



# Box Tops@Home

MARCH 2005

Box Tops for Education Monthly Newsletter

## Box Tops Beat

### Turn in those Box Tops today!

Want to add more cash to your school's next Box Tops payment? Send in all the Box Tops you've been clipping and collecting. Your school's coordinator needs to submit them by March 31 for payment in May. Start searching your cupboards now!

## Site Highlights

Go online for gardening tips, St. Patty's Day fun, and the science of spring:

**Kids' Gardening**  
<http://www.kidsgardening.com/>

**Activity Ideas for St. Patrick's Day**  
<http://www.123child.com/march/>

**New Science—The First Day of Spring**  
<http://kids.msfc.nasa.gov/News/2000/News-VernalEquinox.asp>

## March at a glance

- 17th St. Patrick's Day
- 20th First Day of Spring
- 25th Purim
- 27th Easter

# The Family Fun Zone

**Today's families lead busy lives. It seems everyone is running in a different direction! Slow the pace for one evening and schedule a family movie night.**

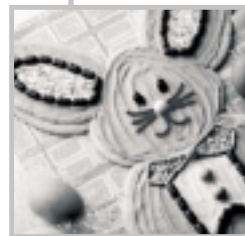
• Choose a day far enough in advance so everyone can be there.

• Pick a film the whole family can enjoy. If you need a good recommendation, go to [boxtops4education.com](http://boxtops4education.com) and click on Pop-Secret Movie Night.

• Make dinner simple, like hoagies or pizza.

• Have plenty of snacks and beverages on hand.

• Bring out a few blankets and settle in for a cozy evening at home with the kids.



# Making The Grade

## Take the Stress out of Tests

**Be Ready to Go** – Have everything prepared the night before. You'll avoid a last-minute morning rush. Your kids' minds will be on school - not a missing pair of gym shoes!

**Get Plenty of Rest** – Get a good night's sleep. No amount of preparation will help if kids are dozing at their desks. It's tempting to study late into the night, but studies show they'll retain more if they're well rested.

**Eat Breakfast** – Don't skip breakfast on test day. Make sure your kids eat a full, healthy breakfast to get their brains in gear. Getting good grades means feeding the body as well as the mind.

# Recipe Round-Up!

## Funny Bunny Cookies

Just add frosting, candies, and a creative flair for the cutest cookies anywhere!

- 1 (18-oz.) pkg. Pillsbury® Refrigerated Sugar Cookies
- 1 (15.6-oz.) can pink vanilla frosting with candy bits
- 1 (16-oz.) can vanilla frosting
- Small jelly beans
- Assorted candies
- String licorice, cut into six 1-inch pieces and two 1 1/2-inch pieces

1. Heat oven to 350°F. Line large cookie sheet (17x14-inch) with foil. Cut dough in half; refrigerate 1 half.
2. Divide remaining dough in half; shape 1 half into large ball. To form bunny's body, press ball into 6-inch round on foil-lined cookie sheet 1 inch from short side.
3. Divide remaining dough in half. For head, shape 1 section into ball; press into 4-inch round so it just touches other round. To form ears, divide remaining dough in half. Press and shape into ears 5 inches long and 2 inches apart just touching head.

4. Bake at 350°F. for 7 to 12 minutes or until set. Cool on foil. Repeat with remaining half of dough.

5. When completely cool, carefully remove foil from bunny cookies. Frost cookies with frosting as desired. Outline ears, bow tie and vest using jelly beans and assorted candies. Sprinkle candy bits from frosting on ears and bow tie. Use candy for eyes and nose, 1-inch string licorice pieces for whiskers and 1 1/2-inch pieces for mouth.

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