

Are you like Elly, Tash, or Sierra?

Tick the statements that most remind you of you.

I love painting my nails crazy colours!



Sometimes, I'd rather be with animals than with people



Trainers are the best kind of shoes (after flip-flops of course!)



Hugs always help



I am always hungry!



I love the sea



TV is an essential part of life!



Chocolate ice-cream is the only ice-cream worth eating!



The bigger your handbag – the better!



There are too many yummy flavours of ice-cream to have a favourite!



I have a fiery temper



A girl can never have too many pairs of shoes



I'm very determined



I'd rather be outside than inside



I'd rather be shopping than rock-climbing



I'm too curious for my own good sometimes 

Dancing is the best kind of exercise! 

I always seem to end up getting into trouble 

I love exploring 

The houses are the best houses! 

I hate having nothing to do 

Count up your scores...



=



=



=



Mostly cupcakes: You're like Elly

Your good points: You've got a huge amount of energy for life, and your friends love you for it. You're fun to be around, but are also kind and caring when your friends need you to be.



Your bad points: Like Elly, you sometimes get carried away by your enthusiasm! Take care not to let your excitement get you and your friends into trouble.

You should: Trust your best friends and share your feelings with them—two heads are better than one!

Mostly Mojitos: You're like Tash

Your good points: You're independent and adventurous like Tash, and know how to make anything more fun for you and your friends!



Your bad points: Like Tash, you can be a bit shy around new people. Take a deep breath and say what you've got to say—your friends will back you up!

You should: Be proud of yourself for being the great person you are!

Mostly T-shirts: You're like Sienna

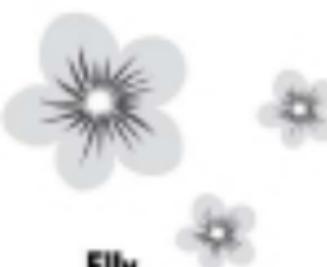
Your good points: You're fun and passionate, and very loyal to your friends.



Your bad points: Like Sienna, you have a fiery temper! Walk away from heated situations before you lose it, and try again when you've calmed down.

You should: Not expect everyone to be as great a friend as you! Sometimes people are busy, or get distracted by other things. Remember that everyone has their own strengths!





Character Profiles

Elly

Full name: Eleanor Porter

Likes: Adventures! TV shows, films, acting, peach muffins (yum!), and hugs

Dislikes: Having nothing to do

Favourite colour: Green

Most treasured possession: The necklace that used to belong to my mum

Sierra

Full name: Sierra Cruz

Likes: Fashion, handbags, shoes, bangles, fashion magazines, swimming, and crazy dancing

Dislikes: Heights, and the dark (urgh!)

Favourite colour: Hot hot hot pink

Most treasured possession: My flip-flops! Or my handbag... Or maybe my pink denim jacket...? Can I say my whole wardrobe?



Tash

Full name: Natasha Blake-Reynolds

Likes: Sailing, surfing, my dog Mojo, being outdoors, seals, sea birds, dolphins, whales, and my tree house

Dislikes: Trying to be as clean as my mum would like

Favourite colour: Purple

Most treasured possession: Mojo – the dog and the boat!

Mojo

Full name: Mojo cute-cuddly-and-cool Blake-Reynolds

Likes: Tash, Elly, Sierra, cuddles, treats, walks, digging, and doughnuts (drool!)

Dislikes: Sitting still



You

Full name: _____

Likes: _____

Dislikes: _____

Favourite colour: _____

Most treasured possession: _____





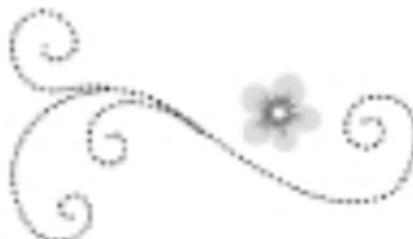
Customize Your Own Flip-Flops!

Get the craft box out and decorate a pair of flip-flops!

This is a fun way to have some really gorgeous and unique flip-flops that everyone will want!

