey.” And then suddenly all of my boys were off, and I stood there, literally left in the dust.

I want to do this. I need to do this. Think of making the boys proud—of making myself proud. Think about losing this fear and gaining a whole new chapter filled with shared memories and escapades. Deep breath. Deep breath. I allowed myself one more doomsday vision of me tumbling down to the rocky shore, and then I let it go into the ocean breeze. I pulled out a bike that looked about my size and walked it to the dirt trail. As my guys circled back, I awkwardly threw my right leg over the side, trying to remember when, exactly, the other foot goes on the pedal. I teetered. I lurched. I gritted my teeth. Then I took a right and sailed down the sandy road. Suddenly, there were cheers. My boys chased behind me, yelling, “Mama, you’re riding! You’re riding!” They were tripping over themselves to get back on their own bikes to catch up. I turned and headed toward the ocean.

Soon, the four of us were coasting by the twinkling surf and the rose bushes dotting the road. My wide smile was rivaled only by the smiles of my boys. I heard Eli's telltale “woot!” behind me. Theo sped up next to me, beside himself with excitement. “Mama! You are much better than I expected! You’re doing great! Isn’t this beautiful? With the breeze and the ocean? Isn’t it just beautiful?”

Yes, honey, this is so beautiful.

I rode a lot that summer—and the summer after that. Today, I am the proud owner of my very own royal-blue bike, complete with a bell—a gift from my husband. We've done that 3.35-mile loop back home several times. We even have a special spot by the lake where we get off to enjoy our picnic lunch. ♦



The 2017 FamilyFun Travel Awards

From campgrounds to cruises,
beaches to big cities, these chart-topping
destinations—all approved by families
like yours—promise priceless memories.

BY RANI ARBO

explore

IDEAS FOR **GETAWAYS** BIG AND SMALL

*Would your clan
prefer to explore
a bustling city or
play in the surf?*

The best vacations are thrilling, relaxing, and unforgettable. They stretch us a little *and* make us feel like Goldilocks: that we've come to just the right place. That's why each year *FamilyFun* asks moms and dads nationwide to cast a particularly joyous and uncontested vote for their gang's favorite destinations. One of our respondents perfectly summed up why we eternally scrimp and save to make these getaways happen: "It was one of the greatest weeks of my life, spent with my family without a care in the world. My little guy laughed nonstop. I wish we could have frozen time and lived like that forever." With thanks to our 2,000-plus voters, here are ten places to freeze time with the ones you love.

Snorkelers can spot turtles, fish, and rays right off Maui's Kaanapali Beach. Flip to page 70 for more!

Best for
Theme-Park
Enthusiasts

Walt Disney World

Orlando,
Florida

HOW DO OUR READERS LOVE YOU, WALT DISNEY WORLD? LET US COUNT JUST A FEW OF THE WAYS.

"Nothing compares!" they write. "It never disappoints... excellent customer service...makes us instantly happy to be there...our favorite vacation ever!" To this outpouring of love, veteran park visitor Kristin Harbulak of Stillwater, MN, adds important advice: "Don't try to fit it all in, or you'll go crazy." That's true—and it's also good to remember that Walt Disney World is as action-filled as your family wants it to be. Harbulak prefers to move slowly and follow her young children's lead. Other families don't waste a minute, using the My Disney Experience app to keep track of wait times for big rides, FastPasses to skip lines, and advance reservations for dinners, character breakfasts, and more to bypass the masses. Harbulak recommends starting to plan at least six months ahead to get the reservations you hope for. This summer, Disney's Animal Kingdom is sure to draw crowds with the opening of Pandora: The World of Avatar. A Star Wars Land is also in progress at Disney's Hollywood Studios. Park passes start at about \$100 per day, but combo packages that include multiday tickets, accommodations, and dining options are often the best way to go.

► **WHERE TO STAY** You'll certainly save money outside the park. But on-resort lodging brings convenience and perks, like use of the park's transport system (buses, boats, and a monorail) and extra "Magic Hours" for resort guests. On-resort options range from a campsite at Fort Wilderness Campground (from \$53 a night), to a savannah-view deluxe room at Animal Kingdom Lodge (from \$319 a night), to the Art of Animation Resort (standard rooms from \$124 a night; family suites from \$306).

