



collaborative  
summer library program™

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# Family

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ITEMS TO BE PRINTER FRIENDLY.**

# Magical Musings

## Play It | Wizard Charades

The child who is the “wizard” puts the “magic hat” (use any hat) on another child. That child acts out an animal (such as a toad, snake or cat) or an object (such as a car, table or spoon). The “wizard” then must guess what the child has turned into by watching the actions of the child he or she has cast the spell on.

Wizard, wizard  
Please do tell  
What did I become  
When you cast your spell?

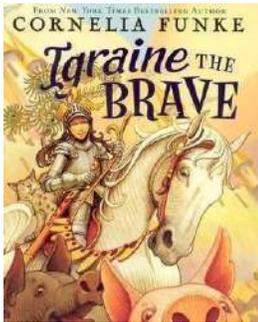


## Read It | Wizards, Witches, and Warlocks

Magic and people who practice it have been a part of most all fairy tales. Read these stories with your family and discover magic in many different cultures. If you don't have access to these books, create a story about a new magical power!

[Akata Witch](#) by Nnedi Okorafor

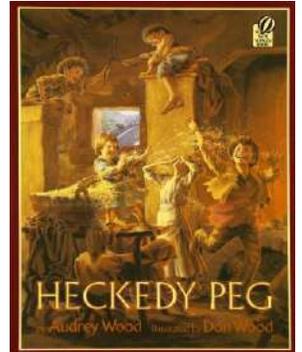
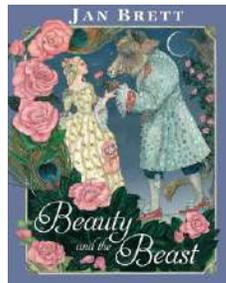
[Igraine the Brave](#) by Cornelia Funke



[Rumpelstiltskin](#) retold and illustrated by Paul O. Zelinsky

[Beauty and the Beast](#) retold and illustrated by Jan Brett

[Heckedy Peg](#) by Audrey Wood, illustrated by Don Wood



## Make It | Color Magic

Have fun with a little color magic.

- Have children create their own color magic with finger paints OR
- Use washable markers to color coffee filters
  - Wet the colored coffee filters with water from a spray bottle.
  - Cut the filter into a shape, such as a heart or diamond.
  - When the filter dries, paste the painted filter to a piece of construction paper.



picture from <https://www.adabofgluewilldo.com/kid-made-chromatography/>

## Write It | Magical Abilities

If you could have any magical ability, what would it be? What would you do with it? Would you have been born with it, or did you learn it some other way? Write about your magical ability. Then ask your family what magical ability they would choose!

## Cook It | Magic Cookie Bars

### You'll Need:

- 13x9 inch baking pan
- non-stick cooking spray
- 1 1/2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 1-14oz can Sweetened Condensed Milk
- 2 cups semi-sweet chocolate chips
- 1 1/3 cups flaked coconut
- 1 cup chopped nuts (walnuts or pecans)



### Instructions:

1. Preheat the oven to 350 degrees F.
2. Spray a 13 x 9 inch pan with non-stick cooking spray. Make sure to spray the interior sides well.
3. In a medium size bowl, combine graham cracker crumbs and melted butter and mix until well combined.
4. Pour mixture into the prepared baking pan and gently press to create a crust that covers the entire bottom of the pan.
5. Pour sweetened condensed milk evenly over the crumb crust.
6. Evenly sprinkle chocolate chips, coconut and nuts over the condensed milk layer.
7. Gently press down with a fork.
8. Bake for 25 to 30 minutes or until beginning to lightly brown.
9. Remove from the oven and allow to cool for approximately 5-10 minutes.
10. Then, while still warm, loosen bars from the side of the pan gently to prevent them from sticking. Cut into bars. Store tightly covered.

### Notes:

To make it easier to remove bars from the pan, line the entire pan with foil or parchment paper, using enough that it extends over the sides. Coat the foil with non-stick cooking spray (you don't have to spray the parchment paper). After baking and bars have cooled, the entire pan of bars can be lifted out of the pan by using the foil or parchment edges.

Recipe and picture from <https://www.lovefromtheoven.com/seven-layer-bars/>