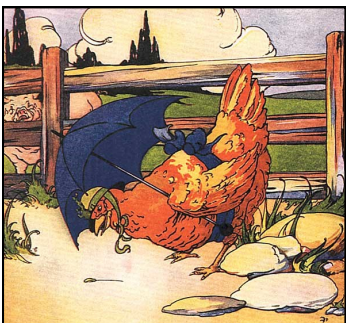


Imagine Your Story: **The Little Red Hen**

The story of The Little Red Hen is about a hen living on a farm who finds some wheat and decides to make bread with it. She asks the other farmyard animals for help planting it, but they refuse. The hen then harvests and mills the wheat into flour before baking it into bread. At each stage she again asks the animals for help but they refuse.

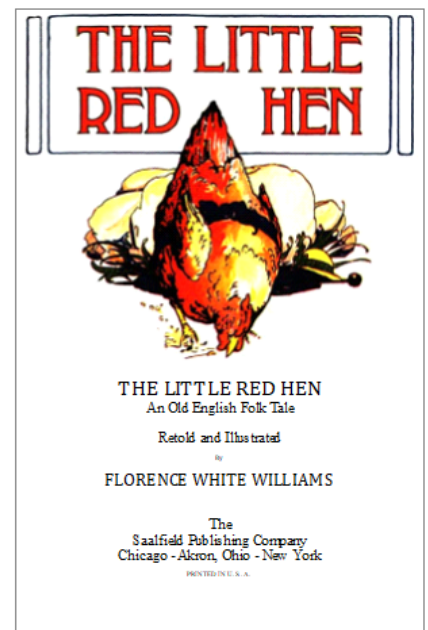
Finally the hen has completed her task and asks who will help her eat the bread. This time the animals accept eagerly, but the hen refuses them stating that, just as she made the bread herself, she will eat the bread herself, and runs away with the bread.



The Little Red Hen is an American fable first published in the St. Nicholas Magazine in 1874. The story was meant to teach children the importance of hard work and personal initiative.

Join Ms. Lisa
LIVE at 2pm,
**Tuesday, July
14** for a story
and craft with the
items in your
Little Red Hen
activity pack!

Follow the link at
[www.Osceolalibrary.org/
Summer-Learning](http://www.Osceolalibrary.org/Summer-Learning)



English Muffin Pizza Recipe

Ingredients:

- English Muffins (1 per person)
- Pasta sauce (or pizza sauce)
- Shredded mozzarella cheese

ADULT SUPERVISION REQUIRED!

**PLEASE ASK AN ADULT TO HELP YOU
WHEN MAKING THIS RECIPE, ESPECIALLY
WITH USE OF THE OVEN!**

*Optional:

- Pizza toppings: such as pepperoni, mushrooms, onions, peppers, pineapple, olives, bacon, etc.
- Seasoning: garlic powder, dried oregano



Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Split open English muffins (1 per person).
3. Lightly toast them in the toaster to keep them from getting soggy.
4. Place them on a foil lined baking sheet.
5. Spread 1 tablespoon of sauce on each muffin half.
6. Top with shredded mozzarella cheese.

***Optional:** Season with garlic and oregano and add toppings

Choose cooking method:

In a Conventional Oven: Place in pre-heated oven for 10-15 minutes until cheese is melted but not too brown.

In a Toaster Oven: Place in pre-heated 350°F Toaster Oven for 8-10 minutes until cheese is melted but not too brown.

In a Microwave: **Follow steps above but do NOT put your toppings on before putting in microwave.*

Put in the microwave on a low setting to melt the cheese. Watch carefully and start with only 10-15 seconds at a time (microwave cooking time can vary). Add your toppings after your cheese is melted. You won't be able to cook your toppings but you can use precooked pepperoni to add on top. ENJOY!