► **GET MORE INFO** disneyworld.com

► **RUNNERS-UP** Disneyland, Anaheim, CA; Cedar Point, Sandusky, OH; Hersheypark, Hershey, PA

"MY KIDS ASK TO GO BACK TO HAWAII EVERY SINGLE YEAR," says Caryn Bailey of Rancho Santa Margarita, CA. "They'll frequently say, 'Remember the sea turtles? Remember the ice cream we got in the coconut shell?'" Hawaii's tastes, smells, flora, fauna, culture—and, of course, beaches—are a true sensory immersion, and Maui is a great place to dive into it all.

The best kid-friendly beaches are Kaanapali Beach by Black Rock, Kapalua Beach, and Napili Beach. When you get enough of hanging by the shore, there are plenty of expeditions to consider. Snorkelers should charter a boat to Molokini crater, a coral reef with 100-foot visibility; good choices for families are *Pride of Maui* or *Four Winds II*, which feature glass bottoms and waterslides (\$95 to \$124 per adult, \$65 to \$93 for kids, for a five-hour excursion). On land, enjoy a sunrise atop the volcano in Haleakala National Park; drive Maui's winding, 64-mile Hana road with its eagle-eye lookouts; or visit the Maui Ocean Center aquarium. Then spend the evening enjoying music, dancing, storytelling, and heaps of food at the Old Lahaina Luau (\$120 for adults and \$78 for kids 3 to 12).

► **WHERE TO STAY** Top resorts for families include the Hyatt Regency Maui Resort and Spa (from \$321 a night); and Napili Kai Beach Resort (from \$442 a night). For a local Hawaiian feel, try the Kaanapali Beach Hotel (from \$195) or the Maui Coast Hotel (from \$215).

► **GET MORE INFO** gohawaii.com/maui

► **RUNNERS-UP** Amelia Island, FL; Cape Cod, MA; Grand Haven, MI

Best for
Beach Bums

Maui, Hawaii

The West Maui Mountains add to the spectacular scenery.



Kids get
ready to ride
*Harmony
of the Seas'*
ten-story slide!

Best
for Cruise
Fans

Royal Caribbean to the Caribbean

ALLURE OF THE SEAS, OASIS OF THE SEAS, AND HARMONY OF THE SEAS ARE THE LARGEST CRUISE SHIPS IN THE WORLD. Almost a quarter-mile long and some 20 stories high, they offer an activity menu as full as your adrenaline tank: zip lines, climbing walls, waterslides, discos, ice-skating, mini golf, pools, surfing and skydiving simulators, and encounters with Shrek, Kung Fu Panda, and other DreamWorks movie heroes.

If your cruise dreams involve hot tubs, formal dinners, shopping, and Broadway shows, Royal Caribbean's renowned youth programs put those adult amenities in easy reach. It's just that activity spread—and the convenience of an all-inclusive vacation at an average of \$100 per day, per traveler—that makes cruising so tempting for families. "We spent the days with our kids at the pools and all over the ship," says Mitzi Morgan of Edmond, OK. "After dinner, the kids insisted on going straight to the Adventure Ocean club, and wanted to stay until it closed at 10 o'clock. They told us not to pick them up!"

► **THE PACKAGE DEAL** A seven-night cruise for a family of four on *Harmony of the Seas* (the fleet's newest and biggest ship) starts at \$2,750, including lodging, meals, youth programs, and entertainment. For the best prices, book from January to late March, when Royal Caribbean (along with other cruise lines) rolls out its new itineraries.

► **GET MORE INFO** royalcaribbean.com

► **RUNNERS-UP** Disney Cruise Line, Norwegian Cruise Line, Carnival Cruise Line

How we got our results

Using a nationally representative pool, we asked 2,000 families that travel with kids ages 3 to 14 to rate 181 destinations in ten categories. Winners required a minimum number of votes to qualify.

A family hikes
Black Balsam Knob
mountain outside
of Asheville.



Best for
Budget
Travelers

Asheville,

North Carolina

IF YOUR PERFECT SATURDAY STARTS ON A MOUNTAIN TRAIL AND ENDS WITH A LOCAVORE DINNER AND A FREE OUTDOOR BLUEGRASS CONCERT,

then hipster, historic Asheville, NC, is the place for you. Smack in the middle of the wildest stretches of the Southern Appalachians, Asheville brims with easy adventures on the cheap, like hiking trails that start at the Blue Ridge Parkway National Park Visitor Center, exploring flora and fauna at The North Carolina Arboretum, and visiting with black bears, wolves, foxes, and otters at the Western North Carolina Nature Center. Older kids can try tubing the French Broad River, which runs right through downtown.

