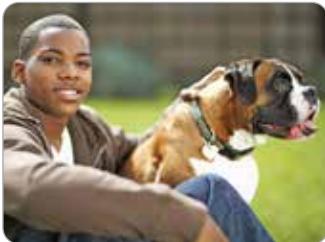




SHOW YOUR PET EXTRA LOVE

National Pet Day is celebrated on April 11, making this the perfect time to give some extra attention to your special family member. Here's how.

- 1. Spend time together.** Many pets thrive on attention from their owners, so celebrate your pet by planning a shared activity. You could take your dog to a popular dog park, make your guinea pig a maze to run through, or get your cat moving with its favorite toy.
- 2. Give a treat.** Your animal may be used to having treats on occasion, but now is the time to ask an adult if you could buy your pet a special treat. Or you could make something homemade. Visit tinyurl.com/TWJUS-PetTreats for ideas.
- 3. Pay it forward.** You could also mark the holiday by helping dogs and cats that live in a local animal shelter. Gather up old towels and sheets to give to the shelter, or host a bake sale and donate your earnings to the shelter.



YUM!
Loaded with goodies, kitchen sink bars get their name because they have "everything but the kitchen sink" in them.



WARNING!
Ask an adult's permission before using the mixer or oven.

Bake up kitchen sink bars

Ingredients

- Parchment paper or foil
- 2 sticks unsalted butter, cubed
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons cornstarch
- ¼ teaspoon salt
- 4 ounces bittersweet chocolate
- ½ cup broken pretzel pieces
- ½ cup broken potato chip pieces
- ¼ cup toffee bits (such as Heath)

Instructions

1. Preheat the oven to 350° F and line a 9-by-13-inch baking dish with parchment or foil. Allow it to overhang on 2 sides.
2. Using an electric mixer, beat the butter and sugars until light and fluffy, scraping down the sides as needed, about 5 minutes. Add the eggs and vanilla, and beat 1 minute more.
3. In a separate bowl, whisk together the flour, baking soda, cornstarch, and salt.
4. With the mixer on low, add the dry ingredients and mix until combined. Chop the chocolate and fold it into the batter. Add the pretzels, potato chips, and toffee bits, reserving a sprinkling of each for the top.
5. Spread the batter in the baking dish and top with reserved chocolate, pretzels, potato chips, and toffee bits. Bake 30 to 35 minutes, until the edges are golden and set and the center is still slightly wobbly. Cut into squares when cool.



ECO TIP OF THE WEEK BUY FOOD IN BULK

Some of the food your family buys at the grocery store may come in packaging that is difficult to recycle. One way to cut down on the amount of packaging that ends up in landfills is to buy foods in bulk (larger sizes). These foods use less packaging. Next time you head to the grocery store with a parent, look for the bulk foods section. This is an area that has large containers of foods, such as beans, rice, pasta, and nuts, that are sold by weight. You scoop out the amount of food you want to buy into a bag. To make this habit even more eco-friendly, bring your own reusable containers to fill.



Save jars to store food in.