



PACK UP YOUR WINTER CLOTHES

When warmer weather arrives, put away heavy clothing with these tips.

- 1. Do an inventory.** First, go through your winter clothes. Make one pile of items that you have outgrown or no longer need and another pile for clothes that are torn or stained. Ask a parent for help donating or recycling these clothes.
- 2. Clean everything.** Before you store your winter clothes, make sure they are clean so they are ready to wear again next winter. Be sure to inspect items such as hats, gloves, and scarves. If anything needs to be washed, ask a parent if it can go in the next load of laundry.
- 3. Fold each item.** Fold clothes neatly to keep them from getting wrinkled in storage. Popular storage spots include the top shelves of closets or inside plastic bins that fit under a bed. By putting the clothes you aren't wearing out of the way, you will have more room for your spring and summer wardrobe.



FUN FACT
The tomato is the state vegetable of New Jersey and the state fruit of Ohio.



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

Make cherry tomato pasta

Ingredients

- 4 cups cherry tomatoes
- 2 tablespoons olive oil
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $1\frac{1}{2}$ teaspoon dried oregano
- 10 ounces spaghetti
- $\frac{1}{4}$ cup fresh basil leaves, chopped
- $\frac{1}{2}$ cup crumbled feta cheese

Instructions

1. Heat the oven to 425° F. Place the cherry tomatoes on a baking sheet, and top them with the olive oil, salt, pepper, and oregano. Use a large spoon to gently mix the ingredients together so that all the tomatoes are coated with the oil and spices.
2. Roast the tomatoes, turning once, until they burst and are browning in spots, about 20 minutes.
3. Meanwhile, cook the spaghetti according to the package directions. Reserve $\frac{1}{4}$ cup pasta water, then drain the pasta and place in a large

bowl. Add the basil and feta to the pasta and toss to coat.

4. Once the tomatoes are done cooking, add them to the bowl with the pasta and toss once more. If the pasta is too dry for your liking, mix in some of the reserved pasta water 1 tablespoon at a time until it is saucy. Serve immediately. Makes 6 servings.

Helpful tips

- While cooking the spaghetti, make a point of stirring the pot every few minutes in order to keep the noodles from clumping together.



ECO TIP OF THE WEEK DO A SPRING CLEANUP

When winter comes to an end, many people do what's called spring cleaning and deep-clean their home. You can also do this in your neighborhood. Talk to your neighbors to see if they are interested, then set a date for your community cleanup. On the day, start by picking up any trash or litter you see. Sometimes there's more trash at this time of year because it may have been covered with snow or just not noticed because fewer people are outside in the winter. Next, clear any natural debris. Rake leaves and collect branches that have fallen during spring storms. Once you're done, take a walk through your neighborhood to admire your efforts.



Bring neighbors together to help.