In summer, Asheville hops with free fun, such as the downtown Pack Square splash pad, art gallery events, craft demonstrations, festivals, and the Western North Carolina Farmers' Market. If it rains, head to the Asheville Museum of Science or splurge on a tour of the opulent, 250-room Biltmore Estate (\$40 to \$75 for adults; kids 10 to 16 are half-price; 9 and under are free).

► **WHERE TO STAY** Lodging in Asheville's high summer season isn't a particularly great deal, but it's offset by a smorgasbord of bargain fun. Weekend rates are quoted here; an early-week visit can net a major discount. Family options include Crowne Plaza Resort (from \$230 a night), which is next door to the Adventure Center of Asheville, with zip lines, a mountain bike park, and ropes course; Brookstone Lodge (from \$181 a night with a three-night minimum stay), near Asheville's Fun Depot, with go-karts, mini golf, and Lazer Tag; and the Omni Grove Park Inn (from \$350 a night, plus a daily \$25 resort charge), with golf, tennis, and children's programs. Chains like Super 8 and Days Inn offer budget options. Or check out Airbnb, Homeaway, and VRBO for area rentals.

► **GET MORE INFO** exploreasheville.com

► **RUNNERS-UP** The Catskills, NY; Clearwater Beach, FL; Door County, WI

Best for
Adventure
Seekers

Big Sky, Montana

"IT'S JUST INCREDIBLE HOW MANY ADVENTURES YOU CAN PACK INTO A DAY AT BIG SKY, AND THEN, TO TOP IT OFF, YOU'RE JUST AN HOUR FROM YELLOWSTONE," says Barbara Rowley, a local resident and veteran *FamilyFun* contributor. On the slopes of Lone Peak, the privately owned resort also known as Big Sky hits high season in wintertime, when skiers relish more than 5,800 uncrowded acres of slopes. In summer, the area amps up the fun with zip lines, a giant swing, a bungee trampoline, and a climbing wall in the center of town; swimming, paddleboarding, and kayaking on Lake Levinsky; and a mountain ropes course and lift-served biking (try Otter Trail with kids).

For adventures on foot, pack a picnic and try the gentle 1.6-mile trail to Ousel Falls or the longer Beehive Basin trail, which climbs steeply to mountain meadows (keep your eyes peeled for foxes, mountain goats, eagles, bears, and wildflowers). River rats can fly-fish the Gallatin River or raft with Geyser Whitewater Expeditions (raftmontana.com). Horse-lovers can ride (and lodge) at 320 Guest Ranch (320ranch.com) or Lone Mountain Ranch (lonemountainranch.com).

► **WHERE TO STAY** To save on lodging, stay near the river, about 15 minutes from Mountain Village, at Whitewater Inn (from \$215 a night) or Buck's T-4 (from \$229 a night including breakfast). A one-bedroom condo at Village Center starts at \$647 a night including resort fees. Reserve at bigskyresort.com.

► **GET MORE INFO** bigskyresort.com

► **RUNNERS-UP** Boundary Waters Canoe Area Wilderness, MN; Blue Mountain Ski Area, Palmerton, PA; Sevierville, TN

You can
lasso up some
outdoor fun at
Camp Moonlight
in Big Sky.



Best for
City Slickers

New York City

Jane's Carousel
in Brooklyn
Bridge Park

IT JUST DOESN'T GET MORE ICONIC THAN NEW YORK CITY, whether you're downing a giant pastrami sandwich at Katz's Delicatessen on the Lower East Side, riding the subway, sampling dim sum in Chinatown, visiting the Statue of Liberty and Ellis Island, or staring down an Egyptian mummy at The Metropolitan Museum of Art. New York is a cosmopolitan, international feast for all the senses. Scottie Vosburgh of Loudoun County, VA, visits regularly with her four kids (ages 6 to 20) for the museums and Broadway shows. "People say New York isn't friendly, but it is. Someone is always willing to give you directions! We also ask the locals where they like to eat—their suggestions are always different, and they are all good," she notes. If your family plans to hit top tourist spots like the Empire State Building and the 9/11 Memorial & Museum, check out CityPass and New York City Explorer Pass for bargains on multiple attraction tickets.

► **WHERE TO STAY** Moderate Manhattan hotel rooms range from \$150 to \$300 a night. The Watson Hotel, with its outdoor rooftop pool, is convenient to Central Park and Times Square. Hampton Inn offers moderately priced facilities (with free breakfast) all around the Big Apple, including at South Street Seaport (convenient to Ellis Island ferry, The Tenement Museum, Brooklyn Bridge, the financial district, and Chinatown).