Things you'll need:

- 1 pair of flip-flops
- Ribbon
- Superglue
- Scissors
- Decorative flowers, jewels, buttons, or beads



Step 1:

Start with the ribbon. Wrap a length of it around the strap of each flip-flop, using a small drop of glue to hold the ends in place. You could use several different colours of ribbon to make your feet really stand out! Or you might be able to find ribbon with beads attached to add some Sierra glamour!



Step 2:

Use glue to add embellishments such as flowers and buttons to the straps, and to the edges of the flip-flops. Some craft shops sell stick-on jewels and charms which are perfect for this.

Step 3:

Give your flip-flops time to dry thoroughly before wearing them—or you might end up with them glued to your feet!

Top Tips

- Put some newspaper down to work on to protect tables and floors from any spilt glue!
- Cutting the ribbon diagonally will prevent it from fraying.
- For a super-quick fashion fix, try tying some wide ribbon in a pretty bow on your flip-flop straps.
- Look out for other fun things to customize your flip-flops with: glitter, colourful fur, scrabble letters, coins, goggle-eyes, and pretty material all work well!



Aunt Dina's Favourite Fairy Cakes



You will need an adult helper when it comes to using the oven

Ingredients

For the cakes

- 2 eggs
- 100g caster sugar
- 100g self-raising flour
- 100g butter (softened)

For the chocolate buttercream icing

- 50g butter (softened)
- 100g icing sugar
- 50g cocoa powder, sifted
- 1-2 tbsp milk

To decorate

- white chocolate buttons

Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a fairy cake tin with paper cases.
2. Cream the butter and sugar together in a bowl until light and fluffy.
3. Beat in the eggs one at a time, adding a little flour with each.
4. Gently mix in the rest of the flour.
5. Half fill the paper cases with the mixture.
6. Bake the cakes for 15-20 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes on a wire rack before removing from the tin.
7. To make the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
8. Add the remaining icing sugar, cocoa powder, and one tablespoon of the milk, and beat until creamy. Beat in more milk if necessary to loosen the icing.
9. Once the cakes are cool, spread the buttercream icing on top of the cakes.
10. Decorate the cakes with the chocolate buttons, and hey presto!

You've got scrumptious fairy cakes to share with your friends!



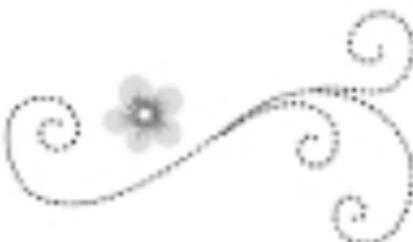


Aunt Dina's Peach and Cinnamon Muffins

You will need an adult helper when it comes to using the oven.

Ingredients

- 1 egg
- 120ml milk
- 4 tbsp oil
- 200g plain flour
- 100g caster sugar
- 2 tbsp baking powder



Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a muffin tray with paper cases.
2. Beat the egg, then stir in the milk and oil.
3. Sift the flour into a large bowl. Add the sugar and baking powder.
4. Add the egg mix to the flour mix and stir gently.
5. Fold in the chopped peach. Don't worry if the mix isn't smooth.
6. Spoon the mixture into the paper cases in the tray.
7. Bake on the middle shelf of the oven for 20-25 minutes.
8. Transfer the cooked muffins to a wire rack to cool.



Get fruity: Try apples, apricots, or plums instead of peaches.



Word Search

B	R	D	J	M	U	F	F	I	N	J	A
P	H	E	L	Q	H	S	A	T	C	R	Z
E	U	O	M	A	J	N	W	R	R	H	Y
L	R	T	L	M	O	J	O	E	Z	B	S
L	G	U	J	I	U	Q	I	E	Y	C	P
Y	R	A	S	C	D	S	K	H	R	H	O
K	B	Q	O	A	M	A	F	O	V	A	L
H	M	Y	S	T	E	R	Y	U	J	R	F
C	S	A	J	H	I	R	F	S	K	M	P
A	W	O	Z	M	D	U	T	E	A	Z	I
E	F	R	I	E	N	D	S	H	I	P	L
B	G	A	B	D	N	A	H	K	B	W	F

ELLY

MOJO

HOLIDAYS

TASH

MYSTERY

BEACH

SIERRA

MAZE

MUFFIN

CHARM

FLIP FLOPS

HANDBAG

SUMMER

TREE HOUSE

FRIENDSHIP

TREASURE