► **GET MORE INFO** nycgo.com

► **RUNNERS-UP** San Diego; San Francisco; Austin

TO CAPTURE THE MOST AWE-INSPIRING IMAGES, BRING A PRESCHOOLER!

"My four-year-old woke up at 5 A.M.," reported Jen Canning of Pittsford, NY. "I laid there wishing I could go back to sleep, and then thought, no, we should get up and see the sunrise!" And get up they did, making it to Mather Point in time for a spectacular dawn. Bringing her preschooler and 7-year-old to the edge of a mile-deep chasm made Canning's stomach flutter, but she took things slowly and easily, and was surprised at how safe it felt. Her kids rocked a 1.5-mile hike to Ooh Ahh Point, spotted mountain goats and elk, learned about local Native American culture, heard a ranger talk at Yavapai Geology Museum, and earned Junior Ranger badges. Entrance is \$30 per car, or \$15 per person if arriving by foot, shuttle bus, railway, or bike (purchase tickets in Tusayan, Williams, or at the park).

► **WHERE TO STAY** South Rim options include El Tovar (from \$263 a night), Thunderbird Lodge (from \$225 a night), Kachina Lodge (from \$225 a night), and Maswik Lodge (from \$112 a night); book all four at grandcanyonlodges.com.

► **GET MORE INFO** nps.gov/grca

► **RUNNERS-UP** Oahu, HI; Pictured Rocks National Lakeshore, MI; Big Sur, CA



Grand Canyon National Park Arizona

Best
for Avid
Insta-
grammers

Best for
Ski Bums

Gore Mountain Ski Resort

North Creek, New York

A DAY IN WASHINGTON, D.C., IS THE BEST SORT OF HISTORY LESSON, the kind that whizzes by before you even realize you've learned something. For starters, it's where government actually happens. Take a White House tour to see where the President lives (book through your congressperson 21 days to three months in advance) or choose a touchscreen tour at the National Park's free White House Visitor Center next door. Other tours include the Capitol (book online at visitthecapitol.gov), the Library of Congress, the National Archives (home to the Declaration of Independence), and the Bureau of Engraving and Printing (watch stacks of bills roll through the printers).

As if that weren't enough, the city's spectacular and (mostly) free museums and public monuments offer a great way to dig deep into topics from astronomy to African-American history. Top picks include the National Museum of Natural History, the National Museum of the American Indian, and the National Postal Museum. The new National Museum of African American History & Culture is so popular that you'll need a timed ticket to enter (book on the museum's website the day of your visit). Then check out nps.gov/nama for a map and guide to the monuments on the National Mall.

When your crew is full up on history, head to the National Zoo to meet three of D.C.'s most famous residents: the giant pandas Mei Xiang, Tian Tian, and Bei Bei.

► **WHERE TO STAY** For a hotel near the Mall and Capitol, try Holiday Inn Capitol or Residence Inn Capitol, both with pools (rooms range from \$109 to \$399 a night).

► **GET MORE INFO** washington.org

► **RUNNERS-UP** Mackinac Island, MI; Boston; San Simeon, CA

Best
for History
Buffs

Washington, D.C.





THIS ONE WAS THE BIG SURPRISE—AND THE HIDDEN GEM—OF OUR 2017 SURVEY.

A state-owned ski resort on 439 acres within the Adirondack Wilderness Preserve, New York's Gore Mountain feels like a local hangout while offering some of the largest, wildest, and emptiest terrain in the East. You won't find slopeside condos, an après-ski scene, or fancy food here, but you will find uncrowded trails on four peaks, gorgeous Adirondack views, excellent glade skiing (for experts), low prices, and nonexistent lift lines. While only 10 percent of the mountain is ranked for beginners, ski and snowboard schools get newbies onto the blue trails (where the mountain really shines) quickly and cheaply. A three-day intro program (ages 13 and up) with rentals, lift tickets, and a daily 90-minute lesson costs just \$169; a full-day ski or snowboard program (for ages 4 to 12) costs \$127 per day (\$157 with rentals). One-day weekend lift tickets are \$83 for adults, \$65 for teens, \$46 for ages 7 to 12, and free for ages 6 and under.

► **WHERE TO STAY** Try Gore Mountain Lodge (from \$200 a night weekdays, \$252 weekends), The Alpine Lodge (from \$179 a night, plus \$15 per child), or an apartment with a kitchen at Summit at Gore Mountain, which offers an indoor pool (\$888 for two nights).

► **GET MORE INFO** goremountain.com

► **RUNNERS-UP** Boyne Mountain, Boyne Falls, MI; Crested Butte, CO; Snowshoe, WV

The National Air and Space Museum's Udvar-Hazy Center, in nearby Chantilly, VA, gives kids an up-close look at the Boeing Aviation Hangar.



TRAVEL DIRECTORY

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and Wyoming



IN THE NORTHWEST CORNER OF WYOMING

sits Yellowstone's bubbling landscape of geysers, mud pots, and sulfurous vents. "I have hilarious photos of my kids holding their noses because of the smell by Mammoth Hot Springs," laughs Sara Kearsley of Portland, OR. They first visited when her kids were 7 and 8 years old, good ages to safely navigate boardwalks near geothermal features and to earn their Junior Ranger badges by soaking up facts about park wildlife and geology. The family savored ice cream cones while Old Faithful erupted; explored Artist Point and the waterfalls at Grand Canyon of the Yellowstone, and marveled at the big game that finally showed up in the Lamar Valley. "I told them in advance about all the animals we'd see," says Kearsley. "But on our first day, we didn't see a single one, until seven in the evening, when everything came out: elk, bison, bear, and moose. It was amazing!"

► **WHERE TO STAY** With a 142-mile driving loop prone to bison- and bear-induced traffic jams, you'll be spending time on the road to park highlights, no matter where you stay. Campsites at the seven park-service campgrounds cost \$15 to \$20 a night and are first-come, first served (and fill by early morning). Sites at four privately run campgrounds and one RV park cost \$24 to \$48 a night, which includes access to grocery stores, gas stations, showers, and laundry facilities. Reserve those sites—as well as park cabins (from \$90 to \$210 a night) and lodge rooms (from \$90 to \$428 a night)—up to 12 months in advance at yellowstonenationalparklodges.com.

► **GET MORE INFO** nps.gov/yell

► **RUNNERS-UP** Great Smoky Mountains National Park, NC and TN; Acadia National Park, Mount Desert, ME; Custer State Park, Custer, SD

**THIS IS A
BRAIN ON
DRUGS.**



**ANY
QUESTIONS?**

**WHAT
MAKES
HEROIN SO
ADDICTIVE?**



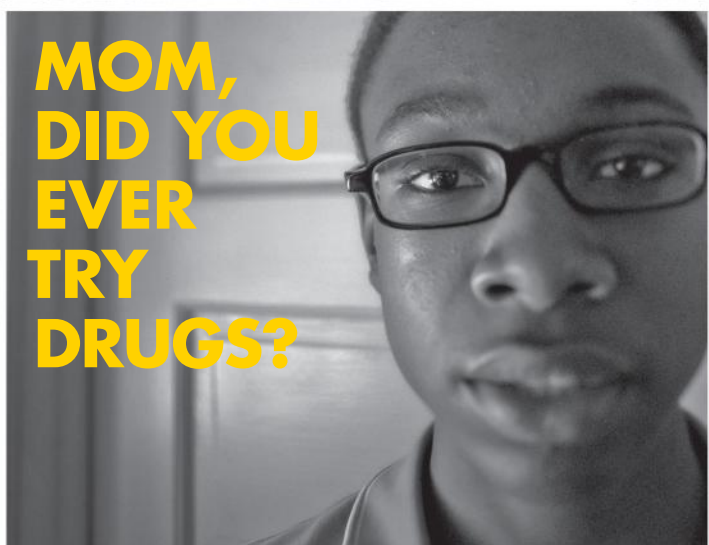
**WEED'S
LEGAL,
ISN'T
IT?**



**PRESCRIPTION
DRUGS
AREN'T
AS BAD
AS STREET
DRUGS,
RIGHT?**



**MOM,
DID YOU
EVER
TRY
DRUGS?**



**KIDS HAVE QUESTIONS.
PARENTS NEED ANSWERS.
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**Partnership™
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Where families find answers

last bite

OUR TREAT OF THE MONTH



EGG 'EM ON

Crack up your little peeps with these Easter pitas.


BY SELENA KOHNG PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

Hunting for ways to get your kids egg-cited for veggies? Use a **cookie cutter** to cut **pita bread** into egg shapes, then "dye" them with pink **beet hummus** and orange **roasted red pepper hummus**, either all over or in a striped pattern. Use **miniature cookie or fondant cutters** to make stripes, flowers, half moons, and other shapes out of **red, orange, and yellow bell peppers**, and other assorted **veggies** for decoration. Then place the eggs on a bed of grass made with shredded **baby spinach leaves**.

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Give them their favorites this spring with Kids Mix! With 20 kid-approved flavors in every bag, it makes the perfect sweet surprise of the season.

